

Wherever early American settlers went, they relied on apples, and apple ciders and vinegars, for a variety of food, drink, preserving and medicinal purposes.

In the early 1800's, John Chapman, better known as Johnny Appleseed, pioneered ahead of the settlers starting many nurseries throughout the Midwest by planting seeds which he bought from cider mills in Pennsylvania. He knew that, in order to assure stability of the newly established homesteads, the law required each settler to plant fifty apple trees the first year. Nearly every farm would have an apple orchard and a cider press.

Indeed, it became the tradition to pay part of a farm laborer's wages in cider. A typical allowance would be 3-4 pints per day, increased to 6-8 pints in summer, during haymaking! Ultimately, the ease of making commercial beers and sodas took over in the United States, but in recent years the refreshing taste and health benefits of apple cider have brought about a fourfold increase in cider consumption.

Over the years, **THE CIDER MILL** in Endicott has carried on the traditions of cider-making from the best of New York State apples. Today, village orchards are gone and the original Cider Mill was lost to fire in 1972. Happily, the Ciotoli family decided to rebuild, and now you can not only watch Cider Mill cider being pressed, you can see what's coming fresh from the Cider Mill kitchen, too!

The newly built Cider Mill also had space for some new friends:

THE CIDER MILL PLAYHOUSE came along in 1976. Originally organized as an adjunct of the Binghamton University theater program, it is now one of the most successful non-profit theater groups in New York State. Their season breaks for July and August, but other months the Playhouse Box Office is open Tuesday – Friday: 12:30 – 6:30 pm, Saturday: 12:30 – 4 pm, and Day of Performance: 12 pm – Curtain.

THE CIDER MILL FARMSTAND offers an unbeatable choice of premium New York State apples. The Farmstand website will post varieties as they ripen from mid-August until November. There is also superb selection of fresh fall mums in the newest colors as well as the traditional favorites. Decorator and Halloween carving pumpkins, Indian corn, gourds, straw, corn stalks, and other fall delights, along with fresh produce, will also be listed on the website as they are harvested.

