

# Cheers!

*Try making these wartime drinks*



## GINGER BEER

- 1 gallon of boiled water.
- 1 lb sugar.
- 1/2oz yeast.
- 1 level teaspoon ground ginger.
- 1 level teaspoon cream of tartar.

Put yeast in a basin with a teacup full of sweetened water almost cold. Let stand till yeast rises. Put boiled water, sugar, ginger and cream of tartar into a large jug and stir in the yeast when the water is luke warm. Stand till cool, then skim well and bottle carefully, it will be ready for use in two days.

## LEMONADE

- 1 1/2lb sugar.
- 4 lemons.
- 1 oz citric acid.

Pour a quart of boiling water over the sugar and citric acid. Squeeze in the juice of the lemons and also put in the rind. On cooling pour off the liquid, bottle it and use a tablespoonful to a glass of water

