



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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