

Cockett's Red (D)

Dessert apple. A small red long-keeping variety once popular around Wisbech. First recorded in 1910. Also known in the past as 'Marguerite Henrietta' and locally as 'One Bite'. Grown mainly for use by toffee apple manufacturers in the north of England. Sharp when first picked but mellows after storage.

Flowering period D

Pick mid Oct and use from Nov to Jan/Feb

Chiver's Delight (D)

Dessert apple. Raised by Stephen Chivers of Histon in 1920. A medium to large sized dull green skinned apple that is occasionally flushed golden orange-brown. Aromatic with crisp flesh. Has good resistance to scab.

Flowering period C

Pick mid Oct and use from Nov-Jan

Cottenham Seedling

Culinary apple. Raised by Robert Norman of Cottenham in 1923. The UK variety Dumelow's Seedling is one of its parents. A long keeping cooking apple once popular with gardeners and commercial growers around Cambridge. Has a delicate pale yellow skin, flushed and striped pinkish red.

Flowering period E

Pick mid Oct and use from Nov to Mar

Green Harvey

A dual-use apple. A long-keeping green-skinned variety first recorded in 1813. The sample in the National Fruit Collection was received from Cambridgeshire in 1930. Coarse fleshed so keeps shape quite well when cooked and needs little sugar.

Flowering period D

Pick late Oct and use from Dec to Feb/Apr

Histon Favourite (D)

Dessert apple. Raised by John Chivers of Histon around 1850. Medium to large in size. Pale yellow skinned with a pink flush and occasional pink stripes. Has light golden russet around its stalk. Skin becomes greasy when stored. Sharp and crisp when picked, mellowing in storage.

Flowering period C

Pick late Sept and use Oct to Dec

Huntingdon Codlin

A dual-use apple. Introduced in 1885 by nurseryman Wood and Ingram, nurserymen of Huntingdon. Parentage unknown. Pale yellow skinned with a few red stripes. Soft and juicy cream coloured flesh. Not very acidic and will cook to a frothy puree. It is a triploid variety so requires another two different apple varieties nearby for successful pollination.

Flowering period C

Pick early Sept and use from Sept-Oct

Jolly Miller

Culinary apple. Once popular in the Cottenham area. First recorded in 1883 and most probably named after the 'Jolly Millers' public house in Cottenham where locally-grown fruit was once traded. Medium sized and tall with some ribs. Has a greasy yellowish green skin, with a reddish flush and broken red stripes. Moderately acidic.

Flowering period C

Pick late Sept and use from Sept to Oct

Lady Hollendale (D)

An early season dessert apple. Probably arose in the Cambridgeshire, Lincolnshire or Norfolk Fens since it was being grown for the Wisbech fruit markets in the 1920-30s. A crisp and juicy red flushed apple, best eaten in August soon after picking.

Flowering period B

Pick and use mid Aug

Lord Peckover (D)

An early dessert apple. Arose at Peckover House gardens in Wisbech and first recorded in 1926. Red flushed and can be large in size. Delicate skin with a white bloom. Resembles a large peach. Best eaten in August.

Flowering period A

Pick and use mid Aug

Murfitt's Seedling

A culinary apple. Once popular in the Cottenham and Histon areas. First recorded in 1883. Large and angular with a dull green skin, which becomes distinctively greasy after picking. Can have an occasional reddish flush. Holds shape well when cooked and needs virtually no sugar.

Flowering period D

Pick mid Oct and use from Oct to Dec/Jan

Thoday's Quarrenden (D)

Dessert apple. Discovered growing at Willingham in 1949 by nurseryman Ralph Thoday. It is probably a seedling of the UK dessert variety Devonshire Quarrenden. Medium sized, and very attractive with bright scarlet coloured skin.

Flowering period C

Pick early Oct and use from Nov to Feb

Wayside (D)

Dessert apples. A seedling of the variety Charles Ross. Raised by Miss Cunningham of 'Wayside', Huntingdon Road, Cambridge in 1930. A medium to large green apple flushed dark red and with some scruffy russet. Has distinctive fruity-tasting crisp flesh.

Flowering period C

Pick late Sept and use Oct to Nov

Emneth Early (C)

Culinary apple. Raised by William 'Billy' Lynn of Emneth, Norfolk, by crossing the two UK codlin-types Lord Grosvenor and Keswick Codlin. First sold by Cross's the Wisbech nurserymen in 1899 and once an important early season UK apple grown mainly around Wisbech, Cambs. A medium-sized, smooth-skinned and yellowish green coloured apple. Cooks to a sharp tasting 'fluffy' puree. Known also as Early Victoria. Fruits often exhibit a russet hairline running from the stalk to the eye. It has good scab, mildew and canker resistance. It is partially self-fertile so will set some fruit by itself.

Flowering period C.

Pick early Aug and use Aug to Sept.

Red Ellison (D)

Dessert apple. A more highly coloured red sport of Ellison's Orange, discovered in 1948 growing in the Fenland orchards of Harold Selby at Walpole St. Peter. Medium sized, sweet and slightly aromatic in flavour. Very good scab and mildew resistance. It is partially self-fertile so will set some fruit by itself. Having another same or different apple variety with the same or adjacent pollination group nearby will help cropping.

Flowering period D.

Pick mid Sept and use Sept to Oct.

Red Victoria (C)

An early season sharp cooking apple best picked and used in August. It was found growing near Wisbech in 1884, presumably as a seedling, and introduced by Messrs. Miller of Wisbech in 1908. When fully ripe it resembles a large dark red skinned tomato.

Flowering period C

Pick mid/late Aug and use late Aug to early Sept

St Magdalen (D)

Dessert apple. Discovered in 1890 growing in the orchards of Harold Bridge in Wiggshall St. Mary Magdalen, near Downham Market. Medium sized and quite Cox-like in flavour but more highly coloured. Has good scab resistance.

Flowering period C.

Pick early Oct and use Oct to Dec.

Norfolk Beefing

Culinary apple. Known in Norfolk for centuries, the earliest record is in the Mannington Hall Estate records of 1698, but it may have originated in France or possibly Holland. A very long-keeping, tough-skinned and firm-fleshed purple-flushed apple. Excellent for making dried apple rings, and for baking slowly in a cool oven to make 'Biffins' or 'Biffin Cakes' – once a Victorian delicacy at Christmas time. Has good scab resistance. It is a triploid variety so requires another apple variety with the same or adjacent pollination group nearby for successful pollination.

Flowering period D

Pick mid Oct and use from Dec to Apr

Morley's Seedling

A late keeping cooking apple raised by Charles Morley of Fordham about 1928, by crossing the UK varieties Alfriston and Lane's Prince Albert. Can be large in size, with a green coloured skin and occasionally a dull brown flush. Keeps shape well when cooked.

Flowering period D

Pick mid Oct and use from Nov to Jan/Mar