

how to make apple cider

How to Make Apple Cider: A Step-by-Step Guide to Crafting Your Own Fresh Brew

how to make apple cider is a question many homebrewers and apple enthusiasts ask themselves, especially when the crisp aroma of fall apples fills the air. Making apple cider at home is a rewarding process that connects you with the age-old tradition of turning fresh fruit into a delicious, refreshing beverage. Whether you're aiming for a non-alcoholic version to enjoy with family or a fermented hard cider with a bit of a kick, understanding the basics will set you up for success.

In this guide, we'll explore the essential steps, tips, and insights to help you craft apple cider from scratch, using natural ingredients and simple equipment. Along the way, you'll learn about apple selection, pressing techniques, fermentation basics, and flavor variations that can elevate your homemade cider.

Choosing the Right Apples for Your Cider

The foundation of great apple cider lies in the apples you select. Not all apples are created equal when it comes to cider making, and combining different types can bring out the best flavors.

Understanding Apple Varieties

Apples are generally categorized into four main types for cider making:

- **Sweet Apples:** High in sugar, these apples contribute to the cider's alcohol content and sweetness. Examples include Fuji, Gala, and Honeycrisp.
- **Tart Apples:** These add acidity and brightness, balancing the sweetness. Think Granny Smith or Jonathan apples.
- **Bitter Apples:** Rich in tannins, which add body and complexity. Some heritage cider apples or crabapples fall into this category.
- **Bitter-Sweet Apples:** Combining tannins and sugars, these are ideal for traditional cider making but can be harder to find in grocery stores.

Mixing sweet and tart apples creates a balanced cider that is both flavorful and refreshing. For beginners, a blend of common sweet and tart apples works well.

Where to Source Your Apples

If you're aiming for the freshest and most flavorful cider, try to use fresh, locally grown apples. Farmer's markets, orchards, or even your backyard apple tree can be great sources. Avoid apples that are overly bruised or rotten, as they can negatively affect the taste and fermentation.

Preparing Apples for Cider

Once you have your apples, the next step is to prepare them for pressing and juicing.

Washing and Sorting

Rinse your apples thoroughly under cold water to remove dirt, pesticides, and debris. Sort out any spoiled or damaged apples to prevent off-flavors in your cider.

Cutting and Crushing

To extract juice efficiently, you'll want to cut the apples into smaller pieces. This makes the pressing process easier. If you don't have a specialized apple crusher, you can use a food processor or even chop them finely by hand. The goal is to break the apples down enough to release juice without turning them into mush.

Extracting Juice: Pressing the Apples

Juice extraction is a critical step in how to make apple cider, as the quality of juice directly impacts the final drink.

Using an Apple Press

An apple press is designed to crush and squeeze apples, efficiently extracting their juice. There are various types available, from small hand presses to larger hydraulic models. To use:

1. Place the crushed apple pulp into the press basket.
2. Apply pressure gradually to squeeze the juice out.
3. Collect the juice in a clean container.

If you don't own an apple press, some cideries or orchards offer pressing services, or you can improvise with a clean cloth and manual pressing.

Filtering the Juice

After pressing, you might notice some pulp or sediment in the juice. Strain the juice through a fine mesh sieve or cheesecloth to remove solids. Clear juice ferments more evenly and tastes cleaner.

Fermenting Your Apple Cider

Fermentation is what transforms apple juice into cider, introducing complexity, effervescence, and sometimes alcohol.

Deciding Between Sweet and Hard Cider

- **Sweet cider is simply fresh apple juice, often pasteurized or refrigerated to prevent fermentation. It's non-alcoholic and perfect for immediate enjoyment.**
- **Hard cider undergoes fermentation, where natural or added yeast consumes the sugars, producing alcohol.**

Natural vs. Cultured Yeast

You can rely on the natural yeast present on the apples' skins to start fermentation, but this can be unpredictable and slow. For consistent results, many homebrewers add a cultured cider or wine yeast strain, like *Saccharomyces cerevisiae*.

Fermentation Process

1. Pour the filtered juice into a sanitized fermentation vessel, such as a glass carboy or food-grade plastic bucket.
2. Add yeast if using. You may also add yeast nutrients to help fermentation.
3. Seal the vessel with an airlock to allow CO₂ to escape while preventing oxygen and contaminants from entering.
4. Store the cider in a cool, dark place (around 60-70°F or 15-21°C) for 1 to 3 weeks.

