



# Learning Toolkit for Traditional Orchards

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# 1 Certificate in Community Orcharding

*An accredited course for orchard managers and volunteers*

## Introduction

This level 3 qualification was developed in 2016-2017 with support from Crossfields Institute using Heritage Lottery funding. CICO5 & 6 were funded by the European Social Fund Agency and are free to economically inactive and unemployed people. An ambitious, partially online version of the course is currently being developed, to be financially self-sustaining.

**Location:** United Kingdom

**Contact** - Jo Homan, The Orchard Project [jo@theorchardproject.org.uk](mailto:jo@theorchardproject.org.uk)

**Month:** 1 or 2 courses each year of 16 students

## Learning Objectives

This Crossfields Institute Level 3 Certificate in Community Orcharding has the following objectives:

- Prepares learners to progress to a qualification at a higher level
- Prepares learners for employment
- Gives learners personal growth and engagement in learning

More specifically, it has been designed to provide learners with:

- An understanding of holistic community orchard management through the promotion of biodiversity
- A thorough understanding of how to encourage healthy, productive trees, including veteran trees
- The practical skills to engage in planting, pruning, grafting, and soil enhancement
- Plant identification skills and familiarity and understanding of botanical terminology
- An appreciation of the historical, social and economic yields of orchards
- An understanding of the social dynamics of group decision making in community orchard projects

There is a growing interest in urban green spaces as a means of assisting community cohesion and in allowing outdoor spaces to be used for the benefit of people, to promote biodiversity and create wildlife habitat in cities, towns and villages. Community orchards are a good way of generating both human engagement with nature and promoting biodiversity. They



could make a significant contribution to the nation's fruit and nut provision, improving health and wellbeing, building community resilience, nurturing skills and providing cherished, nature-rich, community spaces used by a wide range of people. With a growing number of new orchards and renewed interest in old orchards there is a need for people with the knowledge, skills and aptitude to create well designed and well managed orchards as community spaces.

## Programme

This qualification is designed for people who want to develop the understanding, knowledge and skills to be able to care for fruit and nut trees, build biodiverse habitats and contribute to a community orchard.

The Level 3 Certificate consists of 4 units: Units 1 and 2 are compulsory and then the learner can choose from units 3 or 4. Learners who wish to take all 4 units are welcome to do so, but the certificate can be awarded on completion of 3 units.



**Unit 1: Community Orchard Essentials.** This unit places orchards in their historical context and introduces learners to key concepts, such as plant physiology and identification that are essential to their later learning. They also start developing a holistic approach to orchard management that incorporates an understanding of biodiversity, above and below the ground.

**Unit 2: Community Orchard in Practice.** This unit will extend the learner's orcharding practice to include practical skills in establishing, propagating and maintaining trees. They will also learn processes in effective group maintenance.

**Unit 3: Managing Established Orchards.** This unit prepares learners for work in established and neglected orchards which require a specific (and less common) range of tree care skills. This unit will teach learners how to recognise, work with and maintain veteran trees. They'll also learn about taxonomy and apple cultivar identification to help them identify fruit trees within established orchards.

**Unit 4: Designing Resilient Community Orchards.** In this unit learners will survey land and design a new orchard, before practicing their skills in their own orchard design. The unit covers more on orchard resilience to allow learners to fully incorporate resilience in to their plant choice and design decisions. It also covers more propagation and pruning techniques than those introduced in the second unit.

The first 6 courses have been delivered over 12 face to face days. CICO Online will be delivered in 5 face to face days and the rest online.

## Promotion

[Posters, photos and press cuttings](#)

[Photos of cohorts on The Orchard Project Facebook](#)

### Teaching resources

250 page course book, assessment book, tutor handbook, student handbook, in-class resources (e.g. orchard design kit, soil food web game etc)

Website content in development: 14 videos, 23 powerpoints with voiceovers, 30 PDFs. Internal Quality Assurance templates.



### Tools, equipment and support

Various venues around London, equipment varies depending on teaching day, online training platform (tbc).

### Outcomes

A survey was carried out more than two months after completing training participants in two of the courses. More than half want to go on to apply for related work, do related volunteering or become orchard mentors. About 80% of the 60 participants in one of the courses gained accreditation with most participants in their 30s to 50s, 80% as women and about 20% as non white.

## 2 Well-being from the land course

*A weekend course on ecology, heritage and orchards*

**Location:** Gömörszőlős, Hungary

**Contact:** Iván Gyulai, Ecological Institute for Sustainable Development (EISD)  
[gyulai@ecolinst.hu](mailto:gyulai@ecolinst.hu)

**Time:** Weekends

### Aim

In the area of Gömörszőlős there is a 15 ha traditional orchard which is neglected, as the village lost its working age population. To maintain the medieval heritage orchards volunteers are invited to carry out the reconstruction work. The aim is to work in the traditional orchard of the village in order to maintain traditional fruit varieties, traditional landscape, semi-natural grassland habitats and to educate the volunteers about the value of local heritage fruit varieties and the management methods for traditional and neglected orchards.

### Programme

Volunteers (10-15 per event) arrive on Thursday afternoon, get general information on the Institute, the sustainable village concept, the aim of the work, about the tasks and safety instruction.

- Friday - to know the site and study sustainable resource using techniques in the demonstration centre
- Saturday and Sunday- this depends on the season
  - select undergrowth around old solitary trees
  - select offshoots among plum trees
  - manage the grassland with scythe
  - plant new trees

### Course content

- Characteristics of a traditional orchard, its history and reasons for neglect
- Heritage varieties, their ecology and the importance of adapted varieties
- The conservation of animals and plants in the orchard
- The strategies of different trees
- How to propagate, including air layering, and plant trees
- Indicative plants in the orchards
- Way of fruit processing, including making and using a solar drier from beer barrels

### Teaching resources

Expertise of tutors and participants

[Ecological Institute for Sustainable Development](#)



**Ökológiai Intézet**  
a Fenntartható Fejlődésért Alapítvány



### Support

Meals and accommodation available in the education centre of the EISD with participants contributing to the catering. All tools and equipment provided by the EISD.

