

Craft Cider Making

Explores cider and cider drinking traditions from around the world.

Real Cidermaking on a Small Scale will teach you everything you need to know about the process of making hard cider from any kind of apple.

The West Country is justly famous for its wide variety of ciders. In this book, James Crowden charts the development of cider making in the West Country, from the 17th-century monks to the diverse industry of modern day.

A fun, festive guide for both the enthusiasts and bar professionals! Here is a smart, pop culture-driven look at the hard cider revolution—the what, how, and why of this fantastic beverage. Let's face it: just ten years ago, hard cider was something sipped by expats watching rugby matches or pined for by former foreign exchange students. Heck, many people thought cider was something preschoolers drank in sippy cups before naptime. Not anymore. Hard cider sales have skyrocketed in the last decade, with craft cider sales increasing 49 percent in just the last two years. But though sales and interest in hard cider continue to grow, there's still more than a bit of confusion regarding this blossoming alcoholic beverage. Is it a beer, or is it a wine? Is cider-beer a thing? Are all ciders sweet? Polls reveal that some drinkers think Mike's Hard Lemonade and Redd's Apple Ale are cider (they're not). This informative book will include: A brief overview of world cider history A more detailed pop culture history of American cider's explosive growth Definitions, regions, fun facts, and famous cider and apple quotes An exploration of cider varieties and brands More than 50 cider cocktail recipes! The book explores the cider varieties and brands to try, touches on the history of the drink that fueled the American Revolution, and details the do's and don'ts of making cider cocktails.

"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" --

You're ready to try your hand at home brewing, but you want to try something unique—and you also have no idea where to start. This is the book for you. Broken into three sections—mead, cider, and herbal wine—you'll learn what basic equipment you'll need, what ingredients to have on hand, and author Nancy Koziol will walk you through each step of the process. Along the way, you'll pick up some fun facts about ethical consumption, sustainable farming, and the science behind fermenting. Whether you want to try a simple honey mead, a crisp apple or pear cider, or a wild wine with herbs foraged from your backyard, in these pages you'll find the inspiration and instruction you need to follow through to the finished product. Many of these drinks are brewed in a matter of weeks rather than months, so you don't even have to be particularly patient! Once you get the hang of the basics, try experimenting with the suggested seasonal additions, or whatever fruit, herb, or spice is ready for harvest (or on sale at the local market). Add some ginger to your cider, some blackberries to your wine, or some pumpkin to your mead for brews that are truly your own. With a unique focus on local, seasonal produce and sustainable farming practices, this will appeal to seasoned brewers who are looking for something new as well as eco-conscious millennials ready to impress their friends on Instagram. Fascinating tidbits of trivia, information on health benefits, and a dash of humor make this book as entertaining as it is useful.

Trial. Error. Better Beer. When most brewers think of an experimental beer, odd creations come to mind. And sure, in this book you can learn how to brew with ingredients like bacon, chanterelle mushrooms, defatted cacao nibs, and peanut butter powder. However, experimental homebrewing is more than that. It's about making good beer--the best beer, in fact. It's about tweaking process, designing solid recipes, and blind evaluations. So put on your goggles, step inside the lab, and learn from two of the craziest scientists around: Drew Beechum and Denny Conn. Get your hands dirty and tackle a money-saving project or try your hand at an off-the-wall technique. Freeze yourself an Eisbeer, make a batch of canned starter wort, fake a cask ale, extract flavors with distillation, or sit down at the microscope and do some yeast cell counting. More than 30 recipes and a full chapter of open-ended experiments will complete your transformation. Before you realize it, you'll be donning a white lab coat and sharing your own delicious results!

An updated and expanded guide for cider enthusiasts traces the drink's history through the stories of producers throughout the world, outlines cider-making basics for beginners and intermediates, shares additional recipes, and includes a new chapter on the recent popularity of perry cider.

