

## Pre-Event Workshop Thursday, October 31st

12:00 - 5:00 Wild Apple Pomological Exposition: A Seedling Apple Showcase,  
w/ Matt Kaminsky **FREE** Ashfield Town Hall, Ashfield

## Schedule for Friday, November 1st

6:30 - 8:00 Tasting of Calvados and Apple Brandy w/Ambrosia Borowski  
(Chicago's The Northman) and Ria Windcaller **SOLD OUT** Hawks & Reed, Greenfield (4th Floor)

8:30 till close Cider Schmooze & Tap Takeover (Meet cidemakers & authors - cash for food/bar) Hawks & Reed, Greenfield (4th Floor)

7:30 - 9:00 🍷 Cider Pub Sing (BYOC) **FREE** (donations appreciated) Episcopal Church Parish Hall, Greenfield

9:00 The Crowning of Pomona — The First Annual Crowning of FCCD's Pomona **FREE** Episcopal Church Parish Hall, Greenfield

9:00 - 11:00 Pop up Cider Pub and Irish Session **FREE** (BYOC) Episcopal Church Parish Hall, Greenfield

## Schedule for Saturday, November 2nd

8:30 - 11:00 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 Cyser: Pro Tips on Making It w/Dave Keramaty, Artisan Beverage Coop **FREE** Shelburne Buckland Community Center

9:15 - 10:15 Growing Your Own Cider Orchard w/Alan Yelvington **FREE** Shelburne Buckland Community Center

10:00 - 11:00 Cultivated Apples and Wild Ferments are my Cidermaking Bag w/  
Tom Oliver (Oliver's Cider & PerryRyan Burke of Angry Orchard and  
Pat Knittel, of Wrangletown Orchard **FREE** Memorial Hall, Shelburne

10:30 - 11:30 The Wild Apple Forests of Kyrgyzstan, w/ Eliza Greenman **FREE** Shelburne Buckland Community Center

10:30 - 11:30 Becoming Pomona: Women in Cider panel w/ Judith Maloney (founder  
Ciderdays/West County Cider), Ria Windcaller (Cider Chat/Totally Cider  
Tours) April Woodard (Cider Industry Expert) Autumn Stoscheck  
(Eve's Cidery) **FREE** \* Shelburne Buckland Community Center

10:30 - 11:30 *Uncultivated*: John Bunker interviews Andy Brennan + book signing **FREE** Bear Swamp Orchard & Cidery, Ashfield

11:00 - 12:00 🍷 Apple Crisp, Cobbler, and Crumble Food Demo with *Yankee Magazine's*  
Senior Food Editor Amy Traverso **FREE** Clarkdale Fruit Farms, Deerfield

11:15 - 12:00 🍷 Orchard Ride **FREE** Pine Hill Orchards, Colrain

11:15 - 12:15 Nontraditional Orcharding with John Bunker, Andy Brennan, and Michael Phillips **FREE** Memorial Hall, Shelburne

11:30 - 12:30 Cider Culture in America w/Soham Bhatt, Artifact Cider, Ryan Burk of Angry  
Orchard and Darlene Hayes, Cider writer and author of Cider Cocktails **FREE** Shelburne Buckland Community Center

11:30 - 12:30 Reconstructing the Apple Family Tree "apple genetics!" w/Dr. Cameron Peace, WSU **FREE** Shea Theater Arts Center, Turners Falls

11:30 - 5:00 Where There's Smoke: Artifact Ciders & Friends BBQ Lunch - Pay as you go North Village Smokehouse, Millers Falls

12:00 - 1:00 Cider Bars: What Makes a Good One? w/Ambrosia Borowski (Chicago's  
The Northman) and Melissa Madden (Finger Lakes Cider House) **FREE** Shelburne Buckland Community Center

12:00 - 1:30 🍷 Cider Press Demo by OESCO, Inc. **FREE** Clarkdale Fruit Farms, Deerfield

12:00 - 3:00 Tasting of a variety of commercial hard ciders and Calvados **FREE** Ryan & Casey Liquors, Greenfield

12:00 - 1:00 🍷 Tending Backyard Apple Trees with Steve Lanphear, Steve Marglin,  
and Steve Weisman **FREE** New Salem Preserves & Heritage Cider

12:30 - 2:30 Ciders from the 2018 harvest & 8th Annual CiderDays Amateur Cider  
Competition Award Presentation w/Charlie Olchowshi and friends **FREE** \* Shelburne Buckland Community Center




12:45 - 1:45 Non-traditional Orcharding with John Bunker, Andy Brennan, and  
Michael Phillips **FREE** Memorial Hall, Shelburne

1:00 - 2:00 Pruning Old Apple Trees: A Hands-on Demonstration, w/ David and  
William Shearer and the Pine Hill All Stars, **FREE** Pine Hill Orchards, Colrain