### Outcomes

- Conserved and ecologically managed traditional orchards
- Knowledge and skills of participants - from about 60 courses over 10 years

# 3 Scything in Orchards Workshop

*Managing orchard grassland the quiet and green way*

## Introduction

Orchards old and new offer a particularly varied mosaic of vegetation and habitat structures with elements of managed and rough grassland, mature trees, shrubs and hedgerow boundaries. This workshop focused on practical management of the ground vegetation component of orchards to maximise their potential for wildlife and biodiversity.

Location: Kings Lynn, UK

Contact: Richard Brown, Emorsgate Seeds <https://wildseed.co.uk>

Month: July

## Objectives

- To learn basic practical mowing and blade sharpening skills needed to use a scythe effectively and safely.
- How scythe use promotes flexible and practical grassland management strategies which are essential for maximising the wildlife potential of meadows and grassland.
- Why scything can be a better choice than domestic mowers or strimmers.
- Understand the social and biodiversity value of scything in traditional orchards.

## Programme

### Morning

- Background of participants
- Parts of the scythe
- Setting the scythe ready
- Safe use
- Practice the action

### Afternoon

- Grasses and wildflowers
- Further practice in longer, tougher grassland
- Further support and purchases



The workshop took place on Emorsgate's seed farm on the Norfolk/Lincolnshire border. Mowing was in our orchard planted with heritage apple varieties 15 years ago. Scythes were available to borrow or purchase on the day. The fee was £60.

## Promotion

The workshop was promoted to members and volunteers of Stamford Community Orchard Group, the East of England Apple and Orchard Project and other orchard groups.

## Teaching resources

### [Scythe Courses](#)

There are a lot of videos out there, of varying quality. The following videos show good techniques.

### [Basic mowing video](#)

### [Using a peening jig video](#)

### [Scything skills video](#)

### [Series of scything videos](#)

## Tools

### [Scythe supplies and information on on scything](#)

### [Quick setup guide](#)

## Outcomes

- Participants able to start scything their orchards
- Participants able to teach others
- Enriched biodiversity of small and community orchards
- Mown grass and hay can be used for mulching, livestock fodder etc
- Easier, quicker and more reliable start up so regular small sections can be cut
- Quieter mowing using less fossil fuel

# 4 European Orchard Day

*An annual celebration of traditional orchards*

## Introduction

European Orchard Day was launched in 2021 at the end of April in springtime with orchard blossom. It enabled people to experience, enjoy, learn about and celebrate local traditional and community orchards and their varied fruit tree blossom. Through online as well as local and national media people were introduced to the natural, cultural and culinary heritage of orchards and encouraged to visit local orchard open days and events.

The idea for the International Day of the Orchard was developed by ARGE Streuobst, Austria. They developed a partnership with a range of German organisations - Umweltdachverband, Stichting BirdLife Europe, Nature and Biodiversity Conservation Union, Lallinger Winkel Orchard Competence Center and Hochstamm Deutschland.

Location: Germany and Austria

Contact: Hannes Buerckmann, Hochstamm Deutschland [buerckmann@neulandplus.de](mailto:buerckmann@neulandplus.de)

Month: last Friday of April 2021, and following years

## Aim

To celebrate and gain public interest in the multiple values of traditional and community orchards.

To partner with a range of European organisations to promote the value of traditional orchards.

- To network, collaborate and share experiences with other European countries.
- To widely promote the Day online.
- To develop a range of promotional resources.
- To suggest and showcase activities and actions that can be done by individuals, families, voluntary organisations, businesses, professional bodies and local authorities.
- To explore associated potential projects with other European partners.

## Programme

- Enjoying blossom time - its beauty and tranquility in Springtime
- Attending traditional seasonal events - as preparation for May Day traditions and Beltane



- Appreciating a range of fruit tree species, rootstocks and varieties - as displays
- Spotting the change of seasons - as indicators of climate change
- 101 uses for traditional orchard products and services

## Some of the activities

- Photos of blossom
- Records of flowering times
- Growing fruit trees from seeds and cuttings, and on different rootstocks
- Spotting insect pollinators
- Tasting and buying products



## Promotion

Most promotion was by social media linked to a website.

## Outcomes

- Orchard Day focussed on the natural, cultural and culinary heritage of orchards.
- It enabled people to connect with the rich biodiversity of insect pollinators and birds associated with the varied fruit trees and the agrobiodiversity of the local heritage varieties.
- It introduced them to the cultural heritage of orchards with all the traditions, songs and events around May morning. It enabled them to learn about, and perhaps sample, the many traditional orchard products such as the many varieties of juice, fruit leathers, jams, chutneys, cider, vinegar etc.
- It enabled more universal contact with nature and well-being as part of the Covid recovery. Many orchards provided space for picnics and other social gatherings.
- Some orchards introduced people to the declining skills of orchard management such as grafting and pruning, others used the Day as a way of recruiting volunteers.
- It certainly boosted the public knowledge of the wide range of orchard fruit as healthy vegetarian food and juices.

