



Introduction to Cider (Cyder) Making

Venues: Witherdens Hall, Wingham, Kent. Brogdale, Faversham, Kent. Cidery, Cork Farm, Old Wives Lees, Kent. Assington Mill, Suffolk.

Dates: August, September, October, November Time: 10.00-14.30 – call for specific dates

Tutor: Simon Reed, Co-Producer – [Rough Old Wife Cider LLP](http://www.rougholdwife.com)

Cost: £75 including light lunch & refreshments.

Cider is one of the oldest produced drinks in the world and is enjoying a recent revival and expansion. As world leader, Britain is the largest cider (or cyder) making country in the world, with a great tradition and heritage dating back to Roman times associated with its production. Kent is the home of the apple in the UK and the home of the National Fruit Collection so it makes perfect sense to offer these courses with an award winning local real cider producer.

These one-day courses are suitable for beginners, for those interested in making real Cider or Perry at home and for those wanting to expand their use of apples on a farm, small holding or enterprise. Learn how to produce one of the oldest and most natural drinks from a truly versatile fruit.

The Course covers:

History, heritage and traditions of cider making
Types and use of apples & pears
Choice and use of equipment
Milling and pressing of apples & pears
Fermentation & Maturation
Bottling, storage

Students will also get a chance to use equipment and press and mash their own so come dressed accordingly in suitable "gardening" attire! It will be a mix of classroom and outdoors

For more information or to contact Simon Reed directly please email him on:
rougholdwife@btinternet.com

Students' comments from previous courses:

- I just wanted to say how much we enjoyed the course – we have great ideas now for going forward to start brewing our own!
- Very enjoyable - thank you.
- Very impressed overall - many thanks.
- Learnt more about cider making than I thought I knew!