

# • The Acorn Winter 2010 •

Cheshire Landscape Trust



## A newsletter for Cheshire Parish Tree Wardens



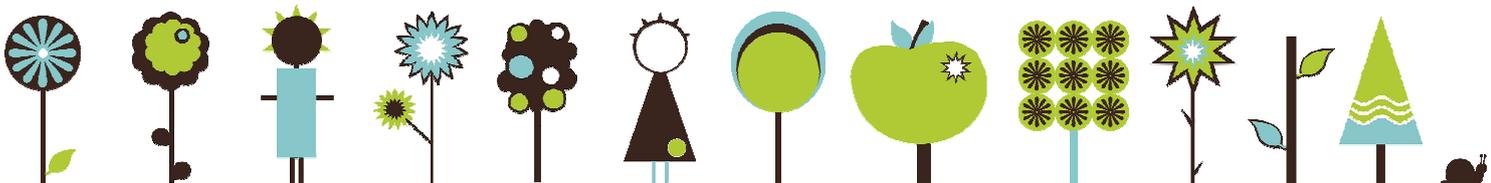
**Contributions to the next ACORN by end February 2011**

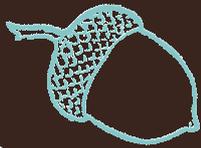
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The views expressed in The Acorn are not necessarily those of the Trust, its Trustees or editor.





# Musings from my tree...



## Musings from my tree.....

It's that time of year again folks...time to get the spades out, work boots on and get tree planting! National Tree Week begins at the end of November and to coincide with it we'll be at Marbury Nursery to provide you with trees and shrubs for your projects once again. Hopefully you all received a tree application form and a list of trees with the Autumn Acorn and have had a think about where you would like to plant some trees. Please let me have your application forms back if you haven't already done so, if you would like some plants this winter.

If you could let us have a donation for the trees and shrubs we provide that would be very helpful. Our financial position is becoming increasingly tight. We are still unsure what funding, if any, we will get from the local authorities next financial year. If any of you have any suggestions with regard to funding they would be gratefully received.

In keeping with our cost saving measures we will not be doing our homemade Christmas cards this year so Cheshire Landscape Trust would like to take this opportunity to wish all our Tree Wardens, Tree Guardians and Acorn readers a very Merry Christmas and a Happy and Peaceful New Year.

Katie Lowe  
Cheshire Landscape Trust

## Donations from 20/136 Parishes

Please speak to your local parish council to see if they would be willing to make a donation to CLT. See below for a list of those who have already donated.

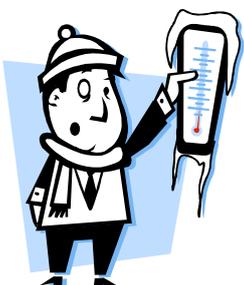
*Little Leigh, Odd Rode, Friends of Willaston, Great Boughton, Guilden Sutton, Frodsham, Willaston, Helsby, Saughall and Shotwick, Northwich, Great Barrow, Ollerton with Marthall, Adlington, CHALC, Henbury, Wistaston, Davenham, Antrobus Heritage, Marton, Huntington*

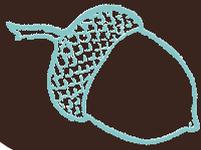


To say the Trust is struggling financially is an understatement. Please consider speaking to your local Parish Council to see if they have any spare money to support the invaluable work that we do.



**BIG THANKS to all those who have donated...we couldn't do what we do without your support!**





# Dates for your Diary



## National Tree Week

27th November 2010-5th December 2010



## Tree Wardens Meeting

Saturday 27th November 2010

Marbury Nursery, Nr Northwich

10am-2pm



## Hedge Laying Workshops 2011

Saturday 22nd January & Sunday 13th February

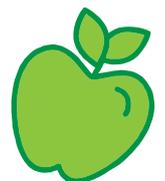
## Orchard Workshops 2011

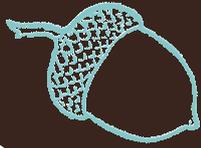
Saturday 29th January & Sunday 27th February

Erddig, Wrexham, LL13 0YT

10am-4pm

**\*BOOKING ESSENTIAL\***





# Alien moth puts Britain's conker trees at risk



Latest research finds horse chestnuts from Cornwall to Yorkshire are now under attack

The future of Britain's conker crop is at risk from an "alien invader" that is attacking horse chestnut trees across the country. New research has found that the leaf miner moth, which weakens trees by making them shed their leaves early, is spreading faster than feared and has now hit as far west as Cornwall and as far north as the York moors.