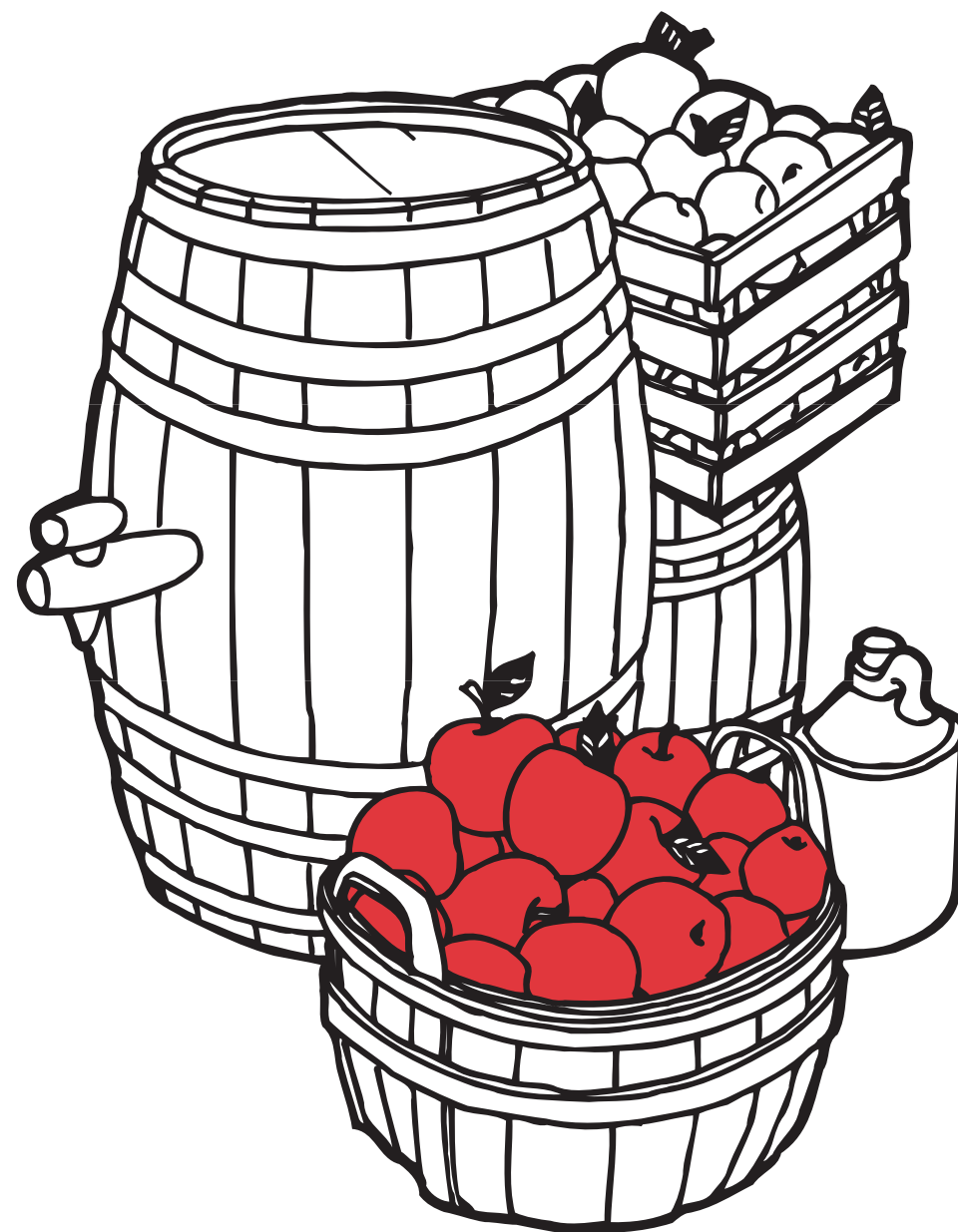


The CIDER MILL

2 South Nanticoke Avenue, Endicott, New York
Open Daily: 7 a.m. – 6 p.m. August 16th – December 1st
www.cidermillendicott.com

PRIMER

This book tells about apples and apple cider.



Many years ago, pioneer farmers were often required by law to plant apple orchards because the apples would help them survive.

