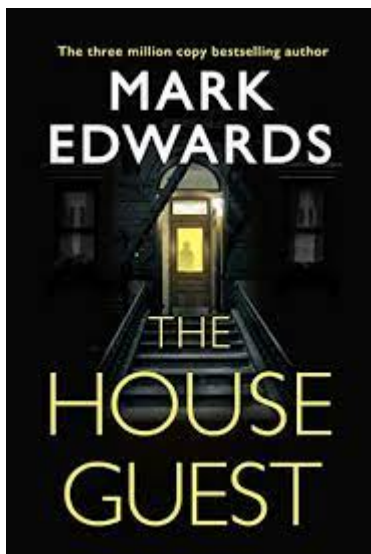


The House Guest – Mark Edwards

I believe this was an Amazon first read, either that or I purchased this book. I really like the author and his writing style.

I started this book on 12/13/22 and finished on 12/23/22. 10 days. I blew through this book quick. I really like the writing style, chapters were short and characters were very well written. Eden, a mysterious stranger knocks on the door and Adam answers the door. He and Ruth invite the stranger in and the fun begins. It took a very serious turn in part 2 where Ruth gets “kidnapped” and Adam has to search for her and Eden. Part 3 is the true kicker cause this book takes a serious turn. Not going to spoil anything. I give this book a 9/10.

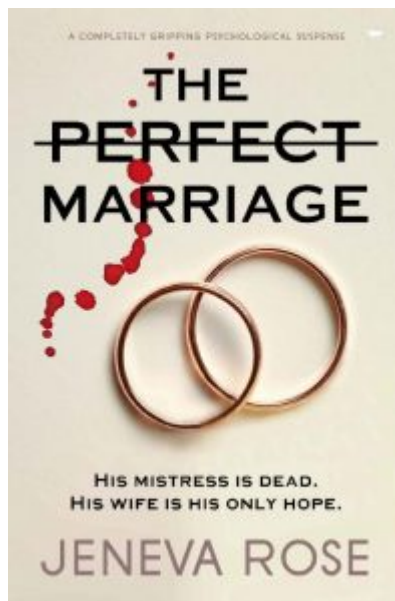


Jeneva Rose – The Perfect

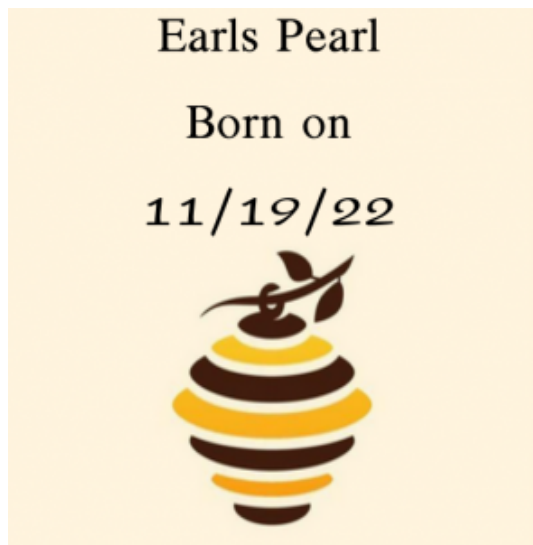
Marriage

Started this on 12/7/22. This was a TikTok must read. I'm about 10% done. I like the chapters, character based and they are short. We shall see...

So I finished this book on 12/13/22. 8 days. Sarah, the lawyer has to defend her husband for murdering his mistress. Well did he do it or not? There's too much evidence that says he didn't do it. He goes off the rails and gets into even more trouble. Then it goes down hill from here, that's where the twists come in. I really really enjoyed this book. Chapters were short, characters were very well written with no trouble keeping track of all of them. Giving a 9/10. I really recommend this book. This is her first novel and I will be reading more from her when it comes out.



Earls Pearl – Honey Mead



11/19/22

Recipe:

3 lbs honey

1 Cup hot black tea (I used Earl Grey tea...hence the name of the mead)

1/2 orange peel (I used fresh orange and peeler)

1 Tblspn Fleischmans Yeast (Yup bread yeast)

2 oz chopped raisins

I sanitized everything prior. I chopped the raisins and added them to the 1 Gallon jar. I poured in the honey. I didn't use a funnel or anything. I added the hot tea to the honey pot to melt the remaining honey and get it out. I poured that

into the gallon jug. I added the orange peel and then filled jug 1/2 way with water. I shook and shook until it was mixed well. I then added the rest of the water (not all the way to the neck!!!) and added the yeast. Put the stopper on with water in the airlock. I did not have a hydrometer so I couldn't take an initial reading for ABV. I will get one before I make the next batch though.

The yeast started working almost immediately. I could see the airlock activity within an hour.

11/30/22

Earl has been setting under my desk in the office for a little over a week. Haven't touched it. There is still activity in the airlock. It will be time to swirl it on Saturday. Can't wait!

12/3/22

I swirled Earl today. There is still a fair amount of activity in the airlock. Not gangbusters but still going. Next step is to swirl again in a week. Then let it rest and rack.

12/12/22

I swirled Earl again today. Airlock activity is slowing considerably. I'd say about every 30 seconds. It will be time to rack it soon. I'm going to give it another week or so but that will be Christmas time so we'll see....

12/21/22

I racked Earl today into the 3 Liter plastic container that I have. Didn't quite get 3L out of it. I left too much head space on the gallon. Tasted pretty good but very alcoholic. It will mellow and clear over time. Should let it rest for 4 more weeks....

1/17/23

I'm bottling Earl today.

I of course "tested" the mead also and it tastes **amazing!!!** I could really taste the orange. Not over powering but it imparted a great flavor. I didn't get much raisin or tea flavor. It was still pretty cloudy as you can see in the photos but very (and I mean **very**) drinkable. Now all there is to do is try not to drink in all to soon.

1/23 I poured a small amount for consumption last night. It is clearing very nicely in the bottle. The bottle that I tried was cold from being refrigerated. **60 Days**

