

October 2007

Historical Harvest Cider Making

On a chilly fall evening, what hits the spot better than a mug of warm apple cider? This well-loved fall treat has been a part of the harvest experience for a very long time.



Archaeologists have found evidence of wild apple trees in Britain as far back as 4000 B.C. We know that people have been producing apple cider for at least 2,000 years.

The trees and the tradition crossed the ocean when European settlers made their way to North America. Cider was the most common fruit juice until 1930 when orange juice became popular.

Now we can purchase cider at our local farmer's market or orchard, or we can make it in our own homes. The best cider is made from fresh, ripe-to-eat, hand-picked apples with no worms or bruises. It takes about 36 apples to press one gallon of cider.

Visit the Information Desk or
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program information.

Fruit Facts

- The average apple contains about 80% juice.



- Apples are grown in every state in the U.S.

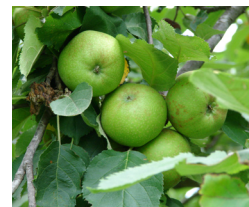
- In 2006, Michigan ranked third in the U.S. for the commercial production of apples, producing 8% of the nation's crop.

- The U.S. is second to China in the production of apples.

- Apple blossoms are Michigan's state flower.

- Apples are the second most valuable fruit in the U.S. (Oranges are first.)

- In 2002, each U.S. citizen consumed an average of 42.2 pounds of fresh and processed apple products.



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