Add some fizzy sparkle to your life and discover the delicious and refreshing world of homemade soft drinks. Drawing on centuries-old traditions from American general stores and pharmacy soda fountains, this fun and informative guide has recipes for perennial favorites like birch beer and ginger beer, as well as more adventurous concoctions like Molasses Switchel and Dandelion Champagne. Stephen Cresswell provides easy-to-follow directions that cover everything from extracting the earthy undertones of sassafras for an exciting root beer to whipping up a caffeine-charged Coffee Whizzer.

In the spirit of Shrubs, a beautiful hard cider cookbook from the nation's first cider pub

For decades fruit growers have sprayed their trees with toxic chemicals in an attempt to control a range of insect and fungal pests. Yet it is possible to grow apples responsibly, by applying the intuitive knowledge of our great-grandparents with the fruits of modern scientific research and innovation. Since *The Apple Grower* first appeared in 1998, orchardist Michael Phillips has continued his research with apples, which have been called "organic's final frontier." In this new edition of his widely acclaimed work, Phillips delves even deeper into the mysteries of growing good fruit with minimal inputs. Some of the cutting-edge topics he explores include: The use of kaolin clay as an effective strategy against curculio and borers, as well as its limitations Creating a diverse, healthy orchard ecosystem through understory management of plants, nutrients, and beneficial microorganisms How to make a small apple business viable by focusing on heritage

and regional varieties, value-added products, and the "community orchard" model. The author's personal voice and clear-eyed advice have already made *The Apple Grower* a classic among small-scale growers and home orchardists. In fact, anyone serious about succeeding with apples needs to have this updated edition on their bookshelf.

In *Ciderology*, Gabe Cook, aka 'The Ciderologist,' leading global cider expert, shares his passion for all things cider (and perry!), with an essential history of the drink and production processes, and a round-the-world tour of the most important and exciting cider makers in operation. You'll find delicious recipes incorporating cider, tasting notes for cider styles that you can try yourself, and a wealth of anecdotes and tales that intermingle fact and myth. A real treat for the drinks enthusiast, inveterate cider lover and cider novice alike, *Ciderology* contains anything and everything you have ever needed to know about cider. What is *Ciderology*? - *Ciderology* is about understanding the way cider making has evolved over the centuries, from the heart of cider country to the new wave of cider makers. - It's about learning how terroir and climate affect the quality of cider, just like a wine; and how to match your favourite dishes with the perfect cider. - It's about wassailing, community and tradition, but is also about the innovative and creative craft cider makers emerging all over the world.

The wildly popular YouTube star behind *Clean My Space* presents the breakthrough solution to cleaning better with less effort. Melissa Maker is beloved by fans all over the world for her completely re-engineered approach to cleaning. As the dynamic new authority on home and living, Melissa knows that to invest any of our precious time in cleaning, we need to see big, long-lasting results. So, she developed her method to help us get the most out of our effort and keep our homes fresh and welcoming every day. In her long-awaited debut book, she shares her revolutionary 3-step solution: • Identify the most important areas (MIAs) in your home that need attention • Select the proper products, tools, and techniques (PTT) for the job • Implement these new cleaning routines so that they stick. *Clean My Space* takes the chore out of cleaning with Melissa's incredible tips and cleaning hacks (the power of pretreating!) her lightning fast 5-10 minute "express clean" routines for every room when time is tightest, and her techniques for cleaning even the most daunting places and spaces. And a big bonus: Melissa gives guidance on the best non-toxic, eco-conscious cleaning products and offers natural cleaning solution recipes you can make at home using essential oils to soothe and refresh. With Melissa's simple groundbreaking method you can truly live in a cleaner, more cheerful, and calming home all the time.

