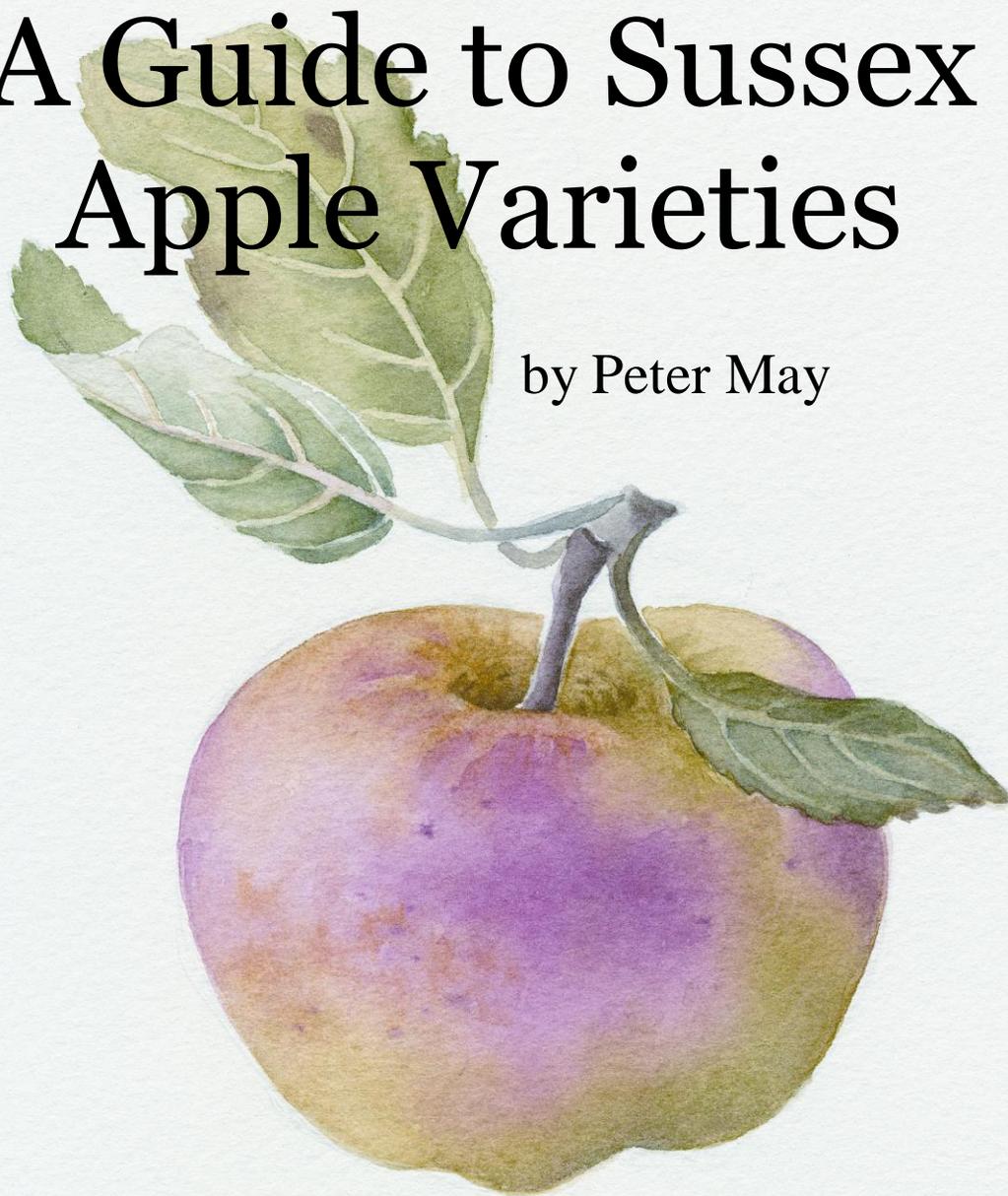


# A Guide to Sussex Apple Varieties

by Peter May



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## Introduction

Extract plus additions from “[APPLES & ORCHARDS IN SUSSEX](#)” by Brian Short, Peter May, Gail Vines and Anne-Marie Bur. Published by [Action in Rural Sussex](#) and [Brighton Permaculture Trust](#), 2012.

