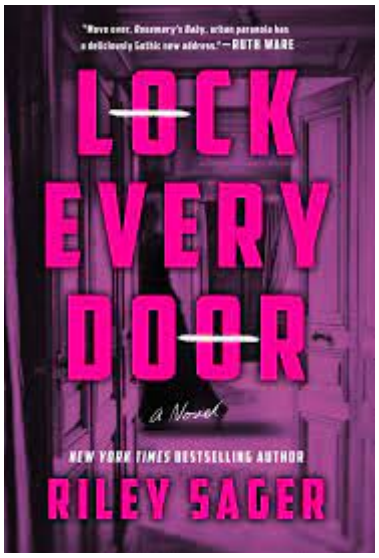
Riley Sager ~ Lock Every Door



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 to 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 Glenns 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.

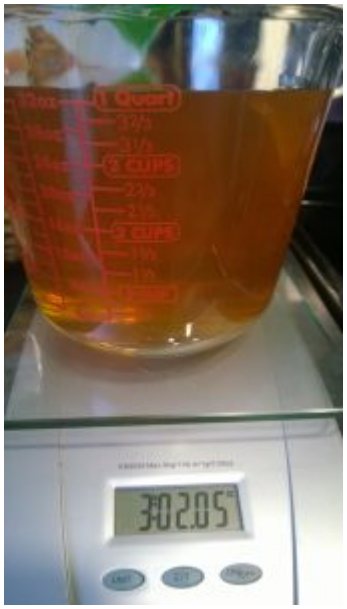
Blended: I added 2 Tblsp of Peach flavoring and 3 "glugs" of honey. Got a bottling gravity of **1.039**. It's gonna be sweet and delicious.

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 1Tblsp sugar and warm purified water
S.G. 1.046
Pitched yeast at 94 degrees

6/20/23
2 grams Wine Tannin
4 grams Fermaid – O
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 – O 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

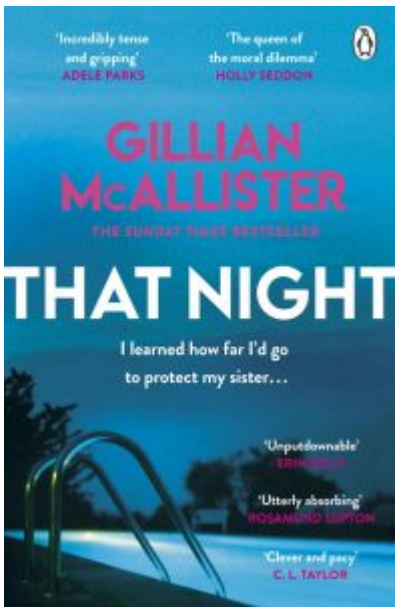
before freezing I added 1 cup of brown sugar to the batch. The first run is in the freezer right now and I'll melt it tonight. Then back in for a second run of freezing.

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.

Gillian McAllister ~ That Night

This is a TikTok recommended author. First time reading the author too. I'm starting the book on 6/12/2023. Will let you know. Well the chapters were short. The author is English and uses several terms that even I didn't understand. The characters were always forgetful to me. There were a lot of characters in the story. Joe (the older brother) Lydia Joe's wife, Cathy the middle sister and Frannie the younger sister. Frannie commits a murder and asks her siblings to cover for her. It eats them alive and worse things happen. Frannie finally comes forward with the full truth and Joe takes the blame.

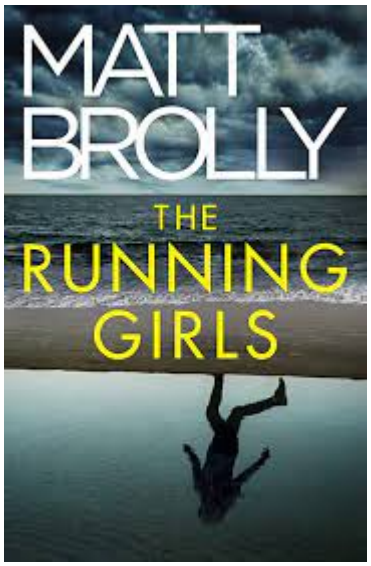
I’m only giving this book a 6/10. I didn’t really care for the story and was just getting a little bored with the book. Finished on 6/27/2023. 16 days to finish.



