[Mrs. Philips of the Heath House Staffordshire Approvd & Good Ginger Wine] Sarah Creighton Wilkins

Date: Recorded sometime in 1810. | 1810/01/01 to 1810/12/31

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Publication Format
Manuscript

Type
Drink

Ingredients
lump sugar
sugar
lemons
Seville oranges
water
ginger
eggs
egg whites
bread
toasted bread
raisins
yeast

Places
Halifax
Nova Scotia
Staffordshire
England

Source: Manuscript Notebook of Sarah Creighton Wilkins
Institution: Nova Scotia Archives | **Source Origin:** MacDonald Family Fonds | **Reference:** MG 1 No. 1 / Microfilm Reel 10,618

Description

A recipe for fruity ginger wine.

Transcription

Mrs. Philips of the Heath House 1810
Staffordshire approvd & good
Ginger Wine
3 pound Lump Sugar, 2 Lemmons & 2
Seville oranges, 1 Gallon of Water 1 Once
of Ginger bruis'd; the peel of the Lemmon
& Oranges, the Whites of 5 or 6 Eggs to be
all boil'd together ¾ of an hour, then put
into a Tub; & when Cool, add a little
yeast upon a toasted bread, & let it
work two days; then Turn into the
Cask & add the Juice of the Lemmons
& Oranges & about 6 pounds of Jar
Raisons chop'd to ten or 12 Gallons of
the Wine. Keep it one year in the
Barrel -- it will keep a long time in
the Bottles -- Spring is the best time
to make it

Annotations

Heath House
An estate owned by the Philips family visited by Florence Nightingale during the Crimean War and used as an auxiliary hospital during World War II.

Raisons / raisins
Jar raisins are specified in a number of 18th-century English cookbooks.

Mrs. Philips of the Heath House Staffordshire Approvd & Good Ginger Wine recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/292