Apple Source
Fruit, cider and juices from the Garden of England

a taste of Kent

www.producedinkent.co.uk
From Roman origins to the King’s Orchard

The ancestor of the ‘domestic’ apple still grows wild to this day across central Asia, from whence the Romans are thought to have introduced it to Europe and then Britain. Kent would have been the perfect place for the first British orchards. The county’s climate is similar to the Continent, it enjoys the right soil conditions and even in Roman times there were good links, by road and by water, with London and with the major Roman City of Colchester. However these early orchards would have disappeared with the Romans when the legions left the country.

The arrival of the Normans rekindled close contact with the Continent but it was the growth of the monastic movement from the 12th century that led to wide scale cultivation of apples. A map of Canterbury of 1165 shows there to have been an orchard or ‘pomarium’ on the outer edge of the cultivated land of the Benedictine Christchurch Abbey. There may well have been a second orchard as in 1170 Thomas a Becket is reported to have fled from the murderous knights by a different route from the ‘usual passage through the orchard to the west end of the church’.

The seeds of Kent’s emergence as the UK’s premier apple-growing county were sown in 1533, when Henry VIII’s fruiterer, Richard Harris, planted the first ‘pippins’ and other fruits at Teynham near Sittingbourne. The East Kent ‘fruit belt’ was thus born in order to provide apples, pears, cherries and plums for London’s burgeoning population.

Enormous investment in orchards in the latter part of the 17th century led to the establishment of new fruit-growing areas in Kent. Improved transport along the River Medway meant that apples could be taken to Rochester before being shipped on to London.

At the end of the 1700’s, Kent apples were being sent on coal ships returning along the east coast via East Anglia, the North East and even Scotland. The completion of the London to Dover railway improved access to London still further, with most orchard villages south of Maidstone within a few miles of a station.

However there were bad times for apple growers as well as good. At the end of the 18th century beer supplanted cider as the people’s favourite tipple and many Kent farmers switched from apples to hops. It was said that at Newington near Sittingbourne, “most of the orchards in the parish were planted and hops raised in their stead”.

Competition from overseas growers is not a new phenomenon. In the 1840’s French apples were cheaper and flooded the market, while thirty years later British agriculture plunged into depression. Competition from the Continent and from America exposed the weakness of British and coal until golden. Place the apples and juice into a baking tray. Place the puff pastry onto a floured work surface and using a fork, prick all over. Then cut 6 discs and place tightly over the apples. Place in the oven for 15-17 minutes until pastry is golden.

**Apple Sorbet**
1 litre Bramley apple juice, freshly juiced or bottled
100 gm Caster sugar
100 gm water

Sorbets are very easy to make, and the children can get involved by stirring the mixture if you don’t have an ice cream machine. It’s great to see the delight on their faces as the juice turns to ice in the freezer or ice cream machine.

Bring all the ingredients to the boil in a large saucepan and pass through a sieve.
Place in an ice cream machine or a stainless steel bowl in the freezer. If placing in the freezer, stir every 15 minutes until frozen.

During the 16th-century Richard Harris was responsible for the introduction of many fruits to Kent, especially the Pippin.
Apples down the ages

Kent has a long association with the cultivation of apples. Indeed the county’s fame as the Garden of England springs from its heritage of growing the apples and other fruits intended for London’s tables. At the end of the 19th century, spring-time was greeted with the blossom of 25,000 acres of apple orchards. Sixty years earlier, the county’s most famous literary resident Charles Dickens observed through the words of Alfred Jingle in Pickwick Papers that -

“Kent, sir – everybody knows Kent – apples, cherries, hops and women”

From the founding of the first, proper apple and cherry orchards at Teynham in the reign of Henry VIII, Kent has been and remains the apple capital of the country. The county’s climate and soils are ideally suited to growing apples and other fruits. Proximity to London guaranteed a ready market historically and remains a target today for the high quality juices and other produce from the county’s modern day apple growers.

Given its apple heritage, Kent has long been at the forefront of the development and introduction of new varieties. Fittingly the county is also home to the National Fruit Collections at Brogdale, close to those first ‘King’s orchards’ at Teynham. Core to the collection are two trees of each of 2,300 varieties of apples, providing a stunning display at blossom time and a feast of apples, including many unfamiliar varieties, come the harvest.

