

Happy Birthday Bramley's Seedling 200 Years Old This Year

And still growing strong – the nations favourite apple - not forgetting Cox Orange Pippin
and your own personal favourites (did I hear someone say William Crump?)



This is the original, 200 year old *Bramley's Seedling* apple tree that is still growing and still bearing fruit. It can be visited at its home in Southwell, Nottinghamshire where everything seems to be linked to the *Bramley* in some way. The Minster has a stained glass window dedicated to the apple, and there is even a pub called the Bramley Apple. All through the year the old tree gets visitors from all around the world, and on 25th August members of the Nationale Boomgaarden Stichting (NBS) a group of Belgian fruit growing enthusiasts, paid a visit.

If you visit <http://news.bbc.co.uk/1/hi/business/8237730.stm> you will see a brief film of this event, and you may be able to spot a couple of FG members under the umbrellas.

Happy Birthday Bramley's Seedling

This is of Roger Merryweather, a direct descendant of Henry Merryweather the nurseryman who first recognised that the *Bramley's Seedling* was something special. It was in 1809 that Mary Ann Brailsford raised the original tree, a chance seedling from a pip. Some years later, Henry, a local nurseryman, saw some of the magnificent apples produced, tracked down the tree to a cottage in Southwell, now owned by a Mr Matthew Bramley. Recognising the commercial opportunity of the fruit, Henry set about propagating the tree and exhibiting the fruit. The rest, as they say, is history.



FG member's photographs and stories about *Bramley* apple trees formed part of the Fruit Group display at the Taste of Autumn event at Wisley this October.

We had lots of visitors to the Fruit Group display, and Julia and her team did sterling work promoting the FG.

Thanks to Howard Stringer who provided this photograph

FG members who missed the excellent talk that Barrie Juniper gave the Fruit Group in 2007 may like to catch him at East Malling in November

‘The Origin of the Apple’ including ‘A Celebration of Bramley’

by Dr Barrie Juniper

The Amos Memorial Lecture, presented by East Malling Research at the East Malling Conference centre at 3.00pm on 24th November 2009

A general history of the evolution and spread of the apple with special reference to *Bramley* on this the 200th anniversary of planting of the first *Bramley* tree.

The lecture will form part of the afternoon session on an EMRA Members Day devoted to Tree Fruit. For further information on the Amos Memorial Lecture and on the EMRA day please contact: Dr Ursula Twomey E-mail: Ursula.twomey@emr.ac.uk Tel 01732 523723

Electronic Newsletter

Remember - you can receive the FG Newsletter in full colour via email but in accordance with the Data Protection Act we require your consent

The RHS is committed to minimise its carbon footprint. One way we can help is to encourage electronic communication. Combine this with the rising cost of postage, photocopying, and paper and there is an advantage in distributing our Newsletter by email. The most obvious and direct advantage to you is that you will receive it in **full colour**, which is much superior to the black and white photocopied version. For members who do not have email or Internet access we will continue to produce and mail black and white copies. However, we know that some 80% of the members do have email but we need your permission first

If you would like to receive the colour electronic version of the Newsletter please email your permission to: fruitgroupmembership@rhs.org.uk

To open the Newsletter you need Adobe Reader, which can be downloaded free from <http://www.adobe.com/products/acrobat/readstep2.html>

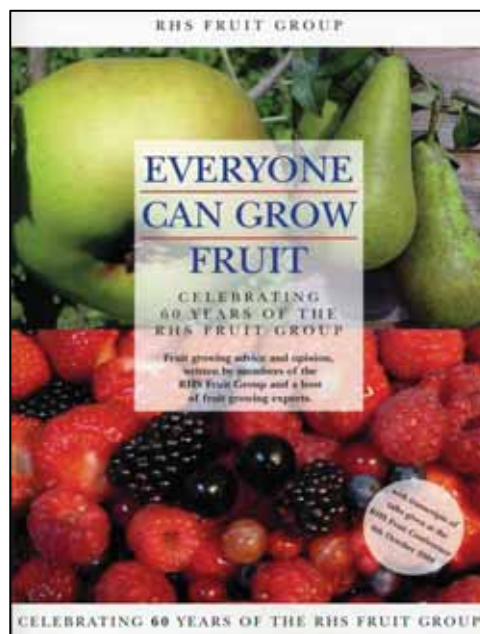
We still have a few copies left...

If you do not have a copy of our own book 'Everyone Can Grow Fruit' we still have some available – get them while you can at the special price for Fruit Group members. The book contains fruit growing advice and opinion – written by members of the RHS Fruit Group and a host of fruit growing experts.

