



Saturday 27th September
2025

11.00 am—3.00 pm

The Plough Pub, Leigh RH2 8NJ

leighapplegroup@gmail.com



Apple Pressing

Bring your scrummy apples along to have them pressed and bottled—no windfalls please. Fresh apple juice will also be available.



Children's Activities

Activities to keep the kids entertained



Local Food and Craft Stalls

- Local honey, preserves, artisan breads, cheeses, chocolates and cakes, cards and gifts

Food and Drink



Hot and cold food and refreshments from Sarah and her team at the Plough Pub

Entertainment

From the fabulous Boxhill Bedlam Morris Dancers

Free entry

Bring your family and friends!





How many apples?

We will be pressing apples in amounts between 5lb to 75lb of apples on Saturday 27th September at the Plough, so that we can provide this service to as many people as possible. (As a rule of thumb, a standard bucket holds about 14lb of apples.)

If you have larger amounts of apples you would like pressed, we are offering a pre-booked timed service on Sunday 28th September at the Recreation Ground from 11am. Please contact us on leighapplepress@gmail.com in advance to arrange.

As a rough guide 5lb (2.5kg) of apples will yield 2 pints (1 litre) of juice.



What to do with the juice?

Fresh apple juice can be frozen for up to 3 months

Cider making is quick, easy and fun! We recommend that you familiarise yourself with the process and purchase the equipment needed so you have everything ready for when your apples are pressed. Pick up a copy of our cider making guide on the day or by request.

Any other questions?

Get in touch at leighapplegroup@gmail.com



Costs

From your own apples:

Bottles & labels provided -

£1.75 per litre

In your own large clean container for cider making:

60p per litre

We will also refill our own bottles from previous years if properly cleaned and at your own risk. For hygiene reasons we cannot accept other bottles or receptacles

Apple juice also available to buy:

£2.50 per litre

Apple Press tote bags

£2.50

Card Payments accepted

Apples should be clean, recently picked and unbruised - no windfalls