While Kent’s acreage of apple orchards has reduced significantly in recent years, apples are still grown extensively in the county’s two major fruit-belts. Orchards continue to dot the Kent landscape between Sittingbourne and Canterbury and the Low Weald south of Maidstone. Most commercial orchards grow modern, dwarfed varieties of popular apples such as Cox, Spartan, Discovery and Bramley. But a number of traditional orchards remain, their gnarled old trees serving as a reminder of a once common feature of the county’s landscape.

This leaflet provides a summary history of apple farming in Kent. A circular walk provides the opportunity to contrast a traditional orchard of the variety Bramley’s Seedling, conserved under Natural England’s Environmental Stewardship Schemes, with a modern-day fruit farm, both set in the Kent Downs Area of Outstanding Natural Beauty (AONB). You can also find out where to buy award-winning juices, ciders and home-grown apples, as well as where to see events and festivals based on the country’s cherished national fruit – the humble apple.

Produced in Kent

The best of food, drink, products and services from the Garden of England

Produced in Kent, supported through a joint venture between Kent County Council and Hadlow College, is dedicated to promoting and celebrating the best of food, drink and products to be found in Kent. We are committed to providing business and marketing support to raise the profile, provenance and reputation of products from Kent.

We support and promote the land-based and rural sectors within the county and continually look for ways to develop our membership offering, with a strong emphasis on assisting business development, diversification opportunities and joint sourcing projects. Our website aims to bring producers and the buying public closer together.

If you are looking for a farmer, producer or independent shop, or simply would just like to know what Kent has to offer across the seasons, then visit our website at www.producedinkent.co.uk

Produced in Kent publishes a quarterly newsletter that can be found in libraries and tourist information centres, farmers’ markets and farm shops. It is also available direct to your door if you sign up as a Friend of Produced in Kent (for more details please see the website).

www.producedinkent.co.uk
An apple a day

As the saying goes – keeps the doctor away. About 4% of an apple is actually made up of vitamins and minerals, with a further 10% made up of carbohydrate. The rest of the apple, more than 80%, is made up of water.

Dietary fibre is contained in the skin and core and while washing the skin is advisable, removing the skin and core halves the Vitamin C value of the fruit but makes very little difference to the sugar content. A medium-sized eating apple only contains about 40 calories however.

Scientific research has indicated that apples (and tomatoes) are good for the lungs. Apples contain high levels of an antioxidant flavonoid, called quercetin, which is also found abundantly in onions, tea and red wine, and may be important in protecting the lungs from the harmful effects of atmospheric pollutants and cigarette smoke. Researchers have found that people who had the greatest lung capacity were those who ate more than five apples a week.

Apple varieties with Kent connections

Unlike some parts of the country, where only certain varieties of apples will tolerate local conditions, all varieties will grow in Kent. Many new apples have been raised in the county over several centuries though today most of the commercial breeding is done in Holland and Belgium. The following newer varieties were all bred in Kent and are back garden varieties which are available in tree form from most garden centres and nurseries specialising in fruit trees. The first three were bred by Hugh Ermen, who used to work for the National Fruit Trials – now Collections.

‘Scrumptious’ is an apple variety with pale pink flowers in spring followed by heavy crops of sweet, crisp, red fruit in early autumn. This cultivar is thin-skinned, self-fertile, and frost and disease resistant.

‘Limelight’ has abundant crops of crisp, refreshing, green apples with attractive pink blush. A very disease resistant, neat shaped tree, suitable for colder areas and is resistant to frost. This plant is reasonably self-fertile but will fruit better with a pollinator.

‘Winter Gem’ is a new, very heavy cropping variety with exceptional quality. The pink flushed apples are rich, aromatic, crisp and juicy. It wins flavour contests consistently and is an excellent garden variety.

‘Bountiful’ was raised in Kent in 1964 and the first new cooker for 50 years. A good disease resistant variety, cooked slices just keep their shape and it is soft, juicy, light and sweet. In late winter it can be eaten as a dessert apple.

‘Red Falstaff’ is a more colourful form of the Kent variety Falstaff which was raised about 40 years ago. It is a very frost resistant, highly recommended self-fertile apple, a good pollinator and early cropping with aromatic juicy fruit which store very well.

