

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:

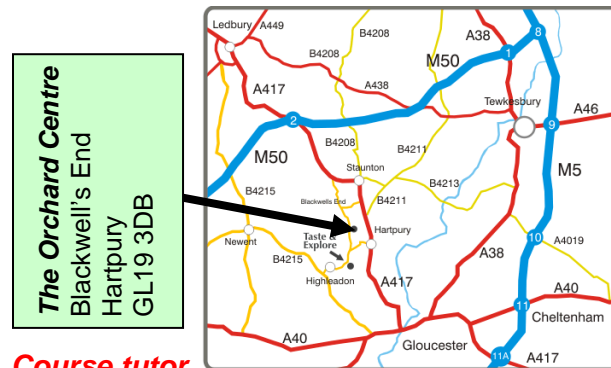
- History, heritage and traditions of cider making
- Types and use of apples & pears
- Choice and care of equipment
- Milling and pressing of apples & pears
- Fermentation & Maturation
- Blending & bottling
- Tasting & appreciating cider & perry

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.



Course tutor

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

With 30 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.

Feedback from recent participants

- **Excellent value. A very good introductory course. Good venue & lunch.**
- **Great balance of theory & practical**
- **Overall this course was exactly what I needed. Excellent!**
- **Well organised, well presented, good relevant content.**

Dates?

The next courses are planned for:

- **Saturday 17th March 2018**
- **Saturday 1st September 2018**

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*): **£160.00 pp**

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

- ✓ For courses booked & paid for at least 3 months in advance, **deduct £20.00 pp**;
- ✓ For courses booked & paid for at least 2 months in advance, **deduct £15.00 pp**;
- ✓ For courses booked & paid for between 1 to 2 months in advance, **deduct £10.00 pp**.

Note: Card Payments: Other than for payments made using a personal UK bank account debit card (**no** additional charge), all other card payments are subject to a 3.5% handling fee. **UK Cheque Payments:** A handling charge of £1.75 (inc. VAT) is made for all cheque payments drawn on a UK bank. This amount should be added onto the amount to be paid.

Other activities

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

- ✓ **Cider & Perry Production – Principles & Practice.** A thorough grounding in the main principles and practices of orcharding and cider and perry making (5 days).

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

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www.cider-academy.co.uk and www.tasteandexplore.co.uk