5. Check for bubbling in the airlock, which indicates active fermentation.
6. Once bubbling stops, fermentation is complete.

Racking and Aging

After fermentation, the cider will contain sediment (lees) that can affect taste if left too long. Carefully siphon (rack) the cider into a clean container, leaving sediment behind. Aging the cider for a few weeks to months in a cool place helps mellow flavors and improve clarity.

Enhancing Your Cider: Flavor Additions and Carbonation

One of the joys of making your own apple cider is experimenting with flavors and textures.

Adding Spices and Fruits

During or after fermentation, you can add ingredients such as cinnamon sticks, cloves, nutmeg, or ginger to infuse warm, seasonal notes. Other fruits like pears, berries, or citrus peels can add complexity and freshness.

Carbonation Techniques

Naturally carbonated hard cider has a pleasant fizz. To achieve this, you can:

- **Bottle Conditioning:** Add a small amount of sugar or priming sugar before bottling to encourage yeast to produce CO₂ in sealed bottles.
- **Force Carbonation:** Use a keg system with CO₂ tanks to carbonate the cider artificially.

Be cautious with bottle conditioning, as too much sugar can cause bottles to explode. Use precise measurements and sturdy bottles designed for pressure.

Storing and Serving Your Homemade Apple Cider

Proper storage preserves the flavor and freshness of your cider.

Storage Tips

Keep cider in a cool, dark place. Hard cider can be refrigerated to slow down any residual fermentation and maintain quality. Sweet cider is best consumed fresh but can last up to a week in the fridge.

Serving Suggestions

Serve chilled or warmed up with spices for a cozy treat. Hard cider pairs beautifully with cheese, roasted meats, and autumnal dishes. For a festive touch, garnish with apple slices or cinnamon sticks.

Common Challenges and Tips for Successful Apple Cider

Making cider is part science, part art, and sometimes a bit of trial and error.

- **Preventing Off-Flavors:** Sanitize all equipment thoroughly to avoid contamination.
- **Controlling Fermentation Temperature:** Too warm, and the yeast may produce unwanted flavors; too cool, and fermentation slows.
- **Balancing Sweetness and Acidity:** Test your juice's sugar content with a hydrometer if possible, and adjust blends accordingly.
- **Patience is Key:** Letting cider age properly will greatly improve the taste.

Making apple cider at home is a fulfilling way to celebrate the bounty of the apple harvest season. With attention to detail, a bit of experimentation, and a love for the process, you'll soon be enjoying your very own batch of fresh, flavorful cider that friends and family will appreciate. Whether you prefer a crisp, sweet non-alcoholic drink or a complex, fermented hard cider, the journey of how to make apple cider brings a slice of tradition right to your kitchen.

Frequently Asked Questions

What ingredients do I need to make homemade apple cider?

To make homemade apple cider, you need fresh apples (a mix of sweet and tart varieties works best), water, sugar or sweetener (optional), and spices such as cinnamon sticks, cloves, and allspice for flavor.

What is the basic process for making apple cider at home?

The basic process involves washing and chopping apples, simmering them in water with spices to extract flavor, mashing or pressing the cooked apples to release juice, then straining the liquid to obtain the cider. Sweeten to taste and serve hot or chilled.

Can I make apple cider without a juicer or cider press?

Yes, you can make apple cider without specialized equipment by chopping apples into small pieces, simmering them in water until soft, mashing them thoroughly, then straining the mixture through a fine mesh sieve or cheesecloth to extract the juice.

How long does homemade apple cider keep in the refrigerator?

Homemade apple cider typically keeps for about 5 to 7 days in the refrigerator when stored in an airtight container. For longer storage, you can freeze the cider or pasteurize it to extend shelf life.

How can I make my apple cider taste more flavorful and spiced?

To enhance flavor, add warming spices like cinnamon sticks, cloves, nutmeg, and allspice while simmering the apples. You can also add a splash of lemon juice for brightness or a bit of maple syrup or brown sugar for extra sweetness and depth.

Additional Resources

[How to Make Apple Cider: A Professional Guide to Crafting Your Own Beverage](#)

how to make apple cider is a question that has intrigued both homebrewers and beverage enthusiasts for generations. Apple cider, a drink with deep cultural roots and seasonal popularity, offers a unique blend of tartness, sweetness, and complexity derived from the humble apple. This article explores the comprehensive process of making apple cider, examining the necessary ingredients, equipment, and techniques involved. It also

delves into the nuances of fermentation, storage, and flavor customization, catering to both novices and experienced cider makers.

