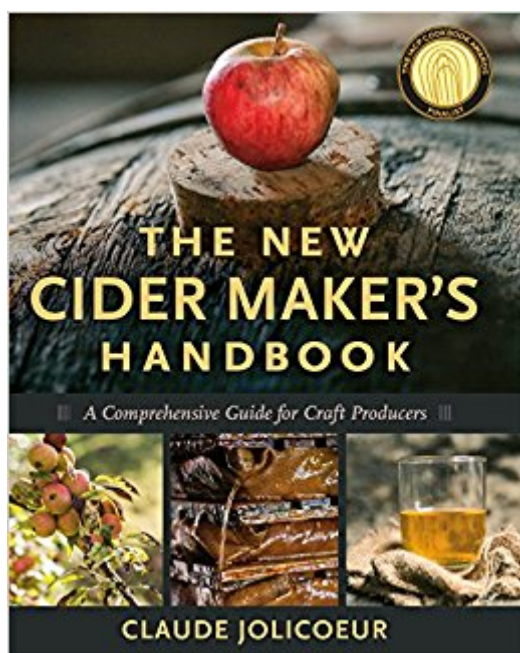


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The New Cider Maker's Handbook: A Comprehensive Guide For Craft Producers



Synopsis

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 artisanal 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.

Book Information

Hardcover: 352 pages

Publisher: Chelsea Green Publishing (October 1, 2013)

Language: English

ISBN-10: 1603584730

ISBN-13: 978-1603584739

Product Dimensions: 1 x 8.5 x 10.5 inches

Shipping Weight: 2.7 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 70 customer reviews

Best Sellers Rank: #62,096 in Books (See Top 100 in Books) #13 in Books > Crafts, Hobbies & Home > Gardening & Landscape Design > Fruit #22 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits #77 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

Customer Reviews

Jolicoeur is a mechanical engineer who delights in the details of cider-making, from calculations and formulas to spreadsheets. Based in Quebec, he “discovered” cider in 1988 after finding rows of abandoned apple trees on newly acquired land. His vocation and avocation combine to bring readers a step-by-step guide with a number of color photographs. It starts simply enough, with an overview of the process, apple growing and selection, and seven principles for producing the best, from “good cider needs great apples” to “remember what you did.” After a careful review of dozens of regional apple varieties (and a few pears, to make the cider equivalent called perry), complete with notes on sugar, acidity, tannin, juice yield, harvest date, and pressing season, he dives into the more difficult processes, including juice extraction, fermentation, and troubleshooting. Some good chemistry basics help, as do an “I can build it” mentality and competency. --Barbara Jacobs

“Over the years Claude has been inspiring--and challenging” his friends and acquaintances, including me, to make better cider. He approaches cider making and life with an analytical mind, a keen intellect and a wry sense of humor. That all comes through in The New Cider Maker’s Handbook. Designed for experienced cider makers as well as for serious beginners, it’s a gold mine for everyone who’d like to make good cider. It’s packed with excellent, detailed explanations and information. It is well organized and clearly written. What an excellent contribution to the cider library.”--John Bunker, apple

historian and author of *Not Far from the Tree* – “Claude Jolicoeur is a true student of the art and science of cider. From clear, concise discussions of the technical aspects of cider making, to the selection of proper cider apples, this is a treatise for all time. The text is straightforward, and can be an excellent guide to novice cider makers, but it is endowed with a wealth of information that will benefit ciderists at all levels of the craft. I only wish this book had been available when I first began making cider.” – Chuck Shelton, ciderist, Albemarle CiderWorks, North Garden, VA

“Have you ever tasted a true farmhouse cider, full-bodied and richly flavored, or finished a meal with a sweet ice cider? Then you know the astonishing range of this once nearly forgotten drink. Whether you’re a hobbyist interested in learning about fruit selection, or a commercial producer looking for better quality and consistency, this is your book. Claude Jolicoeur informs every page of his hands-on, comprehensive guide with 25 years of research and experience. For anyone who aspires to make the finest quality fermented cider, *The New Cider Maker’s Handbook* is as indispensable as an apple press.” – David Buchanan, author of *Taste, Memory*

