

## About Skookum's American Harvester Double-Tub Cider Mill

The members of Skookum Food Provisioners' Cooperative are the proud owners of this cider press. Please take good care of it so everyone can enjoy it! The American Harvester mill has an advantage in design that allows both the grinding and squeezing to take place at the same time. Also, the grinding unit on the American Harvester reduces apples to a "pulp like" consistency which allows a more efficient "press". The press has wheels on one end, it's roughly 4 ft tall x 6 ft long x 3 ft wide, and requires at least two strong (preferably three) people to transport. A ramp may be necessary. Please make sure you can securely tie the press down to avoid damage while transporting. You are ultimately responsible for your own safety, the safety of your helpers and of the press. Roughly 20 lbs of apples will yield 1 gallon of cider. Using different types of apples will produce better cider; obviously, the more you press, the better the value! Technical Specifications of our cider press can be found at: <https://www.happyvalleyranch.com/node/1>

## Cider Press Frequently Asked Questions

Q: How do I reserve? Who can use the press?

A: Reservations are taken from members of SFPC only. Members must reserve the use of the press at least 36 hrs ahead of time by calling Gary Burnikell at (604) 483-6518 or by emailing [skookum@skookumfood.ca](mailto:skookum@skookumfood.ca). Together, we will arrange a time and location of pick-up or use at our location, depending on your needs and availability of the press/ coordinators. A signed waiver must be signed/ dated, and attached your damage deposit when you pick up the press. The waiver form is attached to this FAQ. The press is currently housed in Westview.

Q: What are the cider press rental costs /how much time can I use it for? Can I cancel?

A: While we would like to rent the press by the hour, we do not have the staffing requirements to make this feasible. Therefore, a flat \$20 rental fee will apply for each 24-hour period. The press must be returned by 11:00 AM on a given day or we reserve the right to charge for another day of use. If you are moving the press to another location, there is also a \$50 deposit that will be returned to you upon safe return of the press. Payment using PayPal (click 'donate' at [www.skookumfood.ca](http://www.skookumfood.ca)), cash and cheques are accepted (\$25 will be charged for NSF cheques). Make cheques payable to SFPC.

Q: Is it safe to use?

A: Yes, but you do have to keep your fingers out of the grinder!

Q: How do I clean it?

A: 1. Hose off the obvious residue, brush a solution of chlorine and hot water (or other preferred sanitizer (see #3 under "Guidelines) over the press and racks. Leave it for 2-5 minutes and then hose it down thoroughly. Dab it dry. Do not use soaps!

2. Hose off the pressing bags or rinse them in a tub of water, then immerse them in a second tub of chlorine and water solution and let them soak 2-5 minutes. Remove. Hose them down again and let them air dry. If you are pressing at our location, it is recommended you wash and prepare your apples before the pressing and you must be sure to clean the premises, and take any apple residue with you!

Q: What happens to the seeds, stems, and skins during pressing?

A: The seeds and stems of most fruits are small enough to pass through the grinder without being crushed, so they cannot alter the flavor of the juice. The cheesecloth or nylon pressing bag during the pressing process traps all particles.

Q: Is the "Apple Eater" grinder hard to use?

A: Not at all! The grinder, with its stainless steel blades and the 18-lb. cast iron flywheel, does the work.

Q: How fast can I make apple cider?

A: Our grinder will grind a whole box of apples (40 lbs.) into a slurry in less than 5 minutes! It takes less than 10 minutes more to press the slurry into cider. One box of apples makes 2 to 3 gallons of cider. You can reasonably expect to make 25 to 30 gallons per hour because you can grind and press at the same time.

Q: Are the presses portable?

A: Yes. Although our presses weigh quite a bit, two adults can easily move them. They can be easily moved by one person with our wheel attachment.

Q: How many apples does your tub hold?

A: The tub will hold approximately a box (40 lbs) of pulped apples.

Q: Do your apples have Apple Scab?

A: Apple scab is a disease of apple trees caused by the ascomycete fungus *Venturia inaequalis* and manifests as dull black or grey-brown lesions on the surface of tree leaves, buds or fruits. ATTENTION: There is no problem pressing fruit with scab for cider. Do NOT press fruit with active rot lesions or any sign of blue mold.

Excellent online resource on fruit cider here: <http://www.cfia-acia.agr.ca/english/fssa/protra/codee.shtml>

## Guidelines for Sweet Apple Cider Manufacturing

1. Use only mature, sound apples.

- Apples do not have to be up to supermarket standards; scab and other imperfections are fine.
- Using any decaying fruit is dangerous! Decay has yeasts that will affect shelf life of cider, and molds that can produce toxic chemicals in it. Even a small amount of rotten fruit can give the cider an offensive smell. It's also hard on the press cloths.