Understanding Apple Cider: What It Is and What It Isn't

Before diving into the practicalities of cider making, it's essential to clarify what apple cider truly represents. In many regions, "apple cider" refers to unfiltered apple juice, often non-alcoholic, consumed fresh or pasteurized. However, in the context of home fermentation or craft beverages, apple cider generally denotes an alcoholic fermented drink derived from apple juice.

The distinction matters because the cider-making process involves fermentation, which converts natural apple sugars into alcohol using yeast. This transformation not only alters the beverage's chemical profile but also its taste, texture, and shelf life. Understanding this baseline helps set realistic expectations for the process and final product.

The Core Ingredients for Making Apple Cider

Choosing the Right Apples

The foundation of quality apple cider lies in the apples selected. Various apple varieties impart different flavor profiles, acidity, and sugar content, which influence the cider's character. Traditionally, cider makers use a blend of:

- **Sweet apples:** such as Fuji or Gala, to provide fermentable sugars and smoothness.
- **Tart apples:** like Granny Smith or McIntosh, to add acidity and brightness.
- **Bittersharp or bittersweet apples:** often heritage varieties, contributing tannins and complexity.

Balancing these apple types can yield a cider with a well-rounded flavor, avoiding an overly sweet or sour outcome. For home cider makers, mixing several varieties is recommended to approximate this balance.

Yeast Selection: Wild vs. Cultured

Yeast is the microorganism responsible for fermentation, and its choice significantly

affects cider quality. Two primary options exist:

- **Wild yeast:** naturally present on apple skins and in the environment, offering unpredictable but potentially complex fermentations.
- **Cultured yeast strains:** commercially available yeasts designed for cider, wine, or beer, offering controlled and consistent fermentation.

While wild fermentation lends authenticity and complexity, it requires careful monitoring to avoid off-flavors or spoilage. Cultured yeasts provide reliability, faster fermentation, and specific flavor profiles such as dryness or fruitiness.

Additional Ingredients and Additives

Aside from apples and yeast, cider makers may incorporate:

- **Yeast nutrients:** to support healthy fermentation, especially when juice lacks essential minerals.
- **Campden tablets (potassium metabisulfite):** to sanitize juice and inhibit unwanted microbes before fermentation.
- **Sweeteners or spices:** optional additions for flavor adjustment, including honey, cinnamon, or cloves.

The inclusion of these elements depends on the maker's style preferences and the condition of the apple juice.

The Step-by-Step Process of Making Apple Cider

1. Extracting Apple Juice

The initial phase involves obtaining fresh apple juice, which can be accomplished through:

- **Pressing:** Using an apple press or manual crusher to crush and press apples, releasing juice.
- **Purchasing fresh-pressed juice:** Available at local orchards or farmers markets, ensuring quality and freshness.

It is critical to use fresh, unpasteurized juice free from preservatives like sorbates or sulfites, which inhibit fermentation.

2. Preparing the Juice for Fermentation

Once juice is extracted, it often requires preparation:

- **Pasteurization or sanitation:** Adding Campden tablets to eliminate wild microbes without compromising yeast inoculation.
- **Adjusting sugar and acidity:** Testing and modifying specific gravity and pH to optimize fermentation conditions.

Testing the juice with a hydrometer can guide adjustments to achieve desired alcohol content and flavor balance.

3. Fermentation Setup

The juice is then transferred into a sanitized fermentation vessel, typically a glass carboy or food-grade plastic fermenter. At this stage:

- **Yeast is pitched:** Adding the chosen yeast strain under aseptic conditions.
- **Fermentation airlock is installed:** Allowing CO₂ to escape while preventing contamination.

Maintaining a controlled temperature range (typically 60-75°F or 15-24°C) is vital for yeast performance and flavor development.

4. Monitoring and Managing Fermentation

Fermentation duration varies but usually lasts 1 to 3 weeks. During this time, cider makers should:

- Monitor specific gravity periodically to track sugar conversion.
- Check for signs of contamination or off-odors.

- Optionally rack (transfer) the cider off lees (sediment) to improve clarity and flavor.

Patience is key; rushing this phase can result in incomplete fermentation or undesirable flavors.