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Experts in apple identification learn to judge an apple by its shape and colour and flavour. Colours can range from yellow, red, green or russet, perhaps with subtle mixtures of hues, flecks and streaks, while characteristic shapes vary from flattish, rounded, conical, oblong, oval, angular and ribbed. The trees themselves vary in the way they grow, and some varieties grow more vigorously than others.

Another vital characteristic of an apple variety is the time of its flowering – roughly indicated by its F-number. It’s good to know when a particular variety flowers because most apple varieties are not self-fertile, and need another variety that flowers at the same time to act as a source of compatible pollen. Honey bees, bumblebees and a host of other beneficial insects perform the vital transfer of pollen from one tree to another. In the following, the numbers **F1 to F42** indicate when a particular variety will be in blossom and ready for pollination. **F1** corresponds on average to the first of May, **F31** to the end of May and **F42** to June 11<sup>th</sup>, but these dates are only approximate and vary from year to year. To be able to successfully pollinate one another, the numbers of two varieties should coincide or overlap by four F-numbers before or three after.

Our summary of Sussex apple varieties draws on many sources and publications, but relies most heavily on the work of Joan Morgan and Alison Richards (see references at the end of this chapter). Additional observations and quotes have been included as part of the research into Sussex varieties by [Peter May](#) and [Brighton Permaculture Trust](#).

## Aldwick Beauty



### *History of Aldwick Beauty*

The Aldwick Beauty apple variety was grown originally by Mrs DM Alford, Aldwick, Bognor Regis.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see an Aldwick Beauty apple tree (planted 2010) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The fruit is flushed red and becomes sweet by late August, but can become hard and bitter.

### *Season of use*

The fruit ripens during August and early September.

### *Tree habit*

The tree is moderately vigorous.

### *Flowering and pollination*

Flowering day: F17

This tree would be need to be pollinated by another tree flowering F13 – F20.

The Aldwick Beauty is self-sterile and requires a pollination partner.

# Alfriston



### *History of Alfriston*

The Alfriston apple variety was raised in the late 1700s by Mr Shepherd of Uckfield and originally named *Shepherd's Pippin*. It was renamed *Alfriston* in 1819 by Mr Booker who lived in that village. It received an RHS Award of Merit in 1920.

Currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton.

### *Description of fruit*

The Alfriston apple is medium to large in size and bright green or greenish yellow with conspicuous white dots (lenticels) on the skin of the fruit.

Its shape is oblong with a flat base and rounded apex. Basin broad, deep. Ribbed. Eye large, partly open. Sepals broad base. Cavity quite broad, quite deep, russet lined. Stalk short & thick.

Alfriston is quite a sharp cooking apple that cooks to a lightly flavoured puree and is very good baked.

"It was much recommended and planted in the last century, when it proved to be one of the best culinary apples of the time. Now it is superseded by varieties more regular in outline and more handsome to the eye, though none is better for cooking," wrote HV Taylor in 1948.

### *Season of use*

Fruit can be picked in early October. It stores well and can keep till April.

### ***Tree habit***

The tree is moderately vigorous.

### ***Flowering and pollination***

Flowering day: F10 Biennial

## Ashdown Seedling



### *History of Ashdown Seedling*

The Ashdown Seedling apple variety was grown by John Clarke, who founded the orchards of the Ashdown & General Land Company during the 1930s. His son Rory Clarke remembers how his father grew it from the pip of a bright red McIntosh apple that he had eaten. The original tree grew in the kitchen garden at his home.

### *Description*

The Ashdown Seedling apple has a light, sweet taste, though Rory Clarke describes it as sometimes sour.

### *Season of use*

The Ashdown Seedling is an early apple that ripens in August.

### *Tree habit*

It is a moderately vigorous tree.

### *Flowering and pollination*

Flowering day: F8

## Bossom



### *History of Bossom*

The last known tree growing in the garden of Miss Scott of Graffham blew down in the gale of 1986. On hearing of the damage to the tree, the Rev. Donald Johnson and Lady Caroline Egremont took graft material from the fallen tree and distributed it to the National Fruit Collection at Brogdale and later to the nurseries of Frank Matthews who propagated it for West Dean gardens.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Bossom apple tree (planted 2011) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The apple is probably the variety described by Robert Hogg in 1851 and raised at Petworth House by Lord Egremont and Mr Slade.

Hogg wrote:

"Fruit large and conical, handsomely and regularly formed. Skin, pale greenish yellow, considerably covered with russet and occasionally marked with bright red next the sun. Flesh yellowish white, tender, crisp, juicy and sugary with a pleasant sub-acid flavour."