# 5 Grafting Workshop

*The ancient skill of propagating fruit tree varieties*

Location: Eifel, Germany

Contact: Astrid Heistert-Klink [astrid.heistert-klink@sonne-streuobstwiesen.de](mailto:astrid.heistert-klink@sonne-streuobstwiesen.de)

Time: November to April

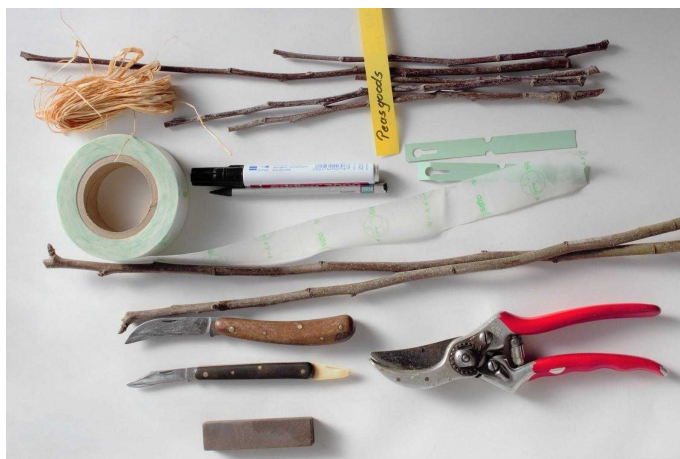
## Aim

- To learn the uses and skills of different types of grafting.
- To learn the different methods and their suitability for different fruit tree species.

The workshop is organised each year and advertised on the Sonne website, their newsletter, local newspaper, postings and flyers. Each workshop is for up to 20 people with presentations and practical exercises of 7-8 hours, with breaks every hour or so.

## Tools and equipment

- Laptop, projector, presentation, screen and pointer
- Writing utensils, sale of booklet
- Apron for each participant, preventive finger plasters



- Grafting knives (also for left handers), secateurs, grafting tape and wax
- Rootstocks, scionwood, labels, weather-resistant pens

## Programme

### Theory

- Introduction to why grafting and budding are necessary
- Presentation of different methods
- Explanation of when and why which method is preferred
- How to grow rootstocks from seed and stools and where to buy them
- What is useful as scion wood, when to cut and how to store it
- How to take care for new grafts

### Practice

- Personal protection and safety
- Presentation of the equipment and its correct use
- Practice the whip and tongue graft with branches from willow or lime
- Make grafts for personal use



### Outcomes

- Groups of up to 20 people taught about grafting
- Understanding of different grafting methods
- How to preserve old varieties by grafting and compare the use of different methods
- Help to save old varieties of orchard fruit
- At the end, the participants have the opportunity to graft the scion wood that they brought to the course.

## 6 Identifying varieties workshop

*Looking for the key characteristics and features*

**Location:** Eifel, Germany

**Contact:** Astrid Heistert-Klink

[Astrid.Heistert-Klink@sonne-streuobstwiesen.de](mailto:Astrid.Heistert-Klink@sonne-streuobstwiesen.de)

**Time:** Early November each year



## Aim

- To learn how to identify the characteristics of different apple and pear varieties
- To learn the varieties that can be confused
- To learn more about local and historical important varieties

## Tools and equipment

- Laptop, projector, presentation, screen and pointer
- Writing utensils, sale of booklet
- A large good selection of varieties
- Knives and cutting pads

The workshop is organised each year and advertised on the Sonne website, their newsletter, local newspaper, postings and flyers. Each workshop is for up to 20 people with presentations and practical exercises of 7-8 hours, with breaks every hour or so.



## Programme

- Describe and name the diagnostic features for identifying varieties
- Become familiar with the characteristics and taste of some common varieties
- Learn how to precisely describe a variety and to differentiate between varieties.

## Outcome

Groups of up to 30 people learned how to identify varieties, how to precisely describe varieties and how to differentiate between varieties. At the end, the participants have the opportunity to determine the varieties of fruit that they brought to the workshop.

# 7 Apple Day

*A popular national annual event*

## Introduction

Apple Day was launched in 1990 by the charity Common Ground to celebrate the diversity of apples and the value of traditional orchards. There are now over 300 around the UK.

[www.commonground.org.uk/apple-day](http://www.commonground.org.uk/apple-day)



**Location:** Stamford Arts Centre, UK

**Contact:** Adam Cade, Stamford Community Orchard Group [scogchair@gmail.com](mailto:scogchair@gmail.com)

**Time:** First Saturday of October - for the last 16 years

### Aim

- To educate the public about the value of local heritage apples
- To demonstrate and display different varieties of apples
- To identify their own apple trees
- To educate about the production of different apple products
- To present talks on tree fruit, orchards and their products,
- To promote the activities of our group and the free loan service of processing equipment.



### Programme

The day from 10 - 16 hrs. is manned by about 20 volunteers. The public have free admission to the Arts Centre rooms in the middle of the town. So there are lots of families and shoppers who come in for a few hours during their shopping visit.

- Display of 300 local heritage varieties of apple
- Apple identification table with orchard experts
- Tasting table
- Talks by the CORE Orchard project
- Exhibitors with sale of honey, juice and cider
- Apple pressing to produce juice

Funds are raised to cover the costs of promoting and organising the Apple Day from a raffle or tombola, hire of stalls for local related producers and organisations to display their products, and the sale of apple publications, greeting cards and posters.

### Promotion

[Posters, photos and press cuttings](#)

[SCOG Apple Day](#)



### Teaching resources

A library of free downloadable files is offered to visitors, together with the sale of an introductory booklet - [The SCOG Apple and Orchard Guide](#).

## Support

Hire of room, exhibitors, volunteers, expert identifiers, fund-raising products or services.

## Outcomes

- About 1000 visitors, learning about local heritage apples and orchards - their variety, taste, use, beauty and biodiversity value.
- Unidentified apples are sent for DNA testing to discover lost local varieties.
- Map of orchards and location of identified local heritage varieties to be added to the UK map [here](#).

# 8 Traditional Orchard school competition

*A national approach to educating young people and communities*

**Location:** Poland

**Contact:** [www.tradycyjnyasad.pl](http://www.tradycyjnyasad.pl)

**Time:** February to October 2020/ 2021

## Introduction

This nationwide educational project was an inter-school team competition aimed at all primary and secondary schools. It was organised by the Foundation of Bank Ochrony Środowiska (Bank for Environment Protection).

