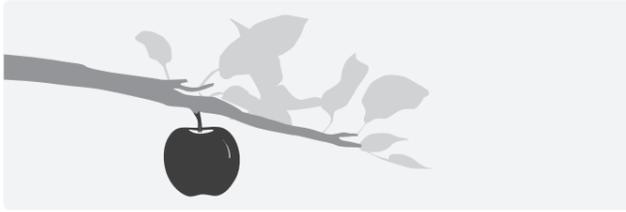


FRUIT TREES AND BUSHES YOU CAN FIND IN THE ORCHARD



▲ Tree

APPLES grow on thousands of different types of apple tree and rather than grown on their own roots, they are usually grafted onto rootstocks to control the size of tree. The ideal spot is a sunny, sheltered site with well drained soil. Depending on the variety, fruit can be eaten fresh from the tree, pressed for juice or cooked in a number of recipes.



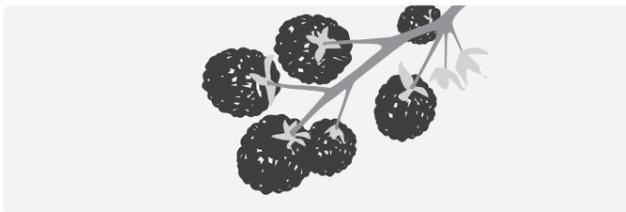
▲ Tree

PEARS come in many different types but they all fall into two categories: dessert pears for eating fresh, and cooking pears. Pear trees like a sunny, sheltered spot away from frost pockets. Like apples, they tend not to be grown on their own roots but are grafted onto a rootstock, usually quince. Great eaten fresh when ripe or poached in wine.



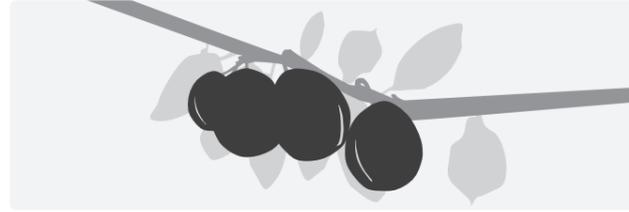
▲ Tree

PLUMS are really reliable and will reward the gardener with a good harvest to eat straight from the tree or for making into jams, pies and crumbles. Plums are some of the earliest fruit trees to flower so when choosing a site avoid frost pockets which could damage the blossom.



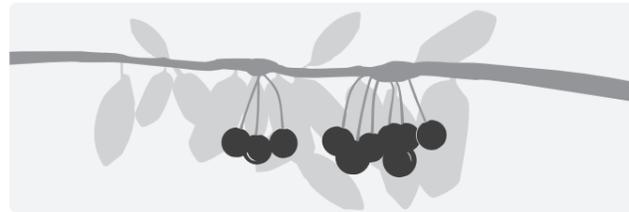
◆ Bush

RASPBERRIES are very easy to grow and thrive in moisture-retentive fertile slightly acidic soil. Ideally plant them in a sheltered, sunny position, although they will tolerate part shade. Just a few plants will provide fruit from midsummer until mid-autumn. They are delicious eaten fresh or used in smoothies, tarts, pies and purees. They also freeze well.



▲ Tree

DAMSONS are a stone fruit closely related to plums and gages. They are especially hardy and have a tart, spicy flavour and are good when cooked or made into preserves. The fruit, which is smaller than plum fruit, is ready to harvest September–October. Cultivation is the same as with plums.



▲ Tree

SWEET CHERRIES like those found in this orchard, produce delicious fruit and can be grown as open trees or trained as fans against walls or fences. Acid cherries (for example Morello) are self fertile, tolerate some shade and are ideal for a north-facing wall. Their red or black fruits are excellent for cooking and make delicious jams.



