

Cider and Perry – Make & Enjoy!

Run in the heart of the UK's cider & perry making region, these one-day practical hands-on courses will help you learn more about cider & perry and will provide you with what you need to know about making these fine products - and you get to taste some fine ciders & perries too!

Introduction

Cider (fermented from apples) and **perry** (from pears) are amongst the oldest drinks produced in the UK. As world leader, Britain is the largest cider making country in the world and has a marvelous tradition and heritage associated with the products.

Who is the course for?

This course – operated by the **Cider Academy** - is suitable for beginners, for those planning or already making cider or perry at home and for anyone with an interest in these unique, versatile and tasty products.



Subjects covered in this course:

- History, heritage and traditions of cider making
- Types and use of apples & pears
- Choice and care of equipment
- Milling and pressing of apples & pears
- Fermentation & Maturation
- Blending & bottling
- Tasting & appreciating cider & perry

Practical work includes:

- o Equipment selection & preparation
- o Milling & pressing of fruit
- o Juice preparation
- o Commencing fermentation
- o Cider & perry tasting

Where are the courses run?

Conveniently located and central to the main cider & perry making areas of the UK, the courses are run in a new purpose-built and fully equipped centre in the beautiful Gloucestershire countryside.



The Orchard Centre
Blackwell's End
Hartpury
GL19 3DB



Costs?

Total cost (inc. VAT), including a buffet lunch, refreshments, notes & supply of materials (*other than, if required, a demijohn & airlock to take some fermenting juice away with you*): **£115.00 pp**

Discounts. The following early-booking discounts are currently available:

- ✓ For courses booked & paid for at least 3 months in advance, **deduct £30.00 pp**;
- ✓ For courses booked & paid for between 2 to 3 months in advance, **deduct £20.00 pp**;
- ✓ For courses booked & paid for between 1 to 2 months in advance, **deduct £10.00 pp**.

NB A 2.5% admin fee is added to all payments made by **credit** card. There are **no** additional charges for payments made by BACS, bank debit card, cheque or cash.

Dates?

The next courses are planned for:

- **Saturday 10th October 2009**
- **Sunday 11th October 2009**
- **Saturday 7th November 2009**

Course tutor

Peter Mitchell – a highly regarded, qualified and internationally recognised authority in cider and perry making and tasting - leads the course.

With over 25 years of practical cider making experience, he is a professional trainer, a UK and USA cider competition judge and an award-winning producer in his own right.

Other activities

Mitchell F&D Limited runs a range of other specialist courses and activities, including:

- ✓ **Cider Making – Principles & Practice.** A thorough grounding in the main principles and practices of orcharding and cider and perry making (5 days);
- ✓ **Taste & Explore: Cider & Perry - The Inside Story.** Tutored tastings, 3 & 5 day guided tours, guided day-trips, activity weekends, evening talks and “Meet the Producer” events.

To enrol on the course or for further information about this and other courses and activities, please contact:

Mitchell F&D Limited, 74 Holloway, Pershore, Worcestershire, WR10 1HP. Tel: 01386 552324; email: info@mitchell-fd.co.uk
www.cider-academy.co.uk and www.tasteandexplore.co.uk