## Objectives

- To educate about traditional varieties, but also about ecological tree care that does not cause a negative impact on the environment.
- To increase the genetic resources of old plum trees and increase biodiversity in Poland.

The project is addressed to two groups:

- young people, because knowledge about the cultivation and health benefits of fruit from traditional

**TRADYCYJNY SAD** FUNDACJA BOSZ

OGÓLNOPOLSKI KONKURS GRANTOWY DLA UCZNIÓW SZKÓŁ PODSTAWOWYCH I PONADPODSTAWOWYCH

Zapraszamy szkoły do zakładania mini sadów składających się z min. 5 drzewek starych odmian sliw na ogólnodostępnym terenie.

Celem projektu „Tradycyjny Sad” jest upowszechnianie wiedzy na temat starych odmian drzew owocowych i zachęcanie uczniów do aktywnego przywracanie ich w swoim sąsiedztwie.

ZAPISY TRWAJĄ DO: 16.02.2020 r.  
zarejestruj zespół na stronie: [www.tradycyjnyasad.pl](http://www.tradycyjnyasad.pl)

150 szkół, które stworzą najlepsze projekty otrzyma grant na zakup drzewek i materiałów potrzebnych do pracy. PUŁA GRANTÓW: 30 000 PLN.

DLA NAJLEPSZYCH ZESPOŁÓW PRZEWIDZIANO NAGRODY RZECZOWE PUŁA NAGRÓD: 10 000 PLN.

ZAPRASZAMY DO UDZIAŁU W 3. EDYCJI KONKURSU!

ZAPISY I WIĘCEJ SZCZEGÓŁÓW: [WWW.TRADYCYJNYSAD.PL](http://WWW.TRADYCYJNYSAD.PL)

tree varieties is needed among the young generation to be able to provide themselves with valuable food in the future.

- the general public so that working people can establish a backyard orchard composed of old varieties.

### **Programme**

The project is an inter-school competition. School teams (max. 10 people) work under the supervision of a teacher or catechist may apply to the competition. Communication with the teams will take place via the internet platform, where all information regarding the organisation of the competition is provided - description of tasks to be performed, regulations, schedule, report forms and a wide knowledge base.

The project is divided into two main stages and an additional optional stage. At each stage a report is sent to the organisers.

The first planning stage consists in appointing 10-person teams of participants who gain knowledge in the field of horticulture and tree care with a positive impact on the environment. These teams are responsible for promoting the initiative in the school environment as well as finding and preparing the site for the establishment of a mini-orchard.

Competition teams:

- Build their knowledge about fruit growing and old varieties, in particular plums.
- Seek allies in the form of fruit growers who protect trees using natural methods.
- Choose a group of fruit trees characteristic of the region.
- Plan to set up an orchard by identifying an area and how it will be shared and used.
- Draw a site plan and prepare an estimate of costs.
- Plan an appeal to develop the mini-orchard and recruit volunteers to help.

The second stage is planting the orchard. It is the stage of practical action based on a previously prepared plan, along with an active promotional campaign.

Competition teams:

- Develop an Orchard Chronicle.
- Organise competitions that increase knowledge among school students.
- Prepares promotional material such as posters, leaflets, presentation addressed to adults.
- Organise a Parents' Forum - a meeting of the students with the parents at which the students describe and promote the value of traditional orchards.
- Plant fruit trees and associated plants as well as possible fencing of the area.

### **Teaching resources**

[Guide to basic fruit-growing](#) -From layman to orchard specialist

[Traditional Sad Competition](#)

[Guides](#) (as downloadable pdfs) to old varieties of apple, pear and plum in Poland

## Tools and equipment

The competition provides cash prizes as grants of up to PLN 200 for 150 teams whose reports on the implementation of the first stage have the highest assessment. The grant is conditional on the specification of the material needs together with the expected costs. Grants will be transferred to the school account.

There are small material prizes for the best teams. They will be awarded for each stage after the completion of the entire project. The full project budget for prizes is PLN 40,000.

# 9 The Kosztela Project

*The Kosztela apple is famous in Poland*

## Type

**Social:** establishing new traditional orchards in public and private places in Poland

**Enterprise:** In the future the orchard owners will sell their local products (jam, bottled fruits, dried fruits, cakes)

**Community:** Local communities learn about traditional orchards ecosystem and traditional fruit varieties

**Location:** different places in Poland

**Contact:** [biuro@agrinatura.pl](mailto:biuro@agrinatura.pl)

**Time:** Since 2015 - every year

## Service

Since 2015 the Foundation AgriNatura has trained and supported a wide range of groups to set up new traditional orchards - farmers, communities, agriculture schools, farmers advisor centres, cultural centres and small NGOs. 22,000 trees have been planted in 200 places in Poland. The minimum size of the orchard is 50 trees, the maximum is 200. The Foundation organises workshops on traditional orchards and old varieties of fruit trees. Participants learn not only how to plant such an orchard, but also how to cultivate it and what varieties to choose depending on the planned use of the orchard.

## Description

The Foundation has developed very precise rules for the implementation of the project with a series of 10 stages:

- Meetings and recruitment
- Surveys, analysis, field visit, selection of participants
- Contracts
- Development of individual plan for each orchard
- Workshops



- Purchase of trees
- Transport of trees for autumn or spring planting
- Establishment of traditional orchards in autumn or spring
- Monitoring - for two year after planting
- Advising and ongoing contact with orchard owners



### Programme

Each workshop is divided into two parts.

The theoretical part covering the following topics:

- the reason to plant old varieties (protection of gene resources, protection of nature and environment)
- the ecosystem in rural areas (how to protect and how to enrich the biodiversity)
- the Polish traditional varieties
- information about how to establish a new orchard (choice of place, choice of varieties, soil preparation)
- management and care of a traditional orchard (protection against wild animals, diseases, pruning) fruit processing (juice production, cider production, how to dry fruits)

In the practical part, participants learn:

- how to prepare the place according to the plan,
- how to plant young trees
- how to prune young and old trees

### Value

The project is very popular as it is a holistic approach to orchard planting. Participants receive trees for free, but they have to put a lot of work into preparing the site, planting trees and looking after the young orchard. The changes are spectacular. New biodiversity is born in often an empty, neglected field. The owners have knowledge of the orchard's ecosystem and the need to protect and care for the environment.



