

## The River Cottage Booze Handbook

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Booze: River Cottage Handbook No 12 is quite simply the best book of its kind available. Personally I concentrate more on the infusions section but I'm sure that the wine, Cider and Beer chapters are equally as informative. The sheer variety of infusions mentioned boggles the mind and I have been busy making Pomegrante Rum, Rasepeberry Vodka and the much praised Rhubarb Vodka in readiness for ...

[Booze: River Cottage Handbook No.12: Amazon.co.uk: Wright ...](#)  
JOHN WRIGHT is the author of the River Cottage Handbooks Mushrooms, Edible Seashore, and Hedgerow. As well as writing for national publications, he often appears on the River Cottage television series in the UK. Page 1 of 1 Start over Page 1 of 1 This shopping feature will continue to load items when the Enter key is pressed.

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River cottage booze hand book Great book with some amusing comments as well as some good Ideals for making different drinks.

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With this, the twelfth in the River Cottage Handbook series, the inimitable John Wright shows exactly how easy it is to get started. You don't need masses of space to make alcohol at home, and if you follow the simple instructions, you won't be faced with exploding bottles in the cellar.

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[Booze: River Cottage Handbook No.12 by John Wright](#)  
THE RIVER COTTAGE BOOZE HANDBOOK By John Wright Ten Speed Press, April 2015 \$22 Author John Wright seeks to make brewing simple and fun, arming home cooks with the knowledge they need to create beer, wine, cider, herbal spirits and fruit liqueurs in their own kitchens. Wright pulls together research and experimentation--as well as years of drinking experience--in this culmination of recipes ...

[The River Cottage Booze Handbook. - Free Online Library](#)  
With an introduction from Hugh Fearnley-Whittingstall, full-color photographs throughout, and an authoritative, witty author leading the way, The River Cottage Booze Handbook is the ultimate modern homebrewer's book.

[The River Cottage Booze Handbook : John Wright : 9781607747857](#)  
The River Cottage Cookbook More than just a collection of Hugh's recipes, this book is a witty, practical guide to the River Cottage lifestyle from Channel 4's iconoclastic back-to-basics chef.

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The River Cottage Preserves Handbook: [A Cookbook] (River Cottage Handbooks) by Pam Corbin Hardcover \$22.00 Customers who viewed this item also viewed Page 1 of 1 Start over Page 1 of 1 This shopping feature will continue to load items when the Enter key is pressed.

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The River Cottage Booze Handbook (River Cottage Handbooks) John Wright Ndh. 4.46 avg rating · (118 ratings by Goodreads) Hardcover ISBN 10: 1607747855 ISBN 13: 9781607747857. Publisher: Ten Speed Press, 2015. This specific ISBN edition is currently not available. View all copies of this ISBN edition: Synopsis; About this title; A thoroughly practical guide to making wine, beer, cider, and ...

[9781607747857: The River Cottage Booze Handbook \(River ...](#)  
Title : The River Cottage Booze Handbook (River Cottage Handbooks) EAN : 9781607747857 Authors : Wright Ndh, John Binding : Hardcover Publisher : Ten Speed Press Publication Date : 2015-04-14 Pages : 256 Signed : False First Edition : False Dust Jacket : False List Price (MSRP) : 22.00 Height : 1.1000 inches Width : 5.3000 inches Length : 7.9000 inches Weight : 1.1500 pounds Condition : New ...

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John Wright's The River Cottage Booze Handbook is a very handsome volume which is filled with interesting and fascinating information. The book is not for the faint of heart as the recipes and instructions call for patience. However, if you are prepared to reap the reward for your patience then I am sure that you will not be disappointed. The book is hardcover and filled with colored pictures ...

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Now, with The River Cottage Preserves Handbook, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium "Capers," Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs.

In the twelfth River Cottage Handbook, John Wright explains how to home-brew and make your own tipples. What could possibly beat a cool pint of beer down the pub or a lazy glass of wine at your favourite bar? The answer is: home-brewed beer or your very own brand of wine. With this, the twelfth in the River Cottage Handbook series, the inimitable John Wright shows exactly how easy it is to get started. You don't need masses of space to make alcohol at home, and if you follow the simple instructions, you won't be faced with exploding bottles in the cellar. But don't forget, it's all about experimentation and finding out what works for you. Booze is divided up by alcohol type, from beer, cider and wine to herbal spirits and fruit liqueurs. Each section starts with an introduction to the basic techniques, methods and other useful information, before giving recipes for delicious tipples like rhubarb wine, sparkling elderflower wine, mead, cherry plum wine, orange beer, lager, real ginger beer, sweet cider, zubrovka vodka, amber spirits, rose infusions, blackberry whiskey, pomegranate rum, chestnut liqueur, mulled cider and there's even a hangover cure thrown in for good measure. With an introduction from Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, Booze is a home-brewer's book with a kick.

