

21st Annual
Franklin County
CIDER DAYS
 Nov 4 - 6, 2016

2016 EVENT HIGHLIGHTS

- **Cidermaking 101 Workshop with Bob Delisle and Charlie Olchowski** on Saturday morning (9 - 11 am) at Pine Hill Orchards (\$85.00 ticket) — 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) **FREE** (taste hard cider with the purchase of a \$5 glass)
- **Cider Cocktails Tasting** with Darlene Hayes (*Cider Cocktails: Another Bite of the Apple*) at The Arts Block in Greenfield (Friday) **SOLD OUT**
- **The Cider Salon** — the world's largest, longest running tasting with more than 120 individual brands to sample. This year's salons will be held on two floors of the main base lodge at Berkshire East Mountain Resort in Charlemont, featuring easy access from Route 2 and I-91 and convenient parking. Two sessions — 3:00 to 4:30 and 5:15 to 6:45 (Sat) — \$30 at door **MAY BE TICKETS AT THE DOOR**
- **CiderDays Locavore Harvest Supper** — Held at the new lodge at Berkshire East Mountain Resort in Charlemont, this locally-sourced savory fall feast catered by Wheelhouse features cider and apple varieties prominently. (Sat) **MAY BE TICKETS AT THE DOOR**
- **Ice Cider Tasting** with Eleanor Leger of Eden Specialty Ciders on Sunday at the Deerfield Community Center in Historic Deerfield **SOLD OUT**
- **Cider and Cheese Pairing** with Provisions of Northampton on Sunday at the the Deerfield Community Center in Historic Deerfield **SOLD OUT**
- **Cider Appreciation 101 Guided Tasting** with cider educator Eric West, Eric West, Brian Rutzen (the Northman, Chicago), and Dan Pucci (manager, Wassail NYC) on Sunday at the Deerfield Community Center in Historic Deerfield. **SOLD OUT**
- **Heritage Apple Variety Tasting** with John Bunker and friends on Sunday at the Deerfield Community Center in Historic Deerfield \$25 at door **MAY BE TICKETS AT THE DOOR**
- **New Salem Preserves and Orchards hosts its Cider and Apple Festival** with child-friendly apple pressing. Farm products, along with exhibits from local artisans, will be displayed within the courtyard of the cider mill against the breathtaking backdrop of the Quabbin Reservoir and beyond. Sat/Sun. **FREE**
- **Fifth Annual CiderDays Amateur Cider Competition** - an AHA/BJCP sanctioned event open to any amateur cidemaker age 21 or older - held on December 3, 2016 — drop entries off at CiderDays. Registration open until December 2, 2016. <http://ciderdayscompetition.org>

SOMETHING FOR EVERYONE!

TASTING HARD CIDERS & MORE

- Cider Cocktails Tasting with Darlene Hayes at The Arts Block, Greenfield (Fri)
- Workshops at the Shelburne Buckland Community Center (Sat) and Apex Orchards (Sun)
- Hard Cider Release (Artifact) and Heirloom Apple Orchard Tour (Sat, Tip Top Orchard, Buckland)
- Cider Salons and Dinner at Berkshire East Mountain Resort (Sat)
- West County Cider at Wellsmont Orchards (Sat/Sun); Bear Meadow Farm Cidery, Ashfield (Sat/Sun); Bear Swamp Orchard & Cidery, Ashfield (Sat/Sun); Headwater Cider, Hawley (Sun); Wheel-View Farm, Shelburne (Sat/Sun); Artisan Beverage Cooperative, Greenfield (mead/cyzer - Sat/Sun)
- Sunday tastings at the Deerfield Community Center

MAKING HARD CIDER

- Ice Cider: Culture and Practice with Eleanor Leger, Eden Specialty Ciders (Sat, SB Community Center)
- Seeking Wild Cider Apples with John Bunker, Andy Brennan and Bear Swamp Orchard & Cidery, Ashfield (Sat, Bear Swamp Orchard & Cidery)
- Home Cider Makers Tasting: Ciders from the '14 Harvest (Sat, SB Community Center)
- Making Barrel Cider with Steve Patt and Paul Correnty (Sun, Apex Orchards, Shelburne)
- Bring Your Own Session (Sun, Apex)
- Home Cider Makers Workshop with April Woodard (Sun, New Salem Preserves and Orchards)

