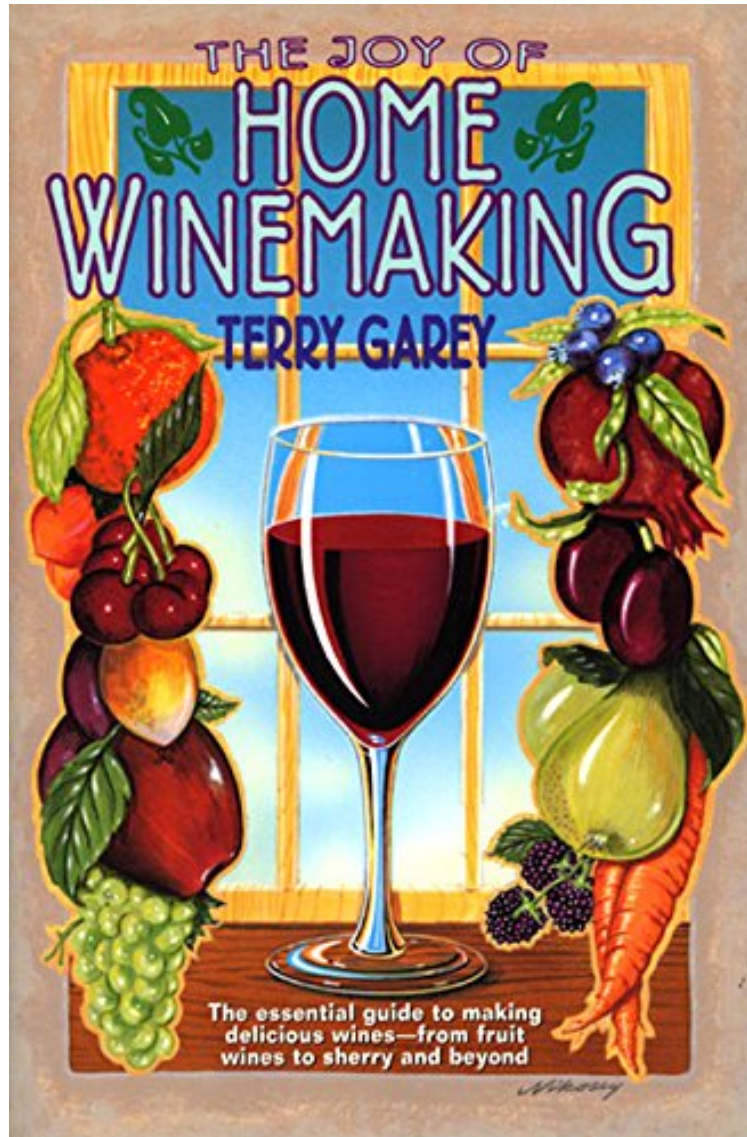


The Joy of Home Wine Making

Terry A. Garey

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#93512 in Books Terry A Garey 1996-06-01 1996-06-01Original language:EnglishPDF # 1 8.00 x .65 x 5.251, .53 #File Name: 0380782278288 pagesJoy of Home Wine Making | File size: 56.Mb

Terry A. Garey : The Joy of Home Wine Making before purchasing it in order to gage whether or not it would be worth my time, and all praised The Joy of Home Wine Making:

2 of 2 people found the following review helpful. A DECENT INTRODUCTION TO FRUIT WINEMAKINGBy Chris JaronskyThis is a good starting point for getting your feet wet with home wine making. There is enough in this book to keep you busy for a while. Then you can progress on to other books or websites.The book can be a bit confusing if you have read other books, or if you read any wine making websites. The author refers to PA (Potential