The apples of the world - at Brogdale

Brogdale, near Faversham, is home to the National Fruit Collections, the largest collection of fruit varieties on a single site in the world. First established in Chiswick, London in the early 1800s by the Horticultural Society (now the Royal Horticultural Society - RHS), the collection moved to the RHS gardens at Wisley, in 1904, from where they relocated to Brogdale in the 1950’s. This living collection of temperate fruit varieties is of international renown and is seen as one of the treasures of England for its scientific, horticultural and historic importance.

Brogdale’s 150 acres of beautiful orchards accommodate more than 2,300 different varieties of apple, 550 of pear, 350 of plum, 220 of cherry, and 320 varieties of bush fruits, as well as smaller collections of nuts and vines. Spectacular in blossom time, the orchards are also at their best in late summer and autumn when the ripe fruit is ready for picking.

Guided tours of the orchards (fee payable) are available from mid March until early November. Discounts are available for group tours, which must be booked in advance. The Market Place shops sell fruits from the orchards in season as well as Brogdale and other locally produced apple juices, jams and chutneys. There are also gifts, a broad selection of books and a plant centre offering fruit trees and other plants. The Market Place shops, plant centre and Courtyard Cafe are open from 10.00am – 4pm Tuesday - Sunday. Tel; 01795 536250 or visit www.brogdalecollections.co.uk

On Sunday 10th August 2003, Brogdale made meteorological history when the temperature reached 38.5º C (101.3º F), the highest ever recorded in the UK.
This 3 mile / 5 km circular walk from Chilham, initially along the North Downs Way and then quiet country lanes and footpaths, goes past an old Bramley orchard before returning through a modern fruit farm, all within the Kent Downs AONB.

Please bear in mind that this is a country walk and that suitable clothing and footwear need to be worn as well as taking all necessary care in the country and on country lanes. Also note that the A252 which needs to be crossed at the start and end of the walk is quite wide and fast at this point and that due care should therefore be taken when crossing.

Although the route can be followed at any time of year, it will be wet and muddy in places in winter and during wet spells at other times of year. The route will be particularly interesting at blossom time in spring and during the summer / early autumn when the orchards are in fruit. Refreshments are available in Chilham and Old Wives Lees.

Should you be interested to stay a while in Chilham, information on where to stay and what to see is available at www.enjoychilham.org.uk

Chilham is served by bus services between Canterbury and Ashford, and between Canterbury and Challock. It is advisable to check timetables beforehand by calling Traveline South East on 0870 608 2608 or visiting www.kentpublictransport.info.

The same website also provides information on train services to Chilham.

If arriving by train at Chilham station, walk to the centre of Chilham (just over half a mile or 1 km) – Chilham Square – and follow directions from the square given below. If arriving by car, please park in the car park just off the A252. Parking is free and toilets are provided.

From the car park, turn right up the hill to Chilham Square, heading for the exit in the left hand corner by the White Horse. Turn left in front of the pub down Church Hill / Pilgrims Way.

Cork Farm Orchard

Cross the A252 with care and continue along the lane opposite and across the next crossroads following the North Downs Way signpost. Beware of vehicles as the lane climbs again. Cork Farm orchard, with its rows of old Bramley apple trees, is on the left at the top of the hill just past a metal gate.

Turn left at the crossroads in Old Wives Lees, just past the small village green and play area, crossing to the pavement on the far side of Selling Road. After a quarter of a mile or so, turn left down New Forest Lane. Look for the footpath sign to the left just beyond an exposed chalk bank on the right. Go over the stile into the field, heading towards the oast houses across the valley. There is an excellent view at this point across the fruit farm through which the walk continues.

Take care crossing the two stiles on each side of New Cut Road, entering a pear orchard and following the footpath through a series of wooden arches. At the end of the orchard, rejoin New Forest Lane, turning left towards Stone Stile Farm. Turn left into the fruit farm opposite a lane on the right. Continue straight ahead along a track for 200 yards or so before branching off to the left. The bridleway follows the line of tree hedges between orchards running parallel to New Cut Road back towards Chilham. This is a commercial fruit farm growing varieties of apples and pears (top-fruit) as well as soft fruit, and provides a contrast to the old-style Bramley orchard seen earlier.

