



Clyde Valley Orchard Group

Newsletter

Spring 2009

Next Meeting
AGM - Thurs 4th June, 7-9pm,
Crown Tavern, Lanark

Highlights

- 5 Grafting nurseries established
- Around a hundred new fruit trees planted by members this winter
- CVOG stall at the Orchard Enterprise Day workshop
- New books: Grafting; Cider-making

Orchard Diary: April/May

- Water newly planted trees if the month is dry
- Keep one metre weed free – especially around young trees
- Feed trees & fruit bushes
- Remove blossom from newly planted trees to strengthen the plant
- Watch out for pests and disease
- Start formative pruning on new plums in May



For more information contact:
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Planting, grafting & pruning

Now that the orchards are full of blossom and new spring growth those winter days spent planting & pruning the trees may seem a long way off. However, as a good deal of work was carried out by CVOG members (and I didn't manage to get a Newsletter out – sorry) here is a brief update.

A number of folk benefited from our subsidised fruit trees scheme during the winter. 39 trees were ordered from John Butterworth including 5 varieties of plum, 18 vars. apple and 3 vars. cherry. Non-subsidised trees were also planted by orchard group members (e.g. another 30 by Tom Paterson including green gauge, hazel cobnut and a pear cordon, plus 27 fruit trees and willow for coppice at Billy & Heidi's new community orchard in Auchenheath (in partnership with the Allround Environment Project).



Tom led a session on grafting & formative pruning in March, using his young trees. Judging from the feedback, this proved to be a very useful and enjoyable day.

5 members offered to start small nurseries for grafted rootstock with a total of 50 mm106 and 50 St. Julian now planted (sites – Maureen Anning, Harry & Mary Camp, Tom Paterson, Billy & Sharon Russell, and Pete Campbell)



Welcome to all new Members!!

Selling our Fruit

Last year a number of fruit / veg. shops and a restaurant approached the group looking to buy local fruit. Although we were able to supply a few boxes of apples (at ~70p to £1 per kilo), most enquiries came late in the season when fruit supply was low. There is a growing interest from traders in buying our fruit and most have indicated that they would be happy to collect from us if the fruit has been picked and weighed. Duncan is compiling a list of traders that contact us plus orchard group members who are interested in participating in this activity. We hope that we can develop a workable system of supply of fruit to local markets.

Fruit Tree Varieties

As group members are now planting new fruit trees, and there is increasing interest from businesses in buying local fruit, it would be very useful to know what fruit we have and where. Tom Paterson and Pete Campbell have started compiling a list of their trees (beginning with those that are newly planted) recording the number and variety on the group's Yahoo Page. The more people who add to this the better idea we have of the fruit in the valley's orchards.

See - <http://tech.groups.yahoo.com/group/clydevalleyorchardgroup/database>

Can you help?

We need members who would be willing to help organise the following:

- Selling our Fruit (link with interested fruit shops & caterers)
- Food Processing & hygiene issues (juice/cider/jams etc.)

Orchard Enterprise Day

I would like to thank all those who attended the workshop. The CVOG stand seemed to be buzzing with activity and there has been good feedback on the day's events. Please note – the presentations by speakers on Mushrooms, Marketing, Funding, & Grassland Management can be downloaded from the website. (From Rose Clarkson)

CVOG Yahoo Group

The CVOG Yahoo group already contains a range of useful information & photos. The more people that sign up and contribute the more useful it will become! For help with this contact Pete Campbell.

Apple Cake

4 lbs /1800g apples (before peeling) – you may not use them all but try

350g/12oz self raising flour

2 teasp baking powder

A large pinch of cinnamon.

350g/12oz sugar

4 eggs

225g/8oz butter, melted

- 1) Preheat oven 180c / gas 4. Grease an oven roasting tin with butter. Cut greaseproof paper to fit the bottom, and grease the top of the paper.
- 2) Put flour, baking powder, sugar, spice in a large bowl. Add the melted butter and eggs. Beat everything together.
- 3) Peel, core and thinly slice a few apples, and scatter them in the roasting tin. Cover with cake mixture to prevent browning. As you finish slicing more apples, tuck them under the surface of the mixture. Keep adding apples in this way, till you cannot force any more in. There should be more apples than cake. Alternatively, add the apples to the mixture in the bowl then tip into the tin.
- 4) Bake about 1¾ hours (but check at 1½) – or till cake is golden, firm, and slightly shrunk away from the sides. Cut into squares while still hot. Leave to cool in tin. Turn out upside down and remove paper.

Recipe from Maureen Anning

The Clyde Valley Orchard Group gratefully acknowledges financial support from:

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