

Fruit Trees from Gwynfor Growers

Gwynfor Growers specialises in Welsh Fruit trees and can generally supply the following apple varieties on either M26 (approximately 10 feet after 10 years) or MM106 (approximately 15 feet after 10 years) rootstocks. Pears, Plum and Damson are only available on QuinceA and St JulienA, which make approximately 15 foot trees. Shaded items are in VERY limited supply and usually on only MM106/Quince A/St Julien A.

This guide gives a brief details of the fruit tree, its type (C=culinary, D=dessert), season of use (number=month, best season in **bold**), historical and tasting notes.

Variety	Type Season of use Origin	Historical Notes	Tasting Notes
Abergwyngregin Damson	D,C 9,8 Abergwyngregin	The barely-surviving parent tree is by the Menai, the fruit is remarkably disease free and is sweet enough to be eaten raw – it can of course be used to make jam! Presumed to be self-fertile.	Just like a damson!
Afal Ynys Enlli (Bardsey Island)	D 8?, 9,10 Ynys Enlli (Bardsey Island)	Discovered in 1998 growing on Bardsey Island, when it was famously “The World’s Rarest Apple Tree”. The usual customer comment is, “Why didn’t you say it tasted so good!” Cooks to a well-flavoured puree.	Crisp and juicy with a hint of citrus.
Bakers Delicious	D 8,9 Welsh Border?	Named after Bakers of Codsall, which found the apple in Wales and introduced it in 1932. Sometimes wrongly classed as an English apple and a cooker!	Aromatic and a perfect balance of sweetness and acidity.
Champagne	D 9,10,11,12 Caernarfon	Original tree, bearing brilliant red apples, was given to Mrs Huws of Bont Newydd in the 1960s by Lady Newborough. Prior origin unknown.	Very juicy and sweet balanced by a fresh tangy-ness.
Channel Beauty	D 10,11 Swansea	Raised by CH Evans and received into National Trials in 1922.	Cox-like aroma with a sub-acid zing.
Cissy <i>or</i> Monmouth Beauty (syn. Cissy)	D 10,11,12,1,2,3 Malpas	A Cox-like apple that was very popular in the Monmouth market. Raised by Tamplin and named after his daughter.	Scented, crisp and juicy.
Cox Cymraeg	D 10,11,12,1,2 Felinheli	A cox-like apple discovered growing on the route of the North Wales Expressway. Aromatic and juicy.	Aromatic, firm – just like a Cox’s Orange Pippin.

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Croen Mochyn (Pigs Skin)	D 10,11,12,1,2,3? Ynys Mon	Apparently grown on Anglesey since the 1850s. Origin unknown. In appearance like a highly coloured, but inferior tasting, Egremont Russet.	Nutty and sweet creamy flesh (not hard like a supermarket russet!)
Denbigh Plum	D 9,10? Denbigh	Believed to originate in 1785. Once thought to be synonymous with Cox's Emperor (also from Denbigh) but is clearly different according to the National Fruit Collection. Sometimes regarded as a culinary variety but leave until late September or early October and it is definitely dessert!!	Greengage like honey – makes Victoria seem insipid!
Diamond	D 8?,9,10 Dyffryn Ardudwy	Bred from apples washed ashore from the wreck of the <i>Diamond</i> in 1825. An apple with a big history.	Vinous raisin-like flavour with a strawberry finish.
Glansevin	D 10,11 Llangadog	A mid-season eater from Llangadog area. Possibly a relic from the Plas Glansevin estate.	Sharply sweet.
Gwell na Mil (lit: Better than a thousand, coll: Seek no Further)	D 9,10,11,? Monmouthshire	A very old variety possibly the same as recorded in 16 th century manuscripts. A vigorous grower. If you are looking for a good apple – then you need “seek no further”.	Creamy textured flesh, nutty aromatic flavour, very complex almost vanilla and caramel notes. Delicious and unlike any other apple.
Jo Jo's Delite	C, Cider, D?? Ynys Enlli (Bardsey Island)	This is the other Bardsey apple. Found by Ian Sturrocks son Joseff (Jo Jo) in 2005, who was delighted when he found it growing in brambles near the Bardsey Apple. Ideal pollination partner for the Bardsey!	Tangy and firm, in taste and texture like a Howgate Wonder.
Machen	D,C 10? Chepstow	Red dual-purpose apple from the Chepstow area.	Sharp and brisk.
Morgan Sweet	D, Sweet Cider 9,10? South Wales	Popular in the mining towns in the C19 th . Large greenish yellow apple. Cider made in September is ready by Christmas!	Sweet and juicy.

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Nant Gwrtheyrn	D 9,10, 11,12 ,1?,2? Nant Gwrtheyrn	Very like an Ashmead's Kernel (widely regarded as the best eating apple). Russeted. Young wood tends to be thin and whippy – good for windy spots.	Crunchy, aromatic and complex flavour with a hint of fennel.
Penrhyn Pear	D 9/10— 11/12 Bangor	Origins unknown but found growing at Penrhyn Castle. Today, it is hard to believe to what lengths people went to 200 years or more ago to produce high quality table fruit. We should be grateful that this one survived.	Honeyed, very juicy – very like a Doyenne du Comice
Pig Aderyn	Cider, C, D 10,11,12,1,2,3? St Dogmaels	Reputed to be descended from the apples used by the monks in St Dogmaels Abbey. Early season it makes an excellent vintage cider. Mid-season it cooks well. However, left to ripen it is a very good eater.	Brisk, refreshing.
Pig y Colomen (Pigeon's Beak)	C 10, 11,12 ? Pembrokeshire? Anglesey? Clwyd?	A large round apple with pale green skin, origin is uncertain. Its distribution might suggest a monastic origin.	Fine sweet apple flavour. Needs little added sugar.
Rhyl Beauty (syn. Kenneth)	D 10,11, 12,1,2,3,4 Rhyl	Raised in 1920 by Kenneth McCreddie of Rhyl. Good keeper. Very little is known about this apple, which is odd given its excellent qualities.	Rich fruity flavour similar to a Blenheim Orange but juicier.
Snowdon Queen Pear	D 9/10— 10/11 Llanberis	Growing on the side of Snowdon, above Llanberis this is a pear that will do well in less than ideal conditions. Probably developed in the gardens of the Vaynol Estate.	Sweet with a rosewater perfume.
St Cecilia	D 11,12 ,1,2,3,4?,5? Bassaleg	Raised in 1900 by John Basham from a Cox. Lovely looking apples with maroon over a mid green. First class eater.	Firm juicy apple with rich aromatic flavour.
Tin y Gwydd (Goose's Arse)	C 9,10 St Dogmaels	Named for its shape not its taste. Early season cooker.	Tangy.
Trwyn Mochyn (Pig's Snout)	C 10, 11,12 ,1? Ynys Mon	From Anglesey and very like a long Catshead/Grenadier in appearance. Classic baked-apple apple!	Sweet, needing little added sugar when cooked.
Wern	C 9, 10,11 ? Tenby area	A red apple, crowned and slightly ribbed. Similar to Scotch Bridget, of which it might be a variant.	Tender soft white flesh, sub-acid flavour.