If it is possible, an orchard is established in public places (agricultural schools, counselling centres and city parks) with the participation of local communities. It is a kind of a festival, having fun together and working together.

### Media

[www.agrinatura.pl](http://www.agrinatura.pl)

[The Kosztela Project](#)

## 10 Network of small fruit juicers

*The value of meeting and exchanging together*

### Type

**Social:** Informal network of operators running small fruit juice mills for exchange of experiences and ideas.

**Enterprise:** The network tries to give ideas on how to create new products, how to optimize the marketing or to get new customers. Members give hints and solutions about technical problems or innovations.

**Location:** Germany

**Contact:** Andreas Wegener, Burkhardt Kolbmüller [streuobst.dresden@grueneliga.de](mailto:streuobst.dresden@grueneliga.de)  
[b.kolbmueLLer@t-online.de](mailto:b.kolbmueLLer@t-online.de)

**Month:** Meetings once a year

### Service

- Self-made meetings: the organising team just provides the setting (location, overnight stay, catering) and collects suggestions for discussion from members
- Exchange of experiences, ideas, technical problems and their solution, projects and contacts
- Presentation of products within the meetings
- Tasting of products
- Discussion about several subjects

### Description

At the beginning in 2006 there were some operators of fruit juice mills in Saxony who met privately to change experiences and contacts. Because of the great success they decided to organise a nationwide meeting in 2018 under the umbrella of Bundesfachausschuss Streuobst / NABU, the most prominent nature conservation association in Germany. This association is very important for the support of orchards in Germany and keeps a directory of fruit juice and nut oil mills, where you can get the juices or oil from your own fruit and nuts. More than



500 cider mills are running in Germany, about 250 stationary mills and 100 mobile mills were invited to the first meeting, about 70 took part at the end.

The meeting was a great success, as well the second one in 2019. One result was a resolution about the self-image and the requirements of the small fruit juice mills. In 2020 the cider mill network met at the “Fruchtwelt Bodensee”, the International Trade Fair for commercial fruit growing, distillation and agricultural engineering. The next meeting is planned to be there.

### Value

The days when the fruit juice mills are on site are social events. People meet, talk and get information about pruning, how to manage the orchards or how to conserve the fruit. The mobile and small fruit juice mills produce about 50 million litres of apple juice and generate 100 million Euro sales per year.

Because people are motivated to bring their own fruit to the fruit juice mill and to get their own juice they will recognize the value of their fruit trees and orchards. The collection of fruit and nuts from orchards also benefits the conservation of those orchard habitats and landscapes.

### Media

[Report about the network](#)

[Private page on Facebook](#)

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# 11 Mobile fruit juice press

*From your own fruit to your own juice*

### Type

Social: a good place to meet people with similar interests.

Enterprise: the economic mainstay of Sonne eG, a non-profit cooperative.

Community: a network of orchard- and fruit tree friends, nature conservationists, beekeepers and others.

**Location:** Germany

**Contact:** Sonne eG [info@sonne-streuobstwiesen.de](mailto:info@sonne-streuobstwiesen.de)

**Time:** September - end of November

### Service

The customer gets his own special fruit juice from the fruit they bring to the press. These include apples, pears, quinces or a mixture. Cold juice is filled



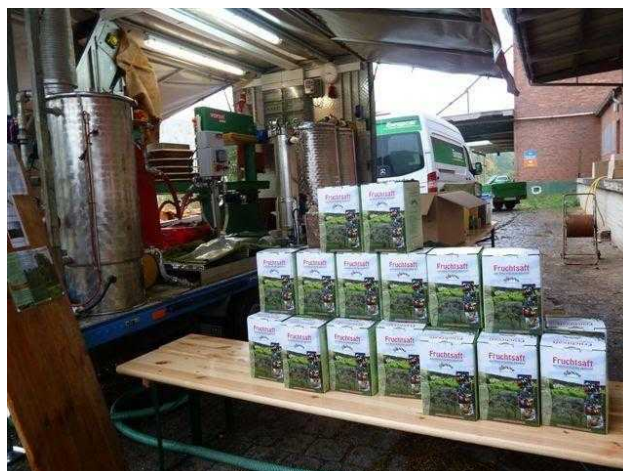
into brought containers for the production of cider or fruit wine, or pasteurized juice is filled into a bag-in-a-box of 3 or 5 litres. The bag-in-a-box can be stored for 1 to 2 years, if opened 8 to 12 weeks. The mobile fruit press is booked to travel around the region stopping in each place for a day. The place must have a power and water connection and be easily accessible for cars with trailers.

### Description of the process



An appointment is made with the organiser of the day. For technical reasons, at least 50 kg of fruit must be brought. The amount is stated in the registration.

- The fruit should be brought to the press in handy containers. It should be fruit that has not been lying on the ground for more than 3 days. The fruit has to be ripe and clean without bruising, mould or damage.
- The customer fills the fruit in the washing tub and controls the quality of the fruit. Rotten fruit is sorted out as well as branches, harvest hooks or similar things.
- The fruit is chopped and layered in press towels between the press boards.
- The packets are pressed and the juice is filtered and stored in a tank.
- The juice is pasteurized at 78 to 85 °C and filled into 3 or 5 liter bags.
- For the production of cider and wine the cold juice can be filled into containers that the customers have brought with them.



Processing 50 kg of fruit takes about 20 minutes. 500 kg takes about 1 hour. 50 kg of fruit produce about 30 litres of delicious juice. The press needs a power connection and a water connection to work at each location.

