

Cream Soda – what you need to do.

Give the bottle a good shake to dissolve all the sugar.

Keep in a warm place for about 2 – 3 days. Preferably not somewhere that gets hot and then cold overnight, but somewhere warm all the time. This will make the yeast work with the sugar and make the fizzy gas. After a maximum of 3 days put upright into the fridge.

Whilst it's kept warm keep feeling how hard the bottle is getting. If it gets as hard as an unopened fizzy drink bottle bought from a shop - put it into the fridge straight away. If you leave it, there is the possibility of the bottle bursting.

Next Friday 18th December, bring it **carefully and upright** back down to Scout to have at the party. You do not want to mix the sediment in the bottom with the drink as that will spoil the taste.

If you have another fizzy bottle you might want to try and carefully pour the Cream Soda into it leaving the sediment behind before coming down to Scouts but you may lose some “fizz”. Have a grown-up help.

You may want to bring another bottle of “pop” in case the Cream Soda isn't the best drink you've ever tasted!!!!