They ate the fresh apples and stored some for winter.

They made apple butter, jams, and jellies.

They made apple sauces and relishes.

They made apple pies.

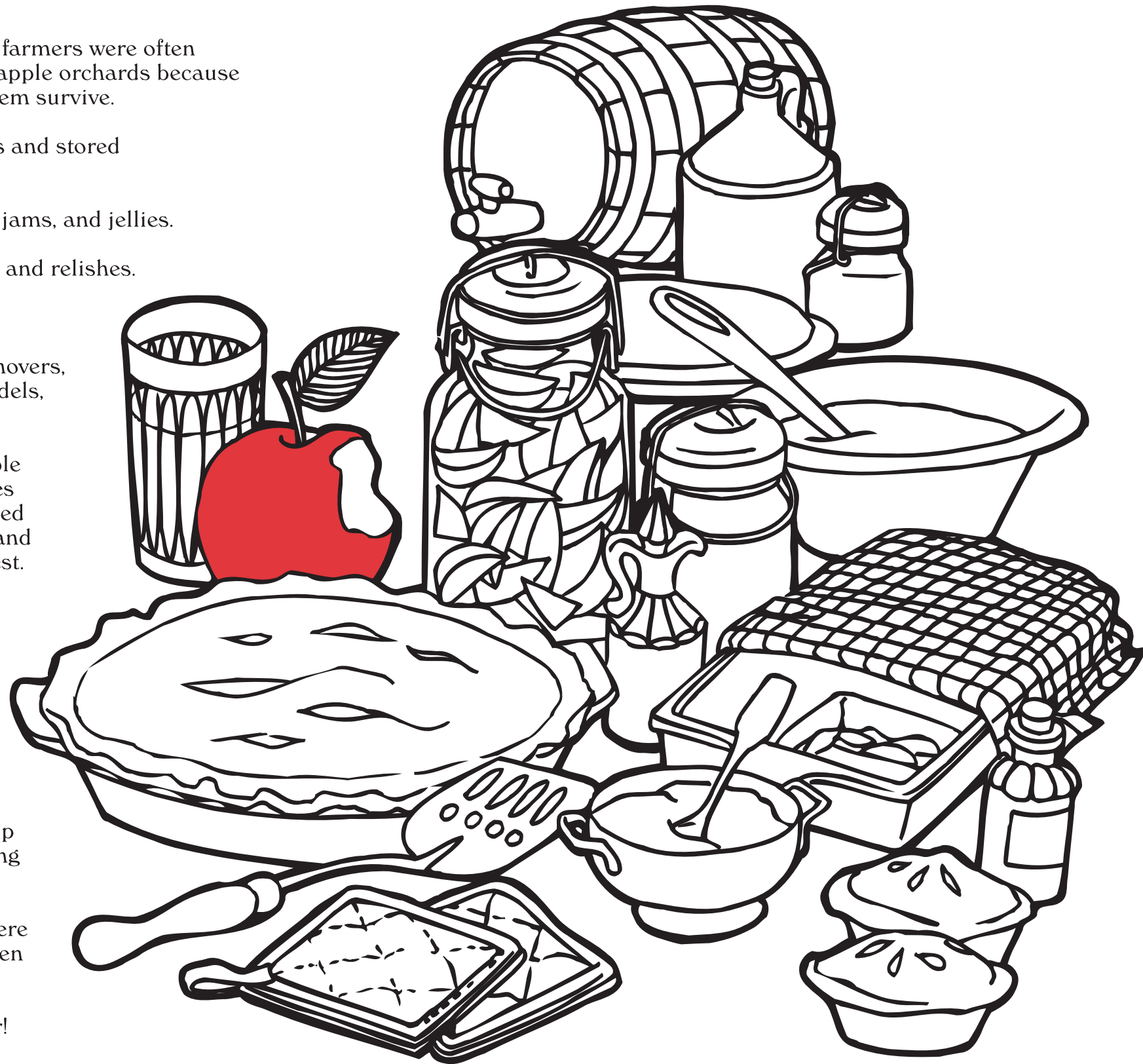
And apple tarts, and turnovers, and doughnuts, and strudels, and cakes of every sort.