Biologists fear the moth, first found in Greece, makes horse chestnuts more susceptible to the fatal bleeding canker disease, which causes trees to lose branches and bark and already affects more than half of all chestnut trees in some parts of the UK.

Nurseries have stopped planting horse chestnut saplings because there is no cure for infected trees - which means that as the trees die they are being replaced with different species. Great avenues of horse chestnuts, including one at Barrington Court, near Ilminster in Somerset, have already been cut down and replanted with a variety of oak.

Experts have compared the threat from the outbreak to Dutch elm disease, which all but wiped out Britain's elms in the 1970s. Guy Barter, the Royal Horticultural Society's chief adviser, said the leaf miner moth, which first emerged on a tree in a garden in Wimbledon, west London, in 2002, was "here to stay". He added: "In all likelihood there won't be an unaffected tree in Britain. It's unlikely there will be any way of remedying this infestation, which might render trees more susceptible to other problems like canker, which is potentially fatal." Michael Pocock, an ecologist at the University of Bristol who is studying the leaf miner outbreak, warned the moths "may cause trees to die prematurely".

Anne Frank's horse chestnut tree in Amsterdam, which she immortalised in the pages of her diary, was brought down by a storm in August. It suffered from an infestation of the moth and was also diagnosed with bleeding canker 10 years ago.

Mike Glover, the managing director of Barcham Trees, which plants more young trees than any other nursery in Europe, said he had stopped growing the most popular conker species, the white flowering tree found across Britain. "It's a complete disaster. They are so susceptible to disease that we just don't recommend them in any circumstance," he added. His nursery used to plant 5,000 conker saplings a year.

Mr Barter warned that conker games, including those due to be played at this Sunday's World Conker Championships

near Ashton, Northamptonshire, might have to be played with "synthetic or virtual conkers" in the future. Organisers of this year's championships are already struggling to find enough conkers for the 450 competitors who travel from around the world to take part. A spokesman said they were short of at least 1,000 conkers and urged anyone within a 20-mile radius of Ashton to donate any decent ones that they could find.

The average conker has shrunk during the past few decades. Keith Flett, from the Campaign for Real Conkers, said conkers had halved in size during his lifetime. "Really large ones used to be about 2 inches [5cm] across; now on average we see a lot more that are about the size of a 10p piece, which is too small to be usable."

The leaf miner moth is spreading at a rate of around 40km (25 miles) a year. What most concerns scientists is that there is no natural predator. The RHS advises gardeners to collect and burn all the fallen leaves at the end of autumn to help to contain the outbreak because the moth pupae overwinter in the piles.



*By Susie Mesure, The Independent Online, October 3 2010*

## Trees could provide cheap cancer drug

A POPULAR cancer drug could be produced cheaply and sustainably using stem cells derived from trees, according to a new study.

Researchers from Edinburgh University have isolated and grown stem cells from a yew tree, whose bark is a natural source of the anti-cancer compound paclitaxel.

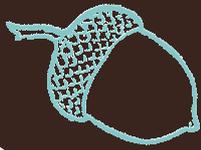
The development could enable the compound to be produced at low cost, with no harmful by-products.

Scientists & engineers behind the development say the drug treatment, currently used on lung, ovarian, breast, head & neck cancer, could become cheaper & more widely available.

Professor Gary Loake, of the university's School of Biological Sciences, who took part in the study, said: "Our findings could deliver a low-cost, clean and safe way to harness the healing power of plants."

Taken from <http://news.scotsman.com>  
Author not acknowledged, 26 October 2010





# New Forest Pigs in Hog Heaven

## Adopt a tree?



### New Forest pigs in hog heaven thanks to huge acorn crop

Hundreds of extra New Forest pigs have been called in for the annual task of gobbling up the acorns, which are poisonous to ponies and cattle.

The forest's oak trees shed millions of acorns at the end of every summer, and this year has been exceptional. Usually 200 to 300 pigs are released, but their ranks have expanded to 500 to deal with the glut.

The animals are owned by the 600 commoners who live within the boundaries of the former royal forest and have a right to graze their livestock at certain times of the year. The right to graze pigs is known as the Common of Mast and they are let out in late September for what is known as pannage. They are rounded up again in Mid-November but in exceptional years the period can be extended up to Christmas.

