

# Fredia McFadden ~ Do Not Disturb

I started this book on **10/8/23**. Quinn killed her husband Derek. No shocker it happens on the first page. Derek from what Quinn says was a piece of work.

I finished this book on **10/16/23**. **9 days**. The story was very interesting. Characters were well written. Chapters were short. All sorts of twists and turns. Ending was (I won't say predictable) just OK. The twists are what kept me interested.

Quinn's sister, married to a plumber, doesn't have the greatest life. Quinn does. Derek was having an affair. Quinn actually killed him in self defense.



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**MRM ~ Burton's Blueberry**

# Currant



2 lbs Menards honey  
1 lbs Electric Works honey  
3 lbs frozen / thawed / mused Kroger blueberries  
4 oz Black Currant concentrate  
1 package Kveik Ale Yeast reconstituted with 1/2 cup water, dash of honey and Fermaid 0

1 Gallon Dollar Tree spring water

## 9/1/23 (day 1)

Mixed all ingredients in Kilwins bucket.  
Pitched yeast and fermenting in hot garage

**S.G. = 1.104 Possible ABV = 14.2%**

**ALCOHOL TOLERANCE = 12% ABV (Right from website) so it may only go to 1.020...**

## 9/5/23 (day 4)

2 tsp Bentonite clay reconstituted in 1/2 cup hot water  
1 tsp yeast nutrient (Not fermaid)  
1/2 tsp Acid Blend  
1 campden tablet crushed

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

**S.G. = 1.000.** Yield about 1 and 1/2 gallon.

1/2 tsp Potassium Sorbate  
1/4 tsp Potassium Metabisulfite  
1 Campden tab  
1 oz oak chips (Split between both carboys)  
1 Tbsp Sparkolloid (Split between both carboys)

**13.8% ABV**

## 9/21/23 (day 20)

I racked off the oak chips and into plastic jugs. (G.V. jugs that were sanitized). Now we let it sit.

**10/11/23 (Day 41)**

I back sweetened and bottled this beautiful beast today. It tastes AMAZING. Can't wait to let it age a bit and try it in 6 months. No final gravity taken because I didn't have to sweeten it to much.

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## **MRM ~ Herbie's Red Raspberry**



**8/24/23 (Day 1)**

2 lbs Menards honey

24 oz Red Raspberries (frozen and thawed)

Mangrove Jacks M05 1/2 packet yeast

Fermaid-0 for reconstituting yeast 1/2 tsp

**S.G. = 1.092**

**Possible**

**13% ABV if it goes dry.**

**9/10/23 (18 days) (Stabilized)**

**S.G. = 1.000** and fruit lost all color. **Racked off into clean carboy.**

1/2 tsp Potassium Sorbate

1/2 tsp Wine Tannin

1/4 tsp Potassium Metabisulfate

1 Campden Tablet

1 Tbsp sparkolloid in 3/4 cup hot water added

Raspberry flavor comes out nicely. It's dry and will need some back sweetening. It's going to be clear and clean.

**12.2% ABV**

**10/11/23**

This didn't clear very well AT ALL!!! I bottled it today but still got a lot of sediment. I only back sweetened a little and didn't take a final gravity because I didn't really use

that much honey to back sweeten. I got 1 750ml bottle and 3 375ml bottles. It tastes good but has a shit ton of sediment.

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## **Freida McFadden ~ Want To Know A Secret**

This was my “cruise” book. I started the book on **10/1/23** and I finished the book on **10/7/23**. 6 days to read.

The story was just OK. The characters were well defined and written. Chapters were on the short side and easy to finish. The ending was twisted.

April has a Youtube cooking channel that she shares her “secret” to...brownies, cookies, pie (you get it). Her best friend Julie lives just 2 doors down and their kids play together all the time. April starts receiving texts messages from an unknown sender. Scary texts. Then a new person moves in to the neighborhood. Hot husband and April is a hot housewife. Not the first time April has seduced someone. Lots of secrets revealed in the book. It was easy to read but



not really my “speed” of story. I’m giving this

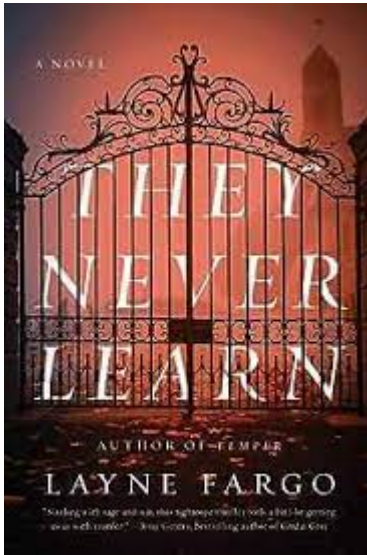
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## Layne Fargo ~ They Never Learn

TikTok recommended. Started on **9/18/23**. I’ve read several chapters so far. I like the characters and chapters are on the short side. Written in character chapters so you get a different perspective each chapter. Scarlett is a prof at a university. She sees all that goes on. She’s a killer. No shock because it happens in the first chapter. Carly, a shy girl from a bad home is a student.

**9/30/23** and I finished the book. Twists were good. Ending was OK. I’m going to give this book a **7/10**.

13 days



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## MRM ~ Baise's Pear/Blueberry cider





### **Baise's Pear/Blueberry cider**

1 Gallon G.V. Apple Juice

64 oz G.V. Pear Juice

2 cups blueberry crumble tea

12 oz Brown Sugar

1 tsp acid blend

2 tsp Diammonium Phosphate

1/2 pack Lalvin 71B yeast (it was a little old so I don't know about this one)

**O.G. = 1.054**

**10/11/23**

**F.G. = 1.000 7.1% ABV**

I kegged this today. Back sweetened with a little honey just

to make it pop a little and added some tannin to it. Full gallon in the keg.

