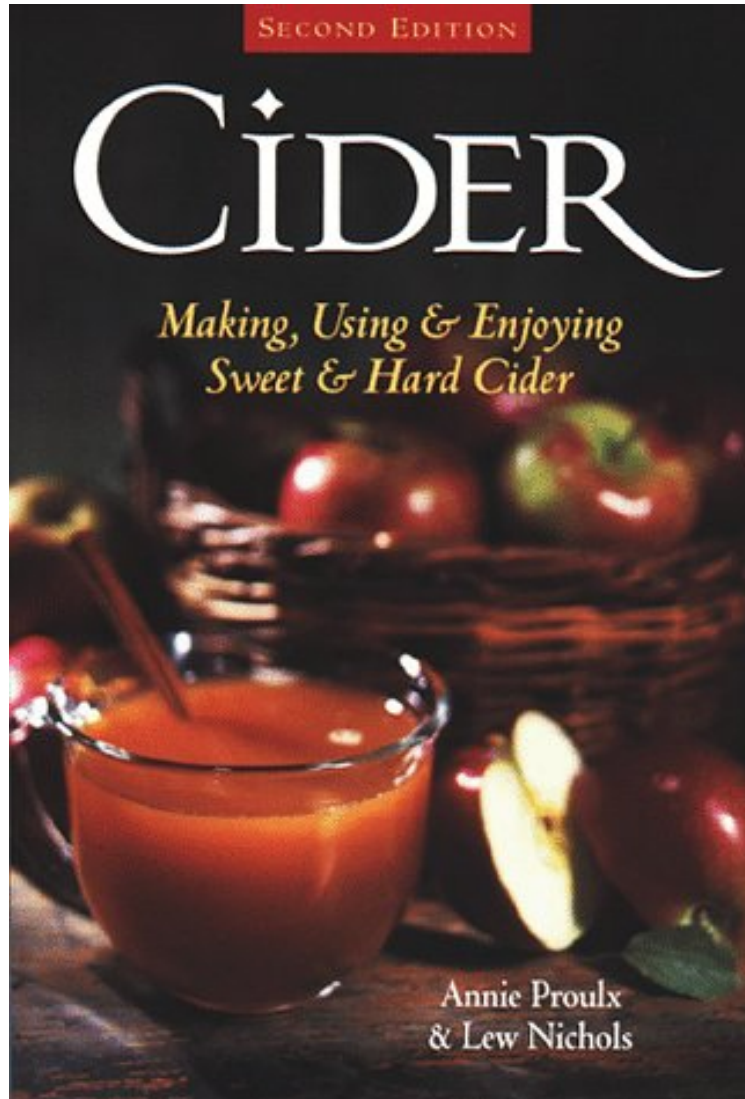


(Ebook pdf) Cider: Making, Using Enjoying Sweet Hard Cider

Cider: Making, Using Enjoying Sweet Hard Cider

Annie Proulx, Lew Nichols

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Annie Proulx, Lew Nichols : Cider: Making, Using Enjoying Sweet Hard Cider before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cider: Making, Using Enjoying Sweet Hard Cider:

0 of 0 people found the following review helpful. Five Stars By Janet A Prenger Good book 0 of 0 people found the following review helpful. solid By Sieghild very detailed. text with pictures and step-by-step instructions. i actually made a patch of cider with this book's help. neat 1 of 1 people found the following review helpful. A variety of ways to try Cider. The Mulled Cider is delicious. By huntress (Robyn U.) I had wanted to try something different for the Holidays. I had always heard about Mulled Cider but had no idea what it was or how it tasted. What an amazing

experience. I have to say that I have never tasted anything like it and it was absolutely delicious. The recipe for this is on page 193. The book itself is softcover and describes in detail what you need and how to make it. It covers how to make the different varieties of cider. It goes on to describe apple types and what each is used for. It also covers vinegars and brandy. It covers wine glasses and which ones should be used. It also covers Federal Laws governing Cider (the alcoholic type). The recipes are easy to follow. It describes how to make Applejack, apple brandy, herbed vinegars, Mulled Cider and more. A delicious way to try something different. This book has 219 pages packed full of easy to understand info. It also offers several cautions with the alcoholic ciders.

Cider: Making, Using

From the Back Cover Discover the pleasure of making and drinking fresh cider with this complete, classic guide. 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 -- 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. About the Author Co-author Annie Proulx has written many popular books, including Storey's Cider with Lew Nichols. Annie has also written the bestselling novels, The Shipping News and Postcards, and has authored short stories, magazine articles and non-fiction books. She lives in Wyoming. Lew Nichols is the owner and operator of the Vershire Cidery in Vershire, Vermont, where he lives. He has co-authored Cider with Annie Proulx.