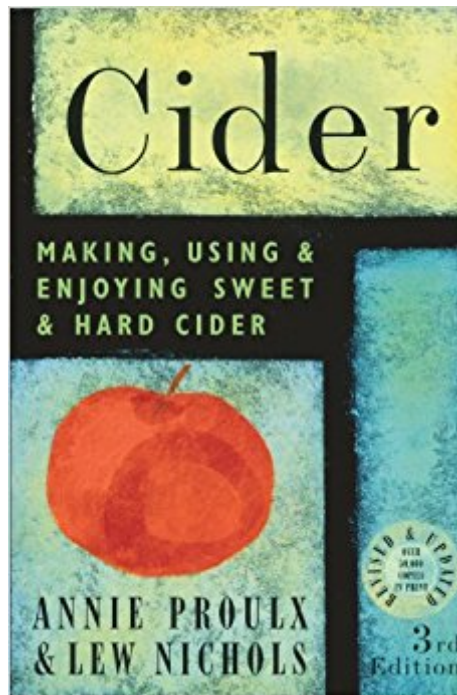




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# Cider: Making, Using & Enjoying Sweet & Hard Cider, 3rd Edition



## Synopsis

Discover the pleasures of making and drinking cider. From choosing the right apples through reaping the liquid rewards of a successful pressing, this classic guide has you covered. With detailed drawings of cider-making equipment, methods, and set-up, even a novice juicer will enjoy sweet and spicy gallons in no time. Annie Proulx and Lew Nichols provide insightful, time-tested advice enlivened by a smattering of historical anecdotes. Whether you like your cider sweet or hard, youâ™re sure to find a recipe that satisfies.Â Â

## Book Information

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## Customer Reviews

â œâ |one of the most comprehensive and enduring books on the topic.Â [Cider] is a valuable resource not only for those attempting home bottling, but also for apple enthusiasts.â • --

Gastronomica Â â œlf youâ™re a cider fan â “ hard or sweet â “ or just like to experiment with beverage-making, this is a guide youâ™ll want to have.â • â • The Baltimore Sun Â â œltâ™s all there, from grafting to distilling, from applejack to vinegar.â • â • Washington State Grange News Â â œ â â | a straightforward, â^user-friendly,â™ step-by-step handbook â | â • â • Library BookwatchÂ

How do you make great cider? All you need is an apple.This handbook shows you how simple it is to turn fruit into nature’s most refreshing drink.\* Make fresh and delicious sweet and hard ciders -- including blended and sparkling ciders\* Build your own working apple press\* Enhance your cooking with cider as an ingredient\* Choose the right apple cultivar for the flavor you want\* Plan and plant

your very own home orchard for the freshest batch of cider ever! Plus interesting bits of history and lore shed light on cider's colorful past.

I haven't finished it yet, but so far it has been a very comprehensive source on all things cider. After making two 5 gallon kit batches, I bought some unpasteurized cider online for \$11.99/gal. I needed 6 to make the liquid yeast starter and do a 2-stage fermentation. It was preservative free and arrived frozen with ice packs so it turned out great. Much better than Cider House or Mangrove Jack's. While there's no substitute for hands on learning from a pro, this book takes you from how to make the best out of expensive kits, brew great cider from an orchard's blend, what kind of cider you can use from any grocery store (ascorbic acid is the only acceptable preservative, not potassium sorbate or benzoate - they kill yeast,) all the way to growing cider and eating apple trees and using a crusher and press to make a batch from scratch. And he has a chapter on yeast harvesting, so once your trees bear fruit (3-4 years,) all you'll have to pay for is gas or electricity and some yeast nutrient! My local brew shop, Alternative Beverage - [www.ebrew.com](http://www.ebrew.com) - has an annual cider day where one can learn all things cider and get cider juice for \$5/gallon. Even less if you bring your own buckets like me. Anyway, buy this book if you're interested in brewing cider and don't waste your \$ on ! Go to Walmart or your local farmers market and look for a cider blend that's preferably unpasteurized and preservative-free, but a pasteurized cider with only ascorbic acid will work fine. Try making a gallon batch first with some dry cider, wine or ale yeast like SafAle US-04. Open the packet and weigh it out. Then use 1/4 of it. I like to use a 2 gallon bucket for 1 week, then rack to a 1 gallon jug for 10 days. I usually keg mine and use a BeerGun to bottle, but bottle priming produces the exact same results. I'm a purist so I make my yeast starters with a 1:1 cider to water ratio & a tsp. of yeast nutrient. But it's up to you. If you're trying to clone a Redd's Apple Ale, use WLP001 or US-05 ale yeast instead. It's all a matter of perspective

Where I come from in Michigan we refer to Cider as the fresh pressed juice of apples; non-alcoholic. "Hard Cider" is what I refer to as the alcoholic or fermented version. This book focuses on that latter. This book is full of interesting and useful knowledge in making what I refer to as "hard cider." There is minimal insight on perfecting the fresh pressed cider that is non-alcoholic... Like what you would expect from a family friendly trip to the local cider mill or from the gallons sold by the local orchards in the grocery store... you know the kind you can serve your kids... Cider Mills around the state here in Michigan have totally upped their game. They offer the alcoholic versions and market them similar to craft beers and offer tastes similar to what you'd expect at the Wineries in Traverse City. Very

swanky! Their family friendly version of the cider has this amazing flavor that, as a hobby orchard-ist, I'd love to know more about. I was hoping this book could offer some tips on excellent combos of apple varieties to give pleasing flavors, tips on home pasteurizing. I know pasteurizing can impart a cooked flavor, but our local orchards have been doing a pretty darn good job of negating that problem. The book is interesting but I would have liked much more devoted to Cider making aka - non-fermented juice of fresh pressed apples

From the description and look-inside pages I was expecting more of a step-by-step guide. It's more along the lines of these are the steps rather than do this, do this next, etc. One would really need an understanding of the process of making cider to understand why they are telling you about what they are telling you when. Also, there's an assumption by the authors that you will be dealing in truckload quantities, i.e. "To treat 50 gallons of cider..." and very little for the novice who is looking for some hand-holding and advice. That being said, there's an awful lot of information in the book on everything from apple varieties to how to freeze the lees out of champagne style cider. As my cider making experience grows I'm sure I'll appreciate the book more. In short, I think there are better books for people like me who are just getting started but this is a book that will prove more useful over time.

A lot of good information about making hard cider but not much on sweet cider and that is the information I was looking for.

I purchased this book to learn more about making cider, and this book did not disappoint. From the history of cider making to easy to understand recipes for making your own ciders, this book has it all. This book is loaded with expert advice on cidermaking. For those wanting more the authors go into what apples trees to buy to start your very own orchard, types of apple presses, cider making equipment and the laws governing Cider making. With fall in the air and the local orchards loaded with apples what are you waiting for?

GREAT CIDER MAKING INFO FOR A BEGINNER. A+++++

This is an informative book and easy to read. I felt like it jumped around a bit and wasn't always organized in a way that made perfect sense to me. It was also lacking in some of the technical details about making cider, but did have a lot of details about other considerations (apple and yeast

selections for example).

If you are just thinking about doing it or have do it b4, this book is an essential. Our first batch wonderful!

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