

A guide to apples that grow well in Powys



ADAMS'S PEARMAIN

Also known as 'Hanging Pearmain', this late keeping dessert apple has been appreciated by connoisseurs for almost two centuries. The handsome fruit is of classic pearmain shape and has a bright red skin sprinkled with dots and patches of russet. It keeps until January and has a rich, sweet, nutty flavour.



ASHMEAD'S KERNEL

Raised by Dr. Ashmead of Gloucester about 1800, this russeted dessert apple has a wonderful aromatic flavour when it is in season between December and February. It grows well in Powys, even in the western parts with higher annual rainfall.



BAKER'S DELICIOUS

This early dessert apple, ripe in September, is reputed to have been found in Wales, and was first marketed by Bakers of Wolverhampton in 1932. The variety does best in a sunny, open situation, but the pleasant, aromatic flavour of the attractive fruit seems to be irresistible to birds and grey squirrels.



CATSHHEAD

One of our oldest cooking apples and thought by some authorities to be a seedling of the famous medieval Costard. In earlier times rural housewives prized the big green angular apples for making the apple dumplings which formed the basis of the original ploughman's lunch.



CRIMSON QUOINING

Several sorts of this very ancient apple still grow in local orchards. All are medium to large angular apples with a special aromatic scent and distinctive flavour. The Crimson Quoining can be used for dessert or cooking from October to December.



FORESTER

A reliable culinary variety which will keep until February or March, and retains a good flavour throughout this period. When fully ripe the rather irregular, flattened apples have rough, yellow skins overlain with patches of brown russet. The variety is robust and disease resistant under our conditions.



GOLDEN SPIRE

Golden Spire is a culinary or cider variety and has a long season, from August to December. Because it regularly produced heavy crops of high quality fruit it was widely grown in farm orchards, to take to market or make cider.



KING OF THE PIPPINS

This was a very popular apple with a host of local names, such as Prince's Pippin, Princess Pippin, Shropshire Pippin and Seek-no-further. Trees bear heavy crops of apples, golden-yellow streaked with orange and crimson, which are ripe in October and have crisp, juicy flesh with a bittersweet flavour.



LANDORE

A hardy dual-purpose variety which seems to have been widely planted in farm orchards in Powys in the past. It was well established by Victorian times, when it was mentioned by the diarist Francis Kilvert, curate of Clyro (1872). It grows well even at higher altitudes and seems remarkably resistant to disease.



LORD GROSVENOR

This is known as 'Twill tin gwydd' in some farm orchards in Dinefwr. Like most other codlins, a group name used for similarly early cookers. The tall angular apples, which change from pale green to cream as they ripen, can be picked and cooked from early August until the end of October.



MARGED NICOLAS

Mature standard trees of this dual purpose variety, with their characteristic fountain shaped habit, grow in several farm orchards in Dinefwr. The yellow apples, speckled with russet markings, are ripe in late October and will keep until early Spring. The variety is hardy and disease resistant.



MONARCH

This colourful cooking apple was raised in Victorian times. It was popular in the last century, especially as a cottage garden tree, because the fruit cooks to a well flavoured puree which requires little additional sweetening.



MORGAN SWEET

A robust variety which was primarily used to produce a sweet early maturing cider. The large, juicy, yellow apples, which ripen in early September, were formerly imported into South Wales to catch the market for early eaters.



PIG YR WYDD

The Welsh name translates as 'Goose's Bill' probably an allusion to the curved patterns on the sides of the fruit. This cooking apple seems to do well in farm orchards in the wetter western areas.



ROSS NONPAREIL

One of the best flavoured dessert apples. The variety was brought across from Ireland early in the nineteenth century. It produces healthy crops of round apples more or less covered in rough brown russet. They are at their best from November until February and have a delicious aromatic flavour.



ROYAL JUBILEE

The late flowering of this useful cooking apple enable it to produce regular crops in bleak sites and at higher altitudes than most varieties flourish. It was raised in 1888, the Golden Jubilee year of Queen Victoria.



SAM'S CRAB

This apple is also mentioned in the diary of Rev. Francis Kilvert and was widely grown in Powys. Sam's Crab is used for cooking and cider making as well as dessert, but it does require a warm, sunny situation to achieve its finest flavour. It is equally attractive to birds and insects, who revel in its sweetness.



