



How to run a community apple pressing day



INTRODUCTION

It's such fun to share the joy of the harvest and make juice – for enjoying as is or to make cider. To reinvigorate traditions we've lost around sharing and processing the abundance of Autumn really is one of the highlights of the community growing year! It's particularly lovely to watch children try the juice straight from the press and notice how different it is from standard commercial apple juice.

Many community orchards have been planted across the UK in the last few years and are coming into production. People will also know of local trees whose fruit would otherwise go to waste. You can produce a LOT of organic juice with a minimal carbon footprint to share for free. Localising and making our food systems more fair and resilient is an important and really rewarding climate action.



venue

Most community apple pressing days are based on a community orchard where there are already a lot of apples to be pressed – maybe you just want to juice your own apples but it's also nice to offer a service of pressing apples people bring to you and it brings in new people and makes the whole day more of an event.

Things to bear in mind are;

- Do you need electricity for your scatter – if you don't have any on site you'll need a generator or to use a manual scatter which is less efficient and can take a long time
- Do you have a large flat area for people to gather and do the juicing – it takes quite a lot of room!
- Do you have any shelter and seating?
- Do you have facilities to wash the apples?
- What will you do with the pulp after juicing? If you're intending to compost it it might be good to get in some 'browns' like woodchip or shredded cardboard
- Do you have toilet facilities and hand washing?
- Will you be providing refreshments? It's quite a good way to raise a bit of money if you can – otherwise perhaps a bring and share cake table and ask people to bring their own flasks.



MARKETING

Apple pressing days are usually pretty popular so you really only need a simple poster and/or social media post to let people know. Put it out in plenty of time so people can pick/source their fruit.

Include:

- Venue with What3words
- Time and date – put a finish time
- Will there be refreshments?
- Are you asking for donations for use of the kit?
- Remind people to bring containers!
- Parking/public transport info

INSURANCE AND RISK ASSESSMENT


If you're inviting people to your site to do juicing it's important that you have public liability insurance that covers you for any accidents on site and employers liability insurance for your volunteers. Do a Risk Assessment specific to your event – including specific hazards around using the equipment – and make sure any volunteers supervising the equipment have read it. There is a sample Risk Assessment as an appendix to this document.



EQUIPMENT

The basics you'll need are a press, a scatter, a wheelbarrow (for pulp), running water and a hose, buckets, crates or trugs for washing and processing fruit, jugs and funnels and containers for the juice. If you have the facilities you could also have a pasteuriser – but this does take a while so you might not manage to pasteurise everyone's juice! You might also want chopping boards and knives – some scatters work better with halved apples. Some sturdy tables will make everything easier, and you might need something sturdy to stand your press on so you can get your collecting container under the spout.

Lots of groups buy a small press and manual scatter when they first get started with juicing. While these are fun for demonstrations and processing small amounts of apples, they aren't great when you've got lots of apples and they aren't very efficient at extracting the juice! If you have a small orchard that is producing a significant amount of apples a medium size press and electric scatter will be a good investment and save a lot of frustration. It's the sort of equipment that it's fairly easy to get a small grant for – and could easily be shared between several groups if someone is willing to be responsible for the booking calendar and hosting. We can help you find a grant for equipment and advise on how to go about sharing it as a community resource.



Save 3%

Vares 50 Litre Hydraulic Press and Fruit Shark Megalodon Combo

A combination of the 50 Litre Hydraulic Press and Fruit Shark Megalodon electric mill from Vares.

Save £50 compared to purchasing separately when bought together here.

List price: £1,585.00

£1,535.00


You save: £50.00 (3%)

CODE: BD0011

Availability: **In stock**

Quantity:

ADD TO BASKET



Save 13%

12 Litre Stainless Steel Spindle Press and Economy Crusher Combo

List price: £379.00

£329.00

You save: £50.00 (13%)

All prices include **VAT**

CODE: BD0006

Availability: **In stock**

Quantity:

ADD TO BASKET

A medium sized kit for producing several hundred litres of juice in a day – and a small demo kit – really just for fun or small amounts of apples

THE PRODUCTION LINE!

Try and have at any one time – one person responsible for the press and one for the scatter who know what they're doing. Ideally with a back up person close by! You only need to turn away for a minute and small children will be poking sticks – or worse – fingers – up the scatter chute! You'll also need a person on apple washing and prep and one on bottle filling but if people are juicing their own apples they tend to take care of this themselves.

STORING YOUR JUICE

If you use clean glass bottles and pasteurise at 72C for twenty minutes your juice should be shelf stable. You can do this in an electric pasteuriser – either in the bottle – or fill with juice and bottle when hot. You can also do it in a stock pan with a tea towel in the bottom using a jam thermometer – but it's a lot less reliable and if it gets too hot your juice will taste cooked.

Otherwise in plastic bottles or reusable silicone soup pouches – apple juice stores well in the freezer. It might have a slightly different texture when defrosted. Apple juice oxidises very quickly – turning brown. If you want to reduce this you can use ascorbic acid, citric acid or lemon juice at the point of juicing. Of course the other way to store apple juice is to turn it into cider!

SELLING YOUR JUICE

Any food or drink that is processed and packaged for sale is regulated by legislation and you must follow rules around labelling and hygiene. Fruit juice comes under the The Fruit Juices and Fruit Nectars (England) Regulations 2013 and must be labelled clearly with any added ingredients (like Ascorbic acid) and packed in an environment that is food hygiene regs compliant. If you want to sell your juice please read the legislation here

<https://www.legislation.gov.uk/uksi/2013/2775/contents/made> and if you're still not sure contact your local council who will have a Food Safety Team.

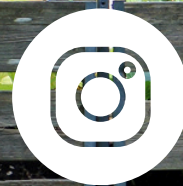
Further Support

Social Farms & Gardens is a UK wide charity supporting communities to farm, garden and grow together.

We believe in the power of nature-based activities and community. Our 3,000 members bring nature into people's lives every day. Through projects and partnerships, we work with communities for people and the planet. We'd love you to join the movement too.



www.farmgarden.org.uk



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