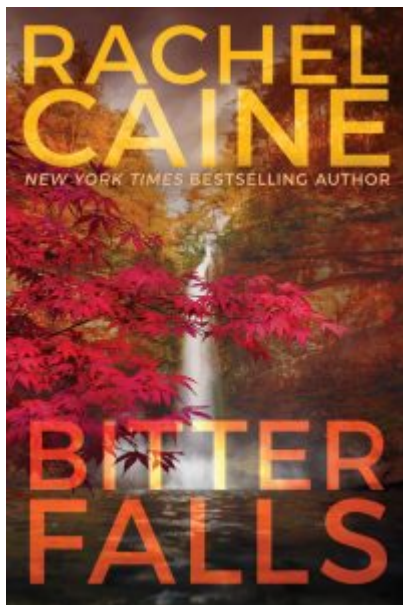


Rachel Caine – Bitter Falls

Book 4

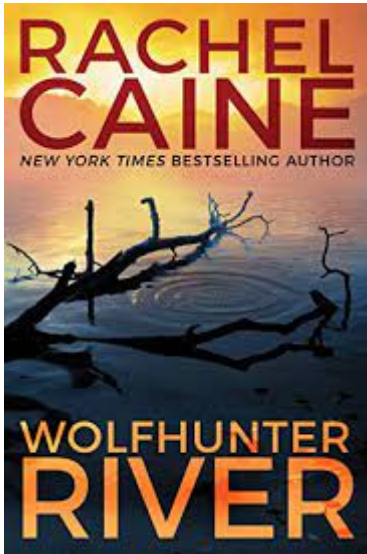
2/24/23. Started this one right after book 3. Prologue seems interesting. 3/6/23 I finished the book. In true R.C. fashion it was a page turner for sure. Connor and Sam get nabbed by the cult. Lanny, Vee and Gwen (along with Javi, Kez, J.B. and the FBI) raid the compound. Do they get the boys back???

Chapters are still too long but still written in character. I'm giving this book an 8/10. Glad I read it in 10 days so now I can start the 5th book.



Rachel Caine – Wolfhunter

River – Book 3



2/16/23 8:54a.m. I just finished book 2. Killman Creek. I'm starting this one today and I hope it's as good as the last 2.

2/24/23. 8 days. I just finished Wolfhunter River. It was good but not as good as book 2.

Gwen, Sam and the kids have to skirt over to Wolfhunter to help out Vee. A 15 year old girl who's mother was killed. When things take a wrong turn everyone ends up getting beat up / bloodied and bruised.

Lanny helps Vee talk about the incident and the lawyer ends up getting his due in the end. Gwen takes a Private Eye job at the end of the book. Ready for book 4.

I give this book a 7/10. The characters (although we know them already) are well written, the chapters are JUST SO LONG! They are written in character chapters though. I like that.

Earl's Old Lady

2/24/23

Earl's old lady:

3 lbs honey (from Glenns)

15 Twinings Lady Grey black tea

1 gallon purified water

Lalvin D47 (half packet)

SG = 1.090

I started by steeping the 15 bags of tea in 4 quarts of the purified water. I added the honey to the carboy and added the warm tea. Pitched yeast and put on the airlock. She's pretty!

3/21/23

Gravity = 1.040. She's still working though. This is going to need a couple of more weeks. Still very cloudy. First taste was good honey taste. Can taste the tea and the orange. The D47 is still going. I swirled it after I did the reading and moved inside to ferment at a little warmer temp.

4/7/23

This wasn't clearing at all. I added 2 tsp to 1/2 cup warm water of Bentonite clay. I racked it into a clean gallon and added the Bentonite. It's clearing now.

SG = 1.014. Still a little sweet which is what I like. It's gonna mellow with time.

4/21/23

Racked off the Bentonite clay. Added 1/2 tsp tannin. SG = 1.006. Will need back sweetened. Good flavor, bad mouthfeel. **It's been 57 days** since pitching yeast.

5/12/23

Bottling day! I used the peel off an orange (a small peel in each bottle) and of course sanitized everything. Got 5 full bottles.

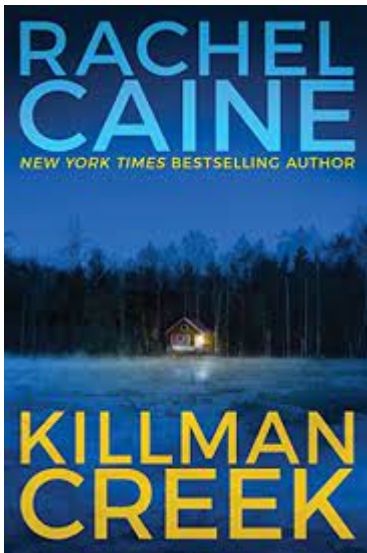
I will create and print the labels today and get labels on them. Then to sit for a while.... **It's been 77 days since started.**

6/26/23 ~ 1 month tasting

This did not turn out well at all. It needed back sweetened like I said. It was bitter and dry. I think the orange peel didn't work like I thought it would. I will try and add some honey to the next cup that I have to sweeten it a little and

see if that changes the flavor.

