

WORKSHOPS

Building Your Own Cider Press
with Justin Glover
10:00 am – 11:00 am

Cidermaking for Beginners
with Claude Jolicoeur, Quebec
11:15 am – 12:15 pm

Growing Pears in Northern Maine
with Liz Lauer
1:00 pm – 2:00 pm

**Exploring for Historic Apples in
Aroostook**
with John Bunker
2:15 pm – 3:15 pm

Organic Management for the Orchard
with C.J. Walke
3:30 pm – 4:30 pm

ONGOING ACTIVITIES

Apple Identification with John Bunker
Have an old apple tree but don't know what kind of apples it grows? Ask John Bunker who will use his extensive knowledge of Maine apples to identify the variety. Please bring 6-10 samples of the variety in a paper bag and label the bag with your name, address, email or phone number so you can be contacted if the identification requires more time. It is also recommended that you give your apple a name or number.

Fruit Display
Samples of the many apples and pears varieties grown in Maine will be on display. If you have unique or favorite varieties to show please bring some.

Apple Tasting
This is a great opportunity to taste different varieties of apples grown in Northern Maine. If you have varieties you would like others to taste please bring in at least 6 fruit of each variety so they can be placed on the tasting table. Please bring the fruit in a bag with the variety name on it as well as your name and address so if someone wants to learn more about the fruit they can contact you.

Cider Pressing
Bring your own apples or pears to press along with containers to take your cider home. Justin Glover will be on hand after 11am with his hand-built cider press to help you press your own fruit. Please bring only fruit picked from a tree that has been washed. No drops please.

Vendors of Harvest Products
Local harvest items such as apples, pears, gourds, garlic, honey, cheese and more will be available for sale from a variety of local farmers. Harvest pastries and lunch items will be available from the Unitarian's Cup Cafe.

PARTICIPANTS

JOHN BUNKER has been exploring fruit for most of his adult life in Maine and has fanned the enthusiasm of countless fruit growers in the region. He lives in Palermo on Super Chilly Farm where he grows and grafts trees for his own use, Fedco Trees, and Out on a Limb apple CSA. He is the founder of Fedco Trees and started the Heritage Orchard at MOFGA.

JUSTIN GLOVER is a carpenter and aspiring cider maker. His DIY tendencies have led to researching cider pressing and have culminated in a home built apple grinder and a rack and clothe press.

CLAUDE JOLICOEUR is the author of *The New Cider Maker's Handbook*, one of the most important reference books on the topic of cider making. He has also authored "Du pommier au cidre" in French. A mechanical engineer and research scientist by profession, he started making cider as a hobby nearly 30 years ago. Since then he has accumulated a vast experience, always searching to obtain the highest quality. His ciders have earned many awards at competitions, including a Best of Show at the prestigious Great Lakes International Cider and Perry Competition. Mr. Jolicoeur actively participates in discussion forums such as the Cider Digest and Cider Workshop, and is invited as a guest speaker or as a judge to cider events all over the world.

LIZ LAUER has farmed for 40 years as an organic orchardist in northern Penobscot county growing primarily apples and pears.

C.J. WALKE is the Organic Orchard Educator for the Maine Organic Farmers and Gardeners Association (MOFGA). He has led many orchard care workshops within the State of Maine and oversees MOFGA's developing Heritage Orchard.