5. Maturation and Bottling

After fermentation concludes, cider typically undergoes a maturation period ranging from several weeks to months. This resting phase allows flavors to integrate and harsh notes to mellow.

Before bottling, cider makers may:

- Adjust sweetness by back-sweetening with unfermented juice or sugar, coupled with stabilizers to prevent renewed fermentation.
- Carbonate the cider naturally by adding priming sugar or force carbonate using CO₂ tanks.
- Filter or clarify the cider for aesthetic appeal.

Proper bottling techniques and sanitation minimize risks of oxidation and spoilage.

Comparing Homemade Apple Cider to Commercial Varieties

Homemade apple cider offers unparalleled customization and freshness but requires time, equipment, and a degree of knowledge. Commercial ciders benefit from industrial-scale quality control, consistent flavor profiles, and extended shelf life due to pasteurization and additives.

However, home production allows experimentation with rare apple varieties, fermentation methods (such as wild vs. cultured yeast), and flavor inclusions. This flexibility enables makers to tailor cider to personal tastes, ranging from dry and crisp to sweet and spiced.

Despite these advantages, home cider making carries risks such as contamination, off-flavors, and inconsistent results, particularly for beginners. Investing in proper sanitation, quality ingredients, and patience mitigates these challenges.

Enhancing Your Apple Cider: Tips and Considerations

The art of crafting apple cider can be refined through several strategies:

- **Experiment with apple blends:** Different ratios of sweet, tart, and bitter apples create diverse flavor profiles.
- **Control fermentation temperature:** Cooler fermentations produce cleaner, crisper ciders, while warmer temperatures may yield more complex esters.
- **Incorporate aging techniques:** Barrel aging or adding oak chips can introduce depth and tannins.
- **Adjust carbonation levels:** From still to sparkling, carbonation affects mouthfeel and perception of acidity.

Documenting each batch's variables helps identify preferred methods and replicate successful results.

Producing apple cider involves a blend of science and artistry, demanding attention to detail and an appreciation for the raw materials. From selecting apples to managing fermentation, each step influences the final beverage's quality and character. Whether pursuing apple cider making as a hobby or a potential business venture, understanding these processes equips enthusiasts to craft cider that honors tradition while allowing personal innovation.

[How To Make Apple Cider](#)

how to make apple cider: [Texas Jack's Famous Apple Cider Recipes](#) Dennis Waller, 2014-07-21
Are you looking for something the whole family can do together in the kitchen while providing something healthy and delicious to drink? Like making a big ol pitcher of Sweet Apple Cider? Or, having some delightfully unique recipes for apple cider smoothies that will blow the socks off family and friends? Are you fed up with paying \$10 for a 6 pack of Hard Apple Cider? Or maybe you are tired of everyone drinking your expensive store bought cider before you had a chance to have just one bottle. Or maybe, just maybe, you have been sitting there wondering or wishing your hard apple cider was more than it is. Well folks, with this here recipe book by your good old friend, Texas Jack, no longer will you be wondering about those things. With this Apple Cider book, you'll be able to take control back and learn how to make your very own Sweet or Hard Apple Cider in your own home. And the best part? Well now, how about saving some serious money while giving yourself a healthier drink. Yepper, that's what this book is about. Just read that description there to get the details and join the Texas Jack Nation! Apple cider and the making of apple cider are as much of our

American Heritage as baseball and apple pie. Wow, seems these apples play an important part of our history, eh? Interestingly enough, President John Adams on just about every day of his adult life, started it off with a tankard of apple cider. When asked, his reply was, "To do me good." Must have been something to it as he lived to be 91 years old. Now to be clear here, drinking apple cider every day may or may not add to your longevity, but either way, it will certainly make life more enjoyable. This recipe book contains recipes for making your own Sweet Apple Cider, Hard Apple Cider, and recipes for Apple Cider Smoothies, Hot Apple Cider Drinks, and a variety of Apple Cider Punches. Nothing fancy, just easy recipes that just about anyone can follow. Another excellent aspect to this book is it will keep you out of trouble with grandma. Like she said, I'll squeeze the cider out of your adam's apple if you don't behave. With this recipe book, no worries just give her a big glass of good old apple cider, or maybe the whole jug just to be safe. Enjoy!

