



16th Annual

Franklin County CIDER DAYS

November 6 & 7, 2010

Sweet & Hard Cider Making in Franklin County

Schedule for Saturday, November 6th

8:00 - 11:00	Apple Pancake Breakfast	Second Congregational Church, Greenfield
10:00 - 3:00	Marketplace showcasing specialty foods, artisan crafts and apples	Shelburne Buckland Community Center
10:00 - 11:00	Introduction to Cidermaking with Bob Delisle	Shelburne Buckland Community Center
10:00 - 12:00	Identifying and Conserving Heritage Apples with John Bunker & Kanin Routson	Apex Orchards
11:15 - 12:00	Blending Apples for Cider with Claude Jolicoeur	Shelburne Buckland Community Center
11:15 - 12:00	Orchard Ride	Pine Hill Orchards
12:00 - 1:30	Cider Press Demo by OESCO, Inc.	Clarkdale Fruit Farms
12:00 - 3:00	Tasting of pear cider, pear brandy, Calvados and scrumpy	Ryan & Casey Liquors, Greenfield
1:00 - 2:15	Home Cidermakers Tasting: Ciders from the '09 Harvest* Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt	Shelburne Buckland Community Center
1:30 - 2:00	Orchard Tour and Talk	Clarkdale Fruit Farms
2:00 - 3:00	Wassailing Apple Trees with Michael Phillips	New Salem Preserves & Orchards
2:00 - 5:00	Calvados Tasting	Shelburne Falls Wine Merchant
3:00 - 4:30	Conversation and Tasting with Leading Cidermakers*	Shelburne Buckland Community Center
3:30 - 5:00	Cider Salon I: Tasting of Ciders from across North America Ticket \$15 adv	White Church Community Center, Old Deerfield
5:30 - 7:00	Cider Salon II: Tasting of Ciders from across North America SOLD OUT	White Church Community Center, Old Deerfield
7:00 - 9:00	CiderDays Harvest Supper/Terry Maloney Tribute SOLD OUT	PVMA Teachers' Center, Old Deerfield

Schedule for Sunday, November 7th

10:00 - 10:45	Making and Tasting Dried Apple Varieties with Ben Watson & Mark Lattanzi	Apex Orchards
10:00 - 11:00	Organic Orchard Walk and Talk with Michael Phillips	Bear Swamp Orchard
11:00 - 12:00	Bring Your Own: Tasting Homemade Ciders* Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt	Apex Orchards
11:00 - 12:00	Orchard Ride	Pine Hill Orchards
12:00 - 1:00	Apples for Baking: Tasting and Workshop with with Rebecca Clark & Betsey Clark Dickson	Clarkdale Fruit Farms
1:00 - 2:00	Wassail/Orchard Walk with Michael Phillips	Clarkdale Fruit Farms
1:00 - 2:00	Tending Backyard Apple Trees with Steve Lanphear, Sentinel Farm	New Salem Preserves & Orchards
12:00 - 1:00	Making Barrel Cider with Charlie Olchowski*	Apex Orchards
12:45 - 1:45	Ice Cider Tasting and Discussion with Eleanor Leger SOLD OUT	White Church Community Center, Old Deerfield
2:00 - 3:00	RAFT Heritage Apple Tasting with John Bunker SOLD OUT	White Church Community Center, Old Deerfield
2:00 - 2:30	Let's Make Cider and Taste It Too with Ria Windcaller	New Salem Preserves and Orchards
3:30 - 5:00	Pairing Cider & Cheese with Anthony Liberti, South End Formaggio SOLD OUT	White Church Community Center, Old Deerfield

All Day Saturday and Sunday

10:00 - 4:00	Apple Festival at Child Friendly Cider Mill	New Salem Preserves & Orchards
10:00 - 3:00	Tasting of Cider Varieties	West County Cider
10:00 - 4:00	Tasting of Apples, Pears, Ciders	Clarkdale Fruit Farms
10:00 - 5:00	Tasting of Meads	Green River Ambrosia

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

Child-Friendly Event

Subject to Change - Revised 11/04/10

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 . O R G

CiderDays 2010 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.



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).



Bear Swamp Orchard, 1209 B Hawley Rd., Ashfield

413-625-2849, 413-768-7989. www.bearswamporchard.com — Gougeon Family. Sweet cider made from organically grown apples. Apples, cider and baked goods for sale. Check out the small commercial press; try out the small hand-powered press. 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).



Brook Farm Orchard, 947 Apple Valley Rd., Ashfield

413-625-9615 — Alan Surprenant & Kim Sebrey will be selling organic heirloom apples from their orchard. Hand-pressing cider throughout both days on an antique wooden press. From Rt. 2, take Rt. 112 South into Ashfield. First right onto well-marked Apple Valley Road.



Clarkdale Fruit Farms, Upper Road, Deerfield

(413) 772-6797, www.clarkdalefruitfarms.com — Tom and Ben Clark grow over 35 varieties of apples, including several heirlooms, on their 95-year-old orchard. They also press sweet cider, and will offer apple and cider samples all day long. The farm stand sells apples, cider, pears, and seasonal products. Morris Dancers on Sunday. 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.



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.



