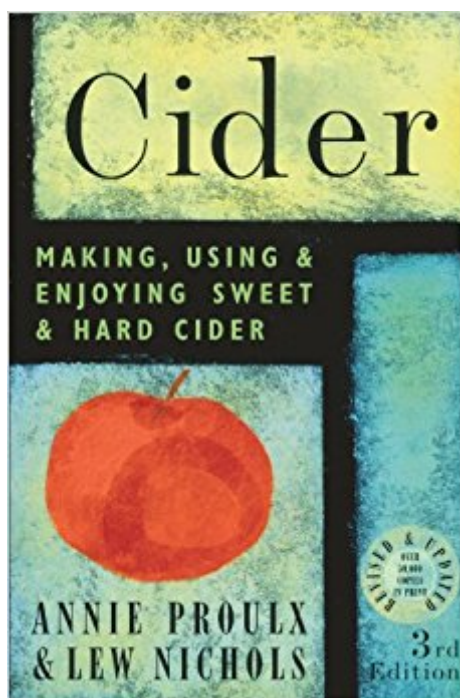




The book was found

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

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Customer Reviews

[Review written in Jul 2005]From a home winemaking standpoint, this book is fairly solid offering - as evidenced by the fact that it's now reached it's 3rd edition (as of this reading, I only own copies of the 1st and 2nd editions).The authors do a good job of covering all of the essential bases on this topic ... including apple cultivation, the selection of apple varietal blends for making various types of cider, an overview of the pressing and brewing process, an overview of common cider & sanitation problems, how to bottle, etc. I was also impressed by the reasonable level of competence demonstrated in their sections on sulfiting and pH/Acid balancing - topics that all too many amateurs (and more than a few novice pros) gloss over, or naively (and maddeningly) avoid altogether.I was blessed with having grown up with a local cidery within easy driving distance, and I've made my own hard ciders and cysers on more than a few occasions ... and this book was very helpful when I was learning the ropes.I only have a few minor complaints:1) PERRY: It would have required only

minimal effort to expand to book to also cover perry (cider made from pears).2) NON-DRY SPARKLING HARD CIDER: Most homebrewers who make sparkling cider for the first time invariably wish to retain some residual sweetness in their finished product. Commercial brewers have access to techniques like glycol-chilled centrifuges, large-scale plate filtration, and chaptization combined with force carbonation.

This book has most of the information you would need. A detailed plan to build your own press is included, but so are pointers on obtaining the services of a local orchard's press. Advice is given in selecting apples to grow, rootstock considerations, planting and soil fertility, while also suggesting that others might have some worthwhile advice, like local growers or nurserymen. (I personally suggest, for northern growers, St. Lawrence Nurseries.) Descriptions for classic American apples used in cider are geared toward the cider-maker or grower, and since many of these cannot be grown successfully in Canada, there are apple recommendations for cider-making in Canadian Provinces. Mention is made of European cider apples, but since these are hard to come by (another suggestion for a source of trees is Cummins Nursery - they also have a smart range of dwarfing rootstock options,) why not grow some of your own cider varieties from seed? A good description and illustration of grafting is given, which can be a good way to replicate trees that you've found to be useful in cider-making. I find in this book, possibly because it is a 3rd edition and written by a pair of authors, that different perspectives are explored: As a cider-maker, do you blend and press your apples all together, or, can you achieve greater control by making individual presses and blending them at bottling? All options are explored. Instructions for making apple cider vinegar are here. There are also, for historical purposes, descriptions of how apple brandy and applejack are made, as well as some great-sounding recipes utilizing cider. Results of a tasting-panel sampling of several commercial hard ciders is shown, along with an introduction to having your own sampling, or taking individual tasting notes of ciders.

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