


Schedule for Friday, November 3rd

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| 6:30 - 8:00 | How to Taste Hard Cider with Eric West and Nicole Leibon \$30.00/ticket | Hawks & Reed, Greenfield |
| 7:30 - 9:00 |  Cider Pub Sing (BYOC) FREE | Episcopal Church Parish Hall, Greenfield |
| 9:00 - 11:00 | Dance Cafe with live French acoustic dance music and instruction FREE | 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) \$85/ticket | 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 \$30/ticket | Unity Park, Turners Falls |
| 5:45 - 7:15 | Cider Salon II: Tasting of Ciders from across North America \$30/ticket | Unity Park, Turners Falls |

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

 Child-Friendly Event

Subject to Change - Revised 10/06/17

Schedule for Sunday, November 5th

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| 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 \$30/ticket | 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 \$30/ticket | Deerfield Community Center, Deerfield |

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

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| Cider and Apple Festival at Child Friendly Cider Mill (10 - 4 Sat/Sun) | New Salem Preserves & Orchards |
| Tasting of Hard Cider Varietals (10 - 4 Sat/Sun) | West County Cider Tasting Room, Shelburne |
| Tasting of Hard Cider (10 - 4 Sat/Sun) | Bear Meadow Farm Cidery, Ashfield |
| Tasting of Apples, Pears, Sweet Ciders (10 - 4 Sat/Sun) | Clarkdale Fruit Farms, Deerfield |
| Hard and sweet cider tasting, cidery tours, orchard walks (10 - 4 Sat/Sun) | Bear Swamp Orchard & Cidery, Ashfield |
| Tasting of wild fermented ciders, pommeau, switchel, cider syrup, and vinegars (11 - 4 Sat/Sun) | Carr's Ciderhouse, Hadley |
| Tours of the Orchard and Cider Mill (11 - 4 Sunday Only) | Headwater Cider, Hawley |
| Tasting of Green River Ambrosia Meads and Cyzer (11 - 4 Sat/Sun) \$5 - 7 tasting fee | Artisan Beverage Cooperative, Greenfield |
| Juice for home fermenting available for sale, restaurant, market (7 - 6 Sat/Sun) | Pine Hill Orchards, Colrain |
| Cider tasting, restaurant with savory light fare (11 - 9 Fri/Sat; 12-4 Sun) | Cameron's Winery, Northfield |
| 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 10/06/17



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

MORE INFORMATION AT WWW.CIDERDAYS.ORG