Pannage dates back centuries as a way of fattening the pigs while removing the acorns, which cause internal bleeding in other livestock, including the New Forest's ponies. In one year alone 80 ponies and 40 cattle died from eating acorns in the 70000-acre National Park in Hampshire. The pigs, which also eat crab apples and beech mast, are fitted with nose rings to stop them digging up the forest lawns, grazing areas for other livestock.

Jonathan Gerrelli, the forest's head agister, an official who manages the commoners, said: "Acorns are not toxic to pigs and at this time of year they have a field day hoovering them up off the floor. We started pannage last Saturday, which is a bit earlier than usual, because there's a very large crop of acorns that are already falling due to the sheer weight. The trees are loaded with them this year because we had a prolonged dry spell over the summer. We also have a large number of apples and blackberries, but it is only acorns the ponies and cattle can't eat."

In Spain pigs fed on acorns are the source of a great delicacy: jamón ibérico. New Forest pigs have yet to achieve such a high status though Mr Gerrelli said that locals prized them for their flavour. "We like to think they produce particularly good meat because they are free range."

In the 19th century as many as 6000 pigs would be turned out for pannage each autumn but nowadays the number has fallen to less than one tenth that number because there are fewer commons and fewer pigs.

There is no shortage of acorns in the New Forest. A mature tree will shed 50000 in a season and some are bowed down under their weight. Dr Nigel Taylor, head of horticulture at Kew Gardens, said: "It has been a good year for oak trees and acorns in Southern England. We had no late frosts this year to damage the young structures that become acorns. We went straight from winter to a warm and dry spring in a very uniform direction. When you have a period of not much rain but a great deal of sun and light that then lends to more energy in the trees and more acorns."

Simon de Bruxelles  
The Times, Friday 17th September 2010.

### Foodies to 'adopt' olive trees to get freshest olive oil from Italy

The olive oil company Tre Olive launched a new campaign on October 21 for olive oil lovers to adopt or gift a Calabrian olive tree and reap three liters of extra virgin olive oil.

The farm-to-table movement is about connecting individuals to their food's roots. Tre Olive is offering just that for \$110/€78, in return for which the tree's new parent will get:

- A customized hard-cover display holder with a certificate of adoption beautifully gift-wrapped.
- An informational brochure and welcome letter.
- A photo of the adopted tree, with all its graceful beauty and naturally imperfect glory.
- Your tree is tagged with your name for the adoption year.
- Three litres of extra virgin olive oil from the adopted tree will arrive in the spring.

The price is equivalent to high quality extra virgin olive oil that is pressed within 24 hours after being picked like Lucini Italia Organic Limited Reserve Extra Virgin Olive Oil (\$131/€93 for 3L), a favorite of the renowned health expert Andrew Weil, MD.

Additionally, olive oil is good for your heart. On October 16, it was reported that Indians are being encouraged to make the switch from palm oil to olive oil.

At the annual meeting of the Indian Olive Association (IOA) the organizations' president V.N. Dalmia said "India has the highest number of patients suffering from cardiac disease. It is high time that a switch to more healthy oils like olive oil is made."

IOA estimates that Indians will increase their consumption of olive oil by 125% this year, according to the Indo-Asian News Service (IANS).

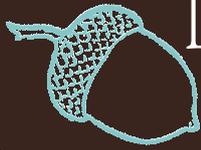
In the United States the Food and Drug Administration (FDA) recommends a daily intake of 23 grams of olive oil to keep your heart healthy.

If you would like to increase your olive oil and find local olive oil producers and growers worldwide, visit The Olive Oil Source:

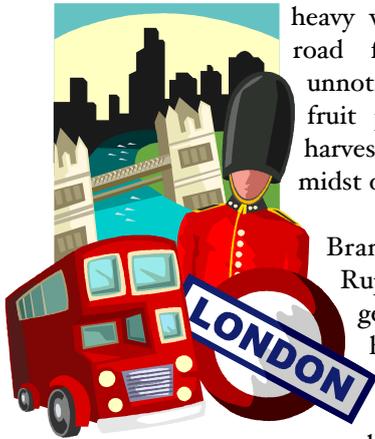
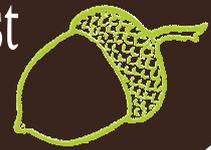
<http://www.oliveoilsource.com/companies-profiles/producers>  
<http://www.treolive.com/>

Taken from The Independent online  
Author not acknowledged, Thursday, 21 October 2010





# London's fruit trees offer bountiful urban harvest



LONDON — An apple tree heavy with fruit hangs over the road from a private garden, unnoticed by passers-by until fruit pickers start the age-old harvest ritual — smack in the midst of London's urban jungle.

