

# 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.

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# Jodi Picoult ~ Mad Honey

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

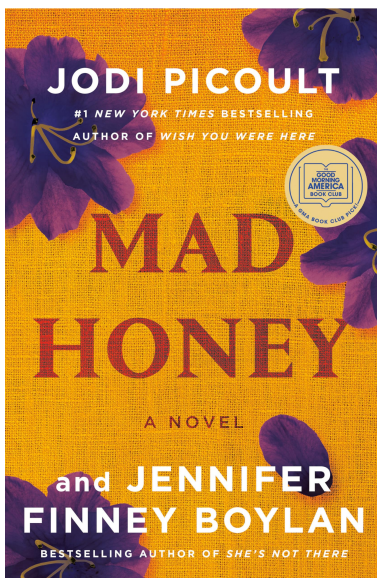
Asher has a girlfriend who is trans. He is the hockey star of his high school team. No one in the school knew that they were trans. He didn't even know. Did he kill her or did someone else do it? Read it to find out.

Started on 01/01/2025

Finished on 01/28/2025

28 days.

Enjoyment lever: 7



Version 1.0.0

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## 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.

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## MRM ~ Montgomery Lingonberry



SECOND BATCH AT MSR!

**10/20/24**

1 16.7 oz "Dryck Lingon" from Ikea (lingonberry drink mix)

1.37 lbs Rekeweg honey (This one is from Decatur)

1 packet 71B yeast

10 Grams Fermaid-0

1 gallon filtered water

**S.G. = 1.080 (10% ABV possible)**

I was surprised at the gravity reading with only 1.37 lbs of honey. The drink mix must be very sugary.

I will probably add tannin and some other flavor at the end of this depending on how it turns out once it's done fermenting.

**11/3/24**

**S.G. = .994 (He's Done!) 11.3% ABV!!!!!!**

Racked and stabilized

Added Mexican Hibiscus (about 1 oz)

**12/3/24**

Racked off hibiscus. It's way to much. Can't taste lingonberry at all. It's all hibiscus.

**Back sweetened to 1.036** and added 1/8 tsp vanilla. It's still hot and way to much hibiscus flavor. I may try to grab another bottle of lingonberry or try to add something else to this. The hibiscus is just way to much.

**12/19/24**

I had a small glass of this (still bulk aging) and it actually wasn't bad. Going to bottle and let set for a while.

**1/4/25**

Bottled this today. The labels are wrong. They say it was bottled in 2024. It's good. I got 4 bottles out of it.

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## MRM ~ HeadHunters Blackberry



10/20/24 FIRST BACTCH AT MSR!!!!

(10/19/24) Thawed 5 lbs of blackberries in a Kilwins bucket

10/20/24

5 lbs blackberries

5 lbs McComb Bees Honey (From Decatur)

2 gallons Crystal Geyser water  
10 grams Fermaid-0  
Mangrove Jacks Yeast  
S.G. = 1.082 (10% ABV possible)

Mixed all ingredients. The bucket is full and the airlock is getting a little cramped. It's going (I lifted the lid once).

11/3/24

S.G. = 1.000 (He's Done!!)  
racked and stabilized. Tart but flavorful.  
Added small amount of sage.

12/3/24

Tasted both the dregs and the good stuff. I threw out the dregs. It was bad. The good stuff tasted great.

1/4/25

1 Gallon for me. Back sweetened to 1.020 and it tastes amazing!  
1 Gallon for Grace. No sweetening.

Bottled and labeled 1/4/25

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## **MRM ~ Coleman's Cinnamon Cider**

11/21/24

96 oz G.V. apple juice  
1/2 gallon Kekionga Cider  
1/4 lb honey  
2 cinnamon sticks

S.G. 1.064 (about 8%)

71B yeast pitched dry

12/3/24

S.G. = 1.010

Nothing added and Nothing racked. I think it's still going. I have another half gallon of cider to mix in to give it a really good flavor.

Going to keg this one though.

12/23/24

He's done! Kegged with a backsweetened (Eurithritol) cider. The cinnamon doesn't really "shine" on this one. It was only 2 sticks. The flavor is really good and can't wait to see how it taste carbonated! Final gravity was 1.000 so this is about 8% ABV. A little less because I diluted it with a little more cider for flavor.

1/5/25

Drinking this now and boy oh boy is it good. A little sweet, a little tart. Apple flavor really comes through. Cinnamon shines but isn't overly done.

I will make this again for sure.

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**J.T. Ellison ~ A Very Bad Thing**



Started this book on 10/14 and finished on 11/27/24. It's not that it wasn't a good book, it was super long. 499 pages. It's the first time I've read the author. Chapters were on the long side. The move was going on and we were very busy a lot. When it came time to read, I could only stay away for a few pages.

Characters were well written. You knew who everyone was. Once it unfolded and *all* the secrets were revealed it was easier to understand.

