



THE WELSH POMONA OF HERITAGE CIDER APPLES & PERRY PEARS

This Pomona has been produced as part of "The Heritage of Orchards & Cider Making in Wales" project, funded by the Heritage Lottery and carried out by The Welsh Perry & Cider Society and partners.



**Marcher
Apple
Network**



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- And everyone else who helped out along the way – thank you

FOREWORDS

When we launched this project none of us could have foreseen the huge success of the DNA testing results that would come from it. We hoped to find some unique varieties, but we didn't envisage that there would be some many varieties of cider apple and perry pear that have only been found in Wales. This success in itself lead to challenges for those closely involved in the project, with much more follow-up work than we initially anticipated. Without the help and assistance of so many experts and supporters of heritage varieties we could never have achieved such comprehensive results in such a short space of time.

Sally Perks

Chairperson of the Welsh Perry & Cider Society 2018

Dave Matthews

Founding member of The Welsh Perry & Cider Society; Bartestree Cider

A Pomona detailing all known Welsh varieties of cider apples and perry pears is long overdue and is most welcome.

When the Welsh Perry and Cider Society was founded back in 2001, references to Welsh fruit in the literature were few and far between. Herefordshire had its Victorian Pomonas produced by the Woolhope Naturalists Club, and in the late 20th Century, Bulmers published their own volume. Gloucestershire was represented by Ray Williams' wonderful Perry Pears book of the 1960s, and Somerset had Liz Copas to thank for an apple Pomona published at the start of the new Millennium. As for Wales, I couldn't find any references (back in 2001) to Welsh perry pear varieties, and only three varieties of cider apple came to light – 'Frederick', 'Perthyre' and 'Breakwell's Seedling'.

So along with my trusty side-kick Martyn Evans, I set about touring the cider orchards to Monmouthshire, interviewing the old farmers, and making their apples and pears into cider and perry. Time and again the old fellas would take us on a tour of their orchard, unable to remember the names of the varieties. 'If only I'd paid more attention when Grandfather told me their names' was a typical comment. We therefore discovered relatively few true names for the Welsh varieties – exceptions being pears such as 'Potato Pear' and apples including 'Cadwallader'. Most of the time, we had to make up our own names, ensuring that we used the existing naming conventions.

Martyn and I would return to the farms in January, taking cuttings, and posting them to Paul Davis at his Dolau Hirion Nursery. Paul grafted them onto rootstock, and the resultant trees formed the basis of our first Museum Orchard with Sally and James Perks at Raglan Cider Mill.

More recently the Welsh Perry & Cider Society gained Heritage Lottery Funding for an orchard project. DNA testing has allowed them to accurately identify the unique Welsh varieties, and trial fermentations have given valuable information on their usefulness. The original Mother Museum Orchard in Monmouthshire has now been duplicated to various sites around Wales,

and these act as a priceless genetic bank, allowing future cider makers to be able to plant local heritage varieties on their own land. These orchards are complemented by this wonderful Pomona – a true handbook of Welsh cider and perry.

Paul Davis

Nurseryman

Twenty-five years ago, the Countryside Council for Wales asked me to graft some unique Dinefwr apple varieties, recognised by the Marcher Apple Network, for sale to farmers in the Tir Cymen scheme. I started with a few stocks in the kitchen and ended up with a small rural business grafting and selling young fruit trees, particularly of Welsh origin. I've since been involved with establishing museum orchards for the Marcher Apple Network, the Tidnor Orchard Trust, the National Trust as well as for the Welsh Perry and Cider Society. When I started, barely a handful of varieties were known to have originated in Wales. Now, thanks the enthusiastic work of organisations such as these, a huge number of uniquely Welsh apple and pear varieties have been re-discovered and characterised. This well-illustrated book is peppered with interesting historical anecdotes and will be a welcome and useful addition to any pomologist's library.

Those of you who believed there were no Welsh apple varieties – read on!

The Marcher Apple Network

Today the Public's exposure to apples is largely through a handful of commercial varieties in the local supermarket, or perhaps from a neglected garden apple tree of an unknown variety. A hundred or more years ago almost every village and parish would have had a wealth of local apples, many of them unique to that area. Chance seedlings deemed by someone locally to be a "good apple" would have had scions shared with a few friends and neighbours.... Many of these regional apples may never have occurred beyond a handful of parishes and are thus vulnerable to extinction. A few have been dispersed further afield... and gone onto become more widely recognised varieties.

We in the Marcher Apple Network have spent the last 25 years seeking out the local apples of the Marches; now the Welsh Perry and Cider Society under Jayne Hunt's leadership have done a fantastic job in finding and cataloguing of varieties throughout Wales, having them characterised and propagating them, setting up the museum orchards and in so doing ensuring that these varieties are less vulnerable to being lost. The names and their associated stories are wonderful snapshots from the past. To grow any of these trees today is to grow a little piece of living Welsh history.

Here for the first time is a record of the majority of known Welsh apples and pears together in one place, a wonderful record of the unique and the locally distinct. Surely it will stimulate efforts to find and save yet more traditional varieties.

Dr Andrew Lea*Cider Scientist*

Apples and pears are amongst the most diverse and adaptable of European domesticated crops, arriving here originally via trade routes from the forests of Central Asia. Every seedling is potentially a new variety, which can establish and thrive in its new location, and Wales is no exception. But while the major commercial varieties of British fruit have long been catalogued and referenced, the same is not true for local varieties in Wales and elsewhere in our islands. It is against this background that this new Welsh Pomona is such a welcome project. For the first time, local Welsh varieties of apple and pear have been described and characterised, while modern DNA analysis has confirmed their unique origin. Many of them have never been referenced before. For some, their potential contribution to cider and perry has also been investigated through single variety trials, which have confirmed there are some excellent cider apples and perry pears amongst them. I salute the initiators and organisers of this project. They have produced a work which is long overdue, and which can stand proudly alongside the other Pomonas of Britain and Europe in celebrating the diversity of apples and pears that have grown up in Wales.

Alison Crook*Plant Collections Curator, National Trust*

A really useful and interesting book, highlighting the diversity and significance of Welsh heritage apples and pears. The National Trust are delighted to have worked with the project to help secure many of these varieties for the future. Now we're eagerly awaiting the cider and perry.

Dr Danny Thorogood*Aberystwyth University*

Aberystwyth University is delighted to have been invited to house one of the three Welsh Heritage Apple and Pear Museum Orchards which will contain the diverse collection of cultivars described in this book. We are sure this book and the ongoing research on Welsh apples and pears discovered and re-discovered during the course of "The Heritage of Orchards & Cider Making in Wales" project will increase awareness of an invaluable and unique genetic resource saved for many generations to come.

Fenella Tyler*CEO National Association of Cider Makers*

This Pomona is so much more than a great visual collection of apple varieties found in Wales. It tells the story of a wonderful project that started out 2 and a half years ago, bringing together an almost forgotten history of cider apple orchards and cider making across Wales over time.

The hard work and determination that went into raising funds for the project, gaining support from cider making and pomology experts and identifying a large number of unrecorded apple

varieties has culminated in a book that will sit proudly alongside the Pomonas of Herefordshire, Gloucestershire and Somerset.

Richard Bellamy

Head of Heritage Lottery Fund in Wales

The Heritage Lottery Fund are delighted to have funded the Heritage of Orchards and Cider Making in Wales project and the Pomona highlights how much has been achieved. We appreciate the huge amount of hard work that has gone into identifying all of the varieties and the creation of such a useful resource that can be shared and used by so many other people and projects. It is thanks to National Lottery players that we are able to fund projects like this that can make a real difference to our heritage in Wales and also provide a legacy that can be used by future generations.



INTRODUCTION

The Heritage of Orchards and Cider Making in Wales was a Heritage Lottery funded project in partnership with the University of South Wales, which ran for just over 2½ years from 2016-2018.

The project was made up of 3 main areas of work, the first of which involved working with community orchard groups to plant heritage orchards across Wales, and train them in orchard maintenance and cider making.

The second area was run by the George Ewart Evans Centre for Storytelling at the University of South Wales. They were tasked with creating a digital archive of “The Modern Story of Cider Making in Wales”. They captured 89 stories, which can be found on our website and are hosted on the Peoples Collection Wales - details of both can be found under the useful websites section.

The third area of work was investigating suspected Welsh heritage varieties. Suspected cider and perry trees across Wales were DNA tested to ascertain their variety. 73 of these were revealed to be previously unrecorded varieties when compared with Brogdale’s National Fruit Collection database. These have been given names by their owners, which have been submitted for registration (*final names may differ from those given here, and some varieties may not be accepted onto the database due to a lack of background knowledge of the variety or evidence of provenance*).

During the research it was discovered that historically cider apples were not grown in North Wales, so the team expanded their North Wales remit to include all apples not just cider apples. It should also be noted that any apples can be used for cider, but the best flavours are to be found in cider apples.

There were several previously documented Welsh cider and perry varieties; these have also been included in this Pomona where they have been proven to be Welsh through DNA testing commissioned by other organisations such as the Marcher Apple Network. It should also be noted that several previously thought to have been Welsh apples have through DNA testing now proven to be English or French varieties. This work will be continued by the Marcher Apple Network and no doubt more Welsh varieties will be rediscovered.

Single variety fermentation trials were carried out by Dr Andrew Lea on selected varieties to develop flavour profiles, which will be valuable for cider makers looking to use these varieties in their product. Results are described in terms of specific gravity (SG), and levels of acid and tannin.

Museum Orchards. Many of these varieties were propagated by John Worle, Ian Sturrock, Paul Davis, Bill Bleasdale and Tom Adams in order to create Museum Orchards. These

varieties will act as a genetic resource to ensure their preservation as a valuable part of Welsh natural heritage for future generations.

These Museum Orchards are now installed at Aberystwyth University IBERS campus and two National Trust properties - Erddig Hall in Wrexham and Dyffryn Gardens in the Vale of Glamorgan. The Welsh Perry and Cider Society's Museum Orchard is split across two sites, one at Llanarth and one just outside of Usk.

Pomona of Welsh Apples and Pears. The Marcher Apple Network (MAN) have been extremely helpful, and a font of knowledge second to none when it comes to apples. They have very kindly agreed to share their knowledge and photographs of the known Welsh apples with us, so we are able for the first time to bring all known, DNA tested apples together in one place. The culmination of this work has resulted in this Pomona of Welsh Apples and Pears.

This catalogue contains information on the Welsh heritage varieties confirmed or discovered through the project (excluding those shared by MAN), including details on their history, the fruit, and their use. This information was gathered by the Heritage team and volunteers in all weathers, sun, rain and snow, across all terrains! We hope you enjoy this Pomona as much as we did gathering all the information for it.

Jayne, Shan, Niamh, Diana, Anna & Sally

*Information correct to the best of our knowledge at time of publication (December 2018) – DNA testing in the future may prove that some cultivars may be other than what we think right now, and fruit registrations are still to be carried out.

*All photographs taken by the project team unless otherwise indicated.

LEGEND



Varieties in one or more of the museum orchards.



Varieties included in the single variety fermentation trials, with results included.



Previously recorded apple or pear.



Information and/or photos from Marcher Apple Network.

LOCATION OF MUSEUM ORCHARDS & COMMUNITY ORCHARDS



Community Orchards/ Perllannau Cymunedol
 1. Coed Lwynnon 2. Moelyci Farm 3. Llanberis
 4. Conwy 5. Brymbo 6. Cae Bodfach
 7. Treginnis 8. Pembroke 21C 9. Down to Earth
 10. Glynneath 11. Talybont-on-Usk
 12. Blaen Bran 13. Transition Chepstow



Museum Orchards/ Amlannau Amgueddfa
 A. Aberystwyth University IBERS Campus
 B. Erddig Hall, Wrexham
 C. Dyffryn Gardens, Vale of Glamorgan
 D. WPCS Museum Orchard
 - Llanarth (1) and Llantrisant (2)

WELSH HERITAGE APPLES

Afal Anghidi (A1757)

This variety was found growing in a garden on the banks of the Anghidi Fawr, a tiny river that flows into the Wye near Tintern Abbey. The garden belongs to a cottage that is said to have once been a pub called The Globe, which served cider to the men working in the nearby ironworks, and to drovers bringing cattle to the Wye to be loaded onto barges and delivered to the markets in Bristol. Locals believe the tree is at least 100 years old. The apples were used to make cider by a farmer who came to the cottage with his travelling cider press, up until as recently as the 1950s, and the current owners have also made cider from the fruit.

