

## ‘Cheers! South Petherton Cider’

‘When God had made the oak trees, and the beeches and the pines, and the flowers and the grasses, and the tendrils of the vines; He saw that there was wanting, a something in His plan, and He made the little apples, the little cider apples, the sharp, sour cider apples, to prove his love for man’.

After fully restoring the Barcroft Hall cider orchard with it’s nine apple varieties it’s been a bumper year with tons of apples being selected for Thatchers Gold cider. *‘We are so delighted with the result’* says Brian Herrick, *‘from a jungle to a cleared well prepared productive orchard has been hard work but fun! It’s an added bonus that local walkers who pass through the orchard on our footpaths adore the seasonal atmosphere’*.



A little bit of South Petherton will be in every glass!

Brian who was brought up and has lived in Somerset from the age of three, is very familiar with cider production having worked in his school holidays in local cider works. ‘Nothing changes’ he says ‘it’s the same apples and the same cider, some things shouldn’t alter!’.

Why not try this seasonal dish of Cider and Leek Casserole. Here’s what you’ll need which is all available in the village shops.

500 g pork sausages

400 ml dry, cider

1 or 2 large cooking or eating apples, cored and sliced

1 large onion or 2 leeks, chopped

125g smoked bacon, chopped (optional)

1 1/2 tablespoons plain flour

A bay leaf, salt and black pepper

Herbs are optional but you could try a combination of a few fresh sage leaves, a few sprigs of thyme or a teaspoon of lightly bruised (not crushed) juniper berries.

You can make this recipe with plain pork, pork and apple or Lincolnshire sausages. Black pudding also works well with apple. You could try one of the Pork & Black Pudding sausages or add a few crumbled slices to the onion and bacon.

Use a large, heavy pan or casserole. Brown the sausages in a little oil for 10 minutes, remove sausages and set aside. Add onion/leek and bacon to the pan and cook gently for around 10 minutes until softened

Add apple, cook for a few minutes and return sausages to the pan, add flour

and stir until all the juices are absorbed. Add the cider and herbs, stir to ensure that there are no lumps of flour.

Bring contents to the boiling point, put the lid on and simmer gently on a low setting for 1 hour. Check seasoning (you may not need salt if the bacon is salty). Serve with mashed potato. Bon Appetit!