

52 gallons of
(1 barrel)
Fater Burg's Apple Cider

10/14/1

Use 1st hand
Wicker barrel
Barrell

Press 48 gals each of

$\frac{1}{3}$ green, $\frac{1}{3}$ red, and

$\frac{1}{3}$ yellow apples (16 gal each)

Add 2 gallons of pear juice
(secret ingredient) ↑

6 pounds of raisens

$7\frac{1}{2}$ pounds of light
brown sugar

seal vent hose with
wax so that CO₂ is
water bubbled in a jar
∴ air cannot return & spoil

Do not pick apples until
after 1st killing frost.

Allow to ferment until
Xmas or New Years Drink
within 60 days of opening
but does not have to be
opened for years

Went by the hand of Bud Rose

AS AN

Innisfree

CONTRIBUTOR
YOU WILL RECEIVE:

INNISFREE EDUCATOR, a four page newsletter published periodically. It is a lively, fascinating report on Innisfree's activities, and other items of interest to all who are concerned with quality education.

• Make checks payable to •

Innisfree
179 Foch Avenue
Lawrenceville, NJ 09648

Yes, I want to help ensure your youth are qualified in minimum basic academic skills. I understand that this contribution, like all others to **Innisfree**, is tax-deductible.

CONTRIBUTION CATEGORIES

- Basic \$ 20
- Sustaining \$ 75
- Scholarship Sponsor \$500
- Limited Income \$ 5

Amount Enclosed: \$ _____

Name _____

Address _____

City _____

State _____

Zip _____