On arriving back at the A252, take care crossing the road again if turning right to return to the car park or left if returning to Chilham station.

The Kent Downs Area of Outstanding Natural Beauty (AONB) encompasses the impressive hilly ridge which extends from the White Cliffs of Dover to the London and Surrey Borders. The dramatic scarp slopes, secluded dry valleys, network of tiny lanes, striking chalk cliffs, far reaching views and appealing villages all draw you into this distinct landscape.

Opportunities abound to explore all corners of the AONB by foot, cycle or horseback.

Don’t forget your wild flower guide for the rich chalk grassland where rare and beautiful orchids flourish and herbs tantalise the senses!

For more information on this nationally protected landscape contact 01303 815170 or visit the website www.kentdowns.org.uk
Environmental Stewardship Schemes

About 100 traditional orchards in Kent are currently being conserved through Natural England’s Environmental Stewardship Schemes (ES). The schemes encourage farmers and land managers to manage the countryside in an environmentally beneficial way. Its aims are to enhance and conserve the biodiversity and distinctiveness of the English Landscape and its heritage through sustainable means for everybody to enjoy.

Cork Farm orchard has been managed under this scheme since 2003.

The ES ensures that traditional orchards are protected and managed for their cultural, historic and wildlife interest. In addition to their landscape value, orchards provide a wide range of habitat for many species of lichens, insects and birds such as the Lesser Spotted woodpecker.

Annual grants are available through the schemes in order to allow the public to gain permissive access to these cherished areas of the countryside. All permissive access sites are listed on a website: www.defra.gov.uk/rural/publicaccess/default.htm
Cider & juice
where to find and sample the best of them

Cider has been around almost as long as apples and pre-dates the Roman invasion, when the drink would have been made from wild ‘crab’ apples. Unlike West Country ciders which are made from special, bitter, cider apples, Kent ciders are made from dessert and cooking apples producing smoother, usually stronger ciders due to the higher sugar content.

Kent has a fine selection of award-winning cider and apple-juice producers. The fruits of their labour can usually be bought direct from the farm, as well as at local farmers’ markets and farm shops. Several of the farms can be explored on foot by following public footpaths.

**BIDDENDEN VINEYARDS & CIDERS WORKS**
Gribble Bridge Lane, Biddenden, Ashford TN27 8DP
Tel: 01580 291726 / Fax: 01580 291933
email: info@biddendenvineyards.co.uk
web: www.biddendenvineyards.com

The cider division of Biddenden Vineyards produces traditional, strong, still ciders from locally grown culinary apples. The company is also available on draught for the pub trade and in bottles for shops, restaurants, hotels etc; and from the Vineyard’s own shop.

**BIG TREE CIDER**
The Knoll, Church Road, Hartley DA3 8DT
Tel: 01474 705821
email: harleytreecider@hotmail.co.uk
web: www.cdw3.co.uk

Launched in 2008 Big Tree Cider started out from the apples of just one huge Bramley apple tree on land in Hartley, Kent. The tree was originally part of a bigger orchard and is over 100 years old. It is a family business with everyone involved in the picking, cutting, crushing and pressing!

Nowadays the cider is produced by using a variety of trees from two local orchards, still using the apples from the old faithful Bramley blended with, among others, Braeburn, Royal Gala, Jupiter, Cox and Kentish Pippin. Having established its popularity with the people of Hartley, the aim is to now venture further into Kent, the land of the apple, and beyond.

**CLEARLY JUICE**
Great Tong Farm, Headcorn TN27 9PP
Tel: 01622 891383
email: info@clearlyjuice.co.uk
web: www.clearlyjuice.co.uk

Four varieties of award winning apple juice and a pear juice are produced at Great Tong. The 12th century farm has been in the ownership of the Day family for five generations and has seen many changes and innovations through nearly a century of ownership.

Our Ciders and Perry have been extremely popular at the ‘Taste of London’ in Regents Park with many people remarking that they wished they had found our Perry before the alternative Irish product! Come and try some, it is available locally or give us a ring, visit the farm and have a taste.

