

20th Annual
Franklin County
CIDER DAYS
 Oct 31 - Nov 2, 2014

2014 EVENT HIGHLIGHTS

• **20th Anniversary Kickoff Reception** — A special limited-ticket Friday evening event at The Blue Heron restaurant in Sunderland, MA, featuring select Massachusetts ciders, a selection of sweet and savory small plates from Chef Deborah Snow, and the opportunity to meet and greet cider-makers. **SOLD OUT**

• **Cidermaking 101 Workshop with Bob Delisle and Charlie Olchowski** on Saturday morning (9 - 11 am) at Pine Hill Orchards (\$80.00 charge) — a hands-on beginner's cidermaking workshop; cost include materials, instruction and your first batch of cider **SOLD OUT**

• **Workshops, Talks and Tastings** from beginner through advanced for cider makers, home orchardists and cider aficionados at orchards (Sat and Sun) and at the Shelburne Buckland Community Center (Sat)

• **The Marketplace at the Shelburne Buckland Community Center** in Shelburne Falls, with local artisans and producers, food and apples!

• **New Salem Preserves and Orchards hosts its Cider and Apple Festival** with with child-friendly apple pressing, cider donuts, caramel apples, hot squash/cider soup, grilled hot dogs, cider syrup, cider vinegar, sun-cooked preserves, artisan crafters and our heirloom apples and freshly pressed sweet cider. Come share our scenic view of the Quabbin and roast marshmallows over the campfire. (Saturday and Sunday)

• **The Cider Salon** — the world's largest hard cider tasting in the big tent opposite the Shelburne Buckland Community Center. Two sessions again this year — 3:00 to 4:30 and 5:15 to 6:45 (Sat) — \$25 each session, no admission without a ticket **BOTH SESSIONS SOLD OUT**

• **CiderDays Locavore Harvest Supper** — Chef Paul Correnty will once again mastermind a savory fall feast featuring apples, cider and other locally grown foods. The dinner will be held in the Shelburne Buckland Community Center (Sat) **SOLD OUT**

• **British Cider Tasting and Discussion** with Tom Oliver of Oliver's Cider and Perry, Herefordshire, England, on Sunday at the Deerfield Community Center in Historic Deerfield. — **SOLD OUT**

• **Apples to Juice to Cider tasting** with Steve Woods and John Bunker on Sunday at the Deerfield Community Center in Historic Deerfield — **SOLD OUT**

• **Cider and Cheese Pairing** with Provisions on Sunday at the Deerfield Community Center in Historic Deerfield — **SOLD OUT**

• **Third Annual CiderDays Amateur Cider Competition** - an AHA/BJCP sanctioned event open to any amateur cidemaker age 21 or older - held on December 6th, 2014 — drop entries off at CiderDays. Registration open on from October 25 to November 15, 2014.
<http://ciderdayscompetition.org>

SOMETHING FOR EVERYONE!

FOR HARD CIDER LOVERS

- Workshops at the Shelburne Buckland Community Center (Sat; sample ciders with purchase of tasting glass)
- Fermentation: Basics and Beyond with Jocelyn Kuzelka, Panacea Wine Consulting (Sat, SB Community Center)
- Ice Cider making w/Claude Jolicoeur, (Sat, SB Community Ctr)
- Home Cidermakers Tasting: Ciders from the '13 Harvest
- So You Want to Be a Commercial Cidermaker, with Steve Gougeon and Andy Brennan (Sun, Bear Swamp Orchard)
- Making Barrel Cider with Charlie Olchowski (Sun, Apex Orchards, Shelburne)
- Bring Your Own Session (Sun, Apex)
- Plein Air Hard Cidermaking with April Woodard-McNiff (Sun, New Salem Preserves and Orchards)

FOR FOLKS WITH HOME ORCHARDS

- Fruit Exploring with John Bunker and Rowan Jacobsen (Sat, Apex Orchards)
- Holistic Orchard Management with Michael Phillips (Sat, Bear Swamp Orchard)
- Organic Orchard Practices: A Primer, with Jennifer Williams and Steve Gougeon (Sat, Bear Swamp Orchard)
- Cider press demo by OESCO (Saturday at Clarkdale Fruit Farms, Deerfield)
- Apples for Juice and Cider with Claude Jolicoeur and Alan Suprenant (Sun, Bear Swamp Orchard)
- Tending Backyard Apple Trees with Steve Lanphear, Sentinel Farm (Sun at New Salem Preserves & Orchards)

