

Magdalen

Apple Pressing for Cider Making

A practical course with part of the day being spent milling and pressing apples for juice and cider. There will be a demonstration and discussion about the different equipment used and as the day progresses you will find out about the different methods of making and dispensing cider and juice and also pasteurisation. You will be able to take home samples of juice or juice to be fermented!

Minimum Group Size: 4

Maximum Group Size: 8

Cost: £77.50 per person

Includes: Notes, ingredients and equipment, light refreshments and homemade lunch.

Course Format: This course is based outside at Magdalen. Please wear suitable outdoor clothing and footwear.

Tutor Details: Colin & Julie Comben

Colin, along with his wife Julie, have been making cider and apple juice on a small commercial basis for over 8 years. Their orchards are located in their farmstead in North Dorset and they keep their own bees to help pollinate the apple trees that feed their cider business.

