

# Honey Soda: Made the Easy Way

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For the 'beeginner' who wants a superior beverage at a  
ridiculously low price, here's the step-by-step process

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## INTRODUCTION

The Vintage of the Vikings, Chaucer's Choice, the Rage of Runnymede and Beowolf's Best-- known as honey wine or mead is the most common drink made from honey. (I recall reading in Brother Adam's pamphlet that a well-made mead is superior to any wine made from grapes.) The next most common is honey vinegar; less well known is honey pop or soda, if you prefer. Least common, I believe, is honey beer. Made properly, each of these is a premier product when compared to those made using white table sugar, which is utterly devoid of vitamins and minerals. This recipe will show the hobby beekeeper, using their own nectars, how to produce eight, two-liter bottles of honey pop, root beer flavor, for about a quarter of a dollar, within thirty minutes - after one learns the technique - and drinkable within forty-eight hours after curing, with the only ingredients being honey and water, yeast and flavoring plus loving patience.

## THE EQUIPMENT

It's best to assemble the four pieces of equipment first.

- Five-gallon bucket with bottom spout.
- Plastic gallon jug
- 17-1/2" wooden stirrer
- Plastic funnel, 5" wide by 6" high

## THE INGREDIENTS

- 1/8 oz. dry wine yeast
- 4 gallons water
- 2 quarts honey
- 2 fl oz. rootbeer extract
- 30 minutes

I always keep a supply of the above on hand, never having to reorder because I'm out of stock. The wine yeast is stored in the freezer since I must always have a quantity on hand for the honey wine operation. My variety is Montrachet, but the E.C. Kraus catalog recommends Pasteur Champagne.

## THE MANUFACTURING

STEP #1 - Dissolve the yeast in a half cup of warm water.

STEP #2 - Pour the three gallons of warm water (80 degrees F) into the five-gallon white plastic bucket, using the one-gallon plastic jug, a recycled milk container, as a measurer.

STEP #3 - Pour the honey into the bucket, using the remaining gallon water to rinse the quart jars.

STEP #4 - Pour the extract into the bucket.

STEP #5 - Place the dissolved yeast into the bucket.

STEP #6 - With the eight topless 2 liter plastic bottles near by, start filling using the funnel beneath the spout. Fill to one inch from top. (Important note: The spout cover must be held in place tightly against the spout's body when filling the bottles to prevent squirting all over the place.)

STEP #7 - Screw on bottle caps and place the filled plastic bottles on their sides, in a warm spot -- such as the furnace room -- for 48 hours or until the bottles become rigid.

STEP #8 - Store in refrigerator, upright or prone, depending upon clearance.

## DRINKING

After removal from the refrigerator for use, it is important to exhaust the bottle - twisting loose the cap intermittently - to permit the carbon dioxide gas to escape slowly - or else foam will burst out all over the place. Ice may be added. The leftover must be stored in the refrigerator.

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P.O. Box 7850  
Independence, MO. 64503  
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16 page (full size) free catalog of home beermaking equipment and supplies and offering extracts, root beer (3 oz. \$2.55 postpaid), sarsaparilla, ginger beer, cream, wild cherry, raspberry and spruce beer (each 2 oz. \$3.40 postpaid). also liquid and dry yeast source. Accepts Visa & MC with \$5.00 minimum order.

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P.O. Box 284  
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1-847-289-7169

32 page (half size) free catalog featuring "cellar supplies." No soda extracts but source of American and Canadian dry yeasts. One page, devoted to "Toward More Successful Wines and Beers," offers 11 commandments, No. 5 of which I always follow in pop-making: "Keep a written diary or at least a log on each batch you make. It will serve as a better textbook for improvement than any you can buy." Accepts credit cards -- \$25.00 minimum order.

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1-800-488-7492

80 page free catalog (half size), advertising "everything for the home winemaker," the best such booklet I've seen anywhere since my mead-making days of 1982. No soda pop extracts, but wide variety of dry wine yeasts necessary for making pop. Accepts credit cards -- no minimum orders specified.

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