HOME ORCHARDS

- Renovating and Top Working Old Orchards with Eliza Greenman (Sat, Apex Orchards)
- Growing Low Input Cider Apples w/Steve Gougeon & Jennifer Williams (Sat, Bear Swamp Orchard)
- Basic Apple Tree Pruning with Steve Weisman (Sat at New Salem Orchards and Preserves)
- Seeking Wild Cider Apples with John Bunker, Andy Brennan and Bear Swamp Orchard & Cidery, Ashfield (Sat, Bear Swamp Orchard & Cidery)
- Tending Backyard Apple Trees with Steve Lanphear (Sat at New Salem Orchards & Preserves)

FAMILY FUN

- Cider and Apple Festival at New Salem Preserves & Orchards, New Salem (both days)
- Hard Cider Release (Artifact) and Heirloom Apple Orchard Tour (Sat, Tip Top Orchard, Buckland)
- Orchard Ride (Sat/Sun at Pine Hill)
- Tasting of Apples, Pears, Ciders (both days, Clarkdale); tasting and cider pressing (both days, Bear Swamp Orchard & Cidery), tasting, apples, pressing at Wheel-View Farm (both days, Shelburne)
- Annual Pumpkin Smash, Hager's Farm Market (Sat)

FOOD-CENTRIC

- New England Pie: History Under a Crust with author Dr. Rob Cox (Sat, Clarkdale)
- Cooking Demo with Sandy D'Amato, Good Stock Farm (Sun, Clarkdale)
- Making Apple Cider Vinegar (Sun, New Salem Preserves & Orchards; Sun, Bear Swamp Orchard & Cidery)
- Culinary Uses of Cider Syrup (Sun, New Salem Preserves & Orchards)
- Cider and apple-themed menus at area restaurants (including Elmer's Store, Ashfield; Hope & Olive, Magpie, People's Pint, Greenfield; Cold River Café and Restaurant, Charlemont; The Rendezvous, Turners Falls; and the Blue Heron, Sunderland)