Hager's Farm Market, 1232 Mohawk Trail (Rt. 2), Shelburne

413-625-6323, www.hagersfarmmarket.com — The Hager family runs a busy farm market stocked with local produce as well as their own beef and maple products. The kitchen will be open for lunch, and they will also serve homemade fried dough topped with maple cream. Rt. 2 West from Greenfield, the market will be on the right surrounded by apple trees.



Headwater Cider Company, 112 Forget Road, Hawley

413-695-6099 — Peter Mitchell will offer tours of his cider mill and certified organic 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.



New Salem Preserves & Orchards, 67 S. Main St, New Salem

(978) 544-3437, www.newsalempreserves.com — Child-friendly cider mill with cider pressing, entertainment, 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.



Northfield Mt. Hermon School Farm, Rt. 10, Gill

(413) 498-3467 — Richard Odman 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.



Pine Hill Orchards, Rt. 112, Colrain

(413) 624-3325 — Cider pressing, orchard ride, breakfast, lunch or apple pie a la made in the orchard restaurant. 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.



West County Cider at Wellsmont Orchards, Shelburne Falls

413-624-3481, www.westcountycider.com — Wide range of hard ciders made from traditional and European apple varieties. From I-91, take Rt. 2 west 6 miles. Left on Shelburne Center Road, then left 1/2 mile onto Bardwells Ferry Road to rear of 106 Bardwells Ferry Road. From Shelburne Falls, go east on Rt 2 for 3 miles. Right onto Shelburne Center Road to Bardwells Ferry Road. No credit cards. Open until 4:00 PM.



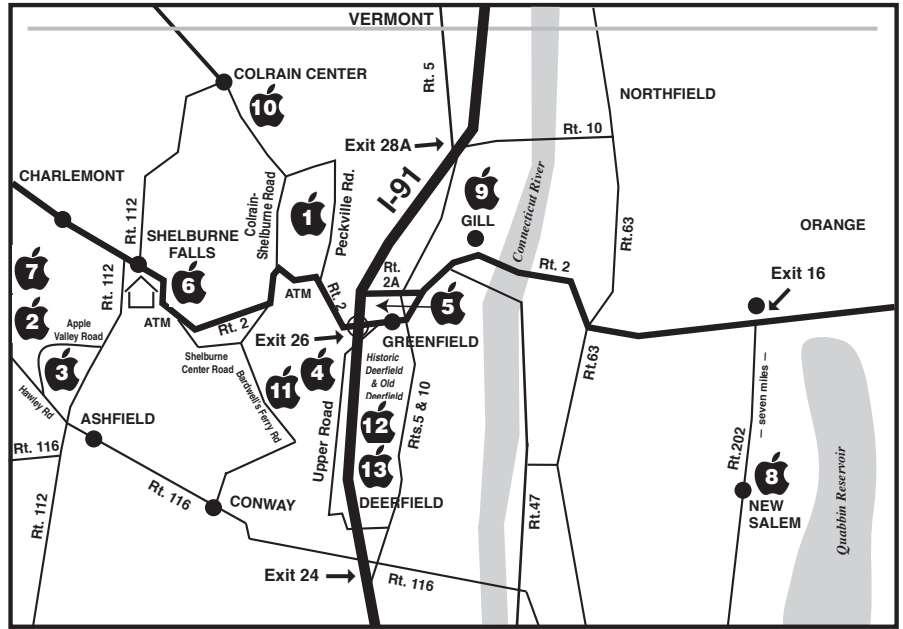
White Church Community Center, Old Deerfield

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.



Pocumtuck Valley Memorial Association Teachers' Center, Old Deerfield

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 in front of the building.



2010 Event Highlights

- **Workshops and Vendor Marketplace** on Saturday at the Shelburne Buckland Community Center, 53 Main St, Shelburne Falls
- **Cider Salon (Two Sessions)** — World's largest hard cider tasting at the White Church Community Center in Old Deerfield. **Ticket \$15**
- **CiderDays Harvest Supper** — Chef Paul Correnty creates a locally-grown feast, PVMA Teachers' Center, Old Deerfield. **SOLD OUT**
- **Ice Cider Tasting and Discussion** with Eleanor Leger on Sunday at the White Church Community Center in Old Deerfield. **SOLD OUT**
- **RAFT Heritage Apple Tasting** on Sunday with John Bunker at the White Church Community Center, Old Deerfield. **SOLD OUT**
- **Cider and Cheese Pairing** on Sunday, led by Ben Watson and Anthony Liberti of South End Formaggio at the White Church Community Center in Old Deerfield. **SOLD OUT**
- **New Salem Preserves & Orchards** hosts its Apple Festival with child-friendly cider mill, entertainment, cider donuts, caramel apples, hot squash/cider soup, roasted hot dogs, apples, sweet cider, sun-cooked preserves and more!
- **Organic Orchardist Michael Phillips** wassails apple trees at New Salem Orchards (Saturday) and leads orchard walks at Bear Swamp Orchards and Clarkdale Fruit Farms (Sunday).

Apple and Cider-themed Menus

- Cafe Martin, Blue Rock and McCusker's Market, Shelburne Falls; Hope & Olive, Magpie, The People's Pint and Green Fields Market, Greenfield



WEST COUNTY CIDER



SOUTH END FORMAGGIO



CiderDays is sponsored in part by the Franklin County Chamber of Commerce, West County Cider, OESCO Inc., South End Formaggio, Grafton Village Cheese Company, El Jardin Bakery, Excalibur and Ryan & Casey Liqueurs

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