Blossom: Petals white with some pink. Brown anthers. Late May.

Fruit: Medium sized conical apples with yellow skin and red streaking flush, and very little russet. Short woody stems. Apples drop in September.

Use: The apples are sweet and hold their shape well when cooked. They also make excellent dried apple rings. Although they are perfectly edible raw, their rubbery, fibrous texture makes them best suited for juicing and cider making.



Blossom photo supplied by tree owner.

Afal Ashfield (A1760)

This variety was found growing in the horticultural gardens of Ashfield Community Enterprise in Howey, Llandrindod Wells. There is no known history of cider making from this tree.

Fruit: Small and very round, green apples with a red streaking flush on the sunny side and no russet.

Use: Taste is sharp with a hint of sweetness and some tannin – cooker and cider properties.



Afal Tudwal (A1797)



This variety was found growing in an old orchard attached to a vicarage in Llanstadwell, Pembrokeshire. The name comes from St Tudwal, a Welsh saint who is thought to be one of the founders of Brittany, and after whom Llanstadwell is named ("Church of Tudwal").

Fruit: Roundish, medium sized apples with pale green/yellow skin. Fruit often has a red flush and streaked russet mostly around the deep stem basin. Stem is thick, sometimes bulbous, and very short.

Use: Taste is sharp but not unpleasant – used as a cooker and for cider.



Anglesey Sweet Jane (A1789)

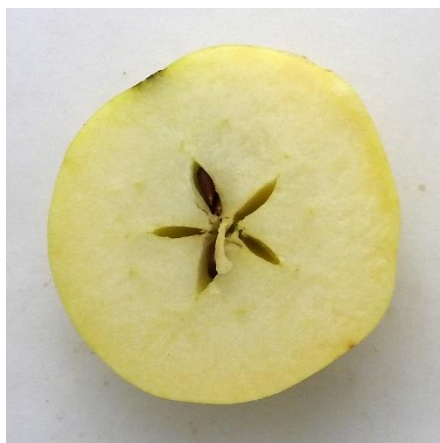


Synonym: "Sweet Jane"

This variety was found growing on land on Anglesey once owned by Lord and Lady Boston. The current owner's mother – who is in her 80s - remembers the tree from her childhood, so the tree is believed to be at least 100 years old. The variety name comes from the name of the owner's sister, and the sweet taste of the apple.

Fruit: Apples are irregular shapes and varying sizes, though mainly medium and roundish. The skin is yellow with streaks of light green, and russet around the stem basin. Stem is short and woody.

Use: Fruit is quite sweet, most likely an eater.





This is a famous old South Wales variety whose original name and history have since been lost. It was rediscovered in a hedgerow and given its current name in 1932.

Fruit: Medium sized, round-conical apples with yellow-green skin mainly covered in a bright red flush and some red striping. Some russet streaking from around the stem. Flesh is cream coloured, rich and juicy. Early season – ripe in September.

Use: Rich and juicy flesh with lots of sugar and acidity. Flavour is strong and aromatic – dessert apple.

Information from Ian Sturrock www.iansturrockandsons.co.uk



Permission to reproduce photographs by John Savidge (Marcher Apple Network) is gratefully acknowledged.

Bardsey Island Apple (A668)



Bardsey is a small island off the Llyn Peninsula, on the north-west coast of Wales. In 1998 ornithologist Andrew Clarke picked up windfall apples from a gnarled old tree on Bardsey and noticed they were free of any signs of disease such as canker and scab. He brought the fruit to nurseryman Ian Sturrock to identify, who subsequently sent them on to the National Fruit Collection at Brogdale, Kent. Here it was declared by leading fruit historian Dr Joan Morgan that the fruit and tree were unique, and hence was named after the island on which it was found. It has been suggested that the Bardsey Apple is likely to be descendant from apple trees planted by medieval monks who lived on the island, as it was found growing near the remains of a 13th century abbey.

Blossom: Mainly white petals with some pink flecks, orange anthers.

Fruit: Medium sized, round-conical apples with a unique lemon aroma. Yellow skin mostly covered in a red-orange striped flush. Ripens end of September.

Use: Flavour is sweet with some sharpness – a multipurpose apple which can be used for cooking, juicing and cider, but is also pleasant to eat fresh. Cider is thin bodied and sharp, SG 1.048, acid 0.6%, tannin 0.06%.

Information and photographs from Ian Sturrock <http://www.bardseyapple.co.uk/>

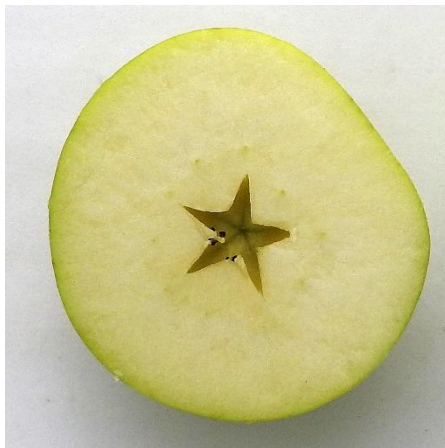


Bitter Owen (A1788)

This variety was found growing on land on Anglesey once owned by Lord and Lady Boston. The current owner's mother – who is in her 80s - remembers the tree from her childhood, so the tree is believed to be at least 100 years old. The variety name comes from the name of the owner's brother, and the bitter taste of the apple.

Fruit: The apples are medium sized and irregularly shaped. Green with russet streaking from the stem basin. The stems are very short and bulbous.

Use: Fruit has a bitter sharp taste -cider properties.



Breakwell's Seedling (A124)



This variety originated from Perthyre Farm, Monmouth in the late 1800s. It was propagated by George Breakwell, who also introduced the variety to Bulmers as a valuable early-ripening cider variety.

Blossom: White, fully flowering 2nd week of May.

Fruit: Small to medium, rounded fruit. Light green-yellow skin mostly covered with red striping. Short stem. Very little russet, some around stem. Ripens mid-September.

Use: A bittersharp variety producing a thin, light, average cider, which is good for blending. SG 1.034, acid 0.7%, tannin 0.23%

Information from National Fruit Collection.



Cadwallader (A126)



This is an old Brecon cider apple variety. Dave Matthews (WPCS founder, Bartestree Cider) took graftwood from a tree just over the border in Herefordshire which he was told by the farmer was a Welsh variety called Cadwallader. The tree was very old and died soon after graftwood was taken. Graftwood was sent to Paul Davies at Dolau Hirion nurseries for propagation, and Cadwallader is now grown and sold commercially.

Blossom: White and pink petals and yellow anthers, in flower early May.

Fruit: Round apples with green skin and red flush on sunny side. Russet in deep stem basin, sometimes streaking onto cheeks. Stems are short and thick. Ripens early October.

Use: Mild bittersweet cider apple with some aroma, best used in a blend. SG 1.049, acid 0.3%, no tannin.

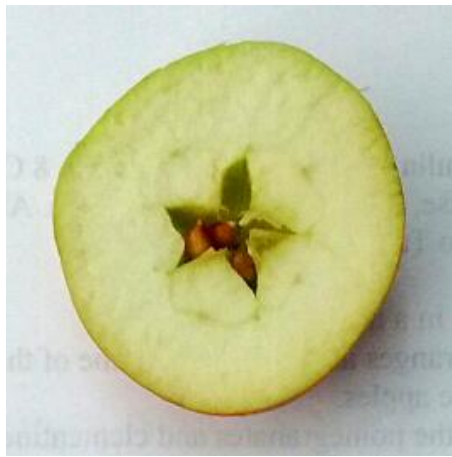


Camlad (A1774)

The original tree of this variety grows in an orchard close to the Camlad – a stream famous for being the only one that rises in England and flows into Wales. The Camlad follows the border for much of its length and crosses the border at several points. The tree is on the Welsh side near Welshpool and is thought to have been there for many generations.

Fruit: Green fruit with pink/red flush, which covers most of the apple when ripe. Mostly round, though some are elongated. Little russet. Short, thin stems. Ripens October.

Use: Acid and tannins – used for cider by John Jenkins of Old Monty Cider.



Photographs supplied by John Jenkins.

This variety dates from the 1790s, having been found near Newport, and was one of the most popular Monmouthshire varieties being grown for market at the time. The variety is named after the sister of the original tree owner, who continued to distribute grafts from the tree after his death.

Fruit: Medium sized, round to round-conical apples. Skin is yellow, though largely covered in red flush and streaking. Lenticels are inconspicuous, small and brown. Stem is funnel-shaped. Apples grow mainly at the tips of the branches and ripen in September.

Use: Flesh is crisp and juicy with a pleasant flavour – dessert apple.

Information from “Welsh Marches Pomona” by Michael Porter



Permission to reproduce photographs by John Savidge (Marcher Apple Network) is gratefully acknowledged.

Cummy Norman (A127)



Believed to have originated from Cummy, Radnorshire (now part of Powys), this variety was re-discovered by Bulmers and used for cider.

Blossom: Pink and white. Fully flowering 2nd week of May.

Fruit: Small to medium rounded apples. Skin is green with a dark red flush. Russet around the stem with some streaking onto cheeks.

Use: A mild, well balanced bittersharp/sweet cider apple, with good aroma quality and potential for use as a single variety. SG 1.053, acid 0.35%, no tannin.

Information from National Fruit Collection.



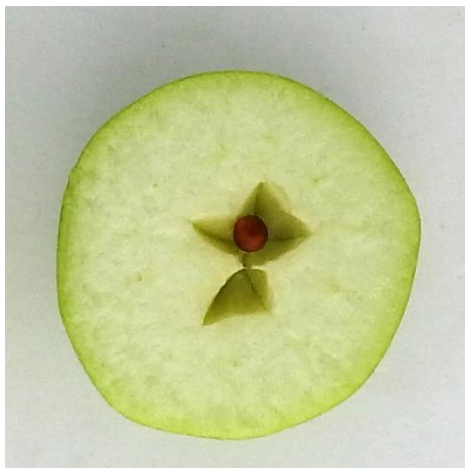
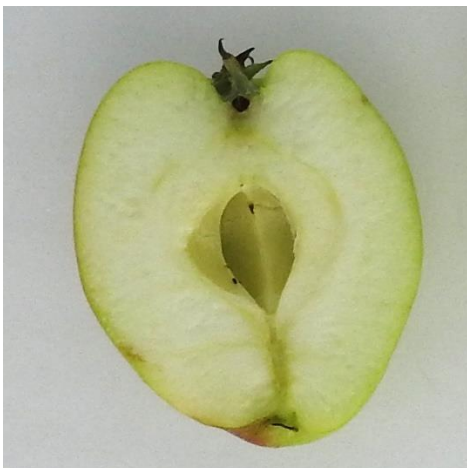
Eliza Bisley Lloyd (A1808)

This variety was found growing in the garden of “Ty Llwyd” (Lloyd House) in Rhayader, Powys, which was built in 1894. Eliza Bisley Lloyd was the grandmother of the current owners. She married into the family in the early 1900s and would have been living in the house at the time the tree was planted.

Blossom: Petals white and pink. Anthers pale yellow. Early May.

Fruit: The apples are small and dark green with patches of red flush. Most are rounded though some are elongated. Very little russet.

Use: Bitter sharp taste – cider properties.



Blossom photograph supplied by tree owner.

Frederick (A125)



This variety was discovered in the 19th Century on the Monmouthshire side of the Forest of Dean, and is now a well-known and widely available cider apple variety.

Blossom: White with some pink, fully flowering 2nd week of May.

Fruit: Small to medium rounded apples. Yellow/green skin mostly covered in a dark red - almost purple - striped flush. Little russet, some around stem. Ripens mid-October.

Use: Frederick is renowned for having a sharp flavour with no astringency – ideal for blending with less acidic fruit. High aroma quality and intensity. Has also been known to make excellent apple jelly. SG 1.052, acid 1%, tannin 0.09%.

Information from National Fruit Collection.



