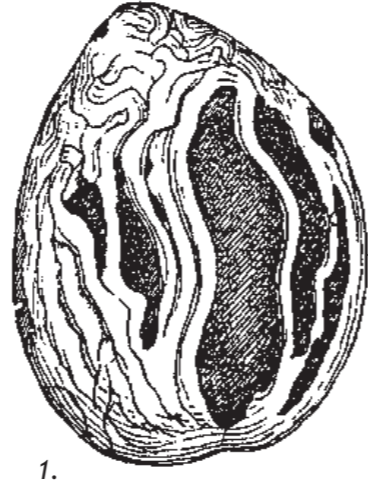


# CUBE COLA ~ 2008

## 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)
- 0.50 ml neroli oil (optional highly expensive)



Using a measuring syringe, measure out the oils into a glass or ceramic 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)
- 1 drop vodka (optional)

Use a pestle and mortar to dissolve the gum arabic into the water, with optional 1 drop vodka which can aid hydrofelicity (the total quantity of vodka will be 0.0003ml per litre of cube-cola).

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

## 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)



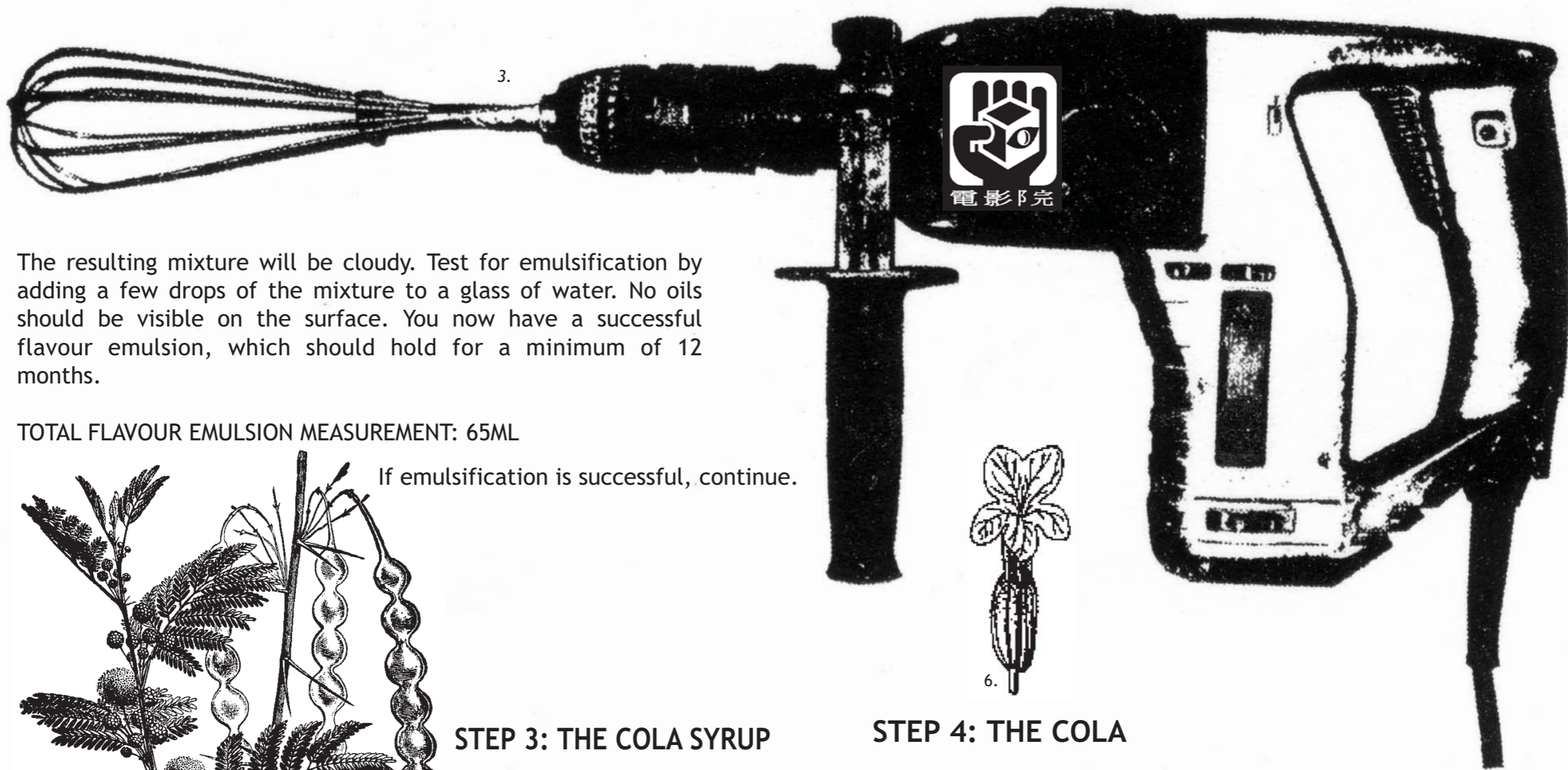
In a mortar and pestle, mix the citric acid into the water. This should dissolve easily. When it's clear, use a sieve to add the caffeine. Mix thoroughly, the caffeine will take 5-10 minutes to dissolve. The mixture may behave erratically, turning either white or clear for no apparent reason.