They squeezed fresh apple cider to drink. Sometimes yeast and honey was added to keep the cider "hard" and tasty until the next harvest.

Apple vinegar was used to season and preserve other foods they grew, and as a remedy for many ailments.

Nothing was wasted. People fed some apples to their animals. The pulp left over from cidermaking was used for fertilizer.

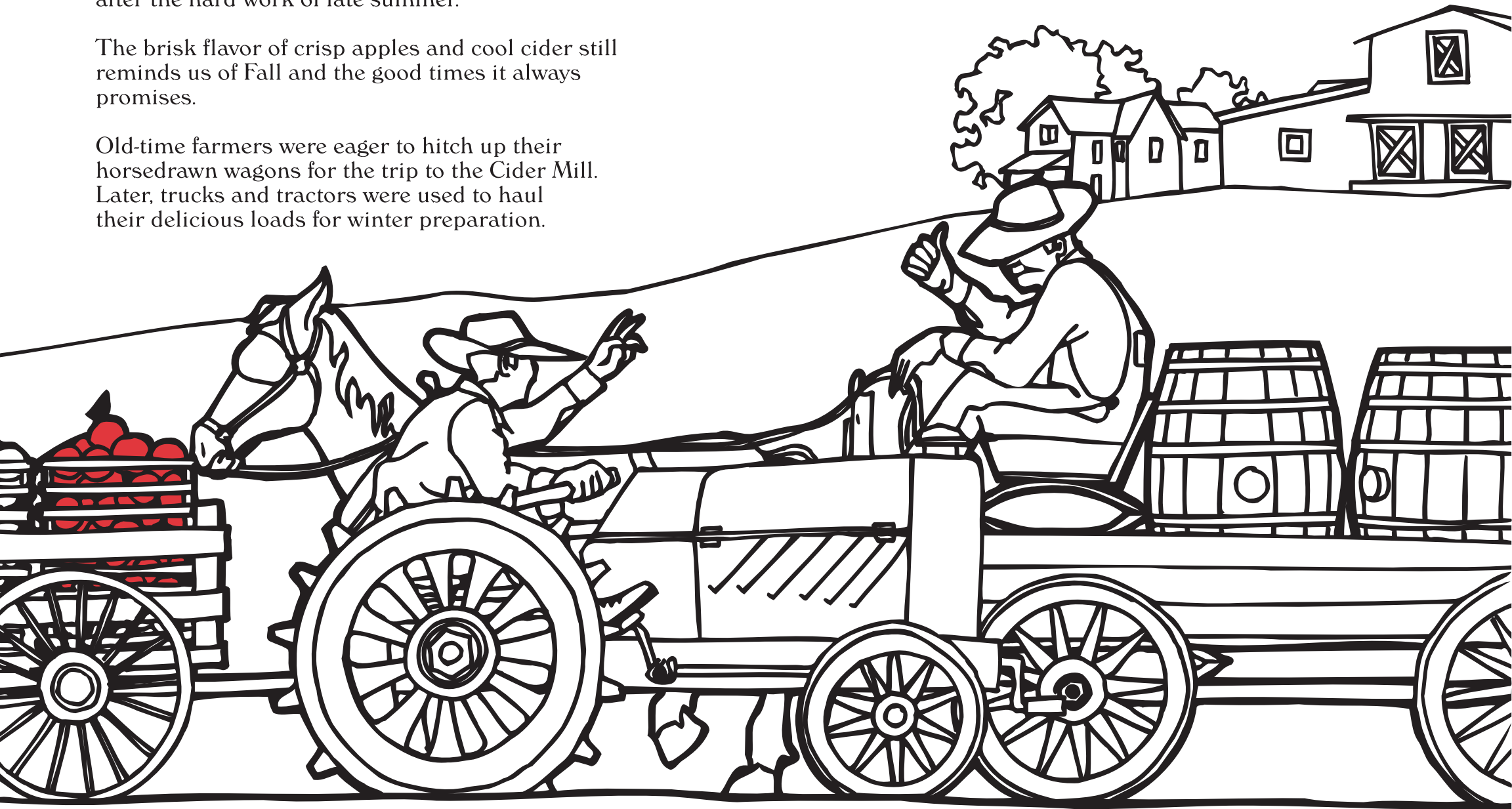
The very finest apples were carefully stored to be eaten at Thanksgiving and Christmas, along with warm, spiced apple cider!



