

Teacher Resource Information: **Apples and Apple Cider in 1917**

Families in 1917 grew many of their own fruits and vegetables in their orchards and gardens. In the fall, the families would pick the apples. They preserved their food for the winter months and one use for apples was to make apple cider. Apple cider was the fruit drink of choice for most people in America at that time. Orange juice is the most popular juice now, but in 1917 the difficulty of refrigeration and transportation made both oranges and orange juice a luxury item.

The number of different types of apples commonly available in the U.S. has dramatically decreased in the last century. The following apple varieties were ones grown in Cache Valley at the turn of the century: (list compiled from a USU Agricultural Experiment Station circular)

Annoka	Gravention	Some-are-delicious
Arkansas	Jonathan	Strawberry Apple
Bell Flower	June Apple	Wealthy
Ben Davis	Maiden's Blush	Winsap
Black Twig	McIntosh	Yellow
Early Harvest	N.W. Greening	Transparent Yellow
Gano	Pounder	Rome Beauty
Newton	Red Astrachen	Golden Perdien

The types of apples used for cider in 1917 were: Jonathan, MacIntosh, and Golden Delicious. These are popular types now, but they were fairly new at the time. For apple cider, it is good to have a blend of three different types of apples if possible.

Source: American West Heritage Center Volunteer Manual and Research Files