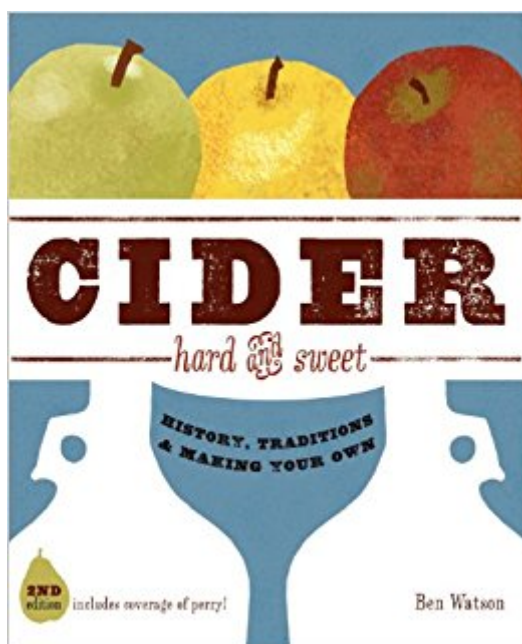


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# Cider, Hard & Sweet: History, Traditions & Making Your Own (Second Edition)



## Synopsis

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.

## Book Information

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## Customer Reviews

Ben Watson is editor-at-large for Chelsea Green Publishing and a longtime supporter and writer about the Slow Food Movement. He lives in Franconia, NH.

I found this book to be a very entertaining and fact-filled introduction to Cider making (and drinking). I am an experienced home brewer, and the information contained in this book was sufficient to "get me started" with brewing cider. However, I think that it is NOT sufficient if you have little or no background in brewing. That being said, if you are looking for a book about brewing cider, this would make an excellent choice if you also buy a beginner-level book about homebrewing as a

companion. And if you are just interested in apples, cider enjoyment, and a good dose of apple history, this is definitely a well-written and enjoyable book.

Great book, if you are interested in making home made cider

flipped open to a random page and learned something!

Many of the books on cider making skim over the selection of apples, including English bittersweet and bittersharp varieties that are critical for outstanding cider production. Not Watson in this excellent book. Several great lists of varieties and a good description of the cider apple classification methods is represented more clearly than I've found elsewhere. A bit more clarification could have been given to the production process, as well as pressing details, but overall the book has been my favorite on the topic.

I've been making hard cider for a couple years now, this book helped me understand how to make tweaks to it and how to recognize what causes certain tastes. It also goes over additives to put in the cider to give it different tastes. The book gives a beginners outlook on making cider in general, however as far as basics to hard cider this book is very general. All and all a good read, and well worth it's money

I was looking for some good practical advice and instructions on cider and perry making. What I also received was an in depth history of cider, perry, vinegar and more. The recipes are also many and varied. I also found the book very easy to read.

This is a wonderful, inspiring book like few I have read recently. It opens a huge world that I never imagined existed. Cider isn't just the jugs in the grocery store and the 6-pack in the liquor store, its an important part of human and American history. The author has put a lot of time in researching this book, and is thick with fascinating information such as cider-only apple varieties, cider tasting terms, French vs English cider, etc etc etc. The book does describe cider making, but that is not the main focus of the book. Still, any self-respecting cider maker should have a copy.

Lovely book for anybody with apple trees and a cider press. Culinary history plus useful recipes and instructions for cider.

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