

# Sourdough Thermometer

The "Sourdough Thermometer" was invented by the trader, Leroy McQuesten, at the junction of Forty-Mile River and Yukon River in 1897. A bottle of quicksilver would freeze at -40 degrees F, coal oil at -50 degrees F, and Jamaica ginger (an extract used for flavoring) would freeze at -60 degrees F, crystallized at -70 degrees F and froze solid at -75 degrees F. This information has been scientifically confirmed.