



Franklin County CIDERDAYS

November 7 & 8, 2009

Sweet & Hard Cider Making in Franklin County

A Weekend of Demonstrations, Talks & Tastings

Schedule for Saturday, November 7th

8:00 - 11:00	Apple Pancake Breakfast	Second Congregational Church, Greenfield
10:00 - 11:00	Introduction to Cider Making*	Ria Windcaller SB Community Center
10:00 - 11:00	Grafting	Tom Burford Apex Orchards
10:00 - 12:00	Cider Varieties for the Commercial Grower, Ticket \$10	Ian Merwin McCusker's Market, 2nd Floor
11:15 - 12:00	Blending Apples for Cider	Claude Jolicoeur SB Community Center
11:15 - 12:00	Orchard Ride	Pine Hill Orchards
12:00 - 1:30	Cider Press Demo	OESCO, Inc. Clarkdale Fruit Farms
1:00 - 2:15	Cidermakers Tasting: Home Brewed Ciders from the '08 Harvest*	Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt SB Community Center
1:00 - 2:00	Wassailing Apple Trees	Michael Phillips New Salem Orchards
1:30 - 2:00	Orchard Tour & Talk	Tom and Ben Clark Clarkdale Fruit Farms
2:00 - 5:00	Calvados & Apple Brandy Tasting	Shelburne Falls Wine Merchant
2:30 - 3:15	Cider in America	Ian Merwin SB Community Center
3:30 - 4:45	Cidermakers Panel*	Ben Watson SB Community Center
5:30 - 7:00	Cider Salon: Ciders from Across the Nation, Ticket \$15	Presented by White Church Community, Ben Watson Center, Old Deerfield
7:00 - 9:00	CiderDays Harvest Supper Ticket \$25 adv/\$30 door	Chef Paul Correnty PVMA Teachers' Center, Old Deerfield

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

Schedule for Sunday, November 8th

10:00 - 10:45	Real Cider Vinegar: Culture, Health and Lore	Michael Phillips and Tom Burford Apex Orchards
11:00 - 12:00	Bring Your Own: A Tasting Workshop	Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt Apex Orchards
11:00 - 12:00	Orchard Ride	David Shearer Pine Hill Orchards
12:00 - 1:00	Tasting and Workshop: Apple Varieties for Baking	Rebecca Clark and Clarkdale Fruit Farms
1:00 - 2:00	Orchard Walk	Betsey Clark Dickson Clarkdale Fruit Farms
1:00 - 2:00	Tending Backyard Apple Trees	Steve Marglin New Salem Orchards
12:00 - 1:00	Making Barrel Cider	Charlie Olchowski Apex Orchards
1:00 - 1:45	From Apple to Bottle	West County White Church Community Ctr and Farnum Hill Old Deerfield (Ticket \$15)
2:00 - 3:00	Apples from the Slow Food Ark: A Guided Tasting of Rare and Regional Varieties	Ben Watson White Church Community Ctr, Tom Burford (Ticket \$15)
2:00 - 2:30	Let's Make Cider and Taste It Too	Ria Windcaller New Salem Orchards
3:30 - 5:00	Pairing Cider and Cheese	Ben Watson White Church Community Ctr, South End Formaggio (Ticket \$15)

*** All Day Saturday Event in New Location! ***

10:00 - 3:00	Vendor Marketplace	Growers and Crafters SB Community Center
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All Day Saturday and Sunday

9:00 - 5:00	Bulk Cider Blends for Home Fermenting	Pine Hill Orchards
10:00 - 4:00	Apple Festival at Child Friendly Cider Mill	Carol Hillman, Robert Colnes New Salem Orchards
10:00 - 4:00	Tasting of Apples, Pears, Ciders	Tom and Ben Clark Clarkdale Fruit Farms
10:00 - 5:00	Tasting of Meads	Garth Shaneyfelt Green River Ambrosia
11:00 - 4:00	Tasting - West County Cider	Judith Maloney West County Cider