how to make apple cider: How to Make Homemade Apple Cider and Hard Apple Cider

James Meyer, 2021-04-09 If you're a lover of making homemade beverages, then try out this all summer cool APPLE CIDER AND HARD APPLE CIDER HOMEMADE beverage. Apple Cider is an apples juice which contains vitamins and minerals that helps to build up cells in the body. Apple cider has been in existence since time immemorial and has been consumed by numerous individuals, with recognized varieties followed back to Rome, Ancient Greece, and beyond. But today Apple Cider is enjoying resurgence back into market in a big way, because apple cider is good for our body and delicious, and mostly in light of the fact that countless individuals suddenly hate gluten. Facts you should know Apples are sodium and cholesterol free, rich in vitamins Potassium Calcium Iron Vitamin A Vitamin C Apple cider contains polyphenols. polyphenols are compounds in plants that perform as antioxidants. They can assist the body with battling against free radicals and cell harm, bringing down your risk of specific sorts of cancer, heart disease and diabetes. Polyphenols additionally help to ease irritation in the body. Taking this APPLE CIDER AND HARD APPLE CIDER HOMEMADE beverage. Will surely keep you away from seeing the doctor. GET YOUR COPY NOW

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how to make apple cider: Apple Cider Vinegar Making Simplified Weston Rothschild, 2023-07-11 With the help of this Clear Beginners Guide, Learn the Art of Making Apple Cider Vinegar! Do you find the tangy, multipurpose liquid known as apple cider vinegar to be fascinating? Do you want to learn how to make your very own, homemade, premium apple cider vinegar? Look nowhere else! The definitive guide Apple Cider Vinegar Making Simplified will lead you through the world of apple cider vinegar, from comprehending its origins and science to mastering the art of making it at home. This thorough guide will teach you how to make apple cider vinegar step-by-step, from choosing and preparing the apples through fermentation, clarification, maturation, and bottling. Even novices can confidently set out on their own apple cider vinegar-making adventure with the help of thorough explanations and useful advice. troubleshooting typical problems? We have

your back! Learn how to solve problems with fermentation that include cloudiness, off-putting odors, and yeast and mold growth. The journey, however, continues on. Beyond the fundamentals, this book delves into the fascinating world of enhancing and flavoring apple cider vinegar. Learn how to create distinctive and mouthwatering flavor combinations by infusing your vinegar with fruits, herbs, and spices. Your homemade apple cider vinegar will become a flavorful addition to your culinary creations, whether you use it in zingy citrus blends or calming herbal infusions. However, apple cider vinegar is more than just a taste. Learn about the advantages of apple cider vinegar for your health, including how it can improve heart health, support blood sugar control, and support digestion. Find delicious ways to add apple cider vinegar to your diet, whether it be in sauces, marinades, salad dressings, or even hydrating drinks. Additionally, look into its potential applications in natural sore throat treatments, skin care, and other areas. This comprehensive guide answers frequently asked questions about using store-bought apple juice, fermentation times, pregnancy safety, and appropriate storage methods for homemade apple cider vinegar. It is jam-packed with useful information. Apple Cider Vinegar Making Simplified is your go-to guide if you're prepared to set out on a flavorful and healthy journey. Start producing your own batch of homemade apple cider vinegar right away and enjoy the sense of accomplishment that comes from making this multipurpose remedy from scratch. Don't pass up this chance to learn more about apple cider vinegar and discover all of its health and culinary benefits. Get a copy of Apple Cider Vinegar Making Simplified right away and become a part of the expanding apple cider vinegar community!

how to make apple cider: Best Recipes for Apple Cider Vinegar Dr Aydin Ares, 2022-02-25 Apple juice vinegar is a kind of vinegar produced using apples. Duh, correct? All the more explicitly, it's matured squeezed apple. To make apple juice vinegar, apples are squashed and presented to yeast. By doing this, the normal sugar from the apple is aged over the long run and transformed into liquor (like you would do with wine). Sounds like making apple juice, isn't that so? Definitely, in light of the fact that the cycle is comparative. The thing that matters is the apple juice vinegar is matured twice - once to make fermented juice and a subsequent opportunity to make it vinegar.

how to make apple cider: Homemade Apple Cider Vinegar Manual Colton Bowyer, 2022-09-27 The best part is that you can easily make apple cider vinegar on your own. Because we have so many of them, we use whole apples, but apple peels and cores can also be used to make apple cider vinegar. To make apple cider vinegar, one common practice is to collect and freeze spent apple peels, cores, and slices for later use. Let's go through the steps of making fermented, probiotic-rich, delicious apple cider vinegar from scratch, shall we? There you have it; the good stuff.

