

Wikipedia Facts

Apple Dumpling: http://en.wikipedia.org/wiki/Apple_dumpling

An **apple dumpling** is a [pastry](#) filled with [apple](#), [cinnamon](#) and occasionally [raisins](#). Apples are peeled and cored, placed on a portion of [dough](#), then filled with cinnamon and [sugar](#). Then the [dough](#) is folded over the apples and the [dumplings](#) are baked until tender.

Apple dumplings are more of a native food in the northeastern United States, around Pennsylvania. A very common recipe among the [Amish](#), it is often eaten as a breakfast item, but they are also a very common [dessert](#) item after meals. It's also popular to eat them with [ice cream](#) or in [milk](#).

Apple Cider: http://en.wikipedia.org/wiki/Apple_cider

Apple cider is the name used in the [United States](#) and parts of [Canada](#) for an unfiltered, unsweetened, non-alcoholic drink made from [apples](#). It is [opalescent](#), or opaque, due to the fine apple particles in suspension, and may be tangier than conventional filtered [apple juice](#), depending on the apples used.

This untreated cider is a seasonally produced drink of limited shelf-life enjoyed in the [autumn](#), although it is sometimes frozen for use throughout the year. Traditionally served on the [Halloween](#), [Thanksgiving](#) and [Christmas](#) holidays, it is sometimes heated and [spiced](#), or mulled.

While the term [cider](#) is used for the fermented alcoholic drink in most of the world, the term *hard cider* is used in the United States and much of Canada. In the United States, the distinction between plain *apple juice* and *cider* is not legally well established. Generally those who produce *soft cider* consider the raw juice of apples to be *cider*, and any preservation process (e.g. pasteurizing) changes the name to apple juice.

Some individual states do specify the difference. For example, according to the Massachusetts Department of Agricultural Resources "Apple juice and apple cider are both fruit beverages made from apples, but there is a difference between the two. Fresh cider is raw apple juice that has not undergone a filtration process to remove coarse particles of pulp or sediment. Apple juice is juice that has been filtered to remove solids and pasteurized so that it will stay fresh longer. Vacuum sealing and additional filtering extend the shelf life of the juice." In Canada, the Canadian Food Inspection Agency also regulates "unpasteurized apple cider".

Apple juice: http://en.wikipedia.org/wiki/Apple_juice

Apple juice is a [fruit juice](#) manufactured by the maceration and pressing of [apples](#). The resulting expelled juice may be further treated by enzymatic and centrifugal clarification to remove the [starch](#) and [pectin](#), which holds fine particulate in suspension, and then [pasteurised](#) for packaging in glass, metal or [aseptic processing](#) system containers, or further treated by dehydration processes to a [concentrate](#). Apple juice may also be sold in an untreated state.

Due to the complex and costly equipment required to extract and clarify juice from apples in large volume, apple juice is normally commercially produced. In the United States, unfiltered fresh apple juice is produced by smaller operations in areas of high apple production, in the form

of unclarified [apple cider](#). Apple juice is one of the most common fruit juices in the world, with world production led by China, followed by Poland, Germany and the United States.

Cider: <http://en.wikipedia.org/wiki/Cider>

Cider (pronounced /ˈsaɪdər/ *SYE-dər*) is a [fermented beverage](#) made from [apple juice](#). In the [United States](#) and parts of [Canada](#) the drink has been specified at least since the 1840s as **hard cider**; the unmodified term "cider" is generally assumed to refer to unfiltered apple juice. Cider varies in alcohol content from 2% [ABV](#) in French *[cidre doux](#)* to 8.5% [ABV](#) or more in traditional [English](#) ciders.

Although cider can be made from any variety of apple, certain [cultivars](#) are preferred in some regions, and these may be known as [cider apples](#). Cider is popular in the [United Kingdom](#), especially in [South West England](#). The United Kingdom has the highest per capita consumption of cider, as well as the largest cider-producing companies in the world, including [H.P. Bulmer](#), the largest. As of 2006, the UK produces 600 million litres of cider each year (130 million imperial gallons).

The beverage is also popular and traditional in Ireland; in [Brittany](#) (*[chistr](#)*) and [Normandy](#) (*[cidre](#)*) in France; in [Asturias](#) and [Basque country-Spain](#) (*[sagardoa](#)*) [Galicia](#) (Spain) (*[sidra](#)*); in the [Rheinland-Pfalz](#), [Hessen](#) ([Frankfurt am Main](#)) and other regions of Germany (*[Most](#)*, *[Viez](#)* or *[Apfelwein](#)*); and France. [Argentina](#) is a cider-producing and -drinking country, especially the provinces of [Río Negro](#) and [Mendoza](#).

United States: During colonial times apple cider was consumed as the main beverage with meals because water was often unsafe for drinking. [Ciderkin](#), a slightly alcoholic beverage made from cider [pomace](#), could also be found on colonial tables.

Sometime after [Prohibition](#) the word *cider* came to mean unfiltered, unfermented apple juice. For instance, in [Pennsylvania](#), [apple cider](#) is legally defined as an "amber golden, opaque, unfermented, entirely non-alcoholic juice squeezed from apples".^{[*[citation needed](#)*]} Imitation "cider" products may contain natural or artificial flavours or colours [generally recognized as safe](#), provided their presence is declared on the label by the use of the word "imitation" in type at least one-half the size of the type used to declare the flavour. Cider containing more than 0.5 percent alcohol by volume is classified as hard cider.

Cider may also refer to sparkling apple juice, which is often filtered, such as [Martinelli's](#) sparkling apple cider, once touted specifically as "non-alcoholic cider". Martinelli's is sold as "cider" or "juice" depending on regional usage.

Alcoholic cider is produced throughout the United States, especially in [New England](#), Michigan, upstate [New York](#) and the [West Coast](#). [Woodchuck cider](#), from [Vermont](#), is the most common brand in the US. Some U.S. products which describe themselves as Hard Cider are made by adding flavourless spirit alcohol to apple juice pressed from juice apples rather than cider apples.

Smaller cider breweries are becoming more common as well, some producing varieties of hard cider reminiscent of English ciders.