



## **Samarès Manor**

# **Fruit Tree Catalogue 2020**



**Delivery of the fruit trees will be towards the end of November 2020. Please contact us at [samaresmanor@gmail.com](mailto:samaresmanor@gmail.com) or 01534 879635 to place pre-orders.**

We are able to offer island wide delivery for all orders over £30. Members receive 10% discount on all orders

## Pears

Our Collection of pears comprises both popular garden pears as well as varieties for the specialist grower interested in old fashioned pears with a rich Jersey history.



### **Beurre Hardy** **£38.99**

Light green covered with bronze russet.  
Rough skin.

Melting, tender, juicy with rosewater flavour.  
Good cropper, vigorous.

Tree planted about 1930 grows in herb garden against East wall by green house.

Origin: France, c.1820.

September – October.



### **Chaumontel** **£30.00**

A pyriform shaped, (shaped like a light bulb) yellowish green rough skinned pear with buttery, melting, rich flesh.

Old fashioned pear which has a history of being grown to perfection in Jersey for over 200 years. Origin: France.

In 1809, a visitor to Jersey, John Stead

wrote: "A species of pears called Chaumontels, which are carefully raised in this island, are unrivalled for their peculiarly delicious flavour; they are often sold here for five pounds per hundred, and many thousands are sent to England every year

for presents and to supply the principal fruit shops in Covent Garden..."

Prefers sunny situation and good soil.

November – March.



### **Concorde** **£38.99**

Similar in appearance to Conference but less russet. A recent introduction to the market. A cross between 2 famous pears – Doyenné du Comice and Conference. Named after the supersonic aircraft.

Sugary sweet and rich flavour.

Excellent cropper.

September - October.



**Doyenné du Comice** **£38.99**

A classic, pyriform shaped, favourite pear. Grown the world over, by end of 19<sup>th</sup> century. Buttery textured, sweet, lemony flavour. Needs sunny location. Can be susceptible to scab.  
September – October.



**Duchesse d'Angoulême** **£30.00**

Renowned for its large size. Specimen weighing 4lbs recorded in California in 1864. Formerly grown in Jersey for UK export market, together with Chaumontel and Marie Louise. Named in 1820 after the daughter of Louis 16<sup>th</sup>. Juicy, melting, cream coloured flesh. Prefers sunny location and good soil. Pick September – October. Store November – December.



**Durondeau** **£30.00**

Belgium's National Pear. Highly decorative, due to its red flush colour. Sweet, juicy, melting white flesh, with lemony acidity. A fairly vigorous growing tree. An example at least 15 feet high planted in about 1930 in the herb garden at Samarès. September.



### **Glou Morceau      £30.00**

First raised in 1759 in Belgium. Means: 'Delicious Morsel'. Another pear formerly grown in Jersey for London markets.

Pyriform to oval shaped.

Green becoming golden when ripe. Buttery, melting, juicy & sweet, with slight sharpness.

A vigorous growing tree.

September – December.



### **Jersey Gratioli      £30.00**

Despite its Italian sounding name, this is one of the few pears originating in Jersey, described in Dr Hogg's Fruit Manual (1884) as a dessert pear of the highest excellence.

Description: Roundish shaped russet covered.

Flesh very melting, rich, sugary, with a fine, sprightly, vinous flavour.

Grows easily and well in Jersey.

There is a good example at Samarès growing near the farm courtyard entrance. September.



### **Jersey Pepper Pear      £30.00**

I was given the graftwood for this pear by Brian Phillipps, who told me it originates in Jersey.

It is a small roundish pear with ornamental red colour when ripe in early September.

It has a sweet melting, but acid flavour.

I suspect that it was originally a pear used for juicing to make perry. Grows

easily. There is a good example growing on an arch in the Herb Garden at Samarès. September.



### **Josephine de Malines £30.00**

Described as 'short round conical' in shape, this is a late maturing pear, a favourite for the Victorian dessert table at Christmas. Green, turning pale yellow.

Sweet, buttery, cream coloured flesh turning pink towards centre. Intense rosewater perfume.

Medium size tree preferring a warm position.

An example grows in the farm courtyard at Samarès. October – November.



### **Louise Bonne of Jersey £38.99**

An easily available pear often planted in Jersey, because of its name, which it was given to distinguish it from another pear named Marie Louise. Originates from Avranches in 1780's. Given 'Jersey' name in 1820 by London Horticultural Society. Oval shape, developing red flush when nearing maturity. Sweet, melting, buttery with lemony overtone. A vigorous and long lived tree. Several examples at Samarès, notably growing as cordons against East wall of the fruit and vegetable garden. September.



### **Marie Louise £30.00**

An old fashioned pear, once grown in Jersey for export to Covent Garden Market where these pears were known as 'Marias'. Highly esteemed in France and US.

Golden, slightly russetted, pale cream, buttery and juicy flesh.

Fairly vigorous tree with straggly growth. September – October.

# Apples

Our apple tree collection is divided into two parts. The first is our list of nine English eating and cooking apples.

When choosing trees for your garden, it is preferable for a group of apples to share the same or similar flowering time, so that they can cross-pollinate each other.

