

JUICE YOUR FRUIT WITH TCP !!!



If you and your friends can't eat all your apples, plums and pears we can help turn them into delicious fruit juice ...and don't forget your windfalls, we can always chop out the rotten bits and use the rest.

This year TCP are offering **COMMUNITY FRUIT JUICING** at **THE CENTRE** on **MONDAYS** and **SATURDAYS**, during the season from late August to mid November.

We will still be holding the **APPLE DAY** on October 17th at the TCP Community Orchard. Keep an eye out for posters soon.

Congregational Church
9.30-11.30am



THE PLAN

Is to use whatever windfalls and picked fruit that might not last till Apple Day. Or it might not even be ripe by then. In short, let's make the best use we can of what is available in its' due season.

WHY?

Apples, pears, plums, etc and mixtures are all possible. Everyone has consistently found that the pressed juice from the Apple Days is delicious no matter what varieties have been used. Perhaps that is because there are no additives and everything has to be drunk within a few days even if kept in the fridge. (Of course, some folk keep it fermenting to make cider but take care to avoid exploding bottles).

If some of your fruit is bruised or the wasps have had a chunk, don't worry, they can be cut out before pressing and all bad bits will be composted so there really won't be any waste.

SCRUMPING?

Remember, it doesn't have to be your own fruit. Perhaps you have a friend or neighbour who doesn't use theirs, or maybe you've seen a good tree on a walk, or by the roadside.

THE RULES

Bring your own screw-topped bottles. If you prefer to make cider vinegar, bring jamjars or similar with lids.

COST

Sticky fingers! ...and a donation would be nice to help fund our projects

ANY QUESTIONS?

Text or call 07784 602281
See you at The Centre!