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 117L 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

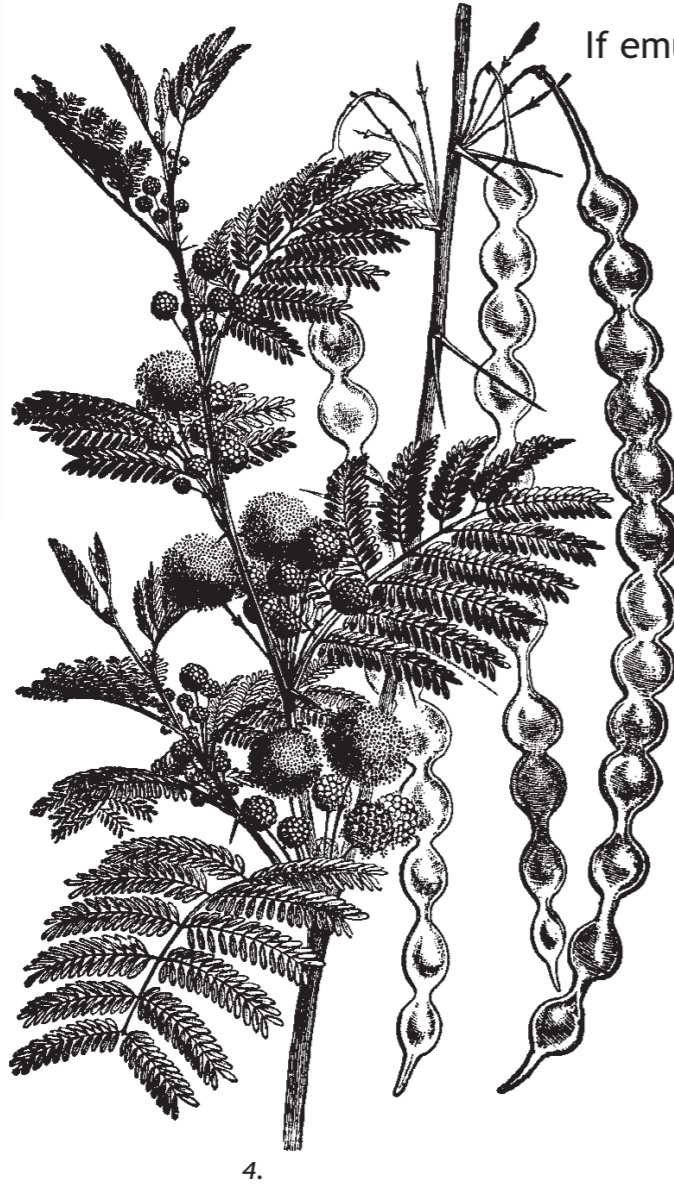
- Large \_ 56ml makes 18ltr Cola
- Small \_ 28ml makes 9ltr Cola
- MINI \_ 14ml makes 4.5ltr Cola



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)
- 1.5KG granulated sugar (beet sugar if available)
- 56ml Cube-Cola concentrate

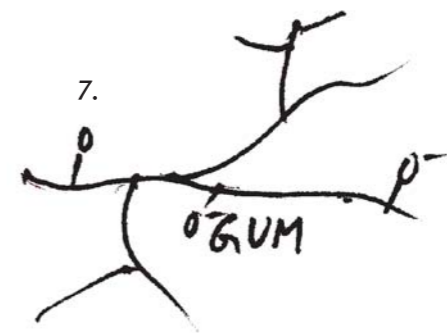
Make a sugar syrup (mix in a cooking pot on low heat to speed dissolve) with 700ml of the water and all of the sugar.

## 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 sparkly water, the cola can alternately be composed direct in the drinker's glass.

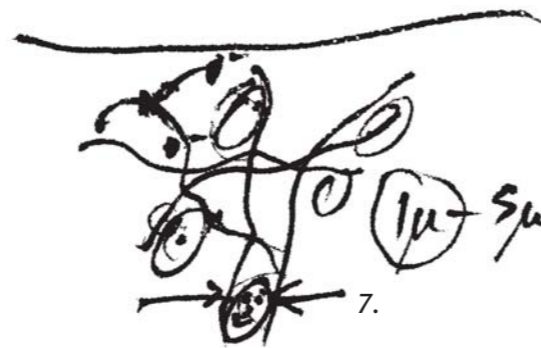
### NOTES:

1 batch of this recipe as written here will produce approximately 117 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.



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 2.25L Cube-Cola syrup or an eventual 18L Cube-Cola.

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<http://www.gnu.org>



Cube-Cola is manufactured inhouse at the CUBE MICROPLEX, BRISTOL  
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Images: 1. Nutmeg, 2. Cassia, 3. Drill-Whisk, 4. Gum Arabic, 5. Sugar Beet, 6. Lavender, 7. Lessons in Emulsification - Stokesly high st, meet.

# STANDING ON THE HANDS OF GIANTS