

BSFP General Meeting Minutes

Kombucha

The yeast and bacteria interact to make a scobie. The bacteria produce the vinegar taste. The yeast converts the sugar to alcohol and carbon dioxide.

Ingredients:

Sugar white granulated

Tea, preferably black over green, nothing citrus-y at all – no Earl Grey/Lady Grey or fruity things (for taste and chemical reasons)

Filtered water 1 gal

Bring 1/3 gal water to boil add six bags of tea and 1 cup sugar

Let cool to room temperature, expedite this by adding 2/3 gal of room temp water

Let it sit for several days with the scobie in it, and covered under a cloth in a wide-mouthed container; know by taste (how acidic it is) or try a pH strip acidity of 3-4 is ideal

Bottle it up! Don't forget to sanitize yer (glass) bottles, mateys. Add flavor if you want – ginger and cranberries is one of Kione's favorites. Let it sit for ~24 hours Then refrigerate and be ready to go.

Always keep ~20% for starter for next one

You can grow a scobie from store-bought culture, by feeding it bit by bit some black tea

UPDATES

Farm stuff:

We're gonna talk to Valerie with a final budget and the application for the summer garden interns

Zach Brenner is making a cob oven

Coop:

Still pushing to get off the ground in the next week and a half

Get your pledge money in and send us your schedule

Grand Opening?

Sugaring:

Last weekend was great! Good system down.

What should we do with all that syrup? Pancake party? Selling?