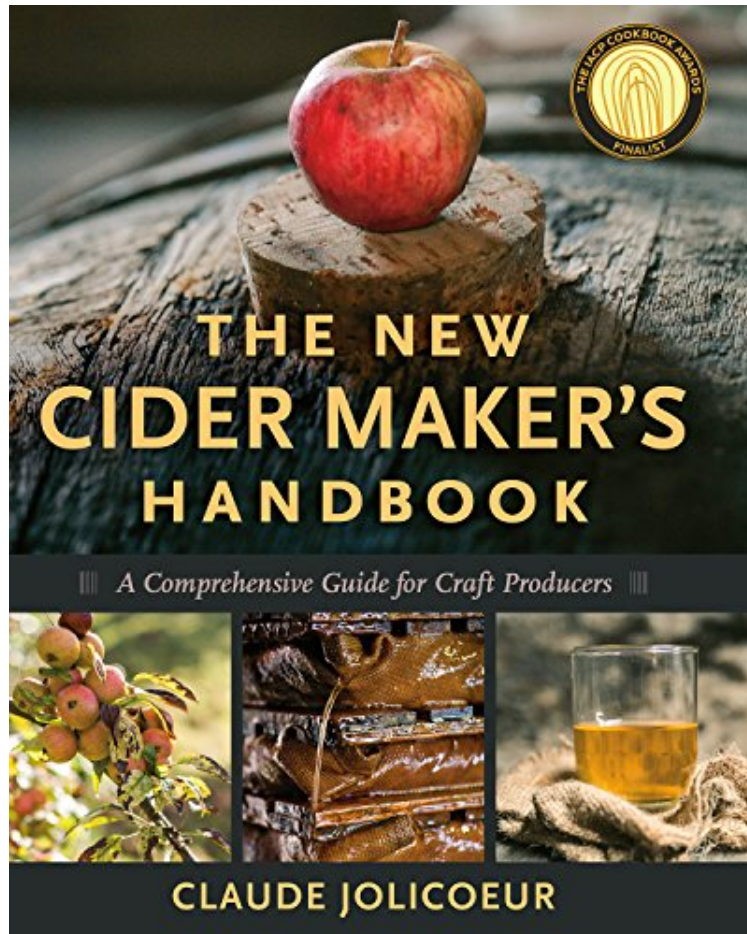


The New Cider Maker's Handbook: A Comprehensive Guide for Craft Producers

Claude Jolicoeur

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Claude Jolicoeur : The New Cider Maker's Handbook: A Comprehensive Guide for Craft Producers before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Cider Maker's Handbook: A Comprehensive Guide for Craft Producers:

0 of 0 people found the following review helpful. Great for chemists, bad for anyone that wants to know how to go from apples to ciderBy CustomerIt is a well-organized book, but the title is misleading. It fails to address the key issue of how to actually make cider. It should be titled, "Every nuance you want to know about cider." Extremely wordy. Really not for anyone that wants read and understand the process of making hard cider. There are no recipes, no final analysis, like if you do this, you get this. There assemblance of a top down approach to production. It goes into mind-numbing detail, what can only be referenced as a myopic chemists approach to all the various different processes of making apple cider. While the section on making a press was interesting, most of the rest is noise about chemical

processes and values never getting to the final objective. This book reads like a college text book. I was disappointed with the book and I hold a doctorate. 3 of 3 people found the following review helpful. I like them apples. By MichaelDrawing 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. 5 of 5 people found the following review helpful. Well worth the money By IXVolt This book was more than I would normally spend on a book. But going by the recommendations, I took a chance. So glad I did. This is a wealth of information and very well written. If you are on the fence, this book is worth your money.

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 Makers 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 Makers 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.

From 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 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 Makers 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 Makers Handbook is as indispensable as an apple press.--David Buchanan, author of Taste, Memory

We wish we 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 Makers 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 Makers 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 Handbook 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 nectar of the gods from here on in when next you pop a cork.--Michael Phillips, author of The Apple Grower and The Holistic Orchard

Claude Jolicoeur's New Cider Makers 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.--Mike Beck, president, U.S. Association of Cider Makers

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 orchard to bottle, with both guidance and technical background all along the way.--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 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."

About the Author

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