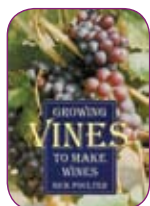


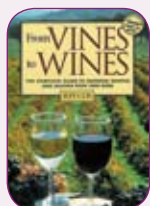
BOOKS

WINEMAKING



Growing Vines to Make Wines, Nick Poulter. A new book based on the two previously published titles *Growing Vines* and *Wines from your Vines*. Concise yet detailed information covering planting to bottling and enjoying the final product. 208 pages paperback.

Stockcode 99004



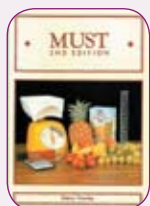
From Vines to Wines, Jeff Cox. A complete and up-to-date guide to growing grapes and making wine. For the semi-professional wine grower / maker. 235 pages paperback.

Stockcode 99008



A Guide to the Wines of England & Wales by Williamson, Moore & Blech. The world of English and Welsh wines is changing rapidly and many wines from the UK successfully compete on the world stage. For those who want to tour English and Welsh vineyards, this book is a comprehensive and beautifully illustrated guide to the best vineyards to visit. Also includes the types of wine each vineyard produces. 144 pages paperback.

Stockcode 99031



Must, Gerry Fowles. A unique compilation of data including details of the composition of natural ingredients in wines, liqueurs and spirits. Information on sugars, acids, phenolics, vitamins, minerals, alcohols, aroma and colour. An invaluable reference book. 110 pages paperback.

Stockcode 99005



Taming the Screw, Tyson Stelzer. The screw cap represents the most significant change in wine closure technology in history. This book details how it is used to create the most reliable seal available for bottled wine. Detailed technical discussion of the screw cap and the bottle, reasons for choosing screw caps, winemaking procedures, chemistry, bottling, capping, handling, storage and ageing. 302 pages hardback.

Stockcode 99024

CIDER-MAKING



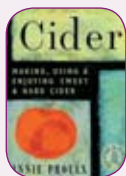
Craft Cider Making by Andrew Lea. This book is the definitive guide to artisan cider-making. The book, written by Andrew Lea, a food biochemist, who worked for many years at the National Fruit and Cider Institute is essential reading for anyone who wants to grow apple trees and to make good cider and apple juice. Highly recommended. 160 pages paperback.

Stockcode 99006



Real Cider Making on a Small Scale, Pooley & Lomax. A clear, accessible text for both the amateur and would-be professional cidemaker. 136 pages paperback.

Stockcode 99006



Cider, Making, Using & Enjoying Sweet & Hard Cider by Annie Proulx & Lew Nichols. An American book of interest to all cider and apple juice makers. Thorough but readable, includes chapters on making cider, apple varieties, vinegar and brandy. 220 pages paperback.

Stockcode 99002



Ciderland by James Crowden. This book explores the history and culture of cider-making and cider drinking from the 17th century to the present day. Richly illustrated with hundreds of beautiful colour photographs, he takes the reader on a tour of the West Country and beyond visiting a large number of artisan cider makers who communicate a rare and infectious passion for their age old art. There are sections on cider, perry and sparkling cider. This book was winner of the 2009 André Simon Award for the best food & drink writing. 256 pages paperback.

Stockcode 99006



Cider - The Forgotten Miracle, James Crowden. A witty and energetic investigation into the history of farm house cider. 119 pages paperback.

Stockcode 99007



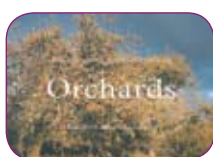
A Somerset Pomona - the cider apples of Somerset, Liz Copas. The first book on Somerset's cider apples with colour photographs of all 80 varieties still grown in Somerset today. There are drawings of every apple, showing size and shape, together with descriptive notes on their origins and quality for cider-making. 80 pages paperback.

Stockcode 99011



Growing Cider Apples: R Umpelby & L Copas. This book is a useful reference point for information on all aspects of modern cider apple growing which aims to encourage good agricultural practice. 94 pages paperback.

Stockcode 99012



Common Ground Book of Orchards: an inspiring and informative large format book exploring how orchards continue to shape local culture from custom to kitchen. Includes 50 specially commissioned photographs by James Ravillious. A treasure of a book.

Stockcode 99015



Perry Pears: edited by L C Luckwill & A Pollard. A spiral bound reprint of the classic book first published for The National Fruit and Cider Institute in 1963. It deals exclusively with perry pears and provides advice on the right varieties to grow. Detailed descriptions and photographs of over 50 named varieties. Contains a chapter on principles and practice of perry making by Pollard and Beech. 24 colour illustrations of individual pear varieties. 216 pages paperback.

Stockcode 99013



Science and Fruit: edited by T Wallace & R W Marsh. This book commemorates the work of the Long Ashton Research Station and was first published in 1953. It details the history of the progress of research in the production and use of fruit crops and has a very useful section on cider and fruit juices.

Stockcode 99014