

Orchard Link News

'Saving orchards in South Devon'



Young trees in Heron Valley Orchards (photo: Sue Hallam)



ORCHARD LINK

Orchard Link is a south Devon organisation set up in 1998 by apple and cider enthusiasts concerned about the disappearance of traditional orchards in the area. Its purpose is to promote the restoration and extension of orchards by offering technical advice and support to both existing owners and individuals or groups planting trees for the first time.

At the moment the committee is meeting every other month by Zoom. This arrangement will be reviewed when all coronavirus restrictions are lifted.

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Copy deadline for the next issue: mid-October '23.

Tattwa Gyani and Gill Gairdner



Chairman's bite of the apple



This is our first annual newsletter, which we are sending to all members in paper format. From its inception in 1998, Orchard Link published on average three newsletters a year, but changing patterns in e-communications and readership has prompted changes. All back copies of the newsletter are downloadable from our website resources section.

The abundant apple harvest this autumn has brought new people to Orchard Link and new members are hiring the apple-pressing equipment – it's been our busiest season for some years. Interesting that the long hot dry summer seems to have had the effect of delaying the ripening of the apple crop: apples in our orchard which would normally have fallen by mid-October were still clinging to the trees in early November and the span of press hire dates – starting at the beginning of September with our stall at Kingsbridge Show – has extended longer than usual into mid-November, a period of eleven weeks. A couple of articles in this newsletter discuss other impacts of the changing climate.

As always, I am hugely appreciative of the contributions made by the committee. They are all 'just' volunteers and ordinary Orchard Link members, but together give freely of their skills, dedication, knowledge and time to making sure we can run our activities and flourish.

Robin Toogood



A winter task to come ... (photo from an Orchard Link restorative pruning course)



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Dartmouth Community Orchard

Achieving 'Village Green' status

The Dartmouth Community Orchard occupies a 3.4-acre (1.37-hectare) site along Dartmouth's main entry thoroughfare, College Way. It is regularly used by residents and visitors for exercise, quiet contemplation, dog-walking, picnicking and play. There is documentary evidence that an orchard has occupied this site since at least 1840, but the current orchard is only a remnant of a more extensive one and is the last remaining of the 19 orchards in Dartmouth recorded at that time. It holds approximately 150 apple trees of at least 60 different varieties in two paddocks separated by a remnant of old woodland.

Dartmouth Town Council owns the orchard having purchased it from MoD Estates in December 1993. The construction of College Way had isolated it from the grounds of Britannia Royal Naval College, which it had been part of for approximately 100 years. A condition of purchase was 'that the permitted use of the said land ... shall be deemed to be an orchard designated as open space or gardens'. Despite this, previous incarnations of the Council proposed using it for parking or housing on more than one occasion.

The Friends of Dartmouth Community Orchard was formed in December 2014 when a group of local residents became concerned about its state. It quickly became apparent that as well as helping bring the orchard back into condition, a more strategic approach to its protection was required. This was

highlighted in 2018 by a further town council proposal to use part of the orchard for housing. The Friends initiated and led a campaign and petition against the proposal, meanwhile investigating the possibility of gaining Village Green protection for it with the assistance of the Open Spaces Society. The then town council, as owners, would not co-operate, and the Friends had to accept that the best they could achieve at that time was registration of the orchard as an Asset of Community Value by SHDC.

In January 2020, in response to a proposal from the Friends, the current town council voluntarily applied for registration of the Community Orchard as a 'Village Green'. The proposal was underpinned by the work a sub-group of the Friends had done previously.

The town council's change of approach was brought about not only by a change of personnel on the council but also by increased recognition of the value of community orchards. The Heritage Lottery-funded 'Growing Orchard Communities in South Devon' project undertaken by Orchard Link and the South Devon AONB between 2015 and 2018 had played a significant part in raising this awareness and enabled the Friends to articulate the case for making the Dartmouth orchard a 'Village Green'.

