

Beer Aisle



September 2014

Apple Season

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Cider 101

Cider or cyder (/ˈsaɪdər/ SY-dər) is a fermented alcoholic beverage made from the unfiltered juice of apples. Cider alcohol content varies from 1.2% ABV to 8.5% or more in traditional English ciders, and 3.5% to 12% in continental ciders.



Apple Cider Bread

Adapted from Gerald Norman's "Beer Bread" on Food.com

INGREDIENTS:

- 3 cups flour (sifted)
- 3 teaspoons baking powder (omit if using Self-Rising Flour)
- 1-teaspoon salt (omit if using Self-Rising Flour)
- ¼ cup sugar
- 1 (12oz.) bottle of any Hard Cider
- ¼ cup butter, melted



DIRECTIONS:

1. Preheat oven to 375 degrees.
2. Sift flour into large bowl, along with the remaining dry ingredients, making sure they're mixed well.
3. Add hard cider and stir until just blended.
4. Pour into greased loaf pan and pour melted butter right over the top.
5. Bake for 55-60 minutes or until gold brown, then remove from pan and let cool for 15 minutes before cutting and serving.

Kristin's Tip:

There's a ton of possible add-ins to this recipe to tailor it to your tastes. I would love to try adding dill, cheddar cheese, or Italian spices for a savory twist. On the other end of the spectrum, try adding 2 tablespoons of honey, raisins, cinnamon or chunks of apple for a sweeter version.

The Cider Press: A Brief Cider History

Feb 2, 2011 • Chris Lehault

America's love affair with hard cider stretches back to the first English settlers. Upon finding only inedible crabapples upon arrival, the colonists quickly requested apple seeds from England and began cultivating orchards. Grafting wood to produce proper cider apples arrived soon after and American cider production was well under way.

While apple trees had little trouble taking to the New England soil, *it was trickier to cultivate the barley and other grains required for the production of beer.* So cider became the beverage of choice on the early American dinner table.

By the turn of the eighteenth century, *New England was producing over 300,000 gallons of cider a year,* and by midcentury, the average Massachusetts resident was consuming 35 gallons of cider a year. John Adams supposedly drank a tankard of cider every morning to settle his stomach.

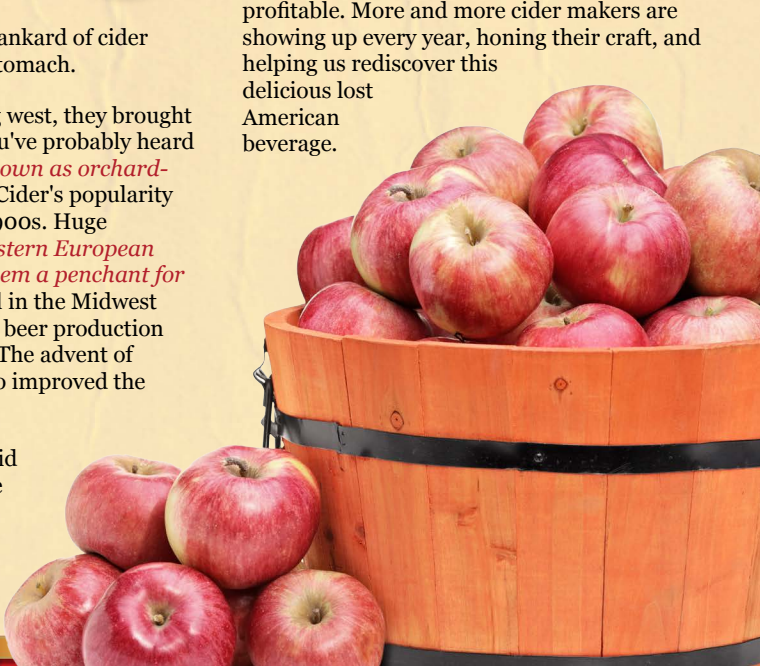
As the settlers began moving west, they brought along their love for cider. You've probably heard of *John Chapman (better known as orchard-starter Johnny Appleseed).* Cider's popularity began to wane in the early 1900s. Huge numbers of *German and Eastern European immigrants brought with them a penchant for beer* over cider. Plus, the soil in the Midwest was more barley-friendly, so beer production was easier than it had been. The advent of mechanical refrigeration also improved the quality of beer year round.

