

# [A Receipt to Make Spruce Beer from the Essence of Spruce] William Paine

**Date:** The notebook is dated 1769 on the first page. | 1769/01/01 to 1769/12/31

Contributors

Contributor Role

Compiler

Contributor Name

William Paine

Publication Format

Manuscript

Type

Drink

Ingredients

water

essence of spruce

molasses

yeast

**Source:** William Paine Papers

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

Description

Instructions for making spruce beer. The recipe has been divided between two loose sheets that have been reversed in order. The transcription revises the order for sense. First Notebook of Medical Memorada, 1769, Microfilm Reel 2. Image use courtesy of the American Antiquarian Society.

Transcription

A Receipt to make spruce beer from the Essence of spruce 1 Infusiones Decata Cerevifiae Fuscula Sera et Succu

Take \_\_\_\_\_ 2 Gall<sup>s</sup>: boiling Water  
1 Gall: essence            } mix well together in a  
2 quarts molasses        } large tubb \_\_\_\_\_

Then add \_\_\_ 8 Gall<sup>s</sup>: more of cold water and put it into  
your cask, adding to it about a pint of  
Yeast to make it foment you must be

carefull it don't foment too much, when  
you think it has undergone a sufficient  
fomentation bung it up tight and bottle  
it of[f] the next day.

From the above proportion you may make either  
a Larger or Smaller quantity.

A Receipt to Make Spruce Beer from the Essence of Spruce recipe from Early Modern Maritime Recipes:  
<https://emmr.lib.unb.ca/recipes/114>