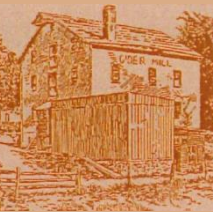




Ralston Cider Mill Press

FALL 2019



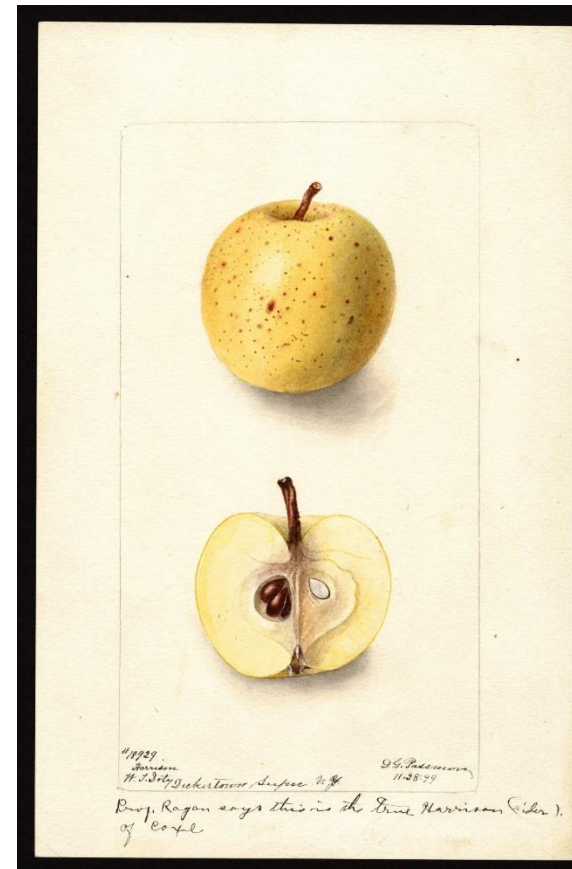
Ralston Cider Mill Museum
336 Mendham Road West
Mendham, NJ 07945



Reviving New Jersey's Rich Cider Heritage

At the Ralston Cider Mill we tell the story of New Jersey's cider history. With original machinery that was used for pressing thousands of gallons of cider and producing hard cider and distilled applejack, the mill offers visitors a glimpse into a bygone era. But cider in New Jersey is not only a story of the past. Today we are experiencing a renewed popularity of hard cider. As writer Fran McManus explained in an October lecture at the museum, the future of hard cider in the Garden State is being made with a nod to the drink's great historic legacy.

While it is hard to envision Newark as the home of New Jersey's finest apples, the city was renowned for a cider produced from four local varieties - Campfield, Poveson, Granniwinkle and particularly the Harrison. Known as "the champagne of ciders," Newark Cider was considered the finest in America and was favored by George Washington. Unfortunately, as industry and urbanization wiped out the orchards around Newark in the 19th century and Prohibition later eliminated the market for hard cider, Newark Cider and its apple varieties were nearly lost forever.



The Harrison Apple

By the late 20th century, Harrison and Poveson apples were on the brink of extinction. Between the 1970s and 2010s a handful of old Harrison trees were discovered around Newark and were used for clippings. Today you can order Harrison apple trees for your backyard, but they are still rare. While the Poveson was thought to be totally extinct, there is newfound hope. An orchard in New York that traces its ownership to 19th century New Jersey growers has fruits that are believed to be either authentic Povesons or a close relative.

With these rediscovered varieties, local hard cider producers are excited at the opportunity to recreate America's finest cider, and as the future of hard cider in New Jersey continues to grow, the Ralston Cider Mill will continue to share its story.



photo: ediblejersey.com



Your donation will be appreciated!

Confiscated copper still taken to the Morris County Court House. Collection of the North Jersey History & Genealogy Center

In This Issue

- Rediscovering New Jersey's Lost Cider Apples
- 100 Years Since Prohibition
- Museum Board Welcomes New Trustee

Ralston Cider Mill Press
Published by
Ralston Cider Mill Museum
An Operational Cider Mill

EDITORS

Raymond Nadaskay AIA
James Malchow

PHOTOGRAPHY

James Malchow

PRINTING DONATED BY

Trukmann's Reprographics

Museum Trustees Welcome New Board Member Kurt W. Alstede



Kurt is a longtime supporter of the museum and brings to the organization his experience as a farmer and extensive connections to the region's agricultural and historical communities.

