

# [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

## **Compiler**

Sarah Creighton Wilkins

## **Author**

Mrs. Philips

## **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<sup>rs</sup>. 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 bruise'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.

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