

The New Cider Makers Handbook A Comprehensive Guide For Craft Producers

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Fortunately, The New Cider Maker s Handbook is here to help. Author Claude Jolicoeur is a well-known and award-winning amateur cider maker with an inquiring, scientific mind. His book combines the best of traditional knowledge and techniques with the best modern practices to provide today s enthusiasts all they need to produce high-quality ciders.

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The New Cider Maker's Handbook is a practical, approachable, well-organized, extensively researched guide to cider making, from apple selection to pressing to fermentation and beyond. As experienced cider makers, we find it essential, but it's excellent for beginners as well.

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The New Cider Maker's Handbook Book Review: "All around the world, the public's taste for fermented cider has been growing more rapidly than at any time in the past 150 years. At its best, cider is a pure, healthy beverage that reflects both the skill of the cider maker and the quality of the fruit that's used to make it.

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My enthusiasm for cider drinking, cider-making, and everything involved in the culture of cider, is ever expanding and one resource that's been monumental for me is The New Cider Maker's Handbook by Claude Jolicoeur.Being a noob to the cider making world, I am beyond grateful to have this gem— and from what I can tell this is perhaps one of the most comprehensive guides to date.

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[The New Cider Maker's Handbook : A Comprehensive Guide for ...](#)

And it's all written down in "The New Cider Maker's Handbook" by Claude Jolicoeur. You can, and should, buy enlightenment for \$44.95 USD. Take 2 - Stuff That Works Stuff that works, stuff that holds up.

"All around the world, the public's taste for fermented cider has been growing more rapidly than at any time in the past 150 years. At its best, cider is a pure, healthy beverage that reflects both the skill of the cider maker and the quality of the fruit that's used to make it. And with the growing interest in locally grown and artisan foods, many new cideries are springing up all over North America—often started up by passionate amateurs who want to take their craft cider to the next level as small-scale craft producers. To make the very best cider—whether for yourself, your family and friends, or for market—you first need a deep understanding of the processes involved, and the art and science behind them. Fortunately, The New Cider Maker's Handbook is here to help. Author Claude Jolicoeur is a well-known and award-winning amateur cider maker with an inquiring, scientific mind. His book combines the best of traditional knowledge and techniques with the best modern practices to provide today's enthusiasts all they need to produce high-quality ciders. From deep, comprehensive information on all aspects of fermentation to advice on the best apples to grow or source for cider to instructions on how to build your own grater mill or cider press, the author's experience and enthusiasm shine through. Novices will appreciate the overview of the cider-making process that's presented in Part I. But as they develop their skills and confidence, the more in-depth and technical parts of the book will serve as an invaluable reference that will be consulted again and again"--

All around the world, the public's taste for fermented cider has been growing more rapidly than at any time in the past 150 years. And with the growing interest in locally grown and artisanal foods, many new cideries are springing up all over North America, often started up by passionate amateurs who want to take their cider to the next level as small-scale craft producers. To make the very best cider—whether for yourself, your family, and friends or for market—you first need a deep understanding of the processes involved, and the art and science behind them. Fortunately, The New Cider Maker's Handbook is here to help. Author Claude Jolicoeur is an internationally known, award-winning cider maker with an inquiring, scientific mind. His book combines the best of traditional knowledge and techniques with up-to-date, scientifically based practices to provide today's cider makers with all the tools they need to produce high-quality ciders. The New Cider Maker's Handbook is divided into five parts containing: An accessible overview of the cider making process for beginners; Recommendations for selecting and growing cider-appropriate apples; Information on juice-extraction equipment and directions on how to build your own grater mill and cider press; A discussion of the most important components of apple juice and how these may influence the quality of the cider; An examination of the fermentation process and a description of methods used to produce either dry or naturally sweet cider, still or sparkling cider, and even ice cider. This book will appeal to both serious amateurs and professional cider makers who want to increase their knowledge, as well as to orchardists who want to grow cider apples for local or regional producers. Novices will appreciate the overview of the cider-making process, and, as they develop skills and confidence, the more in-depth technical information will serve as an invaluable reference that will be consulted again and again. This book is sure to become the definitive modern work on cider making. A mechanical engineer by profession, Claude Jolicoeur first developed his passion for apples and cider after acquiring a piece of land on which there were four rows of old abandoned apple trees. He started making cider in 1988 using a "no-compromise" approach, stubbornly searching for the highest possible quality. Since then, his ciders have earned many awards and medals at competitions, including a Best of Show at the prestigious Great Lakes International Cider and Perry Competition (GLINTCAP). Claude actively participates in discussions on forums like the Cider Digest, and is regularly invited as a guest speaker to events such as the annual Cider Days festival in western Massachusetts. He lives in Quebec City.

This new edition of the best-selling Craft Cider Making is fully revised and updated. Packed with essential advice and information, it gives step-by-step instruction for small scale cider making. It retains the best of traditional practice but also draws on modern understanding of orcharding and fermentation science. Written by an award-winning cider maker, it guides beginners into the rewarding world of cider making and helps those with more experience expand their skills to enjoy the craft more fully. Includes a guide to cider apples, as well as advice on growing and caring for them. Packed with essential advice and information and step-by-step instruction for small scale cider making.

