



**NEW YEAR 2021 / WINTER EDITION & COVID 19 SPECIAL MEASURES**

**PLEASE STICK TO THE FOOTPATHS AT ALL TIMES – WE HAVE VULNERABLE PEOPLE WHO ARE STILL ABLE TO WORK ON OUR FARM IF YOU KEEP TO THE FOOTPATHS. PLEASE NOTE THAT FOOTPATHS DO NOT PASS ANY HOUSES, FARM BUILDINGS OR ROADS. HAVE A LOOK AT OUR INFORMATION BOARDS AND OVERLEAF. PLEASE KEEP TO THE FOOTPATHS, ANIMALS ON LEADS, POOP SCOOPED, AND LOOKING OUT FOR MACHINERY....REMEMBER THIS IS A WORK PLACE – ALBEIT A BEAUTIFUL ONE!**

**Charrington Fruit Farms,  
Cryals Farm, Boundary Map &  
FOOTPATHS**

- START POINT =  ENTRY / EXIT
- FOOTPATH = 
- CRYALS FARM BOUNDARY = 
- POINTS OF INTEREST:
  - Granny's Bench (rest area) 
  - Wildlife corridors - throughout the farm
  - B&B – bug Hotels 
  - Conservation areas are marked with:  

  - Big Farmland Bird Count Observation site 
  - Wild Flower and beehive sites 

HAVE A LOVELY WALK. OVERLEAF YOU CAN READ ABOUT WHAT WE DO HERE AND USE THE MAP TO SEE SOME OF THE WILDLIFE.

IF YOU WANT TO TRY OUR CIDER / JUICE / CRISPS YOU CAN ORDER FROM [CHARRINGTONSDRINKS.COM](http://CHARRINGTONSDRINKS.COM) AND WE DELIVER – YOU CAN GET 10% OFF BY SIGNING UP TO OUR NEWSLETTER.

Take a rest at  
Granny's bench...

# WELCOME TO CHARRINGTON FRUIT FARMS

PLEASE KEEP THIS PAGE WITH YOU ON YOUR WALK AND FEEL FREE TO  
TAKE HOME OR DOWNLOAD VIA THE QR CODE  
YOU CAN ALSO SEE THE LATEST VERSION ON OUR NEWS AND EVENTS  
PAGE ON OUR WEBSITE [WWW.CHARRINGTONSDRINKS.COM](http://WWW.CHARRINGTONSDRINKS.COM)



**WOULD YOU LIKE ME TO CARRY THAT FOR YOU SIR?...**This is the culmination of my year. I've been looking after these apples on my branches and they'll be ready in September. If all goes to plan some nice people will come and pick my apples carefully at just the most perfect time and I will be able to relax my branches, soak in the Autumn breeze and take in the last few nutrients before my leaves start to drop off and I can get ready for another year. Please don't pick me unless asked to – it has to be the right time—plus I have spent so long making this apple, I want it to be at its best!

**WHAT'S HAPPENING IN THE ORCHARDS?...**Well...my apples are definitely getting bigger now and weighing down my branches! Last year the farm's reservoir was nearly empty by now...but this year it has been raining rather a lot and I have had plenty to drink! I don't mind if it is just rain but anything falling from the sky needs to be soft like water and not icy. The farm I live on collects all the water it needs (and more) from the buildings, roads and hardstanding which run into the three reservoirs. The fields are also drained which helps keep my roots healthy. All this wind is a bit tough on my leaves and may make my apples a bit russetty – but they will taste the same –please help tell the supermarkets this – it would make a real difference to my farm making every perfect apple count.

**WHY ARE THOSE APPLES ON THE FLOOR & WHEN ARE YOU READY TO EAT?...**If you can see some apples on the floor already and I have not been picked – I have had to throw these off or have them removed by hand for me so that I can carry the crop I have and am able to crop next year too. Having no crop really hurts me and throws me out of balance so I want just the right amount of apples for my size. I have pretty much stopped growing now for this year so it is just a matter of time before my apples are ready. It has been a really tough year getting my apples to set- I had 21 frost events in 40 days just when my flowers were out and those worker bees are renowned for being lazy in cold temperatures. Thankfully there were enough of the hard working pollinators like solitary bees and bumbles to look after my pollination – not to mention the wind!

