

HIGHLANDER

REGISTERED



CRUDE MOLASSES

PACKED ESPECIALLY
FOR
TORONTO PRODUCE
CO.
TORONTO -- ONTARIO

CRUDE MOLASSES

A PRODUCT OF MANY USES

SEALED IN THIS TIN
FOR YOUR PROTECTION

CONTENTS 3 POUNDS

HIGHLANDER

REGISTERED



MALT EXTRACT COMPOUND

HOP FLAVORED MALT EXTRACT
COMPOUND
NO BOILING
NO FUSS
NO MUSS

HIGHLANDER

REG.

HOP FLAVORED MALT EXTRACT COMPOUND

DIRECTIONS

Boil 5 gallons of water in a porcelain or granite lined vessel; bring water to boil in order to sterilize. Before turning off the heat add contents of this tin and two or three pounds of sugar and stir thoroughly until dissolved. Let stand until luke warm, then crumble two fresh yeast cakes over the surface of the mixture.

If transferred to stone crock take care that the liquid has not too high a temperature.

To make extra strong beer use only 4 gallons of water instead of 5.

Fermentation will start shortly. The brew should be skimmed every day, care being taken to remove all of the head. Fermentation will usually be thoroughly completed on the fourth day, when it is ready to bottle.

The bottles should be thoroughly cleaned and sterilized, the crock containing the brew should be carefully lifted to a table so as not to disturb the sediment in the bottom. A piece of clean rubber hose is used to syphon the clear contents into the bottles.

A third of a teaspoonful of sugar should be added to each bottle to supply material for post-fermentation, which will thoroughly carbonate the liquid. The bottles should be capped carefully.

The brew will be ready to consume in about one week, but improves with age.

USE BRITANNIA CLEARING, DIRECTIONS
ON PACKAGES

"WE RECOMMEND FLEISHMAN'S YEAST"

TORONTO PRODUCE LIMITED, TORONTO, ONT.

CONTENTS 3 POUNDS