Cider season became the most exciting time of the year. The long harvests were ending and winter would soon prevent people from traveling too much. Fall was time for the fun of Halloween and Thanksgiving after the hard work of late summer.

The brisk flavor of crisp apples and cool cider still reminds us of Fall and the good times it always promises.

Old-time farmers were eager to hitch up their horsedrawn wagons for the trip to the Cider Mill. Later, trucks and tractors were used to haul their delicious loads for winter preparation.





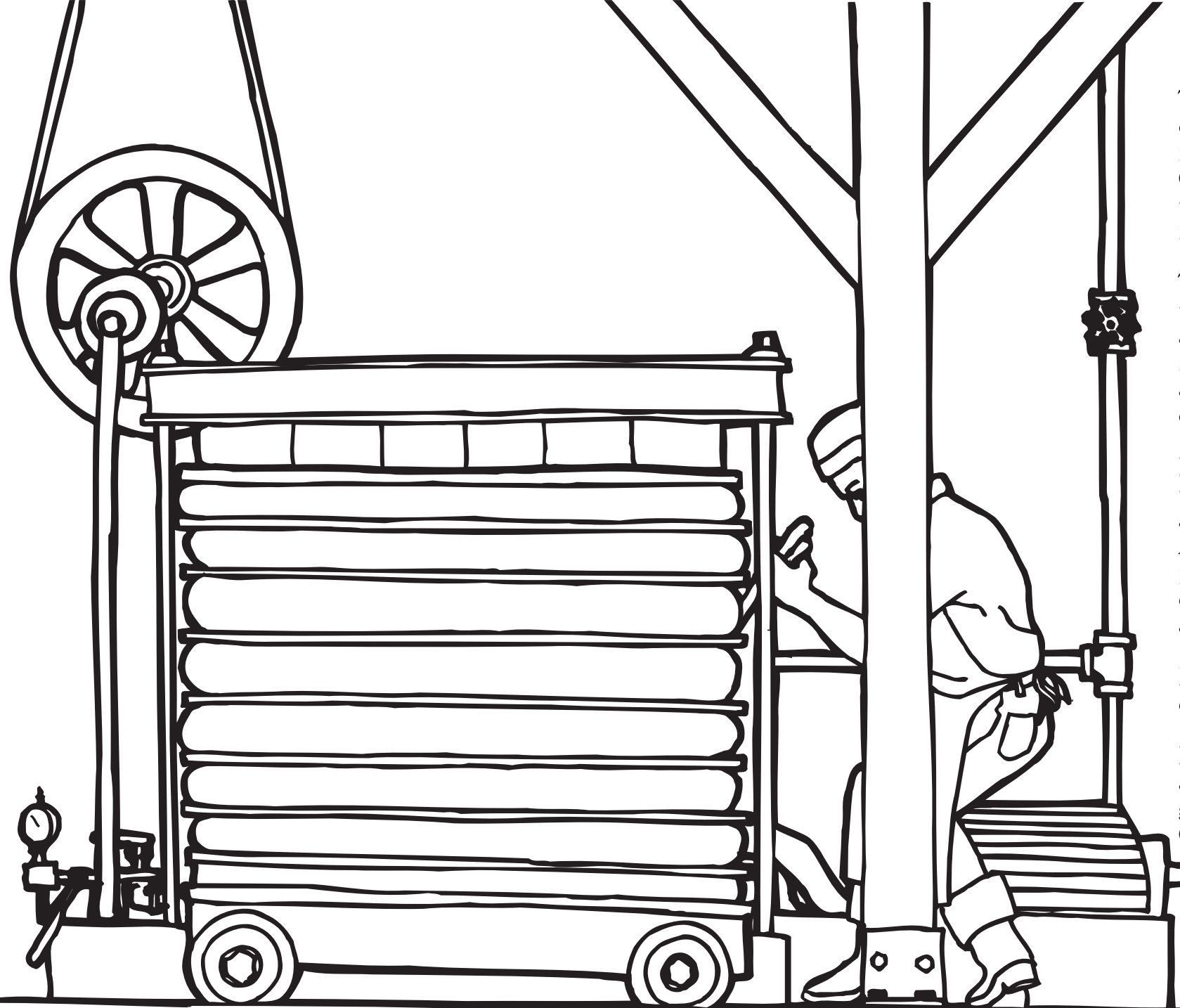
Today, the apples are brought to the Cider Mill in big trucks from orchards all around New York State. There are many apple varieties that ripen at different times during cidermaking season. The Cidermaker chooses the best apples for cider as they become available throughout the fall.

As soon as the apples arrive they are washed and checked to be sure they are just right for premium, sweet cider.

Next, the selected apples are spread on a conveyor. The conveyor carries them up into a hopper where the apples are chopped by a huge "food processor" into an apple pulp called, "pomace".

The apple pomace is dropped onto racks covered with a coarse cloth. When the cloth is full, the pomace is wrapped and another rack is placed on top of it. Several racks and filled cloths stacked together are called a "cheeze".

When the cheeze is complete, the apple pomace is ready to be "pressed" into fresh cider,