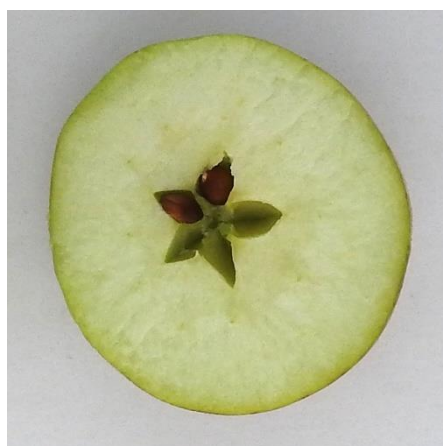
Frongoch James Nicholson (A1791)



This variety was found growing on land near Frongoch Farm, Aberystwyth, which appears to be an old orchard with other apple varieties, the majority of which are believed to be cider or cooker varieties. The tree was brought to the attention of Danny Thorogood at Aberystwyth University Institute of Biological, Environmental and Rural Sciences (IBERS) by Paul Evans, who used to live on Frongoch Farm and remembers the trees there from his childhood. The name comes from the location and the name of an Aberystwyth sports science student who tragically passed away in his final year. Graftwood has been taken and a newly propagated tree has been planted on the main university campus in memory of James.

Fruit: Apples are small and mostly round, though some are elongated. Green with a red streaking flush. Very little russet – some in stem basin.

Use: Slightly sweet with tannins – cider properties.

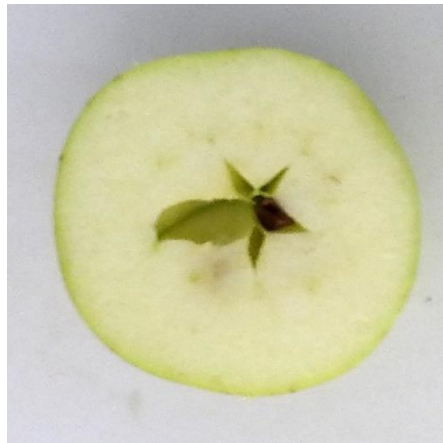


Frongoch Pawl (A1792)

Like Frongoch James Nicholson (previous page), this variety was found growing on land near Frongoch Farm, Aberystwyth, which appears to be an old orchard. The variety is named after Paul Evans who used to live on Frongoch Farm and suggested DNA testing the trees there, having remembered them from his childhood.

Fruit: Quite small, rounded fruit. Skin is green with a pink flush and conspicuous brown lenticels. Russet streaks out from eye and stem basins.

Use: The flesh is fibrous with a bitter taste – potential cider properties.



This old variety was known to grow well in the Cardiff area until around 1920, it is now very rare.

Fruit: Medium to large, flat-round to round apples with green skin and a red striping flush. Some russet around the short stem. Numerous brown or green lenticels, some larger than others.

Use: Cooker



Permission to reproduce photographs by John Savidge (Marcher Apple Network) is gratefully acknowledged.

This variety was discovered at Gelli Aur country park and mansion, Carmarthenshire. It was planted as part of an arboretum in the 1860s. The name translates as “Golden Grove”.

Fruit: Large, pale yellow apples with some short red streaks. Conspicuous dark brown lenticels and little russet, some around the eye. Deep stem basin and short stem. Eye basin puckered. Late season apple.

Use: Cooker



Permission to reproduce photographs by John Savidge (Marcher Apple Network) is gratefully acknowledged.

Jacob's Snout (A1756)

This variety was found growing on land in a hamlet in the Angiddy Valley, Monmouthshire. The land was purchased by the Jacobs family in the mid-1960s, and the tree was estimated to be around 30 years old at that time. The land is believed to have once been an orchard, and the neighbouring cottage had a cider mill. A retired forester informed the landowner this variety was locally referred to as "Sheep's Snout" because of its elongated shape.

Blossom: Petals white with some pink. Orange-brown anthers. Mid May.

Fruit: The apple normally reaches 7-9cm in length and 6-7cm in diameter. The fruit is elongated and tapering, and the larger fruits can sometimes have angular sides. Some fruits have a bulge where the stalk joins the fruit. When ripe, fruit is green yellow on one side, and orange flecked with red streaks on the other. Fruit normally falls in the first two weeks of September.

Use: The flavour is bitter sweet and very dry, and the skin is quite tough, therefore this variety is most suitable for cider.



Photographs supplied by tree owner.

Jac y Do (A1785)

This variety was found growing in an old orchard just outside the Conwy Castle walls and is a vigorous cropper. The name is the Welsh translation of “Jackdaw”, a term traditionally used by Conwy locals to refer to anyone born within the town walls. The birds roost in large numbers around the town, walls and orchard.

Fruit: The apples are quite round with yellow/pale green skin and some pink flush. Stems are short, and russet is only around the stem basin. Falls in late September.

Use: Bitter sweet with tannins - Conwy Orchard Group have used this variety to make cider.

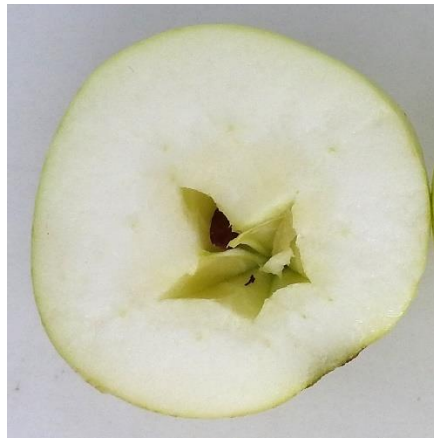


Jed's Greenstyles (A1769)

This variety was found growing in an allotment in Llanbister, Powys. The allotment is known as "Greenstyles" by the tree owner, whose father Jed tended to the allotment and the tree.

Fruit: Medium sized apples with light green/yellow skin and red streaking flush on sunny side. Very little russet, some around stem and eye. Short stems.

Use: Fruit has a sharp taste and has been used for both cider and cooking by the owner.



Jojo's Delight (A684)



This variety was found growing on Bardsey Island in 2004, by then 6-year-old Joseff “Jojo” Sturrock (son of nurseryman Ian Sturrock). The original tree was old and broken, re-growing from a stump in the garden of the island’s bird observatory. The tree was uncovered when brambles were cleared by observatory staff, and Jojo – being quite small – spotted the fruit near ground level. It is thought to be the tree which pollinated the nearby Bardsey Apple (page 16).

Fruit: Small, flat-round apples with green skin turning to brown-yellow as the fruit ripens. Skin is dull and semi-russeted. This variety appears to be disease resistant, like the Bardsey Apple. Fruit ripens mid-season.

Use: Flavour is distinctly tannic early on, but can develop a pleasant sweetness later while still on the tree. Slight medicinal tang.

Information and photograph supplied by Ian Sturrock.



Kennedy's Late (A128)



Named by Dave Matthews after the farmer John Kennedy, who showed him the unidentified tree on Perthyre Farm in Rockfield, Monmouth. The tree still had apples on it during their visit in January 2006.

Blossom: Mainly white with some pink streaking. Yellow anthers. In flower late April/early May.

Fruit: Round-conical green apples. Skin is waxy with very little flush, and no scab or russet. Stems can be extremely short (less than 30mm), the longest being 1cm. Fruit ripens late, usually dropping in November, though can stay on the tree through to January.

Use: Mild sharp cider apple.



Kretchmers Surprise (A1776)

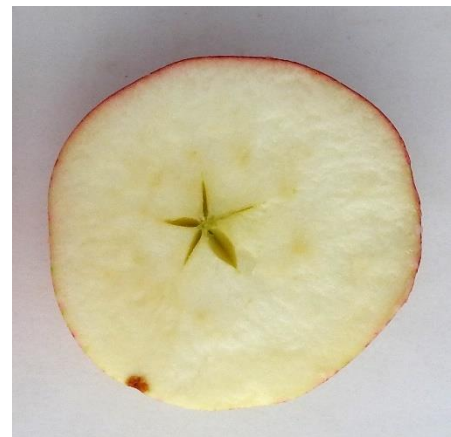


This variety was found growing on a farm in Llanfyllin, Powys, belonging to the Kretchmer family. The tree is a very heavy cropper and the fruit is popular with birds.

Blossom: Pink buds, white blossom. Late May.

Fruit: Small-medium green apples with red flush and red streaking. Russet is found around both the stem and eye basins. Fruit stays on the tree well into the autumn.

Use: Sharp taste - could be used as a cooker or in a cider blend.



Blossom photograph supplied by tree owner.

*This is a borders variety and not exclusively Welsh it therefore hasn't been included in our Museum Orchards, it can be found in the MAN Museum Orchards.

This variety has been known in Monmouthshire and Herefordshire since the mid-nineteenth century, possibly earlier. Mature trees can still be found in the Wye Valley and around the Black Mountains. Landore is thought to be one of the group of apples known as Underleaf – referring to varieties with leaves which grow underneath the fruit. Young trees grow vigorously but are slow to reach the fruit bearing stage – nevertheless, the variety is still highly regarded, as it crops well under generally poor apple cultivation conditions.

Fruit: Medium to large apples, round to oblong in shape. Skin is yellow-green and waxy. There can sometimes be a golden flush on the sunny side. Numerous, conspicuous brown lenticels. Some pale brown-grey russet around stem and some patches on cheeks. Stem is thick and usually long. Eye basin slightly puckered. Fruit ripens end of October and will keep into February.

Use: Eater and cooker

Information from "Welsh Marches Pomona" by Michael Porter (Marcher Apple Network)



Permission to reproduce photographs by John Savidge (Marcher Apple Network) is gratefully acknowledged.

Machen



Marcher
Apple
Network

Discovered in Machen, Caerphilly, this old dual-purpose variety was once very popular in South Wales. It is now sold commercially.

Fruit: Large apples with pale green skin mainly covered in a bright red flush. Deep stem basin and puckered eye basin. Short, light brown stem. Lenticels range in size and colour from small and red to large and dark brown.

Use: Mid-season dual purpose – cooker, ripening to a juicy eater.

Information from Ian Sturrock www.iansturrockandsons.co.uk



Permission to reproduce photographs by John Savidge (Marcher Apple Network) is gratefully acknowledged.

Marged Nicolas (A685)



Marcher
Apple
Network

This variety came to light as a result of a survey of farm orchards around Llansadwrn commissioned by the Countryside Council for Wales – Marged Nicolas trees more than 70 years old are growing in Dinefwr. Little is known about the history of this old Welsh variety.

Fruit: Medium to large, flat round apples. Yellow with orange flush on sunny side. Skin is rough and dry. Brown-grey russet streaking from stem and eye, and brown conspicuous lenticels. Late season – ripen in November though can stay on tree into January.

Use: General purpose – can be eaten fresh and also makes a bittersweet cider.

Information from “Welsh Marches Pomona” by Michael Porter (Marcher Apple Network)



Permission to reproduce photographs by John Savidge (Marcher Apple Network) is gratefully acknowledged.

Pen Caled (A136)

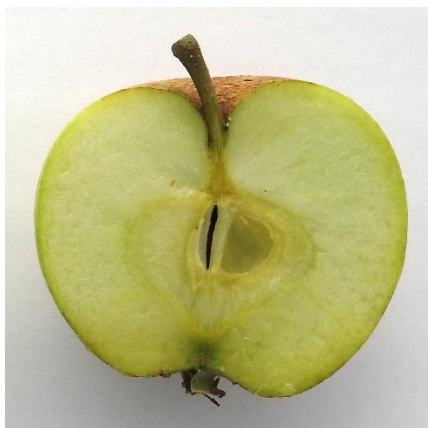


This variety was found in an orchard in St Dogmaels, thought to have been planted by the Tiron monks at St Dogmaels abbey for the purpose of cider making. The name was written on the plan of the orchard drawn by the mother of the current orchard owner – old Welsh names suggesting Welsh varieties known to locals. The name translates as “Hard Head”, referring to the hardness of the fruit. Graftwood was taken and Pen Caled is now grown and sold commercially.

Blossom: White and pink petals, starting to flower mid-April.

Fruit: Oblate apples with green skin and red flush. Russet in stem basin and scab around eye basin. Stems are short, 0.5-1cm. Fruit drops mid-season, usually October.

Use: Mild bittersharp/sweet cider apple with some fair potential as a blender. SG 1.055, acid 0.4%, no tannin.



Perthyre (A129)



This variety was first found on Perthyre Farm in Rockfield, Monmouthshire in the late 1920s. The trees tend to be quite vigorous and spreading. Susceptible to scab and canker.

Blossom: Completely white, fully flowering second week of May.

