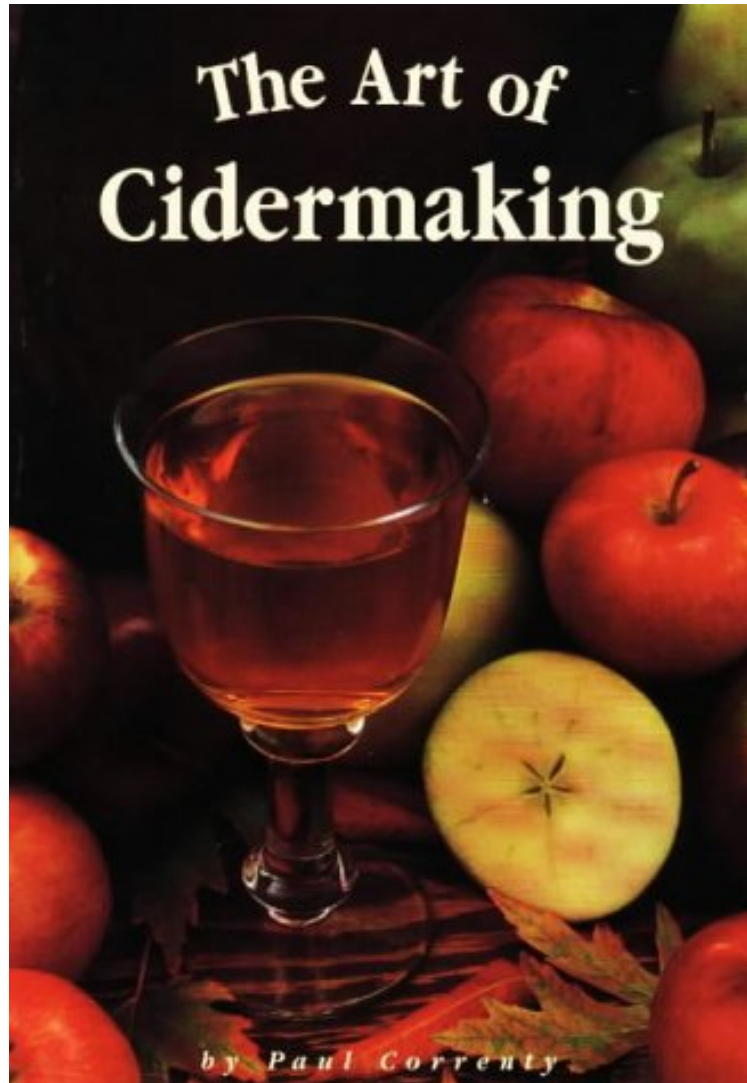


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## The Art of Cidermaking

*P Correnty*

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**P Correnty : The Art of Cidermaking** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of Cidermaking:

6 of 7 people found the following review helpful. Decent but outdated. Don't spend more than \$10.By Sun of AtomWhile the book itself has some good information and recipes, it is a little outdated. It also does not contain anything that can not be found in the other available books on making cider. I seem to have purchased the last reasonably-priced copy from . After reading it, I can say that there is nothing in this book which justifies the ridiculous prices that the remaining sellers are trying to get. Being out of print does not make this book worth 12 to 40 times the original price of \$9.95. I would recommend picking up:1. Cider: Making, Using Enjoying Sweet Hard Cider by Annie

Proulx and Lew Nichols  
2. Craft Cider Making by Andrew Lea  
3. Making Craft Cider: A Ciderist's Guide by Simon McKie  
Each of the above books can be picked up for about \$10. If you can find The Art of Cidermaking for less than \$10 or so, I would recommend adding it to your collection. Otherwise, get some of the other great books and avoid feeding the greed that is taking over the online used book market.  
0 of 0 people found the following review helpful.  
Great cider book  
By Kirk Billingsley  
Correnty's book is a great overview of cider making without going into excruciating detail about the microbiology. Excellent book for someone starting out or just wanting to take elevate their home cider making to a new level. If you enjoy making cider or think you might, this book is great, and an added bonus is the recipes. I have several of them fermenting right now.  
23 of 24 people found the following review helpful.  
Basic and Thorough  
By CGD  
While not a big beer drinker, I do enjoy a good cider now and then. Coming from a family that makes sweet cider I was interested in brewing a good batch or two of the hard stuff. Mr. Correnty does a good job of giving history and practical advice. He keeps the brewing expenses to a minimum and gives loads of information from recipies, to brew supplies, to apple selection.

The Art of Cidermaking takes you back to making cider like your many great granddads.--All About Beer