Best-selling authors and acclaimed fermentation teachers Christopher Shockey and Kirsten K. Shockey turn their expertise to the world of fermented beverages in the most comprehensive guide to home cidermaking available. With expert advice and clear, step-by-step instructions, The Big Book of Cidermaking equips readers with the skills they need to make the cider they want: sweet, dry, fruity, farmhouse-style, hopped, barrel-aged, or fortified. The Shockeys' years of experience cultivating an orchard and their experiments in producing their own ciders have led them to a master formula for cidermaking success, whether starting with apples fresh from the tree or working with store-bought juice. They explore in-depth the different phases of fermentation and the entire spectrum of complex flavor and style possibilities, with cider recipes ranging from cornelian cherry to ginger, and styles including New England, Spanish, and late-season ciders. For those invested in making use of every part of the apple, there's even a recipe for vinegar made from the skins and cores leftover after pressing. This thorough, thoughtful handbook is an empowering guide for every cidemaker, from the beginner seeking foundational techniques and tips to the intermediate cider crafter who wants to expand their skills. This publication conforms to the EPUB Accessibility specification at WCAG 2.0 Level AA.

Today, food is being reconsidered. It's a front-and-center topic in everything from politics to art, from science to economics. We know now that leaving food to government and industry specialists was one of the twentieth century's greatest mistakes. The question is where do we go from here. Author Andy Brennan describes uncultivation as a process: It involves exploring the wild; recognizing that much of nature is omitted from our conventional ways of seeing and doing things (our cultivations); and realizing the advantages to embracing what we've somehow forgotten or ignored. For most of us this process can be difficult, like swimming against the strong current of our modern culture. The hero of this book is the wild apple. Uncultivated follows Brennan's twenty-four-year history with naturalized trees and shows how they have guided him toward successes in agriculture, in the art of cider making, and in creating a small-farm business. The book contains useful information relevant to those particular fields, but is designed to connect the wild to a far greater audience, skillfully blending cultural criticism with a food activist's agenda. Apples rank among the most manipulated crops in the world, because not only do farmers want perfect fruit, they also assume the health of the tree depends on human intervention. Yet wild trees live all around us, and left to their own devices, they achieve different forms of success that modernity fails to apprehend. Andy Brennan learned of the health and taste advantages of such trees, and by emulating nature in his orchard (and in his cider) he has also enjoyed environmental and financial benefits. None of this would be possible by following today's prevailing winds of apple cultivation. In all fields, our cultural perspective is limited by a parallel proclivity. It's not just agriculture: we all must fight tendencies toward specialization, efficiency, linear thought, and predetermined growth. We have cultivated those tendencies at the exclusion of nature's full range. If Uncultivated is about faith in nature, and the power it has to deliver us from our own mistakes, then wild apple trees have already shown us the way.

Easy to brew, easy to customize, and enormously delicious! Looking for a crisp, clean, and scrumptious alternative to beer? On a gluten-free diet or allergic to the grains used in brewing beer? Want to experience the pride that comes when your friends crack open one of your bottles and exclaim, "You made this?" Then welcome to the world of hard cider. Suddenly it's everywhere--it's on the menu in pubs and restaurants, and there's a dizzying array of ciders available in stores. And some cider lovers, just like craft beer drinkers, are looking for ways to create their own brew. The Everything Hard Cider Book takes you step by step into the fermentation and bottling process, with tips on finding the proper equipment, sourcing ingredients, varying flavors, and creating unique packaging. You'll also find advice on advanced techniques, like evaluating the finished product, varying recipes for your own taste, and even growing fruit for cider. And with thirty-five essential and adaptable recipes for apple and other fruit ciders, you'll find everything you need to make your own distinctive and delicious beverages.

"Not just a thorough guide to the history of apples and cider in this country but also an inspiring survey of the orchardists and cidermakers devoting their lives to sustainable agriculture through apples."—Alice Waters "Pucci and Cavallo are thorough and enthusiastic chroniclers, who celebrate cider's pomologists and pioneers with infectious curiosity and passion."—Bianca Bosker, New York Times bestselling author of Cork Dork Cider today runs the gamut from sweet to dry, smooth to funky, made from apples and sometimes joined by other fruits—and even hopped like beer. In American Cider, aficionados Dan Pucci and Craig Cavallo give a new wave of consumers the tools to taste, talk about, and choose their ciders, along with stories of the many local heroes saving apple culture and producing new varieties. Like wine made from well-known grapes, ciders differ based on the apples they're made from and where and how those apples were grown. Combining the tasting tools of wine and beer, the authors illuminate the possibilities of this light, flavorful, naturally gluten-free beverage. And cider is more than just its taste—it's also historic, as the nation's first popular alcoholic beverage, made from apples brought across the Atlantic from England. Pucci and Cavallo use a region-by-region approach to illustrate how cider and the apples that make it came to be, from the well-known tale of Johnny Appleseed—which isn't quite what we thought—to the more surprising effects of industrial development and government policies that benefited white men. American Cider is a guide to enjoying cider, but even more so, it is a guide to being part of a community of consumers, farmers, and fermenters making the nation's oldest beverage its newest must-try drink.

This complete guide to North America's oldest beverage celebrates hard cider's rich history and its modern makers, as well as its deliciously diverse possibilities. Flavor profiles and tasting guidelines highlight 100 selections of cider — including single varietal, dessert, hopped, and barrel-aged — plus perry, cider's pear-based cousin. A perfect addition to any meal, cider pairings are featured in 30 food recipes, from Brussels sprouts salad to salmon chowder, brined quail, and poached pear frangipane. An additional 30 cocktail recipes include creative combinations such as Maple Basil Ciderita and Pear-fect Rye Fizz.

"Apples to Cider: How to Make Cider at Home takes you on a sweet journey from the orchard to the glass. Within the pages of this book, you'll learn how to make sweet (i.e., non-alcoholic) and hard ciders, including information on pulping, pressing, fermenting, bottling, and more. Find out which apples and what equipment a beginner will need, the processes for making sweet and hard ciders, how to make variations including pear cider, recipes for using cider, and tasting notes" --

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