Form also exists with less russetting and more rounded shape (Johnson 2008).

### *Season of use*

The fruit ripens in early October and can be stored until January.

### ***Tree habit***

The tree grows vigorously with upright growth.

### ***Flowering and pollination***

Flowering day: F12

## Coronation



### *History of Coronation*

The Coronation apple variety was raised by H C Princep at Buxted Park and introduced by nurseryman Pyne, Topsham, Devon. It was recorded in 1902 in the year of the coronation of Edward VII and won an RHS Award of Merit in 1902.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Coronation apple tree (planted 2011) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Coronation is a large, handsome apple which can be variable in size and flat to almost conic in shape. The yellow skin is flushed orange-red and streaked with dark red. There is some russet at the base of the apple. It has soft, coarse flesh with a sweet, light taste.

### *Season of use*

Fruit ripens in mid September and will store until November, though it becomes very soft.

### *Notes on cultivation*

The Coronation is a vigorous growing tree.

### *Flowering and pollination*

Flowering day: F13

## Crawley Beauty



### *History of Crawley Beauty*

The apple was discovered growing in a garden in Tilgate near Crawley and introduced into cultivation by local nurserymen J Cheal & Sons. It was awarded an RHS Award of Merit in 1912. There is some confusion about its origin, as it is identical to the French variety *Nouvelle France* (National Apple Register 1971).

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Crawley Beauty apple tree (planted 2009) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Crawley Beauty is a very useful cooking variety. The apple cooks to a lightly flavoured puree and can be eaten fresh after storing. Size medium. Shape flat-round to round: flat base. Basin broad quite deep, slightly puckered. Eye open; sepals separate at base; quite downy. Cavity medium width, depth; little russet. Stalk medium thick. The colour of the skin is greenish-yellow, flushed brownish-red and with broken red stripes.

### *Season of use*

Fruit can be picked by mid October and stored until January.

### *Tree habits*

Crawley Beauty is a moderately vigorous, spreading tree which crops heavily.

### *Notes on cultivation*

The Crawley Beauty can be grown in colder, frost-prone areas because it flowers late and is disease resistant.

### *Flowering and pollination*

Flowering day: F29

Flowering at the beginning of June, the Crawley Beauty variety is self-fertile.

## Crawley Reinette



### *History of Crawley Reinette*

Introduced by J Cheal & Sons, Crawley, the Crawley Reinette was recorded as a variety by the RHS in 1902.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Crawley Reinette apple tree (planted 2010) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Crawley Reinette apple is quite sharp and becomes sweeter in October, with firm, cream flesh. The skin is yellow with an orange–red flush with some russetting and prominent lenticels. Size medium. Shape convex to straight. Truncate to conic. *Reinette* refers to the areas of russet on the apple, though it was originally intended to denote a fruit of quality (Saunders 2010).

### *Season of use*

Ripe in mid–October and can be stored until February.

### *Notes on cultivation*

The Crawley Reinette tree is moderately vigorous.

### *Flowering and pollination*

Flowering day: F15

# Dalice



### *History of Dalice*

The Dalice apple variety was raised 1933–37 by A.C. Nash, Scutes Farm, Hastings, East Sussex from the pip of a New Zealand Cox's Orange Pippin.

### *Description of fruit*

The Dalice apple has a rich, delicate, aromatic flavour which is reminiscent of but not as intense as Cox. The flavour can be less interesting and the colour poor.

### *Flowering and pollination*

Flowering day: F12

# Dr Hogg



### *History of Dr Hogg*

The Dr Hogg apple variety was grown by Head Gardener Mr S. Ford of Leonardslee, near Horsham and thought to be a seedling from the variety *Calville Blanc*. It was introduced about 1880 by W. Paul & Son, Herts and awarded an RHS First Class Certificate in 1878.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Dr Hogg apple tree (planted 2011) in Home Farm Orchard ([map](#)).

### *Description of fruit*

Dr Hogg is a very large apple, conic and ribbed on body of the fruit. The skin is yellow, flushed pale red with slight stripes and russet patches. White flesh, sweet with slight acidity.

It was named in honour of the Victorian pomologist Robert Hogg, who wrote in his guide to the fruits and fruit trees of Britain:

"...It melts perfectly, does not fall at all, is juicy, slightly acid, very rich and sugary with a pleasant aroma. It is a first rate baking apple." (Hogg 1851)

### *Season of use*

The fruit can be picked in early September and stored until October.