What could possibly beat a cool pint of beer or a glass of wine at your favorite bar? The answer is: home-brewed beer or your very own brand of wine. With this, the twelfth in the River Cottage Handbook series, the inimitable John Wright shows exactly how easy it is to get started. You don't need lots of space to make alcohol at home, and if you follow the simple instructions, you won't be faced with exploding bottles. But don't forget, it's all about experimentation and finding out what works for you. Booze is divided by alcohol type, from beer, cider, and wine to herbal spirits and fruit liqueurs. Each section starts with an introduction to the basic techniques, methods, and other useful information, before giving recipes for delicious beverages like rhubarb wine, sparkling elderflower wine, mead, cherry plum wine, orange beer, lager, sweet cider, zubrovka vodka, amber spirits, rose infusions, blackberry whiskey, pomegranate rum, chestnut liqueur, mulled cider, and there's even a hangover cure thrown in for good measure. With an introduction from Hugh Fearnley-Whittingstall and full-color photographs as well as illustrations, Booze is a home-brewer's book with a kick.

In this new addition to the award-winning collection, River Cottage master preserver Pam Corbin helps you transform the abundance of your garden (and your friends' and neighbors' gardens) into everything from jams and jellies to vinegars and sauces. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, seasonal, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. Now, with The River Cottage Preserves Handbook, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium "Capers," Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs.

A thoroughly practical guide to catching, preparing and cooking sea fish, from the bestselling River Cottage Handbook series From renowned fishing expert Nick Fisher comes this concise and beautifully illustrated guide to fishing along British coastline. All that's needed is a beach, pier, harbour, estuary or boat. Nick covers all the basics, such as when and where to go fishing, and then profiles the sea fish that you are likely to catch (each one clearly photographed), covering their conservation status, season, habitat and method of catching. Next he gets down to the nitty gritty, with a guide to tackles, rods, reeds, rigs, knots and bait, and step-by-step advice on all the sea fishing techniques. And for once you've made your catch, there are 30 delicious recipes from River Cottage.

In the first of the River Cottage Handbook series, mycologist John Wright uncovers the secret habits and habitats of Britain's thriving mushrooms - and the team at River Cottage explain how to cook them to perfection. In the first of the River Cottage Handbook series, mycologist John Wright explains the ins and outs of collecting, including relevant UK laws, conservation notes, practical tips and identification techniques. He takes us through the 72 species we are most likely to come across during forays in Britain's forests and clearings: old friends the Chanterelle and Cep, as well as a whole colourful host of more unfamiliar names - edible species including the Velvet Shank, the Horn of Plenty, the Amethyst Deceiver, the Giant Puffball and the Chicken in the Woods, and poisonous types such as the Sickener, the Death Cap and the Destroying Angel. The handbook is completed by more than 30 simple and delicious mushroom recipes from the River Cottage team. With colour photographs throughout, line drawings, a user-friendly Key and an introduction by Hugh Fearnley-Whittingstall, the River Cottage Mushroom Handbook is a comprehensive and collectable guide, destined to be an indispensable household reference.

In Fermentation, Rachel de Thample shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful step-by-step photographs, this book will bring the art of fermentation to your kitchen.

In the eighth of the River Cottage Handbook series, Pam Corbin offers an appealing guide to baking perfect cakes Baking is the most comforting and entirely satisfying of the culinary arts - making a cake is not only a sumptuous process in its own right but the end result is entirely delicious. Pam Corbin offers the voice of experience, setting out basic techniques and recipes that will guarantee success. This is traditional baking at its very best, with over 75 adaptable recipes including Macaroons, Meringues, Fairy Cakes (and their counterpart - Gnome Cakes), the classic Victoria Sandwich, Rhubarb Pudding Cake, Walnut Cake, Banana Breakfast Muffins, Orange Cake with Earl Grey Icing, and the glorious Battenberg Cake with its distinctive pink and yellow checks. As a finishing touch, there is a section devoted to sweet embellishments like feather icing, crystallised violets and chocolate leaves. Say goodbye to sinking sponges and brittle brownies with this comprehensive guide to the heavenly world of cake making, introduced by Hugh Fearnley-Whittingstall.

