

# Cider Museum



● EXPLORE the story of traditional cidermaking, how apples were harvested, milled, pressed, and how the resulting juice was fermented to produce cider.

● WALK through our reconstructed farm cideryhouse and see the complete set of travelling cidemaker's 'rack'. Some of the exhibits were used on farms in cidermaking districts for over 300 years before being presented to the Museum.

● READ about the 'Truck Act' which allowed cider to be paid as part of agricultural workers' wages.

● VIEW the famous 'Herefordshire Pomonas' - books illustrating many cider apples and perry pears grown from earliest times up to the present day.

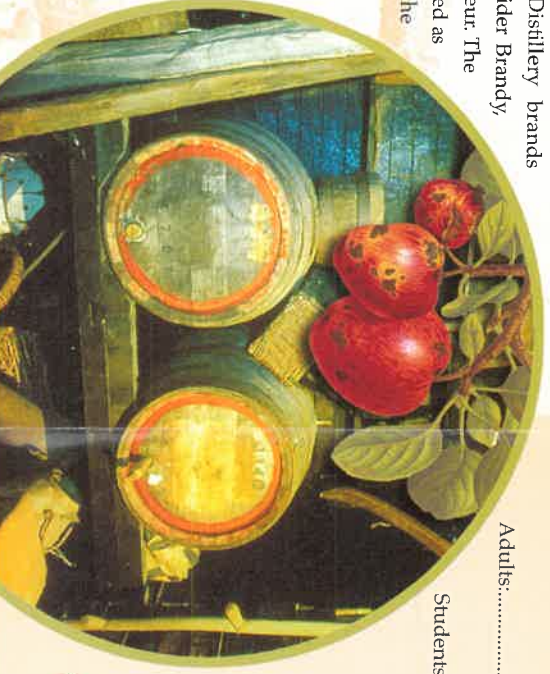
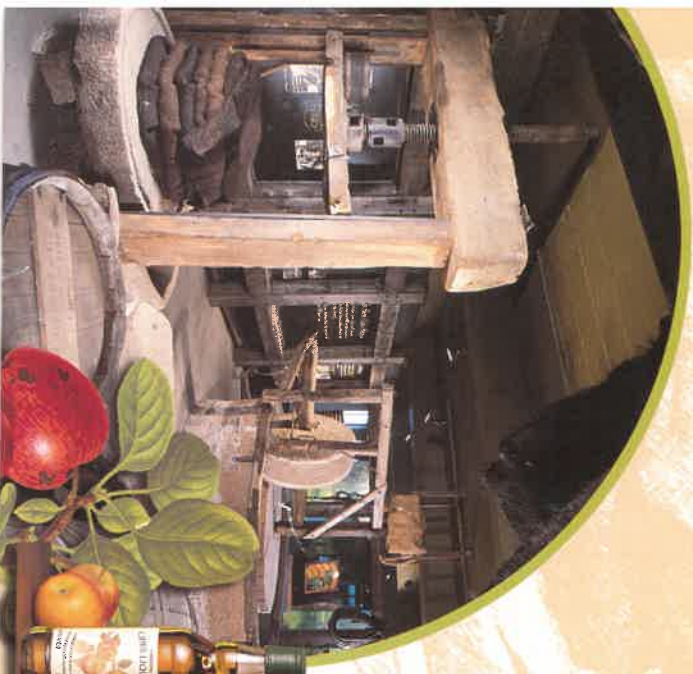


● VISIT the original Champagne Cider cellars with their racks of bottles where the "Methode Champagnoise" (a bottle fermentation process used in French Champagne production) was first applied to cider in 1905.

● SEE the hydraulic presses, Vat House and bottling machinery dating from the late 19th Century onwards.

● LOOK at our coopers' workshop displaying tools similar to those used by coopers for many centuries.

● SAMPLE the King Offa Distillery brands produced at the Museum - Cider Brandy, Apple Aperitif and Cider Liqueur. The distillation process can be viewed as part of the tour round the Museum.



