

## GINGER BEER.

Put two gallons of cold water in a kettle on the stove. Crush two ounces of ginger root, add it and two pounds of sugar to the water and let come to the boiling point. Let simmer slowly for a half hour, then skim and pour in a jar with a sliced lemon, one-half ounce of cream tartar. When cold add a teaspoon of yeast and, when it has worked for two days, strain and bottle. Tie the corks down well or use bottles with patent stoppers.