Fruit: Rounded to conical medium green apples. Waxy skin with only a very small amount of faint pink flush, and no russet. Ripens late October.

Use: Mild, well balanced bittersweet cider apple – could possibly make a good single variety but may lack character. SG 1.049, acid 0.28%, tannin 0.18%.

Information from National Fruit Collection.

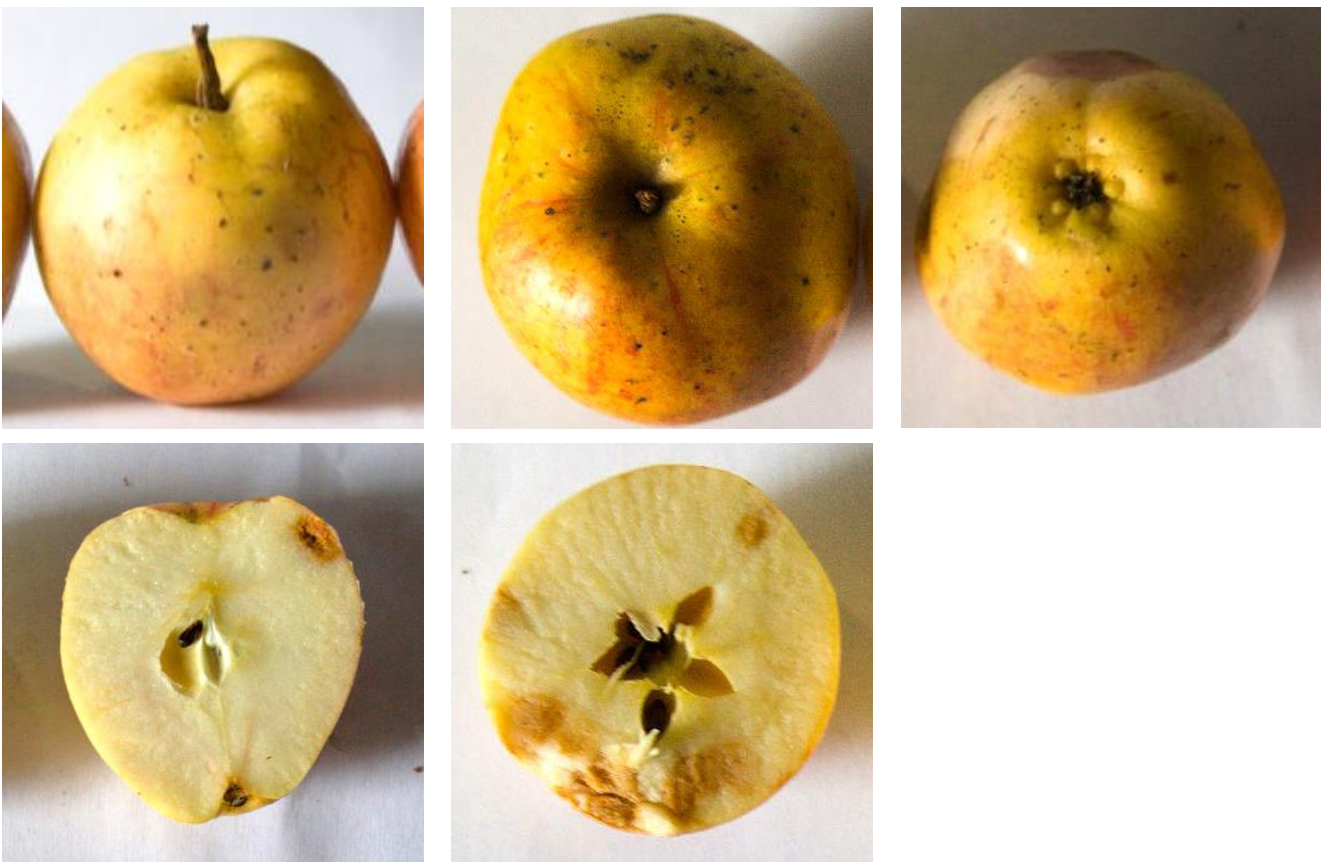


Piccadilly (A1758)

Very old tree in an area of Llanblethian, Vale of Glamorgan, known to have had orchards.

Fruit: Medium sized apples which drop late September – mid October over a long period. The fruit is elongated and sometimes misshapen and is yellow with some pink/red striping on sunny side. Fruit is soft and rots quickly.

Use: Very sharp with some tannins. Used to make cider by Alex Simmens of Llanblethian Orchards. Works well in a blend but too sharp on its own. Ferments out cleanly to a 7.5% cider.



Photographs supplied by Alex Simmens.

Pig Aderyn (A130)



This variety was found in an orchard in St Dogmaels, thought to have been planted by the Tiron monks at St Dogmaels abbey for the purpose of cider making. The name was written on the plan of the orchard drawn by the mother of the current orchard owner – old Welsh names suggesting Welsh varieties known to locals. The name translates as “Bird’s Beak”. Graftwood was taken and Pig Aderyn is now grown and sold commercially.

Blossom: White petals and orange anthers. Full blossom second week of May.

Fruit: Large, slightly oblate apples. Bright red streaked flush covers most of yellow skin. Little russet, some around stem. Stem is short, less than 1cm. Ripens early, usually dropping in September.

Use: Fruit has a fairly sweet taste with mild sharpness - dual purpose cider and cooking apple. Cider is sharp with good aroma intensity and quality, useful as a high quality blender. SG 1.037, acid 0.9%, no tannin.





This variety was found growing in several orchards on farms in the Dinefwr region of Dyfyd. The trees are vigorous, heavy croppers. The variety name translates as “goose’s beak”, which refers to the curves and angles of the sides of the apples.

Fruit: Medium to large apples which range from round-conical to oblong-conical in shape. Skin is green with orange flush and some short red streaks. Around 25% of fruit has a hairline running from the stem to the eye. Lenticels are small, green and fairly conspicuous. The stalk is curved, or can be fused, and is fleshy. The fruit is in season from September until Christmas.

Use: Flesh is firm, juicy and sharply acidic. Used as a cooking apple, cooking to a thick puree.

Information from “Welsh Marches Pomona” by Michael Porter (Marcher Apple Network)



Permission to reproduce photographs by John Savidge (Marcher Apple Network) is gratefully acknowledged.

Pren Glas (A1812)



This variety was found in the same orchard in St Dogmaels as Pen Caled and Pig Aderyn, thought to have been planted by the Tiron monks at St Dogmaels abbey for the purpose of cider making. The name was written on the plan of the orchard drawn by the mother of the current orchard owner – old Welsh names suggesting Welsh varieties known to locals. The name translates as “Green Wood”. Graftwood was taken and Pren Glas is now grown and sold commercially.

Fruit: Medium to large apples. Skin is yellow-green with red streaks. Some russet in the deep stem basin. Stem is thick and short.

Use: Eater



Photograph supplied by Paul Davies.

Rosie Maple (A1771)

This variety was found growing in a clearing in a clump of trees in the same field in Wolvesnewton, Monmouthshire as Red Stag. The landowners have knowledge of this tree for several generations. The name relates to the veteran maple tree next to the apple tree, and Rosie Maple also the name of an ecologist and cider lover known to the landowners.

Fruit: Small, rounded apples, pale green/yellow with red flush where exposed to the sun. Some russet streaking out from stem basin, and some in “cracking” pattern on cheeks. Fruit falls quite early, around late August/early September.

Use: The fruit is very sharp and has been used by the landowners to make “very good” cider.



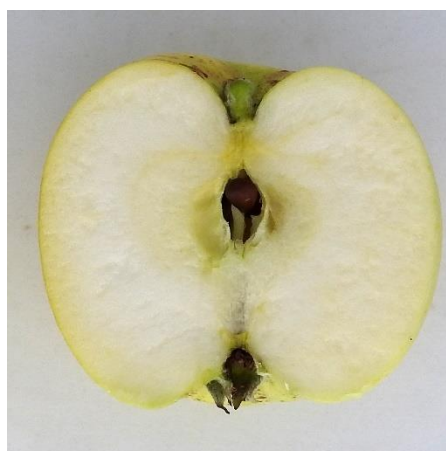
Tanat Reviver (A1778)

This variety was found in a garden in the Tanat Valley, Oswestry. The tree is extremely old, believed at time of writing (2018) to be between 160-190 years old. It is completely hollow yet still standing and fruits well every year. The name is fitting for the location and qualities of the tree, and both words are also palindromes.

Blossom: Mainly white petals with some flecks of pink. Orange anthers. Mid May.

Fruit: The fruit is medium sized, similar to a tennis ball on average. They are a little uneven in shape, undulating around the circumference and tapering slightly towards the base. They are pale green in colour, sometimes with a red blush where exposed to the sun. On ripening the colour changes to more of a yellow-green. Fruit falls in late September, though does not store well.

Use: When ripe the apples are sweet and are good for eating, but also work well for cooking, juicing and cider.



Blossom photograph supplied by tree owner.

Trysor Talog (A1815)

This variety was found growing in a farmhouse garden near an orchard in Talog, Carmarthen.

Fruit: The apples are medium sized with yellow skin, though mostly covered with red striping. There can be a pink flush where exposed to the sun, and some russet around the stem.

Use: The fruit has a very pleasant, sweet taste - most likely an eater.



Twyn y Sheriff (A134)

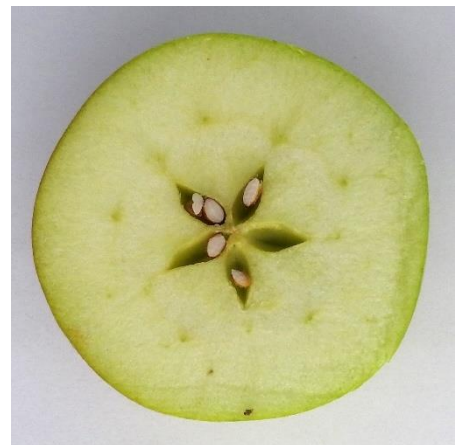


This variety was found by Dave Matthews, growing in an orchard on Twyn y Sheriff Farm in the hamlet of the same name, just south of Raglan, Monmouthshire. The farmer had other Welsh cider and perry varieties such as Frederick, Perthyre and Potato Pear, but this tree did not match any previously recorded. The tree was very old and dying so was grafted to allow continuation of the variety, and is now grown and sold commercially.

Blossom: White and pink petals and yellow anthers. Full flower 3rd week of May.

Fruit: Round, green apples with some pink flush and no russet. Drops mid-season, usually October.

Use: A well balanced mild bittersharp/sweet cider with a distinctive aroma and good potential as a blender. SG 1.042, acid 0.3%, no tannin.





This variety was first recorded in Gloucestershire, though the material had been taken from a tree in Mountain near Chepstow, which is now dead. In 2018 the Marcher Apple Network had their Welsh Druid trees DNA tested and the variety was confirmed as Welsh. It was possibly first known in the early 1900s, and is now considered critically rare.

Fruit: Medium sized, round apple. Skin is bright green and waxy, with very little flush. Some streaking russet around stem. Ripe mid-season. Stem itself is usually around 2cm long.

Use: Flesh is chewy and slightly acidic. General purpose.

Information from "Native Apples of Gloucestershire" by Charles Martell



Wyatt's Endurance (A1775)

This variety was found in an orchard in Tregaer, Monmouth, which was planted by the Reverend Monatgu Wyatt who moved into the house in the 1850s. The original tree fell over decades ago but has continued to grow from the fallen branches, so it is now covering a wide area. The variety is hugely vigorous and bears every year.

Fruit: Round yellow-green apples with a pink flush. Russet streaking around stem basin – stem itself is short. Soft texture, with some sweetness and sharpness.

Use: Very good cooker but also has cider properties.



WELSH HERITAGE PEARS

Foreword for Perry Pears

The Welsh Pomona, listing Welsh apples and pears is a valuable volume that many will find useful. It is an important record of the varieties found growing there. Most of the pears listed will have been planted to produce perry, which until recently was rarely made other than in the counties of the southern Welsh Marches, particularly Gloucestershire, Herefordshire, Monmouthshire and Worcestershire.

The value of such a record is not so much that a chance seedling has been found that happens to grow in Wales, but that through centuries of selection and acclimatisation, these varieties have adapted to local conditions to produce a form adjusted to the specific *terroir* of the locality, and with an inbuilt resistance to the various pests and diseases found in the area.