Sweet & Hard Cider Making in Franklin County

Friday, November 4th

8:00 - 9:30 pm Cider Cocktails - A Tasting with Darlene Hayes **\$30.00 ticket**

The Arts Block, Greenfield

Schedule for Saturday, November 5th

8:00 - 11:00	 Apple Pancake Breakfast nominal charge	Second Congregational Church, Greenfield
8:30 - 10:30	Beginner's Cider Making Workshop w/ Bob Delisle & Charlie Olchowski (includes materials, instruction and your first batch) \$85/adv	Pine Hill Orchards, Colrain
10:00 - 11:00	 Renovating and Top Working Old Orchards with Eliza Greenman FREE	Shelburne Buckland Community Center
11:15 - 12:00	 Orchard Ride FREE	Pine Hill Orchards, Colrain
11:15 - 12:15	Ice Cider: Culture and Practice with Eleanor Leger, Eden Specialty Ciders FREE	Shelburne Buckland Community Center
11:30 - 12:30	Informal Q & A with a panel of veteran cider makers FREE	Shelburne Buckland Community Center
11:30 - 12:30	 Seeking Wild Cider Apples with John Bunker, Andy Brennan and Steve Gougeon FREE	Bear Swamp Orchard & Cidery, Ashfield
12:00 - 1:30	 Cider Press Demo by OESCO, Inc. FREE	Clarkdale Fruit Farms, Deerfield
12:00 - 2:00	 Hard Cider Release (Artifact) and Heirloom Apple Orchard Tour FREE	Tip Top Orchard, Buckland
12:00 - 3:00	Tasting of a variety of commercial hard ciders and calvados FREE	Ryan & Casey Liquors, Greenfield
12:30 - 2:00	Home Cider Makers Tasting: Ciders from the '15 Harvest with Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt, plus award presentation from 4th Annual Amateur Cidermaker Competition*	Shelburne Buckland Community Center
1:00 - 2:00	 Growing Low Input Cider Apples w/Steve Gougeon & Jennifer Williams FREE	Bear Swamp Orchard & Cidery, Ashfield
1:00 - 3:00	 Tasting of Local and Regional Cheeses FREE	Green Fields Market/McCusker's Market
1:00 - 2:00	 Basic Apple Tree Pruning with Steve Weisman FREE	New Salem Preserves and Orchards
1:30 - 2:00	 Orchard Walk and Talk with Tom and Ben Clark FREE	Clarkdale Fruit Farms, Deerfield
2:00 - 3:00	 New England Pie: History Under a Crust with author Dr. Rob Cox FREE	Clarkdale Fruit Farms, Deerfield
2:30 - 3:30	 Tending Backyard Apple Trees with Steve Lanphear, Sentinel Farm FREE	New Salem Preserves & Orchards
3:00 - 4:30	Cider Salon I: Tasting of Ciders from across North America \$30/adv	Berkshire East Mountain Resort, Charlemont
5:15 - 6:45	Cider Salon II: Tasting of Ciders from across North America \$30/adv	Berkshire East Mountain Resort, Charlemont
7:00 - 9:00	CiderDays Harvest Supper \$45/adv	The Warfield House, Charlemont
8:30 - 10:30	 Cider Sing with Amanda Witman and Tim Van Egmond	Ashfield Community Hall, Ashfield

Other Saturday Tastings and Events (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 - 2:00	Tasting of Hard Cider	Bear Meadow Farm Cidery, Ashfield
10:00 - 4:00	 Tasting of Apples, Pears, Sweet Ciders	Clarkdale Fruit Farms, Deerfield
10:00 - 4:00	 Hard and sweet cider tasting, cidery tours, orchard walks	Bear Swamp Orchard & Cidery, Ashfield
11:00 - 4:00	 Tasting of wild fermented ciders, pommeau, switchel, cider syrup, and vinegars	Carr's Ciderhouse, Hadley
11:00 - 4:00	Tasting of Green River Ambrosia Meads and Cyzer	Artisan Beverage Cooperative, Greenfield*
7:00 - 6:00	 Juice for Home Fermenting available for sale, restaurant, market	Pine Hill Orchards, Colrain

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

 Child-Friendly Event

Subject to Change - Revised 11/3/16

Schedule for Sunday, November 6th

10:00 - 11:00	Making Cider Vinegar at Home with Jennifer Williams FREE	Bear Swamp Orchard & Cidery, Ashfield
10:00 - 11:00	Cooking Demo with Sandy D'Amato, Good Stock Farm 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	Apple-themed cooking demo with Erika Connell Cooper, Butter & Birch FREE	Clarkdale Fruit Farms, Deerfield
11:00 - 12:00	Make Your Own Apple Cider Vinegar and Fire Cider with Laura Ketteringham	New Salem Preserves and Orchards
11:00 - 12:30	Cider Appreciation 101 guided tasting with Eric West, Brian Rutzen (the Northman, Chicago), and Dan Pucci (manager, Wassail NYC) \$30/adv	Deerfield Community Center, Deerfield
12:00 - 1:00	Cider Fermentation w/Wild Yeast, w/Steve Gougeon and Andy Brennan FREE	Bear Swamp Orchard & Cidery, Ashfield
12:00 - 1:00	Culinary Uses of Cider Syrup: A natural, versatile sweetener with Terry McCue FREE	New Salem Preserves & Orchards
12:30 - 1:30	Making Barrel Cider with Steve Patt and Paul Correnty*	Apex Orchards, Shelburne
1:00 - 2:00	Heritage Apple Variety Tasting with John Bunker and Cammy Watts \$20/adv	Deerfield Community Center, Deerfield
1:00 - 2:30	Home Hard Cider Makers Workshop; Make & Taste with April Woodard FREE	New Salem Preserves and Orchards
2:30 - 3:30	Ice Cider Tasting with Eleanor Leger, Eden Specialty Ciders, & Ben Watson \$30/adv	Deerfield Community Center, Deerfield
4:00 - 5:15	Cider and Cheese Pairing with Provisions of Northampton \$30/adv	Deerfield Community Center, Deerfield

