

### HELPFUL HINTS

\*Using Brown Sugar instead of Granulated Sugar will give you the true taste of Old Fashioned Soda, like Grandma used to make.

**PLEASE MAKE SURE YOUR SODA IS REFRIGERATED BEFORE YOU OPEN IT!** The reason is, if you open it warm, the carbonation in the bottle will cause an eruption that would result in loosing half of your soda to the floor. I give you this advise from first hand experience!

**SODA SAMPLER**  
*Old Fashioned*  
 FROM OUR FARM TO YOUR HOME!  
 MAYERS since 1869

Kit Contains:  
 2 Bottles Soda Extract  
 Yeast  
 1 Gallon Container  
 Funnel  
 Instructions

BIRCH BEER  
 ROOT BEER

Makes One Gallon Of Your Old Fashioned Favorites.

## SODA SAMPLER INSTRUCTIONS

### KIT CONTAINS:

- 1 Bottle each, Root Beer & Birch Beer.
- 1 Packet of Yeast
- 1 - 1 Gallon Plastic Jug
- Plastic Funnel
- Instructions

### ITEMS YOU SHOULD HAVE ON HAND:

- Brown Sugar/Granulated Sugar\*
- Large Pan for mixing (large enough to hold 1 gallon)
- Plastic Bottles (1 or 2 liter Soda Bottles with twist on caps)

### \*PLEASE READ ALL INSTRUCTIONS BEFORE YOU BEGIN\*

Before you begin, you must sterilize your equipment and bottles. This can be done by mixing a small amount of household bleach with warm water. Soak all your equipment and rinse thoroughly. Make sure you also sterilize your bottles and caps.

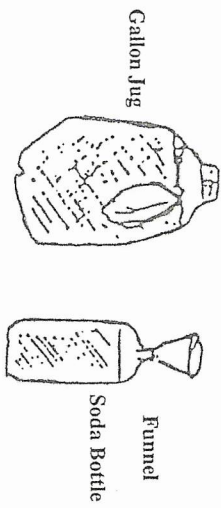
**NOTE:** Yeast is the source for natural carbonation. If the yeast is old or stale **DO NOT USE IT!** Use fresh yeast only. Also, the yeast must be dissolved properly or you will not get much carbonation. If the temperature of the batch is too cold, your yeast will remain dormant.

- TIPS:**
- Too little yeast - Little if any carbonation will occur.
  - Too much yeast - Bottles could burst & Soda will be Yeasty tasting.
  - Be sure to use warm water - **NOT HOT!**

### "NOW YOU ARE READY TO BEGIN"

(PLEASE READ ALL DIRECTIONS BEFORE YOU START)

- STEP 1)** Dissolve 1/4 tsp. yeast in 1 Cup of lukewarm water (98 - 110° F) with a teaspoon of sugar.
- STEP 2)** Shake bottle of soda extract well. In a pan large enough to hold 1 gallon, add 2 1/4 Cups of Brown sugar & 1 bottle of soda extract. Fill 1/2 full with warm water. Stir well.
- STEP 3)** Add the cup of dissolved yeast and add enough warm water so contents of pan total 1 gallon. Stir. Place the funnel in the 1 gallon plastic, carefully pour the soda into the jug. Cover the opening with a piece of cheesecloth or other clean cloth. Let stand overnight or 8 - 12 hours.
- STEP 4)** It is time to bottle your soda. Using the funnel (sterilized), place it in the soda bottle. Carefully pour the soda from the gallon jug into the funnel. Fill the bottles about 2 to 3 inches from the top. If using 2 liter pop bottles, this will fill two bottles. Make sure you screw the caps on tightly. Soda can become flat or sour if not sealed properly.
- STEP 5)** Age the soda for 3 to 4 days at room temperature. Then store the bottles in a cooler, dark place for at least 2 weeks.
- STEP 6)** As carbonation takes place, a small yeast deposit will form on the bottom of bottles. This is not harmful in any way except that if it is stirred up, it will cause an off flavor. Refrigerate your soda before you open it! This is very important! When you pour your soda, pour slowly as not to disturb the yeast sediment on the bottom of the bottles.



"NOW YOU CAN ENJOY YOUR OWN SODA POP"