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## Crannog gets to the core of cider-making

### PERTSHIRE VISITORS MAKE APPLE JUICE IN ANCIENT PRESSES AT FESTIVAL EVENT

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VISITORS at a Highland Perthshire attraction made their own apple juice using traditional cider presses yesterday.

The event at the Scottish Crannog Centre at Kenmore, near Aberfeldy, was held as part of this week's Wild Connections festival in Perthshire.

Apple and cider-making expert Andrew Lear, known in the business as the Apple Tree Man, led the activities.

About 130 visitors took the opportunity to see three cider presses in use before trying them out themselves.

They made about 10 gallons of apple juice and some took their samples home so they could follow Mr Lear's advice on producing home-made cider using fermentation techniques.

Barrie Andrian, a director at the centre, said the event was a success and would definitely be repeated.

Ms Andrian added: "Everyone had a great time and many people had never seen a press in use before, so it was a fascinating thing for them.

"It was an all-encompassing activity, with families and couples taking part and visitors ranging from toddlers to 87-year-olds.

"We had people from the Netherlands and Canada there, but we also had a lot of people from Perthshire and the surrounding areas, which was good to see."

The Loch Tay attraction is hosting a Fire, Fungi and Food event between 11 am and 4.30pm on Sunday, when visitors will be encouraged to bring their own mushrooms and learn how to cook them using Iron Age methods.

For more information and to book call 01887 830583 , send an e-mail to [info@crannog.co.uk](mailto:info@crannog.co.uk) or visit [www.crannog.co.uk](http://www.crannog.co.uk)