It is for this reason that it is so vital to ensure trees are carefully assessed, checking they are not merely seedlings brought in as rootstocks from elsewhere. This has been done by recording the trees known history, checking its condition and susceptibility to disease and particularly in determining the quality of the perry the fruit produces. This publication is an important step in a continuing and extremely worthwhile project.

Jayne and her team are to be congratulated on their efforts, which have yielded this very special result.

Jim Chapman

Curator

National Perry Pear Collection, Hartpury, Glos.

Arwen (P451)



This variety was found growing on a farm in Cwmdu, Powys which is known to have once had orchards.

Fruit: Medium-large, round-conical pears with yellow skin covered in brown lenticels. There is some streaked russet in the stem and eye basins. Fruit starts falling early to mid-September.

Use: The fruit is used to make a single variety perry by Andrew Jenkins of Brecon Beacons Cider.



Berllanderi Green (P439)



This variety was discovered in 2000 by Dave Matthews at an orchard on Berllanderi Farm, just outside Raglan in Monmouthshire. The farm was once owned by the Duke of Beaufort and would have supplied Raglan Castle, and the orchard has many other old apple and pear varieties. The orchard was also once used by Bulmers.

Blossom: Completely white petals with dark purple anthers. Flowers mid-April.

Fruit: Round-conical in shape, pears are medium sized with yellow skin covered in brown lenticels. Russet is around eye and stem. No flush. Long stem.

Use: Low acid and medium tannins – used as an eater and for perry.



Berllanderi Red (P020)



This variety was discovered in 2000 by Dave Matthews at an orchard on Berllanderi Farm, just outside Raglan in Monmouthshire. The farm was once owned by the Duke of Beaufort and would have supplied Raglan Castle, and the orchard has many other old apple and pear varieties. The orchard was also once used by Bulmers.

Blossom: Completely white petals, dark purple anthers. Flowers mid-April.

Fruit: Medium-large conical pears. Green-yellow skin which can be mostly covered in red flush. Small brown lenticels, and russet around stem and eye, with some patches on cheeks. Thick stem.

Use: A well balanced perry pear with potential in blends and as a single variety. Acid 0.3%, no tannins.



Betty Prosser (P408/P409)



This old Monmouthshire variety was rediscovered on a farm in Corse, Gloucestershire in 1994 – at the time the 12 trees here were the only known surviving trees of this variety, estimated to be at least 100 years old, and planted in rows. Jim Chapman from the National Perry Pear Centre noticed, when going through Long Ashton Research Station records from the 1950s, that there was record of the variety on a farm near Monmouth – and indeed the family who owned the Corse farm where it was rediscovered came to the area from Monmouth. The DNA tests carried out by WPCS have since found more of this variety around Monmouthshire, though the variety is still extremely rare. It is unknown who “Betty Prosser” was.

Blossom: Completely white, dark purple anthers.

Fruit: Turbinate pears with yellow skin with a red streaking flush. Numerous small brown lenticels are present, and some russet around the stem and eye which can spread onto the cheeks. Can be some scab. Stem is stout and fleshy, up to 1.8cm long, and is joined to the fruit by a fleshy lip, or can merge with the fruit. Begins to fall early September.

Use: Perry

Information from “Pears of Gloucestershire and Perry Pears of the Three Counties” by Charles Martell, and from Jim Chapman, National Perry Pear Centre

<https://www.nationalperrypearcentre.org.uk/>



*Blossom photograph supplied by tree owner. Fruit photograph supplied by Jim Chapman (National Perry Pear Centre). **Waiting for more photos JC.***

Brycheiniog Beauty (P458)

This variety was found on a farm in Scethrog, near Brecon. OS maps from the 1880s show orchards on the farm, which this tree is a remnant of. “Brecheiniog” is the Welsh for “Brecknock”, the archaic name for Brecon.

Fruit: Short-round-conical fruit, small to medium in size. Skin is pale green/yellow with green lenticels. Quite a lot of russet around eye basin, some at stem basin and on cheeks. Fall early-mid September.

Use: Used to make perry by Andrew Jenkins of Brecon Beacons Cider – in a blend.



Burgundy (P023)



Named by Dave Matthews, this variety was found in a number of locations around Monmouthshire, including farms in Usk and Dingestow. Also referred to as “Monmouthshire Burgundy”. DNA profiling has shown this to be the same as Blakeney Red but is larger and more pyriform with a longer stem and tastes different, DNA testing only currently looks at 12 markers, therefore this is likely to be a sport of Blakeney Red rather than exactly the same.

Blossom: Completely white petals, dark purple anthers. Flowers mid-April.

Fruit: Round-conical pears averaging 5.5cm in height, with green skin which can be mainly covered with red flush on the sunny side. A lot of russet around ye, spreading onto cheek, and small, green lenticels. Long (3cm) fleshy stems.

Use: Medium acid and tannin – perry pear.



Cefnydd Hyfryd (P405/412)

This variety was found growing on farms in Llanddewi Rhydderch and Dingestow – both trees were very old, believed to be remnants of old orchards seen on OS maps from the 1880s. The name comes from Cefnydd Farm at Llanddewi Rhydderch and the Welsh for “lovely”.

Fruit: Pears are small to medium in size and can vary in shape, but are mainly conical tending towards pyriform. Skin is green with numerous brown lenticels. Russet is present around the eye and stem, and there can be flecks on the cheeks. Stem is long and woody. Falls late August to early September.

Use: Suspected perry pear.



Chapman's Orange (P024)

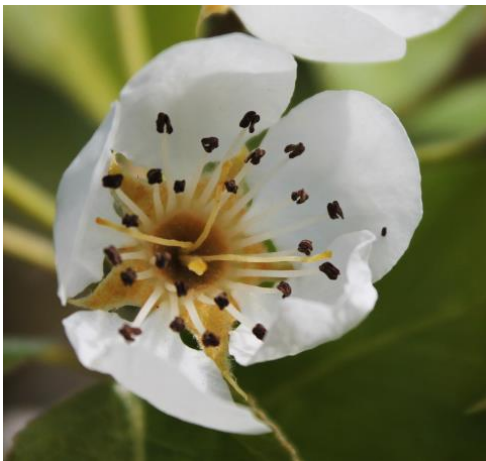


Named by Dave Matthews who discovered the original tree at Chapman's Farm on the Gwent Levels. Both the skin and the flavour of the fruit have orange tones.

Blossom: Completely white petals with dark purple anthers. Flowers mid-April.

Fruit: Pyriform pears with yellow skin which can be almost completely covered in a diffuse orange flush. Russet around stem and eye basins, and spreading onto shoulders. Stem is thick, brown and fleshy.

Use: Makes an orangey perry which is rather thin and slightly bitter, suitable for blending. Acid 0.3%.

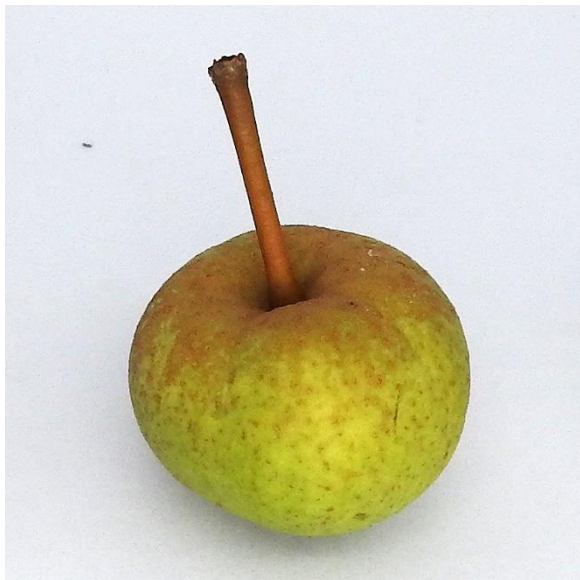


Clystyrau Cil Hal (P425)

Large perry pear tree in an old orchard near a church in St Maughans. The orchard - seen on OS maps from the early 1880 - could have been planted by occupants of the vicarage. The variety name translates as "Cil Hal Clusters", referring to the end of twig clusters that the pears grow in, and the fourteenth century name for the farm.

Fruit: Pears are small and very round. Skin is green-yellow with brown lenticels. Russet is concentrated around the stem basin with some flecks on cheeks. Stem is long, straight and woody. Pears grow in clusters of 3 or more.

Use: Perry



Coldbrook (P043)

This pear was found in an old orchard on a farm belonging to the Coldbrook Estate, Abergavenny. The farm, orchard and individual trees are seen on OS maps from the 1880s.

Fruit: Pears are small and round-conical, with pale yellow skin. Lenticels are small and numerous, and can be brown or green. Some russet streaking from stem and eye. Falls mid-September.

Use: Used for perry by Sally Perks of Raglan Cider Mill.



Crystell (P072)



This variety was found in an old orchard in Llantrisant, Usk, which is on maps from 1780 and was given a preservation order in the 1940s. The varieties in the orchard are used by Jessica Deathe of Three Saints for perry and cider. The tree is large, upright and the branches have grown in a “rectangular” shape. The name refers to the “crystal clear” perry this variety produces.

Blossom: Mid to end of March.

Fruit: Pears are medium to large and oval in shape. Skin is green with conspicuous brown lenticels. Russet can cover around 50% of the skin. Stems are quite short and thick.

Use: Makes very clear (“crystal clear”) and pale perry. High acid and astringency but with good body, and ideal as a blender or possibly as a single variety with ageing. SG 1.055, acid 0.7%, tannin 0.11%.



Cwm Green (P411)



Synonym: "Tumper Pear"

The original tree of this variety was found and named by Dave Matthews at The Cwm, Welsh Newton in 2004. The Cwm orchard also contained other cider apple and perry pear varieties including Helens Early and Red Longdon, and appears on OS maps from the 1880s.

Fruit: Distinctly pyriform, medium sized fruit. Skin is green with no flush and pale brown, distinct lenticels. Russet in eye basin and around stem shoulders. Occasionally lacing towards cheeks. Slim brown stem, around 3cm long.

Use: Medium acid, lowish tannin – perry pear.



Photograph supplied by Dave Matthews.

Cwrt Robert Pear (P054)

This variety was found in the garden of Court Robert, near Raglan. OS maps from 1880s show orchards at Court Robert, which this tree is believed to be a remnant of.

Fruit: Medium sized, oblong fruit with green skin and darker green lenticels. Russet around stem and can cover one side of the fruit. Thick, green stem.

Use: Flesh has a gritty texture, but the taste is not unpleasant, with a slight sweetness. Has been used for perry by Sally Perks of Raglan Cider Mill.



Cyfrinach Scethrog (P461)

This variety was found on a farm in Scethrog, near Brecon. OS maps from the 1880s show orchards on the farm, which this tree is a remnant of. The name translates as “Scethrog Secret”.

Fruit: Pears are variable in shape though mostly conical, with some tending towards pyriform. Skin is green-yellow with green lenticels. Some flecks of russet around stem and corky russet spreading from eye. Medium length, thick brown stem. Fall from mid-September.

Use: Used to make perry by Andrew Jenkins of Brecon Beacons Cider – in a blend.



Dai's Delight (P460)

This variety was found on a farm in Scethrog, near Brecon. OS maps from the 1880s show orchards on the farm, which this tree is a remnant of. Dai is the name of the farmer who owns the land the tree grows on.

Fruit: Round-conical, quite small fruit. Skin is yellow with pink flush and numerous small brown lenticels. Russet around eye basin only. Stems are very long and often curved. Falls from mid-September.

Use: Used to make perry by Andrew Jenkins of Brecon Beacons Cider – in a blend.



Dingat (P058)

This variety was found on Fishpool Farm in Dingestow – a large old tree immediately adjacent to the farm house. The farm has a traditional cider press adjacent to the living accommodation and both cider and perry have been made for a long time. Trees are marked on the tithe map of the 1840s and subsequent OS maps.

Fruit: Very small, conical fruit, mainly green with russet around stem and some on cheeks. They often occur as single fruits, though also as groups of up to 3. Stalks are quite long and can be curved. Fall during October.

Use: Has been used for perry by the tree owner.



Edith (P078/P444)



This variety was found as a large, old tree in an old orchard in Llantrisant, Usk, and is named after the tree owner's late wife. It was also found in an orchard in Welshpool.