Other Sunday Tastings and Events (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 Hard Cider	Bear Meadow Farm Cidery, Ashfield
10:00 - 4:00	Tasting of Apples, Pears, Sweet Ciders	Clarkdale Fruit Farms, Deerfield
10:00 - 4:00	Hard and sweet cider tasting, cidery tours, orchard walks	Bear Swamp Orchard & Cidery, Ashfield
11:00 - 4:00	Tasting of wild fermented ciders, pommeau, switchel, cider syrup, and vinegars	Carr's Ciderhouse, Hadley
11:00 - 4:00	Tours of the Orchard and Cider Mill	Headwater Cider, Hawley
11:00 - 4:00	Tasting of Green River Ambrosia Meads and Cyzer	Artisan Beverage Cooperative, Greenfield
7:00 - 6:00	Juice for Home Fermenting available for sale, restaurant, market	Pine Hill Orchards, Colrain

See the the 2016 Venues Listing on back page for weekend activities at other participating orchards.

*For tastings, purchase a CiderDays glass for \$5 Child-Friendly Event

Subject to Change - Revised 11/3/16

Authors at CiderDays

Authors who will have their books about cider, cidermaking, orchard care, apples and apple cookery available for sale/signing include:

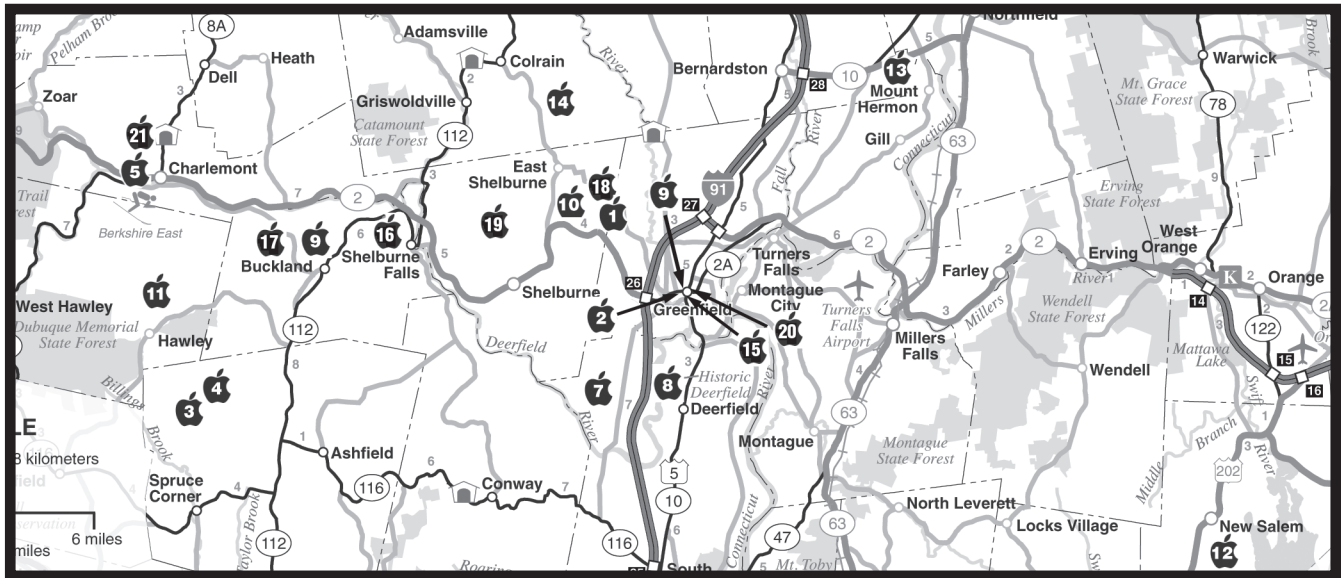
John Bunker (*Not Far from the Tree*) Darlene Hayes (*Cider Cocktails: Another Bite of the Apple*)
Ben Watson (*Cider, Hard and Sweet*) Robert S. Cox (*New England Pie: History Under a Crust*)



Funded, in part, by the Massachusetts Office of Travel and Tourism.

