

The New Cider Makers Handbook A Comprehensive Guide For Craft Producers

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[The New Cider Makers Handbook](#)

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 divided into five parts containing: An accessible overview of the cider making process for beginners; Recommendations for selecting and growing cider-appropriate apples;

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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"--

Best-selling authors and fermentation experts Christopher and Kirsten Shockey enter the realm of fermented beverages with this comprehensive guide to making hard cider that features techniques for achieving a wide range of styles and flavors.

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 fully updated and expanded primer for anyone who wants to make cider and for those who just like to drink it. With the rise in consumer demand for local foods and local food products, and the emergence of more small craft food and beverage producers since this book was originally published in 2000, this revised edition of Cider, Hard and Sweet comes at the right time. Watson's expanded the section on the history of cider to chronicle lesser-known cider producers such as those in Spain and Asia; broadened the selection of North American cider varieties and European cider apple varieties; provided new cidermaking basics tailored to beginner and intermediate cidermakers with special attention to the new cidermaking equipment available; added new recipes for cooking with cider from notable chefs and bartenders; and added a new chapter about the recent popularity of perry (pear cider) available for purchase today.

In recent years, with the rise of the craft beverage movement, the cider industry has been through a period of rapid growth. Tasting and quality control is a core aspect of successful cider making and it is essential for industry and researchers to characterize cider using standard procedures. This book is a research-based text for understanding both the theory and practice of effectively evaluating the sensory properties of cider.

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.

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.

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.

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.

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