



Vinegar Hotels

Where your mothers live between batches

A vinegar hotel is a jar where your spare mothers wait in finished vinegar until you need them. You bottle your vinegar, the mother stays safe, and your next batch is ready to start.

Setting one up

1. Use a clean glass jar with room to cover your mothers completely.
2. Lift the mother out with clean hands or a clean spoon and slide it into the jar.
3. Cover it with finished raw vinegar of the same kind. Never use water. **The acidity is what keeps your mother safe.**
4. Cover the jar with butter muslin and a rubber band. Never cheesecloth, because fruit flies can get through the weave. Never a sealed lid, because the mother needs air.
5. Label the jar with the vinegar and the date. Keep it somewhere cool and out of direct sun.

Keeping it going

- Check it about once a month. Top it up with finished vinegar if the level drops near the mothers.
- New mothers will form on top. That means your hotel is healthy.
- When it gets crowded, peel off the oldest layers. Compost them or give them to a friend who wants to start their own.
- Keep one hotel for each kind of vinegar so the flavors stay true.

The Rhythm

Pour off. · Bottle what you'll use. · Keep some back. · Feed what's left. · *Repeat.*

Starting your next batch

Add a mother and a good splash of hotel vinegar to your new wine or fruit base. No mother? A generous splash of the raw vinegar alone will start it. It just takes longer.

When to throw it out

A pale, smooth or slightly lumpy layer is a new mother. **Fuzz, or black, green or pink spots, is mold.** Toss it all and start fresh from another hotel.