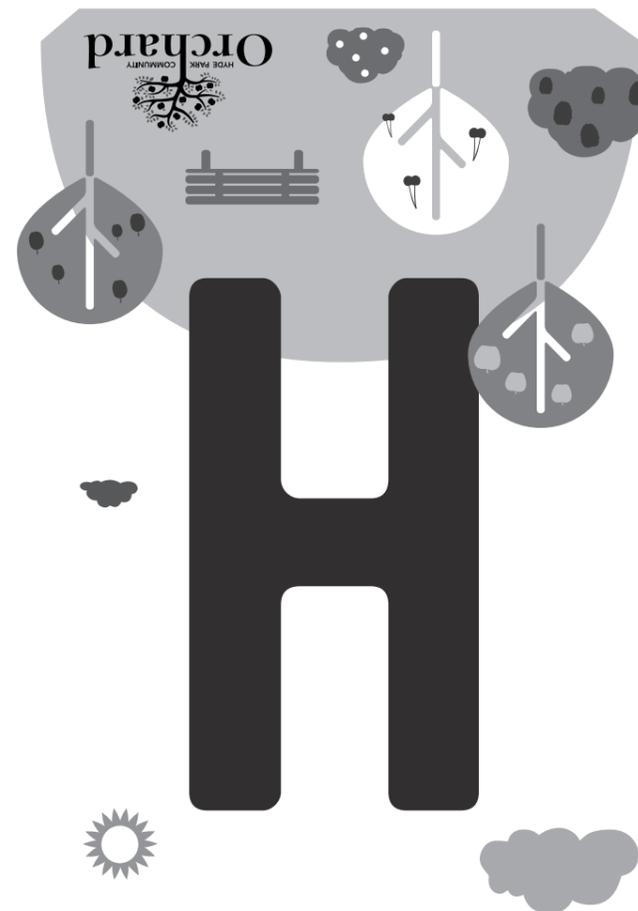
◆ Bush

GOOSEBERRIES are an easy to grow soft fruit and they can thrive in many kinds of soil, although they really like a sunny site. They can be grown as bushes or be trained against a wall to take up less space in a small garden. The fruit is fantastic in pies, crumbles and preserves.

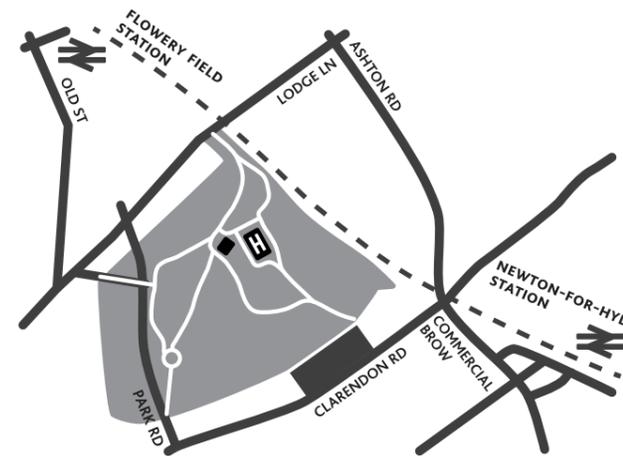


◆ Bush

BLACKCURRANTS are easy to grow producing bunches of dark purple to black fruits in mid-summer. They have a tart flavour and provide a rich source of vitamin C. They can be used to make pies, jams and cordials. Blackcurrants tolerate a wide range of soil conditions and can be grown in containers if space is an issue.



HOW TO FIND US



BECOME A FRIEND OF HYDE PARK COMMUNITY ORCHARD

To help the orchard grow and prosper we need people like you to take an interest in it and act as its guardians. Could you help us? We're looking for people to volunteer. You could help spread word about the orchard, attend an event in the park, or help with maintenance. Any assistance, large or small is much appreciated.

To join our mailing list or get involved,
please email us at operationfarm@gmail.com

[Twitter.com/OperationFarm](https://twitter.com/OperationFarm)

[Facebook.com/OperationFarm](https://facebook.com/OperationFarm)

www.operationfarm.wordpress.com

Hyde Park
Park Road
Hyde
Tameside

SK14 2LN

WELCOME TO HYDE PARK COMMUNITY ORCHARD

Orchards can be wonderful spaces right at the heart of the community and they are part of our environmental heritage. They're a focal point where children can play and explore, where wildlife can thrive and we can use their fruit to make tasty puddings or as a lunchtime snack.

This leaflet is an introduction to the Hyde Park Community Orchard. It contains details of how to identify the trees and bushes and features some tasty recipes for the fruit that grows here.

ORIGINS

The land that is now Hyde Park was once rolling countryside and latterly the home of the Newton family. In 1897 it was handed over to the people of Hyde for use as a park, a place where people could rest and breathe fresh air away from the smog of the mills and factories.

Today the park is a much loved and well used local resource and in 2010 a community orchard of 44 fruit trees was planted with a grant from the Connecting Communities Fund, which also funded a beehive in the park.