Brandishing a long pole, Rupert Kenyon stretches to get the apples from even the highest branches while Marlene Barrett gathers them into a cart, to be sold or juiced.

The city pickers' motivation is two-fold: partly in protest about tonnes of London fruit regularly left to rot, and partly out of environmental concern to promote locally-sourced food.

And they have a wealth of produce to choose from in one of the world's greenest capitals, proud of its many parks, green spaces and private gardens.

"Are those edible?" asked a man, intrigued, as he walked his dog on the leafy north London street where Kenyon and Barrett toiled away. In reply, Kenyon bit into a slightly dented but still shiny apple. "It has a pink flesh, it's pretty sour but they make nice red juice," he said.

Most of the harvesters are volunteers but their numbers are swelling in London, a city of seven million people with a plentiful supply of trees — but many of them unnoticed by busy local residents. "There is a lot of abandoned fruit in the gardens. People are not used to eating anything that does not come from a shop," said Kenyon.

Choosing streets at random, the pickers take from publicly accessible trees and parks or knock on house doors to ask owners of fruit-filled gardens if they can harvest them.

At one house, which hid a tiny yard where Barrett had previously picked fruit, only the cleaning lady was home and would not let them in. But thanks to publicity in the local press and a word-of-mouth campaign, the volunteers generally receive a warm welcome.

The Organiclea association, which Barrett works for,

collected about 30 tonnes of fruit last year — mostly apples but also pears, plums, figs, nuts and cherries.

The fruit is sold either in seasonal food boxes along with vegetables or is pressed into juice. Other similar ventures distribute pickings to schools or organisations that work with homeless people.

"We are not trying to claim all these fruits are for sale. We are trying more to encourage everyone to see what is there and to make use of it," Barrett told AFP. And it seems to be working. "We used to collect from the grounds of a hospital. One year, they said: 'We're sorry, we are using the fruit'," she said, smiling.

Big on the pickers' agenda is advocating the benefits of eating locally-grown food as the environmentally-friendly option. "We don't create the kind of problems that the big industry food system can create in terms of too much packaging and reduced nutrition because things have been stored for such a long time. And then there are the food miles they create..." she said.

The volunteers say the London fruit is nutritious and tasty, and you can find varieties that are not stocked by major retailers. They also insist there is no risk of contamination by pollution, a claim endorsed by findings at the University of Sheffield in northern England where researchers examined city fruit and found it safe.

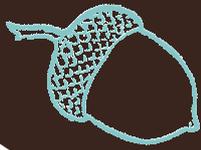
However, many remain cautious, like Ahmed Iftikhar, a 26-year-old Pakistani who takes care to wash the pears he eats from a neighbour's tree.

An enthusiastic picker, Iftikhar struggles to get all the pears down before they rot — so welcomed the harvesters when they offered to help during one of their rounds.

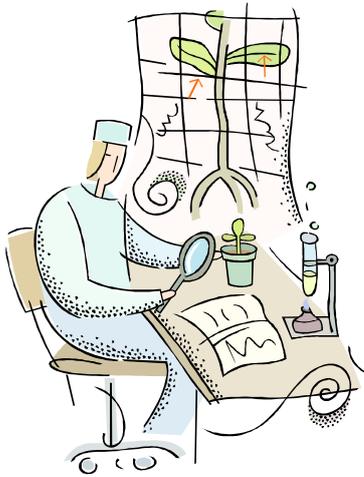
With their long pole, the team got some of the hardest-to-reach pears from the top of the tree — a bumper crop from the "big smoke".

Taken from [www.google.com](http://www.google.com)  
By Beatrice Debut (AFP) 25.10.10





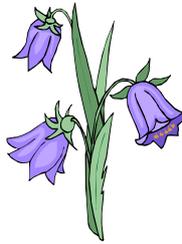
# Our wonderful woodlands



## As they return to their 18th-century glory, David Bellamy celebrates the majesty of Britain's woods

The day I like to think that I became a botanist is a pin-sharp memory in my mind. I'd travelled from London where I grew up, on a steam train to West Sussex.

