

23rd Annual
Franklin County
CIDER DAYS
 Nov 3 - 5, 2017

2017 EVENT HIGHLIGHTS

- **Cidermaking 101 Workshop with Bob Delisle and Charlie Olchowski** on Sat morning at Pine Hill Orchards — hands-on beginner's cidermaking workshop; cost include materials, instruction for 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)
- **How to Taste Hard Cider** — cider educator Eric West and Nicole Leibon of Farnum Hill Ciders will focus on the thought process behind tasting and evaluating cider, then will guide participants through a tasting of various cider styles. Light hors d'oeuvres served. Fri, 6:30 - 8:00pm at the Hawks & Reed Performing Arts Center in Greenfield, MA **SOLD OUT**
- **Cider Pub Sing** (BYOC) (Fri 7:30 - 9:00) and **Dance Café** with live French acoustic dance music and instruction. (Fri 9:30 - ?) in parish hall of Episcopal Church of Saints James and Andrew, Greenfield **FREE (donations appreciated)**
- **The Cider Salon** — the world's longest running annual tasting with more than 120 individual hard cider brands to sample. Held in the big tent in Unity Park, Turners Falls. Two sessions — Sat, 3:30 to 5:00 and 5:45 to 7:15 **SOLD OUT**
- **Perry Tasting with Tom Oliver**, Oliver's Cider & Perry, Herefordshire, UK, Sunday at the Deerfield Community Center **SOLD OUT**
- **Cider and Cheese Pairing** with Provisions of Northampton on Sunday at the the Deerfield Community Center **SOLD OUT**
- **Specialty Cider Tasting** — cider expert/author Ben Watson and Lauren Shepard of Shelton Brothers Importers present ciders that feature ingredients other than apples (herbs, fruits, spices, and more). Sunday at the Deerfield Community Center **SOLD OUT**
- **Making Spanish Style Cider (Sidra) in America Discussion and Tasting** — Cidermakers Scott Heath (Tilted Shed, CA), Ryan Burk (Angry Orchard, NY), John Reynolds (Black Duck Cidery, NY), cidemaker/restauranteur Sam Fix (ANXO, Washington DC), and beverage director Brian Rutzen (The Northman, Chicago, IL) join moderator Darlene Hayes for discussion and samples. Sunday from 2:30 - 3:30 at the Deerfield Community Center in Historic Deerfield. **LIMITED TIX AVAILABLE \$30/ticket**
- **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**
- **Sixth Annual CiderDays Amateur Cider Competition** - an AHA/BJCP sanctioned event open to any amateur cidemaker age 21 or older - held on December 2, 2017 — drop entries off at CiderDays or send via UPS. Registration open until November 18, 2017 at <http://ciderdayscompetition.org>

SOMETHING FOR EVERYONE!

TASTING HARD CIDERS & MORE

- Workshops at the Shelburne Buckland Community Center (Sat) and Apex Orchards (Sun)
- Hard Cider Tasting (Artifact) and Heirloom Apple Orchard Tour, Tip Top Orchard, Buckland (Sat)
- Artisan Beverage Cooperative, Greenfield (mead/cyzer - Sat/Sun); Bear Meadow Farm Cidery, Ashfield (Sat/Sun); Bear Swamp Orchard & Cidery, Ashfield (Sat/Sun); Cameron's Winery, Northfield (Fri/Sat/Sun); Carr's Ciderhouse, Hadley (Sat/Sun); Headwater Cider, Hawley (Sun); West County Cider, Shelburne (Sat/Sun); Wheel-View Farm, Shelburne (Sat/Sun)
- Cider and Perry Traditions in Mostviertel Austria at the Deerfield Community Center (Sun)

MAKING HARD CIDER

- 8 Blends, 3 Yeasts, 2 Scientists: Experimental cider making in the Finger Lakes (Sat, SB Community Center)
- Perry: The Finest of Drinks w/Tom Oliver, Olivers Cider & Perry, UK (Sat, SB Community Center)
- Back to the Future: Making high quality ciders w/Curt Sherrer, Millstone Cellars (Sat, SB Community Center)
- Wild Apples, Wild Cider w/John Bunker, Andy Brennan and Steve Gougeon (Sat, Bear Swamp Orchard & Cidery, Ashfield)
- Modern vs. Traditional cider making methods with Claude Jolicoeur (Sat, SB Community Center)
- Home Cider Makers Tasting: Ciders from the '16 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: Make and Taste with April Woodard (Sun, New Salem Preserves and Orchards)