**CORE FRUIT PRODUCTS LTD**
Upper Mystole Park Farm, Penshurst Lane, Molyne, Canterbury CT4 7BT
Tel/Fax: 01227 730689
email: info@corejuice.co.uk
web: www.corejuice.co.uk

Mystole is in the Kent Downs AONB 5 miles south of Canterbury. The farm is 300 feet above sea level and exposed to the elements, which can lead to smaller fruit but also intensify the flavour.

Farms pressed apple and pear juices can be bought at a range of local village shops, pubs and inns throughout Kent, via the website (see for details of outlets) and from farm markets. Plums, blueberries and cherries are also grown. The company has been voted Kent’s best non-alcoholic drinks producer for 4 years running in the Taste of Kent Awards and were runners up in 2008. Core also produced its own cider, called Hardcore, which is made by traditional methods and was voted Best Cider or Perry in the 2008 Taste of Kent Awards.

**DOUBLE VISION CIDER**
Marlpit Farm, Wierton Road, Boughton Monchelsea, Maidstone ME17 4JW
Tel: 01622 746633
email: doublevisioncider@tiscali.co.uk
web: www.doublevisioncider.co.uk

Famed for its crispness and fruity flavour, Double Vision is a dry still cider made using only Kent’s finest eating apples and fermented on the farm with natural yeasts. Both DV’s cider and perry were highly recommended in CAMRA’s cider and perry awards for 2007. The Cider Barn is open to visitors for tastings and sales straight from the barrel and can also be bought by post, including by the retail trade.

**GREAT TONG PERRY**
Great Tong Farm, Headcorn TN27 9PP
Tel: 01795 521341 / Fax: 01795 520537
email: sales@clearlyjuice.co.uk
web: www.clearlyjuice.co.uk

Great Tong Perry is created from pears grown on the south facing slopes of Great Tong Farm which is situated between Headcorn and Sutton Valence. The farm has been in the ownership of the Day family for five generations and has seen many changes and innovations through nearly a century of ownership.

Our Ciders and Perry have been extremely popular at the ‘Taste of London’ in Regents Park with many people remarking that they wished they had found our Perry before the alternative Irish product! Come and try some, it is available locally or give us a ring, visit the farm and have a taste.

**MOOR ORGANIC JUICE**
Nichol Farm, Deerton Street, Teynham ME14 9JF
Tel: 01795 825341 / Fax: 01795 825037
email: sales@moororganicjuice.co.uk
web: www.moororganicjuice.co.uk

The Moor family have been growing apples & pears at Nichol Farm for 75 years. Their land is adjacent to the orchards originally planted for King Henry VIII and the family is proud to be continuing the local tradition.

Although modern equipment is now used, the fruit is grown in a traditional way and many heritage varieties are still grown.

The juices are highly regarded by some of the most prestigious chefs & hoteliers in the country, as well as being available in many local farm shops, pubs and restaurants. The organic ranges – Moor, and Moor Organic Juice – are produced entirely from the farm’s own hand-picked fruit, and the Kings Orchard range is produced from the neighbouring farm’s superb conventional fruit. All juices are pressed and bottled at Nichol Farm, to ensure only the freshest, top quality fruit is used.

Moores also assists at least 5 other fruit growers & collections with the processing of their own branded juices – helping Kent retain its title of ‘apple capital of the country’, and putting Teynham at its heart.

www.producedinkent.co.uk
PINE TREES FARM

Bistock, Doddington, Sittingbourne ME9 0AX
Tel: 01795 886286 / Fax: 01795 886286
email: paynesfarm@solom.co.uk
web: www.pinetreesfarm.co.uk

Pine Trees is a 50 acre fruit farm run by Kevin and Robert Payne, a father and son team who are the fourth and fifth generations of the family to run the farm. The farm specializes in apples, plums and cherries and has its own range of six cloudy pure apple juices, which include Discovery and James Grieve. Pine Trees apple juice was the 2008 Taste of Kent Awards winner in the Kentish non-alcoholic drink producer category.

Brenda, the farmer’s wife makes various jams and chutneys for sale at farmers’ markets throughout Kent, alongside Pine Trees apples and juices. A diary of where Pine Trees produce is offered for sale is available on the website.