I went on the Bluebell Railway, even its name evokes woodland floors awash with drifts of cobalt flowers, to Midhurst. It was here that it struck me for the first time what a wonderful world of plant and animal life our native woods sustain.



I had never experienced the beauty and majesty of an indigenous forest until that spring day when I was 10 or 11. Of course, there were trees in our urban parks which I climbed as a kid. But that day was pivotal. I stood in a coppice, dwarfed by giant oaks, and I listened to the birdsong.

My dad, who was a lay preacher, had often spoken about the glory of God's natural world. On that day, surrounded by those ancient native oaks, I understood exactly what he meant. Now, 67 years later, I could take you straight back to the spot which inspired my love of the natural world.

I don't need to tell you how important our native trees are: they're high-rise hotels in which 320 different species of creepy-crawly live.



They're home to greedy little inch-worms that dangle on silk threads and hatch the tiny caterpillars that feed the birds. Treecreepers, blackbirds, sparrows and woodpeckers all flourish in our native woodlands. And on a windless day in an oak coppice, if you stand still and silent, you can even hear the frass (the nutrient-rich excrement that insects produce) drop onto the forest floor.

There it mingles with a rich mulch of leaf compost. Trees are the biggest litter louts of the natural world. They drop their leaves,

which in turn nourish worms and provide the nutrients that feed the soil. Hasn't nature created a wonderful, sustainable habitat?

So, of course, I was glad to learn that we have more woodland in Britain today than we've had for centuries. The total area of native trees has doubled since the end of World War I. We now have almost 9,000 square miles of forests in the UK; that amounts to 11.8 per cent of our land.

It's all down to tax incentives that have encouraged people to invest in forestry. Historians tell us this figure has not been matched since the 1750s, after which forests were plundered to expand the Royal Navy's fleet as well as to produce charcoal for gunpowder.

And the Forestry Commission report for the UN food and agriculture department shows that the amount of woodland owned by individuals has grown by 22 per cent in 15 years. It accounts for almost half our tree cover which, of course, is something to celebrate.

So much new forest is being planted that some areas could match the 15 per cent of woodland recorded in England by the 1086 Domesday Book. But my work won't be done until 30 per cent of Britain is covered by native trees. That's my dream, and when I've achieved it I'll retire.



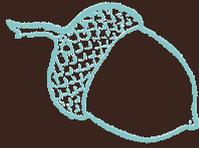
But until then I'll continue to encourage kids to plant saplings. In four years, 200,000 new native trees — rowan, field maple, ash, oak, poplar, hornbeam and even yew — are flourishing all over Britain thanks to the Tree Appeal, an initiative I helped to launch in schools with Ken Whitley, a local farmer in Durham. Then there is my work with David Shreeve of the Conservation Foundation, tending trees, young and old.

It is vital that we all join the campaign to plant trees that are native to the UK, otherwise there will be no habitat for the insects, birds, butterflies and flowers that live in them.

This, alas, is what happened after World War I. Our woodlands had been stripped bare to serve the industries that helped the war effort.

After the war we planted acres of Sitka spruce. They're imposters that belong in their native Canada and U.S., not Britain. Great, brooding woods began to march across our countryside, ousting our native yew and juniper.





# Our wonderful woodlands contd



Sitka spruce grow fast — and under their dense canopy little plant life thrives. Deer use them only for cover and have to seek grazing outside their black shade. No drifts of herbs or bluebells grow under them in spring — they do not encourage biodiversity.

And they are quickly felled, so there is no time for them to grow gnarled and knobbled with age; or for insects and lichens to flourish into their fissures and crevices.

This is why we must plant and cherish our native trees. And I feel lucky to live among so many fine examples of them. Near my home, a 15th-century mill-house in Teesside, stretch the 5,000 acres of Hamsterley Forest.

It is criss-crossed by streams and its plantations of Scots Pines and ancient oaks are a rich natural habitat for roe deer, badger, red squirrels, reptiles and amphibians — and, of course, butterflies and moths.

If you stand quietly and watch — as I often do in Hamsterley Forest — you may see a wood ant building its nest from fallen pine needles. And on a summer evening the air thrums with the song of the nightjar and woodcock.