### *Tree habit*

Dr Hogg is a vigorous, upright growing tree.

### *Flowering and pollination*

Flowering day: F9

## Duck's Bill



### *History of Duck's Bill*

The Duck's Bill apple variety was introduced by Fred Streeter, Head Gardner at Petworth House in 1937.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Duck's Bill apple tree (planted 2009) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The apple is distinctively ribbed and flat sided, which gives it its name. Tall conic with prominent ribs on the body and at apex. The skin is yellow, streaked pink with a red flush. There are russet dots. There are other apples such as Winter Pearmain which have a similar appearance. Quite rich tasting, sweet, but with plenty of acidity.

### *Season of use*

The apples can be picked in early October and stored until December.

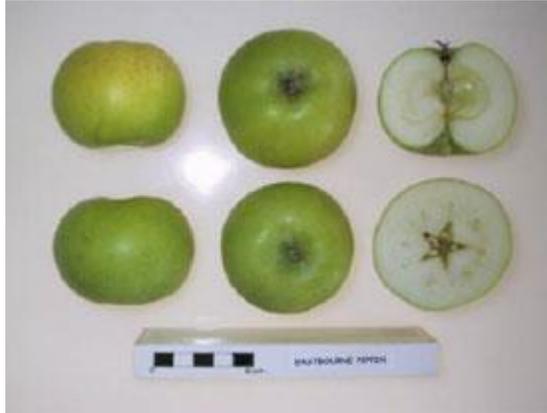
### *Tree habit*

The tree is medium vigour and very upright.

### *Flowering and pollination*

Flowering day: F16

## Eastbourne Pippin



### *History of Eastbourne Pippin*

The Eastbourne Pippin apple variety was grown by E.A. Lindley from Eastbourne 1930 and believed to have been grown from the pip of a Newton Pippin.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see an Eastbourne Pippin apple tree (planted 2011) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Eastbourne Pippin apple is large, rectangular in shape and slightly ribbed at the eye. The skin is golden yellow with a sweet, firm, creamy flesh that becomes soft and crumbly by October.

### *Season of use*

Fruit can be picked late August and stored until September or October.

### *Tree habit*

The Eastbourne Pippin tree is moderately vigorous and can be heavy cropping.

### *Flowering and pollination*

Flowering day: F7

## Edmund Jupp



### *History of Edmund Jupp*

The Edmund Jupp apple variety was grown in the Horsham area and first recorded as a variety in 1862.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see an Edmund Jupp apple tree (planted 2011) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Edmund Jupp apple is a small to medium sized fruit, flat-conical in shape and slightly ribbed at the base of the fruit. It has yellow skin, sometimes tinged orange with variable amounts of russetting. The flesh is creamy white. Robert Hogg (1851) described it as an excellent culinary apple. The flavour is slightly acid with some sweetness.

### *Tree habit*

It forms a vigorous spreading tree.

### *Flowering and pollination*

Flowering day: F13

## Egremont Russet



### *History of Egremont Russet*

As the name suggests, the Egremont Russet apple variety arose on the estate of Lord Egremont, Petworth. The head gardener Fred Streeter maintained that it was raised at Petworth by Mr Slater and Lord Egremont together with Petworth Non Pareil and Bossom.

First recorded as a variety in 1872 by nurseryman J Scott, Somerset, the Egremont Russet apple received an RHS Award of Garden Merit in 1993.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see an Egremont Russet apple tree (planted 2009) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Egremont Russet apple has a distinctive flavour, often described as nutty. Morton Shand said it recalled the scent of crushed ferns. An almost smoky, tannic quality develops after keeping, and the flesh becomes drier.

The popularity of this variety came early in the 20th century, after nurseryman George Bunyard praised it as one of "richest late autumn fruits...pretty colour for dessert."

The distinctive fruit is russet with a slight orange flush and a gold background colour. A medium sized apple, it is flat round in shape. Size medium. Shape flat round. Basin broad, quite deep. Eye large, open; sepals broad based; quite downy. Cavity narrow, shallow; lined russet. The stalk is very short and quite thin. Creamy flesh.

### ***Season of use***

The fruit can be picked in early October and stored until December.

### ***Tree habit***

The Egremont Russet is a moderately vigorous tree.

### ***Notes on cultivation***

The Egremont Russet is resistant to scab and canker, though prone to bitter pit.

