

The Cidermaking Season

Winter & Spring - Cider and perry making is a seasonal tradition which begins its journey in the **Winter Orchard**. This is the time for orchard management, the careful pruning and general tidying of the trees being essential for the good health and annual cropping of the orchard. Spring is of course **Blossom Time**, perhaps the most beautiful time of year to be in a traditional orchard. Bees and other nectar-loving insects will be busying themselves amongst the delicate Spring blossom, helping with the vital process of pollination which will lead to the formation of this year's fruit. A careful eye must also be kept on the fermenting and maturing ciders and perries which were pressed the previous Autumn.

Summer - Early Summer is the time for sampling and assessing the **New Season Ciders and Perries**, many of which will now be mature and ready to drink. The ciderhouse will be busy with the blending, bottling, and barrelling of ciders and perries ready for sale throughout the Summer. The fruit in the orchard is swelling and ripening in the Summer sun.

Autumn - The busiest time of year for the cidemaker, and probably the hardest work too. Gathering the ripe apples and pears from the orchard is backbreaking work, followed by the hard labour of **Milling** the fruit to a pulp and **Pressing** to extract the sweet juice. As Winter sets in, the trees are bare, and the new ciders and perries will be fizzing away with a gentle fermentation.

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Please address corrections, and any additional
information to: cider@northantscamra.org.uk*



CAMRA Promote Real Cider & Perry

The **Campaign for Real Ale** also campaign for **Real Cider & Perry**. Activities include running **Cider Bars** at beer festivals and other events, as well as national and regional competitions for real cider and perry, and the pubs which promote these products.

The current **CAMRA East Midland Cider & Perry Pub of the Year** is the **Queens Head**, Marlpool, Derbyshire.

A new initiative to help pubs that regularly offer a real cider or perry, is the introduction of a '**Real Cider Sold Here**' sticker. Pubs can be nominated, or apply for the scheme themselves. All pubs accredited will receive an eye-catching window sticker, and will also be added to a list of pubs already in the scheme viewable on the CAMRA national website (<http://www.camra.org.uk>). A form to nominate eligible pubs is available on the national CAMRA website. Click on '**ABOUT CIDER**' at the top of the page, and scroll down until you see the window sticker image on the right.



Real Cider & Perry in the East Midlands



A CAMRA guide to the cider and perry makers of Derbyshire, Leicestershire, Lincolnshire, Northamptonshire, Nottinghamshire & Rutland

East Midlands Cider & Perry Makers

1. The Beeches Cider, Spalding, Lincolnshire.
(Contact: Not known)

2. Bottle Kicking Cider Co, Hallaton, Leicestershire. (Contact: via website - www.thebottlekickingcidercompany.co.uk/)

3. Charnwood Cider, Leicestershire. (Contact: email - charnwoodcider@yahoo.co.uk)

4. Churchill Ciders (Spalding Scrumpy), Spalding, Lincolnshire. (Contact: via website - www.cidertrev.co.uk/)

5. Eve's Cider, Kettering, Northamptonshire. (Contact: Tel - 01536 520457)

6. Fynbury's Rutland Cider, Rutland. (Contact: Not known)

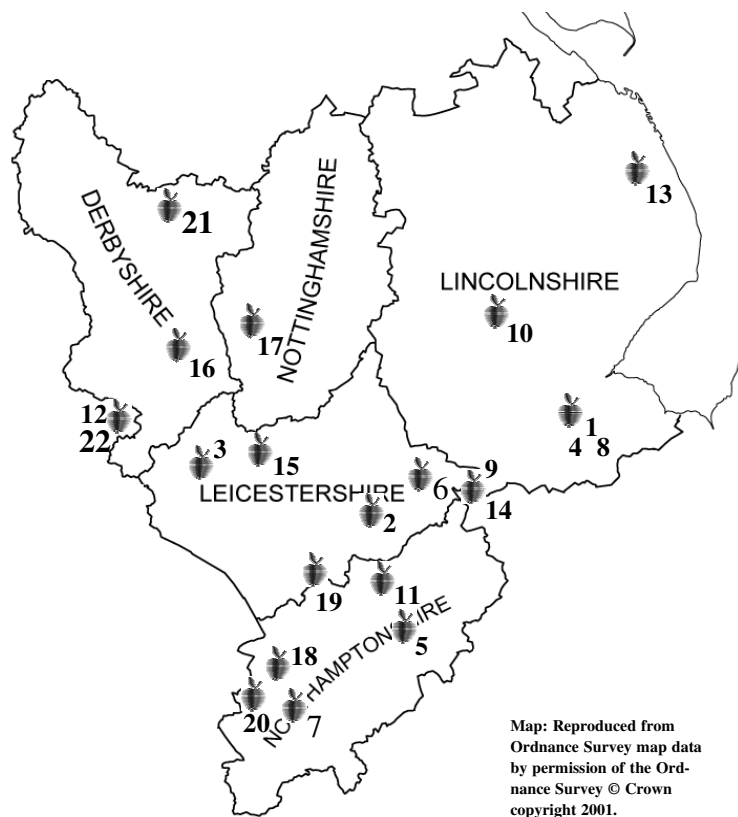
7. Garden of Eydon Cider, Eydon, Northamptonshire. (Contact: Not known)

8. JW's Cider, Spalding, Lincolnshire. (Contact: via website - www.jwcider.com/page5.htm)

9. Jollydale Cyder, Stamford, Lincolnshire. (Contact: via website - www.jollydalecyder.com/)

10. Meadowbrook Cider, Sleaford, Lincolnshire. (Contact: via website - www.meadowbrookcider.co.uk/)

11. Rockingham Forest Cider, Middleton, Northamptonshire. (Contact: via website: www.rockinghamforestcider.moonfruit.com/)



16. Three Cats Cider, Morley, Derbyshire. (Contact: Tel - 01332 880041)

17. Torkard Cider (Hucknall Cider Co), Hucknall, Nottinghamshire. (Contact: via website - www.torkardcider.moonfruit.com/)

18. Vale of Welton Cider, Daventry, Northamptonshire. (Contact: via website - www.valeofwelton.com/)

19. Welland Valley Vineyard (Roundhead Cider), Market Harborough, Leicestershire. (Contact: via website - www.welland-vineyard.com/)

20. Windmill Vineyard, Daventry, Northamptonshire. (Contact: see listing here - www.ukvines.co.uk/vineyards/helidon.htm)

21. Woodthorpe Hall, Holmesfield, Derbyshire. (Contact: Not known)

22. Woody's Cider, Burton on Trent, Staffordshire. (Contact: via website - www.woodyscider.co.uk/)

12. Scropton Cider, Tutbury, Derbyshire. (Contact: email - dickiemint@lineone.net)

13. Skidbrooke Cyder Co, Louth, Lincolnshire. (Contact: via website - www.skidbrookecyder.com)

14. Stamford Juice Co, Stamford, Lincolnshire. (Contact: via website - www.stamfordjuice.co.uk/)

15. Thirsty Farmer Cider, Mountsorrell, Leicestershire. (Contact: via website - www.farmerfear.co.uk/)

Note: Producers listed are believed to use only 100% freshly pressed apple and pear juice in the production of their ciders and perries. However, it is possible that not all products supplied will conform to CAMRA's definition of 'Real Cider & Perry'. Please check with the individual producers if in doubt. Contact details are believed to be correct at the time of publication.