Crossbills and siskins — an increasingly rare finch with a striking yellow rump — winter there and scurry round the forest floor looking for food, sheltered from the harsh winds by the trees. In the sky above the woods in which they make their homes, birds of prey such as goshawk, sparrow hawk and buzzards circle and swoop.

The woodland is a haven, too, for woodpeckers, treecreeper and summer migrants such as the pied flycatcher and wood warbler.

I love the richness of the autumn colours, which this year are set to last well into November. The experts at the National Arboretum say that some trees are turning much later than usual because of the mild weather, their green leaves contrasting beautifully with the reds, plums and oranges more usually associated with the season.

But more than this riot of colour — or even the new green growth of spring — I value the stillness of woodlands. There are desolate places where you can wander in silence.

The time I love best there is the winter when the trees are bare. It is the season for standing and quietly watching the



creatures that live in the forest.

At dusk there may be pipistrelle bats. Although they hibernate, on warmer winter nights they flitter through the bare branches on their jerky, erratic twilight journey in search of prey. There are roe deer, too — you can often trace their tracks through the woodland paths — and families of badgers who break their long winter sleep to emerge on mild nights.



**For all these reasons I cherish our woodlands;** so, too, should you. For Britain is greener, richer — and infinitely more beautiful — because of them.



They are such a fundamental and glorious part of our landscape — *a landscape, as Winston Churchill said, that's worth dying for.*

*By David Bellamy  
Take from the Daily Mail online, 13th October 2010*

## **Lax imports regime threatens Britain's native trees, says Forest Research expert**

Britain's native trees face greater danger than ever before thanks to lax horticultural import controls, according to a report.

One of the UK's most senior authorities on trees, Clive Brasier, said Britain's trees were under relentless and systematic attack from a host of diseases.

Invasive organisms could adapt and strike chestnut, alder, larch, Corsican pine, beech and oak, the professor at [Forest Research](#) warned in the *Daily Telegraph*.

Pests ranging from bleeding canker, sudden oak death and red band needle blight were killing trees from woodlands, riverbanks and lowlands.

Brasier said international protocols governing the trade and movement of trees and root stock had not been properly revisited since the 1950s and were now inadequate.

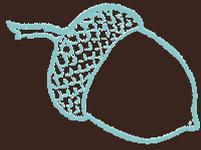
"The trade in plants is now highly globalised and yet most European nurseries and plant-health organisations have little knowledge that they may be harbouring exotic *Phytophthora* pathogens," the article said.

Brasier called for international protocols on the trade in plants and trees to be overhauled "urgently and comprehensively" to control movement of material.

The RHS and journalists should educate people and the plant-nursery trade on the risks of imports, and lobby MPs on what they planned to do "to save our trees".

*By Jez Abbott,  
13 October 2010 Taken from [www.hortweek.com](#)*





# Gardens: Apple glut



**If you've got an apple glut on your hands and you're sick of crumble with every meal, turn your hand to making juice**

When life hands you lemons, the saying goes, make lemonade. But lemons weren't my problem. My botanical uncle had spent a happy 18 years augmenting our old orchard at the family home in Wales. When he ran out of space, he planted another orchard, and then another, experimenting with everything from Bramley and Blenheim Orange to unusual local varieties such as Pyg yr Wydd and the recently rediscovered Bardsey Island apple, Afal Ynys Enlli, to see which would survive the damp climate and acid soil.

Some trees didn't make it, but many others survived and began to mature, cropping ever more generously, until we were crunching through a carpet of fruit and overwhelmed with impossible volumes of crumble, chutney and trays upon trays of apples of all shapes and sizes.

Despite a great enthusiasm for planting, care and maintenance has never been my family's strong point. So the trees grew unpruned, the weeds rose higher and the fruit fell like rain. We needed a plan.

The local pub and shop took some fruit, and a cider buff came and picked Tom Putt and traditional Welsh Pen Caled. So far so good. But the problem with early apples is that they don't keep very well – a week or so at best. So the deep red, strawberry-flavoured Devonshire Quarrenden and golden-yellow Grenadier deteriorated fast. And while Discovery and Katy are tasty, the glut was unmanageable.

Then came inspiration. If we turned the surplus fruit into juice, it would keep well into the following year. Goodbye to crumble after every meal, hello to months of cloudy, fragrant apple nectar; a happy reminder of autumn harvest. Our apple nurseryman

knew someone who could press and bottle apple juice, so we piled the back of the car high with fruit and, filled with optimism, set off to see him.