1 WELMAFRUIT FARMS LTD

Howfield Lane, Chartham
Canterbury, Kent CT4 7HQ
Contact: Melvyn Newman
Tel: 01227 738221 / Fax: 01227 738086
email: melvyn@newmafruit.co.uk
web: www.newmafruit.com

Newmafruit Farms is a well established company with over 25 years experience in the fruit industry. We have over 500 hectares of Orchards with 12 hectares allocated to Soft Fruit. Newmafruit is BRC Accredited and a member of the Assured Produce Scheme. The packhouse has been supplying multiples for over 25 years and can pack to any specification. We have 26 CA Stores currently being built for 2009.

OWLET APPLE JUICE

Owl House Fruit Farm, Lamberhurst TN3 8LY
Tel: 01892 890553 / Fax: 01892 890370
email: rougholdwife@btinternet.com
mob (Simon): 07768 364353
Tel Cidery: 01227 732414;
web: www.rougholdwife.com

Started in 1990 with just one variety. Owl now produces a range of 14 different juices including single variety apple juices, blends of apple varieties, pear juice and blends of apple with other fruits such as raspberry and blueberry. Recent additions include the use of flowers and spices to produce apple & elderflower and pear & ginger.

The ‘pure’ juices contain no added sugar, artificial sweeteners or preservatives. Owl has won more than 20 national awards, including a prestigious ‘Triple Gold Star’ in the ‘Great Taste Awards 2009’ for its Cox and Bramley juice, as well as single Gold for its Apple & Elderflower and Pear & Ginger. Owl is twice winner of the National Apple Juice Competition and has been selected to supply the Houses of Parliament.

ROUGH OLD WIFE

Cork Farm, Hawkins Rough Orchard
Old Wives Lees, Canterbury CT4 8BN
Tel Cidery: 01227 734141;
mob (Simon): 07768 364353
email: rougholdwife@btinternet.com
web: www.rougholdwife.com

In 2006, with Defra help, the ancient 250 tree Hawkins Rough Orchard was restored for cider production purposes. Pollination is assisted by the orchard’s own bee hives and the apples for cider production are hand pressed using traditional methods in the farm’s own Cidery.

The cider is fermented and matured in single malt Scotch oak whiskey barrels, with three main ciders produced – Rough Old Wife (Dry Traditional), Tasty Old Wife (Medium) and newly launched Blushing Old Wife (Kent Raspberries & Cider). No chemicals are used from growth to glass.

The cider is available from over 15 pubs in the region, patronal CAMRA beer & cider festivals and local farm shops in the East Kent area (see website). Additionally it can be purchased from the farm on a buy and collect basis in bottles and 5 or 20 litre bag-in-boxes. Mail order is also an option through the website.

Henry Merryweather discovered that apples “with the marvellous appearance of this wonderful variety” came from a tree in the Merryweather nursery which had been top grafted from the original tree in Mr Bramley’s garden. On enquiring as to the variety’s name he was advised by Mr Bramley that “It is my apple raised in my garden and is called Bramley’s Seedling”.

The new apple’s unique culinary qualities were widely recognised and by the end of the 19th century the Bramley was established as the world’s most famous cooking apple.

Today 85,000 tonnes of Bramleys are grown each year by commercial growers across Kent, East Anglia and the West Midlands. The few pips planted by a little girl 200 years ago laid the foundations for what is now a £50 million industry.

The bicentenary was marked in March 2009 by the unveiling of a new stained glass window in Southwell Minster, dedicated to the Bramley apple.

More information on Bramley apples and the bicentenary celebrations is available from the Bramley Apple Information Service’s website www.bramleyapples.co.uk
Where to buy local apples, cider and juice

Apples are often offered for sale from the ‘farm gate’ in season, with different varieties available in succession, while farmers’ markets across Kent sell local apples in autumn and winter, as well as other local produce throughout the year.