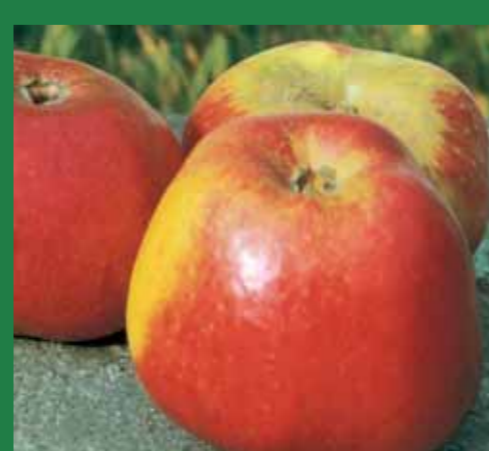
SCOTCH BRIDGET

A healthy, robust, dual-purpose variety which produces heavy crops of large, juicy apples which are ripe from October until January. Although primarily a cooker, towards Christmas it can be eaten by those who appreciate a sharper apple.



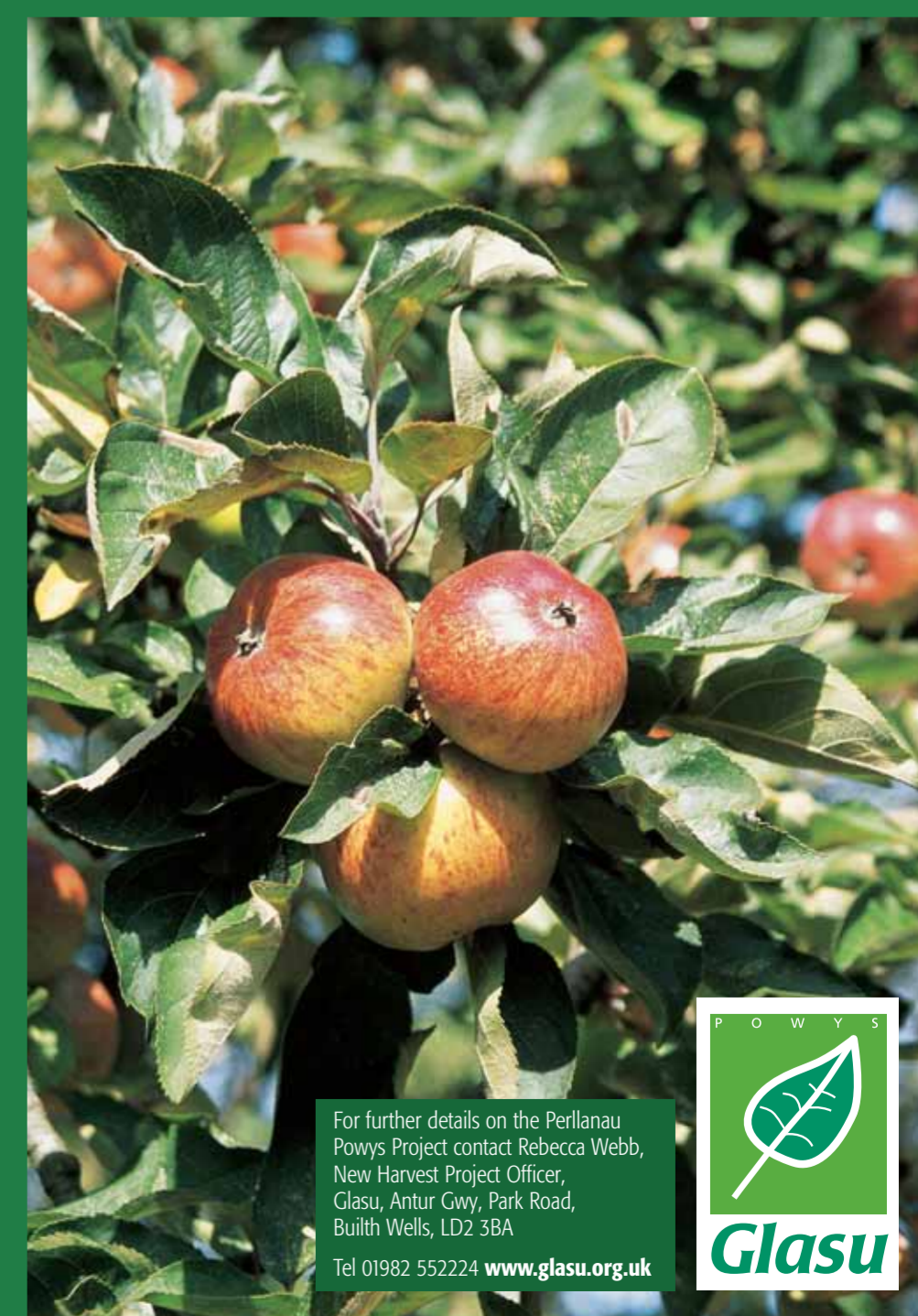
TOM PUTT

The bold red-striped apples have an attractive scent and were formerly used for eating, cooking and making cider. The trees are prolific bearers and succeed even in wet, wind swept situations. With these assets Tom Putt was a popular variety and quite a few ancient trees still survive in farm orchards.



