[Observations on Preparing Apple Butter] John Brown

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Agriculture
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apples
sweet cider
sugar

Places
Nova Scotia

Source: Memoir of John Brown
Institution: Nova Scotia Archives | **Reference:** MG 1 Vol. 150 / Microfilm Reel 23,688

Description

John Brown details a method used by goodwives to preserve apples.

Transcription

Apples are used in so many forms that
they appear on the Tables of some Families Six
months of the year It is impossible to
Improve a good ripe Apple by any Art!
but Art can preserve the very best from
perishing Very fine Fruit carefully pared and

Boiled in Good Sweet Cider just drawn
from the Press with the addition of a
sufficient Quantity of Sugar is a preparation
that Goodwives call apple Butter and an
Excellent substitute it is for Butter in many Cases.

Observations on Preparing Apple Butter recipe from Early Modern Maritime Recipes:
https://emmr.lib.unb.ca/recipes/135