

The Compleat Meadmaker

Clear, simple language, numerous illustrations, and detailed step-by-step instructions, lead you through making fresh and delicious sweet and hard ciders - including blended and sparkling ciders; building your own working apple press; enhancing your cooking with cider as an ingredient; choosing the right apple cultivar for the flavor you want; and planning and planting your very own home orchard for the freshest batch of cider ever! Plus, interesting bits of history and lore shed light on cider’s colorful past.

Brooklyn Brew Shop’s Beer Making Book takes brewing out of the basement and into the kitchen. Erica Shea and Stephen Valand show that with a little space, a few tools, and the same ingredients breweries use, you too can make delicious craft beer right on your stovetop. Greenmarket-inspired and seasonally brewed, these 52 recipes include Everyday IPA and Rose Cheeked & Blonde for spring; Grapefruit Honey Ale and S'More Beer for summer; Apple Crisp Ale and Peanut Butter Porter for fall; Chestnut Brown ale and Gingerbread Ale for winter; and even four gluten-free brews. You'll also find tips for growing hops, suggestions for food pairings, and recipes for cooking with beer. Brooklyn Brew Shop’s Beer Making Book offers a new approach to artisanal brewing and is a must-own for beer lovers, seasonally minded cooks, and anyone who gets a kick out of saying "I made this!"

It is difficult to believe that at one time hops were very much the marginalized ingredient of modern beer, until the burgeoning craft beer movement in America reignited the industry’s enthusiasm for hop-forward beer. The history of hops and their use in beer is long and shrouded in mystery to this day, but Stan Hieronymous has gamely teased apart the many threads as best anyone can, lending credence where due and scotching unfounded claims when appropriate. It is just one example of the deep research through history books, research articles, and first-hand interviews with present-day experts and growers that has enabled Stan to produce a wide-ranging, engaging account of this essential beer ingredient. While they have an exalted status with today’s craft brewers, many may not be aware of the journey hops take to bring them, neatly baled or pressed into blocks and pellets, into the brewhouse. Stan paints a detailed and, at times, personal portrait of the life of hops, weaving technical information about hop growing and anatomy with insights from families who have been running their hop farms for generations. The author takes the reader on a tour of the main growing regions of central Europe, where the famous landrace varieties of Slovenia, the Czech Republic, and Germany originate, to England and thence to North America, and latterly, Australia and New Zealand. Growing hops and supplying the global brewing industry has always been a hard-nosed business, and Stan presents statistics on yields, acreage, wilt and other diseases, interspersed with words from the farmers themselves that illustrate the challenges and uncertainties hop growers face. Along the way, Stan gives details about some of the most well-known varieties—Saaz, Hallertau, Tett nang, Golding, Fuggle, Cluster, Cascade, Willamette, Citra, Amarillo, Nelson Sauvin, and many others—and their history of use in the Old World and New World. The section culminates in a catalog of 105 hop varieties in use today, with a brief description of character and vital statistics for each. Of course, the art and science of using hops in making beer is not forgotten. Once the hops have been harvested, processed, and delivered to the brewery, they can be used in myriad ways. The author moves from the toil of the hop gardens to that of the brewhouse, again presenting a blend of history and present-day interviews and research articles to explain alpha acids, beta acids, bitterness, harshness, smoothness, and the deterioration of bittering flavors over time. Perception is all important when discussing bitterness, and the author touches on genetics, evolution, the vagaries of individuals’ perceptions of bitterness, and changing tastes, such as the “lupulin shift.” The meaning of the international bitterness unit, or IBU, is not always properly understood and here Stan lays out a brief history of how the IBU came to be and an appreciation of the many variables affecting utilization in the boil and final bitterness in beer. Adding hops is not as simple as it sounds, and Stan’s research illustrates that if you ask ten brewers about something you will get eleven opinions. Early additions, late additions, continuous hopping, first wort hopping, and hop bursting are all discussed with a healthy dose of pragmatic wisdom from brewers and a pinch of chemistry. There then follows an entire chapter devoted to the druidic art of dry hopping, following its commonplace usage in nineteenth-century England to the modern applications found in today’s US craft brewing scene. The author uncovers hop plugs, hop coffins, and the “pendulum method,” along with the famous hop rocket and hop torpedo used by some of America’s leading craft breweries. Every brewer has their dry hopping method and, gratifyingly, many are happy to share with the author, making this chapter a great source for inspiration and ideas. Many of the brewers the author interviewed were also happy to share recipes. There are 16 recipes from breweries in America, Belgium, Czech Republic, Denmark, England, Germany, and New Zealand. These not only present delicious beers but give some insight into how professional brewers design their recipes to get the most out of their hops. As always, Stan imparts wisdom in an engaging and accessible fashion, making this an amazing compendium on “every brewer’s favorite flower.” With fantastical narratives, home-brewing instructions, and original craft cocktail recipes, Mead is the ultimate exploration of the resurgent alcoholic beverage that is nearly as old as time itself. Beloved by figures as diverse as Queen Elizabeth and Thor, the Vikings and the Greek gods, mead is one of history’s most storied beverages. But this mixture of fermented honey isn’t just a relic of bygone eras -- it’s experiencing a cultural renaissance, taking pride of place in trendy cocktail bars and craft breweries across the country. Equal parts quirky historical narrative, DIY manual, and cocktail guide, Mead is a spirited look at the drink that’s been with us even longer than wine. Mead gives readers a fascinating introduction to the rich story of this beloved beverage -- from its humble beginnings to its newfound popularity, along with its vital importance in seven historic kingdoms: Greece, Rome, the Vikings, Poland, Ethiopia, England, and Russia. Pairing a quirky, historical narrative with real practical advice, beverage expert Fred Minnick guides readers through making 25 different types of mead, as well as more than 50 cocktails, with recipes from some of the country’s most sought-after mixologists.