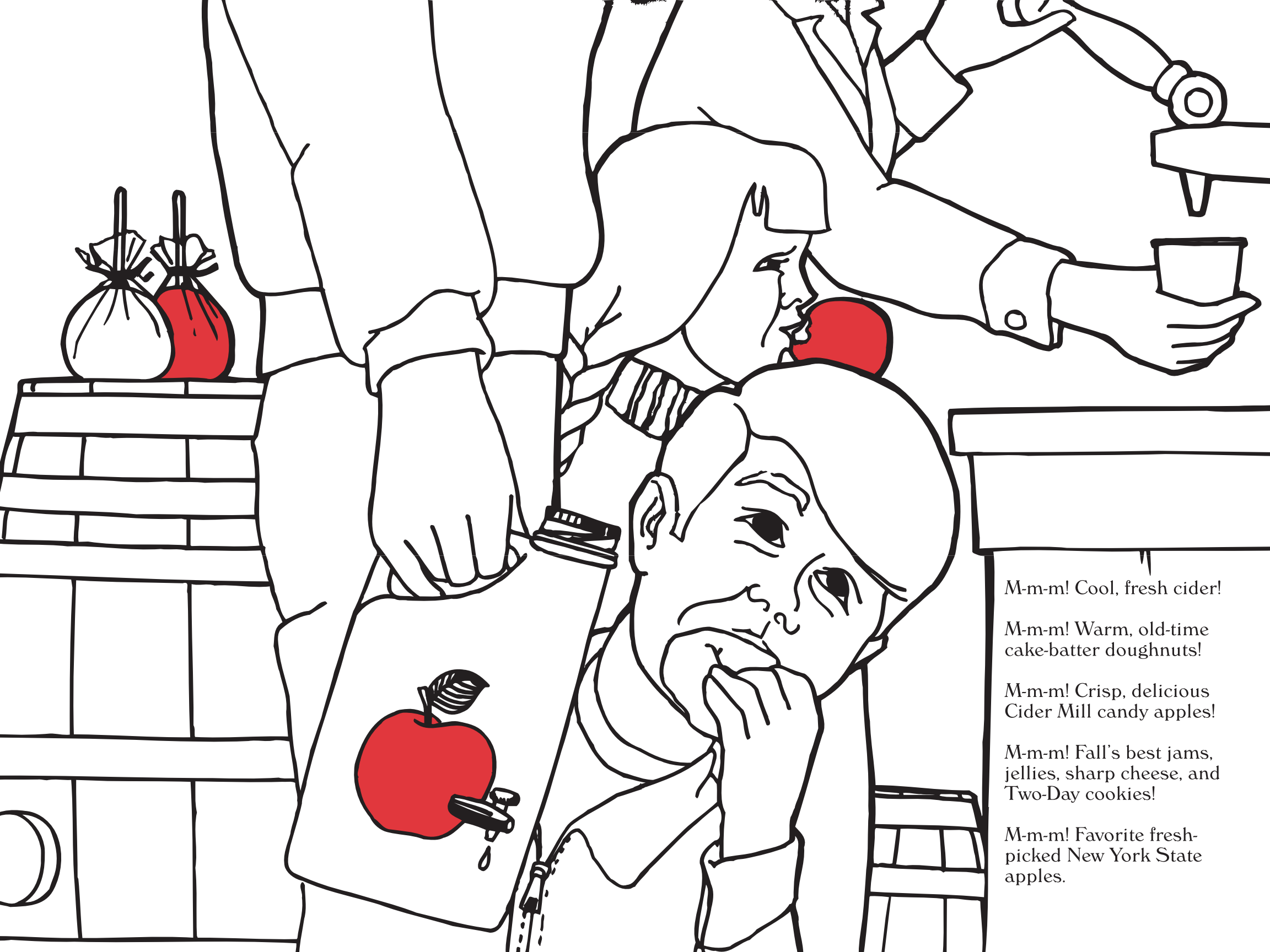
The cheeze is rolled into position on the press. When everything is ready, the signal is given. The Cider Mill pressman turns on the cider press and the cheeze is slowly squeezed and squeezed.

The juices from the pomace begin to seep out of the coarse cloth and run along the bottom of each rack. These juices are gathered at the bottom and drained into containing vats.

In the vats, the juices are filtered through fine screens to remove any thick apple pulp. The Cider Mill adds no ingredients to its pure cider. Instead, it is warmed to destroy any harmful bacteria in a process called "pasteurization".

Now the fresh cider is ready for quick chilling in the reservoir vat.

From here, the old-fashioned pure apple cider can be tapped into the glasses and jugs of all the thirsty Cider Mill visitors.



M-m-m! Cool, fresh cider!

M-m-m! Warm, old-time
cake-batter doughnuts!

M-m-m! Crisp, delicious
Cider Mill candy apples!

M-m-m! Fall's best jams,
jellies, sharp cheese, and
Two-Day cookies!

M-m-m! Favorite fresh-
picked New York State
apples.

The farmer of long ago would have the Cider Mill draw the cider into large wooden kegs or barrels to be loaded on his wagon. The farmer would take home enough apple cider to last until his apples were ripe again. Every farmer knew the value of pure apple cider for nutrition as well as a hearty, thirst-quenching drink.

And of course, nothing tingled the hearts of family and friends like a snack of cool cider and warm doughnuts.



Today, your Cider Mill has those same tastes of Fall's goodness just waiting for you. Watch apple cider being made the traditional way. Smell the warm, old-fashioned, cake-batter doughnuts in our kitchen. Treat yourself to an oven-fresh pie or cookie. Make a tough decision from our six candy apple flavors.

Visit your Cider Mill soon. Help us keep Fall's happiest traditions alive and well!