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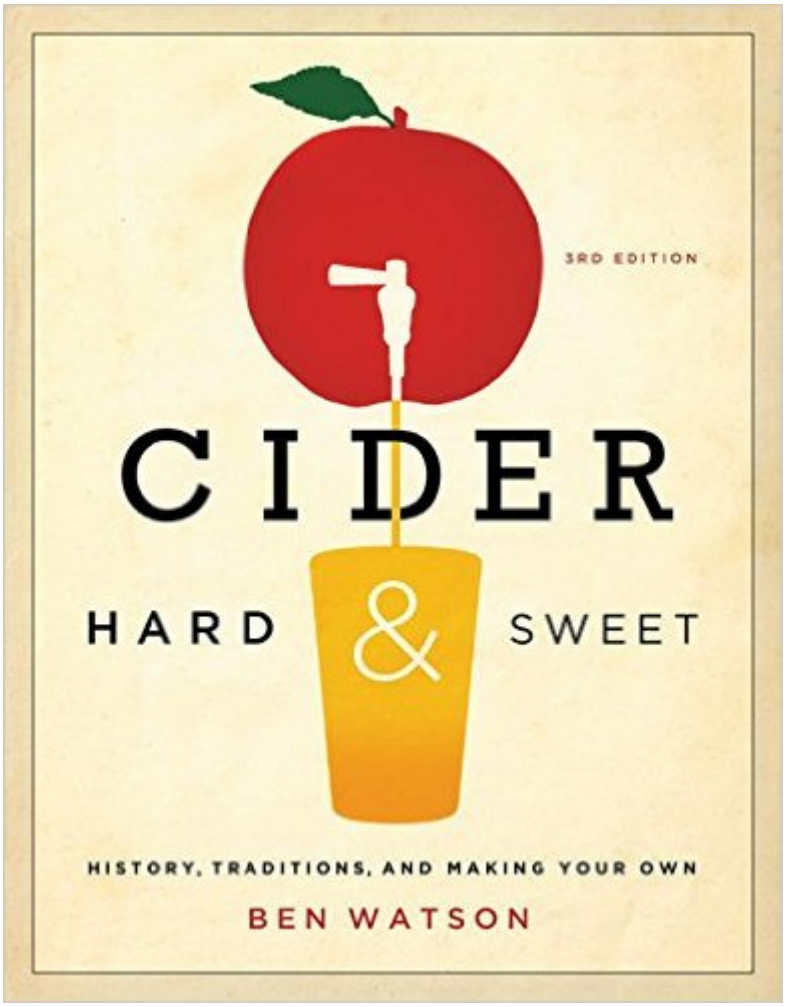
Cider, Hard And Sweet: History, Traditions, And Making Your Own (Third Edition)



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Synopsis

In this richly informative and entertaining book, Ben Watson explores the cultural and historical roots of cider. He introduces us to its different stylesâ ”draft, farmhouse, French, New England, and sparklingâ ”and also covers other apple products, like apple wine, apple juice, cider vinegar, and Calvados. Cider is the new thing in todayâ ™s drinking world, even though itâ ™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 cidermaker 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 ciderm aking. It includes great information on apple varieties, cidermaking basics, barrel fermentation, and recipes for cooking with ciderâ ”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

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!

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!

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!

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 usedâ |up to you?).The most valuable part of the book for me were the tables of American and Euorpean 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.

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.

Author and cider brewer Ben Watson writes a celebration and history of cider. This is not a detailed technical manual loaded with detailed charts (although there are some), technical formulas, and specific recipes for different kinds of ciders. Watson is providing the information you need to open the door of cider enjoying and cider making and then conveys the excitement necessary to get you to go through that door. He provides you with the information you need to get started and the reason why. He also gives you enough enformation to carry you through your first several batches. He writes well and is entertaining. I enjoyed the book.

Ben Watson is perhaps the most knowledgeable authority on cider in the U.S. Frequently a speaker on cider, cider judge, and an enthusiastic promoter of cider. This book is a must read by anyone wanting to make their own cider, or someone that is wanting to know more about cider and it’s

history. Excellent easy to follow instructions on how to make cider, and a joy to read. I have taught classes on cidermaking and I have always gone back to this book as it is clear and concise for beginner. Just buy it if you are curious.

So much history and trivia packed into this book, who knew there was so much to know about cider! Gives a great overview of every style of cider conceivable, but not a single recipe for any of them. Would be a 5 star book if a recipe was given for every style talked about.

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