While all this beer swilling did have an adverse effect on the cider industry, it did little compared to the devastating

blow of Prohibition and the Volstead Act. While some breweries survived these dark times by producing a range of goods from sodas to refrigerated cabinets, cider orchards had less flexibility. In addition to outlawing alcoholic cider, the Volstead Act limited production of sweet cider to 200 gallons a year per orchard. Prohibitionists burned countless fields of trees to the ground and surviving orchards began cultivating sweeter (non-cider) apples out of necessity.

American's love for cider never really returned after the repeal of Prohibition. While breweries could go back into production almost immediately with imported grains—and barley fields could yield their first crops within a year—it would take decades to convert the orchards, and the demand, back from snacking and cooking apples to cidermaking ones.

But *almost a hundred years later, American cider is once again on the rise.* As globalization brings cheap apples to grocery stores from half way around the world, many American orchardists have turned to cider to keep their farms profitable. More and more cider makers are showing up every year, honing their craft, and helping us rediscover this delicious lost American beverage.





The hottest products in the beer aisle are cold ciders and apple-flavored ales. Beer distributors are bringing California consumers these apple-licious drinks to your favorite bars, restaurants and markets to enjoy this fall and all year round.

Ciders

Ace Cider

Ace Apple has an apple nose and a clean dry finish. It is made out of 100% apple juice and is all natural, gluten-free and low-calorie. The alcohol is a 5% by volume. This cider goes well with all pork dishes and seafood.



Magners Irish Cider

Magners Irish Cider is the one and only vintage Irish cider; produced with specially grown apples that give this outstanding hard cider extra-full apple flavors and a crisp, fruity finish.



Ales

Apple Ahhh Rita

The limited-edition flavor combines the crisp taste of an apple margarita with a refreshing twist of Bud Light Lime, making it the perfect drink for fall fiestas.



Angry Orchard Crisp Apple

This crisp and refreshing cider mixes the sweetness of the apples with a subtle dryness for a balanced cider taste. The fresh apple aroma and slightly sweet, ripe apple flavor make this cider hard to resist.



Strongbow

Strongbow is a blend of bitter-sweet cider and culinary apples, with 50 different varieties of apple used. The apples are grown in England and France.



Redd's Apple Ale

Crisp like an apple, Redd's has a light caramel color, lively carbonation that hits the tongue with a pleasantly smooth, bubbly fizz and a strong malt finish. This apple ale is unique because it is a beer brewed with apple flavor rather than a cider brewed from apples.



Crispin Original

Crisp over ice. A classically styled, but untraditional hard apple cider. Fruit forward, with a fresh, crunchy appley nose and a deliciously refreshing, crisp mouth feel.



Woodchuck

Amber was the first cider crafted in the brewer's two-car garage back in 1991. The recipe remains



the same today as that first hand-filled bottle. Amber is a traditional cider boasting big red apple taste. Expertly crafted with a medium body, golden hue, and refreshing clean apple finish.

Sonoma Cider The Pitchfork

Crafted with a blend of apples and pears, this cider-perry hybrid twists and turns on the tongue. Candied apples, caramel and smooth vanilla sweeten the tongue before snappy, tart pear notes herald a refreshing dry finish.



Johnny Appleseed

This new hard cider is best enjoyed on the rocks to reveal its perfect balance of sweetness and intensity with a crisp and refreshing apple bite. Inspired by the legendary adventurer and storyteller, Johnny Appleseed Hard Cider was created for anyone with a story to tell. There is a bit of Johnny Appleseed in everyone who follows their own path and is inspired to discover their own adventures. So grab some friends, raise a glass and refresh your nightlife with Johnny Appleseed Hard Cider. Let the stories flow.



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