In the seventh of the River Cottage Handbook series, John Wright explores the culinary delights of the British hedgerow. Hedgerows, moors, meadows and woods - these hold a veritable feast for the forager. In this hugely informative and witty handbook, John Wright reveals how to spot the free and delicious pickings to be found in the British countryside, and how to prepare and cook them. First John touches on the basics for the hedgerow forager, with an introduction to conservation, safety, the law, and all the equipment that you may need. Next he guides you through the tasty edible species to be found. Each one is accompanied by photographs for identification, along with their conservation status, habitat, distribution, season, taste, texture and cooking methods - not forgetting, of course, some fascinating asides and diversions about their taxonomy and history. Fifty species are covered, including bilberries, blackberries, raspberries, common mallow, dandelions, hedge garlic, horseradish, pignuts, nettles, sloes, sweet chestnuts, water mint, bulrushes and wild cherries. After this there is a section describing the poisonous species to steer clear of, with identifying photographs as well as warnings about nasty 'lookalikes'. Finally, there are thirty delicious recipes to show how you can make the most of your (edible) findings. Introduced by Hugh Fearnley-Whittingstall, Hedgerow is an indispensable household reference, and an essential book to have by your side for every trip into the countryside.

In the fifth of the River Cottage Handbook series, John Wright reveals the rich pickings to be had on the seashore - and the team at River Cottage explain how to cook them to perfection. For the forager, the seashore holds surprising culinary potential. In this authoritative, witty book John Wright takes us on a trip to the seaside. But before introducing us to the various species to be harvested, he touches on such practicalities as conservation and the ethics of foraging; safety from tides, rocks and food poisoning; the law and access to the shore, our right to fish, landing sizes and seasons; and equipment such as nets, pots and hooks. Next comes the nitty-gritty: all the main British seashore species that one might be tempted to eat. The conservation status, taste and texture, availability, seasonality, habitat, collecting technique and biology of each species is covered; there are also quite a few gratuitous but fascinating diversions. The species covered include crustacea (brown shrimp, common crab, lobster, prawn, shore crab, spider crab, squat lobster, velvet swimming crab); molluscs (clams, cockle, dog whelk, limpet, mussel, oyster, razor clam, winkle); mushrooms; plants (alexanders, babbington's orache, fennel, frosted orache, marsh samphire, perennial wall rocket, rock samphire, sea beet, sea buckthorn, sea holly, sea kale, sea purslane, sea rocket, spear-leaved orache, wild cabbage, wild thyme); and seaweed (carrageen, dulse, gut weed, laver, pepper dulse, sea lettuce, sugar kelp, kelp). Finally, there are thirty brilliant recipes. Introduced by Hugh Fearnley-Whittingstall, Edible Seashore is destined to join the other handbooks in the series as an indispensable household reference.

In the fourth River Cottage handbook, Mark Diacono tells us everything we need to know to create our own productive, organic garden, no matter where we live. Drawing directly from his experience as an acclaimed climate-change gardener, and of setting up a kitchen garden from scratch for River Cottage, Mark explains the practical aspects of organic growing, introduces us to a whole world of vegetables we may not have previously considered, and does away with alienating gardening jargon once and for all. Mark begins with a catalogue of vegetables that will grow in this country, explaining for each their benefits, what varieties to go for, dos and don'ts, and popular culinary uses. He then invites us to create a wish list of foods, and shows us his own list from his early gardening days. Next, he explains how to turn this wish list into a coherent kitchen garden plan appropriate for our space, whether it be a patch of acidic soil, a roof-top garden or an allotment, whether we put on our wellies in every free moment or are 'time-poor' gardeners. Then he puts all the theory into practice, showing us how to look after nutrients in the soil, how to resist pests and diseases, and how to make our garden sustainable and organic. In clear, concise sections we learn about seed trays, supporting plants with climbing structures, mulching, composting, companion planting, irrigation and promoting pollination, and there are additional tables showing sowing and harvesting times, plant sizes, and alternative varieties of plants for different sites. About thirty recipes and a directory of useful addresses finish the book, and the handbook is complemented by bright colour photography throughout. Practical and inspiring, with a textured hard cover and an introduction by Hugh Fearnley-Whittingstall, Veg Patch is destined to join Handbooks No. 1, 2 and 3 as an indispensable household reference.

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