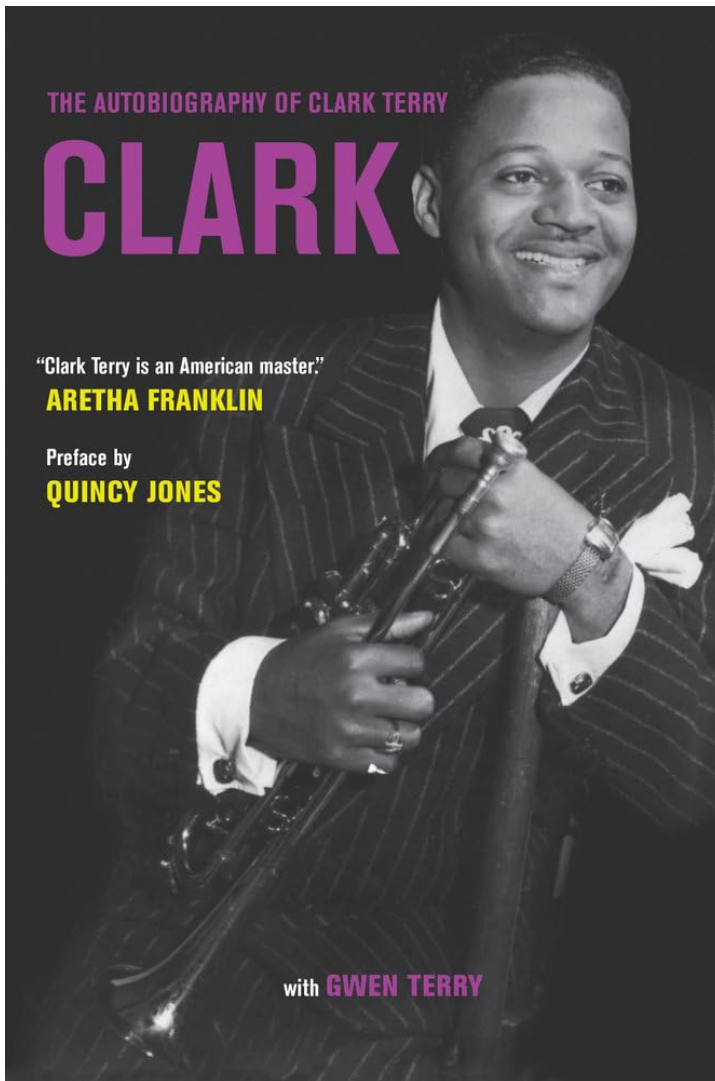


Clark Terry Autobiography

I started this on January 1. It took me all month to finish it. It's January 30th. It was a really good book that I didn't want to finish.



Version 1.0.0

James R. Benn ~ A Blind Goddess (Billy Boyle Book 8)



Well hello old friend. Started this book on 2/20/25 and finished on 3/20/25. 28 Days. Enjoyment: 9

Billy finds himself investigating a murder of a French guy AND investigating the disappearance of a missing girl AND helping his home town friend Tree free a wrongfully imprisoned soldier. Tree and Angry are two afro America soldiers in a tank destroyer unit. Angry is accused of killing the person Billy is investigating. It's a great story of friendship even through the racial divide of the USA.

Mia Sheridan ~ Bad Mother



Started this book on 1/30/25. Amazon First read. Free. Finished on 2/20/25. 23 Days. Enjoyment: 8

Sienna, a NY Cop who had to leave NY goes back to her home town to the police force. Her ex boyfriend is a wealthy card player. Murders are happening and Sienna has to jump in right away. A few run in with her ex and his family along with the investigation of the murders. This is a spaghetti mystery that will have you hanging on the edge of your seat.

Jodi Picoult ~ Mad Honey

Amazon First Read: Funny cause it's the first read of the year 2025.

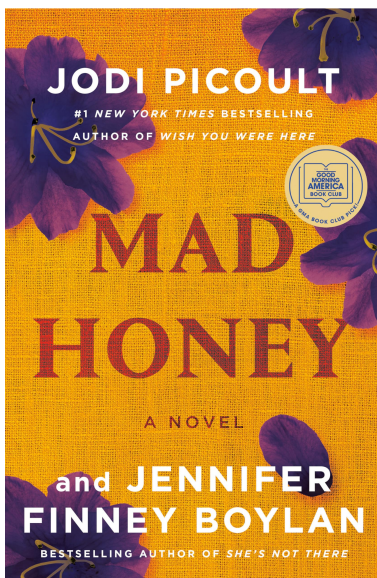
Asher has a girlfriend who is trans. He is the hockey star of his high school team. No one in the school knew that they were trans. He didn't even know. Did he kill her or did someone else do it? Read it to find out.

Started on 01/01/2025

Finished on 01/28/2025

28 days.

Enjoyment lever: 7



Version 1.0.0

MRM ~ Bitches Banana Bochet



1/1/25 (Day 1)

First Batch of 2025!!!

1 gallon recipe

2 lbs very ripe frozen and thawed banana

3 lbs very new and unripe banana

2.5 lbs bochet honey (Craig's honey from the gallon I bought before the move)

8 whole cloves

Qa23 Lalvin yeast (whole packet)

Boiled the ripe bananas (peel and all) AND the cloves in 1/2 gallon of the spring water for 30 minutes.

Mixed remaining ingredients. Pitched yeast.

Starting Gravity = 1.090

1/3/25 (Day 3)

5 grams yeast nutrient. (I didn't really measure it though)

2/1/25 (Day 32)

S.G. = 1.000. **11.9% ABV**

racked and stabilized. I added 1/2 tsp tannin

3/8/25 (Day 67)

Back sweetened to 1.020 and kegged. This one didn't clear AT ALL! Still a lot of floaters. You need to be more diligent with clearing agents. Start using them again. The taste of bananas comes through nicely. The clove hits at the end. The sweetness is there but there's just so much stuff floating around.

This isn't carbonated, just kegged.