

Clyde Valley Orchard Group

Newsletter

Autumn 2008

Winter Events

- **Club Night.** Crown Tavern, Lanark Tues. 4 Nov (7– 9pm)
- **Apple trees – pruning old trees & planting new ones.** John Butterworth 31st Jan.
- **Starting an Orchard** – date to be arranged. This is a new site at Auchenheath to be planted as a community orchard. We will look at possible fruit varieties, site and people consideration, as well as the basics in fruit tree planting.
- **Club Night.** Crown Tavern, Lanark. Tues. 10 Feb (7-9pm)



CVOG stall at the Fruit Day

Wanted

- A number of shopkeepers have asked for fruit (will collect) – contact Rose.
- New committee member wanted to help out generally.
- New sites for beehives (contact Ian)
- Nursery beds for grafted trees (see below)

Contact

Duncan Arthur
The Secretary
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Fruit tree grafting – report

Our bud-grafting workshop at John Butterworth's went extremely well with 3 car loads attending. John took us for a tour of his nursery and then demonstrated the bud wood grafting technique which he uses to propagate his stock. A few of us tried out the technique which showed just how easy John made it look. After the practical demonstration John invited us for a walk around his orchard and cordons of fruit trees. John has an impressive site and uses his own mature trees to bud graft onto rootstock. If you have seen his catalogue of trees you'll understand how many different varieties John grows!

The day finished with tea and cake in their lovely garden. I'd just like to thank John and his wife, Donna, for taking time out to accommodate our workshop.



WANTED - small nursery beds for grafted trees!

From Tom Paterson - This workshop has inspired me to try grafting some Victoria bud wood onto some young plum suckers I have growing wild. So far it looks like I've had a least 50% success rate. I've also been looking into buying our own group rootstock and grafting our own trees from members bud wood. This would be a cheap way for the group to generate new fruit trees at very little cost. It can also be the basis for a few group actives next year. If you would be willing to have a nursery bed of 50 young trees (10x5ft) planted in your orchard area, ready for next August's grafting then could you please let me know? patersontom@yahoo.co.uk.

Fruit Press

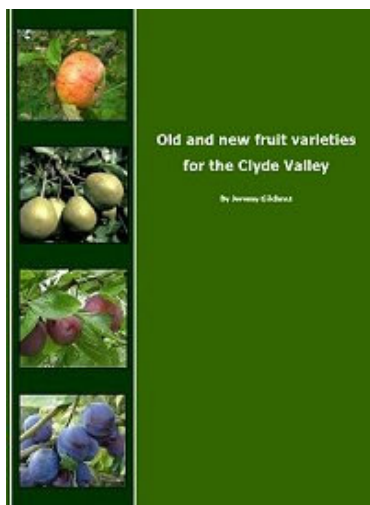
The Fruit press and crusher are proving to be very popular with members for both juice and cider making. Although it is getting late in the season the apples will be around for a little while yet so if any of you want to do some juicing, get in touch with Tom or Duncan. The hire of the equipment is £10 per day and you will be responsible for picking it up from the previous user and cleaning it after use ready for the next user. We would appreciate that folk are honest as to how many days we use it. The equipment was expensive and will require maintenance after each season.

Also, it would be useful if you could keep a record of the juice you press, e.g. how much, which fruit produced the best juice, methods etc. as this information is likely to be useful to the group generally in the future. Tom would like to keep a running total for the group's records.



Clyde Valley Fruit Day

As this has been going so well we are considering trying to find funds for a pasteuriser.



New booklet

The booklet '*Old and new fruit varieties for the Clyde Valley*' is now available for distribution and there is a **free copy for every CVOG member** (available at meetings and workshops).

Many thanks to Jeremy Gilchrist for all his hard work on this publication.

The booklet is for sale to non-members (£2 directly from the Secretary, Duncan Arthur, or £2.50 by post or via the website).

All funds from the sale of this booklet will go into our Tree Fund.

Clyde Valley Orchards Website

Find out more about these orchards from the Clyde Valley website.

All contributions welcome

You may also wish to put an Ad. – free of charge - on the Buy & Sell page.

<http://www.clydevalleyorchards.co.uk>



Fruit Day

A good number of orchard group members turned up to support the first ever Clyde Valley Fruit Day on 4th October. The CVOG stand included the new booklets, leaflets, home baking and a display of photos of our workshops – under our new CVOG banner (all of which will come in useful for similar occasions in the future). The stand, together with the impressive amount of activity involving the fruit juicer and crusher (resulting in around 40 gallons of juice), attracted new members and over £50 in donations.



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The Tree Fund

We now have money in the Tree Fund to help members with the cost of new fruit trees. It was agreed at the last meeting that we would buy trees as a group to sell to members at £8.00. (approx. 50% normal retail from John Butterworth). Members interested in purchasing trees through this scheme should contact the Secretary for more information.



Plum pruning workshop in July

Mulled Cider

- 1½ litres (2 ½ pints) farmhouse cider
- ½ litre (1 pt) apple juice
- 200ml/7 fl. oz. Calvados
- 3 apples peeled
- 1 orange
- 10 cloves
- 10cm/4 inch cinnamon stick
- 5cm (2 inch) piece of ginger sliced
- 1 tsp. allspice berries
- 2 tbsp. sugar (to taste)

Pour cider, apple juice & Calvados into a large stainless steel or enamel pan
Stud one peeled apple with cloves
Core the other two apples and slice into eighths
Remove zest from orange with a peeler & squeeze its juice into the pan
Add the fruit, zest, spices and sugar
Heat gently for half an hour, keeping a careful eye on the pan so cider doesn't boil

Notes -

Use traditional still farmhouse cider - nothing bland or fizzy (thin acidic wine makes thin acidic mulled wine)
Never allow the drink to boil as the alcohol evaporates. It should be gently warmed to the point you can just stick your finger into it.

Pans - aluminium and copper leave a metallic taste
Demerara sugar adds a caramelised quality or you could use honey. (from Maureen)

The Clyde Valley Orchard Group gratefully acknowledges financial support from:
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