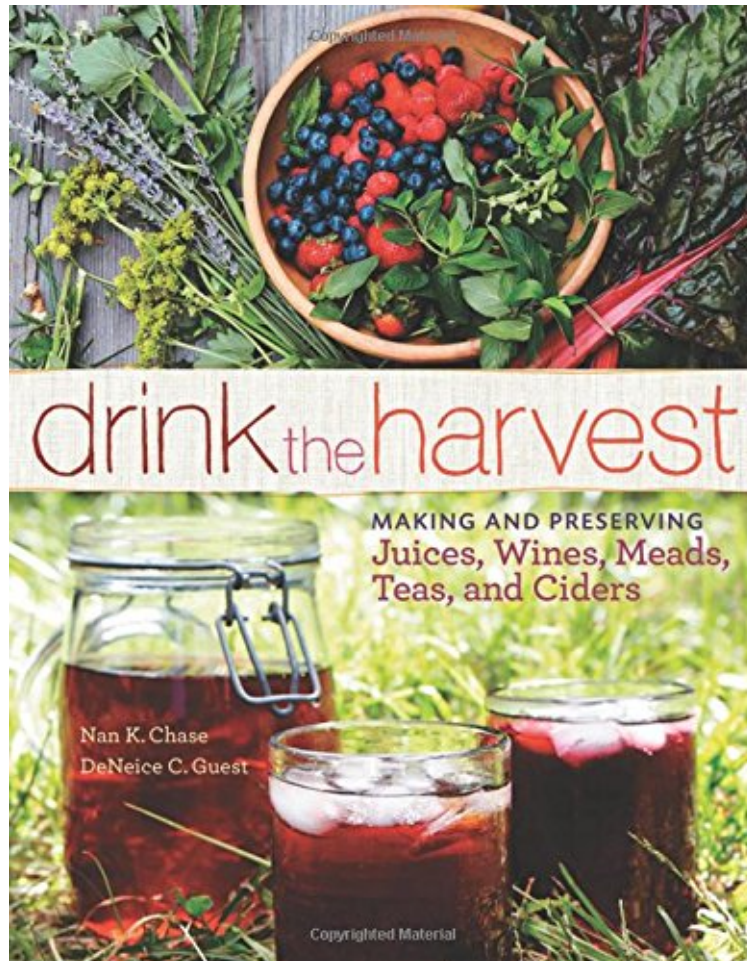


Drink the Harvest: Making and Preserving Juices, Wines, Meads, Teas, and Ciders

Nan K. Chase, DeNeice C. Guest
ePub | *DOC | audiobook | ebooks | Download PDF



[Download](#)

[Read Online](#)

#128185 in Books 2014-06-17Original language:EnglishPDF # 1 9.00 x .56 x 7.06l, 1.20 #File Name: 1612121594232 pages | File size: 28.Mb

Nan K. Chase, DeNeice C. Guest : Drink the Harvest: Making and Preserving Juices, Wines, Meads, Teas, and Ciders before purchasing it in order to gage whether or not it would be worth my time, and all praised Drink the Harvest: Making and Preserving Juices, Wines, Meads, Teas, and Ciders:

0 of 0 people found the following review helpful. Excellent Beginner BookBy CustomerIf you are looking for a beginner book, this is an excellent choice. It covers all the basics in an easy to follow format, it is a beautiful book with photo instructions, and it includes a broad range of recipes, juice, wine, syrups, meads, kombucha, (not beer), and different ways to preserve them. The recipes use fairly natural ingredients to balance the acidity.If you are in the middle of your wine career, and you already have the equipment and the basics down, or if you are already familiar with canning, much of this book will be review, or too basic. They do not go into measuring acidity or brix, and there aren't a lot of wine specific recipes, although there are several I have not come across in other books. Overall I'm glad I

bought it to read through, but I will pass it on immediately to a friend who is just starting out. 0 of 0 people found the following review helpful. Five Stars By dana b Book in great shape! Love this book! 0 of 0 people found the following review helpful. Five Stars By BBR Great beginners book!

Preserving the harvest doesn't have to stop with jam and pickles. Many fruits, vegetables, and herbs can be made into delicious beverages to enjoy fresh or preserve for later. Drink the Harvest presents simple recipes accompanied by mouthwatering photographs for a variety of teas, syrups, ciders, wines, and kombuchas. DeNeice C. Guest and Nan K. Chase also provide advice for harvesting ingredients for maximum flavor and even creating your own backyard beverage garden. Pour a refreshing glass of Passionflower-Lemon Balm Wine and drink in the possibilities.

From the Back Cover Fresh From the Garden
Peach juice and pear cider
Rose hip tea and watermelon mint syrup
Dandelion wine and mixed berry mead
Skip the sugary commercial drinks and make these and many more fresh, delicious beverages in your own kitchen. Whether you're looking for new ways to enjoy your garden's bounty or want to experiment with pure concoctions made from farmers' market finds, these recipes and techniques including harvesting, canning, fermenting, and pasteurizing will introduce you to a whole new world of garden goodness.