TYLER'S KERNEL

This large handsome fruit has been grown in these parts since Victorian times and is reputed to do well as an orchard tree. Although mainly used for cooking, by Christmas it mellows to form an acceptable dessert.



For further details on the Perllanau Powys Project contact Rebecca Webb, New Harvest Project Officer, Clasu, Antur Cwyl, Park Road, Builth Wells, LD2 3BA
Tel 01982 552224 www.glasu.org.uk



Photographs © Mike Porter - Marcher Apple Network 2004

Arweiniad i'r afalau sy'n tyfu'n dda ym Mhowys



ADAMS'S PEARMAIN

Mae beirniaid craff yn gwerthfawrogi'r afal bwytia hwn sy'n cadw'n hir. Ei enw arall yw 'Hanging Pearmain'. Siâp glasurrol afal pêr Mai sydd ar y ffrwyth hardd, a chroen coch llachar sy'n frith â smotiau rhytgoch. Mae'n cadw tan fis Ionawr ac mae ganddo flas melys cneuog.



ASHMEAD'S KERNEL

Datblygwyd gan Dr. Ashmead o Gaerloyw tua 1800. Mae blas hyfryd sawrus gan yr afal bwytia rhytgoch hwn yn ystod ei dymor (Rhagfyr-Chwefror). Mae'n tyfu'n dda ym Mhowys, hyd yn oed yn y gorllewin glawiog.



BAKER'S DELICIOUS

Honnir mai yng Nghymru y darganfuwyd yr afal bwytia cynnar hwn, sy'n aeddfedu ym mis Medi. Fe'i marchnadauwyd gyntaf gan Bakers o Wolverhampton ym 1932. Mae'n ffinnu orau mewn lle heulog, agored, ac mae ei flas sawrus yn atyniad anorchfygol i'r adar a'r gwierod llwyd.



CATSHHEAD

Un o'n hafalau coginio hynaf ni, y mae rhai'n honni ei fod yn hadblanhigyn i afal gwrymiog Costard enwog yr Oesoedd Canol. Yr oedd gwragedd tŷr oes o'r blaen yn hoff o roi'r afalau mawr gwyrdd onglg hyn yn y twplenni afalau a oedd yn rhan bwysig o'r cinio gwas fferm gwreiddiol.



CRIMSON QUOINING

Mae sawl math o'r afal hen iawn yma'n dal i dyfu ym mherllannau'r ardal. Ffrwythau onglg o faint cymedrol neu fawr ydynt oll, ac iddynt bersawr arbennig a blas neilltuol. Gellir bwytia neu goginio'r Crimson Quoining o fis Hydref tan fis Rhagfyr.



FORESTER

Afal cegin dibynadwy fydd yn cadw ei flas yn dda tan fis Chwefror neu Fawrth. Croen melyn â chlytiâu rhytgoch sydd gan y ffrwyth gwastad, afreolaidd ei siâp, wedi iddo aeddfedu'n llawn. Mae'n amrywio cryf sy'n gwrthsefyll heintiau'n dda ledled yr ardal hon.



GOLDEN SPIRE

Amrywiad i'r gegin neu i wneud seidr sydd yn ei dymor o Awst i Ragfyr. Gan ei fod yn rhoi crwd trwm rheolaidd o safon dda, arferid ei dyfu'n helaeth mewn perllannau, i'w werthu yn y farchnad neu ar gyfer seidr.



KING OF THE PIPPINS

Afal poblogaidd iawn â lluo o enwau lleol megis Prince's Pippin, Princess Pippin, Shropshire Pippin a Seek-no-further. Ceir cynydu trwm o ffrwythau euraidd â rhibiau llw oren a rhuddgoch, sy'n aeddfedu ym mis Hydref. Cnawd crimp suddlon â blas chwefwyls sydd ganddo.