The majority of our English apples are in flowering group 3. One is in group 4 (Laxton's Superb) and two in group 2.

Blenheim Orange (in group 3) is a Triploid variety. It needs two other varieties with similar flowering times to be planted close by in order to produce fruit successfully.

There are no official published flowering groups for Jersey apple varieties. Our advice would be to place trees which have similar picking times in order to achieve maximum fruit.

All our English varieties are grafted on to M 26 rootstocks which is suitable for most gardens.

Our Jersey varieties are grafted on to MM 106, which is slightly more vigorous. They are still suitable for a garden, but may need more pruning to keep under control. They are ideal for a small orchard.

The months given for the best season (e.g. September-December) mean the season for picking in Jersey and include how long the apples should store in a cool place.

If in doubt or you need advice, please ask and we are very willing to help.

## English Apples



### **Blenheim Orange    £35.99**

This mid-season vigorous Triploid variety is a good dual purpose apple, good for cooking and eating. Has a nutty flavour.

Best left as long as possible to ripen and develop best taste.

September – December.

At Samarès, it can be found as one of the apples, forming the 'Barge'.

Flowering group 3.



### **Discovery                    £35.99**

This bright red early eating apple is crisp and juicy.

A popular garden favourite.

August.

Flowering group 3.



### **Egremont Russet    £35.99**

A mid season favourite russet eating apple.

Nutty flavour.

September – October.

Flowering group 2.



**Greensleeves £35.99**

A greeny-yellow sweet eating apple, with good taste. Easy to grow.

September.

Flowering group 3.

There is one growing on an arch in kitchen garden as you walk towards the bee hives at Samarès.



**Grenadier £35.99**

An early to mid-season old fashioned cooking apple which cooks to a pale cream purée. In appearance, has characteristic 'ribs'. First recorded 1862.

August – September.

Flowering group 3.

There is one growing on the other side of the same arch occupied by a Greensleeves tree at Samarès.



**Laxton's Superb £35.99**

A sweet late season eating apple a bit similar to Cox's Orange Pippin, but easier to grow successfully. A disadvantage is that it may become biennial, having a huge harvest one year and almost none the next.

September – November

Flowering group 4.



### **Rev W Wilks**

**£35.99**

An excellent early sweet cooking apple, which cooks to a light, pale yellow purée.

August.

Flowering group 2.



### **Worcester Permain £35.99**

An early eating apple with excellent fragrant, strawberry flavoured juicy flesh. Old fashioned, but never bettered.

Originated near Worcester in 1870's.

August – September.

Flowering group 3.



### **Pendragon**

**£30.00**

This bright red Cornish apple is often mistaken for a plum.

It is actually a sweet but, at the same time sharp tasting eating apple.

Has blood red flesh.

Ornamental.

August – September

Flowering group – uncertain, but probably 2 – 3.

## Jersey Apples Varieties

Jersey apples were most commonly used for cider making, but some are excellent for cooking and some are sweet enough to eat or to use for juicing to make apple juice. They deserve to be better known.

Often their names are a description of how they look or taste. For example, Douce Dame is very sweet, Tetard, which means 'tadpole' is blunt nosed and conical with a long stalk (tail), Museau d'Boeuf, which means 'cow's muzzle, is long and conical, and crowned and crowned at the point, like nostrils of a cow. Others have the names of the families who grew and used them, like Romeril or Binet.

Often they come in two alternatives, 'Gros' = large or 'Petit' = small. So you have a 'Gros France' apple and a 'Petit France' apple, which is very similar, except its size.

Jersey apples are part of our local heritage. There is a comprehensive collection of nearly 40 varieties growing at The Elms, St Mary, which is the Headquarters of the Jersey National Trust.

Some have traditional uses, like Gros France as one of the ingredients of the local speciality, Black Butter. It also makes a superb cooking apple because of its rich flavour and the fact that it tends to keep its shape when cooked. Whilst most can be used for cider, Rouget is excellent for apple sauce. Douce Dame, which is ready in August, makes delicious apple juice.



### **Douce Dame      £30.00**

The Jersey apple which is nearest to an eating apple. It is the best known early variety. In my experience you have to pick it from the tree before it is taken first by birds and animals.

Refreshing sweet flavour.

August – September.

Does not keep.



**Gras Binet      £30.00**

This is a handsome looking big red apple.

Excellent for cooking or bitter sharp for cider.

It has a lemony flavour.

September – October.



**Gros France      £30.00**

Large apples with rich sweet flavour, good general purpose apple for cooking or cider.

In my opinion, superior to a Bramley, because of its flavour and its tendency not to break up easily when cooked, so excellent for pies or tarts.

September – November.



**Gros Romeril      £30.00**

Large angular green bittersweet apple for cider. Greenish tinged flesh browns rapidly. An apple described by Thomas Quayle in 1815 as 'esteemed' for cider making.

September – November.



**Nier Binet** **£30.00**

An attractive looking red apple which is dual purpose, for cooking or cider. The smaller version of Gras Binet. Similar lemon flavour. Suitable for slicing to make a Normandy apple tart. Classified as sharp due to its high acidity rating, but mild tasting. September – November.



