

[Ginger Wine] William Paine

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

Contributors

Contributor Role

Compiler

Contributor Name

William Paine

Publication Format

Manuscript

Type

Drink

Ingredients

sugar

ginger

water

lemon juice

brandy

yeast

Source: William Paine Papers

Institution: University Of New Brunswick | **Source Origin:** Loyalist Collection | **Reference:** MIC-Loyalist FC LFR.P3W5P3

Description

Instructions for making wine from sugar, ginger, and brandy. Reel 1. Image use courtesy of American Antiquarian Society.

Transcription

Ginger Wine

Boil 20^{wt} of Sugar & 1 q^f lb of

Raw ginger in 20 Gallons of Water

when nearly cool, add 1 quart

of Lemon juice & 1 gallon

of Brandy; pint of yeast

let it stand in a cask a

fortnight, when it will be fit

to Bottle

Ginger Wine recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/678>