

## Bring your apples and turn them into fresh pressed cider!

The best cider is made from a variety of apples, including some that are more “sharp” or “bitter” tasting. Everyone’s tastes differ, but in general pressing at least 3 varieties of apples with different flavors will produce the most satisfying cider.

Each pressing requires 4.5 bushels (~192 lbs) of apples and produces 11-12 gallons of cider. On average, a 5-gallon bucket of apples weighs 20 lbs. The press must be full for proper use.

If you don’t have access to many types or to 4.5 bushels of apples, we suggest you connect with others who have apples and come to the Cidery together.



### Directions

From Claremont: Take Chestnut St (2nd NH Turnpike) toward Unity, approximately 4.8 miles. At the Sullivan County Complex sign, continue straight onto County Farm Rd. Just after the cemetery turn right onto a gravel road. The blue building on the right houses the Cidery.

From Lempster and Route 10: Take 2nd NH Turnpike toward Claremont 10.1 miles.

### Make an Appointment

The cidery will be open by appointment only on most weekdays from 8:15 AM until 7:00 PM. Each appointment is set for 1.5 hours. You must have at least 2 people in your group. 3-4 are preferred. Limit of 2 pressings per group each season.

The Cidery is open most of September and October.

To schedule a cider-pressing appointment at the Sullivan County Cidery, contact us: [publiccidery@sullivancountynh.gov](mailto:publiccidery@sullivancountynh.gov) (This email is only checked during the fall. )

## Sullivan County Public Cidery



### Got Apples?

We’ve got cider making  
equipment available for  
public use.

Contact Us to make an appt.

**Sullivan County Natural Resources**  
Sullivan County Complex  
(603) 504-1004  
[publiccidery@sullivancountynh.gov](mailto:publiccidery@sullivancountynh.gov)  
[www.sullivancountynh.gov](http://www.sullivancountynh.gov)  
Facebook: NHSCCD



“Surely the apple is the noblest of fruits.” ~ Thoreau

# What you Need to Know

## What do I bring?

- ◇ All you need to supply are the apples and coolers to bring the cider home. Jugs, caps and labels are supplied by us.

## How long will it take?

- ◇ About 1.5 hours is needed to complete a pressing, which includes washing, grinding, pressing, jugging and helping to clean up the equipment.

## When is the Cidery open?

- ◇ You must call ahead to schedule a visit to the Cidery. When you arrive, volunteers will teach you the process of making cider.

## How much does it cost?

- ◇ \$15.00 per pressing.



## Health & Safety

Apples for pressing must be picked dry from the tree or fall onto a tarp or cloth. Drops are not allowed as they can be contaminated by wildlife and harbor dangerous pathogens.

The juice you make will not be pasteurized, so it will have a limited shelf life. Cider is for personal use only and may not be sold commercially.

# Making Cider



## The Process

### Cleaning Apples

We will provide facilities where you can rinse your apples, but the apples you bring should be intact with no breaks in the skin or rot.

### Grinding Apples

Children of all ages can participate, but for safety will not be allowed to use the grinder or operate the water press.

### Pressing Apples

Our bladder press uses water power to make the cider, about three times as much cider as a hand press can make (and no turning!)

### Bottling Cider

The cider is bottled in sterile, food-grade jugs which freeze well. Jugs, caps and labels are supplied. Cider will be set on ice to stay cool.

### Cleaning Up

All participants are expected to help with cleaning the equipment after use.

# The Equipment

The Cidery includes a fruit washing station, an electric fruit grinder, a Lancman water press, and an ice bin to keep jugged cider cold.

## Electric Grinder



## Lancman Bladder Press