LANDORE

Bu'r amrywiad deubwrpas gwydn hwn yn boblogaidd iawn ym mherllannau ffermydd Powys yn y gorffennol. Yr oedd wedi hen ymsefydlu erbyn oes Victoria, pan soniodd y dyddiadurwr Francis Kilvert, curad Cleirwy, amdano (1872). Mae'n tyfu'n dda hyd yn oed ar dir uchel, ac yn gwrthsefyll heintiau'n neilltuol o dda.



LORD GROSVENOR

'Twill tin gwydd' yw enw Cymraeg yr afal coginio cynnar hwn yn rhai o berllannau Dinefwr. Mae croen y ffrwyth tal onglg yn newid o wyrdd golau i liw hufen wrth iddo aeddfedu. Gellir ei gasglu a'i goginio o ddechrau mis Awst tan ddiwedd mis Hydref.



MARGED NICOLAS

Mae coed hirgyff yr amrywiad deubwrpas hwn, tebyg eu siâp i ffinnon, i'w gweld mewn sawl perllan yn Ninefwr. Mae'r afalau melyn â marciau rhytgoch yn aeddfedu tua diwedd mis Hydref ac yn cadw tan ddechrau'r Gwanwyn. Amrywiad gwydn sy'n gwrthsefyll heintiau.



MONARCH

Afal coginio lliwgar a ymddangosodd yn oes Victoria. Bu'n boblogaidd yn y ganrif ddiwethaf mewn gerddi bwthyn, gan fod y ffrwyth wedi'i goginio'n rhoi stwsh blasus nad oes angen ei felysu fawr ddim.



MORGAN SWEET

Amrywiad gwydn a ddefnyddid yn bennaf i gynhyrchu seidr melys a aeddfeda'n gynnar. Arferai'r ffrwythau melyn suddlon mawr, sy'n aeddfedu tua dechrau mis Medi, gael eu mewnforio i Dde Cymru i ddiwallu marchnad yr afalau bwytia cynnar.



PIG YR WYDD

Mae'n debyg fod ei enw'n cyfeirio at y patrymau crwm ar ochrau'r ffrwyth. Mae'r afal coginio hwn yn ffinnu ym mherllannau'r ardaloedd gorllewinol gwlyb.



ROSS NONPAREIL

Un o'r afalau bwytia mwyaf blasus. Daethpwyd a'r amrywiad hwn o Iwerddon ar ddechrau'r bedwaredd ganrif ar bymtheg. Mae'n cynhyrchu cynydu iach o ffrwythau crwn rhytgoch a brown eu lliw. Maent ar eu gorau rhwng Tachwedd a Chwefror ac mae ganddynt flas persawrus braf.



ROYAL JUBILEE

Gan ei fod yn blodeuo'n hwyr, mae'r afal coginio defnyddiol hwn yn rhoi cynydu rheolaidd ar safleoedd digysgod ar dir uwch na'r rhan fwyaf o amrywiadau eraill. Fe'i magwyd ym 1888, blwyddyn Jiwibili Aur y Frenhines Victoria.



SAM'S CRAB

Crybwyllir yr afal hwn, a dyfidd gynt ar draws Powys, yn nyddiadur y Parch. Francis Kilvert. Afal bwytia neu goginio yw Sam's Crab, a gellir gwneud seidr ag ef hefyd, ond mae angen safle heulog twym arno i sicrhau'r blas gorau. Mae ei felyster yn atyniad mawr i adar a phryfed.



SCOTCH BRIDGET

Amrywiad deubwrpas gwydn sy'n rhoi cynydu trwm o ffrwythau mawr suddlon rhwng Hydref a Ionawr. Er taw afal coginio ydyw yn bennaf, mae'r rhai sy'n hoff o afalau egr yn gallu ei fwyta tua'r Nadolig.