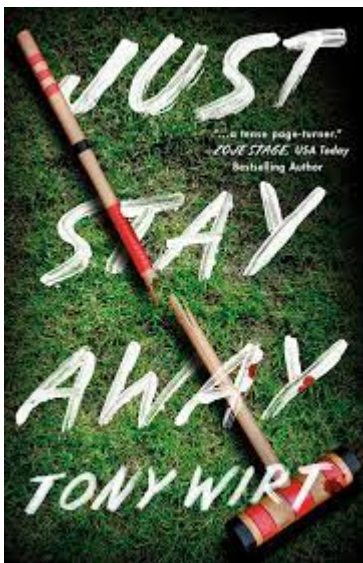
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## Tony Wirt ~ Just Stay Away

**9/8/23.** Amazon First Read. I just finished The Housemaid. Like just now, so this book better keep my attention. Just kidding. I'm going to read it.

**9/17/23.** I finished. Great book. Characters were very well defined and memorable. Craig, a writer is having trouble finishing his book because he has to take care of his daughter Alice over the summer. Levi, a strange rich kid wants to play with Alice. This gives Craig time in the morning to work on his book. Levi "never gets in trouble". He's a bad (very bad) kid. After a few mishaps Craig starts to see a trend with Levi and it's not a good one.

Chapters were short and I feel like I plowed through this book. I didn't want to put it down. Giving a **9/10** rating.  
**10 Days.**

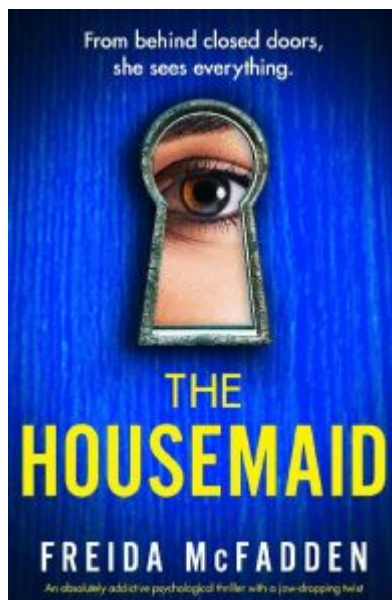




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# Freida McFadden ~ The Housemaid

This is a TikTok recommended book. I started on 9/1/23. I left another book because it was boring and started this one. 2 pages in and I'm already "hooked". 9/7/23. 6 Days. 6...Days...OMG this is a masterpiece. It had me hooked from the first page and it never let up. Millie, a parolee needs a job and to stay out of prison. The perfect job became available being a housemaid for a very wealthy family. Nina, the wife is bat shit crazy. Or is she? Andy, the husband is a handsome and loving man. Or is he? Crazy stuff goes on in the first part of the book. In the second part we find out why and in the thirds part. Holy S Balls!!! I couldn't put it down. This book is getting a 10/10. Chapters were short, characters were very well defined and the plot and twists were perfectly written.



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# Kiersten Modglin ~ Unfaithful Night

I started this book on 8/27/23. TikTok recommended author. I read "The Roommate" earlier. It was short and very well written. Let's see how this book goes. I couldn't finish this book. I didn't like it at all. I was 40% done and there was really nothing going on. It was boring. I'm giving this book a 2/10. A 2 because I made it 40% of the way without quitting.



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# MRM ~ Django the Viking





**7/29/2023**

I got some new honey at the GE farmers market. It tastes amazing. I've been reading recipes again and you know what that means. Got to get another batch going. (I now have 2 fermenting. This one makes 3) Here we go:

1/2 oz Parao's Paradise (Loose leaf tea from teajutsu.com)

32 oz Just Tart Cherry from Knudsen (Kroger)

32 oz Just Black Cherry from Knudsen (Kroger)

12 oz frozen Raspberries (Kroger)

12 oz frozen Sweet Cherries (Kroger)

1 tsp fermaid 0

Lalvin EC-1118 yeast

2 lbs honey. (Name goes here)

Spring Water (Dollar Tree)

I started by steeping the loose leaf tea in about 1/2 gallon of spring water and reconstituting the Lalvin yeast with the fermaid 0 in a small amount of spring water. While the berries were thawing, I added the 64 oz of juice to the carboy and the 2 lbs of honey. I shook the bejesus out of it. The mixture wasn't going to fit in the gallon glass carboy so I had to switch to using a Kilwins bucket. I let the tea steep for 20 minutes. I added the mostly thawed fruit and tea to the bucket. I took a temperature reading and it was 72. I pitched the yeast and covered the bucket.

**S.G. = 1.106** (if dry it's going to be 14.2%)

**8/18/23 (21 days)**

**S.G. = 1.006. 13.3% ABV.** I racked off the fruit today. It's

dry and HOT. Cherry taste comes through nicely. Not much hibiscus though.

**8/29/23 (33 days)**

**Stabilization DAY!!!**

1/2 tsp potassium sorbate

1/4 tsp potassium metabisulfite

1/2 tsp Wine Tannin

**9/1/23 (35 days)**

Bottling Day!!! I back sweetened with honey ONLY to 1.030 and bottled.