Fruit: Medium sized, conical fruit. Skin is green with numerous small brown lenticels. Stems are long, mostly brown but green closer to the fruit, and can be slightly curved. Quite a lot of russet around eye, some around stem and on cheeks. Falls early September.

Use: Used to make perry by Jessica Deathe of Three Saints - a well-balanced perry with a fruity, floral aroma. Good as a single variety but also for blending. SG 1.051, acid 0.3%, tannin 0.05%.



Felin Fach (P064)

This variety was found on Little Mill Farm in Newcastle, Monmouthshire. Current owners of Little Mill ("Felin Fach" in Welsh) bought the farm and the tree in 1989. OS maps from 100 years previous to this purchase show orchards and individual trees around the farm, which was attached to a corn mill. The owner has an aerial photograph of the farm circa 1963 showing the perry pear tree fully grown. Apparently since that time the main trunk has been taken out, leaving six large branches growing from the base about 4 feet from the ground. There has been very little fruit for the past several years on the original tree, therefore this tree was grafted to preserve the variety.

Fruit: Small, conical, mid-dark green pears with many small brown lenticels and some scab. Can be some pink flush on sunny side. Stem is thick and brown. Fruit-fall is normally late August.

Use: Flesh has a dry texture with moderate tannin – perry pear qualities.



Fferm Ty Coch (P052)



This variety was found on Red House Farm (“Fferm Ty Coch” in Welsh) in The Hendre, Monmouthshire. The farm is known to have had a number of orchards – shown on OS maps from the 1880s – which this tree is believed to be a remnant of.

Fruit: Medium size, oval pears with yellow-green skin covered in numerous brown lenticels. Russet is around the eye, and sometimes in patches or streaks on cheeks. There can be a slight pink flush on the sunny side, and some scab. Stems are quite thick and light brown, becoming more green towards the tree end.

Use: A full and well balanced perry with fruity and caramel notes, suitable as a single variety. SG 1.070, acid 0.6%, tannin 0.06%.

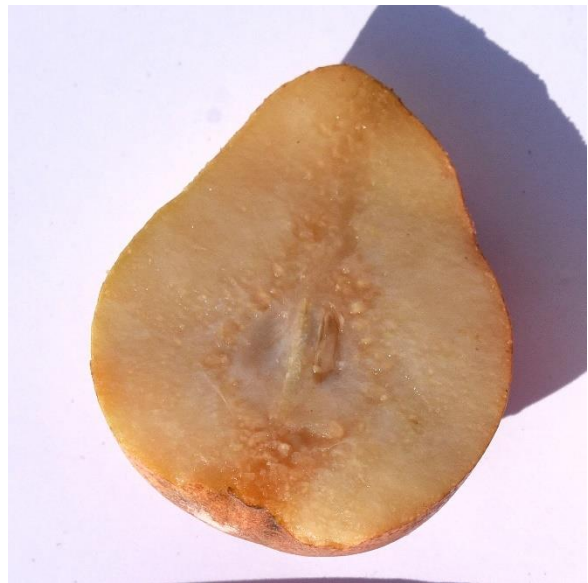
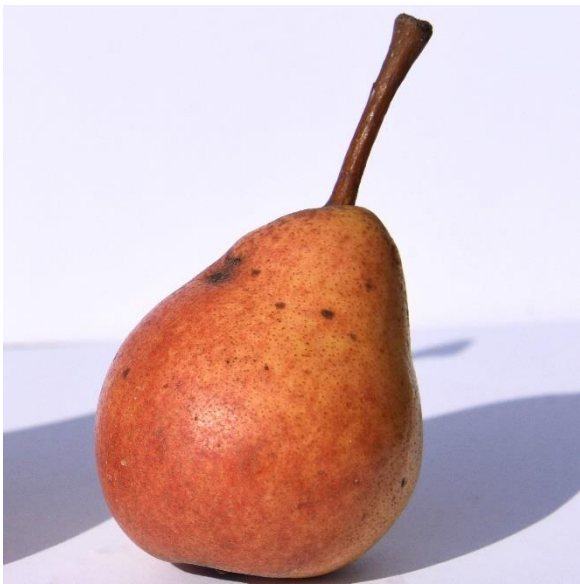


Ffinffrwdd John (P436)

This variety was found growing on the bank of a stream which flows through fields at Glyn Derw Farm in Llanfaredd, Powys.

Fruit: Medium sized, pyriform fruit. Skin is yellow-green, with some fruit almost completely covered in pink flush. Russet is mainly around the eye, with some around the stem and cheeks. Pears remain quite hard and stay on the tree until the wind blows them down.

Use: Soft flesh and a pleasant taste – most likely an eater.



Photographs supplied by tree owner.

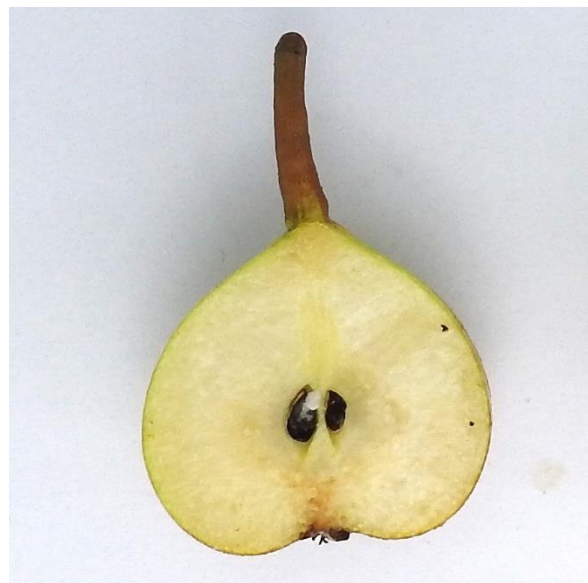
Fig Tree (P074)



This variety was found in an old orchard in Llantrisant, Usk, which is on maps from 1780 and was given a preservation order in the 1940s. The varieties in the orchard are used by Jessica Deathe of Three Saints for perry and cider. The name refers to the pear's resemblance to a fig.

Fruit: Pears are round-conical in shape, resembling a fig. Skin is yellow-green with a lot of russet around the eye and some spreading up onto the cheeks. Stem is very thick and medium length.

Use: Flesh is rich and juicy, and low in sugar. Used for perry by Jessica Deathe of Three Saints. Perry has a pleasant floral aroma but is thin in body - best for blending. SG 1.042, acid 0.4%, tannin 0.04%.



Gellygen Godidog (P455)

This variety was found at Ty Canol Farm in Llangorse, near Brecon, which is known to have had orchards. The trees on this farm are used for perry by Andrew Jenkins of Brecon Beacons cider.

Fruit: Medium sized conical fruit. Skin is green with very faint red flush. Numerous dark green lenticels (turned dark red by flush). Stems are quite long and green. Little russet – sometimes some around eye.

Use: Used to make perry by Andrew Jenkins of Brecon Beacons Cider – in a blend.



Gwehelog (P031)



Named by Dave Matthews after he discovered this variety in an orchard on a farm in Gwehelog, near Raglan, Monmouthshire, in 2002. The tree was old, large and spreading.

Blossom: Completely white petals, dark purple anthers. First flowers late March/early April.

Fruit: Pears are obtuse turbinate, almost round in shape, and have yellow skin which can have a faint diffuse orange flush on the sunny side. Lenticels are numerous, small and green. Some patchy russet. Stem length ranges from 0.9cm to 2.8cm – stem can be thick and knobby.

Use: Low flavoured perry, suitable only for blending. Acid 0.3%.



Gwehelog Red (P022)

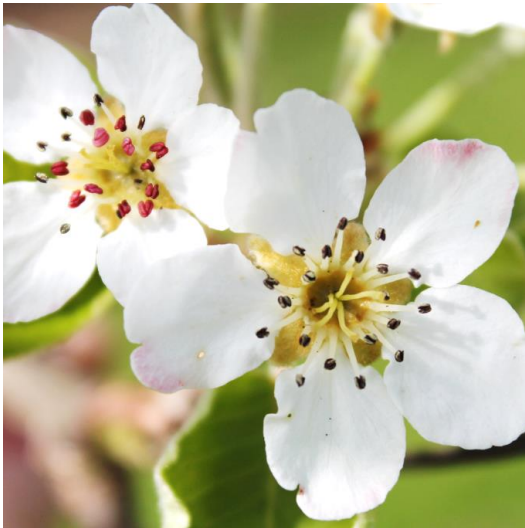


Named by Dave Matthews after he discovered this variety in an orchard on a farm in Gwehelog, near Raglan, Monmouthshire, in 2002.

Blossom: Almost completely white petals with some pink. Dark purple anthers. First flowers early April.

Fruit: Round-conical pears. Green skin can be almost completely covered by russet or red flush. Long woody stems. Falls early September.

Use: Vinous and distinctive aroma with good balance and potential as a single variety perry.



Gwern Ddu (P066/P075)



This variety was found as two tall and slender trees in an old orchard in Llantrisant, Usk, which is on maps from 1780 and was given a preservation order in the 1940s. Gwern Ddu is the name of the area the trees grow in.

Fruit: Fruit is conical, and yellow-green in colour with a pink flush and small green lenticels. Russet around eye only. Very long stems. Falls in late August/early September.

Use: Sharp with tannins – perry pear qualities, and in an orchard with other perry pears, though has not yet been used for perry as it falls earlier than the other varieties in the orchard.



Hannah Rose (P431)

This variety was found on Cwm Aaron Farm in Croesyceiliog, which has the remains of an old orchard – mostly apples, with 3 pears. These are believed to have been planted around 1880, and this particular tree is very tall and spreading. The orchards are thought to have been used to feed the farm workers, and while it is unknown whether the fruit was used for cider or perry, it is certainly a possibility, as many farm labours would have been paid in cider and perry in the haymaking season. The owner has named this variety after his mother and grandmother, and these are also his daughter's middle names.

Fruit: Medium-sized pyriform fruit with dark green and yellow skin. Very long brown stems. Very little russet, some flecks around stem and eye.

Use: The pears remain very firm, and the taste is very sharp and tart – perry and cooker qualities. Has been used to make chutney by the owner.

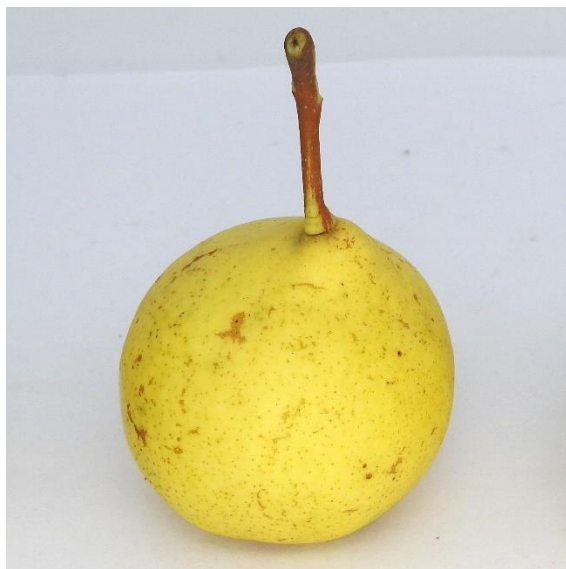


Hugh's Hyfrydwch (P462)

This variety was found on a farm in Scethrog, near Brecon. OS maps from the 1880s show orchards on the farm, which this tree is a remnant of. The name means "Hugh's love".

Fruit: Medium sized, round-conical, yellow pears. Lenticels are very small, green and inconspicuous. Some flecks of russet around the eye and on the cheeks. Stem is long and woody, mostly light brown with some yellow-green nearest the fruit.

Use: Used for perry by Andrew Jenkins of Brecon Beacons Cider – in a blend.



Kingcoed Delight (P415) & Kingcoed Surprise (P416)

Both of these varieties were found at The Old Cider Mill in Kingcoed, near Raglan. As the house name suggests, the site has an old stone cider mill, and once had orchards, which these trees are believed to be remnants of.

(Description and photos for Kingcoed Delight – no fruit available for Kingcoed Surprise Autumn 2018)

Fruit: Medium-large pyriform pears. Skin is green-yellow with a pink flush on the sunny side. Russet is mainly around stem and eye basins, with some spreading to cheeks. Numerous small green lenticels, turning red where flushed. Stem is long and brown.

Use: Most likely to be a perry pear as found on a site with an old cider mill.