The Friends' proposal was based on the observation that green spaces located close to local communities provide a range of social, environmental and economic benefits. It stated specifically that the Community Orchard was:

- A place for quiet recreation and healthy activity for individuals, a location for small scale community events, and an educational resource.
- A repository of the South West's apple heritage with its stock of old and new trees of many varieties, providing an opportunity to maintain traditional practices like apple pressing.
- An important site for bio-diversity as part of the network of woods, fields, hedges and streams enabling wildlife, including the rare Greater Horseshoe Bat, to move around the mouth of the Dart.

It made the point that the council's costs for maintaining the orchard were low, and that designation as a 'Village Green' would enhance its eligibility for grants. Its value to the community also attracted significant volunteer input, which helped keep costs down further.

The Friends concluded their proposal by stating, ‘Designation as a “Village Green” will provide protection against development in perpetuity – the strongest form of protection – which will be a valuable legacy for the town. It will recognise the Orchard’s value to the Dartmouth community and, more widely, as a traditional South Devon orchard.’

Devon County Council is the competent authority for awarding Village Green status. While the town council, as owners, had to submit the application, the Friends continued their support throughout the application process, drawing on their experience and the advice given previously by the Open Spaces Society. The process proved drawn-out because covid lockdowns created administrative delays, but approval was finally given on 2 November 2021.

Now, at the Ridge Hill entrance to the orchard, a plaque records the event. It was unveiled by the deputy mayor of Dartmouth in the presence of those who had been party to bringing the application to its successful conclusion.

As icing on the cake, the orchard has also been listed as a Local Green Space in Dartmouth’s Neighbourhood Plan, now in the process of going to referendum.



Unveiling of the commemorative plaque, February 2022

Peter Shaw (Dartmouth Community Orchard)

Can we take the heat?



It has been another challenging year for growers! Back at the end of May, out on a jolly on a sunny Friday morning, I had a wander around some cider bush orchards in Somerset and was fairly shocked at what I saw. Whole rows of Dabinett, the cornerstone variety for cider makers across the country, with the bottom branches covered in leaf and flower bud while the top half of the tree was completely bare of leaf or flowers, still seemingly in winter dormancy (see left).

As I drove around various orchards I saw the same thing, hundreds of trees that seemed to be in two different seasonal states at the same time.

Unfortunately, a warming climate with milder winters will mean this kind of erratic habit becomes more frequent. Fruit trees require a certain number of cold

hours in the winter months to break dormancy and have good leaf and bud growth in the spring. Erratic flowering over longer periods will affect fruit set and crop yields, so it is not good news.

On the nursery the real challenge for us this season was the heatwave in July and August, which is exactly when we carry out the propagation of all our trees in the field.

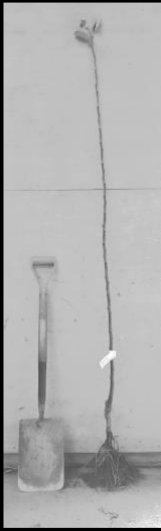
As the days rolled by with increasing heat and no rain I noticed some of our stock trees started to look as if they were suffering. Interestingly it was the 'Cox' types that seemed to be fairing the worst, with limp, flaccid and yellowing leaves. The budsticks that we cut, the propagation material to be grafted on to growing rootstocks, also felt worryingly dry.

Fortunately, we are able to irrigate our rootstocks, and this kept them in active growth while the budding took place. It is vital that the rootstock continues to grow in the weeks after they have been budded in order for the bud to callus and heal. I fear that had we not been able to keep them watered, we would have had a lot of failures.

How you will keep any newly planted trees well watered through the first season is a real consideration if you are planting trees this winter season. The

long dry spells in late spring and summer we have had in recent years make it even more important to mulch your fruit trees with a deep layer of woodchips before winter ends to conserve as much soil moisture as you can.

