

# HOMEMADE PENICILLIN TEA

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## IMPORTANT

**The health information contained herein is not meant as a substitute for advice from your physician, or other health professional. The following material is intended for general interest only; and it should not be used to diagnose, treat, or cure any condition whatever. If you are concerned about any health issue, symptom, or other indication, you should consult your regular physician, or other health professional. Consequently, the Author cannot accept responsibility for any individual who misuses the information contained in this material. Thus, the reader is solely responsible for all of the health information contained herein. However, every effort is made to ensure that the information in this material is accurate; but, the Author is not liable for any errors in content or presentation which may appear herein.**

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### Introduction

It is claimed that to following anecdotal procedure will produce a penicillin tea. However this is not a recommended procedure to create penicillin, and is only given for interest.

### Procedure

- 1) Place some bread slices in a plastic bag in a warm place. Some brie cheese rind or some blue cheese can also be placed in the bag to further stimulate mould growth (note: only brie or blue cheese is suitable).
- 2) Once mould begins to form tear the bread into smaller pieces but keep it together and let the mould cover all of the bread. **Warning - do not inhale any of the mould spores.**
- 3) Once the bread is covered in mould, further break it apart and place in a pot (glass or stainless steel) approx. 2/3 full of clean water. **Warning - do not inhale any of the mould spores.**
- 4) Put a lid on the pot and bring the temperature of the contents up to approx. 98 degrees Fahrenheit.
- 5) Keep the mix at this temperature for 72 hours (3 days).
- 6) After 72 hours (3 days) the mixture will have developed into a dark brown broth with a rather unpleasant smell. The penicillin will have been developed in the liquid.
- 7) Scoop out the larger bits and filter the rest of the mixture through a sterile tea towel or something similar. It has been suggested that coffee filters can be used; however, they will not be sterile. The resultant brown liquid is a strong and very nasty tasting penicillin tea.

8) Store in sterile sealed glass jars (canning jars can be used), and keep in the fridge.

9) Prior to use, filter again as more mould may have developed.

10) The mix can be warmed prior to taking, but must not be over heated or boiled as this would destroy its properties.

11) Dose - Drink 2 to 4 ounces of the tea every 4 to 6 hours until the condition improves. This may take several days, throughout which, eating little and often, and drinking plenty of water, should be done.

Sugar or fruit juice should not be added to the mixture to improve its taste as this may result in fermentation.

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