Improve your backpacking experience by creating the delicious and healthy home-dried meals and snacks featured in this book.

UNIX For Dummies has been the standard for beginning UNIX references for nearly ten years, and this latest edition continues that tradition of success This unparalled resource is updated to cover the latest applications of UNIX technology, including Linux and Mac desktops as well as how UNIX works with Microsoft server software Thorough coverage of how to handle UNIX installation, file management, software, utilities, networks, Internet access, and other basic tasks Aimed at the first-time UNIX desktop user growing accustomed to the ins and outs of the OS, as well as the beginning administrator who needs to get a handle on UNIX networking basics Written by John Levine and Margaret Levine Young, longtime UNIX experts and highly experienced For Dummies authors

Learn the fast and simple way to whittle in this fun introduction to woodcarving. Discover how to whittle in less time while you have more fun! One of the joys of whittling with a pocketknife is that you can do it just about anywhere. You don’t need any fancy equipment, and you don’t even need much spare time. Author Tom Hindes demonstrates his easy-to-learn, quick-cut method for whittling expressive little figures from wood in just 20 minutes or less. With his friendly instructions and step-by-step photos, you’ll learn to carve an endless array of charming wizards, gnomes, gargoyles, ornaments, dogs, leprechauns, and more. These super-short whittling projects are perfect for learning basic woodcarving skills. They also make wonderful little gifts for random acts of kindness. Leave one along with your tip at the local restaurant, or give one to your favorite cashier. Children especially enjoy receiving them as souvenirs.

Mead (honey wine) is the new buzz among beverage hobbyists as more and more consumers start to make their own. This up- to-date title tells the novice how to begin and the experienced brewer or winemaker how to succeed in this newest of the beverage arts.

[Making, Using & Enjoying Sweet & Hard Cider](#)

[Everything Happens for a Riesling](#)

[Fully Revised and Updated](#)

[Water](#)

[The ‘Ukulele](#)

[Backpack Gourmet](#)

[Artisanal Small-Batch Brewing](#)

[Brooklyn Brew Shop’s Beer Making Book](#)

[The Joy of Brewing Cider, Mead, and Herbal Wine](#)

[The Closet of Sir Kenelm Digby Knight Opened](#)

[The Practical Guide to Aroma, Bitterness and the Culture of Hops](#)

[Nectar of the Gods](#)

[Techniques and Recipes for Fast-Fermenting Beers, Ciders, Meads, and More](#)

[UNIX For Dummies](#)

[Making Mead](#)

