

# [Rect. to Pickle Beefe]

**Date:** Not dated, written between 1780-1800. | 1780/01/01 to 1800/01/01

Publication Format  
Manuscript

Type  
Food

Ingredients  
water  
sugar  
salt peter  
salt  
beef

Places  
Halifax  
Nova Scotia

**Source:** Almon Scrapbook

**Institution:** Nova Scotia Archives | **Source Origin:** Almon Family Fonds | **Reference:** MG1 Vol. 14 /  
Microfilm Reel 14,894

## Description

Instructions for preserving beef, p. 122.

## Transcription

Rect. to Pickle Beefe

4 gallons water, 1 ½<sup>lb</sup> Sugar, 2 oz.<sup>n</sup> Salt Peter, 6<sup>lb</sup> strong salt --  
Boil & scim them well till cold; pack your Beefe  
& let it be covered with the above Pickle

I suppose the above is enough for 70 or 80<sup>lb</sup>

Rect. to Pickle Beefe recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/146>