

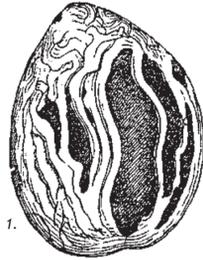
SPATULA MEASURING SYRINGES JUG SCALES STORAGE CONTAINER ORANGE OIL

CUBE COLA

STEP 1: THE EMULSION FORMULA

Use food-grade essential oils only.

- 7.50 ml orange oil
- 7.00 ml lime oil
- 2.00 ml lemon oil
- 0.75 ml cassia oil
- 1.50 ml nutmeg oil
- 0.50 ml coriander oil (12 drops)
- 0.50 ml lavender oil (12 drops)



Using a measuring syringe, measure out the oils into a glass container. Keep the oils covered to avoid volatile fumes escaping.

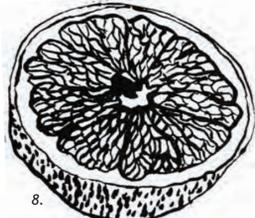
- 20 g food grade freeze dried gum arabic (equivalent to 44ml)
- 40 ml water (low calcium /low magnesium)

Use a pestle and mortar blend the gum arabic with the water.

Place the gum/water mix in a high-sided beaker, Pyrex glass or stainless steel are best. Use a corded power drill (with a min RPM of 2800) with a hand kitchen whisk attached; you'll need to modify the whisk handle so it fits. Whisk the gum mixture at high speed whilst your colleague steadily droppers the oils mix in using a glass measuring syringe. Continue to whisk at high speed for several minutes, or until you can see the oils and water emulsify.

The resulting mixture will be cloudy. Test for emulsification by adding a few drops of the mixture to a glass of water. No oils should be visible on the surface. You now have a successful flavour emulsion, which should hold for a minimum of 12 months.

TOTAL FLAVOUR EMULSION MEASUREMENT: 65ML ...
If emulsification is successful, continue.



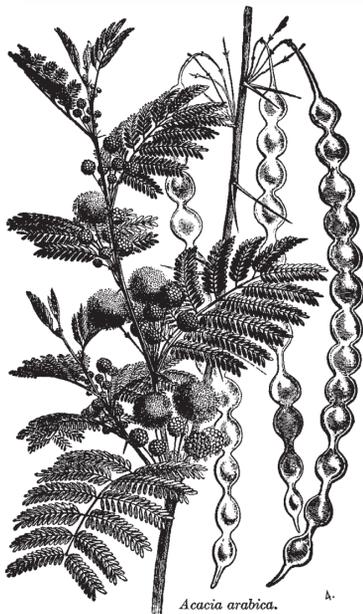
STEP 3: THE COLA SYRUP

- 750ml water
(we tend to use filtered tap water)
- 1KG granulated sugar
- 56ml Cube-Cola concentrate

We use beet sugar, however use any sugar you prefer and if you want less sugar just add less.

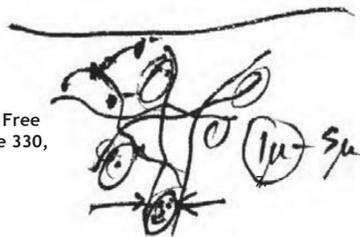
Make a sugar syrup by dissolving the sugar in boiling water or mix sugar and water on a low heat to speed dissolve. Cool before using.

When the sugar syrup has cooled, mix in the cola concentrate, using the remaining 50ml water to rinse out the concentrate jar to ensure full inclusion. You now have approximately 1.75L Cube-Cola syrup or an eventual 14L Cube-Cola.



Acacia arabica.

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STEP 2: THE CONCENTRATE

- 195 ml double strength caramel colouring
(DD Williamson Caramel #050)

Add the caramel colouring to your 65ml emulsion formula.

Then make a caffeine/citric solution:

- 65 ml citric acid (use a metric measuring spoon to measure)
- 100ml water
- 18ml caffeine (powder)

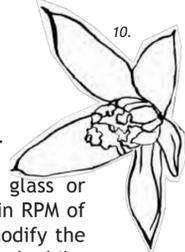
Measure the citric acid into a large mortar and pestle, then add the caffeine powder through a fine metal sieve. Add the water and stir, the caffeine will take 5-10 minutes to dissolve. The mixture may behave erratically, turning either white or clear for no apparent reason.

Add the citric/caffeine solution to the emulsion formula, passing it through muslin or jelly bag to remove any anomalies. This is your cola concentrate (total measurement 365ml / equivalent to 90L eventual cola).

To subdivide the concentrate into manageable quantities, please consult the following table. We do so for easy mailout and long-distance production into cola syrup with the local addition of sugar and water.

TABLE OF CUBE-COLA VALUES

- Large _ 56ml makes 14ltr Cola
- Small _ 28ml makes 7ltr Cola

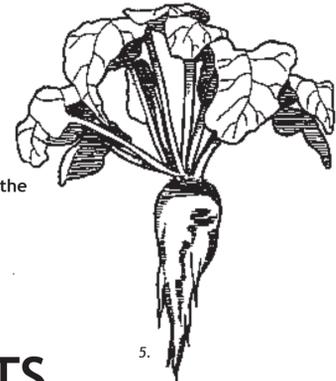
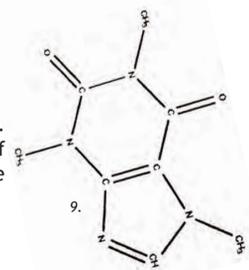


STEP 4: THE COLA

As required, make up your cola as a 7:1 mix, 7 parts carbonated water to 1 part cola syrup. We currently use 250 ml syrup in a 2L bottle of sparkling water, the cola can alternately be composed direct in the drinker's glass.

NOTES:

1 batch of this recipe as written here will produce approximately 90 L cola. You may want to divide all quantities by 1/2 if you do not want to become a small cola producing factory; smaller divisions of the recipe are difficult to handle at the emulsion stage, as the measures of oils and water are already very slight.



Images: 1. Nutmeg, 2. Cassia, 3. Drill-Whisk, 4. Gum Arabic, 5. Sugar Beet, 6. Lavender, 7. Lessons in Emulsification, 8. Citrus, 9. Caffeine, 10. Orange blossom.

Cube-Cola est.2003 manufactured inhouse at the
CUBE MICROPLEX, BRISTOL
4 Princess Row, Bristol BS2 8NQ, UK
By Kate Rich and Kayle Brandon
cube-cola.org
cola@cubecinema.com

STANDING ON THE HANDS OF GIANTS

POWER DRILL MEASURING SPOONS 2 X MORTAR & PESTLE GNU GPL WATER

GLASS MEASURING BEAKERS MINI MEASURING GLASS JELLY BAG TEA STRAINER STIRRING STICKS MODIFIED HAND WHISK STORAGE BOTTLES

LIME OIL LEMON OIL CASSIA OIL NUTMEG OIL CORIANDER OIL LAVENDER OIL GUM ARABIC CARAMEL COLOUR CITRIC ACID CAFFEINE