



**Penn State Extension**

## Hard Cider Producers and Orchardists Somerset Bus Tour

Do you own a hard cider operation, produce cider commercially or are considering planting a cider orchard? Experience the world of hard cider rich in history, steeped in tradition and transformation. On this tour we will visit large and small scale cider houses, farms and orchards located in the Herefordshire and Somerset regions of the United Kingdom. Participants will be given exclusive tours by world renowned cider experts, seasoned cider variety orchardists and experienced cider makers. There will also be opportunity to dine and chat with some of the cider industry's most knowledgeable authorities. Join Penn State Extension as we discover cider across the pond in the United Kingdom.

### Our Hosts



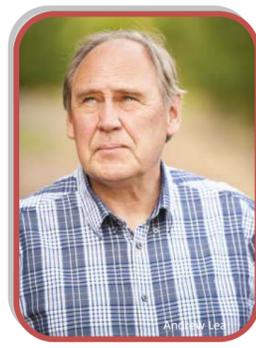
#### Tom Oliver—Oliver's Cider and Perry

Tom makes cider on his family farm in Ocle Pychard, Herefordshire, situated in the largest bittersweet apple growing area in the world, his ciders reflect the terroir and are reinforced by wild yeast fermentations. We are fascinated by the taste and world of cider and by the blurring of identity created by collaborations. Our aim is to make great cider and perry, complex and drinkable and to spread the world of cider far and wide.



#### Bill Bradshaw—Photographer & Cider Documentarian

Bill has been exploring and documenting the world of cider through photography since 2004. He has co-authored several cider books, speaks on cider internationally, and judges at festivals, conferences and events. He is also one half of the new video project *Cider Hunters* that explores cider cultures around the world.



#### Andrew Lea—Cider Maker & Expert Educator

Dr. Lea is a retired food biochemist who spent thirteen years at the Long Ashton Research Station (the UK National Fruit and Cider Institute), followed by twenty years in wider food and beverage research and consultancy including cider. During that time he was also a prizewinning hobby cider maker with his own small orchard. Andrew is author or contributor to three cider making books including his own "Craft Cider making" and many research papers.

### Tour Details

#### Dates

**May 26, 2017 to June 2, 2017**

Tour check-in by 10pm on Friday, May 26, 2017 at The Bristol Hotel, Bristol, UK

#### Tour will include

- ◆ Exclusive behind the scenes tours led by Somerset's best cider makers and growers
- ◆ VIP entry to the Royal Bath & West Cider Competition
- ◆ Fireside chat with Educator Andrew Lea
- ◆ Exclusive 2-day Herefordshire tour with Tom Oliver
- ◆ Lodging and Bus Transportation from May 26, 2017 through June 2, 2017
- ◆ All Breakfasts, Lunch for Six Days, Dinner for Five Days and Snacks along the way

#### Registration

\$2366 per person

**Registration Deadline  
February 24, 2017**

*Limited to 20 Attendees*

#### Questions?

Contact: Carla Snyder

at [snyder.carla@psu.edu](mailto:snyder.carla@psu.edu)

—or—

Tanya Lamo at [tel20@psu.edu](mailto:tel20@psu.edu)

call 717-334-6271

### Tour Highlights



#### Orchard & Cidery Stops will include:

- ◆ Julian Temperly—Somerset Cider and Brandy Company
- ◆ Louisa Sheppy—Sheppy's Cider
- ◆ Roger Wilkins—Wilkins Cider
- ◆ Martin Berkely—Pilton Cider
- ◆ Neil Worley—Worleys Cider
- ◆ Tom Oliver—Oliver's Cider and Perry
- ◆ and many more...

#### Additional Opportunities beyond the tour:

- ◆ Tour mythical Glastonbury
- ◆ Dine at 2 traditional English Pubs, the George and the Sheppy (*included in tour cost*)
- ◆ Visit the Cider Museum, Herefordshire
- ◆ Visit the Cider Monument, Somerset
- ◆ Explore Bristol's waterfront



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#### Royal Bath & West Cider Competition

Home to the British Cider Championship, the Royal Bath and West Show features some of the most well known cider makers. There will be demonstrations of cider-making, the hugely popular tutored cider-tasting sessions, displays of the latest cider-making equipment, with expert advice available on making cider and apple juice and orchard management. Our VIP entry will include exclusive access to the Orchard and Cider Marquee including an evening event with the cider makers.

#### What is included:

- ◆ Lodging 8 nights—May 26 to June 2
- ◆ Transportation to all tour stops
- ◆ All Breakfasts, 6 Lunches, 5 Dinners, and snacks along the way
- ◆ VIP Admission to the Royal Bath & West Show

#### What is NOT included:

- ◆ Airfare to Bristol, UK Airport
- ◆ Airport transfers to and from Bristol, UK
- ◆ 3 nights dinner on your own

*All tour participants must be registered and check-in at the Bristol Hotel, Bristol, UK by 10pm May 26, 2017 to participate in the tour. All airfare and airport transfers are the responsibility of the participant and are not included in the planning or tour registration fee.*

*We strongly recommend that all participants fly into and out of the Bristol International Airport as this is the most geographically convenient to our tour meeting location. If you require assistance with your travel reservations or have additional questions please contact Carla Snyder or Tanya Lamo at 717-334-6271.*

*Following registration, we will contact you directly with itinerary details, to confirm your flight reservation and provide you a detailed packet of travel information to make your trip enjoyable.*