



Ginger Beer

1 oz. raw ginger boiled in a quart of water 2 or 3 hours / take 2
gallons water, 2 teacups bake's yeast, juice of / 3 lemons, 3 lbs sugar =
slice the lemons but take / the seeds out. Mix the yeast and all together
Let it stand over night _ dip off the clear part and bottle it _
It will be ready for use in / a few days.

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Date: ca. 1880

Description: Recipe for fermented ginger beer