Mead is a wine whose fermented ingredients is derived from honey instead of years of grapes It has existed in society for thousands when honey was at harder to collect it was reserved for higher citizensMead also called honey wine is now very popular among lovers of beverages as a lot of individuals start making their own This guide will show you how to get started including supplies, equipment and so on This guide will show you how to get started including step by step on how to make your own mead at homeMaking mead at home is not at all complicated and you can make your homemade mead todayGRAB YOUR COPY TODAY BY SCROLLING UP AND CLICKING BUY NOW TO GET YOUR COPY TODAY

The homebrewer’s bible—everything you need to know to brew beer at home from start to finish, including new recipes, updated charts on hop varieties, secrets to fermentation, beer kit tips, and more—from the master of homebrewing The Complete Joy of Homebrewing is the essential guide to understanding and making a full range of beer styles, including ales, lagers, stouts, pilseners, dubbels, tripels, and homerun specialty beers and meads. Everything to get started is here: the basics of building a home brewery, world-class proven recipes, easy-to-follow brewing instructions, and the latest insights in the art and science of brewing. Master brewer Charlie Papazian also explains the history and lore of beer, reveals the technology behind brewing, and shares countless tips on how to create your own original ales and lagers. This completely revised and updated edition includes: An expanded and updated Beer Styles and Homebrew Recipe Formulation chart with easy-to-understand descriptions of key flavor and aroma characters Ingredient information for fifty-three beer styles A list of more than seventy-five beer types describing strength, hop aroma, bitterness, flavor, color, sweetness, and alcohol percentage Expanded chart on sixty-eight hop varieties, descriptions, and uses Eighty brand-new and revised favorite beer and mead recipes Beer kit tips Key information about using and understanding hops Revealing reasons why homebrew is the best . . . and much more! Paired with the newly revised Homebrewer’s Companion, Second Edition, this book will transform you from beginning brewer to homebrewing expert.

A classic book on making country wines, beer, mead and metheglin. Including much information on the processes and many delicious recipes, this book is a must-have for any home brewer or anyone with an interest in the subject. Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. We are republishing many of these classic works in affordable, high quality, modern editions, using the original text and artwork.

The Ultimate Guide to the Daniel Fast is an inspiring resource for Christians who want to pursue a more intimate relationship with God through the 21-day commitment to prayer and fasting known as the Daniel Fast. As you deny yourself certain foods—such as sugars, processed ingredients, and solid fats—you will not only embrace healthier eating habits, you’ll also discover a greater awareness of God’s presence. Author Kristen Feola explains the Daniel Fast in easy-to-understand language, provides 21 thought-provoking devotionals for each day of the fast, and shares more than 100 tasty, easy-to-make recipes that follow fasting guidelines. In a conversational style, Feola helps you structure the fast so you can spend less time thinking about what to eat and more time focusing on God. You will also discover that “to fast” means “to feast” on the only thing that truly nourishes?God’s powerful Word. For more info, please visit www.ultimatedanielfast.com.

Discover the pleasures of making and drinking cider. From choosing the right apples through reaping the liquid rewards of a successful pressing, this classic guide has you covered. With detailed drawings of cider-making equipment, methods, and set-up, even a novice juicer will enjoy sweet and spicy gallons in no time. Annie Proulx and Lew Nichols provide insightful, time-tested advice enlivened by a smattering of historical anecdotes. Whether you like your cider sweet or hard, you’re sure to find a recipe that satisfies.

"A complete guide for beginning and veteran meadmakers, illustrated with color photos covering the ingredients, equipment, and steps as well as charts and diagrams"--