Tom Nancarrow (Adam's Apples)



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Global warming and apples

As we know, most of the top fruit grown in this country requires a minimum of 1,000 hours of winter chill – that is, temperatures roughly between zero and 6°C. The Orange Pippin Trees website said confidently (possibly a few years ago) that ‘much of the UK has an almost perfect high-chill climate. If you are in any of these temperate areas then chilling hours are of little relevance to the varieties you can choose to grow’. Sadly, this seems likely to become ‘fake news’ soon – or maybe it already has. Martin Crawford of the Agroforestry Research Trust has recently decided to top-graft in the spring some of his West Country apples that have ceased to perform well with French varieties (see his blog, <https://martincrawford.substack.com/p/apple-varieties-for-the-future>).

I asked him which varieties have done particularly badly and he listed the following: Catshead, Cheddar Cross, Longkeeper, Lord of the Isles, Tommy Knight, Payhembury, Pear Apple and Sawpit. The only one of these I have

encountered this year is Pear Apple, and the crop is patchy – very good in some places, practically zero in others. There seems no obvious correspondence to height above sea level/exposure in east-facing sites, so rather inconclusive as regards effects of winter temperature. If any readers have any of these apple varieties, I would be very interested to learn how they are doing and where they are sited. Write to info@orchardlink.org.uk.

Tattwa Gyani



Pear rescue!



It is amazing how this humble conference pear tree in Plymouth's Central Park Community Orchard has garnered so much interest. Let me tell its story.

It began back in November 2021 when I started volunteering as an Orchard Keeper for Plymouth Tree Partnership. While tending the Community Orchard's young trees (a constant battle against brambles), this particular pear caught my eye.

It had a nasty injury – from canker perhaps – almost girdling the trunk. Only a pinkie finger's worth of bark remained. My first thought was simply to

prune the tree back below this point. But, loppers in hand, I could not bring myself to do it. The tree looked so alive above the wound.



This is when I thought a bridge graft might just give this tree a fighting chance. I'd never seen more than a few faded photos of this technique, but what had I got to lose? If all else failed, the pruning option was still available.

So, I patiently waited till March and, taking a deep breath one clear day, gave it my best shot. To side-step compatibility issues, I harvested a healthy piece of scion wood from the pear tree itself. I then cut it down to size to bridge the wound and nipped off the buds because, well, it just seemed like a sensible thing to do. To graft it to the tree, I used what the grafting guru R. J. Gardner might have called a modified side graft ... if he was feeling generous.

At the time I just followed my instinct, and it felt, to be brutally honest, like a hack job at best ... I remember thinking, cripes, that grafting tape hides a myriad of sins. After packing the two grafted ends as best I could with homemade beeswax-based grafting wax cooling far too quickly in the fresh March air, I crossed my fingers – and waited and watched.



Spring turned to summer and to my astonished delight the tree flowered, came into leaf, and quite frankly thrived. Now, even the bridge has leaves, and the branches above dangle with fruit. In our current drought [August], I doubt the pears will mature but, honestly, that doesn't bother me in the slightest. What a tree!



Next spring, I plan to add a second bridge to further strengthen the divide.

This humble young pear has taught me the tremendous resilience of fruit trees. If you want to learn from them, just give your wild-eyed experiments a go! The results may surprise you – and your trees might even thank you for it.

Alice Thompson



The genesis of a new orchard

In May 2020, during the first COVID-19 lockdown, we were given the opportunity to develop an acre of derelict land on the edge of Dartmoor (within the Dartmoor National Park boundary). The Park authority quickly furnished us with a long list of things we couldn't do to the land (basically anything apart from growing plants) so we decided to plant an orchard.



The land had previously been a nursery and had the remains of walls and chimneys from the glasshouses and attached boiler rooms, so we spent the summer employing someone with a digger to break up and remove the slabs of concrete and clear the land, while we disposed of rubbish (old chicken houses/fences, etc.) and picked up stones.

Once the land was reasonably clear we sowed 'pony paddock' grass seed with lots of red and white clover to add nutrients to the soil. We sought advice from an Orchard Link member about the feasibility of the site for an orchard and carried out soil tests (not that the latter was necessary as no-one seemed too sure what it meant, but it made us feel better to be doing things 'properly'!). The site was deemed suitable for apple trees, so we were ready to go.