### ***Flowering and pollination***

Flowering day: F7

## First and Last

### *History of First and Last*

The First and Last apple variety was first described in 1860. Hogg (1851) wrote that it is "much grown in the northern part of the county about Horsham and sent to Brighton market."

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a First and Last apple tree (planted 2009) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The shape of the First and Last apple is rectangular to conic with slight ribbing, with a lemon yellow skin, flushed red and streaked and blotched darker red with some russet, slightly ribbed at eye. The flesh is a crisp, fine, greenish white with a slightly sweet flavour.

### *Season of use*

The fruit can be picked in mid October and stored until April. At West Dean Gardens, it is said to store for two years.

### *Flowering and pollination*

Flowering day: F14

# Forge



### *History of Forge*

The Forge apple variety is also known as *Sussex Forge* and arose at either Forge Farm or near old iron forges around East Grinstead. Robert Hogg described it in 1851, but by then it was well known. The variety is known as the "Cottagers Apple" and was widely grown in north Sussex and Surrey in the nineteenth century. It is still found around East Grinstead.

"A very old variety extensively cultivated throughout Sussex, where it is one of the most popular apples for dessert and cooking. This old variety still has many supporters," wrote H.V. Taylor in 1948.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Forge apple tree (planted 2011) in Home Farm Orchard ([map](#)).

### *Description of fruit*

Soon after picking, the Forge apple has a sharp tannic flavour but mellows to be almost rich, lightly aromatic. It cooks to a soft, lemon coloured purée which tastes quite brisk and fruity. It also makes good sauce.

The fruit is a pale green–yellow with a light orange flush and a little red. Medium in size, the Forge apple is conical to round conical, with a short thick stalk. Basin broad, quite deep; ribbed. Eye closed; sepals short, thick. Cavity narrow, shallow; little russet.

### *Season of use*

Fruit can be picked late September and stored through December or even March if kept very cool.

### ***Tree habit***

The tree is a moderately vigorous grower. Hogg added: "It is a great and constant bearer."

### ***Notes on cultivation***

The Forge apple tree is very resistant to scab.

### ***Flowering and pollination***

Flowering day: F15

# Golden Bounty

## *History of Golden Bounty*

The Golden Bounty apple variety was raised in about 1940 by A.C. Nash of Scutes Farm, Hastings. The parents of this variety are Cox's Orange Pippin crossed with probably Early Victoria.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Golden Bounty apple tree (planted 2010) in Home Farm Orchard ([map](#)).

## *Description of fruit*

The Golden Bounty apple is crisp, sharply aromatic, like a brisk early Cox, and can be very good.

## *Season of use*

Pick Golden Bounty apples during the middle of September and store until October.

## *Tree habit*

The Golden Bounty is a moderately vigorous tree that crops heavily.

## *Flowering and pollination*

Flowering day: F13

## Golden Pippin



### *History of Golden Pippin*

The origin of the Golden Pippin apple variety is uncertain, as historically there were many similar apples with different names. It is claimed that it originally grew at Parham Park near Arundel. *Golden Pippin* was first recorded as a variety in 1629 by Parkinson, though it was well known by late 1600s.

The Golden Pippin apple variety was widely grown in gardens and markets in the eighteenth century. In 1830 one commentator wrote: "This variety is too well known to need description as a small golden-coloured dessert apple of distinguished excellence" (quoted in Taylor). By the 1890s, it was thought of as too small, though it was used in the first apple breeding programmes.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Golden Pippin apple tree (planted 2009) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Golden Pippin has an intense, brisk taste with a fruity lemon tang. When cooked, it keeps its shape with a sweet, rich taste. The small fruit were poached whole to make sweetmeats, pippin, jelly, tarts and cider.

The fruit is gold coloured with many bold russet dots and some russet at the base. The apple is small in size and round-conical in shape with a short thick stalk and pale yellow flesh. Basin large, broad, shallow; slightly ribbed. Eye open. Cavity broad, shallow, russet lined.

### ***Season of use***

Fruit can be picked in early October and stored until January.

### ***Tree habit***

The Golden Pippin tree is moderately vigorous.

### ***Notes on cultivation***

The Golden Pippin tree is resistant to scab.

### ***Flowering and pollination***

Flowering day: F11

## Green Custard



### *History of Green Custard*

The Green Custard apple variety was originally grown by the nurseryman J. Cheal & Sons of Crawley and received in 1941.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton.

