

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.

The New Cider Maker's Handbook: A Comprehensive Guide for ...

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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: A Comprehensive Guide for ...

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.

The new cider makers handbook | The Fruit Nut

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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 artisan 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.

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.

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 accessible home-brew guide for alcoholic and non-alcoholic fermented drinks, from Apartment Therapy: The Kitchen'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!—into 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 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.

"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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