The Book That Started the Fermentation Revolution Sandor Ellix Katz, winner of a James Beard Award and New York Times bestselling author, whom Michael Pollan calls the "Johnny Appleseed of Fermentation" returns to the iconic book that started it all, but with a fresh perspective, renewed enthusiasm, and expanded wisdom from his travels around the world. This self-described fermentation revivalist is perhaps best known simply as Sandorkraut, which describes his joyful and demystifying approach to making and eating fermented foods, the health benefits of which have helped launch a nutrition-based food revolution. Since its publication in 2003, and aided by Katz's engaging and fervent workshop presentations, Wild Fermentation has inspired people to turn their kitchens into food labs: fermenting vegetables into sauerkraut, milk into cheese or yogurt, grains into sourdough bread, and much more. In turn, they've traded batches, shared recipes, and joined thousands of others on a journey of creating healthy food for themselves, their families, and their communities. Katz's work earned him the Craig Clairborne lifetime achievement award from the Southern Foodways Alliance, and has been called "one of the unlikely rock stars of the American food scene" by The New York Times. This updated and revised edition, now with full color photos throughout, is sure to introduce a whole new generation to the flavors and health benefits of fermented foods. It features many brand-new recipes--including Strawberry Kvass, African Sorghum Beer, and Infinite Buckwheat Bread--and updates and refines original recipes reflecting the author's ever-deepening knowledge of global food traditions that has influenced four-star chefs and home cooks alike. For Katz, his gateway to fermentation was sauerkraut. So open this book to find yours, and start a little food revolution right in your own kitchen. Praise for Sandor Ellix Katz and his books: "The Art of Fermentation is an extraordinary book, and an impressive work of passion and scholarship."--Deborah Madison, author of Local Flavors "Sandor Katz has proven himself to be the king of fermentation."--Sally Fallon Morell, President, The Weston A. Price Foundation "Sandor Katz has already awakened more people to the diversity and deliciousness of fermented foods than any other single person has over the last century."--Gary Paul Nabhan, author of Growing Food in a Hotter, Drier Land "The fermenting bible." -- Newsweek "In a country almost clinically obsessed with sterilization Katz reminds us of the forgotten benefits of living in harmony with our microbial relatives." -- Grist

Water is arguably the most critical and least understood of the foundation elements in brewing beer. Water: A Comprehensive Guide for Brewers, third in Brewers Publications’ Brewing Elements series, takes the mystery out of water’s role in the brewing process. The book leads brewers through the chemistry and treatment of brewing water, from an overview of water sources, to adjusting water for different beer styles, and different brewery processes, to wastewater treatment. The discussions include how to read water reports, understanding flavor contributions, residual alkalinity, malt acidity, and mash pH.

[The Flavor, Nutrition, and Craft of Live-Culture Foods, 2nd Edition](#)

[The Complete Step by Step Guide on How to Make Mead Or Honey Wine Including Mead Recipes, Equipment Ingredients \(Mead Maker For Beginners\)](#)

[The Complete Guide to Making Mead](#)

[Wellcome Mead: 105 Mead Recipes from 17th and 18th Century English Receipt Books at the Wellcome Library](#)

[52 Seasonal Recipes for Small Batches](#)

[Making Your Own Mead](#)

[Fun Things to Carve from Wood](#)

[Make Mead Like a Viking](#)

[Mead](#)

[80 Winning Recipes Anyone Can Brew](#)

[Radical Brewing](#)

[Making Mead \(honey Wine\)](#)

[The Comprehensive Guide to Making Chateau-Style Wines](#)

[43 Recipes for Homemade Honey Wines](#)

[Prosecco is Always the Answer](#)

Award-winning brewer Jamil Zainashoff teams up with homebrewing expert John J. Palmer to share award-winning recipes for each of the 80-plus competition styles. Using extract-based recipes for most categories, the duo gives sure-footed guidance to brewers interested in reproducing classic beer styles for their own enjoyment or to enter into competitions.

You’re ready to try your hand at home brewing, but you want to try something unique—and you also have no idea where to start. This is the book for you. Broken into three sections—mead, cider, and herbal wine—you’ll learn what basic equipment you’ll need, what ingredients to have on hand, and author Nancy Koziol will walk you through each step of the process. Along the way, you’ll pick up some fun facts about ethical consumption, sustainable farming, and the science behind fermenting. Whether you want to try a simple honey mead, a crisp apple or pear cider, or a wild wine with herbs foraged from your backyard, in these pages you’ll find the inspiration and instruction you need to follow through to the finished product. Many of these drinks are brewed in a matter of weeks rather than months, so you don’t even have to be particularly patient! Once you get the hang of the basics, try experimenting with the suggested seasonal additions, or whatever fruit, herb, or spice is ready for harvest (or on sale at the local market). Add some ginger to your cider, some blackberries to your wine, or some pumpkin to your mead

for brews that are truly your own. With a unique focus on local, seasonal produce and sustainable farming practices, this will appeal to seasoned brewers who are looking for something new as well as eco-conscious millennials ready to impress their friends on Instagram. Fascinating tidbits of trivia, information on health benefits, and a dash of humor make this book as entertaining as it is useful.

