## [Untitled Instructions for Restoring Fomented Raspberry Jam] Margaret Hutchinson

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## Description

Instructions for restoring fomented jam from a 1788 letter from Margaret Hutchinson in Halifax to her sister in Boston.

Transcription

[...]

I sent you my dear sister by the last vessel a small jar of Rasberry jam and another to M<sup>rs</sup> Perkins, I had not time to write to beg your acceptance of it I hope it will prove good. I am afraid it will be longer on the water, then I thought when it was put on board not knowing then that the vessell was to put into an out port before it went to Boston, if you find it has fomented, any, give it a boil up and keep a brandy layer over it [ . . . ]

Untitled Instructions for Restoring Fomented Raspberry Jam recipe from Early Modern Maritime Recipes: <a href="https://emmr.lib.unb.ca/recipes/120">https://emmr.lib.unb.ca/recipes/120</a>