

CIDER MUSEUM

INFORMATION & ACTIVITY PACK

SCHOOLS

The Cider Museum collects and cares for items associated with the history and practice of making and selling cider and promotes the understanding and interest of the public through permanent displays and exhibitions.

Facilities at the Cider Museum

- Walk through original cider cellars
- View old photographs, cidermaking equipment and memorabilia
- Listen to oral histories
- View vintage film of harvesting apples and making cider
- View a rare collection of cider glasses and 19th century watercolours of cider apples and perry pears
- Café available for school groups (to eat packed lunch)
- Programme of Events

Resources provided by the Cider Museum

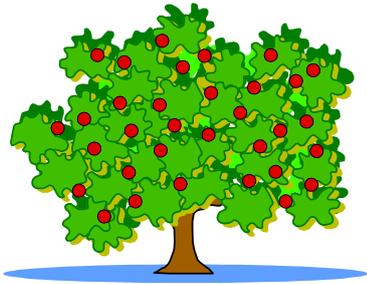
- **Information pack** - a publication packed with information and ideas, containing photographs and newspaper articles.
- **Museum Quiz** - two levels, suitable for different ranges of ability.
- **Books** - available for purchase at the Cider Museum.

For further information contact:

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Visit our website on www.cidermuseum.co.uk



LIST OF SOME APPLE NAMES

Abondance

Breakwell Seedling

Brown Snout

Bulmers Norman

Buttery Door

Cap of liberty

Churchill

Cider Lady's Finger

Dabinett

Dove

Evans Bitter

Fair Maid of Taunton

Foxwhelp

Gilbert

Hangdown

Hoary Morning

Honeystring

Improved Woodbine

King's Favourite

Kingston Black

Knotted Kernel

Long Tom

Major

Never Blight

Pig's Snout

Poor Man's Profit

Red Jersey

Sharpshooter

Sheep's Nose

Slack-ma-Girdle

Silver Cup

Sops in Wine

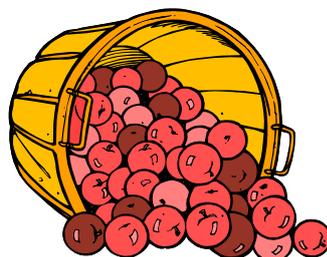
Ten Commandments

Tom Putt

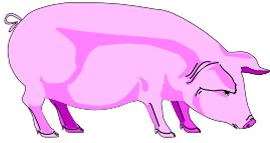
Upright French

Wear and Tear

Yellow Redstreak



CAN YOU GUESS THE APPLE NAMES?



P--- S----



T-- C-----



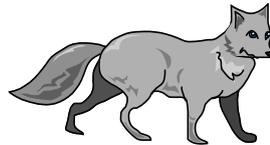
D---



R-- J-----



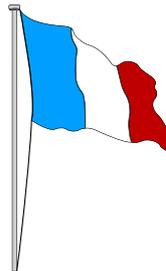
S----- N---



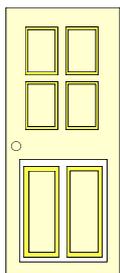
F-----



S-----



U----- F-----

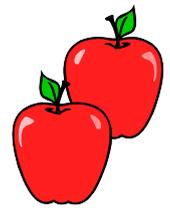


B----- D---



M----

A Calendar of Apple Customs



New Year - 1st January

During New Year people would travel from home to home with their wassail bowl. The bowl would contain hot cider, ginger and gin. It had two or three handles so that it could be passed around for people to drink from.



Twelfth Night (Old Christmas Day) - 6th January

Wassailing the orchards ensured a good crop the following season. 'Wassail' comes from the Anglo-Saxon words 'Wes hal' meaning 'Good health!' There are many different wassailing customs - here are a few:

- The gods were honoured by placing a jug of cider, or toast soaked in cider, in the *vork* of the biggest tree. Sometimes cider was poured onto the tree.
- Another custom was to dip the lower tree branches in a bucket of cider. Horns were sounded, trees were beaten with sticks and a shot gun was fired into the tree, in an attempt to frighten away evil spirits.
- It was believed that it was essential to wassail the orchards and anyone not there would have bad luck.