HOME ORCHARDS

- Top Working Old Orchards with Eliza Greenman (Sat, SB Community Ctr)
- Growing Organic Apples for Cider & Eating (Sat, Bear Swamp Orchard)
- Basic Apple Tree Pruning with Steve Weisman (Sat, New Salem Orchards and Preserves)
- A History of Apples in America with John Bunker (Sun, Bear Swamp Orchard & Cidery)
- Biodynamic Orchardng talk with Mike Biltonen of Know Your Roots (Sat, West County Cider Tasting Room, Shelburne)
- Tending Backyard Apple Trees with Steve Lanphear (Sat, New Salem Orchards & Preserves)


FAMILY FUN

- Cider and Apple Festival at New Salem Preserves & Orchards, New Salem (Sat/Sun)
- Heirloom Apple Orchard Tour (Sat, Tip Top Orchard, Buckland)
- Orchard Ride (Sat/Sun at Pine Hill)
- "Wild About Fruit" Nature Walk (Sat, Quonquont Farm, Whately)
- Tasting of Apples, Pears, Ciders (Sat/Sun, Clarkdale); tasting and cider pressing (Sat/Sun, Bear Swamp Orchard & Cidery), tasting, apples, pressing at Wheel-View Farm (Sat/Sun, Shelburne)
- Annual Pumpkin Smash, Hager's Farm Market (Sat)

FOOD-CENTRIC

- From Ashmead to Zabergau: Heirloom Apple talk and tasting with Amy Traverso (author of *The Apple Lovers Cookbook*) (Sat, Clarkdale)
- Cooking demos with Sandy D'Amato, Good Stock Farm, and Erika Connell Cooper, Butter & Birch (Sun, Clarkdale)
- Making Apple Cider Vinegar with Jen Williams and Eliza Greenman (Sun, Bear Swamp Orchard & Cidery)
- Make Your Own Apple Cider Vinegar, Health Tonics and Herbal Oxydels w/Laura Ketteringham and Curt Sherrer (Sun, New Salem Preserves & Orchards)
- Culinary Uses of Cider Syrup (Sun, New Salem Preserves & Orchards)
- Cider/apple-themed menus at area restaurants - ciderdays.org/dining

Schedule for Friday, November 3rd

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| 6:30 - 8:00 | How to Taste Hard Cider with Eric West and Nicole Leibon SOLD OUT | Hawks & Reed, Greenfield |
| 7:30 - 9:00 |  Cider Pub Sing (BYOC) FREE (donations appreciated) | Episcopal Church Parish Hall, Greenfield |
| 9:00 - 11:00 | Dance Café with live French acoustic dance music and instruction FREE (donations) | Episcopal Church Parish Hall, Greenfield |

Schedule for Saturday, November 4th

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| 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) SOLD OUT | Pine Hill Orchards, Colrain |
| 9:00 - 10:00 | Top Working Old Orchards with Eliza Greenman FREE | Shelburne Buckland Community Center |
| 9:15 - 10:15 | 8 Blends, 3 Yeasts, 2 Scientists: Experimental cider making in the Finger Lakes * | Shelburne Buckland Community Center |
| 10:15 - 11:15 | Biodynamic Orcharding talk with Mike Biltonen of Know Your Roots, LLC FREE | West County Cider Tasting Room, Shelburne |
| 10:30 - 11:30 | Perry: The Finest of Drinks w/Tom Oliver, Olivers Cider & Perry, UK FREE | Shelburne Buckland Community Center |
| 10:30 - 11:30 | State of Cider in the US: Panel with the US Association of Cider Makers FREE | Shelburne Buckland Community Center |
| 11:15 - 12:00 |  Orchard Ride FREE | Pine Hill Orchards, Colrain |
| 11:30 - 12:30 | Informal Q & A with veteran cider makers FREE | Shelburne Buckland Community Center |
| 11:30 - 12:30 |  Wild Apples, Wild Cider w/John Bunker, Andy Brennan and Steve Gougeon FREE | Bear Swamp Orchard & Cidery, Ashfield |
| 12:00 - 1:00 | Modern vs. Traditional cider making methods with Claude Jolicoeur FREE | Shelburne Buckland Community Center |
| 12:00 - 1:30 |  Cider Press Demo by OESCO, Inc. FREE | Clarkdale Fruit Farms, Deerfield |
| 12:00 - 2:00 |  Hard Cider Tasting (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 '16 Harvest with Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt, plus award presentation from 5th Annual Amateur Cidermaker Competition * | Shelburne Buckland Community Center |
| 1:00 - 2:00 |  Growing Organic Apples for Cider & Eating 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 |
| 1:30 - 2:30 | Back to the Future: Making high quality ciders w/Curt Sherrer, Millstone Cellars FREE | Shelburne Buckland Community Center |
| 2:30 - 3:30 |  From Ashmead to Zabergau: Heirloom Apple talk and tasting with Amy Traverso of Yankee Magazine (author of <i>The Apple Lovers Cookbook</i>) FREE | Clarkdale Fruit Farms, Deerfield |
| 2:30 - 3:30 |  Tending Backyard Apple Trees with Steve Lanphear, Sentinel Farm FREE | New Salem Preserves & Orchards |
| 3:30 - 5:00 | Cider Salon I: Tasting of Ciders from across North America SOLD OUT | Unity Park, Turners Falls |
| 5:45 - 7:15 | Cider Salon II: Tasting of Ciders from across North America SOLD OUT | Unity Park, Turners Falls |

