

Denburn Park - Orchard

Apples are by far the most diverse fruit in terms of variety. In the UK alone we have developed over 2,500 varieties of apples (of the 7,000 that exist worldwide). This means you could eat a different UK variety every day for over 6 years.

Original Orchard (one of each)

1. Lord Roseberry
2. Lane's Prince Albert
3. Chivers Delight
4. Ashmeads Kernal
5. Rosette
6. Bloody Ploughman
7. Scotch Bridget
8. Cambusnethan Pippin
9. Ellison's Orange
10. James Grieve
11. Discovery
12. Tower of Glamis

Orchard Expansion - February 2025

Apples

13. Arbroath Oslin x 2
14. Beauty of Moray x 3
15. Bloody Ploughman x 2
16. Cambusnethan Pippin x 1
17. Cutler grieve x 1
18. East Lothian Pippin x 2
19. Galloway Pippin x 4
20. Hoods supreme x 2
21. Keswick codlin x 3
22. King Jimmy x 3
23. Port Allen Russet x 1
24. Scots dumpling x 2
25. Seaton House x 2
26. Stirling castle x 2
27. Stobo Castle x 2
28. Tam Montgomery x 3
29. Thorle Pippin x 3
30. White Melrose x 2

Crab Apples (one of each)

31. Rudolph
32. Red Obelisk
33. Evereste
34. Golen Hornet
35. Gorgeous

Plums (one of each)

- Czar
- Opal
- Victoria

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Apple Varieties

1. Arbroath Oslin

- Grown at Arbroath Castle in Scotland in 1815, but may have been brought from France in the 1600s by the monks who dwelled there.

2. Ashmeads Kernal

- Ashmead's Kernel is often reported as having been raised by Dr Ashmead in Gloucester, England in the 18th century. However, Christine Leighton of the Gloucestershire Orchard Group suggests that the originator may have been William Ashmead, a lawyer who died in 1782.

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3. Beauty of Moray

- Beauty of Moray is an old Scottish apple first recorded 1883. Medium to large, flat shaped fruit. Greenish yellow skin. Cooks to a strong flavoured cream puree.

4. Bloody Ploughman

- The Bloody Ploughman was first recorded in 1883. It originates from the Carse of Gowrie, Scotland. It is a medium to large apple, flat-round in shape, with ribs. It has dark red skin, when ripe the crisp, juicy flesh can be stained pink. It has a sweet, light flavor and grows on a vigorous tree. It is one of the best Scottish midseason eaters picked in September/ October.

The story goes that a ploughman was caught stealing apples from the Megginch Estate and shot dead by a gamekeeper. When his body was returned to his wife she found some of the stolen apples in his pockets and threw them onto the rubbish heap. One of the seedlings that arose from the heap bore apples of a deep, blood red. This tree was rescued and gave rise to the variety that was named after the unfortunate ploughman



5. Cambusnethan Pippin

- Raised in about 1750 either by Paton the gardener at Cambusnethan House or at the Cambusnethan Monastery. One of a number of notable fruit from the Clyde Valley (The Garden Valley), the fruits have fine textured flesh with little juice and a sweet, faintly perfumed flavour. One of Scotland's finest eating apples (Hancox), and a good keeper.

6. Chivers Delight

- Dessert apple. Raised by Stephen Chivers of Histon in 1920. A medium to large sized dull green skinned apple that is occasionally flushed golden orange-brown. Aromatic with crisp flesh. Pick mid Oct and use from Nov-Jan.

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7. Cutler grieve

- Edinburgh 1912. A fine red skinned Scottish eater, sister of the James Grieve raised by Mr Grieve in Edinburgh

8. Discovery

- 'Discovery' was first introduced to the market by the Suffolk nurseryman Jack Matthews. In around 1949, George Dummer, a fruit farm worker from Blacksmiths Corner, Langham, Essex, raised several apple seedlings from an open-pollinated 'Worcester Pearmain.' He decided to transplant the best of the apples into his front garden, although the young tree was left unplanted and exposed to frost, wrapped only in sacking. The tree survived and later came to the attention of Matthews, who took grafts and developed it (initially under the names 'Dummer's Pippin' and 'Thurston August') before releasing it to commerce under the name 'Discovery' in 1962. By the 1980s it had become the main early variety in the UK.

9. East Lothian Pippin

- First recorded in 1881 from Tynninghame Gardens. Good, with sweet taste



10. Ellison's Orange

- Ellison's Orange is a crisp and juicy mid-season apple with a very unique aniseed flavour. It is a rich, intense and complex taste that owes much to its parent tree, Cox's Orange Pippin. It is tolerant of frosts, making it suitable for growing in more northern areas of the country and the blossom makes a wonderful ornamental display in the spring. A good substitute for the more disease-prone Cox's Orange Pippin, this is a very interesting apple to grow and makes excellent juice.