Lemon Tree (P065)

This variety was found in an old orchard in Llantrisant, Usk, which is on maps from 1780 and was given a preservation order in the 1940s. The varieties in the orchard are used by Jessica Deathe of Three Saints for perry and cider. The variety name refers to the shape of the pears, which resembles a lemon.

Blossom: White blossom in March.

Fruit: Yellow-green oval fruit, resembling a lemon in shape. Can have a faint pink flush on the sunny side. Pale russet and some scab around the eye, with some darker flecks of russet around the stem and cheeks. Fruit is either small and numerous, or large and few. Fruit falls late September to early October.

Use: Used for perry by Jessica Deathe of Three Saints – perry has a slight citric taste and is often used in a blend.



Little Cross Huffcap (P027)

Named by Dave Matthews who discovered this variety at Little Cross Farm near Newport.

Blossom: Mainly white petals with flecks of pink, stamens mid to dark red. Flowers mid-April.

Fruit: Pears are conical, sometimes tending to pyriform, and up to 3.5cm in height. Skin is green, though can flush dark red on the sunny side. Corky russet around eye and spreading to cheeks.

Use: High tannin and acidity – perry pear.

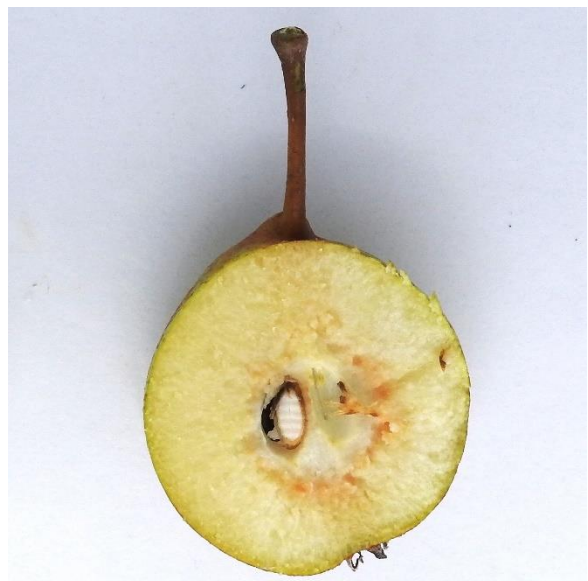


Llanfocha (P062)

Large perry pear tree in an old orchard near a church in St Maughans (Llanfocha is the old Welsh name of the village). The orchard - seen on OS maps from the early 1880 - could have been planted by occupants of the vicarage.

Fruit: Small, very round fruit. Skin is green with numerous brown lenticels. Long brown stem, about the same length as the height of the fruit. Russet around stem and eye, sometimes spreading to cheeks.

Use: A very acid and astringent perry, hence unsuitable as a single variety, but has fruitiness and good body to contribute positively to a blend. SG 1.052, acid 1.1%, tannin 0.21%.



Llanover (P413)

This tree was found on the site of an old farm on the Llanover Estate, near Abergavenny.

Fruit: Pears are flat-round to round-conical. Dark green skin which can be mostly covered in corky russet. Stem same length as the height of the fruit, and can be slightly curved.

Use: Used for perry by Sally Perks of Raglan Cider Mill.



Llanyrafon Manor (P430)

This pear was found in the gardens of Llanyrafon Manor in Cwmbran. The manor once housed farm laborours, and the apple and pear orchards provided cider and perry for farm workers during the haymaking season. The farm continued to produce cider following WW2 and remained mostly self-sufficient. Today, the site of the cider mill is contested although it may have been at the end of the Roofless Barn.

Information from www.llanyrafonmanor.org

Fruit: Round-conical pears with pale green-yellow skin. Dark russet streaking around stem, with paler russet around eye. Numerous small brown and green lenticels. Medium stems which can be slightly curved.

Use: Taste is sweet and pleasant – suspected eater.



Mill Bank Jessica (P410)



This variety was found on a farm in Penallt, Monmouth, and is one of a group of ancient perry trees thought to be around 200 years old. This particular tree is quite large, thought to be around 150 years old, which appears to have grown from a sucker from the original cultivar which has now died. The variety is named for the farm on which it grows and the owner's late wife who tended to the trees for over 20 years.

Blossom: Completely white petals with dark red/purple anthers.

Fruit: Small-medium green, mainly pyriform fruit. Russet is concentrated around eye basin but can cover a significant proportion of the skin. Lenticels are conspicuous and green-brown. There can be some pink flush on the sunny side. Stems are long and relatively slim, and slightly offset.

Use: Believed to be a perry pear, as it is in an orchard with other perry pears such as Betty Prosser and Blakeney Red.



Monmouth Red (P034)

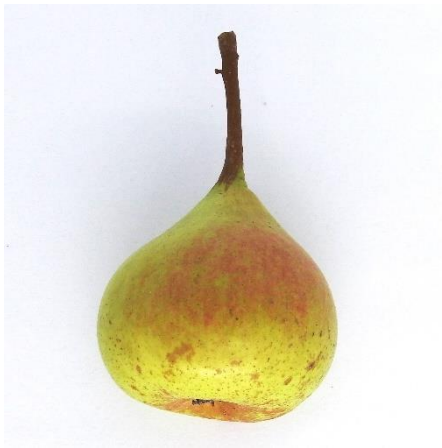
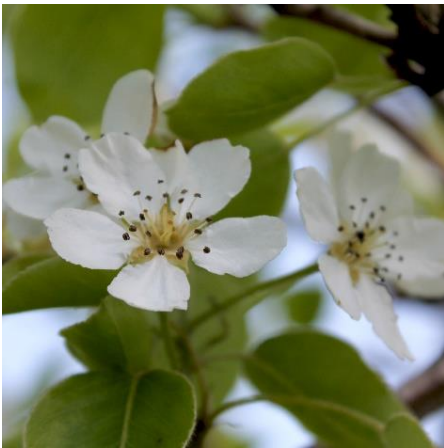


Found by Dave Matthews at a number of orchard locations in Monmouthshire, including Broom House and Newbolds Farm (OS maps from 1880s show orchards at both these sites).

Blossom: Completely white petals with dark purple anthers.

Fruit: Pyriform fruit ranging from 6 to 8cm in height. Skin is yellow when ripe with numerous brown lenticels. There can be a light orange flush on the sunny side, and some russet around the stem and eye. The stem is approximately 1cm and can be thick and fleshy. Fruit drops early, usually September.

Use: Taste is sweet with some acid – makes a neutral perry, suitable for blending. SG 1.054, acid 0.6%, tannin 0.07%.



Perai Hafod (P418)

This variety was found growing on Hafod Farm in St Maughans in an area known to have had orchards. The farm still has an old stone cider mill and a large wooden cider press on site.

Fruit: Pears are small to medium, with green skin and small brown-green lenticels. Shape is mainly oval, tending to pyriform. There can be a faint orange flush on the sunny side. Russet is concentrated around the stem and eye, with some flecks on cheeks. Stem length is roughly half the height of the fruit and can be quite thick.

Use: Perry – mill and press on site and used for perry by Sally Perks of Raglan Cider Mill.



Perai St Maughans (P417)

This variety was found growing on Hafod Farm in St Maughans in an area known to have had orchards. The farm still has an old stone cider mill and a large wooden cider press on site.

Fruit: Small pears, round to round-conical in shape. Skin is green with red flush on the sunny side and numerous small brown lenticels. Russet is concentrated around the eye, with some flecks around the stem and cheeks. Stem is very long and light brown, can be flared at the end.

Use: Perry – mill and press on site and used for perry by Sally Perks of Raglan Cider Mill.



Potato Pear (P032/P068)



This variety was known to be commonly grown and used in the Raglan area. Dave Matthews found one growing in an old orchard in Llantrisant, Usk, and then more in a number of other sites around Raglan. The variety name refers to the fact that the fruit resembles a potato.

Blossom: Completely white petals and dark pink anthers. Flowers mid-April.

Fruit: Small, round fruit with green skin mostly covered in russet – resembling a potato. Stem long and woody.

Use: Makes a medium-dry perry with citrus notes. Weak aroma and thin flavour but could be useful in a blend. SG 1.045, acid 0.3%, tannin 0.07%.

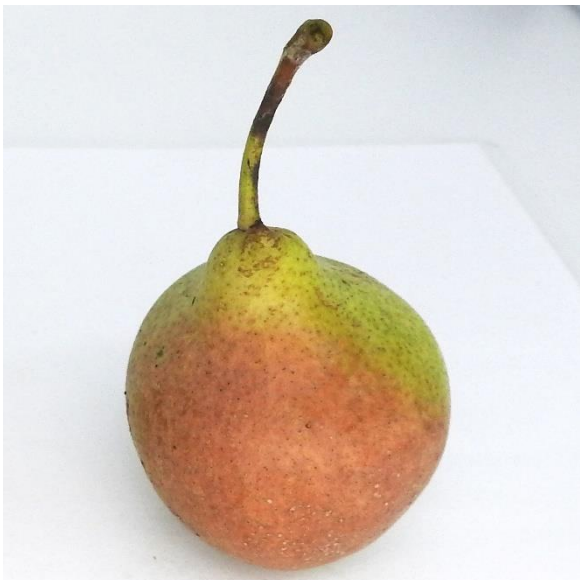


Pwll Pisgod (P056)

This variety was found on Fishpool Farm in Dingestow – a very tall old tree which is a heavy cropper. The farm has a traditional cider press adjacent to the living accommodation and both cider and perry have been made for a long time. Trees are marked on the tithe map of the 1840s and subsequent OS maps.

Fruit: The pears are small and almost spherical, occurring in clusters often 5 at a time. Skin is yellow-green with red flush on the sunny side. Lenticels are small, green and numerous. Russet is mainly around the eye, with some spreading onto cheeks. Ripens in September.

Use: High tannins and very hard – cooker or perry.



Rhydlydan (P021)



This variety was found by the Paul Davies as a single tree at Rhydlydan Farm in Pumpsaint, Carmarthenshire in 1994, during a Countryside Council for Wales survey of orchards in the Llandeilo area.

Blossom: Mainly white with some pink. Flowers mid-April.

Fruit: Oblate pyriform pears which can be up to 7cm in height and 6cm in diameter. Skin is green with no flush, and indistinct dark green lenticels. Small amount of russet around the eye basin only. Stem is long, approximately 2cm. Fruit drops late October or early November.

Use: A well balanced perry with good aroma quality – could be used as a single variety or in blends. Acid 0.3%, no tannins.



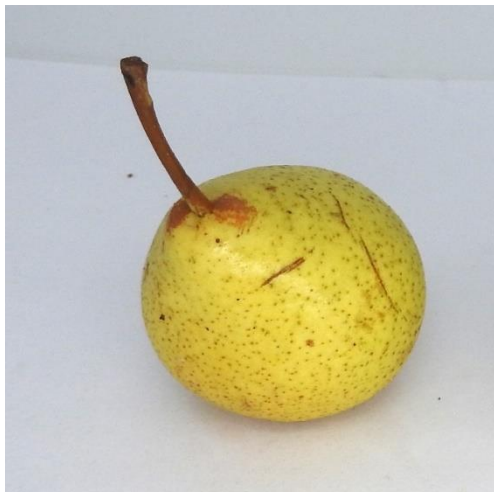
Sant Gwytherin (P048)



Very large old perry pear tree at Llanvetherine Court in Llanvetherine, Monmouthshire. OS maps from the 1880s show orchards on site. The tree has been studied by the Monmouthshire ancient tree identifier, and there is a chance it is one of the largest and oldest pear trees in the UK, possible even in Europe. Sant Gwytherine is the Welsh saint after whom Llanvetherine is named.

Fruit: Conical, medium sized fruit. Skin is yellow with brown lenticels. Some flecks of russet around the stem and eye – darker around the stem. Stems are long, light brown and curved. The fruit reaches peak ripeness in the first week of September.

Use: Used to make perry by the owner – a reasonably balanced perry suitable for blending. SG 1.053, acid 0.6%, tannin 0.06%.



Seren Scethrog (P459)

This variety was found on a farm in Scethrog, near Brecon. OS maps from the 1880s show orchards on the farm, which this tree is a remnant of. The name translates as “Scethrog Star”.

Fruit: Very round to flat-round, small to medium fruit. Skin is yellow-green with a pink flush on sunny side. Russet is mainly around the stem and eye. Lenticels are very small, brown-green and faint. Stem is light brown and thick.

