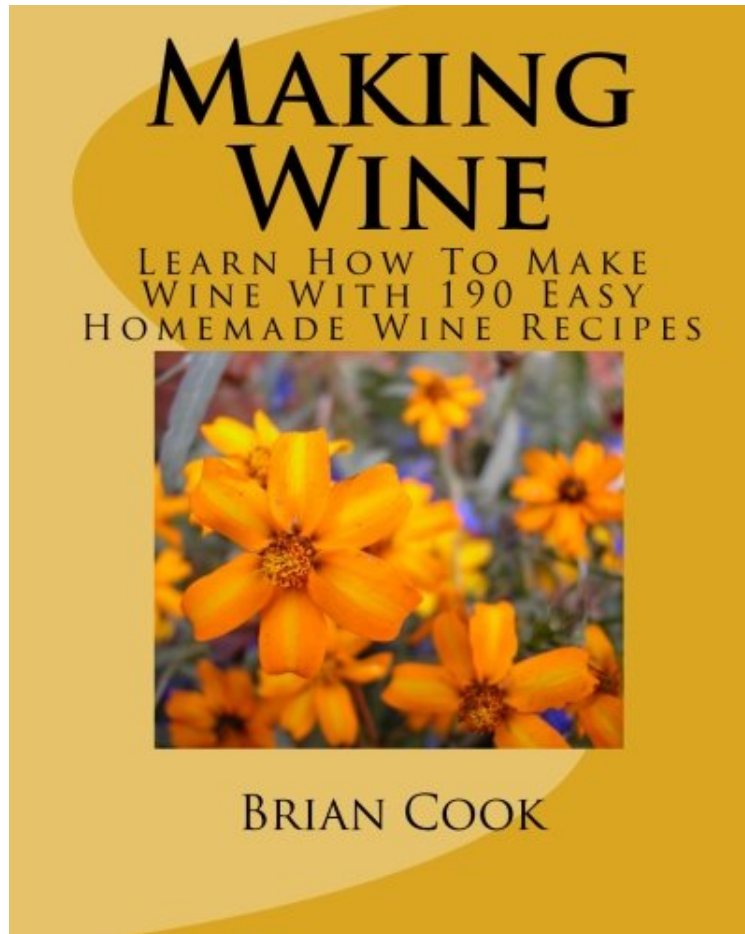


## Making Wine: Learn How To Make Wine With 190 Easy Homemade Wine Recipes

*Brian Cook*

*DOC | \*audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



READ ONLINE

#425321 in Books CreateSpace Independent Publishing Platform 2009-10-20Original language:EnglishPDF  
# 1 10.00 x .37 x 8.00l, .74 #File Name: 1449563325164 pages | File size: 59.Mb

**Brian Cook : Making Wine: Learn How To Make Wine With 190 Easy Homemade Wine Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Making Wine: Learn How To Make Wine With 190 Easy Homemade Wine Recipes:

11 of 11 people found the following review helpful. Totally plagiarized and garbage to boot.By Toby CurleyThis book is copied almost word for word from a 1961 book called "Successful Winemaking at Home" by H.E. Bravery, which original text can be purchased here on .http://www..com/Successful-Winemaking-at-Home-Bravery/dp/B0007FVX2CThe idiot whose name appears on this book, "Brian Cook" has even gone so far as to substitute his name in Mr. Bravery's eponymously appellated recipes. What kind of worthless human being would stoop to that level? He's trying to hide his theft and cover his tracks but the rest of the book is copied word for word. He even passes off the anecdotes and history as if they were his own. I think that blatantly stealing another author's

work for personal gain makes Brian Cook a scumbag and an idiot. It is apparent that there was almost no effort put forth to improve or personalize the writing, so it comes off as a garbled mishmash of English sensibility and the moron plagiarist's voice where they've tried to modernize or Americanize some of the text. Not only did he fail to improve the work, it actually makes it harder to read. Really classy, you creep. In regards the contents of the book itself, it was likely state of the art for home winemaking back in the time it was written. Many of the recipes are unique to this book, at least I have been unable to find their equivalents in my collection of books on making wine. In reading this edition it is very evident that the "author" of this version didn't actually even bother to make or test any of the recipes contained; as other reviewers have noted, many of the practices put forth as ideal or routine in this book will result in hooch at best. Jack Keller's site has many recipes using the same ingredients that'll produce far better wines and that information is free - although you can and should donate to help defray his costs to keep the site up. If you're searching for interesting recipes, don't waste your time or money on this version - buy the original used. It's a charming glimpse into the past and might provoke some good ideas. I'm currently making several of these recipes (celery, mint, carrot, potato) albeit updated to modern techniques and ingredients. In summation, do not reward the plagiarist jerk Brian Cook by buying this version. 7 of 7 people found the following review helpful. Simplest wine making book I have! By A MI have been buying several wine making books ( over the years !) to understand what are the different ways that wine is made. While the basic principle is the same, the different methods can be simple or complicated. I bought this book and discovered that it was the best 'simple' book I have. If there was only one book on wine making I'd buy, this would have been the one ! My friend saw it and loved it and so I gifted it to her and bought another one myself. Especially great for a first time wine maker. ( I've been making wine off and on for over 20 years!) Doesn't get too complicated. Great book. 0 of 0 people found the following review helpful. Lots of information! By NStull Lots of information. I have only made kit wine up until now--so I'm looking forward to putting these recipes to use!

This popular book, "Making Wine: Learn How To Make Wine With 190 Easy Homemade Wine Recipes," includes over one hundred sixty pages of detailed and easy-to-follow instructions for dozens of wine recipes, including: \* Fruit wines: raspberry, blackberry, strawberry, grape \* Dried fruit wines: currant, apricot, date, sultana \* Stewed fruit wines: elderberry, prune, raisin, crab-apple \* Root wines: parsnip, potato, sugar-beet, beetroot \* Flower and sugar wines: clover, dandelion, elder-flower \* Favorites: carrot whisky, Westcott Schnapps, wheat wine, orange wine, peach brandy, ginger wine, and more! Readers also benefit from two included bonuses... easy recipes for making "Champagne and Sparkling Wines" and "Sherry".