

[Receipt for Ginger Wine]

Date: Late 18th or early 19th century; exact date unknown.

Publication Format
Manuscript

Type
Drink

Ingredients
sugar
water
ginger
Seville oranges
lemons
orange peel
lemon peel
brandy
yeast

Places
Nova Scotia

Source: Militia Regulations Book

Institution: Nova Scotia Archives | **Reference:** MG 100 Vol. 1 No. 5 / Microfilm Reel 786

Description

Instructions for making a wine or liqueur from oranges, lemons, and ginger pasted in the pages of a book of Militia Regulations.

Transcription

receipt for Ginger Wine

To twenty pounds of Moist Sugar add ten

Gallons of Water ten Ounces of Ginger

the ^Rimesof ten Seville Oranges and ^Ten lemons
do not put the peel in till you have done Scumming^it
Let it boil ten minutes After the Peel is in
put it in tub til quite Cold put the juice of the
Lemons and Oranges into the Barrel
And to ten Gallon's add a quart of Brandy
Let it stand 4 months -- it is the best to make
it Early in the Spring put two spoonfuls of Yeast
into the Cask

Receipt for Ginger Wine recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/448>