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

 Child-Friendly Event

Subject to Change - Revised 11/3/17

Schedule for Sunday, November 5th

10:00 - 11:00	Making Cider Vinegar with Jen Williams & Eliza Greenman FREE	Bear Swamp Orchard & Cidery, Ashfield
10:00 - 11:00	Cooking Demo with Sandy D'Amato, Good Stock Farm FREE	Clarkdale Fruit Farms, Deerfield
10:00 - 11:00	Cider & Perry Traditions in Mostviertel, Austria, with Johannes Scheiblauber FREE	Deerfield Community Center, 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, Health Tonics and Herbal Oxymels w/Laura Ketteringham and Curt Sherrer FREE	New Salem Preserves and Orchards
11:30 - 12:30	Perry Tasting with Tom Oliver, Olivers Cider & Perry SOLD OUT	Deerfield Community Center, Deerfield
12:00 - 1:00	A History of Apples in America with John Bunker 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	Specialty Cider Tasting with Ben Watson SOLD OUT	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	Making Spanish-Style Cider (Sidra) in America Panel & Tasting \$30/ticket	Deerfield Community Center, Deerfield
3:00 - 4:00	Lost Apples of the Quabbin - slide show and talk by Matt Kaminsky FREE	New Salem Preserves & Orchards
4:00 - 5:00	Cider and Cheese Pairing with Provisions of Northampton SOLD OUT	Deerfield Community Center, Deerfield

Other Saturday & Sunday Tastings and Events (FREE unless specified)

Tasting of Green River Ambrosia Meads and Cyzer (11 - 4 Sat/Sun) \$5 - 7 tasting fee	Artisan Beverage Cooperative, Greenfield
Tasting of Hard Cider (11 - 4 Sat/Sun)	Bear Meadow Farm, Ashfield
Hard and sweet cider tasting, cidery tours, orchard walks (10 - 4 Sat/Sun)	Bear Swamp Orchard & Cidery, Ashfield
Cider tasting, restaurant with savory light fare (11 - 9 Fri/Sat; 12-4 Sun)	Cameron's Winery, Northfield
Tasting of wild fermented ciders, pommeau, switchel, cider syrup, and vinegars (11 - 4 Sat/Sun)	Carr's Ciderhouse, Hadley
Tasting of Apples, Pears, Sweet Ciders (10 - 4 Sat/Sun)	Clarkdale Fruit Farms, Deerfield
Pumpkin Smash (Sat 11 - 2); food, farm market (Sat/Sun 7:30 - 7:00)	Hager's Farm Market, Shelburne
Tours of the Orchard and Cider Mill (11 - 4 Sunday Only)	Headwater Cider, Hawley
Cider and Apple Festival at Child Friendly Cider Mill (10 - 4 Sat/Sun)	New Salem Preserves & Orchards
Juice for home fermenting for sale, restaurant, market, orchard ride (7 - 6 Sat/Sun)	Pine Hill Orchards, Colrain
"Wild About Fruit" Nature Walk (Sat 10, 12, 2), farmstand, apple crafts (Sat 9 - 4)	Quonquont Farm, Whately
Tasting of Hard Cider Varietals (10 - 4 Sat/Sun)	West County Cider Tasting Room, Shelburne
Hard cider tasting, fresh cider, apples, farm store and museum and more (10 - 4 Sat/Sun)	Wheel-View Farm, Shelburne

