

STONEBRIDGE ALLOTMENT SOCIETY

APPLE DAY AND PICNIC

SUNDAY 9TH OCTOBER FROM 11am
at the main entrance area

Another new social event planned for this year to take advantage of the abundance of unused apples seen around the site last year.

While apples are being processed, there will be a sausage BBQ to complement your picnic. Bring your own food and drink, watch how the pressing progresses, cadge some juice, and plan to join in a larger event, including a bigger communal press to be available next year.

At present, two table presses and a scratter will be available to process and extract juice from your clean, washed apples. You will be shown how to operate the equipment, but will need to bring containers for the juice.

Generally, 25lb (12kg) of ripe apples will produce a gallon of juice.

Freshly extracted juice will normally keep a week in the fridge, longer if pasteurised.

If you plan to make cider, remember to add yeast nutrient and wine yeast to guarantee a clean fermentation.

If you wish to take the opportunity to juice some fruit, please contact the Secretary, details below, to ensure there will be sufficient time and equipment for everyone on the day.

Paul Edmondson, Secretary, Stonebridge Allotment Society

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