Craft Cider Making Third Edition Crowood

Small cider production is becoming a booming business as apple cider in all its varieties experiences seen a surge of popularity. Across North America, drinkers are enjoying imported ciders such as Magners, Bulmers and Strongbow, alongside national ciders such as Woodchuck and Original Sin. With this popularity also comes a rise in home cider making. *Craft Cider Making* explores all of these aspects of cider making, and much more, in a highly illustrated format. This book takes readers through the history and practicalities of cider making, and introduces the concepts and techniques of craft cider production. It looks at the different styles of cider, and the effect of fruit variety, climate and orchard location on the finished drink. Each step in the process of production is addressed and explained, including terroir, cider apples, scratting, pressing, measuring and adjusting, yeasts, fermentation, clarity, sweetening cider, and recipe/process experimentation. The book concludes with a suggested method for the home cider maker. This is the perfect introduction for anyone considering cider making, and a fascinating explanation of the history and process of real cider production for anyone who enjoys this complex and varied beverage on any level.

"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"--

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, you're sure to find a recipe that satisfies.

Cider is an ancient drink that links us to the land where we live in more ways than just the apple that makes it. My goal for this book is to share with you my love of hard cider and the things I have learned so far on my journey as a craft home cider maker. I will give you the details for making different cider styles at home. I will also show you how to better experience cider. I've come to appreciate that cider is part art and part science. It isn't just an alcoholic beverage. It drives us to commune with nature, with our community, and with friends. It invites us to sit down together and break bread, to share stories, and to appreciate how apples can create a reflection of the land we love with a little art and a little science.

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.

"A fresh, appealing guide to brewing hard cider that makes everything from sourcing fruits and juices to bottling the finished cider accessible and fun, with recipes for basic ciders, traditional ciders from around the world, cider cousins like Perry, and innovative recipes that take ciders to the next level with beer-brewing techniques and alternative fruits"--

This accessible home-brew guide for alcoholic and non-alcoholic fermented drinks, from Apartment Therapy: The Kitchn's Emma Christensen, offers a wide range of simple yet enticing recipes for Root Beer, Honey Green Tea Kombucha, Pear Cider, Gluten-Free Sorghum Ale, Blueberry-Lavender Mead, Gin Sake, Plum Wine, and more. You can make naturally fermented sodas, tend batches of kombucha, and brew your own beer in the smallest apartment kitchen with little more equipment than a soup pot, a plastic bucket, and a long-handled spoon. All you need is the know-how. That's where Emma Christensen comes in, distilling a wide variety of projects—from mead to kefir to sake—to their simplest forms, making the process fun and accessible for homebrewers. All fifty-plus recipes in True Brews stem from the same basic techniques and core equipment, so it's easy for you to experiment with your favorite flavors and add-ins once you grasp the fundamentals. Covering a tantalizing range of recipes, including Coconut Water Kefir, Root Beer, Honey-Green Tea Kombucha, Pear Cider, Gluten-Free Pale Ale, Chai-Spiced Mead, Cloudy Cherry Sake, and Plum Wine, these fresh beverages make impressive homemade offerings for hostess gifts, happy hours, and thirsty friends alike.

In the spirit of Shrubs, a beautiful hard cider cookbook from the nation's first cider pub Hard cider is far more than sweet apple juice with a kick. It is the fastest growing alcoholic beverage on the market today. After standing in the shadow of craft beer, hard cider is enjoying a much overdue renaissance. Craft Cider will uncover this unique beverage's history, the current state of cider in the marketplace, and recommend commercial ciders that represent the best in each style. Whether you are a beginner or a seasoned brewer, Craft Cider will be the go-to book for all skill levels to learn new brewing techniques, explore recipes, and learn about the expansive history of this age-old drink.

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.

Since 1973, Storey's Country Wisdom Bulletins have offered practical, hands-on instructions designed to help readers master dozens of country living skills quickly and easily. There are now more than 170 titles in this series, and their remarkable popularity reflects the common desire of country and city dwellers alike to cultivate personal independence in everyday life.