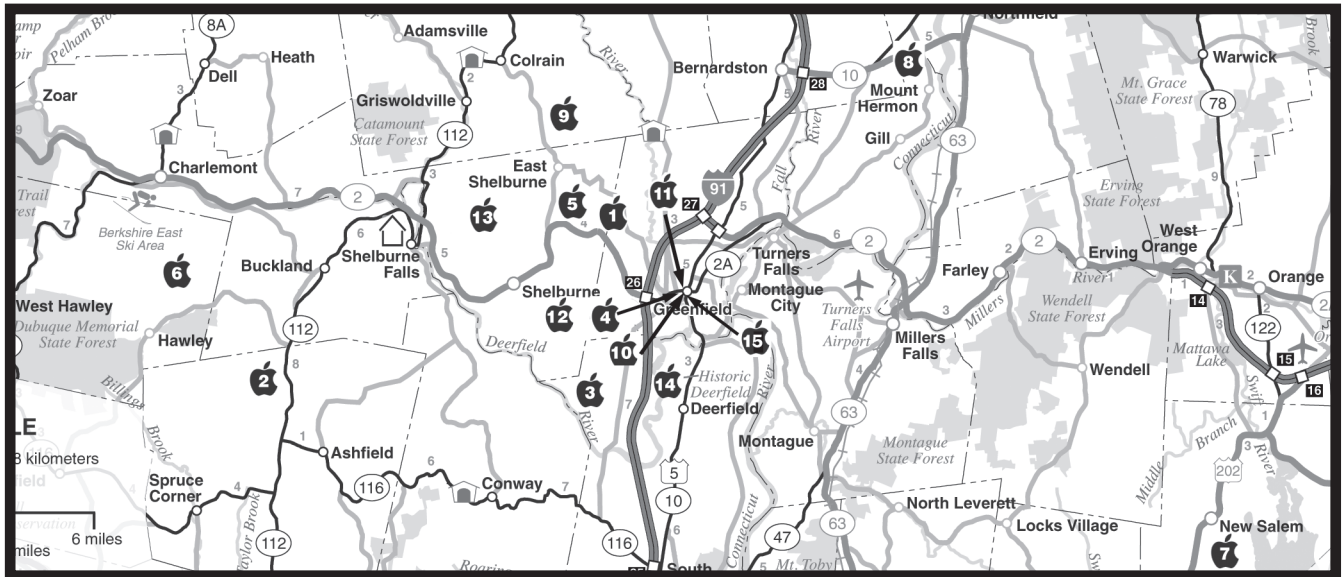
FOR FAMILY FUN

- Apple Pancake Breakfast (Sat, Greenfield)
- Cider and Apple Festival at New Salem Preserves & Orchards, New Salem (both days)
- Marketplace showcasing specialty foods and artisan crafts (Sat at the SB Community Center)
- Orchard Ride (Sat and Sun at Pine Hill)
- Wassailing Apple Trees (Sat at New Salem Preserves & Orchards, New Salem)
- Tasting of Apples, Pears, Ciders (both days, Clarkdale); tasting and cider pressing (Sun, Bear Swamp Orchard)
- Annual Pumpkin Smash, Hager's Farm Market (Sat)

FOR FOODIES

- **Choosing the Right Apple for Your Recipe** with *Yankee Magazine* editor and author Amy Traverso (Sun, Clarkdale)
- **Apples for Baking: Tasting and Workshop** (Sun, Clarkdale)
- **Making Delicious Apple Cider Vinegar** with Bob Colnes (Sat, New Salem Preserves & Orchards)
- **Cooking with Cider Demos** on Saturday at Magpie Woodfired Pizzeria, 21 Bank Row, Greenfield, MA, hosted by Amy Traverso 10 - 11, with chef Chris Prosperi of Metro Bis (Simsbury, CT) 11 - 12, with chef Brendan Pelley of Zebra's Bistro (Medfield, MA) 12 - 1, Swedish applemarmelade demo with Katharina Ångström Isacson of Äppelfabriken (near Stockholm, Sweden)
- **Cider-themed menus** at area restaurants (see website)

CiderDays 2014 Locations



Shelburne Buckland Community Center

CiderDays workshops, tastings and Marketplace. From I-91 (Exit 26), take Rt. 2 West to South Maple Street (from the traffic circle, you will travel for about 9 miles). Turn left onto Bridge Street and take a right onto Main Street. The Community center is on the right.

