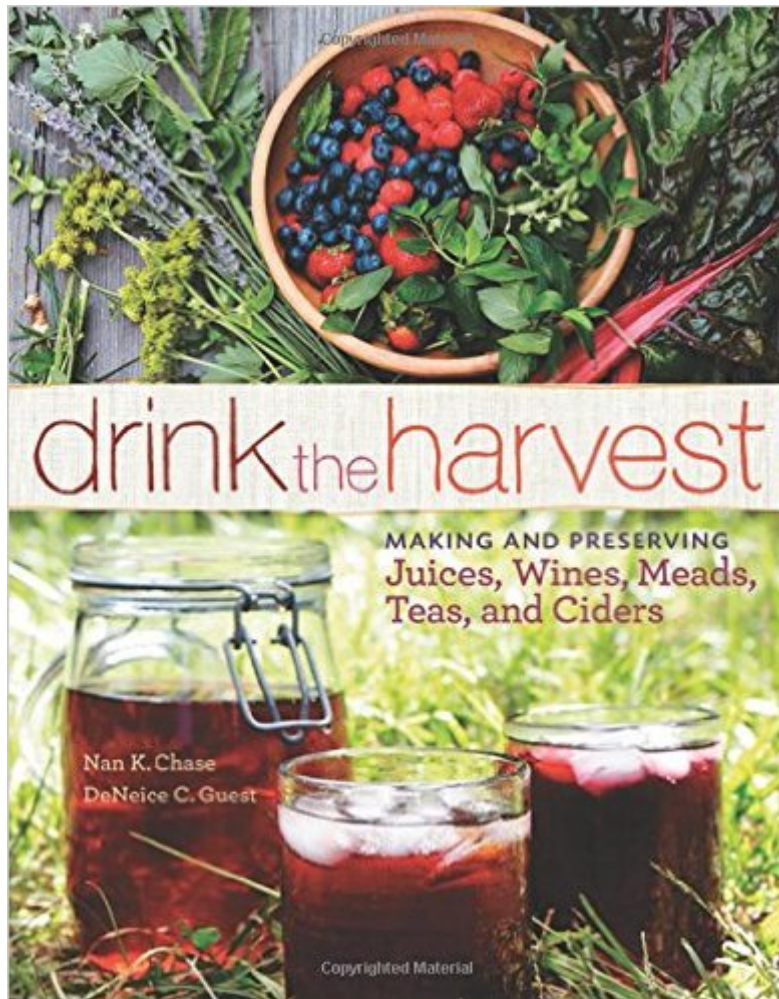


The book was found

# 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

Paperback: 232 pages

Publisher: Storey Publishing, LLC (June 17, 2014)

Language: English

ISBN-10: 1612121594

ISBN-13: 978-1612121598

Product Dimensions: 7.1 x 0.6 x 9 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars See all reviews (32 customer reviews)

Best Sellers Rank: #285,144 in Books (See Top 100 in Books) #44 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Juicers #244 in Books > Cookbooks, Food & Wine > Beverages & Wine > Juices & Smoothies #264 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

## 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.

[Download to continue reading...](#)

*Drink the Harvest: Making and Preserving Juices, Wines, Meads, Teas, and Ciders* ATI TEAS 6 Study Guide: TEAS Review Manual and Practice Test Prep Questions for the ATI TEAS Version 6 (Sixth Edition) TEAS V Study Guide 2016:: TEAS Test Prep and Practice Questions for the TEAS Version 5 Exam *The Finest Wines of Tuscany and Central Italy: A Regional and Village Guide to the Best Wines and Their Producers (The World's Finest Wines)* *Making Wild Wines & Meads: 125 Unusual Recipes Using Herbs, Fruits, Flowers & More* ATI TEAS Study Guide Version 6: TEAS 6

Test Prep and Practice Test Questions for the Test of Essential Academic Skills, Sixth Edition Ace the TEAS Test: Study Guide and Practice Tests for the TEAS V (Version 5) Exam McGraw-Hill Education 5 TEAS Practice Tests, 2nd Edition (Mcgraw Hill's 5 Teas Practice Tests) ATI TEAS Practice Tests Version 6: 350+ Test Prep Questions for the TEAS VI Exam Champagne & Sparkling Wines: A Complete Guide to Sparkling Wines from Around the World (Mitchell Beazley Wine Made Easy) Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Canning and Preserving: A Simple Food in a Jar Home Preserving Guide for All Seasons: Bonus: Food Storage Tips for Meat, Dairy and Eggs Winter Cocktails: Mulled Ciders, Hot Toddies, Punches, Pitchers, and Cocktail Party Snacks The Big Book of Preserving the Harvest: 150 Recipes for Freezing, Canning, Drying and Pickling Fruits and Vegetables Wanda E. Brunstetter's Amish Friends Harvest Cookbook: Over 240 Recipes for Using and Preserving the Bounty of the Land Homemade Soda: 200 Recipes for Making & Using Fruit Sodas & Fizzy Juices, Sparkling Waters, Root Beers & Cola Brews, Herbal & Healing Waters, ... & Floats, & Other Carbonated Concoctions From Vines to Wines, 5th Edition: The Complete Guide to Growing Grapes and Making Your Own Wine From Vines to Wines: The Complete Guide to Growing Grapes and Making Your Own Wine 101 Recipes for Making Wild Wines at Home: A Step-by-Step Guide to Using Herbs, Fruits, and Flowers (Back to Basics Cooking) The Farmer's Cookbook: A Back to Basics Guide to Making Cheese, Curing Meat, Preserving Produce, Baking Bread, Fermenting, and More (The Handbook Series)

[Dmca](#)