The book has over 160 pages and a cover price of £15.00. Members of the RHS Fruit Group can buy copies direct from the Fruit Group for the reduced price of £10.00, paid on collection at Fruit Group meetings.

Copies can be posted to Members for a total cost of £13.00, including postage and packing.

Please make out cheques to The RHS Fruit Group, and send them to: Fruit Group Book Offer, PO Box 74, Hertford, Hertfordshire, SG13 7UG



Makes a Great Christmas Present

FRUIT GROUP MEETING

Wisley, Tuesday 10th November

Will you be attending this Fruit Group meeting? Would you like to meet fellow members on a social footing? If so then why not come for some refreshment in the Hillside Events Centre from 12.30 onwards to meet other members, swap ideas, 'talk fruit' with other enthusiasts.

Fruit Group Visits 2009, Alan Mansfield reports

Wednesday 5th August, Wisley, guests of the Fruit Department

Our summer meeting at Wisley is always a highlight, and this year was no exception. The meeting started with one of our popular fruit tastings – this year, early pears and plums. Jim Arbury remarked that the weather and conditions of 2008 and 2009 had produced ‘the best pear crop for years’. We were privileged to be able to taste some of the best of the early pears – *Butirra Precoce*, *Jargonelle* and *Précoce de Trévoux*. A dozen or so plums were also available for tasting, we each had our favourites but I found the *Mirabelle de Metz* to be a revelation – much more flavoursome than most mirabelles.

Jim, Alessandra and Kirsty then led us round the fruit field, focussing on pears and plums, providing commentary and advice as we met particular issues. The main problem we found was the effect of bacterial canker on the plum collection – nasty lesions on the branches, some oozing gum, dieback and a general lack of lustre on the leaves, some turning yellow and falling prematurely. Planted in 1991 on Pixy rootstock, the recent warm, wet summers and waterlogging in winter has taken its toll, exacerbating the spread of bacterial canker. A new plum planting on another site is planned, but not for a few years. In the meantime many of the trees are badly affected and treatment by removal or cutting out the branches affected with canker is decimating the collection.

Thursday, 13 August, Leckford Estate, Hampshire

The Leckford Estate is owned by John Lewis. It is a working farm producing arable crops including high quality bread-making wheat which is used to make a range of Leckford label flour. The farm also supplies milk, apples, pears, apple juice, cider, free range eggs and mushrooms as well as free range Le Poulet d'Or chickens to Waitrose branches. We were shown round the apple plantings by Farm Manager, Tom Palmer. There are 60,000 fruit trees on the estate, all pruned and picked by hand. Most of the apple production is concentrated on *Queen Cox*, *Bramley's*, *Gala* and *Braeburn*, but a recently planed ‘Heritage Orchard’ is due to come into full production in a couple of years, to fulfil the Waitrose commitment to market heritage varieties in its stores from late October to December each year.

Thursday, 13 August, the garden of Brian Fox, chairman of the South West branch of the Fruit Group

It is a real treat when a prize-winning fruit grower invites members to visit their garden, so when Brian offered – we leapt at the chance. Brian and Val have lived in their Andover house for 8 years and what they have achieved in that time is inspirational. There is a comfortable garden, a well-stocked orchard and a paddock where Brian is building his collection of fruit trees. Many thanks to Brian for the fruit hints and tips, and to Val for the splendid cakes and teas which she produced.



Summer Fruit and Vegetable Competition

Held on 22nd – 26th July, this year's competition moved to the RHS Tatton Park Flower Show for the first time. This change in venue attracted some new exhibitors to challenge some of the old hands – although for many of us (myself included) the late July dates meant that most of our soft fruit had ripened and been picked. Congratulations to all FG members who entered, demonstrating that an incredible range of fruit is being grown – including the



pineapple (right) that Doug Palmer produced as part of the Yealmpton Allotment & Garden Society exhibit, which won first prize in Class 2, a collection of six dishes staged by a horticultural society. Adrian Baggaley came first in Class 1, a collection of six dishes, and his first prize winning basket of fruit, Class 25, contained no fewer than 20 different fruits.

