


## Schedule for Friday, November 2nd

6:30 - 8:00	In Reverie with Chef Johnny Spero (tapas and cider tasting) <b>ticketed</b>	Hawks & Reed, Greenfield
8:00 - 10:00	Cider Schmooze (Meet cidemakers and authors) <b>FREE</b> (cash for food/bar)	Hawks & Reed, Greenfield
7:30 - 9:00	 Cider Pub Sing (BYOC) <b>FREE</b> (donations appreciated)	Episcopal Church Parish Hall, Greenfield
9:00 - 11:00	Pop up Cider Pub <b>FREE</b> (BYOC)	Episcopal Church Parish Hall, Greenfield

## Schedule for Saturday, November 3rd

8:00 - 11:00	 Apple Pancake Breakfast <b>nominal charge</b>	Second Congregational Church, Greenfield
8:30 - 11:00	Beginner's Cider Making Workshop w/ Bob Delisle & Charlie Olchowski (includes materials, instruction and your first batch) <b>SOLD OUT</b>	Pine Hill Orchards, Colrain
9:00 - 10:00	Learning to Grow Apples with Alan Yelvington <b>FREE</b>	Shelburne Buckland Community Center
9:15 - 10:15	Central Asia: Our Travels to the the Birthplace of Apples with Claude Jolicoeur and Eliza Greenman	Shelburne Buckland Community Center
10:15 - 11: 15	The Promise of Biodynamics: The Reality and Spirit of Nature w/Mike Biltonen <b>FREE</b>	West County Cider Tasting Room, Shelburne
10:30 - 11:30	Rebuilding Old Trees with Matt Kaminsky <b>FREE</b>	Shelburne Buckland Community Center
10:30 - 11:30	Sex in the Cidery: Women's Cidemakers Panel <b>FREE</b>	Shelburne Buckland Community Center
11:00 - 12:00	 Wild Apples, Wild Cider w/John Bunker, Andy Brennan and Steve Gougeon <b>FREE</b>	Bear Swamp Orchard & Cidery, Ashfield
11:15 - 12:00	 Orchard Ride <b>FREE</b>	Pine Hill Orchards, Colrain
11:30 - 12:30	Cider 201: Hot Tips from Veteran Cidemakers <b>FREE</b>	Shelburne Buckland Community Center
12:00 - 1:00	TBA	Shelburne Buckland Community Center
12:00 - 1:30	 Cider Press Demo by OESCO, Inc. <b>FREE</b>	Clarkdale Fruit Farms, Deerfield
12:00 - 3:00	Tasting of a variety of commercial hard ciders and Calvados <b>FREE</b>	Ryan & Casey Liquors, Greenfield
12:00 - 1:00	 Tending Backyard Apple Trees with Steve Lanphear and Steve Marglin <b>FREE</b>	New Salem Preserves & Orchards
12:30 - 2:00	Home Cider Makers Tasting: Ciders from the '17Harvest with Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt, plus award presentation from 6th Annual Amateur Cidermaker Competition*	Shelburne Buckland Community Center
1:00 - 2:00	 Growing Organic Cider Apples with Mike Biltonen <b>FREE</b>	Bear Swamp Orchard & Cidery, Ashfield
1:00 - 3:00	 Tasting of Local and Regional Cheeses <b>FREE</b>	Green Fields Market/McCusker's Market
1:00 - 2:00	 Basic Apple Tree Pruning with Steve Weisman <b>FREE</b>	New Salem Preserves and Orchards
1:30 - 2:00	 Orchard Walk and Talk with Tom and Ben Clark <b>FREE</b>	Clarkdale Fruit Farms, Deerfield
1:30 - 2:30	Not All Lees Are Gross with Curt Sherrer <b>FREE</b>	Shelburne Buckland Community Center
2:30 - 3:30	Apple Alchemy: Secrets of Making Award-winning Hard Ciders w/William Grote <b>FREE</b>	New Salem Preserves and Orchard
3:30 - 5:00	Cider Salon I: Tasting of Ciders from across North America <b>\$30/ticket</b>	Unity Park, Turners Falls
5:45 - 7:15	Cider Salon II: Tasting of Ciders from across North America <b>\$30/ticket</b>	Unity Park, Turners Falls

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

 Child-Friendly Event

Subject to Change - Revised 08/15/18

## Schedule for Sunday, November 4th

10:00 - 11:00	🍏 Learning to Graft, with Colin Scott <b>FREE</b>	E & J Scott Orchard, Buckland
10:00 - 11:00	🍏 A History of Apples in America with John Bunker <b>FREE</b>	Bear Swamp Orchard & Cidery, Ashfield
10:00 - 11:00	🍏 Cooking Demo with Sandy D'Amato, Good Stock Farm <b>FREE</b>	Clarkdale Fruit Farms, Deerfield
10:15 - 11:15	Apple Growing Ain't For the Weak of Heart: An Evenhanded Consideration of Organic, IPM and Conventional Orchard Management with Mike Biltonen	West County Cider Tasting Room, Shelburne
11:00 - 12:00	🍏 Culinary Apple Hacks with Amy Traverso of Yankee Magazine (author of <i>The Apple Lovers Cookbook</i> ) <b>FREE</b>	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 <b>FREE</b>	Pine Hill Orchards, Colrain
11:30 - 12:30	Award-winning Ciders — Taste the Victors! <b>\$30/ticket</b>	Deerfield Community Center, Deerfield
12:00 - 1:00	🍏 Apple-themed cooking demo with Erika Connell Cooper, Butter & Birch <b>FREE</b>	Clarkdale Fruit Farms, Deerfield
12:00 - 1:00	🍏 Scaling up cidermaking from home to nano, with Steve Gougeon <b>FREE</b>	Bear Swamp Orchard & Cidery, Ashfield
12:00 - 1:00	Make Your Own Apple Cider Vinegar, with Terry McCue <b>FREE</b>	New Salem Preserves & Orchards
12:30 - 1:30	Making Barrel Cider with Steve Patt and Paul Correnty*	Apex Orchards, Shelburne
1:00 - 2:00	Newton Pippin: Varied Expressions of a Classic American Cider Apple with Darlene Hayes and Dan Pucci <b>\$30/ticket</b>	Deerfield Community Center, Deerfield
1:00 - 2:30	Home Hard Cider Makers Workshop; Make & Taste with April Woodard <b>FREE</b>	New Salem Preserves and Orchards
2:30 - 3:30	A Taste of Asturias from the Orchard to the Sea with Begona Media and Friends from Northern Spain <b>\$30/ticket</b>	Deerfield Community Center, Deerfield
3:00 - 4:00	🍏 Lost Apples of the Quabbin - slide show and talk by Matt Kaminsky <b>FREE</b>	New Salem Preserves & Orchards
4:00 - 5:00	Cider and Cheese Pairing with Provisions of Northampton <b>\$30/ticket</b>	Deerfield Community Center, Deerfield

## Tentative 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 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
Tasting of Hard Cider Varietals (10 - 4 Sat/Sun)	West County Cider Tasting Room, Shelburne

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

**MORE INFORMATION AT WWW.CIDERDAYS.ORG**