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

Child-Friendly Event

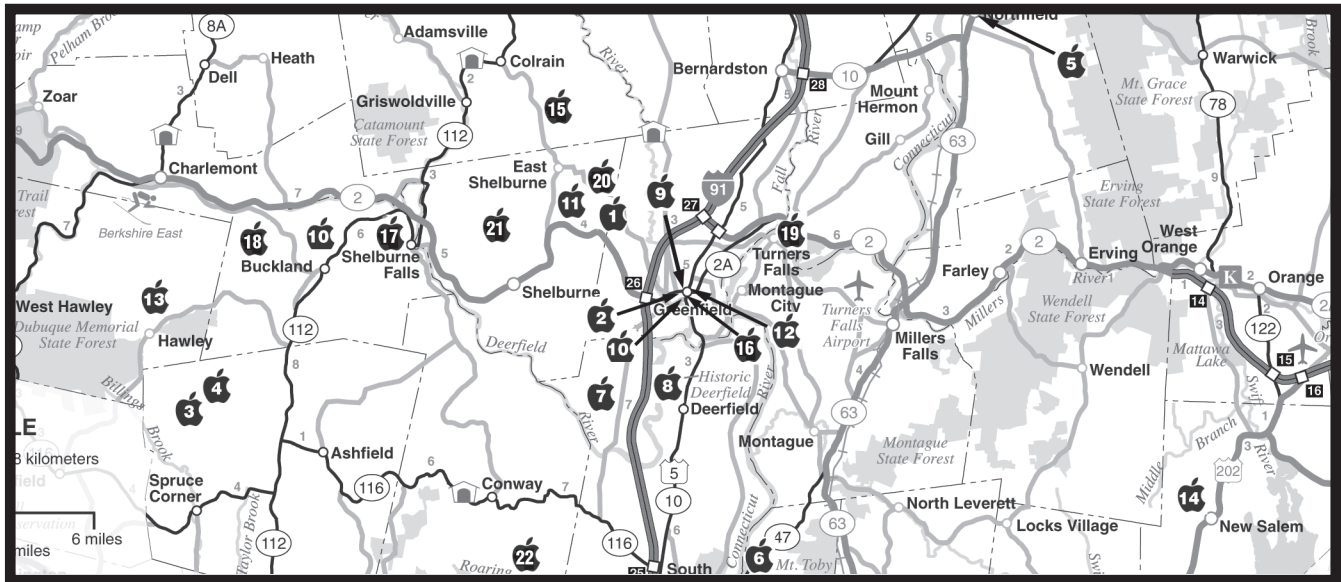
Subject to Change - Revised 11/3/17



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

MORE INFORMATION AT WWW.CIDERDAYS.ORG

CiderDays 2017 Venues



- 1 Apex Orchards** 153 Peckville Road, Shelburne (413) 625-2744 apexorchards.com — Apples, honey, and cider vinegar from the Smith family orchard. 3.4 miles west of I-91 rotary (exit 26).
- 2 Artisan Beverage Cooperative** 324 Wells Street, Greenfield, artbev.coop — Tasting of a variety of Green River Ambrosia meads (honey-wine) made from raw, local honey. The Meadery is located in the Venture Center building. Tastings from 11 - 4 Sat/Sun (\$5 - 7 charge).
- 3 Bear Meadow Farm Cidery** 926 Watson-Spruce Corner Rd, Ashfield — Rick and Nancy Intres debuted their ciders at CiderDays 2014 and are happy to welcome visitors at this year's CiderDays. 11 - 4 Sat/Sun
- 4 Bear Swamp Orchard & Cidery** 1209 B Hawley Road, Ashfield, 413-625-2849 bearswamporchard.com — Come enjoy the end of the apple season with tastings of their hard ciders made from their organically grown apples, and tour the cidery building. Hard and sweet cider for sale as well as cider doughnuts, and jams and jellies. From the I-91 rotary (exit 26), take Rt 2 west, then right on Rt. 112 south, approx. 6 miles, turn right on Apple Valley Rd, follow 2.4 miles, right on Hawley Rd
- 5 Cameron's Winery** 105 Main Street, Northfield, 413-225-3247 — open Friday and Saturday from 11 am to 9 pm for Cider Tastings, by the glass, by the growler. Live Music from 6-830 pm on both nights. Sunday from 12pm to 4pm with live music from 1-4pm. Restaurant is open with savory light fare to pair with the ciders.
- 6 Carr's Ciderhouse** 295 River Drive (Route 47), Hadley, 413-336-7363, carrsciderhouse.com — Come visit the fermentation barn and taste Carr's wild-fermented hard ciders, pommeau, cider vinegars, syrups, shrubs, and switchel - some very small batch pantry products will be on hand just for this weekend. Everything will be available for purchase, with case discounts.
- 7 Clarkdale Fruit Farms** 303 Upper Road, West Deerfield 413-772-6797 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** 84 Memorial Street, Deerfield, MA — Venue for the Sunday tastings.
- 9 Episcopal Church of Saints James and Andrew** 8 Church Street, corner of Church and Federal Streets, Greenfield, 413-773-3925, saintsjamesandandrew.org — the church parish hall is the venue for the Friday night Cider Pub Sing and Dance Café.
- 10 Green Fields Market** 144 Main Street, Greenfield, and **McCusker's Market**, 3 State St, Shelburne Falls, franklincommunity.coop — Tasting of local and regional cheeses 1 - 3 Saturday.
- 11 Hager's Farm Market** 1232 Mohawk Trail (Rt. 2), Shelburne; 413-625-6323 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, sandwiches, soups, and homemade fried dough with maple cream. Rt. 2 West from Greenfield, the market is on the right surrounded by apple trees.