- 1 Apex Orchards** 153 Peckville Road, Shelburne (413) 625-2744 www.apexorchards.com — Apples, honey, and cider vinegar from the Smith family orchard. Turn right at Peckville Rd, 3.4 miles west of I-91 rotary (exit 26).
- 2 Bear Swamp Orchard** 1209 B Hawley Road, Ashfield, 413-625-2849 www.bearswamporchard.com — Come enjoy the end of the apple season with tastings of their hard ciders made from their organically grown apples, and tour their new cidery building. They will have hard and sweet cider for sale as well as cider doughnuts, and jams and jellies. From Shelburne Falls- Rt. 112 south approx. 6 miles to Apple Valley Rd take right, follow 2.4 miles to Hawley Rd, take right (follow event signs).
- 3 Clarkdale Fruit Farms** 303 Upper Road, West Deerfield 413-772-6797 www.clarkdalefruitfarms.com — Tom and Ben Clark grow over 50 varieties of apples, including several heirlooms, on their 99-year-old orchard. They also press sweet cider, and will offer apple and cider samples all day long. Rt 2A East from I-91 rotary in Greenfield, turn right at first light onto Newton St. Take next left on Fairview, then left on Munson St. Follow for 1 mile to Farm stand entrance. Look for signs.
- 4 Artisan Beverage Cooperative** 324 Wells Street, Greenfield, www.artbev.coop — Offering tasting of a variety of Green River Ambrosia meads (honey-wine) made from raw, local honey. Tour the facility, try some mead, and watch Cyser ferment! Rt 2 to Federal Street (Rt 5/10), South to Silver St (1st light). Right on Silver, 1 mile to left on Wells Street. The Meadery is located in the Venture Center building.
- 5 Hager's Farm Market** 1232 Mohawk Trail (Rt. 2), Shelburne; 413-625-6323 www.hagersfarmmarket.com — Hager's is again teaming up with Bear Country 95.3 for Pumpkin Smash. The kitchen will be serving their own grass-fed burgers and sandwiches, sampling, and and homemade fried dough with maple cream. Rt. 2 West from Greenfield, the market will be on the right surrounded by apple trees.
- 6 Headwater Cider Company** 112 Forget Road, Hawley; 413-695-6099 www.headwatercider.com — Peter Mitchell will offer tours of his cider mill and orchard on Sunday from 11-4. Take Rte. 112 South, Turn right on Clesson Brook Road, then right on Pond Road. Final right on Forget Road.

- 7 New Salem Preserves and Orchards** 67 S. Main Street, New Salem (978) 544-3437, www.newsalempreserves.com — Carol Hillman and Bob Colnes host their Apple Festival with child-friendly cider mill, live alpacas, cider donuts, caramel apples, hot squash/cider soup, roasted hot dogs over a bonfire, apples, sweet cider, sun-cooked preserves and more! From Rt. 2 (Exit 16), take Rt. 202 South to New Salem Center (about 7 miles). At blinking light turn left onto S. Main Street. Follow apple signs.
- 8 Northfield Mt. Hermon School Farm** One Lamplighter Way, Gill, MA (413) 498-3467 — Richard Odman and Liam Sullivan will be boiling cider syrup Sunday from 1-4 PM. From Rt. 91 (Exit 28A) take Rt. 10 north to the main school entrance (on the right) and, after 1/2 mile, the left hand fork, and then the next left.
- 9 Pine Hill Orchards** Rt. 112, Colrain, (413) 624-3325 Orchard tours, breakfast, lunch or apple pie a la mode in the orchard restaurant. The press will be going as usual. From Greenfield (exit 26 off Rt. 91) go west 3.7 mi. on Rt. 2 West. Turn right at Colrain Shelburne Road. Ahead 3 mi. Starting from Shelburne Falls: 6.5mi on Rt 112 North. Right at Greenfield Rd, 2.2 mi.
- 10 Ryan and Casey Liquors** 55 Main Street, Greenfield, (413) 772-6585 ryanandcaseyliquors.com — On Saturday, November 2nd, Ryan and Casey will be offering a tasting of a wide variety of commercial ciders and calvados.
- 11 Green Fields Market** 144 Main Street, Greenfield, www.greenfieldsmarket.coop — Tasting of local and regional cheeses 1 - 3 Saturday.
- 12 West County Cider** 106 Bardwell's Ferry Road, Shelburne www.west-countycider.com — Judith and Field Maloney offer a wide range hard ciders made from traditional American and European cider varieties grown at the Catamount Hill Orchard, as well as apples from local orchards. From 1-91, take Rt. 2 west 6 miles. Left on Shelburne Center Road, one mile. From Shelburne Falls, go east 3 miles. Right on Shelburne Center Road. 10 - 4 Saturday and Sunday.
- 13 Wheel-View Farm** 212 Reynolds Road, Shelburne, (413) 625-2900, www.wheelviewfarm.com. The Wheelers grow several varieties of apples, press sweet cider, and produce cider jelly. They also grow and sell grass-fed beef, and maple syrup. Cider pressing and boiling cider for jelly. Open 10-5 each day. From Route 2 Turn onto Little Mohawk Road. Go 3 Miles. Turn left onto Reynolds Road to farm. From Colrain-Greenfield Road take Coombs Hill Road 1.5 miles to Reynolds Road. Turn right to farm.
- 14 Deerfield Community Center** 16 Memorial Street, Deerfield, MA. Venue for the Sunday tastings.
- 15 Magpie Woodfired Pizzeria** 21 Bank Row, Greenfield - Sat chef demos