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

🍷 Child-Friendly Event

Subject to Change - Revised 10/31/19

1:00 - 3:00	 From Apple Trees to Cider Please - An Apple Story Walk for kids 4 - 8 <b>FREE</b>	Great Falls Discovery Center, Turners Falls
1:00 - 3:00	Apple Identification and Cider Making with the Franklin Land Trust <b>FREE</b>	Apex Orchards, Shelburne
1:00 - 2:00	Tom Oliver (Oliver's Cider and Perry), Answers Your Questions: A Q&A <b>FREE</b>	Shea Theater Arts Center, Turners Falls
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
1:00 - 2:00	Apples of New England with Russell Steven Powell - Brief history of apple-growing in our region and apple tasting! Dickinson Memorial Library, Northfield <b>FREE</b>	
1:30 - 2:00	 Orchard Walk and Talk with Tom and Ben Clark <b>FREE</b>	Clarkdale Fruit Farms, Deerfield
1:30 - 2:30	Ice Cider: How I Make It, w/Jim Wallace (award-winning non-commercial cidemaker and Eleanor Leger (Eden Specialty Ciders) <b>FREE *</b>	Shelburne Buckland Community Center
1:30 - 2:30	Small Farm Apple Brandy Distillation - tasting \$3	Bear Swamp Orchard & Cidery, Ashfield
2:00 - 3:00	Climate Change and Orchardng with Matt Kaminsky <b>FREE</b>	Memorial Hall, Shelburne
2:30 - 3:30	19th Century Pears, A Ruling Passion. William Lewis's Pear Orchard 1861 - 1894, w/ Christie Higginbottom <b>FREE</b>	Shea Theater Arts Center, Turners Falls
3:30 - 5:00	USACM Cider Salon I: Tasting of Ciders from across N. America <b>SOLD OUT</b>	Unity Park, Turners Falls
5:45 - 7:15	USACM Cider Salon II: Tasting of Ciders from across N. America <b>SOLD OUT</b>	Unity Park, Turners Falls

## Schedule for Sunday, November 3rd

10:00 - 11:00	 Cooking Demo with Sandy D'Amato, Good Stock Farm <b>FREE</b>	Clarkdale Fruit Farms, Deerfield
10:00 - 11:30	Transitions from Conventional to Biodynamic Orchardng: the Biological and Spiritual Realities w/ Mike Biltonen <b>FREE</b>	West County Cider Tasting Room, Shelburne
10:30 - 11:30	Growing Low Input Organic Cider Fruit <b>FREE</b>	Bear Swamp Orchard & Cidery, Ashfield
11:00 - 12:00	Bring Your Own: Tasting Homemade Ciders Apex Orchards, Shelburne Paul Correnty, Charlie Olchowski, Martin Stokes, Steve Patt <b>FREE *</b>	
11:00 - 12:00	 Orchard Ride <b>FREE</b>	Pine Hill Orchards, Colrain
11:00 - 12:00	Apple Alchemy: Blending finished ciders for balance and complexity w/William Grote <b>FREE</b>	New Salem Preserves & Heritage Cider
11:30 - 12:30	Traveling the Cider Road in a Group or Solo w/ Ria Windcaller & Al Sax <b>FREE</b>	Shea Theater Arts Center, Turners Falls
11:30 - 12:30	Rosé Cider Tasting with Ben Watson and Friends <b>SOLD OUT</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	Make Your Own Apple Cider Vinegar, with Terry McCue <b>FREE</b>	New Salem Preserves & Heritage Cider
12:00 - 4:00	Art & Apples at LOOT — New painting by Casey Williams, Tandem Ciders Tasting, showcase of wild apples from across the country organized by Matt Kaminsky of Gnarly Pippins <b>FREE</b>	62 Ave A, Turners Falls (across from Shea)
1:00 - 2:00	The Road Ahead: The Future of US Cider, US Cider Association <b>FREE</b>	Shea Theater Arts Center, Turners Falls
1:00 - 2:00	Founders' Picks: 25 Years of Cider Tasting with Judith Maloney, Charlie Olchowski, Ben Watson, and Paul Correnty <b>SOLD OUT</b>	Deerfield Community Center, Deerfield
1:00 - 2:00	Pruning Old Apple Trees: A Hands-on Demonstration, w/ David and William Shearer and the Pine Hill All Stars, <b>FREE</b>	Pine Hill Orchards, Shelburne
1:00 - 2:15	Beginning and Advanced Cidermaking with April Woodard <b>FREE</b>	New Salem Preserves & Heritage Cider
1:30 - 2:30	Small Farm Apple Brandy Distillation - tasting \$3	Bear Swamp Orchard & Cidery, Ashfield
2:15 - 3:00	Bring Your Own; Amateur Cider Makers Tasting/Evaluation, Fun & Troubleshooting with April Woodard <b>FREE</b>	New Salem Preserves and Orchards
2:30 - 3:30	North vs. South Apple Tasting Smackdown w/John Bunker and Diane Flynt, Foggy Ridge Cidery (3 time James Beard Foundation Nominee) <b>SOLD OUT</b>	Deerfield Community Center, Deerfield
2:30 - 3:30	Making Cider with Cannabis w/ Paul Correnty and the Merry Makers <b>FREE</b>	Shea Theater Arts Center, Turners Falls
3:00 - 4:00	 Lost Apples of the Quabbin & Pomological Conservation w/ Matt Kaminsky <b>FREE</b>	New Salem Preserves & Heritage Cider
4:00 - 5:00	Cider and Cheese Pairing with Provisions of Northampton <b>SOLD OUT</b>	Deerfield Community Center, Deerfield