I'm ready when my starch starts to drop – I'm pretty good for store from 50-70% starch and I can mature nicely there. To eat off the tree, I really want most of the starch to have

turned to sugar so my apple is sweet and well balanced. Sometimes I drop my apple before this so I have to hope that the farmer is looking out to pick me at just the right time. They have to do it all by hand – and there are 8 million of us to harvest so it does require some patience and planning.

**WHAT'S IN STORE FOR YOU?**...Once my apples are picked they are taken within minutes to chill out in our cold stores. Once cold they are either graded, packed and sold immediately or allowed to slowly ripen under controlled atmosphere. If my apple is really lucky it might even end up in a bottle of cider or in the fruit bowl of a lovely healthy fruit eating family. So long as my apple is enjoyed! Storing in very specialist cold stores is a fabulous way to keep me fresh and tasty. My apples often need a little time on their own to ripen and controlling the amount of oxygen in the store helps do this slowly. It's completely natural but there is definitely a science to it and needs constant monitoring.

**IT'S NOT JUST WHAT WE GROW BUT HOW WE GROW IT:** We have the highest accreditation in the country (LEAF) for sustainable farming, supplying all the major supermarkets with fresh apples and making our own award winning apple juice, premium sparkling ciders and apple crisps. We have won 6 Great Taste Awards and 4 Quality Food and Drink Awards, winning Best Cider, best mulled apple juice and Best Sweet Snack (apple crisps) for innovation and quality. We have also been awarded the Emsden Trophy for our contribution to the Kent Countryside, looking after everything we have here – our precious water where we are net contributors to the water table, harnessing the sun with our solar panels to power our cold stores, and looking after our trees and everything and everyone who lives on and visits the farm (including you 😊).

**REPLANTING AND REGENERATION:** As you walk across the top of the farm, you will pass both “10 Acre” on the eastern boundary and “Big Field” on the western boundary. Further down as you pass through the latch gate into Hop Garden, you will see Pond Field as well. In all, there are 5 hectares being replanted (just over 1 tenth of our farm). These are 25 year investments and they need to stay healthy, productive and commercially viable for that whole period. It's a responsibility that we share with you as well as we need you loving, valuing, eating and drinking all the varieties we grow for that whole time too. This year the changes are stark and obvious but actually every year in an orchard's life is equally as important. Apple orchards are very kind on the land with everything during the life of the orchard being returned to the field. If you have been watching the transformation over the past year, it is all getting a bit serious now – stakes are in, wirework is done, canes will go in next and then finally the maiden trees in November if the ground is not too wet...

**WISHING YOU A LOVELY WALK:** You are very welcome here. Please do keep to the footpaths and look out for all the workers (bees and humans and tractors)! The fields look

lovely and open but we would be very grateful if you could keep firm control of your dogs and scoop any poop. We work all hours so you need to look out for us and machinery at any time. Please keep your distance and only pass when safe to do so. Think of it as crossing a busy road with your pet or children. If you would like to meet us or know more about the farm, our apples and our award winning single juices, ciders and crisps, please email us [hello@charringtonsdrinks.com](mailto:hello@charringtonsdrinks.com) or call Alex on 07919413104. You can also see what we're up to on [www.facebook.com/charringtons](https://www.facebook.com/charringtons), Twitter [@ charringtons](https://twitter.com/charringtons), web pages [charringtonfarms.co.uk](http://charringtonfarms.co.uk) and [charringtonsdrinks.com](http://charringtonsdrinks.com), and even our You Tube channel "Hello@ Charrington's" where you will find more information and you can buy our cider, juices and apple crisps (we don't have a shop but we do deliver!).

Have a lovely walk! *Alex*

**TO DOWNLOAD ME TO YOUR PHONE, HOVER YOUR CAMERA OVER THE QR CODE BELOW**

**YOU WILL ALSO FIND LAMINATED VERSIONS AT ALL THE ENTRANCES TO THE FARM**

**LOOK OUT FOR OUR FREE GUIDED WALKS WHERE YOU CAN LEARN MORE AND EVEN  
TASTE THE FRUITS OF OUR LABOUR**

**SIGN UP TO OUR NEWSLETTER FOR NOTIFICATIONS:**

**<https://www.charringtonsdrinks.co.uk/> (SCROLL TO THE BOTTOM OF THE PAGE)**