

# NEED TO KNOW

This month's essentials from America and the world

1

## America has tapped into cider

Fermented apple juice is flowing  
freely on this side of the pond

IN THE WESTERN CATSKILLS, THE APPLE trees from abandoned colonial-era orchards grow wild. When Alex Wilson, an apple enthusiast originally from cider-obsessed England, noticed the fruit rotting on the ground during a visit, he knew he had to do something about it. “I saw this special resource being wasted,” says Wilson, who opened Wayside Cider in 2014. “I like using things that other people think are useless and left by the wayside—hence our name.” Every year, Wilson and his partner, Irene Hussey, have upped production of their earthy, aromatic blends, which they bottle themselves. This spring, the duo unveiled a new cider taproom for food and drink pairings. Their success is part of a larger cider reawakening sweeping the U.S., with more than 600 cideries stateside. “It’s a little more egalitarian than wine,” says Wilson, “and a little more agricultural than beer.” —JESS SWANSON [waysidecider.com](http://waysidecider.com)



Wilson says, “People think cider is very sweet when in reality it’s not.”