

Duncton Jubilee Community Orchard

There are 10 apple trees in six traditional Sussex varieties

Alfriston apple variety was first grown in late 1700s by Mr Shepherd of Uckfield. It was originally named Shepherd's Pippin. In 1819, it was renamed Alfriston by Mr Booker, who lived in the village. It is a yellowish green apple that is often flushed pink. It is a sharp cooking apple that is very good baked.

Doctor Hogg was first grown by Head Gardener Mr S. Ford of Leonardslee, near Horsham, as a seedling from the variety 'Calville Blanc'. W. Paul & Son, Herts, introduced the variety about 1880, and it was awarded an RHS First Class Certificate in 1878. It was named in honour of the Victorian pomologist Robert Hogg. It produces a very large apple with yellow skin that is flushed pale red with slight stripes and russet patches. The flesh is white, sweet with slight acidity. Apples can be picked in early September and stored until October. Doctor Hogg is a moderately vigorous tree that grows upright.

First and Last is a crisp, white apple with a sweet, interesting flavour that develops when the apple ripens on the tree or when stored. The lemon-yellow skin is flushed red, becoming a darker red after a sunny summer. The great apple expert Thomas Hogg wrote in 1851 that it is "much grown in the northern part of the county about Horsham and sent to Brighton market". Apples can be picked in mid October and stored until April.

Sussex Forge is an excellent cooking apple that ripens to a lightly aromatic eating apple. It was widely grown near the old iron forges around East Grinstead and was a well known variety in 1850. The medium-sized apple is pale golden yellow and sometimes flushed orange. Picking is during late September, and the fruit stored until January. The tree is moderately vigorous and resistant to scab.

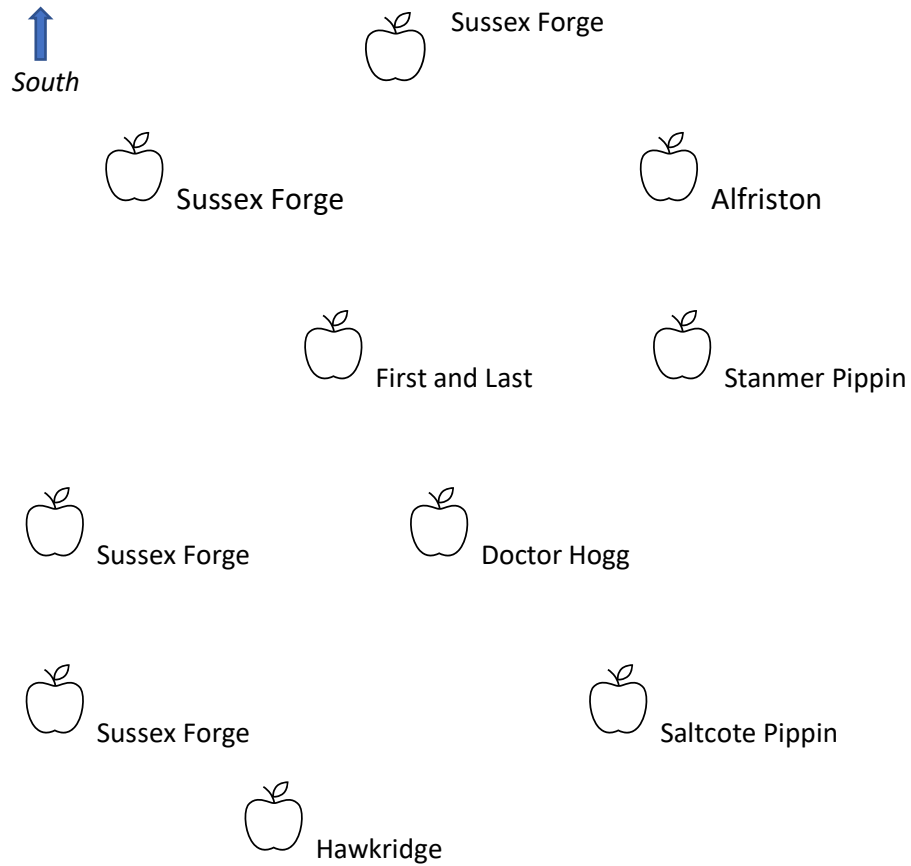
Saltcote Pippin was first grown near Rye in 1928, overlooking the Rother estuary where salt was collected and dried. It is a medium to large, handsome apple flushed red with some russetting and a rich, aromatic flavour. It produces a moderately vigorous, spreading tree which crops well. The fruit can be picked in early October and then stored until November to January.

Stanmer Pippin was first grown from the pip of a "supermarket apple" by Anne Markwick at Stanmer Park during the 1960s and then grown on by Plumpton College Horticultural Training Centre in Stanmer Park, Brighton and Hove. The fruit is medium in size and flushed orange-red with some red stripes and some russetting. The flesh is crisp and fine, juicy and sweet, with a rich flavour. It forms an upright, spreading tree.



The orchard was planted in February 2022 on land to the south-east of the village hall. It was funded by Duncton Parish Council with support from Queens Platinum Jubilee Funds.

The trees are laid out as below:



Information credits: with thanks to Peter May of Sussexappletrees.com

