

Hello cider-lovers!

This year we're running another cider-making workshop at Steilhead Cider, on **Oct 25th**. If there's enough demand, we'll do another one the next day (Oct 26th!) This is to give you an idea of what to expect and what to bring with you.

We'll aim to gather from 9.30, and start at around 10.00. Penny and I will give a short introduction to ourselves, our business and our view on the history and culture surrounding cider in the UK and, now, in Scotland in particular. Coffee/tea provided.

We'll then go across to our cider orchard and discuss orchard (mis)management and collect apples from there.

Lunch. Veggie-friendly. More coffee/tea and cider or apple juice to wash it all down.

Depending on numbers we'll then split into two groups in the cider barn. One group will wash, mill and press apples, the other will taste and blend cider, then we swap groups and do it again. It's all very informal and we're happy to describe our mistakes and failures as much as any successes we've had.

Be sure to bring waterproof footwear and clothes, and gloves if you want to. The orchard lies across a fairly muddy field. And please be aware that there are numerous trip-hazards in the cider barn - pipes and cables are very much a part of cider-making!

We have a large but very friendly Labrador who may add to the general mud/trip-up environment.

We would like you to go away with some fresh apple juice so you can either ferment it at home or use it as juice so please bring a container/s or a demi-john.

And if you have apples you'd like to add to the mix, feel free to bring them with you.

Please book your place by email, text or phone:  
[steilheadcider@gmail.com](mailto:steilheadcider@gmail.com) or 07879999029

The cost is £50/head, pay on arrival, cash or card. See you soon!  
Max and Penny

# CIDER-MAKING WORKSHOP

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## STEILHEAD CIDER



Come and learn how to  
make cider our way!