### Value

**Social:** It is an excellent way to use up surplus fruit when you've got enough in store and your freezer is full of stewed apples and not to waste this valuable food. Nothing is wasted as the spent fruit pomace can be used e.g. as cattle feed or for own compost. People recognise the value of their old fruit trees, care for them and plant more fruit trees. Fresh direct juice from unsprayed fruit is a healthy food.

**Financial:** Each customer can sell their fruit juice. Some school classes collect apples and sell their juice for profit. Some use any profit e.g. to preserve orchards, to run courses and to advise people on site.

**Environmental:** The mobile juicer indirectly protects orchards and to makes them grow again to preserve their regional cultural heritage.

### Media

[Pressed juice from the mobile juicer](#)

[Mobile juicer leaflet](#)

[Sonne orchard organisation](#)

## 12 A revived local traditional product

*Local red wine flavoured with sour cherries*

### Type

**Social:** This promotes the tradition and heritage of the local people.

**Enterprise:** A small private company uses this product to promote a region.

**Community:** There is a partnership between the company and small-scale producers and family farmers to promote their neglected fruit.

**Location:** Orvieto (TR), Italy

**Contact:** Compagnia della Guisciola snc di Ivano Tozzi & C. [info@svinnere.it](mailto:info@svinnere.it)

**Time:** Harvested from the end of June to middle of July, processed in autumn



## Product

The company has planted new small orchards and also buys fruit from local small family orchards. This benefits the small orchard owners as the orchards have been neglected and abandoned. The company has revived the traditional regional production of this regional local red wine flavoured with sour cherries (Viciole in Italian).

## Description

The main product is Svinnere which is a red local red wine flavoured with sour cherries. An ancient medieval recipe for Svinnere includes sour cherry, alcohol and sugar. The three people of the Company had the idea after finding a 25 years old bottle made by grandmother Velia. The Svinnere wine inside was still excellent and very well preserved. Using the old recipe they now produce this wine as well as some sour cherry jam and vinegar.



They chemically analysed the sour cherries. It showed how rich the fruit was in antioxidants and sorbitol sugar which is the only sugar that diabetics can eat. The sour cherries are harvested at the end of June by hand and with great care. Then the fruits are pressed and put into tanks with wine alcohol and sugar. After 4-5 years the Svinnere wine is bottled and labelled.

## Value

**Social:** It is a very good way to support the small farmers who have some extra income from this fruit that cannot be sold in the market.

**Financial:** The Company Compagnia della Visciola sell speciality regional products.

**Environmental:** This is a good why to protected orchards and to revive them as well as this local cultural heritage.

## Media

[Italian Svinnere- Sour cherry based wine](#)

# 13 A revived heritage variety

*The Cabellotta apple - the pride of local growers and the Municipality*

## Type

**Social:** The project involved promoting the local heritage variety Cabellotta apple that is well-known by the people of the remote Valbrevenna valley in Liguria region.

**Enterprise:** An opportunity for the small-scale farmers and people who live in this very difficult territory to sell the apple fruit and jam.

**Community:** The project was promoted by the Municipality connecting all the people of the *valley* - farmers, families, producers and consumers - in a network to promote their neglected apple.



**Location:**Valbrevenna e Alta valle Scrivia, near Genova, Italy

**Contact:** Comune di Valbrevenna, Aldo Scorzoni. [turismo@comune.valbrevenna.ge.it](mailto:turismo@comune.valbrevenna.ge.it)

**Time:** October harvest and February planting

## Product

The project is for farmers, households and small cooperatives to revive the heritage apple variety Cabellotta and to promote its cultivation.

## Description

The project started in 2013 with the survey of Cabellotta apple trees in the region. It also involved meeting with the owners to learn about and practice winter restorative pruning. Now every year the Municipality organises an event in October to promote and sell the fruit products. They also organise a meeting in February to give some free trees to farmers and private households and teach them about winter pruning and tree management.

The project involved:

- Exploring and surveying
- Discussing with the farmers about pruning and managing the old trees
- Exchanging experiences with the old farmers about the management of the old trees
- Collecting buds and young branches for grafting
- Collecting young scion wood for grafting
- Distributing the young Cabellotta apple trees to the community
- Meeting to share the project with the community



supports the project and all the expenses for the annual planting.

**Environmental:** This is a good way to revive and protect orchards and the local cultural heritage. It conserves biodiversity and the local orchard landscape.

#### Media

[Comune di Valbrenna](#)

## 14 An autumn fruit festival

*Celebrating the local community and its produce*

#### Type

**Social:** This is an autumn gathering of ten local communities and their orchard growers.

**Enterprise:** Local communities display and sell their local products such as jam, bottled fruits, dried fruits and cakes to visitors.

**Community:** The local community and visitors learn about traditional fruit varieties and edible mushrooms.

**Location:** Aggtelek National Park, Aggtelek Cave visitor centre, Gömör region, Hungary

**Contact:** [gomorke@gmail.com](mailto:gomorke@gmail.com)

**Time:** September

#### Service

The autumn fruit festival of Gömör region includes an exhibition of traditional fruit varieties and mushrooms. Visitors are guided through the exhibition by experts who

know local varieties and their properties. There is a guided tour to collect local mushrooms and then identify and exhibit them. Local communities offer their traditional fruit products and local specialities to the visitors for tasting and buying. Local handicrafts are also sold to the visitors. There are also a series of talks about fruit gardening.

### **Description**

Local people are invited to exhibit their local fruit varieties. They are also invited to bring unidentified fruit varieties for identification by experts. Heritage apple varieties are also exhibited from the gene bank at Újfehértó. All varieties are labelled and placed in the exhibition. Experts describe the properties of the different varieties. Visitors can learn about traditional orchards, their value and management as well as traditional fruit processing. There is a demonstration of making apple juice and plum jam as well as fruit drying. Other activities include an exhibition of fruit varieties, local mushrooms, cooking and handicrafts as well as performances of traditional folk music and dance.

