Taken From <u>www.bluehoney.org</u>

<u>blue honey – (psychedelic honey)</u>

Fresh mushrooms contain water. Water is not compatible with honey, in fact, it makes the honey very runny and makes it will not taste very good at all.

First, chop your dried mushrooms into little pieces and mix them with honey. Add enough honey to make the mixture about 1/3 shrooms to 2/3 honey.

*Note

The <u>"blue"</u> honey is produced when you pick your mushrooms and they blue from bruising, they are then dried and ground, this bluish powder is put into honey. It is the amount of bruising while fresh that causes the color.

Mushroom Chocolate

Take some chocolate (milk chocolate works best) and melt it in a double boiler or in the microwave. Allow it to cool as much as it can without getting hard, then mix in the mushrooms. Put it in the freezer until it hardens. Eat it quickly while it's still cold.

Do not overheat the shrooms, you will destroy the "good stuff" – (smoking shrooms does not work)

Mushroom Jell-O Recipe

On a stove, heat 2 cups of water until it's almost boiling. Remove it from the heat, and steep your mushroom in the water for several minutes, stirring occasionally. Strain out the mushrooms. Then mix the contents of 1 packet of your favorite flavor Jell-o with the water and refrigerate until it hardens. If you want an even more potent (albeit less tasty) treat, try stirring in chopped up mushrooms when the Jello starts to thicken (usually around 1 1/2 hours after being put in the refrigerator).

Amanita muscaria mushroom recipe

As you've heard, Potency varies. The Mushrooms picked early in the season seem to be a bit more potent than those at the end of the season. As I stated before: Never eat ANY Mushroom unless you are ABSOLUTELY 100% sure it is the one you want. Many Amanita Species are deadly as are many other species. This means BE VERY CAREFUL!!

www.JamesArthur.NET for more info

***NOTE

Marijuana must be heated before being consumed to activate the cannabanoids so one cannot simply eat raw grass. The traditional method of eating it is to cook it in a brownie, especially when it is in the form of hashish, though it can be used in any number of things. The recommended method of eating marijuana is to sauté it in butter or margarine over medium heat, then to strain the remaining solids out and use the butter to cook with. One can use this marijuana butter to make brownies, cook vegetables, or however else one might use butter to cook with, one can even spread it on a slice of bread. Many people will mix the the residual solids in with whatever they are cooking in hopes of making use of whatever cannabanoids might still be in them, but if done properly this in not generally valuable. A typical ratio for making the marijuana butter is one stick of butter to one eighth of an ounce of marijuana, and heated for fifteen to twenty minutes.

One may extract the active ingredients from marijuana using alcohol and then use this tincture to make a potent drink. The highest proof alcohol available should be used, preferably 190 proof grain alcohol, since the water in the alcohol will dissolve other chemicals in the marijuana that one wishes to avoid. Some suggest soaking the grass in warm water for a period to remove those chemicals but that presents a whole host of other problems and is not really recommended. One may simply place the marijuana into a bottle of grain alcohol and let the canabanoids leach out, but this takes 2-3 weeks of time. A faster method is to heat the alcohol to sub-boiling and stir in the marijuana. Great deal of care should be taken if this method is chosen as the alcohol is highly flammable. The resulting tincture, often called "Green Dragon", is a light to emerald green liquid, which can be drunk straight, but this is not recommended. Highly applauded is a drink of 3 parts lemon lime soda, 1 part green dragon and a dollop of honey served over ice.

THC Butter

What you need:

At least a quarter of bud (shwag is fine).

A large pot (the kind you cook in...) and a heat source.

2 sticks of butter.

Bring the water to a boil. Reduce heat to about halfway between high and medium. Empty the fat sack of bud (the fewer the seeds the better) you've procured into the pot. then put the butter in. Pack a bowl, kick back and relax for about an hour. Turn off the heat and let the butter gather on the surface. You can either A) Let the brew sit till the butter is hardened and then remove it. Or you can B) scoop the butter off the top with a spoon and let it sit in a cup or whatever (I prefer B). You can just sit down and eat the butter out right or you can make some yummy brownies with it. Cook it into anything. My personal favorite is to liberally spread it on toast before school. The high takes a while to kick in, but once its set in you'll be baked for about 6-8 hours (Depends on how concentrated the THC is in the butter.)

Stony Brownies

Take about half ounce of bud (or more) and remove the seeds and stems. Dry the bud out and then grid it into a fine powder. Get a bag of chocolate chips from the grocery store and follow the instructions on the back for Brownies. The only difference that you make is:

Combine your pot powder with the flower.

Use THC Butter instead of normal butter. (do not use margarine)

Halfway thru the cooking process, remove the brownies from the oven and place chocolate chips in the shape of a huge marijuana leaf in the center...this step is for presentation purposes only. I've gone as far as coloring white chocolate with green food coloring and pouring it over the brownies in the shape of a pot leaf (which didn't work out as well as I wanted it to).

Marijuana wine

If you have an extra ounce kicking around then try this. Ingredients:

2 gallons boiling water (spring water is best)

- 4 8 ounces (fresh) marijauna stalks, leaves, branches
- 5 pounds sugar OR 8 pounds honey
- 3 oranges, sliced
- 3 lemons, sliced
- 2 cakes yeast (get this from a wine&beer store)

Preparation:

Place fresh cannabis in the boiling water, add sugar, orange and lemon slices, remove from heat and let stand for several days. Add yeast after straining into a clean container - a crock, glass jug, or carboy (get from beermaking store).

Then let the mixture ferment for at least two weeks (4 is better) before racking and corking.

Enjoy!!!

(http://www.totse.com/files/FA048/weedwine.htm)

Apple Pot 4 apples (cored) 1/2 cup brown sugar 1/4 cup water 4 cherries 1/3 cup chopped grass 2 tablespoons cinnamon

Powder the grass in a blender, then mix grass with sugar and water. Stuff cores with this paste. Sprinkle apples with cinnamon, and top with a cherry. Bake for 25 minutes at 350 degrees.

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