Collop Monday, Shrove Tuesday and Fritter Wednesday (Ash Wednesday)

On Collop Monday, children would knock on the doors of people's homes. This would happen again on Shrove Tuesday, but this time they would also beg for apples and pancakes or dumplings. Sometimes this was repeated a third time on Fritter Wednesday. It was said that if it thundered on Shrove Tuesday, it was the sign of a good apple crop.



Midsummer's Day (23rd June)

There was a custom of auctioning common ground, using apples in place of money.



St. Swithin's Day (15th July)

Some people say that it is wrong to eat apples before this date. Others say that if it rains on this day, the apples are being christened.

Michaelmas (29th September)

In Devon, crab apples were gathered and taken to a loft. Here young girls would arrange the apples in their lover's initials. Those apples that stayed in the best condition indicated the couple were most likely to marry.



October Paring-bee

Every October women got together to hold a *paring-bee*. Apples were peeled and dried so that apple pies could be enjoyed throughout most of the year. If a girl threw her unbroken apple peel over her shoulder, tradition said it would fall in the shape of her future husband's initial,



Hallowe'en or Snapapple Night (31st October)

On 1st November the Romans held a feast in celebration of Pomona, the Goddess of Fruit and Seeds. This probably led to the apple games around the time of Hallowe'en.



St. Clements Day (23rd November)

The custom was that people went from house to house begging for apples.

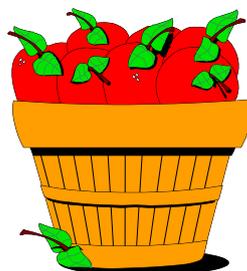


Christmas Day (25th December)

Red apples were placed on the Christmas tree as symbols of hope and renewal after the winter.

Apples, evergreens and mistletoe were used to make a Christmas *Kissing Bough*.

During the festivities a wassail bowl was kept full for unexpected guests. Carol singers would carry round their own cups so they could have a drink after singing.



HEREFORD CIDER ORCHARDS

A-wassailing the apple trees,
 Pour cider on their roots,
Dance a jig my Morris men,
 It stimulates the fruits.
They stamp around the orchards,
 Light fires up the rows,
They sing a song or two, my dears,
 And this is how it goes:

Bang your trays together, boys,
 And hold your torches high,
Fire your gun – away we run
 Call spirits from the sky.
The spirits help the trees, my boys,
 So fruitfulness abounds,
Then lots more cider we will have,
 When autumn comes around!

A wassailing song for 6 January – Twelfth Night



ORCHARDS



TOPICS

Pollution

Sources
Pests
Organic
Chemical
Air
Disposal
Recycling
Rubbish
Local Industry
Acid Rain
Chemicals
Soil
Flooding
Wildlife
Land

Maintenance

Planting
Disease/decay
Harvesting
Water supply
Over-usage
Economics
Wildlife
Grazing

Pest Control

Chemicals
Organic
Pests
Insects
Birds

Sounds

Bees
Sheep
Cows
Insects
Machinery

Location

Counties
Countries

Transport

Multi-Usage

Sheep
Bees
Nature Reserve
Recreation
Tourism
Income
Generation
Crops

Layout

Lines
Symmetry
Geometry

Pomology

Fruit Varieties
Lord Scudamore
Thomas Andrew Knight
Woolhope Club

Disease & Decay

Planting

Growing
Pollination
Grafting
Budding
Pruning
Grubbing

Environment

Conservation
Seasons
Climate
Weather

Harvesting

Panking Pole
Tumps
Gathering fruit

Useful References

***In a Nutshell* by Common Ground – discusses conservation and orcharding**

***Holding your Ground* by Angela King and Sue Clifford – discusses conservation and
orcharding**

***Orchards: A Guide to Local Conservation* by Common Ground**

***So Merry Let Us Be . . .* by Phillippa Legg – discusses orcharding**

***The Apple Source Book* by Common Ground – discusses general information about
apples, orcharding and recipes**

***Bee Boles and Bee Houses* by A.M. Foster**

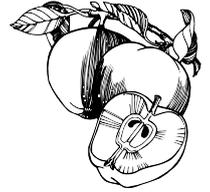
POSSIBLE ACTIVITIES



There are numerous activities that could be undertaken, here we detail a few possible ideas.

- 1) What is an orchard and why do we need them?
- 2) What lives in an orchard?
- 3) Plant a tree or pips – what happens over the year?
- 4) Leave an apple in a warm/cool place – what happens?
- 5) Make a picture in two or three dimension of trees at different stages of their life cycle/times of year.
- 6) Devise a system for laying out a grid and produce a plan for setting up an orchard.
- 7) Symmetrical and geometrical patterns. Why are trees planted in lines?
- 8) How are pests controlled and what effect can this have on the environment?
- 9) Shake a tree – what happens?
- 10) What happens when you drop an apple? How can bruising be prevented?
- 11) Describe an apple's taste, smell, appearance and sound.
- 12) Go into an orchard – what sounds can you hear?
- 13) What is the purpose of keeping sheep, cows and bees in the orchard?
- 14) Devise a system that could prevent trees from being eaten by cows and sheep.
- 15) What is happening to old varieties of apples, and how has this changed over the years?
- 16) Devise a system for gathering apples.
- 17) What time of year does harvesting take place, and how can you tell?
- 18) Make a play about harvesting showing how it has changed today from one hundred years ago.
- 19) Write a poem about an orchard.
- 20) How can apples be preserved?

CIDERMAKING (MILLING, PRESSING & FERMENTING)



TOPICS

Milling

Lever
Gears
Weight
Force
Wooden Trough
Stone Mill
Rotary Mill
Scratter
John Worlidge

Pressing

Single/double Screw
Wooden Screw
Metal Screw
Hydraulic

Drinking

Horn mugs
Costrels
Glass
Volume
Effects

Materials

Wood
Plastic
Stainless Steel
Copper

Containers

Vats
Casks
Bottles
Cans
Jars

Coopering

Fermenting & Storage

Vats/Casks
Time
Volume
Capacity
Measuring
Physical & Chemical Changes

What Went Wrong?

Useful References

A Drink for its Time by M.B. Quinion

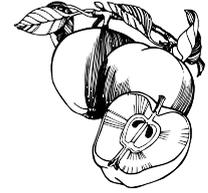
Cidermaking by M.B. Quinion

Cidermaking in Wales by J. Williams-Davies

So Merry Let Us Be – the Living Tradition of Somerset Cidermaking by P. Legg

History and Virtues of Cyder by R.K. French

Travelling Cidermaker by J. Williams-Davies

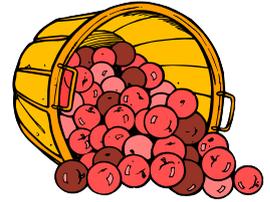


POSSIBLE ACTIVITIES

There are numerous activities that could be undertaken, here we detail a few possible ideas.

- 1) How can fruit be crushed?
- 2) Interview someone who makes cider.
- 3) Where can cider be obtained? Can children get it? If not, why not?
- 4) What time of year would you make cider? Why?
- 5) Describe how cider is made.
- 6) Describe how mills and presses have remained the same/changed.
- 7) Place apples/apple juice in different storage conditions; what happens?
- 8) Examine fabric weave, strength and porosity.
- 9) Produce a gear wheel out of match sticks and card; make it move another wheel. Observe the direction; does the size of the wheel make any difference to the speed/direction?
- 10) Make a vertical gear wheel move a horizontal one.
- 11) Make a belt drive of various materials; put around two cotton reels. Do they behave in the same manner?
- 12) What vessels would be used for storage of different quantities of liquid? Discuss benefits of sizes.
- 13) What clothing do people wear for cidermaking? Why?
- 14) Apply pressure to different objects and observe what happens.
- 15) Arrange a group visit to the Cider Museum.

TRANSPORTATION



TOPICS

External Movement

Rail
Tanker
Lorry
Road
Horse & Cart
River
Canal

Internal Movement

Shovels
Sacks
Gravity
Conveyors
Chutes
Canals

Storage & Containers

Bottles
Cans
Jars
Tankers
Casks/vats
Crates
Baskets
Sacks

External Pressure

Labour relations
Weather
Time
Loss/theft
Damage
Perishing
Breakages
Quantity & Volume
Cost
Competing demands

Access

Raw materials
Climate
Workforce
Retail Outlet

Changes over Time

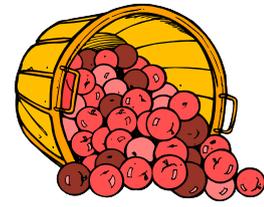
River/canal
Horse & Cart
Lorry
Tanker
Rail

Effect of Storage

Loss - Evaporation
Absorption
Breakage

Tainting of Flavour

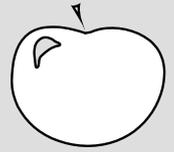
POSSIBLE ACTIVITIES



There are numerous activities that could be undertaken, here we detail a few possible ideas.

- 1) Describe how apples were transported to the cidemaker.
- 2) Map out how someone would obtain a bottle of cider.
- 3) Devise a method of moving an apple one metre and repeat in water.
- 4) Draw or paint different means of transporting liquid and food-stuffs.
- 5) Test to find the best way of keeping apples in different storage conditions.
- 6) How is it possible to move liquid without any loss?
- 7) Collect different containers and packaging. Discuss the similarities and differences between the containers and test which are suitable for carrying liquid or food.
- 8) Produce a means of getting apples up and down a gradient.
- 9) Creative writing – describe what it would be like to travel down a river with a cargo of cider.
- 10) Discuss the benefits and shortfalls of road versus rail.
- 11) Construct containers out of different shapes to see which will hold the largest quantity.
- 12) How has road transport changed and why?

MODERN CIDER INDUSTRY



TOPICS

Land Usage

Orchards
Transport Networks
Administration
Marketing & Advertising
Milling
Pressing
Fermenting
Bottling
Storage
Retail

Work Force

Forms of Employment
Transport
Labour Relations
Working Conditions

Transportation

Water
Air
Road

Economic Development

Small Scale
Large Scale
Income Generation

Technical Advances

Conveyers/Chutes
Bottling
Mills
Presses
Harvesters
Planters
Machinery

Useful References

Bulmers of Hereford – A Century of Cidermaking by L.P. Wilkinson

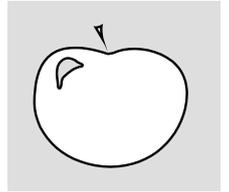
A Company History – Whiteways Cider by E.V.M. Whiteway

The Good Cider Guide by David Kitten, CAMRA

‘The British Cider Industry since 1870’, *National Westminster Bank Quarterly Review*, November 1975, pages 55-68, by Walter Minchinton

‘The Taunton Cider Company’ *Somerset & West Monthly*, June 1978, pages 30-32

POSSIBLE ACTIVITIES



There are numerous activities that could be undertaken, here we detail a few possible ideas.

- 1) Interview workers at a modern factory.
- 2) Read/write poetry about working conditions.
- 3) Compare presses and bottling methods from different periods.
- 4) Visit the Cider Museum to learn how bottles were recycled in the 19th & 20th Century. Imagine you are a bottle and act out your journey from arriving at the factory empty to leaving the works full of cider again.
- 5) Why do workers wear protective clothing?
- 6) Why use returnable and recycled containers?
- 7) Try growing some apple pips.
- 8) Find an efficient way of moving liquid and apples.
- 9) Examine apples for smell, taste, appearance and sound.
- 10) How do you get juice out of apples?
- 11) Fill different sized bottles, made of different materials and fill with different quantities of liquid – what sounds do they make when tapped?
- 12) Examine the relationship between size of bottle and volume of liquid.
- 13) Produce campaign for recycling different materials.
- 14) Find out about recycling in your locality.
- 15) Design bottle labels.
- 16) What tasks are undertaken in the cider industry? (role play).

DRINKING



TOPICS

Medical Effects

Long life
Blood Purifier
Devonshire Colic
Preventative medicine

Excess

Drunkenness

Recipes

Savoury
Sweet
Snacks
Drinks

Vessels

Costrels
Horn mugs
Casks
Glasses
Jugs
Mugs
Volume/Capacity

Outlets

Cider Houses
Cider Cellars
Public Houses
Retail
Truck System
Farm Cider – own
consumption

Truck System

Agricultural Workers
Payment in Kind
Truck Act

Customs & Traditions

Wassailing
Poetry
Songs

POSSIBLE ACTIVITIES



There are numerous activities that could be undertaken, here we detail a few possible ideas.

- 1) What was cider believed to prevent and why?
- 2) Write a poem about the benefits/hazards of drinking alcohol.
- 3) Design and produce a drinking vessel for use in the fields and at a dinner party.
- 4) Role Play - A Court case about using lead in cider production (Devonshire Colic).
- 5) What materials will hold a liquid?
- 6) How can liquid be transported?
- 7) Cook with cider.
- 8) Design advertising material to encourage responsible drinking.
- 9) Interview someone who has drunk cider to excess.
- 10) The problems and benefits of the truck system.
- 11) Where can cider be obtained from today, and in the past?
- 12) Who can drink cider? Has this always been the case?

Useful References

The Good Cider Guide by D. Kitton (CAMRA).

So Merry Let us Be – the Living Tradition of Somerset Cidermaking by P. Legg.

History & Virtues of Cyder by R.K. French.

Your 100 Best Apple Recipes - Home & Freezer Digest.

Cooking with Apples - Gracewing Books.

Apple Sayings

The apple is found in a variety of everyday sayings. Some of them have been used for many years

- How many of these are familiar to you?

AN APPLE A DAY KEEPS THE DOCTOR AWAY

APPLES AND PEARS (Cockney rhyming slang for the stairs)

TO UPSET THE APPLE CART - to upset plans.

APPLE OF ONE'S EYE - someone who is very special

APPLE-PIE ORDER - everything neat and tidy

A GOODLY APPLE, ROTTEN AT THE HEART - someone who appears good, but is bad underneath (from *The Merchant of Venice* by Shakespeare)



GAMES

Many apple games are traditionally associated with Hallowe'en, which of course falls around the peak of the apple harvesting season. Here are a few:

Apple Bobbing: Apples of various sizes are floated in water. They must be retrieved without using hands. Each player may be given a limited number of attempts or time to complete the task. Players can also be blindfolded. Biggest apple, or most apples, wins.

Apple on a String: Apples are suspended on a string and players must attempt to take bites out of them without using hands. Apples may be set spinning as the game starts.

Pass the Apple: Two or more teams of equal numbers, stand in lines. The aim is to see which team can be the first to pass an apple along the line, without using hands (under the chin is the usual method). If the apple falls to the ground it must be sent back to the start. A variant of this game is to just use feet to pass the apple.

Over and Under: Lines as in Pass the Apple. Hands may be used. The apple is passed over the head of one player then between the legs of the next. The end player runs the apple back to the start and puts it in a bucket. If the apple is dropped the team must start again.

