



## PRACTICAL TRAINING COURSE: SMALL-SCALE CIDER MAKING

A one-day course (choice of Saturday, 18th October or Sunday, 19th October 2008) to be held at Glendoick Garden Centre, Glendoick (between Perth and Dundee) 10am to 5pm with lunch and refreshment breaks

**There are only eight places available on each day. Bookings will be accepted on a first-come, first-served basis.**  
*Thanks to Ken and Jane Cox for hosting this practical training event. - part of the Carse of Gowrie Orchard Festival*

Michael Pooley of the Shropshire Apple Trust is the author of the popular book "Real Cider Making on a Small Scale". He regularly holds courses in England, but this is the first opportunity to be trained by an expert in Scotland - and to join in celebrations for both National Apple Day and the Carse of Gowrie Orchard Festival.

The course will explore both the traditional and modern approaches to cider-making, offering advice on apple varieties, guidance on techniques of processing apples and fermentation, plus instructions on how to construct a wooden cider press with scale plans provided. At the end of the one-day course everyone will take away with them one gallon of apple juice for fermentation to delicious cider. They will also take an increased appreciation of cider, the skills required, confidence and determination to make cider for themselves or for small-scale sale.

The day will be split into a theoretical morning and a practical afternoon. Students will be required to bring at least two full carrier bags of apples, preferably one bag of dessert or dessert-type apples (sweet or sweetish) and one bag of culinary or culinary-type (sharp or sharpish) apples. Windfalls are fine provided they are not from animal-grazed orchards or gardens. They should be in sound condition, although slightly bruised fruit is acceptable. If you cannot provide your own fruit, please contact us as we should be able to provide you with freshly-picked Carse-grown fruit if we have sufficient notice.

Please bring your own demi-john with fitted rubber bung and pre-loaded plastic fermentation lock. These can be sourced from a wine-making supplier (mail order service available from Edina Homebrew, tel. 0131 661 6497 ([www.edinahomebrewshop.co.uk](http://www.edinahomebrewshop.co.uk)) or from Forfar Home Brew: tel. 01307 463854). Yeast and sterilising fluids will be provided.

Morning and afternoon refreshments are included in the fee and lunch can be bought direct from the Glendoick Garden Restaurant which will be featuring a fruit-theme to its menu of home-made soups, snacks, tray-bakes, etc. A display of Scottish heritage fruit varieties will be part of the event, and within the Garden Centre there will be a choice of fruit-themed books (culinary and gardening), fruit trees and local produce.

---

### *BOOKING FORM*

Please book a place as soon as possible, returning the form below to:  
Catherine Lloyd, Tayside Biodiversity Partnership (Cider-Making Course),  
c/o Dundee City Council, Floor 13, Tayside House, Dundee. DD1 3RA.  
Tel. 01382 433042; [tayside.biodiversity@ukf.net](mailto:tayside.biodiversity@ukf.net)

Please forward a cheque for £35.00 per person made payable to "Dundee City Council". Cancellation of an enrolled place between 1 and 6 weeks before the course will entitle a full refund, minus £5 for administration costs. There will be no refund if cancellation occurs within 1 week of the course. If a lack of students causes the training to be cancelled, all fees will be 100% refunded; everyone will be informed 10 days before the event is due to take place.

**(please tick choice of day) Saturday, 18th October ..... / Sunday, 19th October ..... / Either .....**

**Name .....** **Tel. No. ....**

**Address .....**

**E-mail address: .....**

- **Please tick: I will ..... / I will not ..... be bringing my own fruit (cost of Carse of Gowrie fruit provision can be reimbursed on the day)**
- **Please tick: ..... I would appreciate the demi-john, bung and lock being pre-ordered for me (delivery to Glendoick) and will reimburse the cost on the day (the equipment will be provided "at cost" and should be in the region of £7.50)**