Kurt began his career in farming in 1982. Today, Alstede Farms raises nearly 600 acres of tree fruits, small fruits, vegetables, and flowers.

When Kurt is not busy farming he enjoys stamp collecting, history, travel, and watching the New Jersey Devils play ice hockey. Kurt has been an active volunteer firefighter for nearly 38 years and has served in various nonprofit and government roles. He and his wife Barbara have three children.

Lecture Series Engages New Audiences

A series of five lectures this summer and fall brought gave new insight into the museum's story and brought a new audience of visitors to the mill for the first time.

In June, Tim Koether of Claremont Distilleries presented on the recent growth of the distilling industry in New Jersey. There are eighteen distilleries in New Jersey today.

In July, Peter Kricker of Rondout Woodworking recounted his experience restoring the Ralston Cider Mill from endangered historic site to a restored, functioning mill.

John Cox of Quercus Cooperage in High Falls, NY presented in August about the history and process of barrel making. The cooper's craft was an important part of international and transatlantic commerce, and continues today in the process of aging whiskeys and other beverages.



John Cox Photo: David Handschuh

Children's author Pat Brisson visited the museum in September for a program that included cider making, a book reading, and arts and crafts for children.

In October, writer Fran McManus and Ironbound Hard Cider presented on reviving New Jersey's hard cider heritage.

Thank you to all of our presenters and everyone who attended their programs. We look forward to another set of educational programs in 2020.



Peter Kricker Photo: James Malchow



Pat Brisson Photo: James Malchow



A raided distillery in Scotch Plains. The vat shed is similar to one that once stood at the Ralston Cider Mill. Photo: Plainfield Public Library

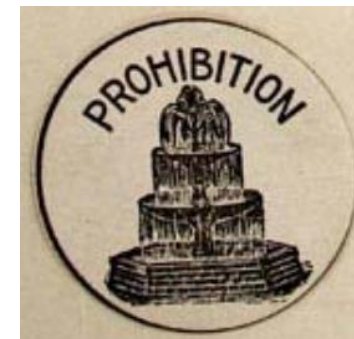
2020 Marks Prohibition's Centennial

The Volstead Act enforcing Prohibition went into effect in January 1920, shepherding in an era of enforced morality, bootlegging, and unprecedented social change.

The 18th Amendment, which banned the manufacture, sale, and transportation of alcohol in the United States, was the result of decades of political action. Motivated by a desire to address the social ills associated with alcoholism, like vagrancy and domestic abuse, as well as by moralism and anti-immigrant bias, a broad coalition of reformers skillfully achieved its political goal.

While the National Prohibition Party's emblem of a "Fountain with Flowing Water," symbolized a pure and healthy non-alcoholic beverage, the era was awash in untold quantities of illegally produced alcohol, including applejack distilled and bottled in secret basements at the Ralston Cider Mill.

Today, a century later, the legacy of Prohibition is all around us, from words in our vocabulary to enduring traditions that emerged in that era. The National Prohibition Party is still active, too. In 2012 its candidate for President of the United States received 518 votes nationwide.



Your Donation

will insure continued restoration and provide operating funds for the coming year. Thank you for your support. Please use the return envelope to mail your donation. You can also donate online at www.ralstoncidermill.org and support the mill through AmazonSmile.

The Ralston Cider Mill is a 501(c)(3) not-for-profit organization. All donations are tax-deductible.

We Are Grateful

for support from the A.P. Kirby, Jr. Foundation, The Morris County Heritage Commission, and the ongoing generosity of Foerster Landscaping and Alstede Farms.

Volunteers

are the core of the Museum's team. We are happy to train new volunteers to lead tours and bring the mill experience to the public. Please indicate your interest in volunteering on the enclosed envelope.

Board of Trustees

John O'Hara, President
Steve Freeman, Secretary, Treasurer
Kurt W. Alstede
Raymond Nadaskay, AIA
Carolyn Daly, Esq., Emeritus
James Malchow, Director

Contact the Mill

Ralston Cider Mill
336 Mendham Road West
Mendham, NJ 07945
info@ralstoncidermill.org

www.ralstoncidermill.org