how to make apple cider: Apples to Cider April White, Stephen M. Wood, 2015-02-15 Learn from expert cidermakers how to go from a bushel of crisp apples to your first batch of still cider, avoid common mistakes, and taste like a pro.

how to make apple cider: Dr. Sebi Cure for Acne Lisa Johnson, 2022-05-03 Are you going crazy with treating Acne? Have you tried different medications and some tips suggested by your friends and family and still got no fruitful results? Do you want to detox your body permanently and get rid of the acne? You know what... I have the right solution for YOU! There is no doubt that medical sciences have revolutionized the treatment of different body ailments. However, sometimes the body becomes resistant due to such medications' high usage, and you don't get the desired outcome. In this case, you need some natural remedy that has no side effects, and here comes the role of Dr. Sebi's natural alkaline diet. Dr. Sebi is known for his unique diet plans to cure different bodily diseases, especially acne. This book would highlight acne's possible causes and suggest the best natural remedies through different diet plans. In this Book, you'll find: · Which are the different types of acne and causes. · The 9 most effective home remedies to treat acne naturally in less than 5 days and prevent relapse. · A 7-Day Alkaline Diet Plan to Rebalance Ph Levels. · Why apple cider vinegar is one of the best solution for acne. · The Dr. Sebi's truth and myth about acne Dr. Sebi Cure for Acne will help you make successful lifestyle choices to promote health, be active, eat healthily, and thrive, not just survive. Are you ready to change your life? What are you waiting for? Click buy now at the top of this page to get started!

how to make apple cider: *Easy and Effective Home Remedies for Hair Loss* ,

how to make apple cider: The Complete Cook's Country TV Show Cookbook Season 11 America's Test Kitchen, 2018 This eclectic collection offers foolproof methods for making over 400 kitchen-tested recipes. And in addition to learning how to make great food, home cooks get a glimpse into the origins and inspiration behind many of the dishes. A comprehensive shopping guide lists not just the ingredient and equipment winners featured on the TV show but also the dozens of other products given the coveted America's Test Kitchen seal of approval.

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how to make apple cider: The Complete Cook's Country TV Show Cookbook Includes Season 13 Recipes America's Test Kitchen, 2020-08-25 Hit the road with top-rated Cook's Country TV and devour another year of great American recipes. Discover new recipes from across the U.S. and cook them along with the cast of the hit TV show Cook's Country. The homegrown recipes cover both classic and regional favorites from small-town America to the big city. Season 13 recipe highlights include fresh takes on homey foods such as Cheesy Stuffed Shells, One-Batch Fried Chicken, and Pennsylvania Dutch Apple Pie as well as newly created recipes for Amish Cinnamon Bread, Eggplant Pecorino, and Greek Chicken. This cookbook has it all, from fluffy omelets, pancakes, biscuits, and muffins to plenty of desserts, cakes, cookies, pies, and more. In addition to more than 475 foolproof recipes, there is information on the backstory and inspiration behind many of the dishes. A comprehensive shopping guide lists all of the winning products featured on the TV show including ketchup, strawberry jam, and vanilla ice cream.

how to make apple cider: Old-Fashioned Jams, Jellies, and Sweet Preserves Jo Ann Gardner, 2015-01-27 Jo Ann Gardner and her husband, Jigs, have been farming for nearly four decades, specializing in fruit, dairy, and herb products. Jo Ann makes and sells seventy-five cases of jams, jellies, and preserves a year, making her a master on the subject. This delightful reissue of her classic text is a testament to the continued relevance of her years of gardening knowledge. In this updated and full-color edition of Old-Fashioned Jams, Jellies, and Sweet Preserves, Jo Ann takes you back to the basics. This is a clear, concise horticultural and culinary reference book that concentrates on the small fruits, with a glance at tree fruits and wild fruits, too. It offers environmentally sound directions for growing and harvesting, as well as simple guidelines for canning and preserving. Moreover, it contains a treasure trove of seventy-five exciting recipes for preserving, baking, and cooking—unusual marmalades, for example, are coupled with English muffins. From gooseberries and elderberries to classic strawberries and rhubarb, Jo Ann has it covered! Whether an old hand or a novice, you'll find Old-Fashioned Jams, Jellies, and Sweet Preserves enlightening and informative, not to mention delicious! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking,

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