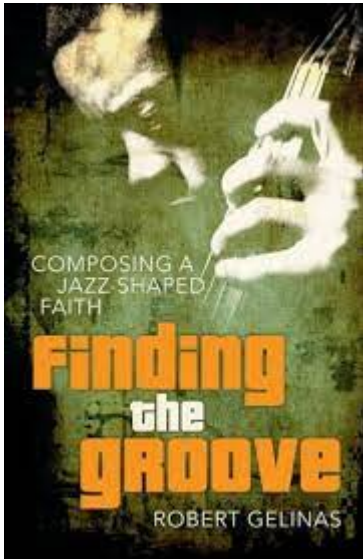


# Robert Gelinas ~ Finding the Groove



I started this book Saturday 11/25/23. Robert is a pastor of a church in Denver. He is also a Jazz fan. He is writing how you can live a jazz filled christian life. The way that Jesus “grooved”, “improvised” and led the band as a great band leader. I can’t put this book down. Finished 11/27/23. Yep 3 days.

---

## MRM ~ John Handy Traditional

MRM ~ John Handy Traditional



10/16/23

2 Gallon recipe:

6 lbs Lehua Honey

1/2 tsp Fermaid O

2 Tsp Bentonite

Mangrove Jacks yeast

2 Gallons Crystal Glycer water from dollar tree

Mixed all ingredients. **O.G. = 1.102**

My plan is to split this batch and do 1 gallon traditional and 1 gallon blackberry. Blackberries will go into secondary for several weeks while the traditional will bulk age the same time before bottling.

*\*\*Self notes. It's got no acid or tannins. Those will have to be added in secondary. This is NOT the actual week we were studying John Handy, it's just the week I documented it. I actually didn't name this until I documented. It was the Lehua honey that should shine on this one so I will also be back sweetening with Lehua.*

### **11/5/23 (21 days)**

Primary fermentation is complete. **S.G. = .994**. That's right, it went completely dry. I racked 1 gallon into glass carboy and put a mix of oak chips. 1oz American oak and .5oz whiskey barrel oak. Will let that set on the oak for a week before tasting. **14.3% ABV**

### **11/10/23 (26 days)**

I tasted with the oak. Still needs more time. It's good even as dry as it is. A little back sweetening and clearing and this will be ready to go. Not going to do anything else with this today. Next week maybe rack off oak and use clearing agent. It needs some tannin too. I'll add that next week.

**\*\*\***I'm going to start another post for the blackberry.



### **11/20/23 (36 days)**

1/2 tsp potassium metabisulphite

1/4 tsp potassium sorbate

1 campden tablet

It's clear. I haven't tasted it yet but tomorrow may be bottling day.

### **11/21/23 (37days)**

1/4 tsp tannin

1/4 tsp acid blend

.5 lb honey for back sweetening

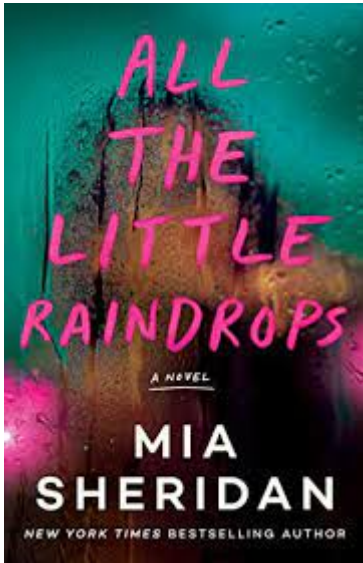
F.G. = 0.018

Bottled and labeled

---

# **Mia Sheridan ~ All the Little**

# Raindrops



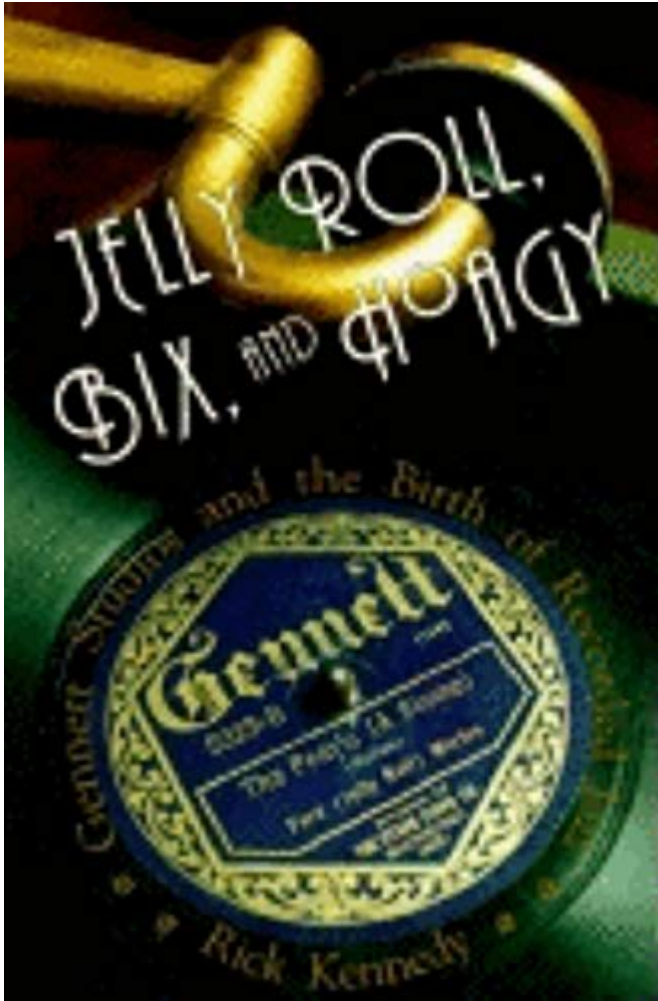
I just finished with Missing Parts, Lucinda Berry. Starting this book on 11/9/23. This is an Amazon First Read free book. 11/19/23 and I finished the book. 10 days. This book was amazing. I literally couldn't put it down.

