

# APPLE PRESSING!!



We will have a large apple press available to produce juice at Apple Day this year (8th October, 2:30 - 4:30pm).

Bring along your apples for juicing - by the bag, bucket or barrow-load, we will be ready for you!

Please remember to bring suitable containers for the juice.

And if you plan to produce cider, now is the time to clean out your demijohns and sterilise your syphon!!

*If pressing apples for cider making the apples are best picked a week in advance and matured prior to pressing.*

*If there is demand from the village cider makers we will do a "cider press" at approximately 3.30 with their matured apples. Hopefully this will lead to some top-quality cider.*

*Other than that, we shall be pressing as best we can through the afternoon.*

*We shall have a quantity of apple pulp as a result which may be a useful compost addition or possibly pig food. If anyone wants it please let me Andrew Trump know (Andrew@4trumps.net)*