Matt Brolly ~ The Running Girls

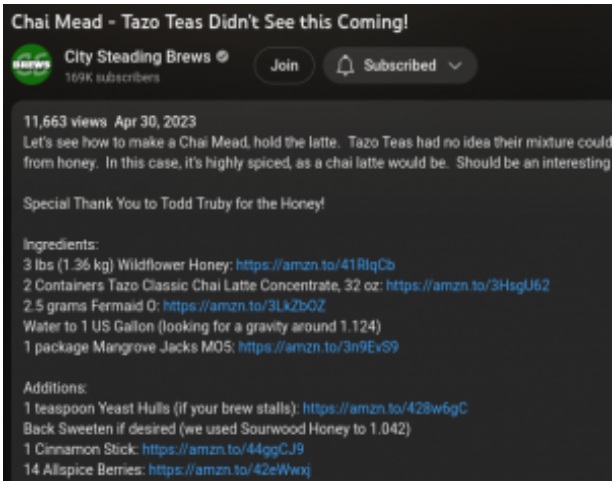
First time reading this author. I believe it is an Amazon First Read. Started on **5/30/2023**. So far chapters seem short. Don’t know about characters yet. **6/12/2023** and I finished the book today. For me it was just OK. I’ll give it a **6/10**. The story seemed to stretch a bit when the author added a hurricane to the mix. Laurie, the main character and her husband David lost their baby to a still birth. David’s father was in prison for 16 years for a crime he actually didn’t commit. Frank (David’s father) comes back to Galveston and remembers he had a girlfriend in high school who was sick with a non curable disease. Things get lost in to many characters and to many different story lines going at once. **14**

days to finish



MRM ~ Kendra’s Christmas Chai Mead

5/25/2023
So I followed the City Steading Brews recipe for this one. Here it is.
3.02 lbs Meijer clover honey
2 Containers Tazo Classic Chai Latte Concentrate, 32 oz each
1.5 grams Fermaid O
1 package Mangrove Jacks M05 mead yeast
S.G. = 1.144 (yes 1.144) If it goes dry that would be about **18%**



I shook the “bejesus” out of it to airate it. Pitched the yeast at about 73 degrees. I have an extra airlock ready cause I kind of filled this one a little full.

6/7/23
There’s still a lot of activity in the airlock. I have degassed this almost every day. Just give it a little swirl. I cannot wait to try this.

6/14/23 (22 days since make)
First time opening. S.G. = 1.030 **15.4 ABV** if it doesn’t go any further. I racked it into a clean gallon carboy and added **10 cloves and 1 tsp Allspice**. Gonna drop a cinnamon stick in today too. Will have to rack off the cloves and cinnamon Friday or Saturday.

6/24/23 (32 days since make)
I racked off the cloves and allspice and cinnamon. Gonna let it set another couple of weeks. S.G. = 1.030 so it’s very sweet. The cloves came through nicely but it’s still a little “hot” when tasting. I can’t back sweeten any more because it didn’t go all the way to 1.000 and it’s already sweet. Time will tell with this one.

7/6/23 (Thursday)
Stabilizing today. Will bottle on Sunday. No S.G. today. Will take on Sunday.
1/2 tsp Potassium Sorbate

1/4 tsp Potassium Metabisulphite

7/9/23 (Sunday) **47 days**
So I bottled this today. It was very clear and beautiful. It tasted amazing. Very much like a Chai. Very methoglyn like. I can’t wait to do the 1 month and 6 month tastings to see how much it melds. No additives and **F.G. = 1.030**. It is sweet but very flavorful.

S.G. 1.144
F.G. 1.030
ABV = 11.3 %