“We wish we’d had this book when we were starting out. Cider making is an art, of course, but it’s also very much a science, and Claude shows he is among the leading experts in both aspects. *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. As craft cider grows in popularity and stature throughout the U.S. and Canada, we expect Claude’s book to become North America’s preeminent cider reference.” – Scott Heath and Ellen Cavalli, co-owners, Tilted Shed Ciderworks, Sonoma County, CA

Based on Claude Jolicoeur’s 25 years experience in craft cider making, *The New Cider Maker’s Handbook* combines the author’s personal perspectives with solidly researched information from cider makers worldwide, to create a manual which is both practical and inspirational. Some of the detail, for instance on press design, alcohol measurement, and naturally sweet and ice ciders is simply unavailable elsewhere. The focus on North American apple varieties and conditions will be welcomed by many, but this book is invaluable to hobbyists and small commercial cider makers no matter where they live. A worthy addition to the modern cider literature.” – Andrew Lea, food scientist and author of *Craft Cider Making*

“J.M. Trowbridge wrote the first *Cider Makers’ Hand Book* in 1890. This modern take on the apple fermenter’s art picks up the trail anew. Claude Jolicoeur makes exceptional cider doable for even a guy like me. Balancing the acids and sugars of righteous juice lies at the heart of the method. Pour your friends

the Æœnectar of the gods Æœ from here on in when next you pop a cork. Æœ--Michael Phillips, author of *The Apple Grower* and *The Holistic Orchard* Æœ "Claude Jolicoeur Æœ's *New Cider Maker* Æœ's *Handbook* is an invaluable resource for the serious home cider maker. However, serious professionals will also find a lot of great reference material, especially the sections devoted to apple varieties. Æœ--Mike Beck, president, U.S. Association of Cider Makers Æœ "This is the book so many craft cider makers have been waiting for: at once comprehensive, detailed, and authoritative. Planting an orchard? There are guidelines and suggestions. Need a mill or a press? There are plans and instructions. Trying to grasp the process, or to know how to measure? It's there--sugar, acidity, pH, tannin, balance. Troubleshooting a problem? All the common shortcomings are covered. It really is Æœ orchard to bottle, Æœ with both guidance and technical background all along the way. Æœ--Dick Dunn, president, Rocky Mountain Cider Association

Library Journal- "Award-winning cider maker Jolicoeur provides a comprehensive guide to cider making, covering the selection of apple varieties, chemical formulas and charts, and the construction of mills and presses. Though Jolicoeur claims that his work is appropriate for the amateur cider maker, his perspective as a mechanical engineer results in a book that is far too technical, dense, and text heavy for a novice. However, its accuracy and tone will be of value for serious hobbyists and small-scale professional cider makers." Booklist- "Jolicoeur is a mechanical engineer who delights in the details of cider-making, from calculations and formulas to spreadsheets. Based in Quebec, he 'discovered' cider in 1988 after finding rows of abandoned apple trees on newly acquired land. His vocation and avocation combine to bring readers a step-by-step guide with a number of color photographs. It starts simply enough, with an overview of the process, apple growing and selection, and seven principles for producing the best, from 'good cider needs great apples' Æœ to Æœ "remember what you did.' After a careful review of dozens of regional apple varieties (and a few pears, to make the cider equivalent called perry), complete with notes on sugar, acidity, tannin, juice yield, harvest date, and pressing season, he dives into the more difficult processes, including juice extraction, fermentation, and troubleshooting. Some good chemistry basics help, as do an 'I can build it' mentality and competency."