We contacted Tom Nancarrow at Adam's Apples and asked his advice about varieties of disease-resistant apples for juice and cider making, put in our order (100 apples, four crab apples, two pear trees, a cherry and a plum), and waited for them to be delivered.

The trees arrived on a cold weekend in January 2021 and we were surprised at how little room 110 bare root stock trees took up.

We spent some time tying string to stakes from one end of the field to the other in order to ensure we planted in straight rows, marking every four metres along the string with insulating tape. By that point we were in the



second COVID-19 lockdown period so were unable to call on wider family and friends to help with planting. But we roped in our teenage children, who were surprisingly helpful, and spent a back-breaking weekend digging holes, adding root powder and bone meal and getting them all in the ground (the trees, not the children!) within two days, feeling very pleased with ourselves.

Now comes the long wait for the trees to mature

Andy and Mary Gorman



Formative pruning course

After attending the workshop on formative pruning run by Tattwa Gyani last weekend [26 February], we are looking forward to taking our newly learned skills to our orchard and trying to repair the mistakes we made last year following some panicked Youtube-led pruning ... if only we had attended the course in 2021! It was lovely to actually meet some of the people from Orchard Link previously only seen online and also to get to know others with orchards in different places throughout south Devon. As well as providing us with cups of coffee and chocolate biscuits, our host, Mark, boldly let us loose on his young apple and pear trees! After an introductory session with Tattwa in his shed, we took to the field where we learnt to consider how we wanted

the trees to grow, including what height we wanted to have the lower branches and how to train them to grow in the right direction by looking at the buds that were forming. We then armed ourselves with secateurs and, in groups of four, set to work on the trees. I am happy to say that Mark remained stoically calm throughout We just hope that a return visit next year will show that we didn't make too many mistakes!

Mary Gorman

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Members' visit to Heron Valley Orchards



On 15 September Tasha and Barney Green (see left, with one of their trees) generously welcomed a sizeable group of Orchard Link members to Heron Valley Orchards near Loddiswell, Kingsbridge, for a thoroughly enjoyable orchard walk and cider tasting.

Tasha Green remembers picking apples and hedgerow flowers as a child on her family's farm. Her

parents were among the few organic farmers in the country at that time. When they retired 15 years ago Tasha bought the family farm, continuing to use their sustainable farming methods. Heron Valley now produces award-winning cider and juices, cocktail mixers and cider vinegars. Their cider is made with no added sulphites or preservatives, using only wild yeasts, following the mantra 'if in doubt, leave it out'.

Heron Valley has traditionally used apples from local orchards for cider and juice-making, but some years ago they also planted up around 16 acres with 1,200 apple trees, a mixture of cider, dessert and cookers). Charles Staniland was closely involved with the planning of these orchards and led the Orchard Link visit, pointing out the trees that were doing well on this site and those proving not so successful. Trees that are thriving include Yarlington Mill, Winston, Ashmeads Kernel (though these suffered in the hot, dry summer), Rubens, Sops-in-Wine with its lovely pink flesh, Greensleeves, Sunset and Bramley; not so healthy were Rakia, Jonagold and Egremont Russet. All are mostly on MM106 rootstock.



Tasha explained some of the difficulties their trees have faced, including damage caused by ferocious south-westerly winds and deer and hares, and pointed out a large boggy area where the trees struggle to thrive. Improvements underway include hedging for shelter and drainage, and deer fencing has been erected to good effect. Given these challenges, it was really encouraging to see so many of the trees doing well (see left, Black Dabinett doing well). All this activity is done with care for the environment in mind and they work closely with Devon Wildlife

Trust to create wildlife areas and pollinator-friendly meadows.