### *Description of fruit*

The Green Custard is a large apple that is tall to conic in shape and ribbed on the body of the fruit and on the eye. The skin is yellowish-green sometimes with faint orange flush and russet on the base. Greasy. Soft white to cream flesh that is slightly acid. The variety is very similar to *Catshead*.

### *Season of use*

The fruit can be picked in September and stored until November.

### *Flowering and pollination*

Flowering day: F11

# Hawkridge

## *History of Hawkridge*

Robert Hogg wrote that Hawkridge “is a very popular apple in East Sussex especially around Hailsham, Heathfield and those parts where it is met with in almost every orchard and garden” (Hogg 1851). The origin is Hawkridge Farm, Hellingly, near Hailsham.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Hawkridge apple tree (planted 2009) in Home Farm Orchard ([map](#)).

## *Description of fruit*

Hawkridge is a medium sized apple. The shape is intermediate to flat, rectangular to convex, prominent ribs on body and at eye. The skin is golden yellow with pale red stripes, flushed a dark bright crimson with darker stripes. The flavour is sweet and sometimes described as balsamic.

## *Season of use*

An early September apple, it can be stored until October.

## *Tree habit*

The Hawkridge is a vigorous upright tree

## *Flowering and pollination*

Flowering day: F12

## Keed's Cottage



### *History of Keed's Cottage*

The Keed's Cottage apple variety comes from a very old tree growing at Jessamine Cottage, Pulborough, and was recognised as a variety in 1947.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton.

### *Description of fruit*

Keed's Cottage is a large apple, flat-rectangular to conic in shape and ribbed along its body. The skin is pale yellow, flushed orange-red and streaked red. It has a greasy feel. The flavour is sweet and quite rich.

### *Season of use*

The fruit is ripe in September and can be stored until December.

### *Flowering and pollination*

Flowering day: F4

## Knobby Russet



### *History of Knobby Russet*

The Knobby Russet apple variety was first shown to the London Horticultural Society by Haslar Capron who came from Midhurst in 1820.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Knobby Russet apple tree (planted 2010) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Knobby Russet is a medium sized apple, flat truncate – conic in shape, it has fine, firm rather dry flesh. The skin is covered in knobs or warts and is heavily russeted.

### *Season of use*

The apple is ripe in October and can be stored until December–March.

### *Tree habit*

The Knobby Russet is a moderately vigorous upright spreading tree.

### *Notes on cultivation*

The tree is resistant to scab though susceptible to mildew (Crawford 2001).

### *Flowering and pollination*

Flowering day: F6

## Lady Hopetown



### *History of Lady Hopetown*

The Lady Hopetown apple variety dates from the National Fruit trials of 1950 from W Barnes of Bexhill-on-Sea.

### *Description of fruit*

The fruit is greenish yellow with a crisp sharp fruity flavour.

### *Season of use*

The fruit can be picked in mid October and stored until March and on to May if kept very cool.

### *Flowering and pollination*

Flowering day: F11

## Mannington's Pearmain



### *History of Mannington's Pearmain*

The Mannington's Pearmain apple variety was first grown about 1770 from cider pomace thrown under a hedge in the garden of Uckfield blacksmith, Mr Turley.

His grandson, John Mannington, local butcher and keen fruitman, sent it to the London Horticultural Society in 1847. Hogg stated, "Mr Mannington was a man of singular intelligence on many subjects and was an enthusiastic pomologist" (Hogg 1851). The variety was well thought of by the Victorians.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Mannington's Pearmain apple tree (planted 2011) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Mannington's Pearmain apple has a rich, slightly aromatic taste with a nutty quality. It is medium in size and conic to rectangular in shape with a fleshy protuberance at stalk. The skin is yellow flushed brownish red.

In 1847 the London Horticultural Society pronounced it to be a dessert fruit of the highest excellence.

### *Season of use*

The fruit ripens in mid-October and can be stored through until February.

### ***Tree habit***

Mannington's Pearmain is moderately vigorous in shape. Hogg wrote: "The tree does not attain a large size but is perfectly hardy and an early and excellent bearer."

### ***Flowering and pollination***

Flowering day: F13

## Mareda



### *History of Mareda*

The Mareda apple variety was first grown in 1926 by A.C. Nash of Scutes Farm near Hastings, from a pip of the American apple Winesap.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Mareda apple tree (planted 2010) in Home Farm Orchard ([map](#)).

