

EVENTS AT THE MILL

Visit our website for dates and more information

There's always something special going on!

Taste of Fly Creek Series Weekends

More than 30 dates! You'll always find more than 40 tastings every day, but our Taste of Fly Creek weekends are something special! Each of these focused tastings features a few of our mouth-watering specialty products, and we show you how to use and combine them to create new taste temptations. There's something new at every "Taste" weekend, so check our website for updates and details!



Brookwood School's Big Rigs!

Early Summer. For one day only, big trucks, equipment, emergency vehicles and heavy machinery converge on the Mill for children to explore. It's a dream come true for children who long to climb inside diggers and vehicles that really work.

Antique Engine Show

Late August. Enthusiasts from the region join together to display restored gas engines and farm machinery of the past. Feel the rhythm of old-time engines as the Mill features its "one-lung" power display. The Mill hosts the show and it is free to the public and engine exhibitors.

Coopersdown Rotary AppleFest

September. The Mill's most popular festival welcomes apple lovers, antique and classic tractor enthusiasts, and families to the Fly Creek Cider Mill to enjoy live music, exhibits, a tractor show and children's games.

Big Squeeze Weekend

Early October. In observance of Breast Cancer Awareness Month, the Fly Creek Cider Mill & Orchard will host Bassett HealthCare's Mobile Mammography Program.

Fly Creek Cider Festival

Columbus Day Weekend. Enjoy cider, autumn's most flavorful beverage, at the peak of Upstate NY's spectacular fall foliage. Observe cider making operations throughout the day using the Mill's vintage equipment dating back to 1856.

Wassailing Weekends

Holiday Time. The Mill will offer demonstrations on how to make Wassail, the traditional holiday drink. Savory spices are blended with the Mill's famous sweet cider to make a hot beverage that is perfect for the holidays.

Holiday Gift Basket Workshop

Early December. Create a memorable holiday gift basket from the Mill's wide array of Fly Creek Cider Mill products. Bring your own basket or box, or select one from the Mill's attractive inventory. Mill basketing experts will be on hand to assist you in creating a gift that is sure to please by adding just the right item for everyone on your list.

"My wife and I had so much fun we couldn't wait to get home and tell our friends. We are definitely returning for more!"
Gil O., Utica, NY

"We recently stopped in on our honeymoon and had more fun there than any other place on the trip! Thank you so much for a wonderful place to visit!"
Jamie & Matt S., Little Falls, NY



Directions

FROM COOPERSTOWN: Route 28 North/80 West 3 miles to Fly Creek. At yellow flashing light, turn right onto County Route 26 for 3/10 mile, then right onto Goose Street.

FROM THE NORTH: Route 28 South to Fly Creek. At yellow flashing light, turn left onto County Route 26 for 3/10 mile, then right onto Goose Street.

FROM THE SOUTH: Route 28 North then left on County Route 26 through red flashing light in Fly Creek. Continue for 3/10 mile, then right onto Goose Street.

Hours

Open daily 9 am to 6 pm, Spring through Christmas.

On-Line Store

Visit our website any time for great tastes and on-line specials and savings!



Motorcoach groups are always welcome by appointment!



Yahoo.com



Tripadvisor.com

Visit us on **facebook**



288 Goose Street
Fly Creek, NY 13337

TEL: 607-547-9692
800-505-6455
FAX: 607-547-2826

WEB:

www.flycreekcidermill.com

Fly Creek Cider Mill is proud to be associated with these fine companies:



• FLY CREEK CIDER MILL • BREWERY OMMEGANG
• COOPERSTOWN BREWING COMPANY • BEAR POND WINERY
www.cooperstownbeveragetrail.com



thiscooperstown.com for more visitor information on Cooperstown/Otsego County

JUST MINUTES FROM COOPERSTOWN



A working water-powered cider mill, farm winery and mill store marketplace



Old-fashioned cidermaking



We loved the apple wines!



The pickled garlics were the best!



So many different wines!



My first cider slush at the Snack Bar!



Mmmm... Fly Creek Crunchies!!!



Lunch on their boardwalk... DELICIOUS!!

150 years of tastes & tradition.

Built in 1856, The Fly Creek Cider Mill quickly earned a broad reputation for its delicious sweet apple cider. Today, we still nurture that reputation, but great apple cider is just the beginning!

Wander through our Mill Store Marketplace to discover a cornucopia of great foods – from apple salsa and homemade fudge to cave-aged extra sharp NYS cheddar cheese and pickled garlic – all lovingly selected for the finest in taste and quality. As a licensed New York State Farm Winery, we proudly offer hard ciders and apple wines, extending our long cider-making tradition.



100,000 people can't be wrong!

Each year, more than 100,000 people visit the Fly Creek Cider Mill. Come explore, taste and sample. Stop in soon and take home some of the great tastes of New York!



www.flycreekcidermill.com

EVENTS • COUPONS • SHOP ON-LINE

04/10 180M/20M

ESTABLISHED 1856

Old-fashioned cider making is the center of attention at the Fly Creek Cider Mill, a fascinating family destination and marketplace. We're proud to carry on the traditions of our water-powered mill and 19th century process to produce fresh, clear cider with nothing added, and nothing taken away!



