

Wynton Marsalis ~ Moving to Higher Ground

Well this one needs no introduction. I started this book on 7/15/23. I really don't want to rush through this one so I may just read it leisurely for enjoyment. I finished this on 8/14/23. Yes it took me a while but I didn't read it every day like I do with other books. This isn't a "how to" book but there are a lot of rabbit holes that could be explored from the book. I like his take on Bix. I feel like I didn't give Bix's week a fair shake. I must listen to more Bix. His feelings of Miles are about the same as mine. It's just like..."uh, ok".

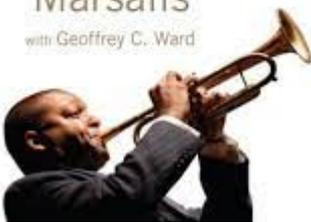
So it took me 30 days, but it was worth it.

Moving to Higher Ground

How Jazz Can
Change Your Life

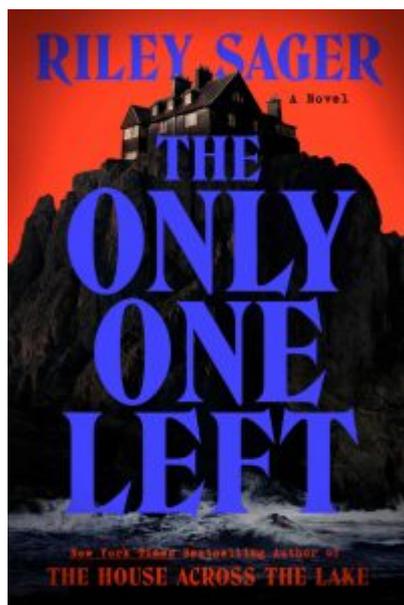
Wynton
Marsalis

with Geoffrey C. Ward



Riley Sager ~ The Only One

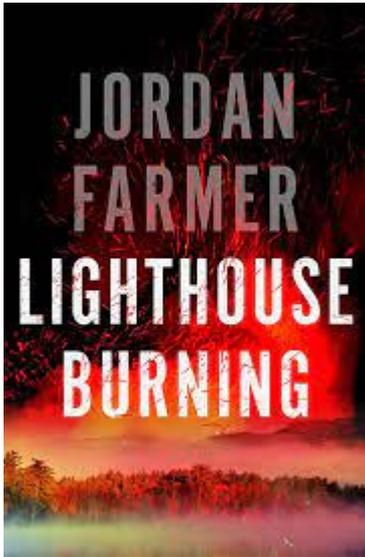
Left



I just finished “Lock Every Door” by Riley and I’m going to start this one today. Started on 7/31/2023. If this is half as good as the last one, I’m going to like it. 8/11/23 and I finished this book. **12 days.** Not sure why it took me so long but this book was really good.

Kit may have let her mother commit suicide yet she gets hired to be a caregiver for Lenora. Lenora has secrets of her own and the more the story goes on the more we find out all the secrets in Hope’s End. (That’s the house). Once the secrets are revealed the house has it’s last say. Great book with lots of secrets. Characters are very well written and you never loose track of who is who. Chapters are somewhat long but it’s a great read regardless. **Giving this book a 9/10.**

**Jordan Farmer ~ Lighthouse
Burning Book 1**



First time reading this author. I started this book on 6/28/23. I'm about 80% done with this book already and really like it. The characters are well written. Chapters are very long, but they seem to go quick.

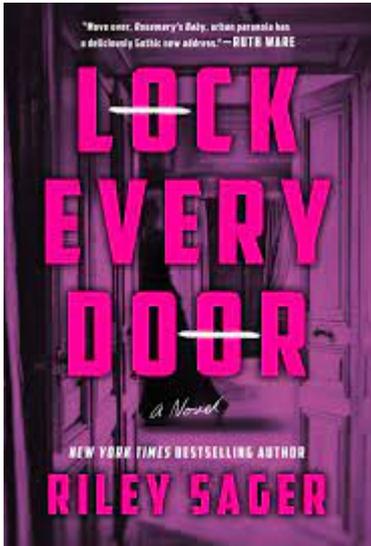
Harlan Winter (the main character) is living in his home town that is in economic decline. There's no money anywhere. He takes on a job of finding the brother of these two twins who think their older brother goes missing in the "Lighthouse Church".

There's freaky stuff going on at the Lighthouse.

I'm really liking his writing style.

Somehow I got my dates mixed when reading this book. The site on mrice.net isn't accurate for this book but I did read it this year. I gave it an 8 on the site and the day count is probably wrong. I don't remember exactly how many days it took me to read it, but it was good (memorable).