Radical Brewing takes a hip and creative look at beer brewing, presented with a graphically appealing two-color layout.

This book is part of the TREDITION CLASSICS series. The creators of this series are united by passion for literature and driven by the intention of making all public domain books available in printed format again - worldwide. At tradition we believe that a great book never goes out of style. Several mostly non-profit literature projects provide content to tradition. To support their good work, tradition donates a portion of the proceeds from each sold copy. As a reader of a TREDITION CLASSICS book, you support our mission to save many of the amazing works of world literature from oblivion.

Once the drink of choice for Viking marauders and medieval kings, mead is enjoying a renaissance in popularity. The "nectar of the gods" is easy to make at home. This practical guidebook will inspire you to take up the craft, with a basic guide to mead-making techniques plus 43 recipes for brewing the world's oldest alcoholic beverage. Discover how to make different types of mead like fruit-flavored melomels, grape-based pyments, spiced metheglins, and apple cysers.

Mead, the elixir of red-bearded Vikings and sloe-eyed Sheba, is enjoying an international revival. Ancient peoples believed that drinking the fermented honey imparted the divine gifts of prophecy, poetry and fertility. "Mad About Mead" is an eclectic mix of history, mythology, rituals and instructions. The detailed recipe section has information about honey varieties, yeasts, equipment and problem solving.

Everything Happens for a Riesling is the wine book that says boo to acting like a snob. It's your ultimate guide to hacking the world of vino. Grace De Morgan is here to help you get more of the wine experiences you want, minus the pretentiousness. This is a toolkit, not a textbook - a cheat sheet for all the vino-related questions you didn't realise you had. I mean, where do you store wine if you don't have a cellar? Who (or what) is Gewurztraminer? Are decanters a thing? Whether you can't tell your rose from your Riesling or are busy studying to be a Master Sommelier, Everything Happens for a Riesling has got something to make you go 'Mmm, more please.'

As one of the most ancient of human beverages, mead arose in part because it was easy to make. Today’s hobbyists rediscover the simplicity of making mead while reveling in the range of flavors that can result. In The Compleat Meadmaker, veteran beverage hobbyist and meadmaker, Ken Schramm, introduces the novice to the wonders of mead. With easy-to-follow procedures and simple recipes, he shows how you can quickly and painlessly make your own mead at home. In later chapters he introduces flavorful variations on the basic theme that lead to meads flavored with spice, fruits, grapes and even malt.

[Selecting, Tasting, and Pairing Honey, With a Guide to More Than 30 Varietals](#)

[Speed Brewing](#)

[20-Minute Whittling Projects](#)

[Mad about Mead!](#)

[Honey Connoisseur](#)

[Everything You Need to Know to Brew Great Beer Every Time](#)

[Making Mead Made Simple](#)

[The Complete Joy of Homebrewing Fourth Edition](#)

[Making Wild Wines & Meads](#)

[A History](#)

[125 Unusual Recipes Using Herbs, Fruits, Flowers & More](#)

[Fruit Meads Designed to Inspire Your Imagination](#)

[Traditional Techniques for Brewing Natural, Wild-Fermented, Honey-Based Wines and Beers](#)

[Culture and Craftsmanship in the European Tradition](#)

[Home Production of Honey Wine from Your First Batch to Award-winning Fruit and Herb Variations](#)

Mead is the fastest growing craft beverage in the US, and until now, there hasn’t been a large collection of proven recipes available. Rob Ratliff kicks off what will be multiple recipe books with this collection of mead recipes from every BJCP style, giving detailed ingredients and instructions to allow mead makers to create amazing meads.

Beginning with this second book in the popular series "Let There be Mead!" Rob now brings his focus to the popular style of honey meads known as Melomels. Melomels are meads made using fruit or fruit blends. As you can imagine, the possibilities of this style are truly limitless. In this edition, Rob also brings us an entire section focused solely on Polish mead making techniques. This section will provide tips, explanations, and processes detailing step by step how to make your own authentic Polish Melomels with recipes provided by award winning mead makers straight from Poland. So grab your copy of "Let There be Melomels!" and Let There Be Mead!