Our orchard walk was followed by a visit to the processing area with its up-to-date Vigo belt press and smart bottling and pasteurising equipment. There was a lot of interest in this from members, who asked Tasha about the apples used and the fermentation process. Then we moved on to a cider tasting in their impressive new showroom, bar and café. We were invited to sample the Heron Valley dry and medium ciders, both delicious, and enjoyed a good catch-up with Orchard Link friends.

Tasha and Barney were delighted last year when Camilla, now Queen Consort, officially opened their new building. This also showcases their sister company Weaver Green that makes beautiful soft blankets, bags and cushions entirely from recycled plastic bottles. The inspiring story of how Tasha and Barney diversified into this worthwhile activity can be found on www.weavergreen.com.

We were very grateful to Tasha and Barney for their hospitality and to Charles Staniland for leading the orchard walk. Heron Valley drinks can be found at many south Devon retailers and online. Anyone with apples to sell can make contact via sales@heronvalley.co.uk. Visitors are welcome at Heron Valley Orchards, Loddiswell, Kingsbridge, Devon, TQ7 4EA.

Sue Hallam



Kingsbridge Show 2022

Kingsbridge Show was our first experience of representing Orchard Link at an event, and very enjoyable it was!

As newbies, we unfortunately managed to break one of the displays, but the more seasoned Orchard Link members present were very forgiving, and the stand looked great despite the absence of that particular display board.



The bags of early Discovery apples picked the previous day by Robin and Jude Toogood added a splash of colour alongside the pressing equipment.

The scratter and the basket press were popular with children, who were keen to show how strong they were and enjoyed tasting the juice they produced. There were many comments about how different it is from the juice you buy in the supermarket

Several people approached us with queries about their apple trees or their aspirations to develop an orchard of their own. We were grateful to have Peter (Webb) standing nearby to help us answer the more technical questions. Lots of people were interested in Orchard Link and we hope we may have helped generate some new members.

The show itself was a lovely friendly event and we managed to find some time to wander around the other stalls and watch some horse racing in the main ring.

All in all, a good day.

Andy and Mary Gorman

Kingsbridge show, afternoon shift

We were visited by members of the Kingsbridge Food Bank and, having more beautiful quality Discoverys than we could possibly use, we arranged for them to bring up some crates, which they enthusiastically filled to offer to their clients (see photo above). They then passed us on to some sausage/pasty makers (The Bear and Blacksmith) who in turn took a load of pommace for their pigs. As it was teeming down by departure time, we were doubly thankful to have less to load up! *Tattwa Gyani*



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All Ways Apple Festival



We brought samples of lots of different apples – some West Country – to this October event in Devonport Guildhall, to demonstrate the amazing variety of appearance, size and taste. Our largest was

Jumbo, a modern cross (Charles Ross and Jonathan) and a tasty and enormous dual-purpose fruit; smallest was Golden Knob, a tiny Somerset variety from 1700, with a sweet tangy flavour. The latter topped our tastings for popularity, closely followed by Cornish Aromatic. For me (Tattwa) the highlights of the day were the children's faces when tasting: at first a tentative nibble, then a flood of grins and fierce noddings of the head! Also the tiny tot who could barely reach the table but insisted on many repeat peelings with the apple peeler machine. One apple got peeled to its core, all the peelings being stuffed into her mouth! A future orchardist, perhaps.

There were many questions, including the usual: 'Why can't we buy any of these?' Not easy to answer that one succinctly.

These events reach only a tiny proportion of the population, but education and inspiration has to start somewhere and committee member Tess Wilmott, who organises this festival, is doing a superb job. We very much relished the urban setting, a contrast to Orchard Link's more usual South Hams environment.

Tattwa Gyani and Gill Gairdner

Orchard Network – a year's developments

The Network has now become an organisation run by an elected board, with budget and bank account. It chose the form 'constituted Unincorporated Association'. Individuals, organisations and local groups will pay an annual subscription of £25. The website (www.orchardnetwork.org.uk) is currently being developed and has useful information about, amongst other things, facilities in different counties. The whole group meets twice a year, but the

many working groups are busy behind the scenes on many projects, covering a comprehensive list of important aspects of orchard/fruit growing.