Riley Sager ~ Lock Every Door



I started this book on 7/21/2023. I finished on 7/30/2023. **9 days**. This was a TikTok recommended author. This book was amazing. Characters were very well written. Chapters were fairly long though. Story had a couple of twists that kept you interested throughout the whole book.

Jules, a broke 20 something, needs a job, a place to live and a new boyfriend. She reads an add that will pay here to live in the nicest building in Manhattan. The Bartholomew isn't exactly haunted, but there are some strange things going on. Read it to find out.

I'm giving this book a 9/10 and can't wait to start the next book from Riley.

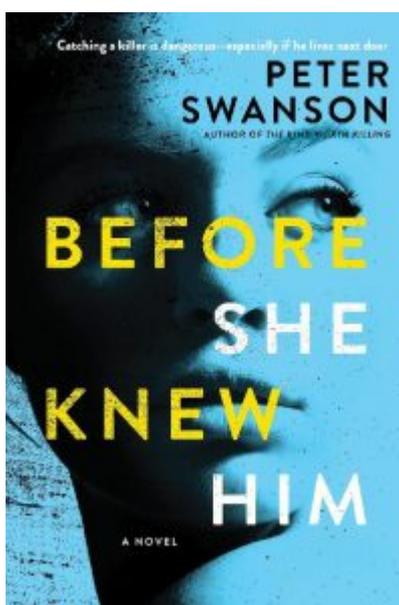
Kiersten Modglin ~ The Roommate

Amazon recommendation. NOT a first read. I started on 7/17/23. Chapters look short (35 all together). Story looks interesting from the description of the book. I finished this book on 7/20/23. Yes **3 days**. It was a very, very good book. Characters were very well described and I could picture this as a story in my head like watching a movie. Abby & Wes are upper middle class working hard for everything they have. Wes spends too much time at work and not enough with his family. Abby wants a divorce and Wes has to move out of their dream

home and into an apartment with a high school friend. It gets twisted from there. I'm giving this book a 9/10. Chapters were kind of long but it kept my interest the whole way through.



Peter Swanson ~ Before She Knew Him



This was a TikTok recommendation. I started this book on 6/27/23. I really (like really really) enjoyed this book. The writing style was good, characters well defined and the plot was really good. Chapters were a little longer than I'd like but the story keeps you interested all the way through.

Hen, a bipolar, researched the murder of a local college

student. Hen and Lloyd moved into a new house. Their new neighbors invited them over for dinner and that's when Hen saw it... She knew right then and there. But what she didn't know is the rest of the book. I finished on 7/15/23. **19 days to finish** but it felt a lot quicker than that. I'm giving this book a 9/10.

MRM – Summer Berry Mead

4/21/23

3 lbs Glens Honey
3 lbs Classic Fruit Medley from Kroger
1 Gallon water (from tap)
1 tsp Fermaid O
1/2 tsp Pectic Enzyme
Juice of 1 lime
Peel of 1 lime (used peeler for just the peel)
100 raisins (for mouthfeel)

SG = 1.092

5-8-23

Took a reading. SG = .009. It's done fermenting. Tasted good. Needs aged.

5-12-23

I racked the mead off the fruit into 1 gallon glass carboys. There was more than 1 gallon. I used some leftover mead to decrease headspace in the second gallon. It wasn't enough to fill but I think will work. It will be a blended mead and bottled and labeled separately. Of course I sanitized everything and used sanitized water in the

airlocks. It's only been 3 weeks so this has a ways to sit in secondary.

21 days since started. SG = .009 ABV = 13.4

5-20-23

I re-racked both the straight and the blended today. There was a LOT of sediment due to the poor rack I got the first time. Gonna let it set for another week before bottling. Tasting both the straight still has a HOT alcohol taste but the berry flavor is there. The blended is just straight mead flavor. I think I may add the peach flavoring that I bought to that blended mead. There is only about 1/2 gallon of the blended and a gallon of the straight.

5-25-23

Bottling day!!!! My favorite day!!!!

35 days since started.

Blended: I added 2 Tblsp of Peach flavoring and 3 "glugs" of honey. Got a bottling gravity of **1.039**. It's gonna be sweet and delicious.

Straight: I added 2 "glugs" of honey. Got a bottling gravity of **1.020**. It's not as sweet as the Blended...But that's OK. It's really good.