It starts with a very gruesome few chapters about 2 young people who are caged and in the dark. They manage an escape. Then the fun begins- with trying to find out who did it to them. I'm giving this book a 9/10. Lot's of feelings and some sex. Chapters were short (ish) but very easy to read. There were some characters that I kind of forgot who there were at times but the story was really good.

---

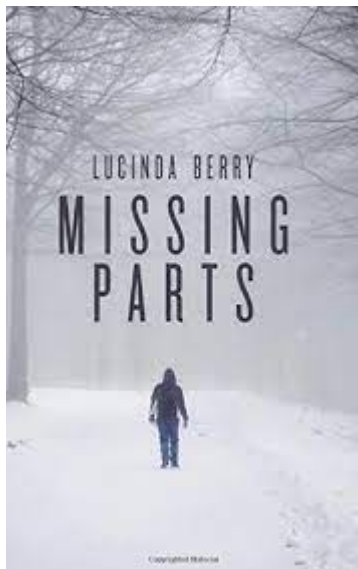
# Rick Kennedy ~ Jelly Roll, Bix and Hoagie

I started this book a couple of months ago. It was never my intention to read it quickly. I wanted to enjoy this one. I finish it on 11/11/23 though.



---

## Lucinda Berry ~ Missing Parts



I started this book on **11/2/23**. Well....you know, it's Lucinda so no explanation needed. **11/9/23** finished the book. Celeste, a wife and mother, has the perfect life. Until her daughter gets sick and doctors can't figure out what is wrong with her. Celeste's husband turns out is not the father. The second part of the book is an AA advertisement. The group helps Celeste find her way. Turns out she's not in as much trouble as she thinks. Book was good but not great. Giving a **7/10**

---

## MRM ~ Coleman's Sweet Bochet





**9/21/23 (day 1)**  
**Coleman's Sweet Bochet**

2 lbs Golden Lake honey (Bochet for 110 minutes on high in crock pot. See chart above)  
1 Gallon Niagara Water (dollar tree)  
3 grams Fermaid-0

1/4 tsp Wine tannin

DV10 Yeast (1/2 packet) Lt. Dan said this one is a killer!!!!

**O.G. = 1.108**

Pitched yeast at 90 degrees

**10/11/23 (21 days)**

Racked into clean carboy, added 1/4 tsp tannin, 1/2 cup sparkaloid and **stabilized**. S.G. = 1.002 **14.1% ABV**

**11/5/23 (46 days) Bottling day!**

There was still a small amount of settlement in this gallon. I racked into pitcher, back sweetened with golden lake honey to taste. Labels were done. It's gonna be nice in a few months. I didn't take a gravity reading for back sweetening. It's "to taste" and I like it sweeter.

---

## MRM ~ Gennett Special Reserve







### 9/10/23 (day 1)

3 lbs Honey (Kendra's work honey) (Enough honey left for back sweetening)

2 12 oz Jars Apricot Preserves

1 tsp Fermaid O

Red Star Premier Classique yeast

**O.G. = 1.104 Possible 13% if ferments out!**

Mixed all ingredients and pitched yeast at 80 degrees. After a couple hours airlock activity was really going well.

### 9/16/23 (day 6)

1 tsp Diammonium Phosphate Yeast Nutrient added and degassed

### 9/21/23 (day 12)

**S.G. = 1.040.** Added 2 tsp Diammonium Phosphate yeast nutrient.

**10/11/23 (day 32)**

**S.G. = 1.010.** Racked into clean carboy and **stabilized**. Added 1/4 tsp tannin and 1/2 cup sparkoloid. It's not very clear yet but after some time I'm hoping it clears out nicely. **F.G. = 1.010 ABV = 12.5%**

**10/29/23 (50 days)**

The gelatin destroyed this mead. It did settle everything but made it cloudy. It was clear. I'm not letting it set any longer. I will NEVER use gelatin again for clearing. I'm going to try adding some juice to this to see if I can salvage it.

**11/5/23 (57 days) Bottling day!**

So the gelatin was a bad idea. To save this mead, because it was stabilized, I added 3 cups Juicy Juice Pineapple juice and bottled this. It seems to be clearing nicely in the bottle but has a ton of sediment. I didn't take a gravity reading. I was pissed at this batch! It didn't taste bad but the honey character isn't really there.

---

## **Angela Marsons ~ Silent Scream**

I started this book on **10/16/23**. This one is an older one that was in my library. I finished on **11/1/23. 17 days**

This is a police procedural book. Not my favorite. Writer is English so there are a lot of "accent" in the book. (pygamas instead of pagamas for instance)

A serial murderer in a group home for homeless children. Kim (The “guv” and lead detective) was in a group home herself as a young girl. She rides a motorcycle and is a real badass. After 3 of the 4 people who were “involved” in the cover up of the murders are murdered themselves Kim takes the case. There are several characters that seem to get lost. The chapters were fairly short. I didn’t “love” this book. I’m giving it this book a 6 out of 10.

