

Cherries at Craigie's

Cherries are a new crop at Craigie's and to Scotland. We planted our orchard in 2011 and this is our second fruiting season after 4 years of establishment.

Picking tips

Cherries in the supermarket are picked unripe so that they have a long shelf life, the price for this is poorer flavour.

Cherries should be picked when they are almost black and not when they are red.



Ready to pick

NOT ready for picking

Do not pull on the branches to get the fruit at the top, our trained staff will pick these ones, if you do you will damage the cherry branches.

Care must be taken to avoid damaging the branches and leaves as this will affect next year's crop.

Children must not be allowed to run around in the tunnels as there are wires at low levels and branches at a height that they could harm themselves.

We will have farm staff in the tunnels to assist you and check that you are picking the best fruit, please listen to their advice.

Why is PYO the same price as ready picked?

- Not many farms offer PYO on Cherries as the trees can be easily damaged.
- We have invested £80,000 in the plantation so a lot of money is tied up in trees.
- Fruit picked unripe reduces the yield potential by around 30%.