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

 Child-Friendly Event

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**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 S . O R G**

# Throughout CiderDays Weekend

**The Official CiderDays Bookstore is at Two Birds**, a shop at 106 Avenue A, Turners Falls. Books about apples, cider, and orcharding will be available for sale, and authors may stop by for a signing (schedule to be announced).

## Art Exhibit: 25 Years of CiderDays

Over twenty-five years, CiderDays has evolved to a three day, county-wide festival celebrating the apple in all of its forms and providing sessions on every aspect of apple usage. The Great Falls Discovery Center on Avenue A in Turners Falls hosts an exhibition of historic cider presses and images that honor the orchards, producers and enthusiasts who have advanced the art of cidermaking.

## West County Cider Hard Cider Tasting and Outdoor Taproom, plus special Peckville Treasure Hike (cider prizes! glorious views!)

11 - 5, Sat/Sun, West County Cider Tasting Room, Shelburne

**New Salem Preserves & Heritage Cider 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. We now produce our own line of hard ciders, [www.new-salemcider.com](http://www.new-salemcider.com), and the outdoor Cider Garden, next to the barn and farm store, will be open all weekend. You will also have the ever-present breathtaking view of the Quabbin Reservoir and beyond. As always a robust offering of free workshops are scheduled for both days (see schedule).

**Bringing Apples to New England: A look at the history and traditions of our apple-loving ancestors** — Offered by the Shelburne Historical Society Museum at Arms Academy. Includes a chance to make old-fashioned apple-head dolls. Thursday 10am - 4 pm and Friday through Sunday 1-4 pm all ages.

**Fresh pressed sweet cider, Grass-Fed Beef, Antiques Farm Museum, An amazing view. Wheel-View Farm** 212 Reynolds Road, Shelburne, MA, Carolyn & John Wheeler — Open 10 - 4 each day. [www.wheelviewfarm.com](http://www.wheelviewfarm.com), 413-625-2900

**Tasting of Green River Ambrosia Meads and Cyzer** (11 - 4 Sat/Sun) \$5 - 7 tasting fee — Artisan Beverage Cooperative, Greenfield

**Tasting of Hard Cider at Bear Meadow Farm** (11 - 4 Sat/Sun), Ashfield

**Hard cider, apple brandy, Pommeau, tastings. Facility and orchard tours at Bear Swamp Orchard** (10 - 4 Sat/Sun), Ashfield

**Cider tasting and food at Cameron's Winery** (11 - 9 Fri/Sat; 12-4 Sun), Northfield

**Tasting of Apples, Pears, Sweet Ciders at Clarkdale Fruit Farms** (10 - 4 Sat/Sun), Deerfield

**Apples, food, maple fried dough and more at Hager's Farm Market** (Sat/Sun 7:30 - 7:00), Shelburne

**Tours of the Orchard and Cider Mill at Headwater Cider** (11 - 4 Sunday Only), Hawley

**Juice for home fermenting for sale, restaurant, market, orchard ride at Pine Hill Orchards** (7 - 6 Sat/Sun), Colrain

**Cider tasting and tours at Carr's Ciderhouse** (12 - 5 Sat/Sun) — 12 Mt. Warner Road, Hadley

**Hard Cider Tastings and seminars all weekend at Shelburne Falls Cork**, 1 Deefield Avenue, Shelburne Falls. Friday, November 1, from 1 PM until 2:30 — Bear Meadow Farm Cider. Friday, November 1 from 5 PM to 6:30 PM — John Asbel of Sidras of Spain. November 2 Saturday 4 PM till 5 PM — Field Maloney of West County Cider. Sunday, November 3 from noon until 1:30 pm — Urban Farm Fermenters. At 3:30 pm until 5 pm Jordana Starr will be representing East Hollow Cider. (413) 362-0265 or Facebook for details.

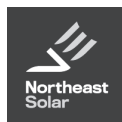
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**MORE INFORMATION AT [WWW.CIDERDAYS.ORG](http://WWW.CIDERDAYS.ORG)**