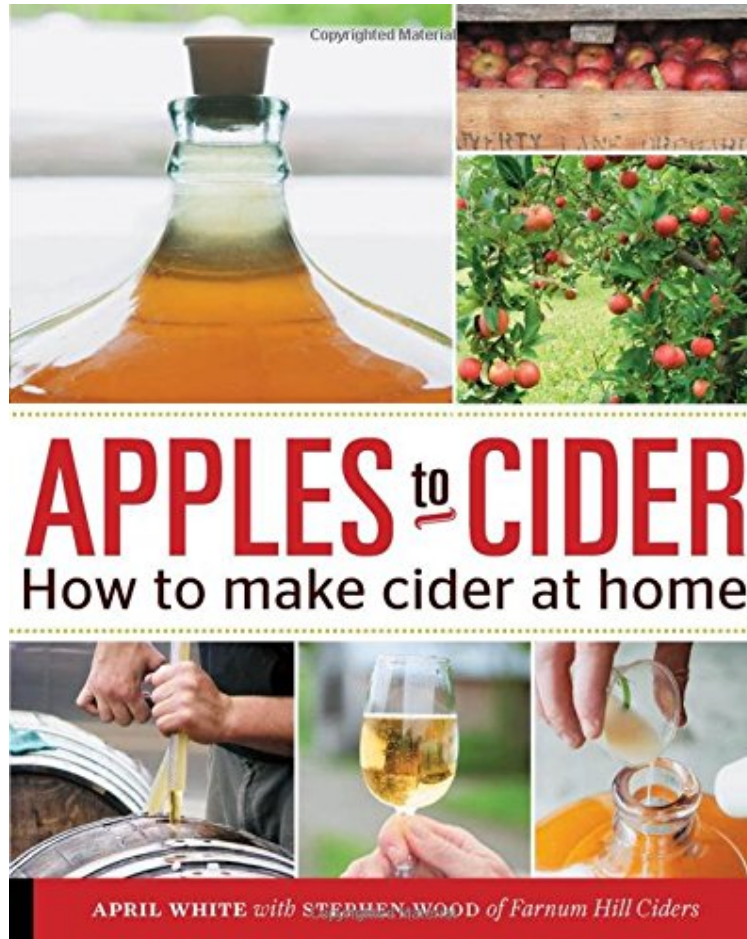


(Free and download) Apples to Cider: How to Make Cider at Home

## Apples to Cider: How to Make Cider at Home

April White

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**April White : Apples to Cider: How to Make Cider at Home** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Apples to Cider: How to Make Cider at Home:

1 of 1 people found the following review helpful. I could use more instruction, less talk/history but still a good book By A. Burchfield A little too much about the Orchard behind the book but still a good source of information. You'll get some information on apples (that can sometimes be vague- it depends some on what you can get locally), tasting and lots of other details. Five types of cider mentioned- 1 I hadn't heard of before. I'd like more detail on making the stuff and less on "appreciating" but you do get pictures to go with the text and lists of equipment. I did appreciate the information about diagnosing/dealing with problems. Good book, you might want more detail than given here though, (might just be my opinion but I feel like there's validity to it). 0 of 0 people found the following review helpful. Informative By Andrea Headrick Great book! Nice pictures and descriptions on how cider is made. 2 of 3 people found the following review helpful. I hate to say it By Murphy Was hoping this book was going to be helpful, but it's not. Very limited information. Many pages have limited text. The information provided is general with limited specific

details. If I could return - I would. Claude Jolicoeur's, *The New Cider Maker's Handbook* is the book to buy. I hate to say it, but save your money and pass on this one!

Make great cider at home with just a few ingredients and minimal equipment--with some help from Stephen Wood and the crew behind Farnum Hill Ciders. In *Apples to Cider*, these cidemakers and their colleagues share decades of experience and a simple philosophy: Cider is all about the apples. Whether you are a home brewer, a home winemaker, or simply a cider lover, you can join the growing community of cidemakers that are reviving this thousand-year-old craft. With these easy-to-follow instructions for first-time cidemakers and advanced techniques for the more experienced, you'll be on your way to making your own delicious cider at home. Inside you'll find: Step-by-step instructions for making your first batch of still cider A guide to tasting cider like a professional Troubleshooting tips for preventing, diagnosing, and correcting the most common cider flaws Advanced home cidemaking techniques for sparkling cider, methode champenoise cider, French-style cidre, and ice cider

"I found this book to be very informative on quite a high level of expertise. It is billed as being for hobbyists, but I learned a lot, and I am from an old apple growing and cider making family. The professional writing frames the raw intelligent info from the god father of American Hard Cider, Steve Wood. It all comes together in a very pleasant way. *Apples to Cider* is a good informative read." - Harry K. Ricker, Ricker Hill Orchards, 8th generation apple farmer