

OUR FRUITS & VEGETABLES

Pick-your-own apple varieties are available in October, it's a perfect time to grab a basket and get all of your favourite eating and baking apples!

We have a large selection of pesticide-free pumpkins, squash, gourds and many other fruits and vegetables. Come and pick out your autumn display and enjoy the sights of autumn with family and friends.

APPLE VARIETIES

- Paula Red
- Ginger Gold
- Wolf River
- McIntosh
- Red Delicious
- Snow
- Old Northern
- Spy
- Ambrosia
- Russet
- Royal Gala
- Honey Crisp
- Empire
- Cortland
- Golden Delicious
- Ida Red

SQUASH VARIETIES

- Butternut
- Vegetable Marrow
- Sweet Meat
- Festival
- Zucchini
- Jack'O'Lanterns
- Sunburst
- Kushaw
- Buttercup
- Hubbard
- Sweet Potato
- White Swan
- Banana
- Pie Pumpkins
- Acorn
- Sweet Mama
- Turk's Turban
- Sweet Dumplin'
- Heart O' Gold
- Lakota
- Vegetable Spaghetti

OTHER DELIGHTS

- Tomatoes
- Potatoes
- Peaches
- Nectarines
- Pears
- Patty Pans
- Preserves
- Gourds
- Broom Corn
- Candy Apples
- Bell Peppers
- Jalapeno Peppers
- Decorative Giftware
- Honey
- Maple Syrup
- Ornamental Corn

CONTACT & LOCATION

PHONE

519-296-5558

EMAIL

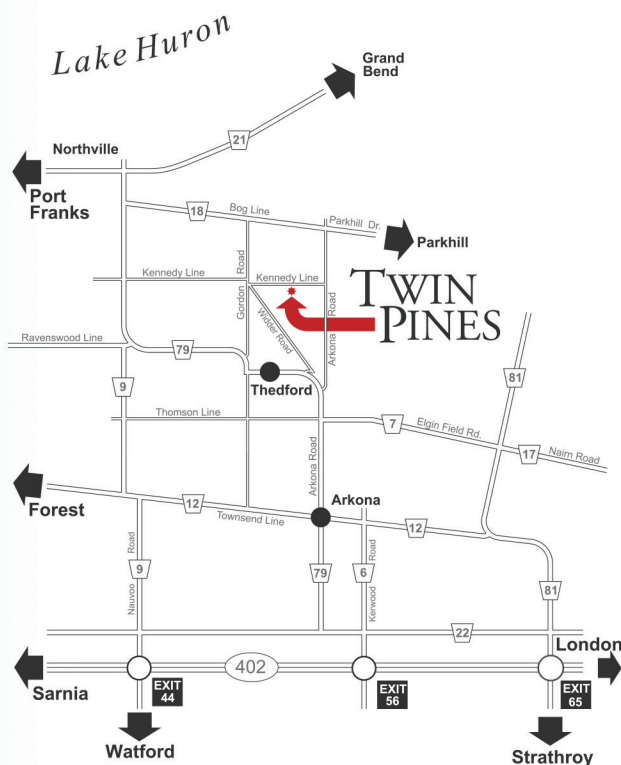
twinpinescontact@gmail.com

WEBSITE

www.twinpinesorchards.com

LOCATION

8169 Kennedy Line
Thedford, Ontario, ON N0M2N0





CIDER & WINE

HAMMER BENT OLD WORLD

Traditional English dry cider.

HAMMER BENT ORIGINAL

New World English dry cider.

HAMMER BENT RED

Medium dry Irish cider.

HAMMER BENT SCRUMPY

Heritage old fashioned unfiltered cider.

HAMMER BENT TRADITIONAL APPLE-PEAR

Apple and pear fermented together.

HAMMER BENT PERRY

Pear cider.

CRACK WILLOW

Dry, German, non-spiced, apple wine.

ICE CIDER

Dessert apple wine.

Apple season at Twin Pines boasts a wonderful harvest experience for one and all. Recipients of The Premier's Award for Excellence and Innovation, your visit with us promises to be a fantastic journey through the sights, sounds, and tastes of autumn.

Here at Twin Pines we grow and hand-pick an array of Heritage and English Cider apple varieties, which are used for making our Traditional British Hard Cider and apple Wine. By starting with apples that are grown with care, our Cider makers have created recipes that bring to life some of the many old fashioned flavours of British Cider. All of our Hard Ciders are made with quality apples from our own orchards and are always gluten free.

Come to our tasting room and try a sample!

EVENTS

APPLE FEST (Last full weekend in September- call for date)

Join us for a weekend of fun! Apple fest is our kick-off to PYO apples, and is the start to our wonderful displays of pumpkins, gourds and other harvest delights! Samples of apple and pumpkin treats will be available, not to mention our premium sweet cider. Hop on the Orchard Wagon tours, sample our Hard Cider (pick up a couple bottles to share at home!) and pick up FREE recipes.

CHRISTMAS OPEN HOUSE (Mid November)

Our open house is a wonderful evening full of treats, hot cider and live music! Feast your eyes on exquisite Christmas decorating ideas, as well as innovative and unique gifts. Take a snowy jingle-bell walk through our beautifully lit trails and roast marshmallows on the fire. Bundle up with your loved ones for a moonlit wagon ride in the snow!

ARTS CAMP (Second week in July- call for dates)

The Cider House Arts Camp is a whirlwind trip through the arts (ages 9-14). This is a busy day camp filled with fantastic experiences! Check out our Facebook page for registration information in Spring- this camp fills up fast!

