Finger Lakes Craft Beverage Conference

CIDER TRACK

Tuesday, March 28th at the Waterloo Holiday Inn in Waterloo, NY with field trips on Wednesday, March 29th

On Tuesday, March 28th, people attending the cider track can look forward to hearing from a wide variety of speakers including Ryan Burk, head brewer at Angry Orchard Cider. Chris Gerling, manager of the Vinification and Brewing Laboratory at Cornell’s New York State Agricultural Experiment Station in Geneva will conduct a Cider Off-Flavor Training Class, and Ian Merwin, Professor Emeritus from Cornell’s School of Integrative Plant Science and owner of Black Diamond Cidery will speak about growing apples for cider. Dave DeFisher, owner of Rootstock Cider and a board member for the NYS Cider Association, will share the results of a recent survey of NYSCA members and speak about Contract Cider Making. The conference will also feature a session on trademark and copyright law and presentations from the NYS Liquor Authority and the Alcohol and Tobacco Tax and Trade Bureau as well as a trade show.

The cost for this event is $85 (or $75 for each additional person from the same cidery or farm). This includes a light breakfast, lunch, an evening social hour and a 2017 Finger Lakes Craft Beverage Conference T-Shirt. Be sure to register early (before March 21st) to avoid the late registration price of $100.

To register, go to: https://reg.cce.cornell.edu/FLCBC2017_245

On Wednesday, March 29th, there will be a field trip (this costs an extra $30 and includes a continental breakfast). The Cidery Field trip will include a visit to Cummins Nursery and RedByrd Orchard Cidery.

To register online, go to: https://reg.cce.cornell.edu/FLCBC_fieldtrip_245

For more information, call 315-539-9251 or go to www.senecacountycce.org.

The Finger Lakes Craft Beverage Conference is sponsored by: