

# MAGICK MEAD



“A DRINK I TOOK OF THE MAGICK MEAD...  
THEN BEGAN I TO KNOW AND TO BE WISE,  
TO GROW AND TO WEAVE POEMS.”

(Odin, from the Norse Saga Runahal 1220 A.D.)

Magick Mead – an intriguing elixir combining  
the qualities of a cider with the natural  
flavours of unpasteurized raw honey,  
organic lavender, lemon and mystical herbs.

This refreshing drink, inspired by the  
ancients, now comes to you as a natural  
and local, West Coast creation.



[www.magickmeadmead.com](http://www.magickmeadmead.com)  
[www.middlemountainmead.com](http://www.middlemountainmead.com)

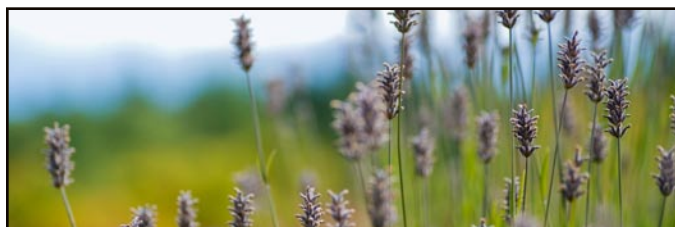
250. 335. 1392

Why is Magick Mead the most environmentally sensitive alcoholic beverage you can offer your customer?

- Magick Mead is made on Hornby Island, B.C. and will be widely available as a local product throughout Vancouver Island and the Lower Mainland.
- Magick Mead served from the “Magick Box”, commonly known as ‘bag in the box”, represents a 600% reduction in weight and volume for the same quantity of single serving bottles.
- The magick box, when empty, flattens to a fraction of the space and weight of the equivalent single serving bottles.
- Magick Mead requires no refrigeration and mixes up in seconds behind the bar.
- Magick Mead, at 20% alcohol by volume, is stable indefinitely at room temperature, and is made without the use of preservatives, chemicals or added sulphites.

There is a scarcity of “green” alcoholic beverages on the market. This type of product represents the fastest growing segment of the food and beverage industry.

To mix a glass of fresh Magick Mead, choose your vessel for serving. The ratio is 1 part Magick Mead, 2 parts bubbly water and 1 part ice. Lemon or lime garnishes add a nice touch.



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