FURTHER PLANS

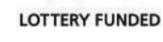
In 2012, Operation Farm, a local food growing project, secured funding from Groundwork UK and Big Lottery Fund's Community Spaces programme to improve the orchard. We asked local people how it could be further developed and the important elements identified included the orchard's learning potential, the provision of space for community activities and the desire for a wildlife haven and legacy for the future.

As a result we have overseen the creation of an outdoor classroom, a new entrance feature, uniquely designed seats and picnic table and a wildlife discovery trail as well as information panels. The features and plants here have involved different members of the community in their design, fabrication and planting, including school children, trainees from the café in the park and college students. Look out for fantastic prints and mosaics designed by children and Café trainees embedded in the artworks. We've also planted wildflowers and fruiting and flowering bushes for more fruit and to encourage wildlife.

The community orchard is here for everyone to visit, learn from and cherish. We hope you enjoy your time here and come back soon.

A short video documenting the development of the orchard and how local people have been involved can be viewed online at:

www.operationfarm.wordpress.com



FRUIT TREES IN THE ORCHARD

JUL	AUG	SEP	OCT	NOV
+	A	CHERRY FERROVIA		
+	B	APPLE DISCOVERY		
*	C	PLUM (VARIETY UNKNOWN)		
x	D	APPLE GRENADIER		
*	E	PLUM VICTORIA		
*	F	APPLE JAMES GRIEVE		
*	G	DAMSON MERRYWEATHER		
+	H	APPLE FIESTA		
+	I	PEAR BEURRE HARDY		
+	J	APPLE KATY		
x	K	COMMUNIS (WILD) PEAR		
*	L	APPLE CHARLES ROSS		
+	M	APPLE DALLAGO		
+	N	APPLE ELSTAR		
*	O	APPLE BELLE DE BOSCOOP		
+	P	APPLE LAXTON'S SUPERB		
*	R	PEAR CONFERENCE		
x	S	APPLE NEWTON WONDER		
x	T	APPLE MONARCH		

- WHEN TO HARVEST
- +
- ENJOY AS PICKED
- A
- POSITION OF FRUIT TREE IN ORCHARD
- x
- BEST WHEN COOKED
- *
- EAT FRESH OR COOK

FRUIT BUSHES IN THE ORCHARD

- 1 BLACKCURRANT
- 2 RASPBERRY (AUTUMN FRUITING)
- 3 RASPBERRY (AUTUMN FRUITING)
- 4 BLACKCURRANT
- 5 BLACKBERRY
- 6 GOOSEBERRY
- 7 GOOSEBERRY