### *Description of fruit*

Mareda is a large apple that is oblong-conical in shape. It has a distinctive sweet, winey or sweet melon taste, with firm flesh. It is handsomely flushed orange-red, and striped in bright red over yellow green.

### *Season of use*

The fruit can be picked in late October and stored until March.

### *Tree habit*

The variety grows vigorously with biennial cropping.

### *Flowering and pollination*

Flowering day: F12

## Mike Rowney

### *History of Mike Rowney*

The Mike Rowney apple variety stems from a tree grown from a seedling in the garden of Mike and Anne Rowney, Litlington during the 1980s.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton.

### *Description of fruit*

The Mike Rowney apple is medium sized and round with a yellow, greasy skin flushed bright red with darker red streaks and white lenticels. The basin is ribbed with an open eye. The cavity is narrow with a medium length stalk. The flesh is sweet and chewy with some acidity and is sweetly aromatic.

### *Season of use*

The apple can be stored until November.

### *Tree habit*

The tree is moderately vigorous with an upright–spreading shape.

### *Flowering and pollination*

Flowering day: F?

# Nanny



### *History of Nanny*

The Nanny apple variety was first grown in either West Sussex or Surrey and recorded as a variety in 1842.

Hogg (1851) declared it to be "a dessert apple of excellent quality and when in perfection a first rate fruit ... This is met with about Havant and other districts of Sussex and on the borders of Hampshire."

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Nanny apple tree (planted 2009) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Nanny is a large apple, flat-conic in shape, it is slightly ribbed on the body of the fruit. The skin is pale yellow and covered with orange flush, dark red stripes and russet dots. It is sweet with a rich flavour but soon becomes mealy.

### *Season of use*

The fruit can be picked in early September and stored until October.

### *Tree habit*

The Nanny apple is a vigorous, upright-growing tree.

### *Flowering and pollination*

Flowering day: F5

## Petworth Non Pareil

### *History of Petworth Non Pareil*

According to Reverend Donald Johnson, this apple variety has not been seen in the past 20 years.

It was probably bred by Mr Slater and the third Lord Egremont together *with Egremont Russet* and *Bossom* and was first recorded as a variety in 1816.

### *Description of fruit*

The Petworth Non Pareil apple is medium sized, flat conic in shape and not ribbed. The skin is green with a thin brown russet, firm, crisp, greenish flesh. The flavour is rich and slightly acidic. Hogg (1851) judged it to have “good flavour but not equal to that of the old Nonpareil. A dessert apple of second-rate quality.”

### *Season of use*

The Petworth Non Pareil has a picking season that is late to very late.

## Rougemont



### *History of Rougemont*

The Rougemont apple variety was thought to have been raised by nurserymen J. Cheal of Crawley, Sussex. It was first recorded in 1888.

### *Description of fruit*

The Rougemont is a dessert apple. The fruit is scarlet, flushed, tall and ribbed. The taste is rather sour, with soft, green-tinged cream flesh.

### *Season of use*

Apples ripen over a long period from August to October.

### *Flowering and pollination*

Flowering day: Fmid

## Saltcote Pippin



### *History of Saltcote Pippin*

The Saltcote Pippin is a variety cultivated by James Hoad of Rye from either a Ribston Pippin or Radford Beauty seedling. First recorded as a variety in 1918, it was awarded an RHS Award of Merit 1928.

Craig Sams, who grows the variety, writes:

"The Rother at Rye is tidal and used to flood up on the plain to the east of Rye. There were salt pans there which caught the water and then evaporated it to produce salt. They are now playing fields. The salt was then transferred to a 'cote' or 'cottage' where it would dry. That was the 'Saltcote.' 'The Salts' is now where the Rye Rugby Club have their ground. The Saltcotes were just to the west, and Saltcote Lane led from the main Rye Road down to the salt stores. The pippin was raised from a seed at the big house, I'm not sure if it was Saltcote Place or the other bigger house at the end of the lane."

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Saltcote Pippin apple tree (planted 2010) in Home Farm Orchard ([map](#)).

### *Description of fruit*

A medium to large, handsome apple, it has a rich, aromatic flavour. It is sharper and not as intense as Ribston Pippin but has a similar rather open texture. It becomes sweeter, milder and more aromatic as it ripens. Flat, rectangular to conic shape. The shape of the apple and the texture of the skin is often uneven. Pale to golden yellow in colour with a orange red to carmine flush with some russeting on the body of the apple.