For years, Prosecco has been waiting in the wings for the right time to make its sparkling appearance - and now it’s taking the world by storm and putting the fizz into all social occasions! This book, packed with recipes, facts, trivia and tips on hosting the perfect sparkling-wine soiree, will make you even more potty about Prosecco than you already are!

Fully revised and expanded, How to Brew is the definitive guide to making quality beers at home. Whether you want simple, sure-fire instructions for making your first beer, or you’re a seasoned homebrewer working with all-grain batches, this book has something for you. Palmer adeptly covers the full range of brewing possibilities—accurately, clearly and simply. From ingredients and methods to recipes and equipment, this book is loaded with valuable information for any stage brewer.

Farmhouse Ales defines the results of years of evolution, refinement, of simple rustic ales in modern and historical terms, while guiding today’s brewers toward credible—and enjoyable—reproductions of these old world classics.

Since its introduction to Hawai'i in 1879, the ‘ukulele has been many things: a symbol of an island paradise; a tool of political protest; an instrument central to a rich musical culture; a musical joke; a highly sought-after collectible; a cheap airport souvenir; a lucrative industry; and the product of a remarkable synthesis of western and Pacific cultures. The ‘Ukulele: A History explores all of these facets, placing the instrument for the first time in a broad historical, cultural, and musical context. Drawing on a wealth of previously untapped sources, Jim Tranquada and John King tell the surprising story of how an obscure four-string folk guitar from Portugal became the national instrument of Hawai'i, of its subsequent rise and fall from international cultural phenomenon to “the Dangerfield of instruments,” and of the resurgence in popularity (and respect) it is currently enjoying among musicians from Thailand to Finland. The book shows how the technologies of successive generations (recorded music, radio, television, the Internet) have played critical roles in popularizing the ‘ukulele. Famous composers and entertainers (Queen Liliuokalani, Irving Berlin, Arthur Godfrey, Paul McCartney, SpongeBob SquarePants) and writers (Rudyard Kipling, Jack London, P. G. Wodehouse, Agatha Christie) wind their way through its history—as well as a host of outstanding Hawaiian musicians (Ernest Kaai, George Kia Nahaolelua, Samuel K. Kamakaia, Henry A. Peeluua Bishaw). In telling the story of the ‘ukulele, Tranquada and King also present a sweeping history of modern Hawaiian music that spans more than two centuries, beginning with the introduction of western melody and harmony by missionaries to the Hawaiian music renaissance of the 1970s and 1980s.

From honey experts C. Marina Marchese and Kim Flottum comes this comprehensive introduction to the origin, flavor, and culinary uses of more than 30 varietals of honey, from ubiquitous clover to tangy star thistle to rich, smoky buckwheat Like wine, cheese, coffee, and chocolate, honey has emerged as an artisanal obsession. Its popularity at farmers' markets and specialty food stores has soared as retailers are capitalizing on the trend. The Honey Connoisseur teaches consumers everything they need to know about how to taste, select, and use a diverse selection of honey. After a brief explanation of how bees produce honey, the authors introduce the concept of terroir, the notion that soil, weather, and other natural phenomena can affect the taste of honey. As with wines, knowing the terroir of a honey varietal helps to inform an understanding of its flavor. The book goes on to give a thorough course in the origins of more than 30 different honeys as well as step-by-step instructions, how to taste honey, describe its flavor and determine what other flavors pair best with a particular honey. Also included are simple recipes such as dressings, marinades, quick-and-easy desserts, and beverages. Beautifully illustrated and designed, The Honey Connoisseur is the perfect book for foodies and locavores alike. Praise for The Honey Connoisseur: "Of all the near-perfect food we generally take for granted, honey suffers more than most (except for cheese). The Honey Connoisseur lays it all out on the table; Marina Marchese and Kim Flottum tell the whole story including its dark side in an eloquent style. The reader will never look at the honey jar the same way." -- Max McCalman, author of Mastering Cheese, Cheese: Connoisseur's Guide to the World's Best, and The Cheese Plateb> "Eureka! This is the book I've been looking for. As a restaurateur who has traveled high and low in search of the world's finest wines, I have always respected the role terroir plays in creating and nurturing a region's culinary personality. Ever since I took up beekeeping, I've been on the hunt for the definitive guide to the essence of honey: how to taste it, which local factors influence its flavor, and most importantly for me, how to pair it with other ingredients like an expert." -- Julian Nicolini, Owner of The Four Seasons Restaurant, New York City "With the authors' depth of knowledge, I cannot think of a better resource on honey. This book makes me want to bake with all the varieties. Finally, a honey bible! The Honey Connoisseur is truly a great book." -- John Barricelli, author of The Seasonal Baker and The Sono Baking Company Cookbook "Marina Marchese and Kim Flottum's knowledge of this fascinating and increasingly popular subject is unparalleled. Together, they have composed the preeminent book about honey and its regional culinary food pairings." -- Nicholas Coleman, Chief Olive Oil Specialist, Eataly NYC

