



TOUR PROGRAM 2015

Our tour program is designed to be flexible; in order to meet the specific needs of your group.

Basic Adult Tour: Includes a hayride, farm market tour and antique cider press demonstration. \$5.00

Adult Tour with Refreshments: Base tour plus refreshments for the group, including fruit, cookies, coffee, cider, water and tea. \$7.00

Adult Tour with Refreshments & Gift: Tours with refreshments and a gift for each individual are also available. \$10.00

Adult Tour with Lunch: Tours with lunch are also available. Please call to discuss menus and pricing. Guests are welcome to order off our menu, time permitting.

Group Events: In addition to a standard tour, we can also accommodate special events (bridal showers, corporate team building, etc.) and events for smaller groups (10 and under), such as baking or canning classes.

Bus Stop Only: There is no cost for a bus tour to just come and visit WITH NO TOUR of the farm or market, however we ask that you let us know when you will arrive so that we have enough staff available to meet your needs in a timely manner.

A picnic pavilion with nearby handicapped accessible restroom facilities is available for groups and those just wanting a casual day on the farm. Our farmyard animals are available for the enjoyment of all visitors.

Our farm market has a nice selection of items for those who like to shop.

- ❖ Over 20 varieties of apples available (in season)
- ❖ Seasonal fruits and vegetables
- ❖ Old Fashioned Sweet Cider (available early-Sept. thru Dec.)
- ❖ Pies, cookies, donuts and other baked goods
- ❖ Fresh fudge, made right at The Apple Shed
- ❖ Local cheeses including fresh curd, and progressively sharp selections
- ❖ Jams, jellies, fruit butters and fruit spreads (sweetened only with juice)
- ❖ Salsa, relishes and hot pepper jams/jellies
- ❖ Locally produced maple syrup, maple sugar and honey
- ❖ Fall decorative produce including thousands of pumpkins, gourds & corn stalks
- ❖ Craft items, candles and wreaths
- ❖ Cookbooks, kitchen gadgets and baking mixes

For more information and booking please call The Apple Shed at (315) 331-6294, e-mail us at jessica@theappleshed.com or visit our Web site <http://www.theappleshed.com>.