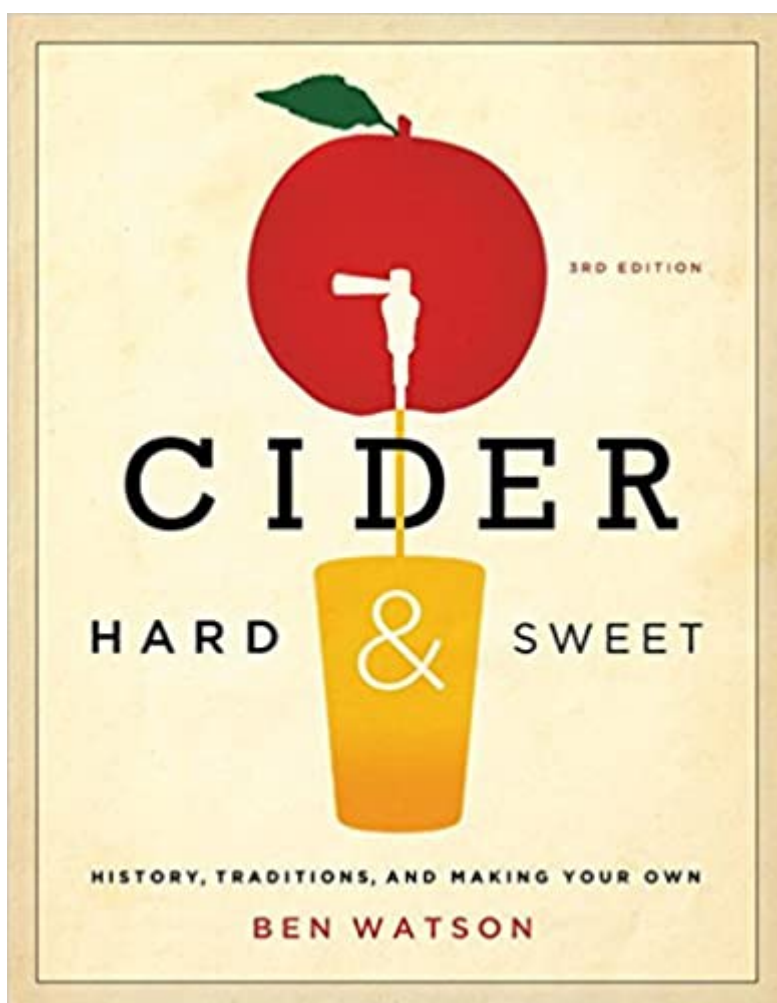




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Cider, Hard And Sweet: History, Traditions, And Making Your Own (Third Edition)



Synopsis

In this richly informative and entertaining book, Ben Watson explores the cultural and historical roots of cider. He introduces us to its different styles—cider, draft, farmhouse, French, New England, and sparkling—and also covers other apple products, like apple wine, apple juice, cider vinegar, and Calvados. Cider is the new thing in today's drinking world, even though it's been around for centuries. In spite of its long and colorful history, cider has remained relatively underappreciated by the American public. The purchase in 2012 of a Vermont-based cidemaker for over \$300 million signaled that this is all likely to change very soon. Richly informative and entertaining, *Cider, Hard and Sweet* is your go-to source for everything related to apples, cider, and cidemaking. It includes great information on apple varieties, cidemaking basics, barrel fermentation, and recipes for cooking with cider—with instructions for making boiled cider and cider jelly, and recipes for dishes with cider braises and marinades. It also teaches readers how to recognize a good cider and takes you from buying store-bought to making the genuine article at home. B&W photographs and illustrations throughout

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.

Written in a conversational style- I didn't really find any recipes for various ciders (there are recipes for dishes that use cider as an ingredient although I wasn't clear on whether it was "hard" or "sweet" that was used—up to you?). The most valuable part of the book for me were the tables

of American and European apples used for cider, a chart for blending types and proportions- and one for yeasts used. Watson's conversational way of leading you through preparing and grinding your apples was a little short on detail for the total novice I thought but common sense would help get you through. I myself would want more detail on preparing for fermentation (a couple of tables in the Appendix are beyond me). Good looking Resources section, looks like places to get just about everything from trees to equipment to information.

The single best cider book in its price range. Ben Watson has refined and enhanced his book with each edition, and it may be difficult to top this one. Entertaining and informative, and a rich reference for home cider makers and professionals. I use it as the text for cider making and appreciation classes, and students comment on the fun of going through the book. Do yourself a favor and start here!

can't wait to starting pressing my own sweet cider

Very comprehensive book covers everything you need to know. I recommend also gett The Everything Hard Cider Book as well. They pair very nicely together. one has recipes the other does not. They also include information in both books that isn't in the other.

This book is an excellent resource for learning to make your own ciders. It's opened my mind and taught me more about both the history and the process of making cider than anything else I have read. If you want to make your own ciders you need this book!

We are working on opening a cidery and this is a fantastic primer. Reading this has changed my thinking on what kind of trees I needed to plant for cider on my farm. Easy to read and entertaining. Good job!

It goes in to crazy detail on many things that you probably aren't that interested about. Like factoids about every apple ever. Parts of it might be better as a reference book because of that.

Great book. Just what I needed to get started making my own cider. Clear and easy to read and understand with just enough info and background to be enlightening without being boring.

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