### **Value**

Since 2008, this event has been held every September where visitors can learn about traditional fruit varieties and their processing.

### **Media**

[Hungarian Festivals portal](#)

[Aggteleki National Park](#)

## **15 Trust Juice**

*Volunteers avoiding waste and working with a commercial processor*

### **Type**

**Social:** Volunteers help to harvest and process the juice. The profits go to community and social projects.

**Enterprise:** This is a not for profit enterprise.

**Community:** The project is run and operated by volunteers.

**Location:** Gloucestershire, England

**Contact:** Martin Hayes [martin.hayes9@yahoo.com](mailto:martin.hayes9@yahoo.com)

**Time:** Ongoing

### **Product**

Apple juice is produced using unsprayed Gloucestershire apples, in support of the Gloucestershire Orchard Trust. The apples are collected from a wide range of private and community orchards. The fruit is picked by a team of volunteers, including a little



help from students from the Apperley Centre and the Shrubberies School. Owners are also offered advice on orchard management when the apples are collected.



### Description

Trust Juice is pressed unsprayed apples from Gloucestershire orchards, including the Gloucestershire Orchard Trust's orchards at Longney. The aim is to give all the profits made from sales of Trust Juice to organisations and activities related to the conservation and celebration of traditional orchards in Gloucestershire, including Gloucestershire Orchard Trust.

In 2016, three orchard enthusiasts joined forces to make use of the wonderful fruit produced in Gloucestershire's traditional apple orchards. The aim was to prevent a huge amount of fruit going to waste and sustaining the ecological, environmental and cultural benefits of the orchards. The volunteer team collected apples from a wide range of orchards to produce delicious pure juice in support of the Gloucestershire Orchard Trust. The team tries to get donated fruit from public spaces like parks and uses a bartering system ie. a few bottles in exchange for the fruit. The owner is encouraged to do as much of the picking as possible and volunteers to do the rest.

Trust Juice was given £1,000 as a grant from the lottery fund and then became financially independent after year one.



The commercial juicer is on the committee as this helps close the circle and makes decisions on the product easier to make. The labels are in line with local regulations with ingredients, nutrition and HS etc. The juicer helps with this. The name Trust Juice is trademarked which is essential to protect the brand. The cost of trademarking can be claimed back as sales progress. Insurance on the finished product is the responsibility of

the juicer. The juice is bottled, capped and labelled by the juice maker who also advises about marketing and sales. 80% of the profit goes to the juice maker and 20% to the project. The juice maker is on the project's management committee. Most juice makers will press juice for a price and although this isn't the ideal scenario it can still work if fruit can be sourced for free.

A market price is paid for the fruit either as cash or cash and juice. It is then sold for £24 for 12 bottles to local shops, community shops, independent supermarkets and a motorway service station. About 1000 bottles are produced and sold each year.

### Value

The project relies on goodwill and the use of volunteers from the community. All profits are given to orchard related projects such as developing new community and school orchards. The emphasis is on the environment with regard to the fruit with guidelines about tree and orchard health.

### Media

[Trust Juice video - Closing the circle](#)

## 16 The Natural Orchard Pledge

*A standard for unsprayed traditional orchards*

### Type

**Social:** The Natural Orchard Pledge (NOP) provides a potential mechanism to connect owners and managers of unsprayed traditional orchards with commercial organisations that use apples and other fruit as raw materials e.g. makers of cider and apple juice, food producers, food retailers

**Enterprise:** The NOP provides both orchard owners and commercial producers with a certification process that prioritises and emphasises the health and longevity of unsprayed traditional orchards and promotes biodiversity within orchards. It is designed to be simple to implement and administer and to be affordable. It seeks to enhance the commercial value of fruit grown in traditional orchards and products made with that fruit.

**Community:** A certification process with Gold, Silver and Bronze standards will encourage both private and community engagement in traditional orchards and increase awareness of the wide range of benefits that traditional orchards provide to a locality - cultural, landscape, environmental or communal.

**Location:** UK

**Contact:** David Lindgren [david@cotswoldfruit.co.uk](mailto:david@cotswoldfruit.co.uk)

**Time:** Harvested in August - October, processed in the autumn

## Service

The NOP is in a development phase and has yet to be launched. It is envisaged that producers who wish to use the NOP Certificate or NOP Badge will pay an annual fee, linked to the quantity of fruit used. Traditional orchard owners may participate via registration with The People's Trust for Endangered Species, and large orchards may also pay a nominal fee. Orchards will self-certify that NOP's standards have been met or exceeded, with independent audits conducted with a selection of orchards. It is planned that members of the wider orchard community (e.g. county-level orchard groups, members of community orchards, members of the Orchard Network and Orchard Project) can provide a pool of knowledgeable auditors across the country.

## Description

The Natural Orchard Pledge aims to:

- Raise general consumer awareness of the value of unsprayed traditional orchards
- Elevate the perceived value of traditional orchards and of the fruit grown in unsprayed traditional orchards;
- Provide producers with a mechanism with which to gain interest of Retailers and other potential customers;
- Provide traditional orchard owners with a simple set of criteria to improve care and management of their traditional orchards;
- Promote a wider understanding of the value of orchards and the ways in which traditional orchards can contribute to biodiversity, to wildlife, to communities and to the landscape;
- Link owners with potential customers of the produce of their traditional orchards.



## Value

There is work in progress to determine the potential financial value and viability of the NOP. The social and environmental value will accrue in tandem with the extent to which the NOP is embraced by both producers and orchard owners. It is currently envisaged that the most appropriate structure for the NOP is a Community Interest Company.

# 17 A scion swap event

*Enjoy exploring and swapping other people's scion wood*

## Type

**Social:** Winter gathering of orchardists and grafters across the region at a dull, cold time of year.

**Enterprise:** Swap scion wood (bring and take), buy rootstocks and offer stalls for selling by small local enterprises eg. juice, cider, honey.