Blenheim Orange made a tasty, pure juice, and when blended with Bountiful produced a sharper, distinct freshness. We promptly dispatched more apples, using up the odds and ends, including Cox's Orange Pippin, its relative Sunset, some rather runty Winston and a hard, tart fruit we know only as "the Chew Stoke apple", which my uncle took as a cutting 40 years ago. This made a pleasingly well-balanced and subtly different juice.

On a domestic scale, apple juice is easy to make and store in the freezer, and it's a good way to use up gluts of fruit and damaged (but not deteriorating) apples. The physical perfection of the apple has no impact on the taste, and while supermarkets have trained us to expect homogeneous and unblemished fruit, this is not how they grow, especially if unpruned, unthinned and unsprayed, as many family apple trees will be. Novice and time-poor gardeners take heart – if it's ripe, even small and spotty fruit can make the grade.

You can also juice fresh fallers – a plus, because many of our trees are too tall to pick the highest fruit, even with a ladder. Avoid rotting apples, however, because the juice will taste musty and won't keep.

As this season's apples ripen, there is a new joy and anticipation. We have designed a pretty label, friends have promised to help pick and my sister-in-law has rustled up a website. In an unusual spirit of enterprise, my father shared some bottles around the village and a niche local product was born.

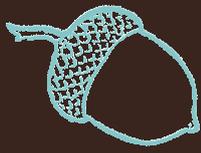


• For more on Naomi Slade's homebrew, go to [towyalleyapples.com](http://towyalleyapples.com)

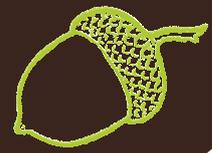
Naomi Slade

Taken from [www.guardian.co.uk](http://www.guardian.co.uk) 16 October 2010





# Tree Hotel



Who hasn't wondered what it would be like to live in a treehouse? If you visit the beautiful village of Harads in northern Sweden, you have the chance to find out or, at least, to discover what it's

like to stay at a Tree Hotel. Here, a new concept in luxury hotel accommodation has just opened offering guests a top-of-the-trees experience in complete harmony with the environment.

The hotel is the product of a collaboration between some of the most important Scandinavian architects and designers who have worked together on this project with its focus on balancing environmental and ecological values with comfort and high-class design. The result is an offbeat hotel that offers guests the truly unique experience of sleeping in a tree-top room, where the scent of the forest pervades the air, the sound of the breeze whispering through the leaves lulls you to sleep and the dawn chorus is your natural wake-up call.

The Tree Hotel offers six of the most original accommodation choices, all of which are in perfect harmony with the environment, though some blend with the setting while others offer interesting visual juxtapositions. Accessed by a retractable ladder, the Bird's Nest is a unit big enough for a family with two children, whose exterior is masked by a network of branches. There's a UFO, too: a comfortable and modern 30 square metre split-level space that looks just like a space ship coming into land between the trees and is guaranteed to delight children of all ages.

The Blue Cone is a traditional wood construction reached by a bridge from the mountain behind the unit. Again, it sleeps four, with a double bed, and two singles in the loft space. The Cabin, a sort of capsule suspended among the trees, is also accessed from a walkway; this unit offers accommodation for a couple and has stunning views out over the valley of the River Lule. A rope bridge gives access to the Mirror Cube, an ultra-modern unit whose mirrored exterior reflects the surrounding trees and provides startlingly efficient camouflage making it the perfect 'hide' from which to observe the surroundings.

The final accommodation option is the Room with a View with three separate areas offering three distinct perspectives: the kitchen-diner looks out on the river, the bedrooms look towards the forest, and the bathroom faces the sky. The three zones are combined so as to create an open roof terrace.

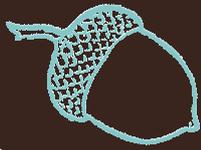
Harads is only 60 kilometres south of the Arctic Circle and is a beautiful unspoiled environment for all sorts of activities including snow-shoe walks to watch the aurora borealis, riding and kayaking on the River Lule. And, as you'd expect in Scandinavia, the hotel has a sauna – up in tree, of course.



For more information visit [www.treehotel.se](http://www.treehotel.se)

*Author not acknowledged  
Taken from [www.hellomagazine.com](http://www.hellomagazine.com) 03.11.10*





# Hedge-Laying Workshops



Cheshire Landscape Trust will be running 2 hedge-laying workshops in early 2011. The workshops will give a basic introduction to hedge-laying, including instruction on how to use the tools safely, and will give you the opportunity to have a go at this countryside craft.