Home Brewing Just Got Easier and More Exciting with 1-Gallon Recipes Amber Shehan makes home brewing a breeze for beginners and experts alike with smaller 1-gallon (3.8-L) recipes that reduce the time, money and energy needed to create delicious brews all year long. Enjoy the nuanced flavors of homebrews like tart Orange-Hibiscus Cider, palate-cleansing Peppermint Wine or soothing Vanilla Bean and Chamomile Mead. As an herbalist, Amber showcases her knowledge of culinary and medicinal herbs, wildflowers and plants in this incredible collection of deliciously infused brews that are both intoxicating and tonic. Rosemary and Clementine Mead is the perfect refresher for a warm summer evening and Spiced Pomegranate Wine will warm you right up on the coldest of winter days. With inventive, potent recipes and all the brewing know-how you need to get started or build your skills, Artisanal Small-Batch Brewing is your go-to guide for creating memorable brews beloved by all.

[The Big Book of Mead Recipes](#)

[Wild Fermentation](#)

[How to Craft Seasonal Fast-Brew Favorites at Home](#)

[Techniques in Home Winemaking](#)

[The Ingredients, Equipment, Processes, and Recipes for Crafting Honey Wine](#)

[Cider](#)

[How To Brew](#)

[Recipes, Tales and World-Altering Meditations in a Glass](#)

[The Ultimate Guide to the Daniel Fast](#)

[Making, Using & Enjoying Sweet & Hard Cider, 3rd Edition](#)

[Brewing Classic Styles](#)

[Farmhouse Ales](#)

[Over 60 Recipes from Every Mead Style](#)

[The Compleat Meadmaker](#)

The first major book on making mead that continues to be a best seller, this book contains the essence of what you need to know about making honey wine (mead) from the honey sitting right now, in storage.

The ultimate guide for the novice and advanced winemaker "This book is the ultimate resource for 'non-commercial' winemakers who are determined to understand the process and master the art of producing wonderful wines." —Ellie Butz, Enologist, Vintage Winery Consultants, and co-author of Winemaking: From Grape Growing to Marketplace This updated edition of the bestselling Techniques in Home Winemaking is the comprehensive guide for beginners and advanced winemakers looking for the latest techniques in premium wine production. From choosing the raw material—concentrate, juice or grapes—to bottling, this book provides detailed instructions on selecting and using equipment, determining the best material for specific wine styles, and analyzing wine to monitor and control quality. Features: • A troubleshooting guide that addresses all varieties of problems • Detailed instructions on making Pinot Noir, traditional method, sparkling wine, Port, and icewine-style wines • Easy-to-read charts and tables • Detailed, cross-referenced index

Techniques and recipes for fast-fermenting beers, ciders, meads and more. Speed Brewing is the perfect guide for beginners and anyone who wants to add something new and fast to brew to their repertoire!

Make extraordinary homemade wines from everything but grapes! In this refreshingly unique take on winemaking, Patti Vargas and Rich Gulling offer 125 recipes for unusual wines made from herbs, fruits, flowers, and honey. Learn to use ingredients from your farmers' market, grocery store, or even your own backyard to make deliciously fermented drinks.

Lemon-Thyme Metheglin, Rose Hip Melomel, and Pineapple-Orange Delight are just the beginning of an unexplored world of delightfully natural wild wines. Cheers!