Alcohol) while almost any other reference you will see elsewhere lists SG (Specific Gravity) While that is not a big deal, it is just one of a few things I noticed. It does not take away from the book though. The book has quite a few recipes. Many are very similar to recipes all over the Internet, probably because many of them originated from this book as it was first released in 1996. I currently have a batch of carrot wine and blueberry fermenting using recipes from this book. In six months to a year I will let you know how its doing. I am also contemplating making a batch of potato wine. I know, sounds kinda gross, but I read the recipe and it has oranges and peppercorns in it. Not sure why, but it sounds interesting and I think I am going to try it. If you are new to wine making and feel intimidated, get over it. This is not brain surgery. I got into wine making a while back and it is pretty easy. Almost simple. And no, you do not need to buy all kinds of special equipment to do this. You can use gallon jugs from wine or apple juice. You can use balloons instead of airlocks. You can use 5 gallon frosting buckets from the supermarket bakery section instead of buying 5 gallon "fermenting" buckets. The only things you might have to buy are the hydrometer, which cost me \$6. And then cost me another \$6 because it is delicate and apparently I am not a gentle person. And a corker. I bought a cheap one for about \$10. Works great, takes a little effort, but not too hard. Good luck!

0 of 0 people found the following review helpful. Very happy with this purchase. By PK Very pleased with this book. Since I am new to winemaking I feel I purchased the perfect book. A great start to get into winemaking. Easy to follow and recipes look good. 0 of 0 people found the following review helpful. Can I make wine out of that? Grapes, Onions, whatever LOL By Laurie This is a very entertaining, fascinating book with wine recipes using everything from grape juice to turnips. It is a wonderful intro book with a step-by-step EASY First Gallon recipe. All you need is a recycled gallon or 4L glass jug, plastic wrap, rubberband, funnel, chopstick or other stirrer, frozen juices, lemon juice, and wine yeast. For later she recommends plastic tubing, bottles, and corks for transfer. This book is also useful for ADVANCED wine makers. You can make wine year round with frozen or canned fruits and juices, seasonal crops, vegetables, herbs, flowers, fruits, etc. This is an informative, handy book you will enjoy for years!

Port and sherries, whites, reds, roses and melomel—; make your own wine without owning a vineyard! If you can follow a simple recipe, you can create delectable table wines in your own home. It's fun, it's easy—and the results will delightfully complement your favorite meals and provide unparalleled pleasure by the glass when friends come calling. You don't have to re-create Bordeaux in your basement to be a successful home vintner—you can make raisin wine and drink it like sherry, or use it to accent your Chinese cooking. Raspberry or apricot wine lend themselves to delicious desserts. And if you are interested in more exotic concoctions, rhubarb champagne is the ultimate treat. The Joy of Home Winemaking is your comprehensive guide to: the most up-to-date techniques and equipment; readily available and affordable ingredients and materials; aging, bottling, racking, blending, and experimenting; dozens of original recipes for great-tasting fruit wines, spice wines, herb wines, sparkling wines, sherries, liqueurs; even homemade soda pop; a sparkling brief history of winemaking; helpful illustrations and glossary; and an extensive mail-order resource section. Whether you prefer your wine dry or slightly sweet, The Joy of Home Winemaking has all the information you need to go from casual connoisseur to expert home vintner in no time.

From the Back Cover If you can follow a simple recipe, you can create delectable table wines in your own home. It's fun, it's easy - and the results will delightfully complement your favorite meals and provide unparalleled pleasure by the glass when friends come calling. You don't have to re-create Bordeaux in your basement to be a successful home vintner - you can make raisin wine and drink it like sherry, or use it to accent your Chinese cooking. Raspberry or apricot wine lend themselves to delicious desserts. And if you are interested in more exotic concoctions, rhubarb champagne is the ultimate treat. The Joy of Home Winemaking is your comprehensive guide to the most up-to-date techniques and equipment; readily available and affordable ingredients and materials; and aging, bottling, racking, blending, and experimenting. The Joy of Home Winemaking also provides dozens of original recipes for great-tasting fruit wines, spice wines, herb wines, sparkling wines, sherries, liqueurs... even homemade soda pop; a sparkling brief history of winemaking; helpful illustrations and glossary; and an extensive mail-order resource section. Whether you prefer your wine dry or slightly sweet, The Joy of Home Winemaking has all the information you need to go from casual connoisseur to expert home vintner in no time.