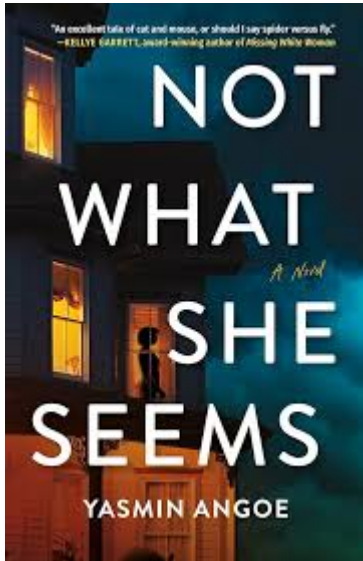
Famous author dies in her hotel room. The reporter who has been following her for her story is blamed. Turns out it's not her. The strange man, is it her ex husband, is blamed. Not him either. Then there is the woman who was invited to the book signing out of the blue. Not her either. Read it to find out who did it.

Giving this book a **6/10** just because it took soooo long to read. **44 days** to read this book.

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# Yasmin Angoe ~ Not What She Seems



Amazon First read. I started this book on 9/16/24 and finished on 10/13/24. Right during the move.

The book was just ok for me. Chapters were long, story was good and characters were well written.

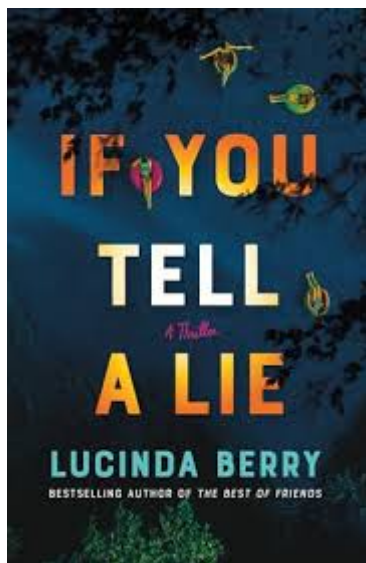
Jacinda (Jac) Brodie a college student has an affair with her prof. It didn't go well and has to return home for her grandfathers funeral. She left home because the town (and she) thought she pushed her dad off a cliff and killed him. Town secrets and a mysterious new wife of the Mayor lead her down a dark hole of secrets revealed.

Finished the book in 28 days but still only giving it a 7/10.

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# Lucinda Berry ~ If You Tell a

# Lie



Well, it's Lucinda so of course I'm going to read it. I started it on 9/1/24. Finished on 9/15/24 (14 Days)  
The book was just OK for me. Lucinda has written some bangers and this one just isn't one of them.

It revolves around 4 girls who go to camp every year. They're outcast kids otherwise. The ring leader Blakely is not a nice person.

She gets the other 3 involved in a prank that goes terrible wrong. They live with the guilt for 25 years. Then Blakely gets them AGAIN!

I'm only giving this book a 6/10. Characters were well written and chapters were generally short.

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# MRM ~ Cannonballs are made of Bananas



**6/19/24 (Day 1)**

6 lbs Golden Lake Honey  
1.5 lbs very ripe bananas  
2 Gallons spring water  
1 tsp pectic enzyme  
Mangrove Jacks yeast

Boiled the bananas (peel and all) in about 1/2 gallon of the spring water. Used the other half to help warm the honey for easier pour. It worked!

Boiled bananas for 20 minutes. Added the bananas to a bag while straining the hot water into the bucket. Added the warm honey. Added the rest of the water. Mixed well and let cool. Don't want to kill the yeasts.

S.G. = 1.080 but the water was very warm. Gonna take another reading after it cools a bit. (**10.6% potential ABV**)

I used all of my Golden Lake honey so I won't have any for back sweetening. I'll have to use another for that.

**6/21/24 (Day 3)**

Added 1 tsp DAP

**6/24/24/ (Day 5)**

Added 2 tsp Fermaid-0

7/5/24

S.G. = 1.000. Removed bananas. Still setting on yeast.

**7/19/24 (Day 30)**

Racked off yeast into new bucket and Stabilized with 1 tsp metabisulphite and sorbate.

Leave it for 24 hours.

**7/24/24 (Day 35)**

Added 3 lbs of frozen bananas, 6 full graham crackers, 1/4 lb brown sugar and 1 tsp vanilla extract. Will back sweeten in a week or two.

**8/12/24 (Day 55)**

Removed the bananas and graham crackers. Added another 1/2 cup brown sugar and 1/2 tsp vanilla. Let clear and bottle.

9/4/24 (Day very long time)

Bottled today. The labels are dated wrong for the bottle but by only a few days. It's clear and nice today. Let's see what it looks like in a month.

Final bottling gravity was 1.018. It still tastes sweet even though it isn't.