



The Mini Farming Guide to Fermenting: Self-Sufficiency from Beer and Cheese to W

By Markham, Brett L.

Skyhorse. 1 Paperback(s), 2012. soft. Book Condition: New. You can ferment just about anything you can grow, advises Brett Markham, who here provides not just the how-to but also the principles and the chemistry behind fermentation, allowing you to create your own recipes. With in-depth chapters on country wines, all-grain beers, vinegars from wine and beer, cheeses, and artisan breads (including the efficient use of bread machines), the guide explains how to make your own unique varieties of cheeses, create a beer with any set of characteristics you choose, or make wine from unusual fruits. Also the author of Mini Farming: Self Sufficiency on 1/4 Acre and other Mini Farming books, Markham is a third-generation farmer who runs his small New Hampshire farm in his off-hours from his career as an engineer. This friendly nuts-and-bolts guide is wonderfully detailed, packed with helpful advice, and illustrated with step-by-step color photos and tables. 228.



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Reviews

Most of these publication is the perfect ebook accessible. It is amongst the most awesome publication i have got read through. You wont truly feel monotony at whenever you want of the time (that's what catalogs are for regarding in the event you request me).

-- Prof. Edgar Kshlerin

It is easy in study safer to comprehend. It can be writter in basic phrases and never confusing. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- Emmitt Harber