### ***Season of use***

The fruit can be picked in early October and stored until November to January.

### ***Tree habit***

The Saltcote Pippin is a moderately vigorous, spreading tree which crops well.

### ***Flowering and pollination***

Flowering day: F12

## Stanmer Pippin

### *History of Stanmer Pippin*

The tree was grown from the pip of a supermarket apple by Anne Markwick at Stanmer Park during the 1960s and raised by Plumpton College Horticultural Training Centre, Stanmer Park, Brighton & Hove.

### *Description of fruit*

The fruit is medium in size with a round conical shape. The skin is flushed orange-red with broken red stripes on a yellow green background with some russeting. There are prominent white dots on the skin (lenticels), and it is slightly greasy. The flesh is crisp and fine textured with a greenish tinge, juicy and sweet with a rich flavour.

### *Season of use*

The fruit hangs on the tree and can be picked in mid-October.

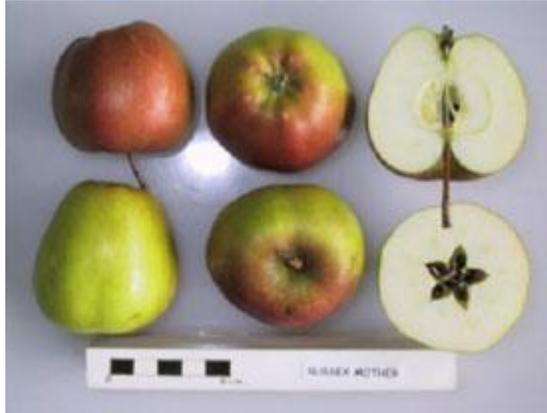
### *Tree habit*

The Stanmer Pippin forms an upright, spreading tree that is moderately vigorous.

### *Flowering and pollination*

Flowering day: Fmid

## Sussex Mother



### *History of Sussex Mother*

The variety was grown around Heathfield in the nineteenth century and described in 1884 by Robert Hogg. It is still found in Sussex gardens.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Sussex Mother apple tree (planted 2010) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Sussex Mother apple is medium to large in size and tall to conic in shape with strong ribbing on the body of the apple. It is russet in cavity. The skin is pale to golden yellow with an orange–red to carmine flush. The flesh is firm. It has a distinctive flavour, sweet, quite spicy with a hint of aniseed, though Hogg (1851) is less approving: “An early dessert apple of no great merit.”

### *Season of use*

The fruit should be picked in early September and will store until October.

### *Tree habit*

The Sussex Mother tree is moderately vigorous with thin, whippy growth.

### *Notes on cultivation*

The Sussex Mother tree is susceptible to mildew.

### *Flowering and pollination*

Flowering day: F12

## Tinsley Quince



### *History of Tinsley Quince*

The Tinsley Quince apple variety was received by the National Fruit Trials in 1942 from R. Fairman, Crawley.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Tinsley Quince apple tree (planted 2009) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The Tinsley Quince apple has a quince-like smell when ripe. The flesh is sweet and firm. The fruit is greenish-yellow with a few russet dots and is slightly greasy. It is flat to rectangular in shape and ribbed slightly on the body of the fruit and at the eye.

### *Season of use*

The fruit can be picked in early October and stored till November.

### *Tree habit*

The Tinsley Quince tree is moderately vigorous and forms a spreading canopy of branches.

### *Flowering and pollination*

Flowering day: F8

## Wadhurst Pippin



### *History of Wadhurst Pippin*

Both Hogg and Bunyard write that the variety was grown early in the nineteenth century at Wadhurst.

It is currently cultivated as part of Brighton Permaculture Trust's [National Collection](#) in Stanmer Park, Brighton. You can see a Wadhurst Pippin apple tree (planted 2010) in Home Farm Orchard ([map](#)).

### *Description of fruit*

The fruit is large and variable in shape, tall to intermediate, rectangular to truncate or conic. It is strongly ribbed on the eye and on the body of the fruit. The skin is yellow tinged green and flushed brownish-red, streaked crimson. The fruit has a savoury, spicy taste with quite a sharp, hard flesh. The Wadhurst Pippin is a very good cooking apple.

### *Season of use*

The fruit can be picked in early October and stored until February.

### *Tree habit*

The Wadhurst Pippin is a vigorous upright tree.

### *Flowering and pollination*

Flowering day: F10

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