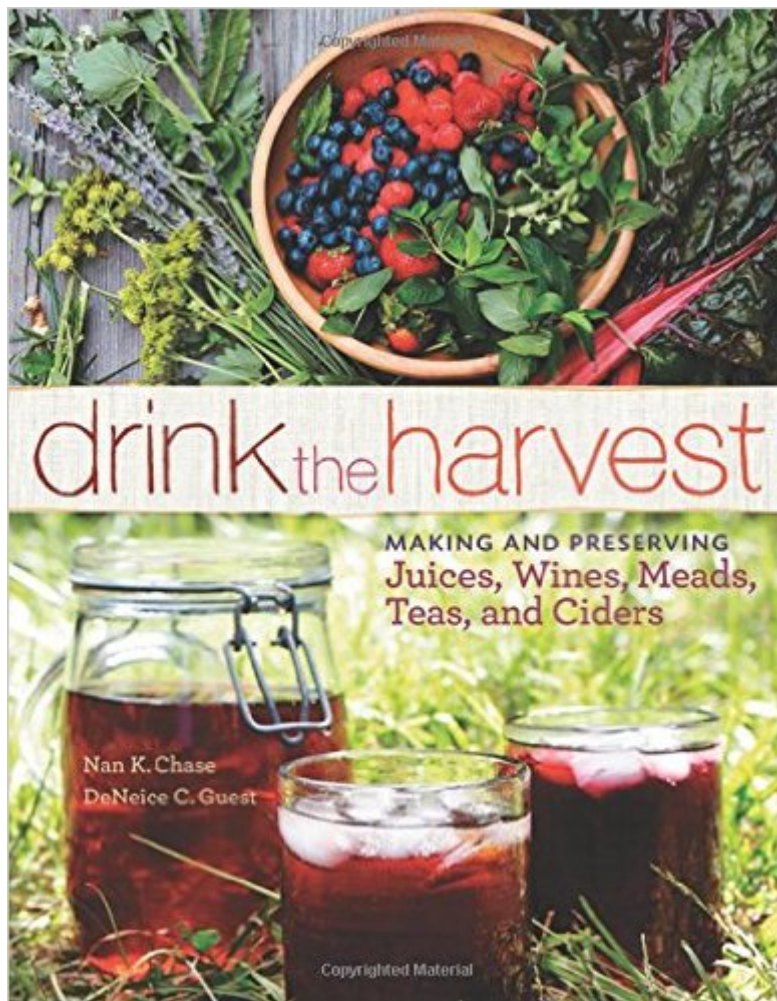


The book was found

Drink The Harvest: Making And Preserving Juices, Wines, Meads, Teas, And Ciders



Synopsis

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.

Book Information

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Customer Reviews

Drink the Harvest by Nan K. Chase and DeNeice C. Guest is a great primer for people who want to start making drinkables from their own garden produce, and things they can find seasonally in farmer's markets. This photo-rich book is thoughtfully laid out in a way that makes it easy to follow, even for absolute beginners. It starts with giving the reasons you should be making your own drinks, and offers suggestions for what to grow in your garden for making great juices. Not just fruit juices, it talks about berries, rhubarb, things that can be grown for tea, and vegetables. The next section discusses equipment, sterilization methods, and how to pick and wash your harvest. This is an essential chapter for beginners because it has an overview of the equipment that's going to be necessary, as well as tips for optional equipment that will make it easier. The recipes: It starts with the basics, the juice recipes Berry juice, pear juice, non-alcoholic ciders, some vegetable juices and a great spicy bloody mary mix as well as other recipes. These can be modified to fit what you have

available and processing times are included if you decide you want to can your juices instead of freezing or refrigerating them. The next chapter is the one for adults, the ever classic dandelion wine as well as a few mead recipes, hard cider recipes and herbed, fruit and other types of wine. This is the chapter for the patient, and explains how fermentation works, how to ferment, how to rack for flavor and clarity and everything else you need to know about making your own wines, meads and ciders. After that, the chapter for people who love to make their own sodas, or want specialty syrups for other things, it's the syrups!

With the onset of spring, I begin my traditional hunt for the latest in gardening-related books. This runs from those dealing with the early stages of gardening, such as seed sowing and planting, to how-to books on deck, patio, and container gardening, and then to those for season's end on harvesting, canning, preserving, pickling, and baking. *Drink the Harvest* by Nan K. Chase and DeNeice C. Guest, is unique among all of those that I have read in my gardening experience, and it is considerable. Firstly, it is visually stunning. Eye candy is what any book on gardening and harvest reaping should be. This book has this in spades. Secondly, it is unique in its treatment of the harvesting process, opting for making juices rather than the traditional jams, jellies, and pickling processes dealt with by many other books. I found this concept intriguing. I mean, who doesn't like juice? But the book doesn't stop with mere juice, there are also instructions for making wines, teas, ciders and meads. Mead! Honestly, I devoured this book like I would a suspense novel, heart pounding at the prospect of making my own versions of the store bought juices that I have been buying for decades. The chapter on garden syrups was particularly intriguing because syrups give way to so many additional creations. Not strictly a cookbook on juice making, it is also a valuable gardening guide with instructions on how to plant your own Beverage Garden (how I love this idea!). This book does what no other book I've read has managed to do, namely to squeeze the last bit from the garden harvest, and look at what is currently growing with new eyes. In short, I learned something here.

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