



Directions

FROM COOPERSTOWN: Route 28 North/80 West 3 miles to Fly Creek. Turn right onto County Route 26 for $\frac{3}{10}$ mile, then right onto Goose Street.

FROM THE NORTH: Route 28 South to Fly Creek. Turn left onto County Route 26 for $\frac{3}{10}$ 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 $\frac{3}{10}$ mile, then right onto Goose Street.

Open Spring, Summer and Fall!

Call or visit our website for hours.



MENU • EVENTS • COUPONS



Motorcoach groups are always welcome by appointment!



Over 30,000 'likes' and counting!

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



288 Goose Street
Fly Creek, NY 13337

TEL: 607-547-9692
FAX: 607-547-2826

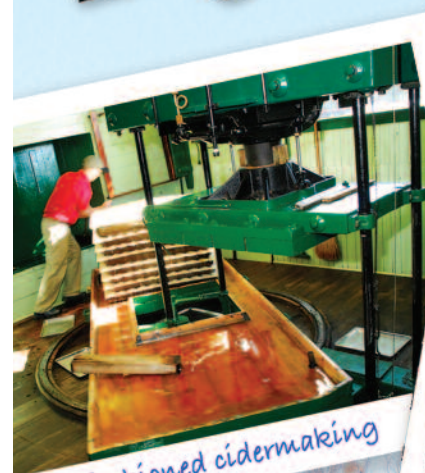
flycreekcidermill.com



MINUTES FROM COOPERSTOWN



A Historic Water-Powered Cider Mill, Farm Winery & Tasting Room, Mill Store Marketplace Emporium and Snack Barn Restaurant



Old-fashioned cidermaking



Cider, Wine, Beer & Spirit Tastings



WINE • CIDER • BEER • SPIRITS
Flights & By-the-Glass in Tasting Room



Complimentary Self-Guided Tours!



Full menu at the Snack Barn & Bakery!



Kids love the Mill's attractions and treats



Family owned & operated



Feeding ducks and geese from the boardwalk...

Taste, Tour and Explore!

Over 165 years of history & tradition.

Taste! Order up a Flight or glass of Cider, Wine, Beer and Spirits in the Mill's Tasting Room with views of the original Millpond. Enjoy a famous Pot Roast Sandwich, Mill-made Mac & Cheese or a cider slush at the Snack Barn. Savor the many flavors of the Mill Store Marketplace Emporium with specialty foods from apple salsa and homemade fudge to Mill-aged extra sharp NYS cheddar cheese and pickled garlic.

Tour! Each year more than 100,000 people visit the Fly Creek Cider Mill to experience the history of traditional cider-making starting in 1856. Complementary self-guided tours are offered daily with plenty of free parking.

Explore! There is much more to explore beyond the Mill including tractor land, the Millpond boardwalk and pavilion, duck racer, gemstone mining and our abundant display of ducks, geese and chickens. Discover our neighbors along the Cooperstown Beverage Trail.



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MENU • EVENTS • COUPONS

ENJOY A FREE
5 OZ. CIDER SLUSH



UPGRADE TO
A 12 OZ. SLUSH
FOR JUST \$2



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Valid when Snack Barn is open, no purchase necessary. May be combined with other discounts. No expiration date. No cash value.

You'll be glad you did! Valid when Snack Barn is open. No expiration date. No cash value.



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Taste, Tour & Explore the Fly Creek Cider Mill!

Old-fashioned cider making is the center of attention at the Fly Creek Cider Mill. In season, (early September through November), we harness the traditions of our water-powered mill and 19th century process to produce fresh, clear cider with nothing added, and nothing taken away!



It all starts with fresh apples.

Only ripe, hand picked Apples from New York® 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.

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



Catch all the action in the second-level learning center and cider gallery.

See our website for pressing days.



flycreekcidermill.com
MENU • EVENTS • COUPONS



“Tour the 165-year-old working cider mill and sample local cheddar cheese, apple wine and fresh cider”
New York Times



Our shelves are brimming with flavorful tastes and sweet temptations!

Be sure to visit our Snack Barn for a mouth-watering cider float... USA TODAY “loves them!”



“When the Mill starts shakin’, they’ve started makin’”
USA Today



Flights and By-the-Glass in the pond-view Tasting Room

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

“Featured Cider”
Martha Stewart Show



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

We've been making fresh apple cider here for more than 165 years. We now also offer a variety of hard ciders, apple wines, beers and distilled spirits.



You'll find something to please every palate!

“A must-see...”
CBS Boston



Just minutes from Cooperstown with plenty of free parking.