MORE INFORMATION AT WWW.CIDERDAYS.ORG

CiderDays 2016 Venues



- 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 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. Tours and bottle sales also available. 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.
- 3 Bear Meadow Farm Cidery** 926 Watson-Spruce Corner Rd, Ashfield — After 15 years of practice as home cider makers, Rick and Nancy Intres decided to go commercial in 2013. They debuted at CiderDays 2014 and are happy to welcome visitors at this year's CiderDays. 10 - 2 Saturday, 10 - 4 Sunday
- 4 Bear Swamp Orchard & Cidery** 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).
- 5 Berkshire East Ski Area** 66 Thunder Mountain Rd, Charlemont, 413-339-6618, www.berkshireeast.com — Venue for the Cider Salons and Harvest Supper
- 7 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 100-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.
- 8 Deerfield Community Center** 16 Memorial Street, Deerfield, MA — Venue for the Sunday tastings.
- 9 Green Fields Market** 144 Main Street, Greenfield, and **McCusker's Market**, 3 State St, Shelburne Falls, www.greenfieldsmarket.coop — Tasting of local and regional cheeses 1 - 3 Saturday.
- 10 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 on Saturday. 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.
- 11 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.
- 12 New Salem Preserves and Orchards** 67 S. Main Street, New Salem (978) 544-3437, www.newsalempreserves.com — Cider and Apple Festival Cider and apple festival with child-friendly apple pressing. Farm products, along with exhibits from local artisans, will be displayed within the courtyard of the cider mill against the breathtaking backdrop of the Quabbin Reservoir and beyond. Sat/Sun. 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.
- 13 Northfield Mt. Hermon School Farm** One Lamplighter Way, Gill, MA (413) 498-3467 — 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.
- 14 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.
- 15 Ryan and Casey Liquors** 55 Main Street, Greenfield, (413) 772-6585 ryanandcaseyliquors.com — Home to the most diverse selection of fine wines, champagnes, ciders and domestic, imported, and craft-brewed beers in our area. Sat 12 - 3, tasting of a wide variety of commercial ciders and calvados
- 16 Shelburne Buckland Community Center** — Location for the workshops. 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.
- 17 Tip Top Orchard** Avery Road, Upper Buckland — site of the Mulled Cider, Hard Cider, and Heirloom Apple Orchard Tour, Saturday 12 - 2 pm). An heirloom orchard that contains well over 200 cultivars on about 100 trees. Originally planted by Lu and Sue Chadwick, it remains a veritable library of grafted heritage apples. From route 2, head south on 112. Turn right on Upper St, then right again on Charlemont Road. Take your first left onto Avery Road and head all the way up and over the mountain. Parking is located at the corner of Shepard Road and Avery Road.
- 18 West County Cider** 106 Bardwell's Ferry Road, Shelburne, www.westcountycider.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 I-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.
- 19 Wheel-View Farm** 212 Reynolds Road, Shelburne, (413) 625-2900, www.wheelviewfarm.com. Tasting room, apples, sweet cider, 5 gal. hard cider kits, grass-fed beef, Belted Galloway cattle, maple syrup & maple cream, and great views. Open 10-5 each day. From Route 2 turn onto Little Mohawk Road. Go 3 miles and then turn left onto Reynolds Road to the farm. From Colrain-Shelburne Road take Coombs Hill Road 1.5 miles to Reynolds Road and turn right to the farm.
- 20 The Arts Block** 21 Bank Row, Greenfield - Sat chef demos, see front page of schedule under Food-Centric
- 21 The Warfield House** 200 Warfield Road, Charlemont, MA, www.warfield-houseinn.com — venue for the Saturday night Harvest Supper.