At the last meeting we had a detailed discussion around the topic 'Promoting best practices in the management of orchards for wildlife biodiversity'. Learning what other groups are doing across the whole country is valuable, and I aim to introduce ideas from these meetings to our committee, and hence into our local activities, if relevant and timely.

One example. Orchard Link held an early evening 'Blossom' tour of a National Trust orchard this spring, which, though sparsely attended, proved extremely interesting; we found out about pollination, how flowers differ widely in colour, size, and shape, and much more. There is now support from the Network in the form of a poster promoting these events that will be sent round to all the community groups; also a downloadable 'how to do it' pack prepared by the National Trust.

Discussion is taking place about a series of webinars on topics of orchard management – a huge project, but one which would eventually ensure a more consistent quality of expertise and presentation, rather than the hit and miss quality of Youtube! (I know there are different styles of e.g. winter pruning, but there are also general principles which we all follow.) Meanwhile, have a look at this amazing Europe-wide project: <https://coreorchard.wixsite.com/core/home> ('Learning Toolkit for Traditional Orchards').

We will also get a new apple identification handbook for which I am waiting with excitement!

Tattwa Gyani



The cultivated plum in the UK is thought to be the result of a natural cross between the cherry plum and the sloe, which probably took place in the Caucasus.

China is the world's leading producer of plums.

Dried plums are called prunes, but not all plums are prunes.

Plums have more than 100 per cent more Vitamin C than apples.



Courses and events

ORCHARD LINK

Sunday, 4 December, 10.00–3.00. Winter Pruning, with Tattwa Gyani.

Lustleigh Orchard. This course covers both winter and renovation pruning of mature apple trees. You will learn techniques for ensuring continued and replacement growth and bringing trees back into a healthy balance where overcrowding has reduced fruit production.

The day will be a mix of classroom-based teaching, demonstration and supervised hands-on practice. £25.00.

Saturday, 21 January, 10.00–3.00. Pruning the Young Cropping Tree, with Charles Staniland. Heron Valley Orchards. This course is aimed at members with trees around five years old that are just starting to crop.

The session will teach pruning techniques aimed at helping your trees continue to develop into strong and healthy specimens able to produce good crops of fruit in the coming years. This is a rare chance to practise pruning different varieties of young dessert and cider apples. £25.

Saturday, 18 February, 10.00–1.00. Formative Pruning, with Tattwa Gyani. South Brent. Are you wondering how to prune your young trees for future shape and development? This course will explain, demonstrate and supervise pruning techniques to achieve well-balanced and productive trees.

Sunday, 5 March. Orchard Management and Biodiversity.

Do you have a very tidy orchard or one that is becoming rather overgrown? Decisions taken around tree care and the management of the growing herbage beneath have an impact on biodiversity. This is a chance to explore such matters with wildlife expert John Walters and orchardist Charles Staniland in a charming mature orchard near Ashburton. Details TBA.

For more information about these events and/or to book, go to the 'Events and courses' page of the Orchard Link website.



ORCHARDS LIVE

Saturday, 3 December, 10.30–3.30. Restorative Pruning. Nr. Black Dog. £12.

Saturday, 4 February, 11.00–1.00. Scion Day. Lapford Victory Hall. Free.

Saturday, 4 February, 1.30–4.00. Bench Grafting. Nr. Lapford. £6.00.

Wednesday, 1 March. Your New Orchard: Planning & Planting. Details TBA. £12.

Saturday, 15 April, 10.30–1.00. Top Working Course. Nr. Chumleigh. £6.

Sunday, 16 July, 10.30–1.00. Budding Workshop. Nr. Chumleigh. £6.

Sunday, 6 August, 10.30–1.00. Summer Pruning. Nr. Chumleigh. £6.

To find out more and/or to book, visit the 'Events/Courses' page of the Orchards Live website (www.orchardslive.org.uk).

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