The workshops will take place on Saturday 22<sup>nd</sup> January 2011 and Sunday 13<sup>th</sup> February 2011 (venue to be confirmed).

Places on the workshops cost £10 each and are available on a first-come-first-served basis. To book your place contact Cheshire Landscape Trust on 01928 518018 or email [cltoffice@tiscali.co.uk](mailto:cltoffice@tiscali.co.uk)

\* venue for the hedge laying workshops TBA.

## Bright idea? Trees made to glow in the dark

**Trees could become the new streetlights after scientists discovered they could make them glow in the dark.**

Researchers in Taiwan found that implanting tiny gold particles into leaves can make them give off a reddish light. They predicted that the technique could be used in the future to make roadside trees light up at night, saving electricity for street lights.

This week a survey suggested that half of the councils in Britain were planning to cut back on street lights to save money. Roads are lit by an estimated 7.5million lamps costing £500million.

The discovery was made by Dr Yen-Hsun Su and his team when they inserted gold nanoparticles into a plant which made the leaves emit red light.

‘In the future, bio-LED could be used to make roadside trees luminescent at night,’ Dr Yen-Hsun Su told Chemistry World magazine.

‘This will save energy and absorb CO<sub>2</sub> as the bio-LED luminescence will cause the chloroplast to conduct photosynthesis.’ The team were trying to find a way to create light without using toxic chemicals such as phosphor powder. ‘Light emitting diode has replaced traditional light sources in many display panels and street lights,’ said professor Shih-Hui Chang.

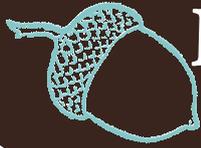
‘A lot of LED, especially white LED, uses phosphor powder to stimulate light of different wavelengths. However, it is highly toxic and expensive.’

The research was published in the journal Nanoscale.

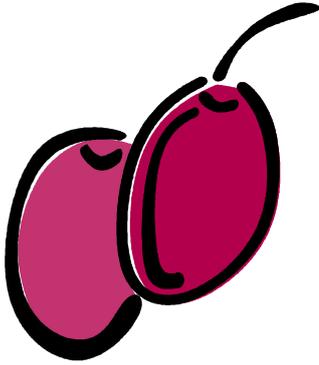
*12th November 2010, Author not acknowledged*

*Taken from: <http://www.metro.co.uk/tech/847017-bright-idea-trees-made-to-glow-in-the-dark>*





# New orchard to save Denbigh plum



**A community orchard is being planted so Wales' only surviving native plum variety is saved for posterity - and eating.**

A festival celebrating the Denbigh plum is taking place in the town this weekend and includes planting up to 50 trees. The Denbigh plum was first recorded in 1785, but its availability became scarce over recent years.

That was until the first plum festival last year, leading to a revival in the fruit's fortunes. "It's crazy the way it's taken off," said organiser Sue Muse, who runs Denbigh's Glass Onion cafe. "After last year's first festival people wanted to know where they could buy the tree."

Now people have started purchasing their own trees to plant in the orchard as part of the community project. Land has been donated by the Cae Dai Trust near the site of its 1950s museum.

Denbigh plum trees have been from Wales' only commercial grower of the fruit, Ian Sturrock, Lon Cytir, Bangor. The newly formed Denbigh Plum Group is carrying out a plum audit to find out who has a genuine tree on their land.

"We've located one right in the centre of town behind E Jones electrical shop and the Co-op has ordered two to plant in an area right behind the store," said Mrs Muse.

Denbigh plums are large, round and dark purple, but strewn with golden dots. They are said to be much sweeter than other plums and also relatively disease-free.

An example of the Denbigh plum was found in the award-winning garden of historic Kelmarsh Hall, Northamptonshire, and its provenance has been agreed by Mr Sturrock.

The Kelmarsh head gardener, fearing the tree might not survive, called in staff from a local horticultural college who have taken grafts and budded them onto new rootstock.

On Saturday the plum festival including cookery and horticultural demonstrations and a market selling rural produce, while Sunday's community orchard planting runs between 12-4pm. Trees can be sponsored via the Glass Onion café.

*Author not acknowledge  
Taken from [www.bbc.co.uk](http://www.bbc.co.uk), 29.10.10*

## The Acorn is funded by:

