

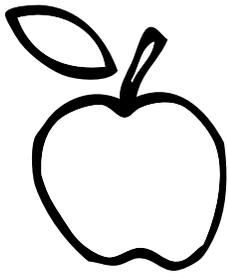
Apple Cider for Fall

October and November is apple cider making time on Loma Vista Farm. We have an apple crusher and an apple press. Though we raise apples in our own orchard, to make enough cider for all of our visiting farmers we must bring in a ton of apples from another nearby farm.

Making apple cider is a whole class activity. Your students will participate in each step of the process: crushing the apples in the apple crusher, pressing out the juice in the apple press, and drinking the freshly made cider, AND record each step of the process with drawings and writing.

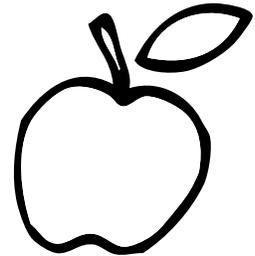
Here is an account of cider making from Ms. Plummer's 5/6th graders at Beverly Hills School that appeared in the Loma Vista Farm/Garden Gazette, Autumn 1988.

Making Apple Cider



Each student got to put 5 apples into the crusher. The crusher is a machine that has sharp knives on a roller. Rebecca says it is like an oatmeal container with knives sticking out of it. The crusher turns the apples into apple mash.

Next, Rebecca put the apple mash into the apple press. The press squeezes out the juice. Everyone got a chance to push the crank that tightens the press 5 times. When we did that, the wood went down and pushed out the juice. Then we each got a cup and tasted the juice. Mmmm!



If you would like your class to make apple cider on the Farm, schedule a time in October and November with Farm staff.

Before or after cider making, take your class to the orchard to observe an apple tree. Notice its leaves, trunk, branches, and any apples still on the tree or under the tree on the ground. You may even want to "adopt" the tree for the year, watching it change through the seasons.