

Apple Varieties

A guide to the four types of apple growing at The Community Farm.

Ashmead Kernel



An old English winter russet, originating from Gloucester in the 1700s.

Medium sized.

Golden-brown, russet-coloured skin.

Crisp with a sweet, sharp flavour.

Suitable for eating, baking and cider.

Adam's Pearmain



This classic English apple dates back to the 1820s. Partially russeted, with the remainder of the skin orange, yellow and red in colour.

Crisp, juicy, rich and sugary with a pleasantly perfumed flavour.

Ellison's Orange



Offspring of the famous Cox's Orange Pippin.

First introduced in 1904 in Lincolnshire.

Golden red striped.

Sweet taste with a hint of aniseed.

The flesh is quite soft, like that of a pear.

An excellent attractant and nectar source for bees and other insects.

Katy



A very rosy, medium sized red apple.

Skins are slightly thicker than average.

Sweet tasting, with a good background acidity.

Does not store well. Katy is best enjoyed fresh from the tree.

Can also be used for juicing, cider and cooking.