



The Hop Grower's Handbook

The Essential Guide for Sustainable, Small-Scale
Production for Home and Market

Laura Ten Eyck and Dietrich Gehring

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Over 250 full-color images throughout

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“ **The book every grower should read to join the local hops renaissance.** ”

It's hard to think about beer these days without thinking about hops. The runaway craft beer market's convergence with the ever-expanding local foods movement is helping to spur a local-hops renaissance. The demand from craft brewers for local ingredients to make beer—such as hops and barley—is robust and growing. That's good news for farmers looking to diversify, but the catch is that hops have not been grown commercially in the eastern United States for nearly a century. Today, farmers from Maine to North Carolina are working hard to respond to the craft brewers' desperate call for locally grown hops.

Written by hop farmers and craft brewery owners Laura Ten Eyck and Dietrich Gehring, *The Hop Grower's Handbook* is a beautifully photographed and illustrated book that weaves the story of their Helderberg Hop Farm with the colorful history of New York and New England hop farming, relays horticultural information about the unusual hop plant and the mysterious resins it produces that give beer a distinctively bitter flavor, and includes an overview of the numerous native, heirloom, and modern varieties of hops and their purposes. The authors also provide an easy-to-understand explanation of the beer-brewing process—critical for hop growers to understand in order to be able to provide the high-quality product brewers want to buy—along with recipes from a few of their favorite home and micro-brewers.

The overwhelming majority of books and resources devoted to hop production currently available are geared toward the Pacific Northwest's large-scale commercial growers, who use synthetic pesticides, fungicides, herbicides, and fertilizers and deal with regionally specific climate, soils, weeds, and insect populations. Ten Eyck and Gehring, however, focus on farming hops sustainably. While they relay their experience about growing in a new Northeastern climate subject to the higher temperatures and volatile cycles of drought and deluge brought about by global warming, this book will be an essential resource for home-scale and small-scale commercial hops growers in all regions.



Laura Ten Eyck owns and operates Helderberg Hop Farm and Indian Ladder Farmstead Brewery and Cidery with her husband, Dietrich Gehring, in Altamont, New York. The two have been growing hops and brewing beer at home for more than twenty-five years and have been working to restore local hop production in the northeast. Ten Eyck is also senior manager of New York Outreach and Projects at American Farmland Trust, a nonprofit where she advocates for national and regional farmland conservation, and was previously a freelance journalist.



Dietrich Gehring is a small-scale commercial hop grower, professional photographer, home brewer, and co-owner, with Laura Ten Eyck, of Helderberg Hop Farm and Indian Ladder Farmstead Brewery and Cidery. Gehring grew up working on his grandparents' dairy farm, attended the New England School of Art and Design, and went on to pursue a career in photography. He is a photographer of agricultural and natural landscapes, selling his work through galleries and to individuals. His work has been published in numerous magazines and can be viewed online at www.dietrichgehring.com.

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