

# [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>