An Apple Pie Bed: This is a trick way of making a bed with the sheet folded up on itself, so that it is impossible to lie full length in the bed. This may be related to making an apple turnover, where the pastry is folded in half, or, more likely perhaps, it comes from the French *nappe pliée*, 'folded sheet'.

The Apple Tree Man & the Griggler: In Somerset folklore, the Apple Tree Man is the guardian of the orchard and lives in the oldest tree. Grigglers were mischievous fairy folk who stole apples from the tree. Someone is chosen as the Griggler and leaves the room. The rest of the players form a circle, holding hands, around a pile of apples and choose one person as the Apple Tree Man. The Griggler is allowed back in and can choose to enter the circle under any pair of arms – but can only leave by the same route. The Griggler's aim is to steal an apple and leave without being tagged by the Apple Tree Man, who can only leap into action once an apple has been picked up. If the Griggler is caught, the Apple Tree Man becomes the Griggler.

Fruit Salad and Apple Puree: A circle of chairs; one less than the number of players. Go round the circle labelling all the players: apple, orange, banana, apple, orange, banana... If the person in the middle calls out 'apple', all the apples must get up and find another seat and so on. A call of 'fruit salad' means everyone must get up. Each time there is a change, the person in the middle tries to get to a seat and the last person left standing starts the next move. When a change occurs players are not allowed to return to the same seat, or to a seat on either side of it. This game can be played using whatever variety of fruit you like. If you just use varieties of apple, the game becomes Apple Puree instead of Fruit Salad!

WORD SEARCH



'THE ORCHARD'

A	P	P	L	E	S	R
S	E	C	E	C	E	S
D	A	N	A	O	E	H
R	R	P	V	W	R	E
I	S	V	E	S	T	E
B	E	E	S	M	U	P

APPLES

COWS

BIRDS

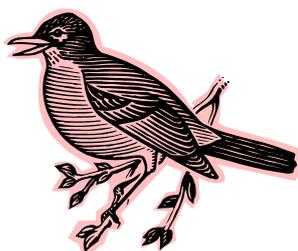
SHEEP

PEARS

LEAVES

TREES

BEEES





HEREFORD CIDER MUSEUM QUIZ

1. What are the three main stages in making cider?
2. What is the name of Herefordshire's most famous cider apple and who propagated it?
3. What is meant by grafting?
4. What is a panking pole used for?
5. What is a tump? How long is cider fruit kept before milling?
6. What happens to the fruit in the "chase"?
7. Why are the cloths called "hairs" and how many are stacked on the press to create a "cheese"?
8. What is happening when juice ferments? Approximately how long does fermentation last?
9. Give three substances that were added to cider in the belief that they helped fermentation?
10. What gradually replaced the stone cider mills in the 19th Century?
11. What is a costrel?
12. What was the cause of Devonshire colic in the 18th Century?

ANSWERS TO CIDER MUSEUM QUIZ

1. Milling, pressing and fermenting
2. Redstreak, Lord Scudamore.
3. Grafting involves taking part of the tree you want to propagate, and fixing it to another variety (the root stock). Grafting is done on dormant wood in the early Spring.
4. To shake the cider apples off the trees.
5. A pile of apples maturing for 2 – 6 weeks under the tree in an orchard, often covered with straw or sacking.
6. It is crushed by the stone runner.
7. They were once made of horsehair or goats hair until early 1900's. Between 8 and 14 filled hairs make one "cheese".
8. The yeast works with the sugar to produced alcohol and carbon dioxide gas, causing the liquid to froth. Fermentation takes up to 6 weeks depending upon the temperature.
9. Beefsteak, fatty bacon, rabbit skins, raisins, wheat, barley, beetroot and burnt sugar.
10. A rotary mill called a "scatter" or "scratcher".
11. A small wooden cask holding approximately 2 litres.
12. Lead poisoning was caused by the adulteration of the cider from the lead lining of the mills and presses.