

APPLE PRESSING AND BOTTLING

Course number: 1122

Tutor(s): Ganesh and Elaine Kings

Date(s): Sunday 9th October

Price for participants: Non-residential £70

TIMES:

Start time:	09:30
Finish time :	16:00

COURSE CONTENT:

The morning would be geared up for pressing enough juice to every participant to pasteurise a sealed bottle to take home. The afternoon will be spent pressing enough juice for everyone to take home some (175ml) fresh juice and making dried apple rings. Cider making will also be included in the days learning.

AIMS:

By the end of the course participants should:

- How to make cider
- How to press and pasteurise apple juice
- How to make dried apple rings
- Have some juice to take home!

ABOUT THE TUTOR:

Ganesh is an environmental sculptor and freelance teacher mostly involved in the field of education. He is a willow specialist and is also involved in the planting of osier beds and localised community orchards. He is also a published author in the realms of ecology and pilgrimage.

STUDENTS SHOULD BRING/WEAR:

Please bring any (pre washed) apples that you have picked. Please do not bring supermarket apples.

Wear old clothes as they will get sticky and juicy.

Washed bottles for juice

Lunch will be provided by the Beech Café at the Sustainability Centre

STUDENTS WILL BE ABLE TO TAKE HOME:

A back issue of the Permaculture Magazine

A certificate of Attendance

Juice! – Pasteurised and un-pasteurised

Information sheets on apple pressing and cider making

There will also be the opportunity to buy selected books from *Permanent Publications*

CONTACT DETAILS:

You can now book online at www.sustainability-centre.org

For enquiries or bookings by phone, post or email please contact Raina Jones on

courses@sustainability-centre.org or 01730 823166

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