For a full list of farmers’ markets across Kent and when they take place, go to www.kentfarmersmarkets.org.uk

The following outlets are all members of Produced in Kent and details such as the range of produce sold and opening times can be found on their own websites or at www.producedinkent.co.uk

1. **Applegate Farm**
   - Oad Street, Borden
   - Sittingbourne ME9 8JX
   - Tel: 01795 845656
   - Email: applegatefarm80@yahoo.co.uk
   - Web: www.producedinkent.co.uk

2. **Butcher of Brogdale**
   - The Market Place, Brogdale Farm, Brogdale Road, Faversham ME13 8XZ
   - Tel: 01795 533338 / Fax: 01843 841119
   - Email: nicky.morecuts@yahoo.co.uk
   - Web: www.producedinkent.co.uk

3. **Chilham Shop**
   - Canterbury Road, Chilham
   - Nr Canterbury CT4 6DX
   - Tel/Fax: 01227 730348
   - Email: peter.higgs@chilhamshop.co.uk
   - Web: www.chilhamshop.co.uk

4. **Cooks**
   - 92 High Street, Hythe CT21 5LE
   - Tel: 01303 260441
   - Email: kirsty.cook2@tiscali.co.uk
   - Web: www.producedinkent.co.uk

5. **Delf Farm Shop**
   - Deal Road, Sandwych CT13 0BU
   - Tel: 01304 620830
   - Email: k.jf.mummary@sky.com
   - Web: www.delffarmshop.co.uk

6. **Haguelands Farm Village**
   - Haguelands Farm, Burmarsh
   - Romney Marsh Dymchurch TN29 0JR
   - Tel: 01303 874727
   - Email: info@aabccliffeon ltd.uk
   - Web: www.haguelandsvillage.co.uk

7. **Howletts Farm Shop**
   - Howletts Wild Animal Park, Bekebourne Lane
   - Bekebourne, Canterbury CT4 5EL
   - Tel: 01227 723914 / Fax: 01227 721853
   - Email: gary@howletts.net

8. **Little Crockshard Farm Shop**
   - Wingham, Canterbury, Kent CT3 1NY
   - Tel: 01227 720826
   - Email: Andrew@crockshard.co.uk
   - Web: www.crockshard.co.uk

9. **Mama Feelgoods**
   - Chalkpit Farm, Adisham Rd
   - Bekebourne Canterbury CT4 5EU
   - Tel: 01227 830 830
   - Email: enquiries@dinner-service.org.uk
   - Web: www.mamafeelgoods.net

10. **Quex Barn**
    - Park Lane, Birchington CT7 0BH
    - Tel: 01843 841119
    - Email: quexbarn@line.com
    - Web: www.producedinkent.co.uk

11. **Side Salad**
    - 83 Commodene Crescent,
    - St Paul’s Cray, Orpington, Kent BR5 2RA
    - Tel: 0208 300 2277
    - Email: brettm davis@hotmail.co.uk

12. **Silcocks Farm Shop**
    - Silcocks Farm o’o Honour Farm,
    - Orange Road St Michaels,
    - Tenterden TN30 6TJ
    - Tel: 01580 762395 / Fax: 01580 764859
    - Email: fenton@honournaturalfoods.co.uk
    - Web: www.silcocksfarm-organics.co.uk

13. **The Cathedral Deli**
    - 17b Burgate, Canterbury CT1 2HG
    - Tel: 01227 781390
    - Email: adrianbagger@mac.com

14. **The Little Stour Farm Shop**
    - The Old Station, Canterbury Road
    - Wingham, Canterbury CT3 1NH
    - Tel/Fax: 01227 721199
    - Email: shop@thelittlestourfarmshop.com
    - Web: www.thelittlestourfarmshop.com

15. **The Old Dairy**
    - Rectory Farm, Sutton Road,
    - Maidstone ME17 3LY
    - Tel/Fax: 01622 861113
    - Email: enquiry@marofoods.co.uk
    - Web: www.producedinkent.co.uk

16. **The Tiddly Pomme**
    - The Marketplace, Brogdale Farm,
    - Brogdale Road, Faversham ME13 8XZ
    - Tel: 01795 843666
    - Email: martyn@uberjuice.co.uk

17. **The Old Dairy**
    - Rectory Farm, Sutton Road,
    - Maidstone ME17 3LY
    - Tel/Fax: 01622 861113
    - Email: enquiry@marofoods.co.uk
    - Web: www.producedinkent.co.uk

18. **The Cathedral Deli**
    - 17b Burgate, Canterbury CT1 2HG
    - Tel: 01227 781390
    - Email: adrianbagger@mac.com

