[Heelwood Williams Receipt for Ginger Beer] Sarah Creighton Wilkins

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Publication Format
Manuscript

Type
Drink

Ingredients
water
sugar
eggs
egg whites
ginger
white ginger
lemons
liquor

Places
Halifax
Nova Scotia

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 detailed recipe for making ginger beer.

Transcription

Heelwood WIlliams 6 2
receipt for Ginger Beer

To Ten Gallons of water put
Twelve Pounds & a half of moist
sugar, the Whites of Six Eggs
well beaten, stir all together
and set it on the Fire, boil
& skim it very well take half
a pound of White Ginger
bruised & tie it in a Muslin
Bag loosely put it into the
Liquor when boiling & boil
it Twenty Minutes Pare
very thin the Rind of Ten
Lemons & pour the Liquor
boiling on them when cool put
it into a Cask with Two
spoons fuls of good Barm
pull entirely the Coats off
the Lemons & take out the
pips then slice & put them
into the cask with half an

ounce of Ising Glass
do not stir it and close
it up next day. It will
be ready to bottle in
a fortnight or three weeks
as you like it for sweet
ness -- the more lemons
in moderation the
more agreeable
July 25
1822

Annotations
Barm
The froth that appears at the top of a fermenting liquid.
Ising Glass
A beverage clarifier made from fish bladders. (Also isinglass)

Heelwood Williams Receipt for Ginger Beer recipe from Early Modern Maritime Recipes:
https://emmr.lib.unb.ca/recipes/337