Use: Used to make perry by Andrew Jenkins of Brecon Beacons Cider – in a blend.



Top Tree (P041/P045/P071)



This variety was found in an old orchard in Llantrisant, Usk, which is on maps from 1780 and was given a preservation order in the 1940s. The varieties in the orchard are used by Jessica Deathe of Three Saints for perry and cider. This tree is huge and upright, at the top of a slope – the name referring to the tree’s position and also the fact that Jessica Deathe considers it her best tree for perry making.

Blossom: Early and white

Fruit: Fruit is tiny and numerous, and pyriform in shape. Skin is a mustard yellow colour with some faint orange flush. Russet around eye, and some flecks around the stem and cheeks.

Use: Presses well and produces very good juice and a well-balanced perry with good aroma - suitable as a single variety. Has a caramel sweetness. SG 1.061, acid 0.5%, tannin 0.06%.

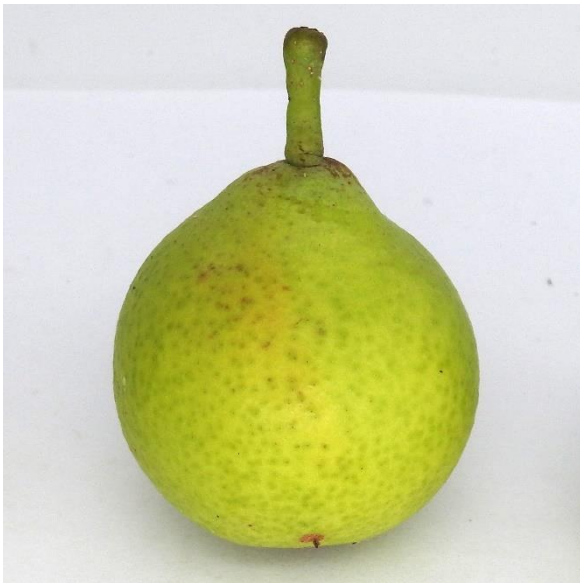


Tredomen Twins (P456)

This variety was found at Ty Canol Farm in Tredomen, near Brecon, which is known to have had orchards. The trees on this farm are used for perry by Andrew Jenkins of Brecon Beacons cider. "Twins" refers to the fact that the trunk of the original tree is split in two.

Fruit: Medium sized pears, round-conical to oval in shape. Skin is green-yellow with faint green lenticels and some pink flush. There is very little russet, only some flecks around the stem. Stems are very thick, short and green.

Use: Perry – in a blend.



Trothy (P059)



This variety was found as a small tree on Fishpool Farm in Dingestow. The farm has a traditional cider press adjacent to the living accommodation and both cider and perry have been made for a long time. Trees are marked on the tithe map of the 1840s and subsequent OS maps. The variety name comes from the River Trothy, a small tributary of which flows past the farm.

Fruit: Pears are flat-round to round-conical, with green skin. Numerous brown lenticels, and flecks of russet over most of the skin, with a ring of paler russet around the eye. Stem is short, thick and light brown. Usually occur as individual fruits, sometimes groups of up to 3. Fruit ripens in September.

Use: Flesh is quite juicy, but taste is sharp. Has been used for perry by the tree owner – makes an astringent perry which could be suitable for SV though perhaps better suited to blending. SG 1.065, acid 0.4%, tannin 0.1%



Trysor Tredomen (P454)

This variety was found at Ty Canol Farm in Tredomen, near Brecon, which is known to have had orchards. The trees on this farm are used for perry by Andrew Jenkins of Brecon Beacons cider. The name translates as “Tredomen Treasure”.

Fruit: Pears are medium sized, and round-conical to conical in shape. Skin is green-yellow with pink flush on sunny side and brown lenticels which become red on flush. Stems are quite thick and brown-green. Very little russet, some flecks around stem.

Use: Perry – in a blend.



Ty Gwyn (P039)

This variety was found on White House Farm (“Ty Gwyn” in Welsh) in Llanarth, Raglan. The original tree is very large, and a heavy copper which bears fruit annually.

Fruit: Small to medium pears, round-conical to conical in shape. Skin is green and can have a pink flush. Lenticels are brown and conspicuous. Little russet, some around stem and eye. Stem are long, light brown and fleshy.

Use: High tannins - used for perry by Sally Perks of Raglan Cider Mil.



Tynllywyn Wye Valley (P428)

This variety was found as a large tree growing on an old orchard on Tynllywyn Farm in Llanfaredd, in the Wye Valley, seen on OS maps from the 1880s. The farm is known to have made cider and perry in the past.

Fruit: Pears are short-round-conical with green skin which can flush red. Lenticels are numerous, small and green. Eye is small with a ring of scab. Stem is green and brown, and can be curved and offset. The fruit remains quite hard and stays on the tree until blown down by the wind.

Use: Suspected perry pear – in an old cider and perry orchard, and both are known to have been made on the farm.



Photographs supplied by tree owner.

Tywysog Tredomen (P457)



This variety was found at Ty Canol Farm in Tredomen, near Brecon, which is known to have had orchards. The trees on this farm are used for perry by Andrew Jenkins of Brecon Beacons cider. The name means “Prince of Tredomen”.

Fruit: Small to medium conical pears with yellow-green skin covered in small brown lenticels. Russet concentrated around eye, some small flecks elsewhere. Stem is short, thick, and green-brown.

Use: Perry – in a blend.



Water Cracking (P049/P051)



Two old perry pear trees at Llanvetherine Court in Llanvetherine, Monmouthshire. OS maps from the 1880s show orchards on site. The variety name refers to the spring line that runs behind the trees.

Fruit: Pears are conical, tending to pyriform, and medium-large in size. Skin is green-yellow with small, faint brown-green lenticels. Russet is concentrated around the stem with some flecks on cheeks. Stem is long and brown, and offset. Quite an early variety which ripens in the 3rd week of August.

Use: Has been used for perry by the tree owner – makes an unremarkable perry suitable for blending. SG 1.053, acid 0.6%, tannin 0.06%.



Photographs supplied by tree owner.

OTHER WELSH HERITAGE VARIETIES

Unfortunately, in some cases fruit was not available to take photographs or write accurate descriptions, therefore this section contains the varieties which require more research but have nonetheless been confirmed by DNA testing to be unique Welsh varieties.

Apples

Afal y Cwmafan (A1784)

This variety was found growing in an old walled garden near an old drover's path by Len Nicholas of Afal y Graig Cider. The garden was part of the Tavern Y Bwlch, which was frequented by drovers who would pen their cattle in the half penny fields to fatten them before market in Neath – therefore it is believed that this is a cider variety used by the tavern (known to be making cider in the 1700s), as if it were in the fields the fruit would have been eaten by the cattle.

Use: Cider - apples are sharp with a lot of tannin.

Crunwre Beauty (A1799)

This variety was found growing in a garden in Narberth, Pembrokeshire. The tree is very old – believed to have been planted around 1910 by the great-grandfather of the current owner - and has produced little fruit for some years. Crunwre is the name of the local parish.

Blossom: Completely white. Second week of May.

Garreg Ddu Dylan (A1813) & Garreg Ddu Llwyd (A1814)

Both these varieties were found growing in an old orchard attached to a farmhouse in Talog, Carmarthenshire. It is believed that these are both likely to be cider apple varieties.

Marlow's Welsh Beauty (A1772) & Marlow's Welsh Bountly (A1773)

Both of these varieties were found on a farm in Old Church Stoke, Montgomery, belonging to the Marlow family. Both trees are believed to be quite old. Marlow's Welsh Beauty is the more dilapidated of the two, though still cropping – it is near what was once a miner's cottage. Marlow's Welsh Bountly is a large tree and a very prolific cropper.

Red Stag (A1770)

This variety grows at the end of a field in Wolvesnewton, Monmouthshire, on the edge of a woodland. The family who own the land believe the tree to be very old – they have knowledge of it for several generations. The name refers to the large red deer stag which was once encountered in the woods by Soil Association inspectors.

Fruit: Medium sized apples with bright green skin and deep red flush on the sunny side. Falls early autumn but lasts quite long on the ground.

Use: Sharp taste, not eaten by wildlife - has been used for cider and cider apple brandy by the tree owner.

Pears

Capel Hir Early & Capel Hir Late

These perry pear varieties were found at Capel Hir Farm in Cwmdy, Llandeilo.

Capel Hir Early fruit: Round-conical to oval pears with yellow-green skin and some russet around the stem and eye. Multi-stemmed, ripens early in the season.

Capel Hir Late fruit: Oblate pears with green skin, often heavily russeted. Single-stemmed, ripens late in the season.

Use: Perry

Llanarth Early (P035)

Found on Tynewydd Farm in Llanarth, Raglan, this large old tree has been used as a wassail tree and for perry. The name refers to the location and the fact that the fruit ripens and drops quite early in the season.

Fruit: Pears are distinctly pyriform, ranging from 6-8cm in height. Skin is waxy and yellow, with a bright orange flush covering a significant proportion of the skin. Stems are woody and thin. The fruit ripens very early, dropping in August.

Use: Taste is quite sweet, has been used for perry but could also be an eater.

Montagu's Endurance (P400)

This variety was found in an orchard in Tregaer, Monmouth, which was planted by the Reverend Montagu Wyatt who moved into the house in the 1850s.

Summer Pear (P055)

This perry pear variety was found in a number of locations around Monmouthshire by Dave Matthews. The fruit is pyriform and has very striking yellow and red skin. Very similar to Painted Lady and Blakeney Red, but DNA testing has proved this to be a previously unrecorded variety.

Pitt Pear (P038)

This perry pear variety was found at Pitt Farm near Raglan, Monmouthshire.

Fruit: Small green pears with no flush. Very distinctive lump joining the stem to the fruit, with no stem basin. Similar in appearance to “Dead Boy” (see *Pears of Gloucestershire: Perry Pears by Charles Martell*). Unfortunately, the original tree does not fruit regularly – there was no fruit in 2017 or 2018.

Use: Sharp with tannins - has been used for perry by Sally Perks of Raglan cider mill.

Yorke’s Perai (P046)

This tree was found on a farm belonging to the Yorke family near Abergavenny. The variety is known to have been used for perry.

Fruit previously thought to have been Welsh

The following is a list of apples and pears previously thought to have been of Welsh origin however since DNA testing their true identities have been revealed:

Type of Fruit	“Welsh” Name	Actual name or origin
Apple	Broom	Hangdown
Apple	Gwell na Mil	King of the Pippins
Apple	Afal Champagne	Norfolk Royal
Apple	Upright French	England
Pear	Early St.Brides	Normannischen ciderbirne
Pear	Welsh Gin	Powick Jennet

USEFUL WEBSITES

More information about the Heritage of Orchards & Cider Making in Wales project and other information about Welsh Cider & Perry producers can be found on our website:

- Welsh Perry & Cider Society: <https://www.welshcider.co.uk/>
- The University of South Wales Modern Story of Cider Making archive can be found on the Peoples Collection Wales Website (links are also off our own)
<https://www.peoplescollection.wales/users/27806>

Other useful websites include:

- Marcher Apple Network: <http://www.marcherapple.net/>
- National Fruit Collection: <http://www.nationalfruitcollection.org.uk/>
- Fruit ID: <http://www.fruitid.com/>
- John Worle <http://www.johnworle.co.uk/>
- Ian Sturrock & Sons: <http://www.iansturrockandsons.co.uk/>
- Dolau Hirion Fruit Trees: <http://www.applewise.co.uk/>
- Tom the Appleman <https://www.tomtheappleman.co.uk/>
- National Perry Pear Centre: <https://www.nationalperrypearcentre.org.uk/>
- Welsh Mountain Cider & Nursery <http://welshmountaincider.com/>
- People's Trust for Endangered Species: <https://ptes.org/>
- National Association of Cider Makers: <https://cideruk.com/>

USEFUL BOOKS

- *Welsh Marches Pomona* by Michael Porter (Marcher Apple Network)
- *The Gloucestershire Pomona Series: Native Apples of Gloucestershire* by Charles Martell
- *The Gloucestershire Pomona Series: Perry Pears* by Charles Martell
- *Cider Apples* by Liz Copas
- *Bulmer's Pomona* by H.P Bulmer Ltd
- *Craft Cider Making* by Andrew Lea