11. Galloway Pippin

- Dates back to earlier than 1870. Its origin is Galloway in Scotland. Very attractive blossom followed by large yellow apples with freckled russet all over. Rich flavour when cooked, but the best flavour is early in the season. It then starts to lose some flavour when cooked, but is then suitable for dessert, when it has a sharp but full flavour.

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12. Hoods supreme

- A large handsome sweet apple raised by Miss B. Y. Hood in Duriehill, Edzell, Angus, Scotland. Origin: Scotland UK, 1924



13. James Grieve

- James Grieve is an old variety of apple. It gets its name from its breeder, James Grieve, who raised the apple from pollination of a Pott's Seedling or a Cox's Orange Pippin apple in Edinburgh, Scotland some time before 1893.

14. Keswick codlin

- A seedling of unknown parentage which was, according to Robert Hogg (British Pomology, 1851), found growing among some rubbish at Gleaston Castle near Ulverstone on the Furness peninsula of northern England in 1793 and subsequently introduced by nurseryman John Sander of Keswick who propagated it from cuttings.

15. King Jimmy

- King Jimmy's is cider made by Cairn O Mhor. It is made from the apples from just 5 apple trees, of unknown and ancient variety, which grow on an island in the middle of the River Tay. The island is home to the James VI golf course, known locally as King Jimmy's.

16. Lane's Prince Albert

- Lane's Prince Albert is one of the definitive English cooking apples. It was discovered by Thomas Squire of Berkhamsted in the 1840s, and named by him after Prince Albert.

17. Lord Roseberry

- Said to have been raised by Storrie of Glencarse, Scotland. It was described in 1934. Fruits have crisp, creamy white flesh with a sweet flavour

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18. Port Allen Russet

- Originated in Port Allen, Errol, Scotland. Received by the National Fruit Trials in 1958. Fruits have fine, greenish white flesh with a rich fruity flavour and are crisp and juicy. Origins: Port Allen, Errol, Scotland

19. Rosette

- A highly coloured sport of 'Discovery', this early, dessert apple has bright red skin, and shows a rosette-shaped, pink stain when cut in half. Straight off the tree it has a crisp, juicy texture with a fresh, sweet/sharp flavour but this soon fades. Compact trees produce a heavy crop in late summer and early autumn.

20. Scotch Bridget

- Scotch Bridget is a popular Scottish cooking apple. A medium-sized, broad-based, conical apple, ribbed and crowned, the smooth skin becomes golden yellow, prettily striped red. Develops more acidity flavour with a tender white flesh that's juicy and rich. Suitable for difficult conditions in the damp fells and sales of Cumbria and found in northern and Scottish areas.

History: Originally bred in Scotland and then grown in Lancashire in the 1850s.

21. Scots dumpling

- An old variety from the 1800's which is scarce and difficult to obtain. Has the virtues of pretty blossom, a good flavour, and hardiness. Scotch Dumpling apple tree – Season:

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Can be harvested from the third week of September and will keep in store until November.

22. Seaton House

- Type: Cooking, Pie, Sauce
Origins: Raised at Seaton House, Arbroath, Scotland. Introduced in 1860.

23. Stirling castle

- Stirling Castle is a large green/yellow Scottish cooking apple, with a good flavour, raised near the town of Stirling in the 1830s by John Christie. The variety became quite popular, and was rated by the Victorian writer Hogg as "an excellent early culinary apple, in use in August and September". Hogg also noted the tree to be "an immense bearer" and commented on its similarity to Hawthornden, another popular Scottish culinary apple variety already in use at the time. It is possible that Stirling Castle is related to Hawthornden.

24. Stobo Castle

- From the Borders or Clyde Valley this is an early apple, named by David Storrie of Glencarse. The fruit is deep golden with a scarlet flush, and cooks to a sharp creamy froth.

25. Tam Montgomery (Early July)

- Nice early variety of eating apple – pale skin and characteristic lemon taste. An early apple, named by David Storrie of Glencarse.

26. Thorle Pippin

- The Thorle Pippin apple arose in Scotland. First described 1831. Small, round to flat-round fruit. Bright red flush on a greenish yellow skin. Juicy, white flesh.

27. Tower of Glamis

- Traditional Scottish variety, widely grown in the early 19th century and still popular today. Irregular bright grass green fruit which cook to a pale lemon soft sweet fluff. The trees are very hardy, growth is compact and upright - a worthy choice for exposed northern gardens. The fruit is hefty and rugged, with a distinct 'tower' appearance to them.

28. White Melrose

- A large Scottish cooking apple once widely grown on Tweedside. Origin: Scotland UK, 1831

