

Got Mead?

Mead (honey wine) is an ancient beverage, and one of the easiest

wines to make at home. It is so simple to make and you can make it without much equipment and with a multitude of variations. This could be a first Mead for the novice as it is almost fool proof. **YOU CAN DO IT!** Its recipe is a bit unorthodox but it's a good one to get started without a large investment or lots of equipment!

One gallon batch (makes about four wine bottle's worth) of "Ancient Orange" Mead:

3 1/2 lbs Clover or your choice honey	1 large orange
1 small handful of non-sulfited raisins (about 25)	1 stick of cinnamon
1 whole clove	optional: a small pinch of nutmeg and allspice
1 teaspoon of Fleischmann's bread yeast—that's right— <i>baking</i> yeast!	

Use a clean 1 gallon carboy (bottle or jug!)

Dissolve the honey in some warm water and put in carboy

Wash orange well to remove any pesticides and slice into eighths—push 'em into the bottle—rinds included—its ok for this mead—ignore the experts this time!

Put in raisins, clove, cinnamon stick, any optional ingredients and fill to 3 inches from the top with cold water. You need room for some foam—you can top off with more water after the first few days of frenzy. Don't worry if you do or don't see a lot of foam—it'll work!

Shake the heck out of the jug, with top on, of course. This is your sophisticated aeration process.

When at room temperature in your kitchen, put in 1 teaspoon of bread yeast. Swirl, if you wish.

Install water airlock. (Here's your equipment investment—under \$2). Put in dark place. It will start working immediately or in an hour. After major foaming stops in a few days add some water and then keep your hands off of it—don't shake it! Now the hardest part—just leave it alone! Don't "rack" it (transfer to another carboy); don't feed it; don't stir or shake it! Just leave it alone! If you've read all about making Mead, forget what you've read—this is an unusual recipe, which breaks most of the rules, but works!

After 2 months and maybe a few days it will slow down to a stop and clear all by itself. Then you can put a hose in with a small cloth filter on the end into the clear part and siphon off the golden nectar. It does well in a kitchen in the dark, like in a cabinet. It likes it warm—about 70-80°.

Learn more about making mead at www.gotmead.com. Supplies are available at local wine and homebrew shops, such as Northwest Brewers Supply, 316 Commercial Av, Anacortes and The Cellar Homebrew, 14320 Greenwood Ave N, Seattle. Enter your mead in the fair next year!

