



Press Information

1930 - A good year for lemonade

When a sophisticated New Yorker needed refreshment on a hot summer's day in the year 1930, he would take the time to enjoy a homemade lemonade in the Hamptons. Back then, the required 'fizz' was traditionally added with the help of a Sparklets New York Soda Siphon - manufactured on 46th St, Manhattan. Meanwhile the fresh exotic fruit came from all over the world.

Die Siphon Manufaktur has been reviving this long lost tradition since 2011. A small team based in Munich meticulously restores these unique soda siphon - each one a 1930s original - and helps them regain their former glory. The glass bottles of these soda siphons were mouth-blown in the renowned glass factories of former Czechoslovakia between 1930 and 1940. The final product was then assembled in New York to create the classic Sparklets New York Soda Siphon with its high grade metal wiring and chrome applications.

While seltzer water produced by a soda siphon is very fizzy, yet the carbonisation is finer and more harmonic than one would find in bottled sparkling water. This particular quality balances any lemonade and creates a refreshing beverage. A soda siphon and its compatible CO2 bulb will turn one litre of tap water into fizzy seltzer within a few moments. And because a soda siphon will retain its pressure the user can enjoy a fresh glass of seltzer for days after.

Perhaps Die Siphon Manufaktur cannot take us back to the New York of 1930, but a hand restored Sparklets New York Soda Siphon can act as a distinct reminder of this golden era; a piece of authentic history for homes and bars worldwide.



You will find this photo and further photo material in high resolution on our dedicated press page.
www.siphonmanufaktur.de/en/press

Product Information – Sparklets New York Soda Siphon

Place of Production	Time	Capacity	Weight	Material	Price
USA / Czecho-slovakia	1930 - 1940	1L	3,5kg	Glass, metal wiring, chrome	550 € incl. tax

Available at www.siphonmanufaktur.de

Lemonade recipes from the 1930s

Seltzer Strawberry Lemonade

Preparation time: 15 min

Makes: 1 litre

Ingredients:

500g Strawberries

5 big green limes

2-4 Tbsp brown sugar

700 ml seltzer water from the soda siphon

Ice cubes

Preparation:

- Make a puree of the strawberries and strain through a fine sieve.
- In a juice jar, add sugar and pour seltzer water directly from the soda siphon, stir well until the sugar is completely dissolved
- Squeeze the lemons through a strainer and add to the strawberry puree.
- Pour the strawberry-lemon mixture into the seltzer water and stir.
- add mint leaves, lemon- and strawberry slices and serve with ice cubes.

Seltzer Lemonade

Preparation time: 10 min

Makes: 900 ml

Ingredients:

350 ml fresh lime juice (approx. 12 limes)

60g fine sugar

500ml seltzer water

20 ml Lapsang Souchong syrup

Ice cubes

Preparation:

- Squeeze lemons and strain juice through a sieve into a juice jar.
- Add sugar and syrup and stir until both are completely dissolved.
- Pour seltzer water directly from the soda siphon into the juice jar
- Add a few mint leaves and lemon slices for a better look and taste.
- Tip: serve with ice cubes.

For more information about Die Siphon Manufaktur and its products visit

www.siphonmanufaktur.de/en, and

www.siphonmanufaktur.de/en/presse

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