Sweet & Hard Cider Making in Franklin County

Special Event on October 31st

6:00 - 9:00 20th Anniversary Kickoff Reception - limited ticket event with tasting of Western MA hard ciders, a selection of savory small plates and opportunity to meet and greet cidemakers. Held at The Blue Heron restaurant in Sunderland. **SOLD OUT**

Schedule for Saturday, November 1st

8:00 - 11:00	 Apple Pancake Breakfast nominal charge	Second Congregational Church, Greenfield
9:00 - 11:00	Beginner's Cidermaking Workshop w/ Bob Delisle & Charlie Olchowski (includes materials, instruction and your first batch) SOLD OUT	Pine Hill Orchards, Colrain
10:00 - 4:00	 Marketplace showcasing specialty foods, artisan crafts and apples FREE	Shelburne Buckland Community Center
10:00 - 11:00	Fermentation: Basics and Beyond with Jocelyn Kuzelka, Panacea Wine Consulting FREE	Shelburne Buckland Community Center
10:00 - 11:00	 Fruit Exploring with John Bunker & Rowan Jacobsen FREE	Apex Orchards, Shelburne
10:00 - 11:00	Cooking with cider demo with chef Chris Prospero of Metro Bis (Simsbury, CT) hosted by author Amy Traverso (<i>The Apple Lovers Cookbook</i>) FREE	Magpie Woodfired Pizzeria, Greenfield
10:00 - 12:00	 Russell Powell signs his book <i>Apples of New England</i> FREE	Pine Hill Orchards, Colrain
11:00 - 12:00	Cooking with cider demo with chef Brendan Pelley of Zebra's Bistro (Medfield, MA) hosted by author Amy Traverso FREE	Magpie Woodfired Pizzeria, Greenfield
11:00 - 12:00	 Holistic Orchard Management with Michael Phillips FREE	Bear Swamp Orchard, Ashfield
11:00 - 12:00	Talk on Making Ice Cider with Claude Jolicoeur*	Shelburne Buckland Community Center
11:15 - 12:00	 Orchard Ride FREE	Pine Hill Orchards, Colrain
12:00 - 1:00	Informal Q & A with a panel of veteran cidemakers FREE	Shelburne Buckland Community Center
12:00 - 1:00	 Organic Orchard Practices: A Primer, with Jennifer Williams and Steve Gougeon FREE	Bear Swamp Orchard, Ashfield
12:00 - 1:00	Swedish applemarmelade demo with Katharina Ångström Isacson of Äppelfabriken (near Stockholm, Sweden) — hosted by Amy Traverso FREE	Magpie Woodfired Pizzeria, Greenfield
12:00 - 1:00	 Making Delicious Apple Cider Vinegar for Salad Dressings and More with Bob Colnes FREE	New Salem Preserves & Orchards
12:00 - 1:30	 Cider Press Demo by OESCO, Inc. FREE	Clarkdale Fruit Farms, Deerfield
12:00 - 3:00	Tasting of a variety of commercial hard ciders and calvados FREE	Ryan & Casey Liquors, Greenfield
1:00 - 3:00	 Tasting of Local and Regional Cheeses FREE	Green Fields Market, Greenfield
1:00 - 2:30	Home Cidermakers Tasting: Ciders from the '13 Harvest* with Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt	Shelburne Buckland Community Center
1:30 - 2:00	 Orchard Walk and Talk with Tom and Ben Clark FREE	Clarkdale Fruit Farms, Deerfield
2:00 - 3:00	 Wassailing Apple Trees with Michael Phillips FREE	New Salem Preserves & Orchards
3:00 - 4:30	Cider Salon I: Tasting of Ciders from across North America SOLD OUT	Shelburne Buckland Community Center
5:15 - 6:45	Cider Salon II: Tasting of Ciders from across North America SOLD OUT	Shelburne Buckland Community Center
7:00 - 9:00	CiderDays Harvest Supper SOLD OUT	Shelburne Buckland Community Center







See the Venues listing on the website for weekend activities at other participating orchards.

