



The Cider Makers Hand Book; A Complete Guide for Making and Keeping Pure Cider

By J M Trowbridge

Theclassics.Us, United States, 2013. Paperback. Book Condition: New. 248 x 190 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1917 edition. Excerpt: . juice or cider while trying it with the saccharometer and thermometer. It is usually eight or ten inches high, about two inches in diameter, of rather thick glass, with a broad foot to stand safely, and a nose or lip to pour out contents. Vinous. Having wine-like or spirit-like taste or smell. Not merely alcoholic, but more like wine. Vinosity. The state or quality of being vinous. Wine. Fermented juice of the grape; unfermented juice of the grape is not wine, but must. CHAPTER III. APPLE JUICE. For cider-making purposes the apple may be considered as a fruit consisting of solid substance or parenchyma not soluble, and of juice, which is water holding in solution saccharines, organic acids, extractives, and a little potash, lime, and phosphorus. After being expressed the juice contains also another material, very important in cider-making, though so minute in...



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Reviews

This publication may be really worth a go through, and a lot better than other. It really is written in simple terms and never difficult to understand. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- **Natalie Abbott**

This book will not be simple to get going on reading but extremely exciting to read through. Yes, it can be playful, still an interesting and amazing literature. I am very easily could possibly get a delight of reading a written book.

-- **Rene Olson**