I have read a lot of books in search of guidance on successful cider making. And I have made a few batches of passable cider, always felt they could be better, but didn't know how to improve my crafting. There are a lot of books out there worth reading, but none have put all the pieces together, until now. Jolicoeur's book is the one I have searched for all these years! The author thoroughly

details the steps to making great cider--everything from selecting the right apples, handling the apples properly, to the qualities to look for in a grinder and press. There is a wealth of information here--far more than you'll need for your first batch, but plenty to reward you for re-reading, and for improving each batch of cider you make. The author's research has clearly been exhaustive and there is a lot of personal experience underpinning the advice. There is also a lot of technical information in this book, mostly in the form of fermentation chemistry, but the book is organized in such a fashion that it is easy to breeze through the chemistry and focus on the practicalities of making cider (that said, the chemistry is important and something every eager maker should work through at least once). The author's writing style is quite approachable and conversational in tone. I am really grateful for this book! It arrived as I began gathering apples for this year's pressing. On my first glance through the book the author saved me from making three mistakes that would have compromised the quality of my cider. This encouraged me to slow down and get through the book before committing any more mistakes, and now I'm confident that this year's cider will be my best ever. One final note. The author developed a series of spreadsheets for managing cider production--from calibrating your hydrometer to calculating blends and tracking fermentation progress. These sheets and their use are discussed in the book, and available for download from the publisher. The spreadsheets alone are worth the price of the book!

I was well aware of Mssr. Jolicoeur's website before he delved into writing this most excellent volume. In an area of study where most of the scientific material is difficult to access, or long out-of-print, this hefty volume brings a rare fusion of science and common sense to the Cider aficionado. For someone who merely wants to dabble in converting their local farmer's market sweet cider into something more potent, this textbook-like tome may be intimidating. That said, it neither reads like a textbook, nor does it present a difficult scientific explanation for the aspects of the cider craft. Mssr. Jolicoeur is, if anything, a very down-to-earth cider maker and cider apple orchardist. His fluid and engaging style reflects that, while his suggestions for growing, equipment and production all reflect a "best practices, without excess" approach. However the book also contains a wealth of information on specific areas that have been a deep personal interest to Mssr. Jolicoeur. To wit, there is an extensive section on making your own grinding and pressing equipment that is unsurpassed by anything online or in print - anywhere. Overall this is the best guide out there for the dedicated hobbyist and small producer. The only proviso I would attach to my otherwise complete enthusiasm for this publication is that it has a certain regional focus. As an example, for those who might be looking for advice on what apple varieties to grow in the deep

south there is little contained here. Mssr. Jolicoeur is clearly an expert in his climate area, a part of Quebec that corresponds to USDA (climate/growing region) Zone 4. He has also incorporated cultural information from colleagues in the Northeastern U.S., but none any further south than USDA zone 6. So the information on apple varieties, diseases and yields observed may be of little use to growers below the northern tier (such as myself in USDA Zone 8). Regardless, this information comprises a minority of the text and most of the well presented material is useful to everyone. With Claude Jolicoeur's book.....vous avez de la chance !

I have purchased several books on making hard cider, and this is the best one I have seen. There is lots of in depth information for those interested in all the technical details. At the same time, there are clear simple to follow directions for the first time hard cider maker. I think that this is a good book for all levels of brewers.

Lots of great information. To the person complaining that this book isn't technical enough, I've been brewing beer for 16 years overall, professionally for 11 years and cidering all that time. This book is a great guide and is not lacking in technicality. I can't understand how you could say there's not enough info unless you know EVERYTHING there is to know about cidering which I highly doubt, otherwise, why buy ANY book? There were many references I had to look up but the book is laid out in a perfect flow from beginning to end. Very well illustrated. Charts and graphs are accurate and easy to read. The book itself is well made of high quality paper. I bought this in conjunction with 'Apples of North America: Exceptional Varieties for Gardeners, Growers, and Cooks' by Tom Burford which makes for an excellent cross reference to apple varieties and is chock full if info including grafting.

Drawing on the authors own practical experience as an orchard owner and background as an engineer this book blends anecdotal experience with technical knowledge. I would have liked greater detail in a number of chapters (for example the chemistry section & notes on nutritional content of a wider range of apples). The engineering information on press construction and load tolerances covers the subject in possibly more detail than is required and omits any mention of more modern approaches to processing reasonable volumes of apples. On the whole the book is well presented and contains numerous illustrations, with intelligent coverage of all aspects of the cider making process.

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