*For tastings, purchase a CiderDays glass for \$5





 Child-Friendly Event

Subject to Change - Revised 10/30/14

Schedule for Sunday, November 2nd

10:00 - 11:00	 Apples for Juice and Cider with Claude Jolicoeur and Alan Suprenant FREE	Bear Swamp Orchard, Ashfield
10:00 - 11:00	 Cooking Demo with Sandy D'Amato, Good Stock Farm FREE	Clarkdale Fruit Farms, Deerfield
10:00 - 12:00	 Author Russell Powell signs and his book <i>Apples of New England</i> FREE	Clarkdale Fruit Farms, Deerfield
11:00 - 12:30	Bring Your Own: Tasting Homemade Ciders* Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt	Apex Orchards, Shelburne
11:00 - 12:00	 Orchard Ride FREE	Pine Hill Orchards, Colrain
11:00 - 12:00	 Choosing the Right Apple for Your Recipe with <i>Yankee Magazine</i> editor and author Amy Traverso (<i>The Apple Lover's Cookbook</i>) FREE	Clarkdale Fruit Farms, Deerfield
11:30 - 12:30	So You Want to Be a Commercial Cidermaker, with Steve Gougeon and Andy Brennan FREE	Bear Swamp Orchard, Ashfield
12:00 - 1:00	 Apples for Baking: Tasting and Workshop with Rebecca Clark, Lori Clark & Betsey Clark Dickson FREE	Clarkdale Fruit Farms, Deerfield
12:45 - 1:45	British Cider Tasting and Discussion with Tom Oliver of Oliver's Cider & Perry, Herefordshire, England SOLD OUT	Deerfield Community Center, Deerfield
12:30 - 1:30	Making Barrel Cider with Charlie Olchowski*	Apex Orchards, Shelburne
1:00 - 2:00	Plein Air Hard Cidermaking with April Woodard-McNiff FREE	New Salem Preserves and Orchards
2:00 - 3:00	 Tending Backyard Apple Trees with Steve Lanphear, Sentinel Farm FREE	New Salem Preserves & Orchards
2:15 - 3:15	Apples to Juice to Cider, with Steve Woods and John Bunker SOLD OUT	Deerfield Community Center, Deerfield
3:45 - 5:00	Cider and Cheese Pairing with Provisions of Northampton SOLD OUT	Deerfield Community Center, Deerfield

All Day Saturday and Sunday (and all FREE)

10:00 - 4:00	 Cider and Apple Festival at Child Friendly Cider Mill	New Salem Preserves & Orchards
10:00 - 4:00	Tasting of Hard Cider Varietals	West County Cider at Wellsmont Orchards
10:00 - 4:00	 Tasting of Apples, Pears, Sweet Ciders	Clarkdale Fruit Farms, Deerfield
10:00 - 4:00	 Hard cider tastings, cidery tours, orchard walks	Bear Swamp Orchard, Ashfield
11:00 - 4:00	 Tours of the Orchard and Cider Mill	Headwater Cider, Hawley
11:00 - 4:00	Tasting of Green River Ambrosia Meads	Artisan Beverage Cooperative, Greenfield

See the Orchard Listing for weekend activities at other participating orchards.

Authors at CiderDays

Many of the weekend's presenters will have their books about cider, cidermaking, orchard care, apples and apple cookery available for signing and purchase at Ciderdays, including:

Rowan Jacobsen (*Apples of Uncommon Character*)
Claude Jolicoeur (*The New Cider Maker's Handbook*)
Amy Traverso (*The Apple Lover's Cookbook*)
Russell Powell (*Apples of New England*)

Michael Phillips (*The Holistic Orchard*, etc.)
John Bunker (*Not Far from the Tree*)
Ben Watson (*Cider, Hard and Sweet*)

*For tastings, purchase a CiderDays glass for \$5

 Child-Friendly Event

Subject to Change - Revised 10/30/14

M O R E I N F O R M A T I O N A T W W W . C I D E R D A Y S . O R G