"The perfect guide you need to find out about the apple, the orchard, the maker and blender – in short, CIDER." – Tom Oliver, Oliver's Cider & Perry, Herefordshire "Susanna's passion for cider has taken her from the heartlands of the old cider world to newer frontiers of it. Her straightforward common-sense approach combined with her love for the cider world means she has put together a neat little book full of the best bits of it to share. Well done!" – Bill Bradshaw, co-author of World's Best Cider "Susanna Forbes is one of the most knowledgeable and committed ambassadors for cider, both near and far, at the table, in the glass and in the orchard. Her passion is present in every page of The Cider Insider." Ryan Burk, head cider maker at Angry Orchard, board of directors, US Association of Cider Makers Cider is enjoying a resurgence! A wave of new generation producers are joining family cidemakers around the world to reinvigorate a drink that has been enjoyed throughout history by all. With a new-found respect for the orchard, the apple and the pear, today's cidemakers are blending heritage with modern methods. In The Cider Insider, award-winning drinks writer and now, cidery owner, Susanna Forbes has hand-picked 100 of the world's best craft ciders – and perries – that are worth seeking out and drinking now. Travel with her to each atmospheric orchard to meet the individuals that pour their souls into this glorious drink. For each entry, we hear about the region, the varieties of apples and pears in use, how each is made, find out about other ciders/perries to try, and explore how to experience the cider/cidery for ourselves. With a foreword by arguably the world's leading cidemaker, Tom Oliver, alongside appearances from a cast of cider stars, everything you need to know about this golden nectar is right here. Meet the free-thinking French cidemakers, experience the culturally-vibrant Asturian and Basque cider scene, and hear how Australia's cider pioneers want Tasmania to be renamed the Cider Island. While the cider leads the way, it's the people that count for Susanna with their boundless energy and passion for the art of making cider and for preserving the land.

This book is for anyone who wants to grow and to make good cider or even simple apple juice. Whether you have a back garden with a couple of apple trees, several acres of orchard deep in

the countryside, or you're just 'scrumping' apples from friends and neighbors every autumn, this book is for you.

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.

"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.

Cider is having a major moment, and *The Cider Revival* charts its history, resurgence, and a year with the vanguard makers of heritage cider. Cider is the quintessential American beverage. Drank by early settlers and founding fathers, it was ubiquitous and pervasive, but following Prohibition when orchards were destroyed and neglected, cider all but disappeared. In *The Cider Revival*, Jason Wilson chronicles what is happening now, an extraordinary rebirth that is less than a decade old. Following the seasons through the autumn harvest, winter fermentation, spring bottling, and summer festival and orchard work, Wilson travels around New York and New England, with forays to the Midwest, the West Coast, and Europe. He meets the new heroes of cider: orchardists who are rediscovering long lost apple varieties, cider makers who have the attention to craftsmanship of natural wine makers, and beverage professionals who see cider as poised to explode in popularity. What emerges is a deeply rewarding story, an exploration of cider's identity and future, and its cultural and environmental significance. A blend of history and travelogue, *The Cider Revival* is a toast to a complex drink.

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.

Fall in love with *The Simplicity of Cider*, the charming new novel about a prickly but gifted cider-maker whose quiet life is interrupted by the arrival of a handsome man and his young son at her family's careworn orchard by the author of *The Coincidence of Coconut Cake and Luck, Love & Lemon Pie*. Don't miss Amy's newest work of women's fiction: *The Optimist's Guide to Letting Go!* Focused and unassuming fifth generation cider-maker Sanna Lund has one desire: to live a simple, quiet life on her family's apple orchard in Door County, Wisconsin. Although her business is struggling, Sanna remains fiercely devoted to the orchard, despite her brother's attempts to convince their aging father to sell the land. Single dad Isaac Banks has spent years trying to shield his son Sebastian from his troubled mother. Fleeing heartbreak at home, Isaac packed up their lives and the two headed out on an adventure, driving across the country. Chance—or fate—led them straight to Sanna's orchard. Isaac's helping hands are much appreciated at the apple farm, even more when Sanna's father is injured in an accident. As Sanna's formerly simple life becomes increasingly complicated, she finds solace in unexpected places—friendship with young Sebastian and something more deliciously complex with Isaac—until an outside threat infiltrates the farm. From the warm and funny Amy E. Reichert, *The Simplicity of Cider* is a charming love story with a touch of magic, perfect for fans of Sarah Addison Allen and Gayle Forman.