Autumn Fruit and Vegetable Competition



The Great Autumn Show, 13th & 14th October 2009. And what a splendid show it was – fruit of the highest quality spread throughout the Lawrence and Lindley Halls in Victoria. Again, congratulations to FG members who exhibited. Adrian Baggaley and Doug Palmer showed the way, sharing many of the first prizes between them, and South West Branch chairman, Brian Fox, also did well in classes which he had entered. The

Wisley Fruit Department staged a very interesting display of several different quince. The quince is a lovely, but underrated fruit to grow and it was encouraging to see it being featured in such a prestigious display. Photograph shows two of the entries for Class 79, Adrian Baggaley (left, first prize) and Doug Palmer (right, second prize).

Late Fruit and Vegetable Competition

If you want to see the best in late fruit on show, why not visit Wisley on Friday 13th or Saturday 14th November. Judging from the entries that we have seen already this year standards will be very high and well worth the visit. It is great to see fruit grown to perfection – and it may inspire you to enter some of your own fruit next year, it's great fun, and you can learn a lot from just watching how the experts grown and show their own fruit. Our Chairman Gerry Edwards promises to give us an insight into 'Showing and Judging' at our meeting on 11th November 2010, see you there.

Avalon Pride Peach:

how does it perform when neglected?

Writing in September 2009, FG member Martin Day reports on his experience with growing peaches, with a particular focus on the recently introduced *Avalon Pride*.

I thought that Fruit group members might be interested to know how the peach *Avalon Pride* performs when grown under less than perfect conditions. I expect that you have all read Anna Stankiewicz's article "What a peach" in the December 2008 issue of The Garden. I will not repeat the story of how it was discovered and brought into Britain from Washington State, but believe that my tree is one of the first batch sold here commercially. I bought mine from Marshalls in the autumn of 2002 and planted it on my allotment near St Albans (we are lucky enough to be allowed to plant fruit trees as long as they are on dwarfing rootstocks).

It went on my plot at the top of the site. There is a tall hedge of trees behind the plot, it is south facing and gently sloping – sounds nice doesn't it – but unfortunately the soil is rather heavy clay and rumour has it that it was once the site of Roman brickworks, which I could well believe.

My *Avalon Pride* was grafted onto Peach Seedling rootstock, and planted in front of a row of pallet-based compost bins, the theory that they would give off some heat and hence frost protection, as well as feeding some nutrients to the trees in front of them. It was planted next to an existing *Peregrine* peach on St. Julien A (planted 2 years previously) which is generally held to be the best English-bred peach for outdoor cropping. *Peregrine* is a variety from Rivers of Sawbridgeworth, who bred most of the English peaches still available. I'm not aware of any new UK-bred varieties since Rivers' last efforts (in the 1940s?) but would like to be corrected. Most of the new cultivars seem to have come from the USA or Canada as far as I can tell from various catalogues. Both trees are grown as bush forms. I do not cover them in polythene in the winter to protect against peach leaf curl, as that would be impractical on this open site.

Peregrine has acted as a useful control as it was treated in a very similar manner to *Avalon Pride* in terms of feeding, pruning, hand pollination and spray application. Feeding is usually Growmore or Vitax applied in early spring, pruning often forgotten about. Spray application was limited to Dithane or Murphy's Traditional Copper Fungicide to control peach leaf curl, usually at leaf fall and again in February. *Peregrine* tended to be sprayed thoroughly and *Avalon Pride* got what was left in the sprayer to use it up, so got little or no fungicide applied to it. Cropping seemed roughly equal on both trees with peach leaf curl levels being rather higher on *Peregrine* despite the spraying.

Neither tree was sprayed in autumn or spring for the last two years, and the results have been interesting. *Peregrine* has suffered badly from peach leaf curl, losing most of its leaves then most of the fruit too (what didn't drop was tiny due to the lack of leaves feeding the fruit). The leaf curl has particularly bad this year (2009) compared with last year, with some dieback of branches too. As a result, I will be going back to spraying *Peregrine* in the next couple of weeks, as not spraying it didn't work for this variety. The *Avalon Pride* has seen some damage to the ends of the leaves but they have not dropped, so it is as Anna's article says and appears to be resistant, but not immune, to the fungus. The fruit all stayed on and no signs of dieback were seen. We picked over 80 fruit the size of tennis balls and the flavour and texture was good, with no signs of 'wooliness', so although it may not be quite as good as say *Early Rivers* or possibly *Peregrine* it is not an "Industrial Peach" with all of the 'wooliness' you get with some imported peaches. One problem is that it tends to split at the stalk end and earwigs then make a home in the open peach pit which doesn't help with the storage life: peaches seemed to go from not quite ripe to rotten almost overnight (it resembled a peach version of brown rot) - so we ended up freezing a large part of the crop. It is a clingstone peach, which does make preparation for freezing harder work than a freestone variety would be. Adrian Baggaley has suggested that a good mulching would even out the water uptake and prevent this problem, so I shall try it this winter and see how it performs next year.