## Party Booking Form

Name of Party Organiser

Address:

Postcode:

Tel:

Name of Group attending:

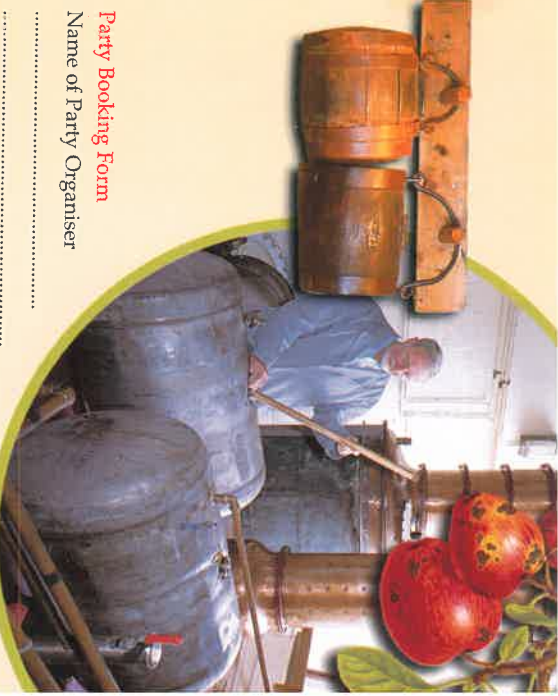
Proposed date of visit:

Expected time of arrival:

Numbers attending:

Adults:.....Senior Citizens:.....

Students / Children:.....



- New for 2005**
- Galleries displaying:
  - 19th Century watercolours illustrating apples and pears
  - A unique collection of 18th Century cider glasses
  - Cafe & extended gift shop

**Visit the Annual Cidermaking Festival in October**

# King Offa Distillery



## HEREFORD CIDER BRANDY

Cider is distilled and the resulting spirit matured in oak casks for a minimum of 5 years.

A mellow smooth brandy. Hereford Cider Brandy is 40% ABV.

## HEREFORD APPLE APERTIF

Hereford Cider Brandy spirit is blended with apple juice to produce this delightful drink. Serve chilled.

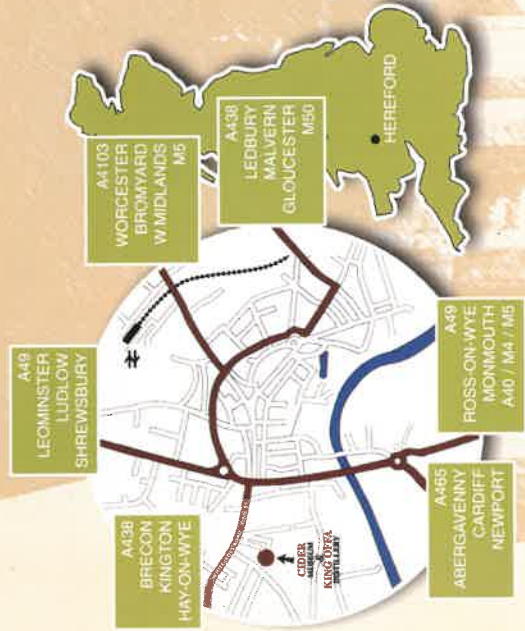
18% ABV.

## HEREFORD CIDER LIQUEUR

This excellent after dinner drink is made by blending good quality cider with Hereford Cider Brandy spirit. 25% ABV.

TRADE ENQUIRIES WELCOME

The Cider Museum is an independent charitable Trust, and is situated West of Hereford off the A438 Hereford to Brecon Road. Bus and train stations 30 minutes walk.



SCHOOL VISITS School groups welcome.

GROUP VISITS Groups are welcome at discounted rates for parties of 15 or more. Guided tours available by prior arrangement.

RESEARCH FACILITIES By appointment.

GIFT SHOP & OFF LICENCE Gifts and cider for sale, as well as distillery products. Presentation baskets and hampers made up to order. Books and distillery products are available by mail order if preferred.

DISABLED ACCESS Disabled access to ground floor only

FREE CAR AND COACH PARKING  
ALL EXHIBITS UNDER COVER

## POSTAL ADDRESS

21, Ryelands Street, Hereford HR4 0LW  
Tel: (01432) 354207 Fax: (01432) 371641

Charity No: 267034  
[www.cidermuseum.co.uk](http://www.cidermuseum.co.uk)

2005. Details correct at time of print

# Cider Museum

## & King Offa Distillery



## OPENING HOURS

April - October 10.00am - 5.00pm Tues - Sat  
(not including Cider Festival Weekend)  
LAST ADMISSION TO MUSEUM 4.00pm

Please telephone for confirmation of Winter opening times