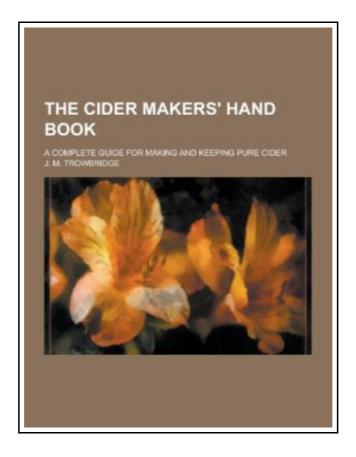
The Cider Makers Hand Book; A Complete Guide for Making and Keeping Pure Cider



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(Hunter Witting)

THE CIDER MAKERS HAND BOOK; A COMPLETE GUIDE FOR MAKING AND KEEPING PURE CIDER



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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 conteuts. 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 cidermaking 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 quantity as to be imperceptible to the naked eye. It exists on the surface of the fruit, or it may be obtained from the air in the process of grinding and pressing. That substance is ferment, upon which the change from natural juice to cider depends. It is upon the varying proportions to each other of these materials in their juices that the relative qualities and value of apples for cider-making depend. If the saccharines are in high proportion, the cider will be strong; if low, it will be weak, because all alcoholic Btrength comes from saccharines alone. If the...

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