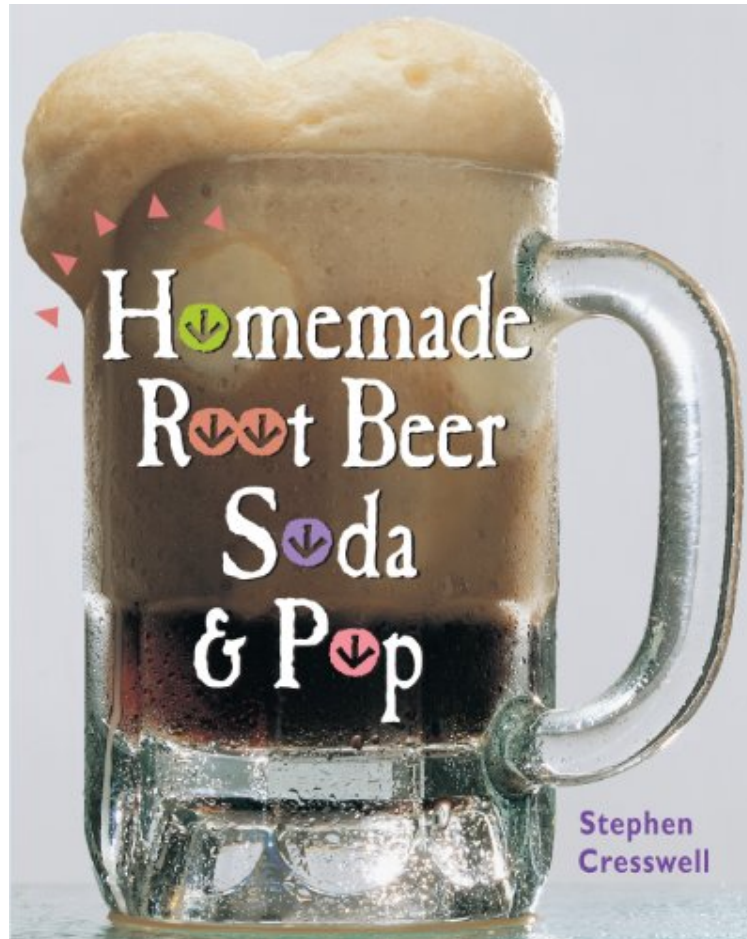


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## Homemade Root Beer, Soda Pop

*Stephen Cresswell*

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**Stephen Cresswell : Homemade Root Beer, Soda Pop** before purchasing it in order to gage whether or not it would be worth my time, and all praised Homemade Root Beer, Soda Pop:

1 of 1 people found the following review helpful. Great Book, Great Soda, Great Fun By Kirk B This is the go to soda making book. Great recipes using every carbonation technique, yeast, selzter water, and CO2 injection. I haven't had a store bought soda in 15 years since i started making my own and most of my favorite recipes come from this book. I love the natural yeast carbonation method for all my soda. As a Zymurgist Against Forced Carbonation, i highly recomend this book. Great soda, great fun. 4 of 4 people found the following review helpful. Tons of variety; tons of supplemental info By A. Killion One of the more critical points of homemade anything is learning about where to acquire raw materials... even when some of those materials have been made illegal or highly controlled in their sale (e.g., sassafras root). There's a lot of great information on how to identify certain plant species in the wild for extracting syrup (birch trees), digging up roots (burdock, sassafras), and generally just getting more in touch with your inner forager. For those who have no interest in foraging, this book may light a fire under your butt to get interested.

Even if it doesn't, the recipes have all been very dependable and fantastic. I'm a huge fan of their inclusion of such old-fashioned beverages as shrub and tonics, and more everyday fun beverages that can be made with brewed coffee and one or two additional ingredients. A great way to spice up anyone's dreary drinking world, without killing your body with high quantities of acids and syrups. 5 of 6 people found the following review helpful. Pretty much the only book of its kind By B. P. Pretty much the only book of its kind, that is it gives recipes (some over 100 odd years old) for real Root Beer using sassafras roots. My only gripe is that the recipes use a dangerous method of fermentation and carbonation all in the one run (which is a recipe for exploding bottles). I contacted the author and pointed out that with decades of brewing experience I have never had a bottle explode because I use the modern 'standard' two part brewing ('primary' 'secondary' fermentations) i.e. first add your ingredients and as much sugar as you want, let it fully finish fermenting and then add a specific amount of sugar to each bottle to safely achieve a carbonation/fizz in the sealed bottle (you can even buy sugar lumps designed for specific bottle sizes to do this or use a measure).

Add some fizzy sparkle to your life and discover the delicious and refreshing world of homemade soft drinks. Drawing on centuries-old traditions from American general stores and pharmacy soda fountains, this fun and informative guide has recipes for perennial favorites like birch beer and ginger beer, as well as more adventurous concoctions like Molasses Switchel and Dandelion Champagne. Stephen Cresswell provides easy-to-follow directions that cover everything from extracting the earthy undertones of sassafras for an exciting root beer to whipping up a caffeine-charged Coffee Whizzer.

"This how-to book should appeal to those who don't mind spending two hours to make a dozen bottles of signature soda." Kansas City Star "Yes, there is fun and adventure in the world of soft drinks, which Stephen Cresswell proves." Pittsburgh "This book gets an A+. A good variety of old fashioned recipes." American Herb Association "There's a new book that will tell you everything you want to know about sarsaparilla, switchel, and more hellip; You can make your own home brewed soft drinks pretty easily." Anthony Dias Blue on WCBS Newsradio 88 Food Wine report