Rachel Caine – Killman Creek Book 2



Starting on 2/8/23. I literally just finished book 1 and I'm going to read this one again. I think I've read it before I started keeping notes.

Chapters are written by character. I like that.

2/16/23. I just finished Killman Creek. Wow! This was a page turner. I could not put this book down. I know now that I didn't read this one. Gwen finally gets him though. 8 days to read.....

Melvin escaped prison, tormented his son and Gwen but in the end he got what he deserved. Sam gets there just in the nick of time too.

Characters are very well written. Mike, the FBI agent is a little wishy washy though. Chapters are still too long but this story is just too good. I'm giving this book a 9/10.

Earl's Great Pineapple Cider:

2-4-23

2 Gallons Great Value 100% apple juice
3 1.4 lb cans Pineapple Chunks in juice
1 tsp Pectic Enzyme
2 tsp Yeast Nutrient
1 package Lalvin 71B yeast

I added both gallons of apple juice to the sanitized bucket.
I added all three cans of pineapple in a straining bag to the bucket. Including the juice from the cans.
I added the Pectic Enzyme to the bucket and 1 tsp of the Yeast Nutrient.

I'm rehydrating the yeast in warm water and I added 1 tsp of the Yeast Nutrient to this slurry.

I pitched the yeast to some very cold juice. It was setting at about 60 degrees when I pitched it.

Starting Gravity 1.052. If it goes to 1.000 the potential ABV is 6.89%.

2-10-23

6 days. That's all it took to ferment this. I didn't sanitize the hydrometer or the cylinder so I had to taste what I extracted. **It went down to 1.000.** It's very dry and has just a hint of pineapple. I'm going to leave the pineapple in for another week. Then I'm going to rack and add some clearing agent. I'd like to leave this racked until the end of the month to clear. Then I will add some back sweetener.

2-15-23

I racked it off the pineapple today. I added 1 tspn of clay to help clarify. Should be ready to bottle on 3/1/23. It is still very dry but last time I tasted I added some sweetener.

It was very very good with sweetener.

2-24-23

I back sweetened with 2 cups Splenda and 1 tsp vanilla extract. I transferred to the keg. I had some left out of the 2 gallons so I added 1 cup white sugar and about 1 tsp of bread yeast to bottle carbonate the cider. Hopefully I didn't add too much sugar. 2 1/2 bottles are in the "Bottle Shelter" in case they go BOOM!!

3-7-23

I actually keged 1 gallon of this. At first it was wayyyy too sweet. We all tried it and agreed it was too sweet. After setting in the keg for about a week it really kind of mellowed though. It's still too sweet but it's very drinkable. I will be trying to improve this recipe.

Clarity was a 10

Mouthfeel was a 7

Taste was a 6 (too sweet)

ABV 6.8%



Earl's Pineapple Mead

2-4-23

Earl's Pineapple Mead:

2 Gallons Purified Drinking water (from Dollar Tree)

2 hand fulls raisins (not measure, not chopped)

2 tspn yeast nutrient

1 tspn pectic enzyme

5 lbs honey (2.5 Walmart honey & 2.5 local honey from Glenn)

15 oz Hot black Earl Grey tea

3 cans of Great Value Pineapple in syrup

Lalvin 71B yeast

So I sanitized everything. I'm using the Killwin's 3 Gallon buckets for this recipe.

I started by adding 1 full gallon of the water to the bucket. I'm rehydrating the yeast in some warm water (not from the purified water) at about 94 degrees. I added the raisins to the water and 1 tspn of the yeast nutrient. I added the OTHER 1 tspn of nutrient to the yeast during rehydration. I added 1 tspn of the pectic enzyme to the bucket. I poured 2.5 lbs of honey in the bucket and poured another 2.5 lbs of the local honey in the bucket. I used the hot tea to get ALL of the honey out of the 2.5 lb vessel. I added that to the bucket. I added the next gallon of water to the bucket. Somehow I'm very close to the top of the bucket with the ingredients. It should've only been a little over 2 gallons but it's looking more like a full 3 gallons. That's OK but the gravity reading will be a little off.

The must was cold so I let it warm to about 65 degrees before I pitched the yeast. I took a gravity reading and got 1.074. This has the potential of 10% ABV if yeast gets to work. I'm NOT using the pineapple until I rack this off so the pineapple will be put in AFTER primary fermentation.



<https://wordpress.mrice.net/wp-content/uploads/2023/02/Earl sPineapple-stiring-video.m4v>

2-5-23

I didn't see any activity in the airlock until late today. It was working pretty well. I'm using the heating pad to try and keep this a little warmer. It's setting in the piano room at room temp which is about 65 degrees. I'm hoping that this yeast can stay working.

2-6-23 (Monday)

Degassed by lifting lid off the bucket. Not a ton of activity in the airlock.