NOTE: pasteurization will kill yeasts and molds but cider isn't pasteurized, so be careful! Chemical preservatives only stop growth; they don't kill what's already there.

2. Wash apples after sorting and before pressing.

- Remove rotten apples from the batch before washing to reduce amount of yeast and mold.
- Since many cider apples are windfalls, make sure all dirt is removed.

3. Make sure all your equipment is properly cleaned and sanitary before and after you use it.

- The cider press, containers, knives, grinder, cutting boards, work surfaces, pressing bags and so on, should be clean.
- You can clean your equipment by washing it with warm water and soap or the sanitizing solution (Prior to use, rinse with a solution of one tablespoon bleach per 4 litres water, drain and air dry). Leave it for 2-5 minutes and then hose it down. Do not soak metal parts in this solution for more than 30 seconds or pitting may occur.

- Rinse all items thoroughly with clean (preferably hot) water.

#### 4. Preserving Cider

- Refrigeration from 0°C to 2°C will hold cider without preservative for 1 to 2 weeks without danger of fermentation.
- Freezing is the best method of preserving the fresh flavour of cider; it retains its quality for at least 1 year. Fill the container to 90% of its capacity to allow for expansion.

Chemical Preservatives. The two most commonly used are Potassium Sorbate, a newer, tasteless chemical, and Benzoate of Soda, the more common one, which may leave a somewhat burning aftertaste. Neither kills yeasts or molds; they only stop them from multiplying. Either can be added to cider up to a max of 1000 ppm. The lower the yeast and mold levels in your cider the less preservative you need.

#### 5. Other points to consider:

- Reduce potential contamination of the cider by making sure your hands, clothes and boots are clean when you're processing the fruit.
- Use only clean, potable water during all steps of production and cleanup.
- Create a less friendly environment for yeasts by pre-cooling the apples before pressing and chilling the cider as quickly as possible. As well, cooled apples produce more juice than warm apples.

Dispose of the apple pomace (crud) as soon as possible because it will attract flies, wasps - and fruit flies by the millions.



## Skookum Food Provisioners' Cider Press Rental Agreement

I recognize and acknowledge that there are inherent risks and hazards involved in pressing fruit and I agree to assume all such risks and hazards and bear all related costs.

In consideration of Skookum's agreeing to rent the cider press to me, I hereby remise, release and forever discharge Skookum, its board members, volunteers, community members and employees (collectively the "Releasees"), of and from all manner of actions, causes of actions, claims and demands of whatsoever nature which I may have at any time in respect to any injury or loss arising from or connected with my use of the cider press, or use of the cider press by others while it is in my custody, including any damage to animals, property or livestock.

I agree to indemnify and save harmless the Releasees from any loss, damage, liability, cost and expense suffered by the Releasees directly or indirectly as a result of or arising out of my use or temporary possession the cider press.

I agree the cider press will be left in good working order, be cleaned according to the standards outlined in the Guidelines, and be properly stored after use.

I will ensure appropriate transportation to and from a site of my choosing if I take it off site.

I agree to return the cider press within the time frame noted below and will notify the coordinator if there are any extenuating circumstances.

I, the undersigned, am aware that the cider press is communal property and as co-owner, I accept all responsibility for the cider press while it is in my possession. I accept that I will be held liable for replacement or repair costs if the cider press is stolen or damaged for any reason whatsoever.

- I agree to the payment of \$20 (cash or cheque) for use of the cider press per 24-hour period or part thereof, whether on-site or off-site.
- I am renting the cider press from \_\_\_\_\_ (date & time) to \_\_\_\_\_ (date & time) for a total of \_\_\_\_\_ day(s). Total payment will be \_\_\_\_\_ days X \$20 = \$\_\_\_\_\_.
- I agree to the payment of \$50 for a deposit in cash or cheque to use the cider press at a location of my choosing, which will be refunded provided that the press is returned in good order.
- I am transporting the cider press to \_\_\_\_\_ (location).

Please make cheques payable to SFPC. Cheques may be given directly to the coordinator or designate.

I have read this indemnity and release of liability and accept its terms.

Signature of member responsible for the cider press: \_\_\_\_\_

Print name: \_\_\_\_\_

Date: \_\_\_\_\_ Contact number: \_\_\_\_\_

Coordinator's signature: \_\_\_\_\_

Date: \_\_\_\_\_