

## 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:

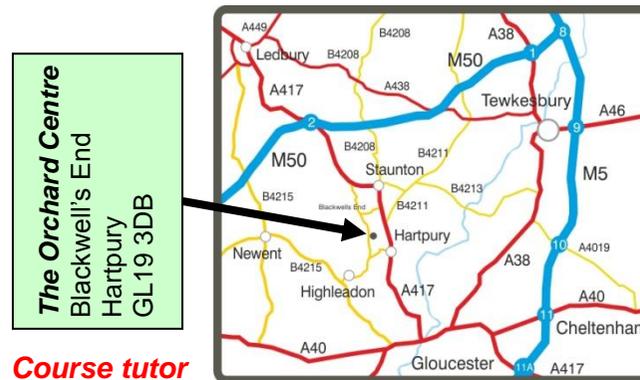
- History, heritage and traditions of cider making
- Types and use of apples & pears
- Choice and care of equipment
- Milling and pressing of apples & pears
- Fermentation & Maturation
- Blending & bottling
- Tasting & appreciating cider & perry

### 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 9<sup>th</sup> March 2019**
- **Saturday 6<sup>th</sup> October 2019**

### 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*): **£165.00 pp**

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

- ✓ For courses booked & paid for at least 3 months in advance, **deduct £15.00 pp**;
- ✓ For courses booked & paid for at least 2 months in advance, **deduct £10.00 pp**;
- ✓ For courses booked & paid for between 1 to 2 months in advance, **deduct £5.00 pp**.

**Note: UK Cheque Payments:** A handling charge of £2.50 (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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