



*About Harvest
The local choice*

Harvest represents a group of like minded individuals who are totally committed to providing real healthy produce grown locally. A typical Harvest grower would be a small family business who are totally dedicated to the products they produce. The emphasis is always on locally produced to ensure top quality, freshness and support for the local community. Working in conjunction with the specialists at Sharrocks Fresh Produce the Harvest growers are constantly on the lookout for new and interesting products to grow, diversification being the key to their survival. If you are aware of any products that you wish to buy but cannot currently purchase from local suppliers then why not drop a line to the team at Sharrocks and we'll see what can be done.

freshproduce@sharrocks.com



English Apples

From Willington Fruit Farm Cheshire

English Apples from Messrs. Winsor, Willington Fruit Farm Cheshire.

Set in the heart of one of the most picturesque locations of central Cheshire, "Winsors Fruit Farm" is a family run business and farm shop established over 50 years. It is widely renowned as one of the most northerly commercial producers of apples in the United Kingdom. The season typically begins in late August with 3 early varieties followed on by the main crop of 13 different "keeping apples".

Early Varieties

(Not recommended for Winter Storage)

James Grieve – (Cooker / Dessert)

A fairly sharp flavoured green apple, available from late August until the keeping varieties are ready in late September. This crisp and juicy apple is delicious either as an eater or cooker and is excellent for deep freezing. Liable to bruising so should be handled with care.

Discovery – (Dessert)

A sweet red eating apple that is crisp and juicy when freshly picked but which does not store well so should be eaten within a fortnight of purchase.

Katy – (Dessert)

A cross between James Grieve and Worcester Permain, Katy is a fine textured juicy red apple with a slightly acidic and refreshing flavour.

Keeping Varieties

(Ideal for Winter storage)

Cox's Orange Pippin – (Dessert)

The best known English Dessert Apple. Slightly russeted skin and juicy flesh. Will store well until Christmas.

Holstein Cox – (Dessert)

Almost indistinguishable in flavour from Cox's Orange Pippin, but is usually larger and ripens a week or two earlier. Stores well until December.

Red Pippin – (Dessert)

An attractive, brightly coloured apple with a similar flavour to a Cox. It is firm, juicy and sweet with a nice tang making it refreshing. A cross between Cox and Idared, keeps well until Christmas.

Kidds Orange – (Dessert)

This delicious Cox seedling is larger, redder and sweeter than Cox's Orange Pippin and will keep well until February.

Gala – (Dessert)

An attractive looking apple with a deep red blush. Gala is firm and sweet flavoured with a hint of pear drops. Keeps until Christmas.

English Golden Delicious – (Dessert)

Far superior to the French but we would say that wouldn't we ! Sweet, crisp and juicy, provided cool conditions are maintained. Will store until late January.

Spartan – (Dessert)

Beautiful red eater with crisp, sweet, juicy flesh. Keeps well until Christmas

Chiver's Delight – (Dessert/Cooker)

A hard, juicy apple with a tangy, distinct flavour. When used for cooking it needs little sugar and "falls" well. Excellent keeping qualities, will store until late February / March.

Egremont Russet – (Dessert)

Crisp and sweet with a rich nutty flavour

Crispin – (Cooker / Dessert)

Large, juicy green apple of unbeatable keeping qualities, delicious for either cooking or eating. Holds its shape when cooked, but will "fall" if given a few minutes of extra cooking time. Stores beautifully until March.

Belle de Boskoop – (Cooker / Dessert)

Large red variety with russeted skin finish. Excellent all-purpose cooker which "falls" to a deliciously fluffy yellow pulp. Sharp flavoured as an eater. Will keep well until March.

Bramley's Seedling – (Cooker)

The best known English Cooking Apple. Smooth green skin, firm, sharply flavoured flesh which "falls" well when cooked.

Melrose – (Cooker / Dessert)

Deliciously juicy and crisp as an eater and excellent for cooking. Smooth red skin finish. Will store well until late February.

Many of these varieties are now available in our home pressed apple juice.

Messrs. Winsor, Willington Fruit Farm.
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