When I ran a walled kitchen garden at The Grove Hotel in Watford, we had 6 varieties of peach and nectarine planted on the south and west walls which were 12 foot high, and had been planted for a couple of years before I worked there. The tall walls and overhanging lintel offered no protection against peach leaf curl, and we had to spray accordingly to protect the crop. An unexpected problem with fruit grown on these old walls was that the peaches and nectarines suffered really badly from woodlouse damage, even at the top of the walls! They seemed to live in the holes in the brickwork where previous generations of gardeners had used cloth and nails to position the branches on the walls.

It was interesting to note that the most attractive blossom was seen on the English-bred varieties such as *Peregrine*, *Early Rivers* and *John Rivers*, which all had large attractive blossoms whilst the American-bred varieties varied: *Rochester* did but *Red Haven* did not. *Avalon Pride* has flowers, which are so small that they are hard to spot when hand pollinating them, although I did not need to do it this year as we had a warm spell at blossom time and plenty of bees around. They are campanulate rather than rosaceous (ref. Bush Peaches by C.P.H. Wilson) and make a poor display, but apparently this helps give them better frost protection.

To conclude, I would recommend *Avalon Pride* as outdoor low-maintenance peach, especially for growers who don't wish to spray their peach trees with fungicide. I hope that someone somewhere is doing some breeding work on new peach leaf curl resistant cultivars, which have better flowers or are white fleshed to give a wider choice of types of peach to grow. It may be a controversial opinion, but this is one of the few instances where I'd like to see some genetic engineering work undertaken to pop the curl resistant gene into some of the old cultivars so they can be grown outdoors in bush form without spraying. It was interesting to note on a recent visit to Wimpole Hall that there was a notice up stating that they had replaced the peaches on part of the walls with apricots because they had had so many problems with peach leaf curl, so it isn't just an issue for amateur gardeners.

Martin Day, grows fruit in Hertfordshire

A Picture of a Pitcher

Tony Gentil reports on an unusual way of propagating apples.

I have long been intrigued by the term 'pitcher' when used in the context of apple tree propagation. Today, the vast majority of apple trees are propagated by the techniques of budding or grafting onto rootstocks. This is the most reliable method of ensuring that the tree produced will grow away successfully. With most varieties of apple, hardwood cuttings will not root.



Pitcher supplied by Tony Gentil

There are however a small group of apple trees which have the capacity to produce root initials at the base of branches well above the ground – known as 'pitchers' – and cuttings from 'pitchers' pushed into suitable soil will take root. The variety *Burr Knot* is one such 'pitcher' and is synonymous with the variety *The Reverend Bide's Walking Stick*. It is said that the Reverend Bide, on a visit to Cheshire in 1848 cut a branch from a tree of *Burr Knot* to make a walking stick. On his return to Hertford he stuck the walking stick into the ground and it took root and grew into the tree which bears his name.

I have never come across a satisfactory explanation of why the term 'pitcher' should be applied to those apple tree varieties which will root successfully from hardwood cuttings. The only one that I have ever read about was that they were called 'pitchers' because '...if you pitched a branch over your shoulder it would root...!' This seems to me to be frankly ridiculous.

Thinking about a more rational explanation, it occurred to me that the term 'pitcher' was a almost certainly a very ancient one, once widely used and understood historically, and that nowadays the word has fallen out of use in favour of 'water jug'.

It is still common practice, on an amateur scale, to root cuttings in a milk bottle or jam jar full of water, often on the kitchen window sill. Was this the clue to the name? I cut hardwood cuttings off *Burr Knot* complete with root initials and placed them in a jug full of water. Lo and behold in a matter of days the burrs swelled and burst forth with white roots. I subsequently planted the cuttings, which grew away happily to form trees – 'pitchers' from a pitcher.

Tony Gentil, who grows fruit in Cheshire

Have other members had any experience with 'pitchers'? Please let me know and I will report in a future Newsletter. Ed.