15TH ANNUAL CIDERDAYS HIGHLIGHTS

- **Workshops and Vendor Marketplace in NEW LOCATION** - Shelburne Buckland Community Center, 53 Main Street in Shelburne Falls
- **The Cider Salon** — tastings 60+ ciders from around the country at the White Church Community Center in Old Deerfield. Event starts at 5:30 pm. *Ticket \$15*
- **CiderDays Harvest Supper** — Chef Paul Correnty creates a savory, locally-grown fall feast featuring apples and cider. Blue & White Society Room, PVMA Teachers' Center, Old Deerfield. *Ticket: \$25 adv/\$30 door*
- **New Salem Orchards** hosts its Apple Festival with child-friendly cider mill, alpacas, cider donuts, caramel apples, hot squash/cider soup, roasted hot dogs over a bonfire, apples, sweet cider, sun-cooked preserves and more!
- **Cider Varieties for Commercial Growers** led by Ian Merwin, apple grower and pomologist at Cornell University. Held at the 3rd floor conference room at the McCuskers Building in Shelburne Falls, from 10-12 on Saturday. Cost \$10 at door only
- **Organic Orchardist Michael Phillips** wassails apple trees at New Salem Orchards on Saturday (1 - 2 pm). Michael is also leading an orchard walk at Clarkdale Fruit Farms on Sunday (1 - 2 pm).
- **From Apple to Bottle** on Sunday at the White Church Community Center in Old Deerfield. Farnum Hill and West County Cider present a tasting of few of their ciders with the coupled with a tasting of the apples that went into them. *Ticket: \$15*
- **Apples of the Slow Food Ark: A Guided Tasting of Rare and Regional Varieties** on Sunday led by Ben Watson and Tom Burford at the White Church Community Center, Old Deerfield. *Ticket: \$15*
- **Cider and Cheese Pairing** on Sunday, led by Ben Watson and South End Formaggio. Held at the White Church Community Center in Old Deerfield. *Ticket: \$15*

Apple and Cider-themed Menus

Cafe Martin, McCusker's, Mocha Maya's, The Gypsy Apple, Ollie's Down Under, Shelburne Falls; Hope & Olive and The People's Pint, Greenfield; The Rendezvous, Turners Falls; The Green Emporium, Colrain

CiderDays 2009 Locations and Map

Shelburne Buckland Community Center
CiderDay activities, presentations, 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 Clarkdale Fruit Farms, Upper Road, West Deerfield (413) 772-6797, www.clarkdalefruitfarms.com
The Clarks press cider and grow 35 apple varieties on their farm. Turn right on Newton St (first stop light after I-91/Rt 2 rotary towards Greenfield center). Go left at Munson St, which becomes Upper Road. Clarkdale is on the right.

**3 New Salem Orchards, 67 S. Main Street, New Salem (978) 544-3437
 www.newsalempreserves.com**
You will find a child friendly cider mill in New Salem. Cider pressing, live alpacas, cider donuts, caramel apples, hot squash/ cider soup, roasted hot dogs over a bonfire and sun-cooked preserves. 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.

4 Pine Hill Orchards, Rt. 112, Colrain (413) 624-3325 While at the orchard, stop for 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 miles.

