

BRAMLEY IS A WORLD FAMOUS COOKING APPLE

There can be no doubt that Bramley's Seedling is in a class of its own in the kitchen.

Whilst other countries make pastries and tarts using dessert apples, they lack the sumptuous texture of Bramley - light, sharp and crisp on the taste buds - a true 'culinary' variety perfect for kitchen, hotel and restaurant use.

When used in fresh-pressed apple juices, or in juice blends, the uniquely fresh and sharp 'tang' lifts the taste buds and enhances the flavours.

For 200 years the dining tables and drinking glasses of Britain have been graced by the delights of this remarkable apple.

Happy Birthday Bramley!

~ another 200 perhaps?



HOW WILL YOU CELEBRATE?

- Supermarket displays January – December
- An October fruit display at the National Fruit Show, Detling
- Special Classes in local Horticultural Shows
- A cookery demonstration
- Plant a tree in your town, village, school or garden
- A special evening talk from an expert
- Write to your local paper or Parish Magazine with the news!
- Fruit grower's lectures, conference contributions & farm walks
- Special Press articles

CONTACTS

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Bramley Bicentenary 2009



Get ready for a

200th

BIRTHDAY PARTY

AN INVITATION

2009 is Bramley's 200th birthday!



The first Bramley seedling was raised in 1809. In 1875 the first trees were distributed to growers, to create the beginnings of today's modern culinary apple industry. Bramley is grown in Kent, Wisbech, the West Midlands and Northern Ireland. Nearly 70,000 tonnes are produced each year from commercial orchards, which, together with the huge tonnage produced from back garden trees, makes it everyone's favourite. Many an English garden is graced by a magnificent Bramley tree.

WHO'S CELEBRATING?

In some way or another everyone will be celebrating this unique occasion - major supermarkets, apple growers, amateur gardeners, cider and pie makers, the National Apple Days organisers, W.I.s, Hort Societies, schools and clubs, parks and gardens.

It's not everyday that you have a 200th birthday to celebrate! So why not plan ahead and join in the party?

If you need any help or ideas just visit:

www.bramleyapples.co.uk

or give us a call on: 01892 833546

or email: roger.worraker@homecall.co.uk

HISTORY OF THE BRAMLEY

1809 - A chance seedling grown from pips sown in a cottage garden at Southwell by a young lady gardener called Mary Ann Brailsford.

1846 - Matthew Bramley buys the cottage with the tree in the garden.



1856 - Henry Merryweather, son of the local nurseryman notes the fine quality of the fruit. He takes grafts and raises trees for commercial sale. They were later named 'Bramley's Seedling'.

1880s - large scale propagation of Bramley to establish many commercial orchards in Kent, Wisbech & Northern Ireland.

1920s & 1930s - area grown peaked at 10,000 hectares.

1970s - modern hedgerow orchards grown on dwarfing stocks replace traditional orchards of large, standard trees, often with sheep underneath.

BRAMLEY ORCHARDS

Traditionally Bramley trees were grown as 'standards', using tall ladders to pick and prune them. Today modern orchards are pyramidal in shape and can mostly be picked and pruned from the ground.

The fruit is produced mainly for either fresh fruit sale, or used for pie fillings, chutney or puree. Large volumes of Bramley juice are used for fresh juice blends or cider making.

The rich, sharp flavour of the fruit gives its culinary use a uniqueness simply not found in any other apple worldwide. Bramley trees are pruned in the winter months, grown from March to August to maintain the high quality of the fruit (size & appearance) and harvested from August and October.



66% of the fruit is kept in cold and gas storage for 3-12 months to provide a year-round supply in tip-top condition. On coming out from store it is graded and packed for many different customers, including supermarkets, Mr Kipling and Magners Cider.

Bramley can be simply single, or diced and sliced, pureed and pressed. Each apple is packed with calories and carbohydrate, fibre, calcium, phosphate and vitamins A and C.

*Not exactly a 'super-food',
but by heck it will do you good!!*