Clear, simple language, numerous illustrations, and detailed step-by-step instructions, lead you through making fresh and delicious sweet and hard ciders - including blended and sparkling ciders; building your own working apple press; enhancing your cooking with cider as an ingredient; choosing the right apple cultivar for the flavor you want; and planning and planting 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.

Are you looking to learn how to make homemade hard apple cider? *Home Cider Making Craft* began as a way for me to learn how to make hard cider and document the journey. This book is what I have learned along the way and is always expanding as I continue to try new recipes and techniques while collaborating with other cider addicts. Everyone is welcome to learn and

share as they join the craft cider making adventure! The Home Cider Making Craft is based around the main cider making guide that outlines the basics of fermenting sweet cider to make hard cider. You will also find tools and resources to help you along the way such as an ABV calculator and a priming sugar calculator. Once you have mastered the basics of cider making, you can try flavorful recipes such as berry hard cider or a strong honey based Apple Cyser.

Cider has become the new "it" drink, with a wide range of styles popping up on restaurant menus and at neighborhood bars everywhere. Sweet, tart, sparkling, still—cider has many wonderful (and sometimes unexpected) qualities. But how to choose? For this gateway guide, author Jeff Alworth traveled to France, England, Spain, Canada, and the United States, asking questions and drinking every variety of cider he could find, resulting in a compact yet comprehensive overview. An ideal introduction to this complex and always refreshing beverage, Cider Made Simple will give imbibers the tools they need to choose the cider that's right for them.

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.

Explore the fine cider movement and the people and producers behind it. "Felix is one of those heroes of local produce and producers, in his case of what I call true ciders. These ciders (and perrys) bear no relation in terms of provenance, endeavour, cost, landscape or heritage to the commercial ciders that compete for the mass market. The world is logistics and marketing, well for those big companies maybe, for Felix it's enthusiasm, effort and the lovely work of the local, "I can see the orchard from here", producers. So here's a book that opens the door to the past and, most importantly, the future." – Trevor Gulliver, Co-founder of St John, London Think you know about cider? Well think again. It's not about the swill you guzzled as a student, or the so-called "flavoured ciders" that don't actually contain any apples. The contemporary cider scene is an exciting place to spend some time, as passionate makers celebrate tradition and terroir while also embracing seasonality, innovation, and experimentation to produce characterful drinks that are quite remarkable. Fine Cider looks at this modern cider movement, charting its beginnings and introducing some of the key players in fine-cider making, as well as guiding you through the characteristics of different apple varieties, the cider-producing regions around the world, the processes and techniques of cider production, how cider is an exceptional partner with food and, of course, recommending ciders you need to try.

Fermented Beverage Production, Second Edition is an essential resource for any company producing or selling fermented alcoholic beverages. In addition it would be of value to anyone who needs a contemporary introduction to the science and technology of alcoholic beverages. This authoritative volume provides an up-to-date, practical overview of fermented beverage production, focusing on concepts and processes pertinent to all fermented alcoholic beverages, as well as those specific to a variety of individual beverages. The second edition features three new chapters on sparkling wines, rums, and Latin American beverages such as tequila, as well as thorough updating of information on new technologies and current scientific references.

This book by Michael Pooley and John Lomax, both cidermakers, explores both modern and traditional approaches, and has been designed to enable the enthusiast using any type of apples to make real cider with skill and confidence. The book also includes a set of scaled plans for building an inexpensive cider press.

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