

## LEMON POP

$\frac{1}{2}$  cake FLEISCHMANN'S  
YEAST

2 pounds granulated sugar

2 ounces ginger root

8 quarts boiling water

2 ounces cream of  
tartar

Juice of 7 lemons

Place ginger root (crushed) in pot, add sugar and boiling water, lemon juice and cream of tartar. Let stand until lukewarm, then add yeast dissolved in half cup water; stir well. Cover and let stand eight hours in a warm room; strain through flannel bag and bottle. Set bottles in a cool place and put on ice as required for use.

This is a most refreshing summer beverage; as a thirst quencher nothing is superior.

## ROOT BEER

1 cake FLEISCHMANN'S  
YEAST

1 bottle root beer extract

5 gallons fresh water,  
slightly lukewarm

4 pounds granulated sugar

In extremely hot weather use one-half cake of Yeast.

Dissolve the sugar in the water, add the extract, then the Yeast thoroughly dissolved in a little water, mix well and bottle immediately, using strong bottles or jugs, and tie the corks in securely. Set in a warm place thirty-six to forty-eight hours; in cold weather, a little longer. Then remove to cellar or other place of even temperature, but do not put it on ice until a few hours before using.