Pollinate Local – Save Air Miles

FG member Barry King responds to Tony Gentil's '*Thoughts on pollinators*', FG Newsletter #40, July 2009

I sympathise with Tony Gentil's view of hive (honey) bees, and their unwillingness to pollinate his local fruit (FG News #40). As specialist nectar gatherers, honey bees are known to concentrate on mass-flowerings, thus providing bee-keepers with a consistent honey crop, and at the same time benefitting large scale agri/horticultural growing – they are **gang pollinators**. In doing this, honey bees will travel up to 3 miles to get to their work site. Now, despite my hosting of a rooftop colony, honey bees ignore my garden, except to drop "litter" and visit the pond. On the other hand, local bumble bees get on with the job in every month of the year [unlike *Apis mellifera*], whatever the weather [*ditto*]; also, with their longer tongues they serve more flora; and, just as Darwin predicted, they thrive in my cat-free garden.

PS. Have you noticed that in the debate over what will happen when our "main" pollinator fails, the GM lobby has remained quiet, and hasn't rushed forward with a self-pollination solution? Well Tony and I have got ours.

Barry King's fruit is pollinated in Coventry by local pollinators.

Dixton Red apple – any news?

At the meeting in November 2008, FG member Trevor Hooper generously distributed maidens of his new apple, the *Dixton Red*, to members who were interested in trialling it. Now, one year on, he is keen to discover how these trail maidens have fared. Will any member who took plants to trial please let me, Alan Mansfield, Editor, know or report back to Trevor directly. He needs to know growing location, conditions, soil type, aspect, elevation, flowering dates, pollination, fruit set, fruit drop, the quality of any fruit left to mature, etc. His apple has attracted some attention this year and he needs any information will be useful in his assessment of the new apple.



Dixton Red photograph supplied by Brian Fox

Fruit Trees for Africa

Tony Benham, our Treasurer, reports that when renewing their membership of the Fruit Group, members donated £70.00 to Fruit Trees for Africa during 2009. This should provide about 15 trees for a community. Thanks have been received from the organisers of the Seeds for Africa charity, to be passed on to all members. '*Every fruit tree planted is another step forward in the battle to alleviate poverty and preserve our natural environment.*' (Alan Titchmarsh, June 2005) Full details of the fruit tree projects can be found on the Seeds For Africa website www.seedsforafrica.org

Fruit at Wisley in December



On the surface, December might not seem like the best time to visit Wisley to look at fruit. Whilst there is much to be learned by looking at the leafless trees and bushes, to get an idea of the shape that they have been grown to, or to study the style of winter pruning, surely there cannot be any fruit as such? Well, this had been my view in the past. However, on Boxing Day last year, 2008, I found myself near Wisley and decided to call in. We looked around the model fruit gardens and the deserted fruit field, but as the weather was cold and frosty the new Glasshouse seemed to be the best place to spend any time. The Glasshouse was warm and comfortable and teeming with visitors. The tender and sub-tropical planting was lovely to look at, bright and green and attracting most of the attention – but a corridor off to the right of the entrance caught my eye. The area was lined with citrus – all in full fruiting glory. This is not something that I grow myself, but to see a big display of citrus was really interesting. I can think of nowhere else in England where you would be able to see such a wide range of different citrus trees. Within the main types of citrus – orange, lemon, grapefruit, there were even different varieties to look at and compare. The arrangement was such that you could get up close to the trees and fruit and really have a good look. So, if you get tired of the traditional Christmas fare, I can certainly recommend a visit to Wisley in December to provide some exercise and to reinvigorate your fruit growing passion.

Alan Mansfield

OBITUARIES

HERBERT RONALD WATTS M.B.E. 1920 -2009

'An ordinary man but an extraordinary man' - a quote from his grandson Paul.

We sadly announce the peaceful death at home on Sunday 9th August of the well-known horticulturalist and gardener known to us all just as Ron (or Ronnie) Watts.

Everyone who knew him felt privileged to have learnt from Ron's incredibly comprehensive knowledge of horticulture.

He was President of the Delphinium Society, Vice-President of the Surrey Horticultural Federation, and President of several local clubs. Ron also served on various committees within the RHS; judged on the Wisley Trials of fruit, vegetables and delphiniums, and was made an Associate of Honour by the RHS, one of only 100 which exist at any one time. He was also a local show judge, and continued to lecture to clubs and societies across Surrey until ill-health earlier this year.

In the 2008 Birthday Honours List he was awarded the M.B.E. for Voluntary Services to Horticulture, and went to Windsor Castle last December to receive this medal from Her Majesty the Queen. We understand that he told her that Her mother had shown a great interest in gardening, and had been able to name many varieties of flowers!

Ron leaves a son Michael, daughter Diana (who has been over from Canada caring for her father during his illness) five grandchildren and two great-granddaughters. His wife, Helen, died in 2007.

Thanks to Jack Morris for this information.