"if your vessell houde Ten Gallons put in a Bout 5 Races of Ginger the out sides Paired a Way 2 Nuttmege and a Grote worth of Cinnamon A little mace a few Cloves ... and you must make it at Miclemas And not to be Drunk Tell Lent" Wellcome Mead presents 105 historical mead recipes and their variants (29 additional recipes). Each of the recipes has been drawn from 17th and early 18th century English household receipt books held by the Wellcome Library in London. Although the recipes are drawn from a focused time and geography, they showcase the breadth and complexity of historical mead recipes. After a brief discussion of the source documents, Wellcome Mead focuses on understanding the original recipes within the context of their historical world and developing useable modern interpretations for them. Equipment, and methods used to produce the original recipes are detailed and discussed as well as each of the over 100 different ingredients. Changes in mead recipes over time are addressed with reference to historical factors driving that change. Mead styles represented include plain mead, metheglins (spices herbs, and flowers), fruited meads (melomels), citrus meads, and braggots. Multiple options are presented to bring recipes forward for modern use, and specific recipe interpretations are given for each of the historical recipes. Recipe interpretations are suitable for both those interested in using history as inspiration for more modern efforts and those focused on historical re-creation. The book is intended for mazers familiar with basic mead making. PART I: Historical Mead Making Introduction Recipes in Context Old Recipes into Modern Mead Making Ingredients Selected Recipes PART II: The Recipes Plain Meads Meads with Added Sugars Cirtus Meads

Flower Forward Meads Spice Focused Meads Non-Spice (Herb) Focused Meads Multiple Flavors Complex Meads Braggots Miscellaneous Meads

A complete guide to using the best ingredients and minimal equipment to create fun and flavorful brews Ancient societies brewed flavorful and healing meads, ales, and wines for millennia using only intuition, storytelling, and knowledge passed down through generations—no fancy, expensive equipment or degrees in chemistry needed. In Make Mead Like a Viking, homesteader, fermentation enthusiast, and self-described “Appalachian Yeti Viking” Jereme Zimmerman summons the bryggjemann of the ancient Norse to demonstrate how homebrewing mead—arguably the world’s oldest fermented alcoholic beverage—can be not only uncomplicated but fun. Armed with wild-yeast-bearing totem sticks, readers will learn techniques for brewing sweet, semi-sweet, and dry meads, melomels (fruit meads), metheglins (spiced meads), Ethiopian t’ej, flower and herbal meads, braggots, honey beers, country wines, and even Viking grog, opening the Mead Hall doors to further experimentation in fermentation and flavor. In addition, aspiring Vikings will explore: • The importance of local and unpasteurized honey for both flavor and health benefits; • Why modern homebrewing practices, materials, and chemicals work but aren’t necessary; • How to grow and harvest herbs and collect wild botanicals for use in healing, nutritious, and magical meads, beers, and wines; • Hops’ recent monopoly as a primary brewing ingredient and how to use botanicals other than hops for flavoring and preserving mead, ancient ales, and gruits; • The rituals, mysticism, and communion with nature that were integral components of ancient brewing and can be for modern homebrewers, as well; • Recommendations for starting a mead circle to share your wild meads with other brewers as part of the growing mead-movement subculture; and more! Whether you’ve been intimidated by modern homebrewing’s cost or seeming complexity in the past—and its focus on the use of unnatural chemicals—or are boldly looking to expand your current brewing and fermentation practices, Zimmerman’s welcoming style and spirit will usher you into exciting new territory. Grounded in history and mythology, but—like Odin’s ever-seeking eye—focusing continually on the future of self-sufficient food culture, Make Mead Like a Viking is a practical and entertaining guide for the ages.

The Compleat MeadmakerHome Production of Honey Wine From Your First Batch to Award-winning Fruit and Herb VariationsBrewers Publications

[The Libations, Legends, and Lore of History's Oldest Drink](#)

[Easy Homemade Wines, Beers, Meads and Ciders](#)

[A Comprehensive Guide for Brewers](#)

[For The Love of Hops](#)

[Let There Be Melomels!](#)

[Good Hot Grub You Can Make at Home, Dehydrate, and Pack for Quick, Easy, and Healthy Eating on the Trail](#)

[The Perfect Gift for Wine Lovers](#)

[Home Production of Honey Wine From Your First Batch to Award-winning Fruit and Herb Variations](#)

[History, Recipes, Methods, and Equipment](#)

[Home Made Country Wines - Beer, Mead and Metheglin](#)

[Transformers: The Covenant of Primus](#)