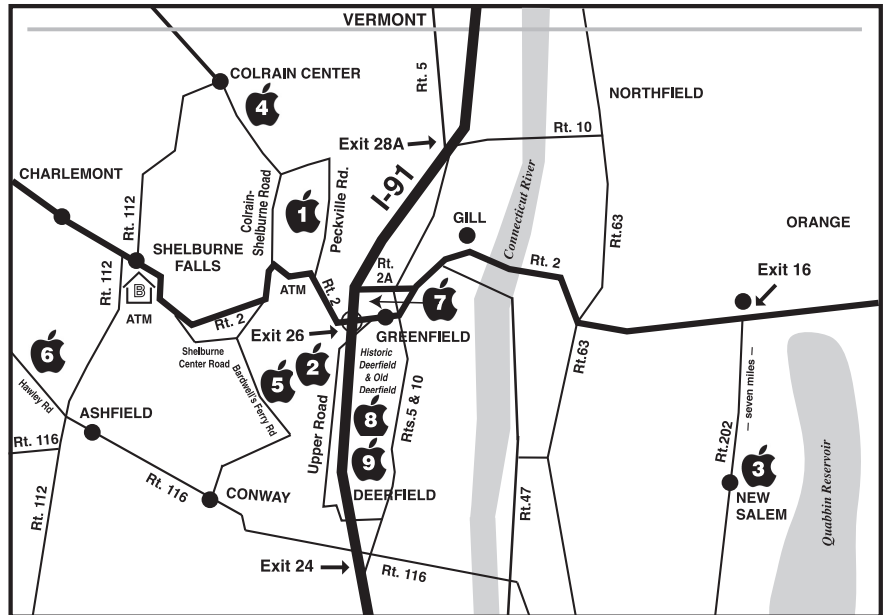
**5 West County Cider, 413-624-3481
 www.westcountycider.com**
Terry and Judith Maloney offer a wide range of hard ciders made from traditional and European cider varieties grown at the Catamount Hill Orchard, as well as apples from local orchards. From I-91, take Rt. 2 west 6 miles. Left on Shelburne Center Road for 1/2 mile, then left 1/2 mile onto Bardswells Ferry Road to rear of 106 Bardswells Ferry Road. From Shelburne Falls, go east on Rt 2 for 3 miles. Right onto Shelburne Center Road to Bardswells Ferry Road. No credit cards. Open until 4:00 PM.

6 Bear Swamp Orchard, 1209 B Hawley Road Ashfield; 413-625-2849, 413-768-7989. www.bearswamporchard.com
Come help the Gougeons celebrate the first season of their new cider mill with free tastings of fresh sweet cider made from their organically grown apples. They will have apples and cider for sale as well as assorted baked goods. Stroll through the hilltop orchard for panoramic views of beautiful West County; say hi to our chickens and Shetland sheep. Check out their small commercial press, and try out their small hand-powered press for yourself. Rt. 112 south approx. 9 miles to Hawley Rd. Take right, (follow event signs) stay on Hawley Rd bearing right at fork (approx. 2.5 miles from Rt. 112).

7 Green River Ambrosia Meadery, 324 Wells Street, Greenfield, www.greenriverambrosia.com
Garth Shaneyfelt, Sam Dibble and Will Savitri offer a variety of meads (honey-wine) made from raw, local honey. Tour the facility, try some mead, and watch Cyser ferment! Rt 2 to Federal St (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 & Katalyst Kombucha building.

8 The White Church Community Center, Old Deerfield
We will be holding the Cider Salon in this lovely old community building for the third year. From Greenfield, take exit 24, then take Rt. 5 & 10 north 5 miles. Take a left on Memorial Street into Historic Deerfield. The White Church Community Center is on your right, at the corner of Memorial and Main streets.

9 The Blue & White Society Room, Pocumtuck Valley Memorial Association Teachers' Center, Old Deerfield
Site of the 2009 CiderDays Harvest Supper. From Greenfield, take Rt. 91 to exit 24, then take Rt. 5 & 10 north 5 miles. Take a left on Memorial Street into Historic Deerfield. The PVMA Teachers' Center is at 10 Memorial Street, on your right (a red brick building). Parking is available in front of the building.



Fifth Annual CiderDays Locavore Harvest Supper

Saturday, November 7th, 7 - 9 PM, in the Blue & White Society Room, PVMA Teachers' Center, Old Deerfield

Drawing from local ingredients, Chef Paul Correnty and his crew of volunteers will create a locally-grown feast of savory and sweet New England-themed cuisine featuring: Butternut squash and apple bisque; Seasonal greens, local goat cheese and craisin salad tossed w/cider vinaigrette; Turkey and herbed root vegetable stew over kickin' cornbread, or Herbed root vegetable plate w/ kickin' cornbread (vegetarian option); Warm Apple Crisp with Pumpkin Ice Cream



Sponsored in part by the Franklin County Chamber of Commerce, West County Cider, OESCO Inc., Ryan & Casey Liquors, Slow Food USA and CISA (Community Involved in Sustaining Agriculture)

Funded in part by the Commonwealth of Massachusetts Department of Business Development/Massachusetts Office of Travel and Tourism.

For statewide travel information, visit massvacation.com.

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MORE DETAILS ON WWW.CIDERDAY.ORG