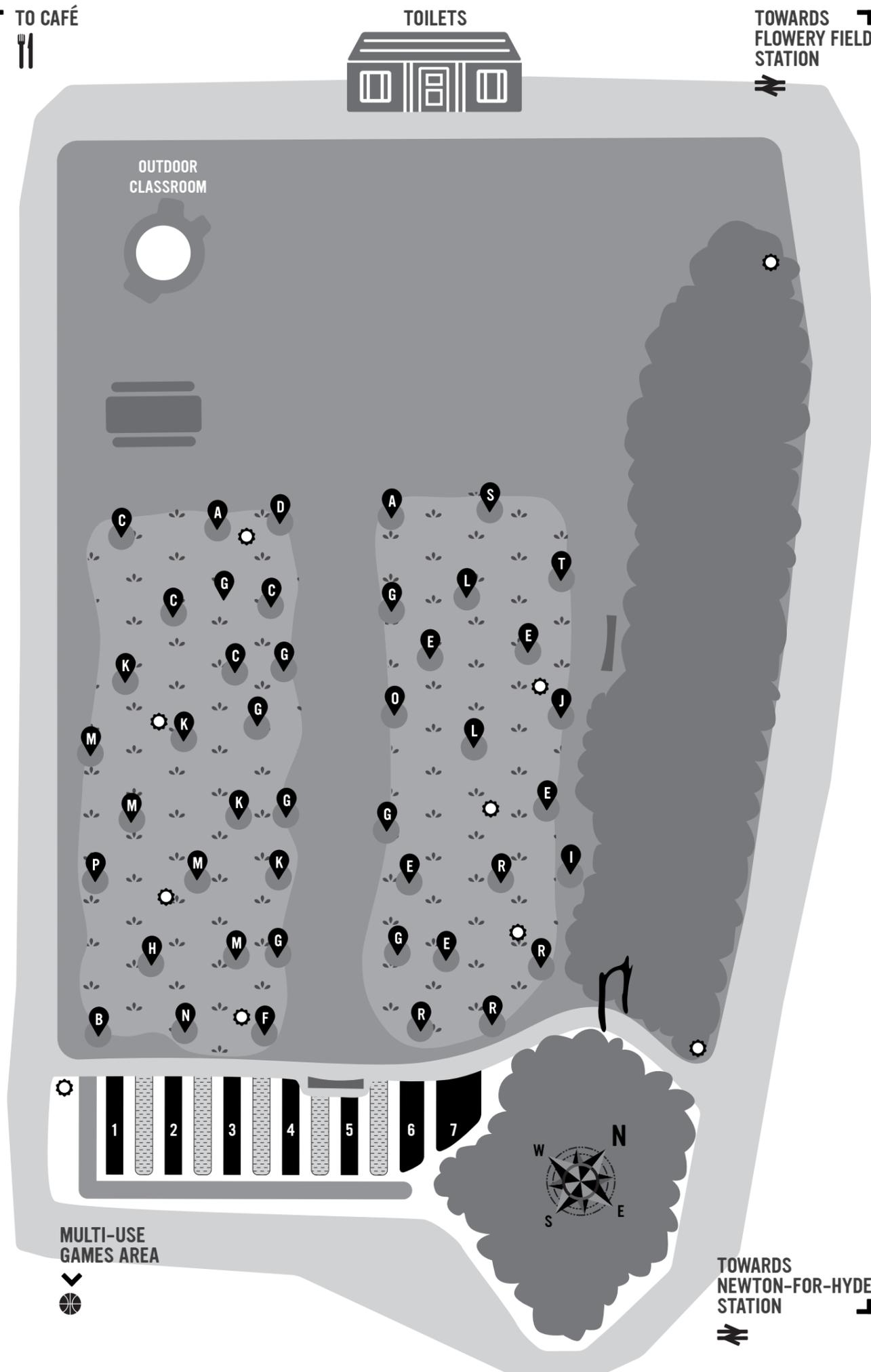
SOFT FRUIT BUSHES

MIXED FLOWERING PLANTS BENEFICIAL TO WILDLIFE

TO CAFÉ

TOILETS

TOWARDS FLOWERY FIELD STATION

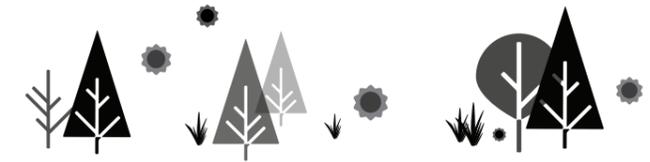


WILDFLOWERS IN THE ORCHARD

Wildflowers are often found in traditional orchards because they attract bees and other flying insects which help to boost pollination. They also bring seasonal colour and support biodiversity including birdlife. A mix of annual and perennial wildflowers, selected for the site by the ecology charity Landlife, were planted in spring 2012 at a community planting day by children from local schools.

The types of wildflower planted and seeded here include Primrose, Cowslip, Meadow Cranesbill, Ox-eye Daisy, Red Campion, Corn Cockle, Cornflower and Corn Poppy.

LOOK FOR THIS SYMBOL ON THE MAP TO FOLLOW THE WILDLIFE TRAIL THROUGH THE ORCHARD!



ENJOY THE ORCHARD HARVEST WITH TWO EASY RECIPES

SHAKE IT UP!

With a summer berry smoothie

Chuck a combination of soft fruits (raspberries, blackberries, blackcurrants) found in the orchard into a blender with a choice of:

Milk (add drops of vanilla essence) / Yoghurt
Almond milk (dairy free) / Ice cream (naughty but nice!)

Whizz until thick and creamy & drink straight away ...slurp!

BAKE IT UP!

With a frangipane fruit pudding

Cook, and sweeten where necessary, up to 1lb of any combination of (de-stoned) fruit found in the orchard (apples, pears, plums and cherries) and place in a greased oven proof dish.

Cream together 4oz butter, 4oz sugar, 2 eggs, 4oz ground almonds (by hand or mixer) and add this mixture over the fruit. Sprinkle with flaked almonds. Bake at 180°C / Gas Mark 4 for approx 1 hour.

Serve hot or cold with custard, cream or ice cream ...yummy!

Recipes thanks to Alison Shockledge.