

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 12 –14 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 or buy “seconds” from a local orchard.



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 and some weekends. Each appointment is set for 1.5 hours. You must have at least 2 people in your group. 3-4 are preferred. Limit of 4 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 or book directly at <https://square.site/book/LQG56Q8JF9P4/sullivan-county-public-cidery>

Sullivan County Public Cidery



Got Apples?

We’ve got cider making
equipment available for

Contact Us to make an appt.

Sullivan County Natural Resources

Sullivan County Complex

(603) 504-1004

publiccidery@sullivancountynh.gov

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 make an appointment to visit 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





COVID-19 CHANGES

Due to the Covid-19 Pandemic: We are taking extra precautions this cider season to ensure the health and safety of all.

Following CDC and State Guidelines:

- Masks or cloth face coverings must be worn during the cider making process.
- Extra stations for hand sanitation have been added.
- Social distancing will be practiced during the cider making process.
- No more than 2 people allowed inside cidery building at one time (along with volunteer and staff member).
- Prior to starting your appointment- a prescreening questionnaire is required to be filled out, and we will be screening temperatures.



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