

[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

M^{rs}. 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 $\frac{3}{4}$ 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>