2-15-23 (Wednesday)

The air lock has been working very well. This stuff is still going I believe. I'm not ready to take a reading just yet.

2-24-23 (Friday)

Reading = 1.006. I racked the mead into a clean bucket with 5 cans of pineapple. 1.4oz in each can. Pretty clear after 3 week. 1/4 tsp potassium metabisulfite 1 1/2 tsp potassium sorbate to STOP the yeast. I don't want it to go any dryer than what it is.

SG = 1.074

RG = 1.006 = 9.35% ABV

I will take a FINAL gravity reading in a couple of weeks but because I stabilized the mead it shouldn't go *any* lower.

3-9-23

I'm pulling off the pineapple today and going to let this cold crash over night outside at about 30 degrees.

I took a gravity reading. I also added 3/4 cup of brown sugar to sweeten just a bit. I think this may be perfect. Delaney tried it and agreed. I will bottle this either Friday morning or Saturday. I have 2 growlers 1/2 gallon each and I will bottle the rest.

FG = 1.006 or 9.35% ABV

4-7-23

I'm really liking this mead. It will continue to mellow with time.

Stella Blu: BlueBerry Mead

<https://advancedmixology.com/blogs/art-of-mixology/how-to-make-blueberry-mead#recipe>

Ingredients

- 1-gallon Water (non-chlorinated or filtered)
- 2-3 lbs. Honey (depending on how sweet you want your mead)
- 1 to 2 lbs. Blueberries (fresh or frozen)

- $\frac{1}{2}$ packet [Champagne yeast](#) or other wine yeast
- $\frac{1}{8}$ cup [Raisins](#) or [yeast nutrient](#)
- 1 Vanilla bean sliced lengthwise (optional)
- 1 [Cinnamon stick](#) (optional)

Directions

1. Put the blueberries into the carboy. Make sure to choose the ripe blueberries and discard low quality and moldy ones. As a general rule of thumb, don't put it in your mead if you would not eat it. Remove all stems and leafy parts, then clean the fruits.
2. Put the cinnamon and vanilla into the glass carboy for added flavors (optional)
3. Then, add the raisins. Homebrewers use [raisins](#) as a natural yeast nutrient. They provide the yeast's additional nutrient requirement without leaving any flavor.
4. Using the [funnel](#), carefully pour the warm honey-and-water mixture into the glass jug.
5. Pour the remaining $\frac{1}{2}$ gallon of the non-chlorinated or filtered water into the jug. Make sure to leave extra headspace of at least two inches to make room for degassing.
6. Then, put the lid on the jug and lightly mix everything around.
7. To help you determine the mead's alcohol percentage, take a gravity reading using the [hydrometer](#) and a sample from the bucket. This step is optional, so it is fine even if you do not have a hydrometer.
8. Prepare the yeast by rehydrating it according to the package instructions.
9. Once you have achieved the desired temperature, put half of the packet's contents into the must and shake (or stir if you are using a fermenting bucket) to distribute the yeast evenly.
10. Put the lid back on, add the [airlock](#), and let the

fermentation begin. Usually, it takes 12 to 24 hours for the bubbles to appear, meaning the fermentation is a success.

11. Set the mixture aside to ferment. Keep the jug in a cool, dark place without direct sunlight.

12/27/22

Putting together this mead today. Recipe below. Starting gravity 1.080 with a potential of 10.7 % ABV. Not to shabby.

1lb Frozen Blueberries
2oz Chopped raisins (yes I measured)
1 Cinnamon stick
2.5 lbs honey
1 cup Hot earl Grey tea
2 tsp Fleishmans bread yest
I did NOT use the vanilla.....

1/13

Still some activity in the airlock. On Tuesday 1/17 I'm going to take a reading and rack off the berries.

1/21

I racked off Stella from the berries today. It wasn't clear at all but it tasted very good. It was a bit sweet with a hint of blueberry flavor. Still very alcoholic flavor though. I took a reading and got 1.020. If it doesn't ferment any more that is 8.44% ABV. I will take one more reading before bottling of course.

There is still some activity in the airlock and there is a weird floating substance on top. I'm not too worried, everything was sanitized. 2/11 will be 3 weeks racked and may be ready for bottling.

2/4/23

Final Gravity 1.014. Bottling day. OMG this thing tastes

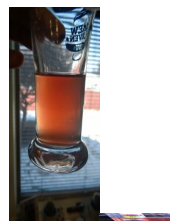
soooo good. It's got that nice sweet blueberry taste with the hit of the alcohol up front. It smells delicious and the clarity is just OK. It's not great but not terrible either. I'm sure that once in the bottle for a while it will clear even more. I got 5 full bottles and about 1/2 of another. It wasn't a complete FULL gallon.

SG = 1.080

FG = 1.014

ABV = 9.75%

NOT TO BAD!!!!!!!



<https://wordpress.mrice.net/wp-content/uploads/2022/12/Stella-Blu.m4v>