

Making Home-made Agar for Microbial Growth

Although there are many recipes and YouTube videos on the internet available, here is an easy one that can be used.

Ingredients:

- 10 tsp Sure Jell premium fruit pectin (~\$3)
- 1 beef bouillon cube chopped up into small pieces
- ½ Cup of Water
- 2 tsp of sugar

Place all dry ingredients into a Pyrex measuring cup. In a pot, bring about 2 cups of water to a rolling boil. Add ½ cup of boiled water to the dry ingredients and stir very well until all the dry ingredients have dissolved. Carefully pour into a little dish with “raised edges”, or an empty tuna can (☺), about ¼ to ½ an inch thick. Place in refrigerator over night to solidify. This will be very soft like jell-O but will allow you to roll a Q-tip over the surface. Try outside dirt, the shower drains, or even between your toes! Cover with plastic wrap and leave out at room temperature in the dark.

Check every other day for microbial growth!

