

KEY
Cidery
Orchards
Business

T = tasting

SUBJECT TO CHANGE!

Friday 24 th April		
8:00 am	Registration & Tea/Coffee - 8am onwards	
9:00 am :15 :30 :45	Exhibition opens - 9am	
10:00 am :15 :30 :45	Welcome & Housekeeping - Simon Day, Chair, Three Counties Cider & Perry Association, Once Upon A Tree Cider	
11:00 am :15 :30 :45	Andrew Lea, food & beverage technical consultant (retired), author, <i>Craft Cider Making - Reflections on the Work of Long Ashton Research Station & Major Achievements for Cider</i>	
12:00 pm :15 :30 :45	Tea & Coffee Break - Visit Trade Stands & Sponsors	
1:00 pm	Kegging Cider - The Technical Challenge - chair, Gabe Cook, The Ciderologist - From force carbonated to counter pressure charmat style to secondary ferments in cornys. Panel: Allen Hogan, Hogan's Cider, Albert Johnson, Ross on Wye Cider & Perry, Jonny Bright, Hereford Beer House, Richard Reynolds, Barbourne Cider	
2:00 pm :15 :30 :45	Bridging the Gap: Finance Routes to Expansion into Duty Paid Cidermaking - Jolyon & Charlotte Olivier, Napton Cider, James Forbes, Little Pomona	Cider the Bartestree Way - Dave Matthews, Bartestree Cider T
3:00 pm :15 :30 :45	Visit Trade Stands & Sponsors	
4:00 pm :15 :30 :45	Innovation in the Cidery - Tony Lovering, Halfpenny Green Cider T	Perry, Unique & Boutique - History, Current Situation, Global Picture & the Perry Festival - Chris Atkins, Ragged Stone Cider T
5:00 pm :15 :30 :45	Extreme Orchardng in North Wales - Steve Hughes, Rosie's Triple D Cider T	My Cider Life - Exploring Single Variety, Dry Cider - Mike & Albert Johnson, Ross on Wye Cider & Perry T
6:00 pm	Cider Women - Charting The Future - The story so far, hear from special guest, Caitlin Braam (Pomme Boots, USA), help us shape our future direction. All welcome.	
	Dinner - two sittings 6pm & 7pm; Cider Share @ 8pm	

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Saturday 25 th April		
8.30 am :45	Visit Trade Stands & Sponsors	
9:00 am :15 :30 :45	Calculate your Farm's Carbon Footprint For Free - Becky Willson, Farm Carbon Toolkit	Keeping the French Way - Adam Bland, Templar's Choice, Normandy T
10:00 am :15 :30 :45	How To Build A Cider Business - Caitlin Braam, Caitlin Braam Creative	
11:00 am :15 :30 :45	Starting Out - the Outsourced Route - Richard Toft, Pershore College	The Role of Tannins OR PANEL: The Dry Side of Cider & Perry T
12:00 pm :15 :30 :45	Diversification in your Orchard: Biodiversity, Crop & Cultural Diversity - Chair: James Marsden, Greggs Pit. Panel - Lizzie Pegler, Orchard Project, Tom Adams, Tom the Apple Man, Wade Muggleton, Worcestershire Council	
1:00 pm	Lunch - Visit Trade Stands & Sponsors - Cider Doctors break-out sessions	
2:00 pm :15 :30 :45	Yeast - Sigrid Gertsen-Schibbye, Lallemand	Beyond Cider - Exploring the dark side - Co-ferments, cider hybrids and ice cider - Simon Day, Once Upon A Tree, & Martin Berkeley, Pilton Cider T
3:00 pm :15 :30 :45	Grafting 101 - Tom Tibbits, Artistraw Cider, & Rhona Toft, Pershore College	
4:00 pm :15 :30 :45	Visit Trade Stands & Sponsors	
5:00 pm :15 :30 :45	Striving for Sustainability in the Business of Cider – the Case for Duty Reform - Chair: Tom Tibbits, Artistraw Cider. Panel - Mark Hopper, NACM, Barry Watts, SIBA, Rory Souther, Cotswold Cider Co	
6:00 pm	Closing Address - Simon Day, Three Counties Cider & Perry Association, Once Upon A Tree	
	CRAFT CIDER UPRISING - The Angel Hotel, Pershore	