



### HARVEST 2023

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. IF YOU SEE OR HEAR A TRACTOR WORKING MAKE SURE THE DRIVER HAS SEEN YOU FROM A SAFE DISTANC.

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.



SCAN ME

## 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 

Take a rest at  
Granny's bench...

WE DON'T HAVE A SHOP BUT WE DO DELIVER LOCALLY FOR FREE OR YOU CAN ORDER ONLINE AND COLLECT FROM THE FARM! PLEASE ORDER ONLINE [WWW.CHARRINGTONSDRINKS.COM](http://WWW.CHARRINGTONSDRINKS.COM) OR CALL 01892722372 (OPTION 2).

# 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)



## HARVEST AWAITS!

If you have been walking the farm all year you will have witnessed the bud breaking in Spring and the blossom giving way to fruitlets which have been growing ever since and will be ready at different stages through September and October. Please don't pick the apples as they will not be ready but if you see us picking we will gladly give you one to try. Please do keep a safe distance from the tractors and only approach when you are certain you have been seen.

**How do we know when to pick?...**We have a good idea from the beginning based on the variety but there are a number of natural things that need to be achieved and aligned to our long term objectives. Traditionally the first apples we pick are Zari – but only when the starch has begun to drop and the colour has turned from green and light stripe pink to a yellower greeny background and redder pink. We can judge this by tasting but also by carrying out "iodine" tests on the apple flesh. The presence of starch makes the flesh go black when in contact with iodine. We also measure the sweetness in BRIX which increases as the starch turns to natural apple sugars. You might spot us picking and discarding earlier very red apples – these tend to be ones that have been stung by moths or wasps or have a deformity. We also pick according to our "market" and when we are going to sell the apples. Apples that are to be kept in our controlled atmosphere cold stores are picked earlier to allow them to last longer in store and ripen more slowly. Apples that are for immediate market are picked when at their ripest. We usually allow our apples for juice and cider to stay on a little longer but some varieties, like Egremont Russet, needing picking just before they are fully ripe as otherwise they would drop off the tree.

## SOME COOL FACTS ABOUT HARVEST...

Every year we pick approximately 8 to 10 million apples from our trees. Every apple is picked by hand so ensure it is not bruised or damaged. Our harvesters come from the UK

and all over the world and this is often a job that is full of the experiences of life and even multi-generational. Brexit has been a pain to helping us pick our apples but the sentiment and opportunity has remained strong. We often have multi-generations as well as people coming back with their fond memories and their new families. We have a very short window in which to pick all the apples so we are mostly working whenever we can and resting in between the showers.

**WHAT VARIETIES DO WE GROW HERE?...** We grow 7 varieties on the farm. Listed in order of rough picking dates, they are: Zari, Bramley, Cox, Russet, Gala, Cheerfull Gold and Braeburn. We also have some additional pollinators like Golden Delicious as well as malus trees that we do not harvest but their berries look amazing in late Autumn when all the apples are picked and all that remains against the bare branches are these wonderful deep reds, oranges and whites of the malus berries. Our Malus trees are Professor Sprenger, Red Sentinel, Golden Gem and Evereste and they are scattered across the orchards to help pollinate.

**WHAT CAN YOU DO TO HELP?:** If you don't fancy helping us pick but you like eating apples, you can help us by telling your shop keeper that you want to eat "the whole tree"! Don't worry, we don't mean you have to eat over 100 apples but we would love you to tell your marketplace that you would eat big apples or small apples and not just an unnatural 10mm size band. It also means "overlooking" the odd mark on the skin if the apple tastes just the same. For our cooking variety, Bramley, you should be insisting you get the whole tree including imperfections as you are going to peel and chop before you use. Our policy is all taste and no waste but we can't do it without you. When you have done that, don't forget to buy some of our lovely cider and apple juice. If you are interested in buying apples directly from the farm, it is something we are considering but we need a bit of encouragement!

**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 7 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 and visits the farm (including you 😊). We strive to be carbon neutral and our type of farming is generally very kind to the environment where we host and support so many more plants and species than just apples.

**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 or you can order online and collect from the farm!).

Have a lovely walk! **Alex**

**TO DOWNLOAD THIS 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)

