



**TIETON
CIDER WORKS**



2023 FARM WALKS 

Education for farmers, by farmers



Food Systems
WASHINGTON STATE UNIVERSITY

Farm Walk Program History

WSU Food Systems Program and Tilth Alliance have been collaboratively presenting the Farm Walk Series for over 18 years! These farmer-to-farmer or processor-to-processor educational events are hosted by organic, sustainable, and innovative farm and food businesses throughout Washington State.



The Orchard

In the 1920s, Craig Campbell's grandfather planted the first fruit trees on a parcel of land in Tieton, WA. Nearly 100 years later, Craig and his wife Sharon have carried on the farming tradition and those trees have become Harmony Orchards; over 200 acres of organic fruit production.





They began the transition to organic in 1989 with four acres of apples. The dedication to organic practices like cultivating to control weeds and using mating disrupters for pests like codling moths, makes for what Craig says is better-tasting fruit and healthier trees. Craig also credits a lack of mechanization to the fruits' exceptional flavor. Handpicking is labor-intensive but allows the fruit to be harvested when it's riper and has developed a higher sugar content.

But not all of the fruit grown goes straight to markets. The orchard is comprised of dessert and heirloom apples, apricots, cherries, pears, as well as the largest expanse of cider fruit in Washington state. 2008 was the year Craig was introduced to cider apples. An interest quickly turned into a passion. After careful testing for resilience and flavor, 25 varieties on 2 acres became 10 varieties on over 50 acres.

619 W J St, Yakima, WA 98902 | tel: 509-571-1430
email: info@tietonciderworks.com

The Cider

Started in 2009 out of an old farm shed, Tieton Cider Works was a way to connect their love of the land to the love of good food and drink. With the help of cider maker Marcus Robert, business grew quickly.

Unique and seasonal flavors are created by sourcing berries, fruits, and honey from other farms.

In addition to their apple ciders, they are one of the few cideries who make Perry, a pear cider. Perry pears were introduced to the orchard in 2013. The process of making the beverage can take up to six months, but Craig and Marcus say it is well worth the effort.

In its first year, Tieton Cider Works produced 200 cases of cider. By 2011 that number had grown to 3,000. Now the company ships over 100,000 cases across the US.



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Resources

WSU Cider Research

- Cultivar Database
- Orchard Establishment
- Mechanization of production
- Apple Anthracnose Canker
- Perry - fermented pear juice
- Resources and Publications

NW Cider Association

- Cidermaker's Tool Kit

Cider Institute of North America

American Cider Association

Cornell Hard Cider

Want to Search for More?

WSU Publications - <https://pubs.wsu.edu>

WSU Extension: <https://extension.wsu.edu>



2023 Schedule



Tieton Cider Works - May 22nd 12pm-4pm

Tieton, WA

Apple to Glass Cider Production

Producción de manzana a sidra

Interpretación en español disponible



Long Hearing Farm - Aug. 14th 12pm-4pm

Rockport, WA

Land Succession with Organic Production

Lazy R Ranch - Sept. 11th 12pm-4pm

Cheney, WA

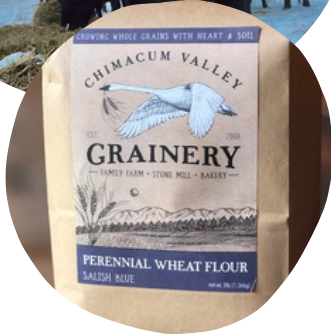
Agroforestry and Livestock Mortality Composting



Chimacum Valley Grainery - Oct 26th 12:30-4:30

As part of the Tilt Conference, Chimacum, WA

Land to loaf: Grain growing, milling, malting, making and baking



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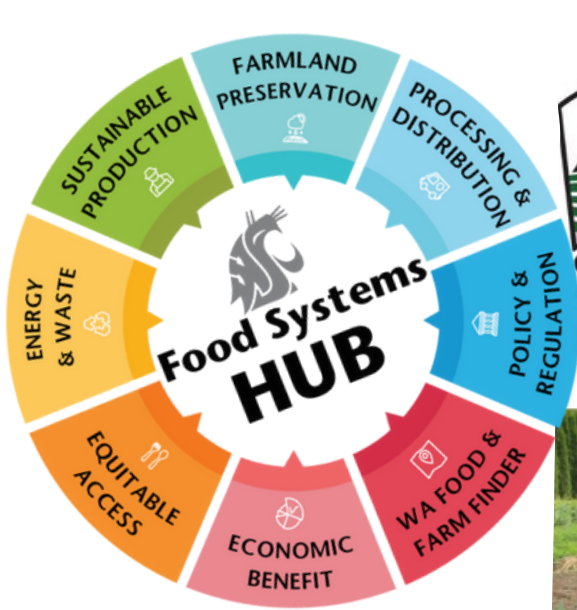


Food Systems
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OCT. 26 - 28, 2023

TILTH CONFERENCE

Ft. Worden State Park, Port Townsend, WA



WHOLE FARM PLANNING PLANIFICACIÓN DE TODA LA GRANJA

2023 Course Online via Zoom/Curso en línea con Zoom
Mondays/los lunes Sept-Dec 6:00pm-8:30pm



Viva Farms



Palouse Colony Farm



Bluebird Farms