1. WASH

It all starts with great apples.

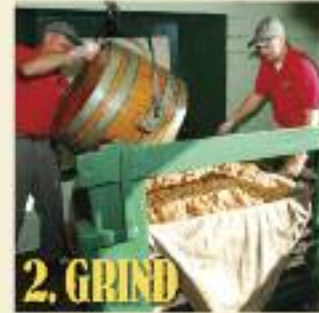
Only ripe, hand-picked NY Apple Country® apples are made into our fresh sweet cider.

First, we send our apples through **the washer** where nine rows of brushes scrub and polish them with heavy jets of water.

Next, the apples are dropped through **the grinder**, a rotating drum with knives, powered by a 1924 Waterloo Boy Gas Engine.

Finally, our turbine water wheel powers a Boomer and Boschert water **hydraulic press** – made in Syracuse, NY in 1889 – to create 2,000 pounds of pressure that transforms the ground apples into fresh, delicious sweet cider.

KID SAFE
FDA & NYS
APPROVED PROCESS



2. GRIND



3. PRESS

“When the building starts shaking, they’ve started making...” USA TODAY

“Tour the 150-year-old working cider mill and sample local cheddar cheese, apple wine and fresh cider”
New York Times

“Featured Cider”
Martha Stewart Show

We've been making fresh apple cider here for more than 150 years. We now also offer a variety of hard ciders and apple wines.

We make 16 flavors of fudge and you can try them all!

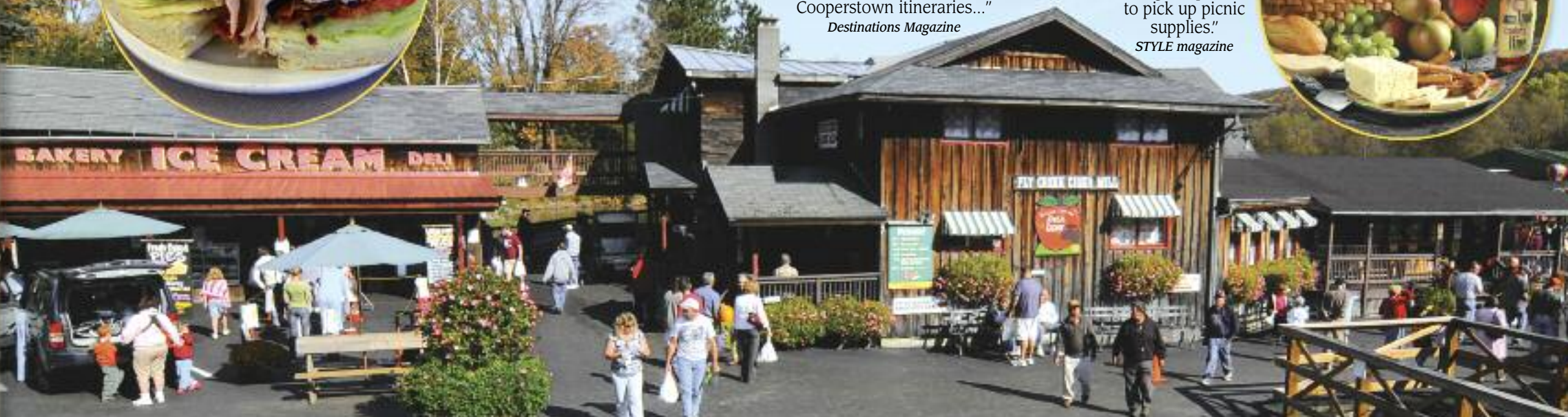
Our shelves are brimming with great tastes and sweet temptations! From apple salsas to cave-aged cheeses to spicy barbecue sauces, you'll find something to please every palate.

Fabulous flavors abound at the Fly Creek Cider Mill and we can ship anywhere in the US!

“What would autumn be without a trip or two to the Fly Creek Cider Mill?”
Kaatskill Life Magazine

“A firm fixture in most Cooperstown itineraries...”
Destinations Magazine

“a great place to pick up picnic supplies.”
STYLE magazine



ENJOY SPECIAL SAVINGS WHEN YOU VISIT!

FREE CIDER SLUSH

It's always a great time for great tastes, and here's a gift for you!

No purchase necessary. May not be combined with other discounts. No cash value. No expiration date.



\$2.00 OFF a quart or larger of our pure NYS ORGANIC Maple Syrup

PURE MAPLE SYRUP

May not be combined with other discounts. No cash value. Coupon valid through 8/31/12.



TAKE \$1.00 OFF

\$1 off a pound or more of our famous Mill-Aged Extra-Sharp New York State Cheddar Cheese.

May not be combined with other discounts. No cash value. Coupon valid through 8/31/12.



\$1.00 off any value meal at our snack barn, restaurant and bakery (includes a slice of our famous pie!)

TAKE \$1.00 OFF

May not be combined with other discounts. No cash value. No expiration date.



FREE SHIPPING HOME

FREE Shipping home* on any purchase of \$100 or more

*Ground shipping to lower 48 states, single destination

May not be combined with other discounts. No cash value. Coupon valid through 8/31/12.