19. **The Little Stour Farm Shop**
    - The Old Station, Canterbury Road
    - Wingham, Canterbury CT3 1NH
    - Tel/Fax: 01227 721199
    - Email: shop@thelittlestourfarmshop.com
    - Web: www.thelittlestourfarmshop.com

20. **The Old Dairy**
    - Rectory Farm, Sutton Road,
    - Maidstone ME17 3LY
    - Tel/Fax: 01622 861113
    - Email: enquiry@marofoods.co.uk
    - Web: www.producedinkent.co.uk

21. **The Tiddly Pomme**
    - The Marketplace, Brogdale Farm,
    - Brogdale Road, Faversham ME13 8XZ
    - Tel: 01795 843666
    - Email: martyn@uberjuice.co.uk

22. **The Old Dairy**
    - Rectory Farm, Sutton Road,
    - Maidstone ME17 3LY
    - Tel/Fax: 01622 861113
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Apple and cider events

Organised by Common Ground, Apple Day takes place on October 21st each year and many apple events are organised on and around the day – www.commonground.org.uk

Regular apple events and cider festivals are held each September / October at a number of Kent’s visitor attractions such as Kent Life – www.kentmuseum.co.uk, Brogdale Farm – www.brogdalecollections.co.uk; Chartwell and Ightham Mote (both National Trust) – www.nationaltrust.org.uk

The National Fruit Show held each September takes place on the Kent Showground provides a great opportunity to see the top produce from modern-day fruit farms and is the largest show of its kind in the UK – www.nationalfruitshow.org.uk

CAMRA (the Campaign for Real Ale) also champions real cider and Perry (cider made from pears) to inform consumers about the choice of real cider and Perry available and to encourage the producers to continue production. Amongst a number of ways in which CAMRA supports real cider and Perry is its annual awards scheme, declaring October ‘cider and Perry month’, through dedicated publications and by promoting cider and Perry at CAMRA festivals. Further information is available on the CAMRA website – www.camra.org.uk
The first written account of an apple orchard is found in The Odyssey.

St. Augustine re-establishes apple orchards in monasteries after the Roman occupation.

The Black Death leads to a massive decline in fruit cultivation.

Richard Harris, fruiterer to King Henry VIII plants a model orchard at Tenham to distribute trees to other growers.

Extensive planting of apple orchards throughout Kent primarily for the making of cider.

Lowering of tariffs on imported apples causes a collapse in the UK market. Growers making poor quality cider from cooking apples causes generalised protests.

Kent's apple orchards now cover 6,000 acres.

During the Napoleonic Wars the fruit market is protected and a tariff on imported apples sees an expansion of new orchards.

In 2008, just less than 9,000 hectares (22,200 acres) of top fruit - apples, pears, cherries, plums and nuts - are grown in Kent, a 10% increase on 2007.

Pomology Division at Long Ashton is transferred to East Malling. Trees from a unique collection are now propagated at the National Fruit Collections at the Brogdale Horticultural Trust in Kent.

National industrialisation and an increase in income once again makes apple growing profitable.

In 2008, most cider in the UK now factory produced from imported apples or concentrated juice, however it is widely regarded that the best cider is still produced by small farms growing their own apples.

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The bicentenary of the Bramley.

In 2009, just less than 9,000 hectares (22,200 acres) of top fruit - apples, pears, cherries, plums and nuts - are grown in Kent, a 10% increase on 2007.

Kent remains the apple capital of the UK.
Whilst every effort has been made to ensure that the content of this leaflet is accurate and up-to-date at the time of printing, no liability can be accepted for any errors, omissions or misrepresentations of fact contained herein.

This is one of a series of themed brochures promoting Kent’s local produce and distinctive landscapes. If it has whetted your appetite to visit Kent, information on where to stay and what to see is available at www.visitkent.co.uk

Researched, written and produced by Dave Hughes of Tourism Plus – Tel: 01622 727472 / e-mail tourismplus@btconnect.com / www.tourismplus.co.uk with help from Pippa Palmar of the Kent Downs Landscape Education Project.

Information on the history of apples and on apple varieties was sourced from “The New Book of Apples” by Joan Morgan and Alison Richards, illustrated by Elizabeth Dowle; published by Ebury Press. It can be obtained from any good bookseller and from gift shops at Brogdale, RHS Wisley and elsewhere.

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