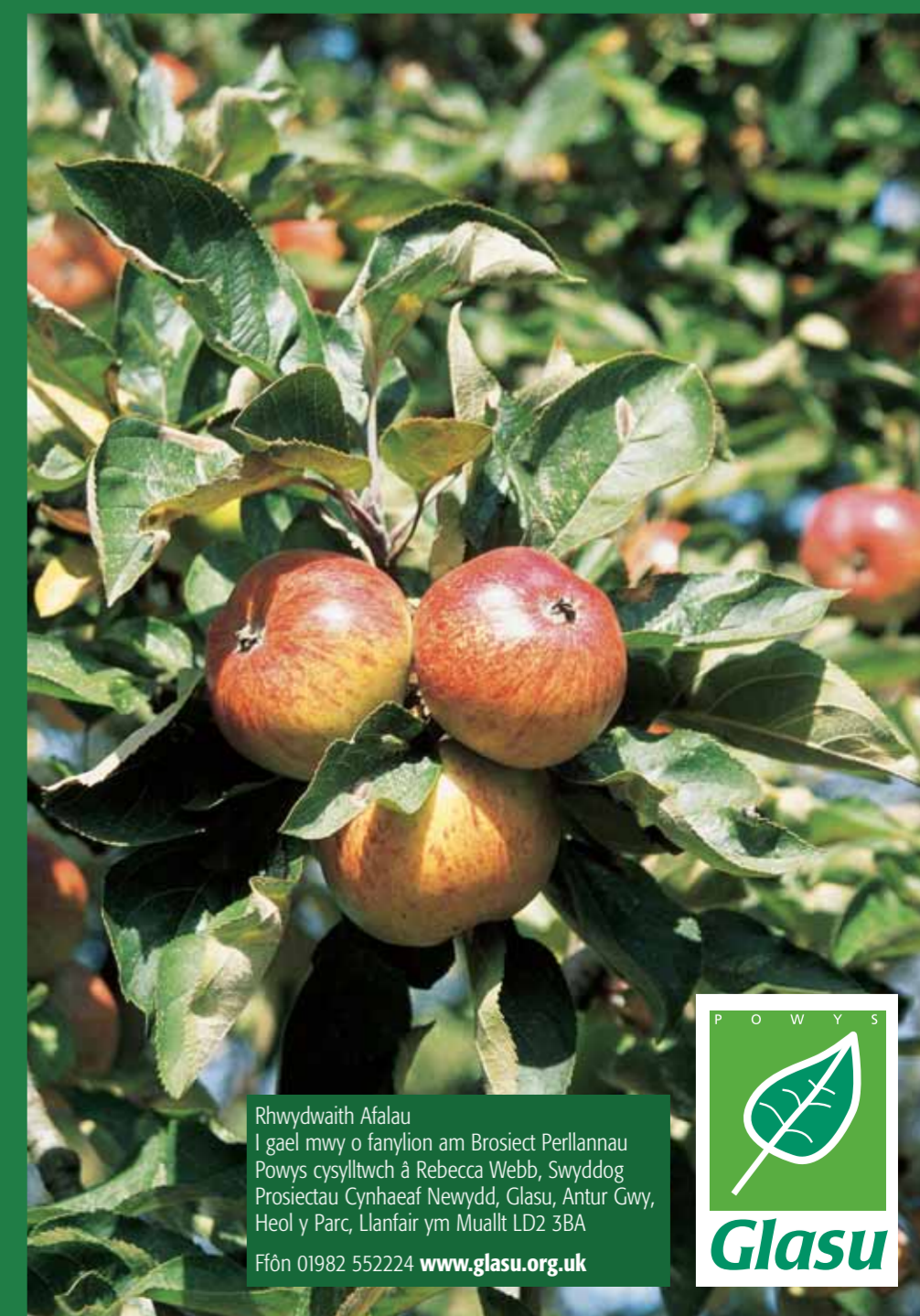
TOM PUTT

Afal coch streipiog ag arogla deniadol a arferai gael ei fwyta, ei goginio a'i ddefnyddio mewn seidr. Mae'r coed yn rhoi crwd torethiog hyd yn oed ar safleoedd gwlyb a gwyntog. Does ryfedd felly i Tom Putt fod mor boblogaidd. Gwelir nifer fach ohonynt o hyd ym mherllannau'r ardal.



TYLER'S KERNEL

Mae'r ffrwyth mawr deniadol hwn yn tyfu yn yr ardal ers oes Victoria, ac yn ffinnu mewn perllannau. Er mai fel afal coginio y'i defnyddid yn bennaf, mae'n aeddfedu digon erbyn y Nadolig i gael ei fwyta heb ei goginio.



Rhwydwaith Afalau
I gael mwy o fanylion am Brosiect Perllannau Powys cysylltwch â Rebecca Webb, Swyddog Prosiectau Cynhaef Newydd, Glasu, Antur Gwy, Heol y Parc, Llanfair ym Muallt LD2 3BA
Ffôn 01982 552224 www.glasu.org.uk

