



SUMMER HARVEST AUTUMN EDITION

PLEASE STICK TO THE FOOTPATHS AT ALL TIMES –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! PLEASE ASSUME YOU HAVE NOT BEEN SEEN BY WORKING MACHINERY.

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

START POINT =  ENTRY / EXIT

FOOTPATH = 

CRYALS FARM BOUNDARY = 

POINTS OF INTEREST:

Granny's Bench & reservoir (rest areas)


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 AND WE DELIVER – YOU CAN GET 10% OFF BY SIGNING UP TO OUR NEWSLETTER.

Take a rest at Granny's bench or down by the reservoir...please remember no swimming

WE DELIVER LOCALLY FOR FREE! PLEASE ORDER ONLINE WWW.CHARRINGTONSDRINKS.COM OR CALL 01892722372
PLEASE NOTE THIS MAP IS ONLY INDICATIVE TO MAKE YOUR WALK MORE INFORMATIVE AND ENJOYABLE

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



US FARMERS DO SO LIKE TO COMPLAIN ABOUT THE WEATHER! This year one could feel justified due to the lack of rain – in fact the last time it was this dry – I was in a pram! Amidst the worry and need for rain, I am also thankful that we have our own water collected through the winter from rainfall drained from all our roads, roofs, buildings and hardstanding areas. If you walk along the footpath by the reservoir you will see how the water has depleted but also played an essential role in keeping our young trees alive through our drip irrigation. Our drip lines are a massive investment across the farm and provide a super-efficient delivery system – the equivalent of a cup of water over hours to the young roots – just enough to give what is needed without wasting any. At the moment our wildlife are quite troublesome as they too like to have a good chew on the cool dripping pipe!

WHAT'S HAPPENING IN THE ORCHARDS?... August is the final month before harvest. The bud that was formed over a year ago in June has produced flowers which have produced our apples for this year. The apples (with rain) would normally grow about 2-3mm per week until ready to harvest. Without the rain we would expect half that but maybe sweeter fruit as the natural fruit sugars are less diluted. Our varieties still need a bit of time to ripen but it is from now that nature can't resist having a nibble – whether you are a codling moth or a blackbird – the red juicy looking apples are appetising. While the birds can peck, us humans need to hold back until the starch has gone. As apples ripen they convert the starch to sugar making them tasty and creating a natural balance to the acidity. If we eat the apples when they are not ready, it will give us a stomach ache and the high acidity will give us sensitive teeth. A large helping of patience and crossed fingers is therefore required for almost the whole of August.

HOW DO WE KNOW WHEN TO PICK AND ARE ALL VARIETIES THE SAME?



Nothing like a hand-picked apple from the tree! Remember please don't pick them early as they're not ready and we need them! Every apple here is picked by hand – that's between 8 and 10 million apples with the help of up to 30 hard workers.

Weather permitting again, it takes us about 6 to 8 weeks to pick all the apples. Zari are our first pick but only the reddest ones, followed by Bramley. We would usually then go back to Zari and then Cox and Russet, back again to Zari and then Gala, followed by Cox and Russet second pick and finally a juice pick while we wait for Braeburn to ripen at the end of October. Our Braeburn are part of our newly planted trees so they won't bear fruit this year – we just want to encourage them to grow, establish their roots, and establish themselves in their new home for the next 20+ years.

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 😊). We strive to be carbon neutral and our type of farming is generally very kind to the environment.

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 newly planted (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 – but we still have 4 years to nurture them until we can expect a full crop.

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 and always please assume we have not seen you. If you would like to meet us or know more about the farm, our apples and our award winning single variety juices, ciders and crisps, please email us hello@charringtonsdrinks.com or call Alex on 07919413104. You can also see what we're up to on www.facebook.com/charringtons , Twitter [@charringtons](https://twitter.com/charringtons) , web pages charringtonfarms.co.uk and 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)