Cider Fast Facts

1. The most common fruit on 19th-century New England farms was the apple. Many farms had orchards of 100-300 trees or more; the apples were mostly turned into hard cider or dried for cooking.

2. While hard cider is made from apples, beverages can be made from different fruits, including pears, plums, and honey. Fermentation produces alcohol, which prevents spoilage.

3. New England families produced an average of 10 barrels of cider per household every fall.

4. Johnny Appleseed, a figure popularized by folklore, was named after a real American pioneer — the apple advocate John Chapman, born in 1774 in Leominster, Massachusetts.

5. President John Adams was a proponent of hard cider, and is said to have started each day with a glass of the stuff!

6. Cider also played a role in the election of 1840, when Whig candidate William Henry Harrison ran under the guise of a “log cabin and hard cider” man of the people, portraying incumbent Democratic presidential candidate Martin Van Buren as an elitist who only drank fancy “White House champagne.”

7. The Village grows over 100 named apple varieties, replicating those found in 19th-century orchards including Winter Banana, Porter, Blue Pearmain, and Sops of Wine.

8. Cider apples have great names — such as Hagloe Crab, Granniwinkle, and Red Streak — and you can see these varieties at our newly planted Cider Apple Orchard, just behind the cider mill!

9. It takes approximately one bushel of fruit (approximately 120 apples) to make three gallons of cider.

10. National Cider day is November 18th — celebrate with a glass of local New England cider!