

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

10/14/1

Use 2nd 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 Rine

AS AN

Innisfree

CONTRIBUTOR
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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.

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