

Spring Seminars

Cider Making, Saturday, April 8, 1:00-4:00

Light and refreshing, cider is a great summer time beverage. During this seminar the differences between making cider using the Cider House kits, sweet apple cider/juice and actual fruit will be discussed. We will be making a batch of cider, demonstrating the recommended tests and necessary adjustments for creating balanced cider as well as all the additives. We will discuss the necessary equipment, the fermentation process, clarification and aging, bottling and sanitation. **\$20.00 per person**

Making Quick Cheeses, Saturday April 22, 1:00-3:00

Mozzarella is so fast to make that we'll be sampling it before the conclusion of the seminar. While we are making the mozzarella, other soft, quick and easy cheese will be discussed. Quark or Creme Fraiche anyone? Cheese making equipment and procedures will be demonstrated and discussed. **\$20.00 per person**

National Homebrew Day & Big Brew 2017 Saturday May 6th 10:00 -

Celebrate National Homebrew Day with us, Saturday, May 7th. This is the homebrewing community's annual celebration; a chance to gather around the brew kettle and raise a glass to the greatest hobby there is: homebrewing!

Join Bacchus & Barleycorn in celebrating Big Brew and National Homebrew day on the lot behind Bacchus & Barleycorn beginning at 10:00, Saturday, May 7th. This is a great opportunity to interact with other brewers, ask and answer brewing related questions and see the very simple to the most creative, elaborate systems being used by other homebrewers. So, bring your kettle and propane burner and brew with us or just come and celebrate homebrewing with us. This is a day you won't want to miss.

Hands On Introduction to Wine Kit Making Seminar for Two

Saturday, May 20, 1:00-4:00 (Not included in Groupon promotion)

Each couple will receive a Vintner's Best Equipment Starter Kit and a one gallon Winexpert ingredient kit. During the seminar you will be learning the ancient art of winemaking as you make a batch of wine using a Winexpert kit. Throughout the process we will discuss what we are doing and why. We will discuss necessary as well as recommended equipment and sanitation. You will leave with your first batch of wine started in the primary and the necessary equipment and information to complete the process at home. Making wine from Winexpert kits is easy, fun and rewarding. **\$125.00 per couple**
A great Mother's Day gift. What could be better than spending a day with Mom and making wine, then enjoying it together.

Introduction to Brewing, Saturday, June 3, 1:00-4:00

Homebrewing is fun and easy. Can you steep tea and boil water? Well, homebrewing is just that easy. Although we'll be making a one gallon batch during the seminar, the process is the same for a five gallon batch, the quantities and equipment are just larger. A major key to success, sanitizing will be discussed along with equipment as well as what and why we are doing during each step of the process. **\$20.00 per person**

All Grain Brewing, Saturday, June 10, 10:00-3:00 (Additional \$5.00 per person required for Groupon promotion)

We will be making a batch of all grain beer discussing the process each step of the way. Topics to be discussed will include mashing techniques, equipment requirements for each technique, what's happening during the mashing process, and the sparge then on to the kettle for the boil, hop additions and fining. Lunch will be provided. **\$25.00 per person**

Fruit Wine Making, Saturday, June 24, 1:00-4:00

Summer is the time for a great variety of fresh fruits and what better to do with them than transform fruit into wine. Unlike Winexpert kits, making wine from fresh fruit requires the preparation of the fruit, balancing of sugar and acid, and the addition of nutrients. During this seminar we will be making a batch of fruit wine demonstrating fruit preparation, recommended tests and balancing the wine. We will discuss the necessary equipment, the fermentation process, clarification and aging, bottling and sanitation. **\$20.00 per person**