**Community:** Learn how to graft, see demonstrations of different grafts, get advice.

Scion swaps or exchanges, often combined with seed swaps, are both great examples of the sharing economy - cashless exchanging, learning new skills and promoting local fruit tree varieties.

**Location:** Buckingham Garden Centre, Midlands, UK

**Contact:** Chairman of The Mid-Shire Orchard Group, Claire Conway-Crapp,

[MSOGChairman@yahoo.com](mailto:MSOGChairman@yahoo.com)

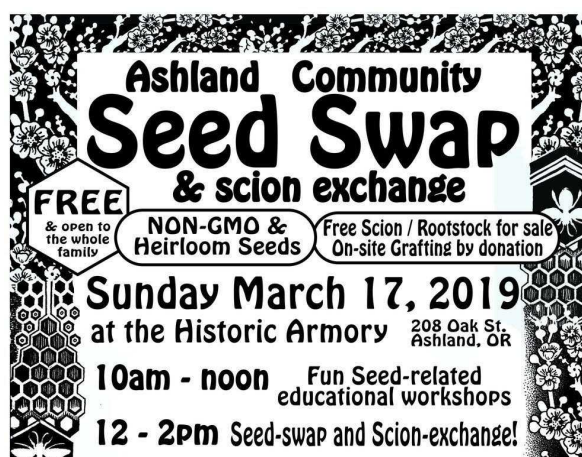
**Time:** early February

### Service

Visitors can share, swap and buy scion wood (one-year old straight shoots used for grafting) from many rare and local heritage apple, pear, plum and cherry varieties. These can be grafted on the day onto rootstocks of choice, or be taken home for grafting, to make new fruit trees.

### Description

Participants bring along labelled pieces of healthy scion wood (one year old branch tips, preferably no thinner than a pencil and at least 20 cm in length) from their favourite fruit trees. These can be from varieties of any fruit tree - all kinds are welcomed! Scion wood is only collected from healthy trees avoiding any diseased trees. Scions are individually labelled or tied in labelled bundles. A piece of masking tape wrapped around a scion to form a flag is ideal, or a plant tag on a string for bundles. Scion wood bundles are tied top and bottom with elastic bands or string and use a bow to secure the knots, to undo and re-tie as scions are removed. The cut ends of scions are wrapped in cloth, kitchen paper or newspaper then soaked in water and squeezed out gently, to leave a damp sock that prevents the scions drying out. Before the event the scions are stored in a cool dark place like the fridge in their wetted socks and a sealed plastic bag.



On the day the scions are unwrapped and put in the containers provided. They are then set out tidily with the labels showing, for others to find and examine easily. All the scion wood is free to swap. If visitors have no scions to swap, they can acquire scion wood from others with a donation. Over 300 different apple and fruit tree varieties are available for swapping. Scion wood can be taken home to graft on rootstock or trees. Alternatively, for a fee, they can be grafted onto rootstock at the event. Also many different rootstocks are available to purchase.

## Value

Since 2009, this event has been held every springtime, with a choice of over 300 different varieties to swap.

## Media

[The Mid-Shires Orchard Group Facebook page](#)

[The Mid-Shires Orchard Group](#)

# 18 The UK Orchard Network

*A national group of experts and organisations interested in the management and conservation of orchards*

## Type

**Social:** The UK network is an umbrella group to facilitate the sharing of information regarding the use of crops and orchard management, promotion, and preservation. Many membership-based local orchard enthusiast groups are also members of the Orchard Network.

**Enterprise:** UK commercial orchard production is mostly from intensively managed orchards, but the success of the market industry is inextricably linked to the future of traditional orchards.

**Community:** European identities are deeply interwoven with the food they eat, and orchard fruit is a major element of these identities. The cultural heritage links of orchards bring communities together like no other source of food.



**Location:** The UK with Northern and Southern Ireland

**Contact:** Steve Oram, Secretary, [steve.oram@ptes.org](mailto:steve.oram@ptes.org)

## Service

Members of the Orchard Network meet twice a year to discuss a wide range of issues about orchards from saproxylic insects to planning laws and the best way to make perry, and everything in between. The group is sub-divided into several special-interest groups with various members in each group.

## Description

The Network aims to:

- Halt and start to reverse the decline of orchard crop and wildlife biodiversity across the British Isles
- Promote a wider understanding of the value of orchards and our traditional fruit/nut trees and varieties to benefit wildlife, humans and our heritage
- Build strong relationships between interested organisations, to develop, share and protect related knowledge and skills, and identify opportunities for scientific research
- Encourage best practices in the management of orchards, fruit/nut trees and their genetic resources diversity
- Identify and pursue opportunities for improved conservation and protection
- Provide support and advice regarding the retention, maintenance and planting of orchards and fruit/nut trees
- Provide a focal point for policy development and government agency engagement

### Sub-groups

- Advocating for the protection and conservation of orchards, fruit/nut trees and their varieties
- Facilitating the planting of new orchards and trees
- Promoting best practices in the management of orchards for wildlife biodiversity
- Identifying orchards and trees which are currently at risk
- Identifying opportunities for relevant scientific research
- Determining how best to connect orchard enthusiasts, to share knowledge, experience and best practices

### Value

In 2007 traditional orchards were recognised for their biodiversity value and listed as a habitat of principal importance by the Joint Nature Conservancy Council (JNCC). A steering group was formed to progress the Habitat Action Plan which was the foundation of the Orchard Network.

### Media

#### [The Orchard Network](#)

The Orchard Network is in the process of becoming an unincorporated association. This will allow us to be more active in other media. There is currently a section of the website hosted by People's Trust for Endangered Species that focuses on Orchard Network activities.

### Orchard Network



Find out about orchard projects in the UK, community orchards, events, nurseries, orchard services in your area, or where to pick local fruit