CHRISTOPHER JOHN MORGAN - May 1943 – September 2009

Chris Morgan, who has died suddenly of a heart attack, had been an active member of the Fruit Group since 2001.

Born in Addiscombe, Surrey in 1943, Chris grew up in a family of five children. His father was also a keen gardener and member of the RHS, who made regular visits to Wisley, Vincent Square and Chelsea in the 1960s.

Chris married his childhood sweetheart in 1965 and was happily married to Val for 44 years. Their daughter Claire, of whom Chris was very proud, is a keen horsewoman.

His life as a successful engineer absorbed him hugely for many years, though he found time for gardening, woodcarving, green bowling and following Claire's show jumping. More recently Chris' interest in gardening, gardens and the RHS Fruit Group developed considerably, and he gained much enjoyment from the group's activities and from growing a variety of fruit at home.

Members who knew Chris will remember his irrepressibly cheerful, dependable and friendly nature. He was an enthusiastic member of the Fruit Group and his presence will be missed at events and shows, particularly the Taste of Autumn where he was a regular helper. His untimely death leaves a terrible gap in the lives of his family and many friends.

'I said to Heart 'How goes it?' Heart replied
'Right as a Ribstone Pippin!' But it lied.'
(Hilaire Belloc)

Thanks to Claire Morgan and Chris's sister Gill for this information.

Dates for 2009

Tuesday 10th November, Wisley, 1.00pm (RHS)
Terence Reed – “Warm and temperate fruit”
Peter Collett – “Bramley Tree”

Other Events

13th – 14th November, Late Fruit and Vegetable Competition, at RHS Wisley.

24th November, East Malling Research presents The Amos Memorial Lecture at the East Malling Conference Centre at 3.00pm **‘The Origin of the Apple’** including **‘A Celebration of Bramley’** by **Dr Barrie Juniper**. Contact Dr Ursula Twomey for full details
ursula.twomey@emr.ac.uk or telephone 07132 523723

For information on the bicentenary of the Bramley Apple please visit
www.bramleyapples.co.uk

Dates for 2010

Wednesday 24th March, Wisley, 1.00pm (RHS)

Tuesday 24th August, Wisley. 1.00pm (RHS)
Focus on ribes – talk, followed by walk through the ribes collection.

September, date to be confirmed, (RHS)
Visit to Peter Collet’s garden, Tangmere, Sussex + visit Paul Barnett’s spectacular Bramley, grafted with 200 different varieties of apple.

Thursday 11th November, Wisley. 1.00pm (RHS)
Winter pruning demonstration, plus Gerry Edwards on ‘Showing & judging’.

Other Events

Chelsea Flower Show, 25th-29th May

Please note the new email addresses for the committee:

fruitgroupchairman@rhs.org.uk
fruitgrouptreasurer@rhs.org.uk
fruitgroupmembership@rhs.org.uk
fruitgroupeditor@rhs.org.uk
fruitgroupwebmaster@rhs.org.uk

Branch contacts will have details of all regional events, costs etc.

RHS Fruit Group (RHS)

For more information contact:
Stephen Colfer, 01483 212342

South West Branch (SW)

For more information contact:
Brian Fox, Chair, 01264 357229

Midlands Branch (M)

For more information contact:
John Beswick, Chair & Secretary, 01604 403115

Northern Fruit Group (N)

For more information contact:
Hilary Dodson, Chair, 01943 464325

The Regional Branches extend a warm welcome to all members of the Fruit Group. No matter what your geographical location, members may attend any event organised by Regional Branches.

YOUR COMMITTEE

Chairman: Gerald Edwards
Vice-Chairman: Bob Sherman
RHS Fruit Department Representative:
Alessandra Valsecchi
Treasurer: Tony Benham
Committee members: John Beswick (Midlands), Peter Collett, Hilary Dodson (Northern Fruit Group), Brian Fox (South West), Alan Mansfield (Editor), Julia Mitchell, John Poole (Webmaster), John Sale, Howard Stringer, Eric Spanier

The RHS Fruit Group Newsletter relies heavily on contributions from members. Many thanks to all of you who have submitted articles, apologies if they have not appeared in this issue. We always need short articles of 100-150 words to fit around longer articles. If you have anything that may be considered for publication, please hand it to me at a Fruit Group meeting or send it to: Alan Mansfield, PO Box 74, Hertford, Hertfordshire, SG13 7UG. Telephone: 01992 550175 Ideally, copy should be in electronic format emailed to:
fruitgroupeditor@rhs.org.uk
Deadline for next issue: 31st December 2009
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