**Early Rouget, or Jersey Beauty** **£30.00**

This is a sharp tasting apple, but is full of flavour and is recommended for making apple sauce. It tends to sweeten when kept into November when it becomes most palatable. September – December.



**Tétard** **£30.00**

Tétard means 'Tadpole', which the shape of this apple resembles because of its blunt nosed conical appearance and its long stalk (tail). A good and regular cropping apple. Bittersweet, good flavour, primarily for cider, but can be used for cooking or jam making. September – December.

## Almonds



### **Almond Ingrid**

**£45.99**

Reliable cropper.

Disease resistant and good quality fruit.

Prefers sheltered position.

Pick September.



### **Almond Robijn**

**£45.99**

Sweet tasting nuts.

Delicate pink/white flowers.

Good resistance to leaf curl.

Pick September.

## Cherries



### **Cherry Stella £38.99**

Large, dark red, reliable, sweet, juicy cherry with good flavour.

Pick July.



### **Cherry Sweetheart £38.99**

Good flavoured cherry which ripens by degrees and not until August, but well worth the wait.

## Damsons



### **Damson Merryweather**

**£41.99**

Unusually large fruit for eating or cooking.

Reliably heavy crops.

Pick September.



### **Damson Shropshire Prune**

**£43.99**

Hedgerow Damson.

Reliable cropper with good flavour.

Pick September.

# Plums



## **Plum Belle de Louvain £41.99**

A dual purpose sweet, eating/cooking plum.  
Very large fruit, purple and large.  
Firm texture.  
Pick early August.



## **Plum Jubilee**

**£43.99**

A superb quality eating plum, similar to Victoria, but less disease prone.  
Self fertile.  
July/August.



## **Plum Victoria**

**£41.99**

Victoria is the most popular plum variety in the world.  
Produces heavy crops of large, oval-shaped bright red fruits. Ready to pick in late August.

## Blackberries



### **Blackberry Loch Ness £10.99**

Early maturing with a medium strong, and rather upright habit of producing large, firm and glossy blackberries from mid-August until the first frosts. Super producer.



### **Blackberry Navaho £10.99**

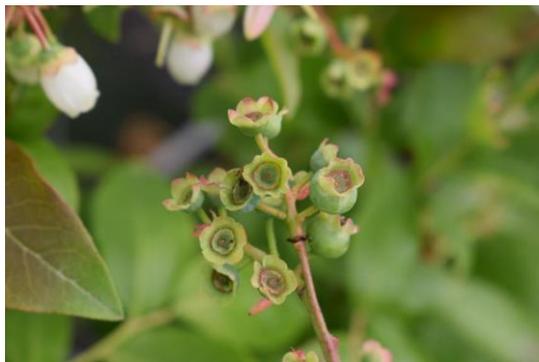
A very high quality variety, thornless and upright growing. Fruits are large, firm, sweet and juicy. Easy to grow. Pick in late July.

## Blueberries



### **Blueberry Chandler £15.99**

Attractive bush that produces enormous, firm berries. A superb choice, vigorous upright growth and good for patio growing. Pick in early August.



### **Blueberry Northland £15.99**

An early-mid season variety. A spreading habit and extremely productive. High yields of small, sweet and juicy fruits. Picking month mid July.



### **Blueberry Sunshine Blue £15.99**

A dwarf blueberry, ideal for container growing or small gardens. Heavy crops of small, juicy, delicious blueberries. Semi-evergreen. Pick mid July.

# Gooseberry



## **Gooseberry Captivator (red) £10.99**

Reliable bush gooseberry that produces large burgundy berries of excellent quality. Sweet in taste, few thorns, pick late July.



## **Gooseberry Hinnomaki Yellow £10.99**

A heavy cropper, producing greenish-yellow berries. Unique flavour, with a slight hint of apricot. A hardy variety. Pick late July.

## Mirabelle



### **Mirabelle de Nancy £41.99**

Good dessert and culinary variety. Very small, roundish fruits. Sweet in flavour. Resistant to frost and the tree itself is a neat pyramid shape. Pick early September.



### **Mirabelle Gypsy £41.99**

A modern variety, produces a heavy crop of large, bright red fruits. One of the best for eating fresh, but can be used for cooking too. Pick late August.

# Raspberries



## **Raspberry Autumn Bliss £10.99**

An early Autumn fruiting variety that's picked from early August – October. Produces heavy crops of large, attractive dark red berries with a delicious flavour and firm texture. Perfect for patio containers or as a bush in a small space.



## **Raspberry Malling Juno £10.99**

Firm and deliciously sweet berries. Spine free and crops from early to late June. Excellent disease resistant.



## **Raspberry Octavia £10.99**

Reliable new breed, excellent flavour with few seeds. Soft and juicy, the fruit keeps well. Crops mid July – August.

# Rhubarb



## **Rhubarb Canada Red £10.99**

Produces striking red stalks that contain more sugar than other varieties. Easy to grow.



## **Rhubarb Strawberry Surprise £10.99**

Suberb variety, well balanced acidity. Perfect for making pies and crumbles. Ideal for growing in borders or large patio containers.