- 12 Hawks & Reed Performing Arts Center** 289 Main Street, Greenfield, MA 01301, (413) 774-0150, www.hawksandreed.com — venue for the Friday night How to Taste Hard Cider event
- 13 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 Cleson Brook Road, then right on Pond Road. Final right on Forget Road.
- 14 New Salem Preserves and Orchards** 67 S. Main Street, New Salem (978) 544-3437, newsalempreserves.com — Cider and Apple Festival with child-friendly apple pressing, farm products, exhibits from local artisans against the breathtaking backdrop of the Quabbin Reservoir. 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. Sat/Sun
- 15 Pine Hill Orchards** Rt. 112, Colrain, (413) 624-3325 Orchard tours and ride, breakfast, lunch or apple pie a la mode in the orchard restaurant. From I-91 rotary (exit 26), go west 3.7 mi. on Rt. 2 West. Turn right at Colrain Shelburne Road. Ahead 3 miles on right.
- 16 Ryan and Casey Liquors** 55 Main Street, Greenfield, (413) 772-6585 ryanandcaseyliquors.com — Most diverse selection of hard cider/beer in our area. Sat 12 - 3, tasting of a wide variety of commercial ciders and calvados.
- 17 Shelburne Buckland Community Center** 53 Main Street, Shelburne Falls — Location for Saturday workshops. From I-91 (Exit 26), take Rt. 2 west to South Maple Street. Left on Bridge St and right on Main St. On right.
- 18 Tip Top Orchard** Avery Road, Upper Buckland — Hard Cider Tasting (Artifact) and Heirloom Apple Orchard Tour, Sat 12 – 2 pm). Heirloom orchard with over 200 cultivars on about 100 trees originally planted by Lu and Sue Chadwick. From Rt 2 west off I-91 (exit 26), 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.
- 19 Unity Park** 56 First Street, Turners Falls — venue for the Saturday Cider Salons (under the big tent). Exit 27 off I-91 to second set of lights. Right over the bridge, first left onto First Street.
- 20 West County Cider** 208 Peckville Road, Shelburne 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. Rt. 2 west off I-91 exit 26. Right at Peckville Rd, pass Apex and continue up the hill. 10 - 4 Sat/Sun
- 21 Wheel-View Farm** 212 Reynolds Road, Shelburne, (413) 625-2900, www.wheelviewfarm.com. Farm Store/Farm Museum/Tasting Room with free hard cider tastings, plus fresh cider, apples, cider syrup, grass-fed beef, maple syrup, maple cream and other goodies. From Rt 2 turn onto Little Mohawk Road. Go 3 miles and turn left onto Reynolds Road to the farm. Open 10-5 each day.
- 22 Quonquot Farm** 9 North Street, Whately, 413-575-4680, quonquot.com — Special Nature Walk "Wild About Fruit!" You're not the only one who likes apples—bears, coyotes, deer, foxes, opossums, birds and beavers do, too. Sat 10am/12pm/2pm. Farmstand open Sat 9 - 4 for apples, cider, donuts, honey, syrup and other local treats. Apple crafts all day for all ages!