6/20/23 (61 days)

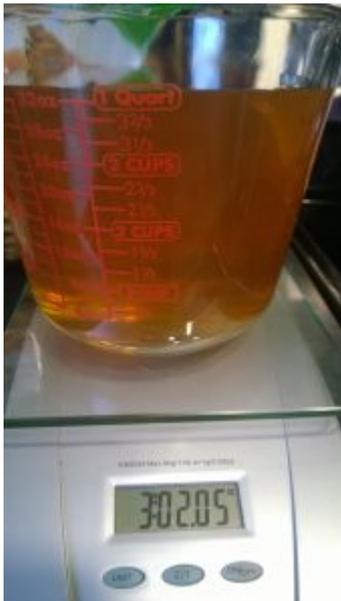
I have a bottle in the fridge now. The Straight is spot on and may be my favorite mead I've made so far.

6/26/23

The one month testing came out very well. The berry flavor is good but I get a bit of spoiled berry flavor right at the end. It actually bottle conditioned to carbonate. I wasn't expecting that but looking at the notes I did NOT stabilize this.

The blended is weird. The peach flavor gets lost but K & D

said it feels “soft” on the tongue.



MRM ~ The “Young” Hopped Mead

6/19/23

.20 Ounce Cascade hops boiled for 15 minutes (in purified water)

3 lbs Orange Blossom honey from Meijer

2 gallons purified water

EC-118 yeast rehydrated with 1Tbsp sugar and warm purified water

S.G. 1.046

Pitched yeast at 94 degrees

6/20/23

2 grams Wine Tannin

4 grams Fermaid – 0

It's starting to be active. The airlock is bubbling even on the bucket. Need to take another gravity reading on 6/27/23. It shouldn't take long for this one to ferment. Then I will be adding the dry hops.

7/6/23 (18 days)

.45 oz of a combo of Citra, Calypso and Saaz hops added and stirred. Will bottle on Sunday 7/9/23. S.G. .998 so it's gone dry.

7/9/23 (21 days)

Well it wasn't clear but I bottled it anyway. To the keg I added about 3 oz honey, 1/2 tsp Potassium sorbate, 1/4 tsp metabisulfite.

To the bottles I added 1 cup Eurithrotal for sweetening and 1 bottle carbonation tab (looks like a piece of candy) per bottle. I can't wait to chill and test this brew out. 21 days from start to bottling. **F.G. = .998 with an abv of 6%**

**MRM ~ The kind of cider that
"Breckers" you**

6/24/23

2 Gallons Kroger 100% apple juice

2 lbs dark brown sugar

Lalvin D47 yeast

S.G. = 1.086 ~ 10%

2tsp yeast nutrient (Not fermaid)

2 cinnamon sticks

I will be step feeding this with more brown sugar and fermaid – 0 on **6/26**. I want to push this yeast to the very max. **D47 has a tolerance of 15%**. This batch may go to Travis for distilling. We will see.

7/6/23

S.G. = .994 so it's gone dry. I'm going to back sweeten to taste and bottle it on 7/9/23.

7/18/23

Racked off yeast and cinnamon sticks into clean and sanitized bucket.

S.G. = .994. Dry and pretty much tasteless. I added 2 cups Erythritol and it's still very dry and tasteless. I tried (in a taster cup) to add peach flavoring. YUK! Then I tried some salted caramel flavoring and that was ok. Will have to get some caramel from the store to add flavor.

7/24/23

I added 2/3 cup brown sugar for priming. I stirred in 3 oz of sugar free salted caramel flavoring and bottled today. Labels printed and affixed.

30 days since made into the bottle. Not bad.

MRM ~ Kind of Blue-Berry Cider

6/1/2023 Blueberry Cider.

2 96 oz Great Value apple juice

2 12 oz Frozen Old Orchard apple juice

2 lbs frozen blue berries

2 tsp Pectic Enzyme

2.5 grams Fermaid O

Lalvin 71B yeast

Mixed all ingredients and let it warm to 72 degrees. Added yeast. Blueberries are in a straining bag.

S.G. = 1.060 If it goes to 1.000 will be **8.04 ABV**

6/12/2023

Added 1 1/2 oz of American Oak Chips. Will take gravity on 6/14

6/14/2023

S.G. = 1.000 Needs back sweetened and I think it's ready to go.

6/20/2023

I'm gonna "Jack" this batch. I had almost a gallon and a half of cider. Blueberry really came through and it was dry so before freezing I added 1 cup of brown sugar to the batch. The first run is in the freezer right now and I'll melt it tonight. Then back in for a second run of freezing.

6/23/2023

I did 2 runs in the freezer and came out with a little over 1 quart of product. It's very sweet, alcoholic flavored. The blueberry's really shine on this. I'm guessing that it's about **60 proof**. With a starting ABV at 8.04 then the first jack would get it to 16% then second jack would get it to about 32% ABV. Needs aging time in the bottle though and

labels.