

# [To Make Mangoes]

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

Publication Format  
Manuscript

Type  
Food

Ingredients  
mangos  
mustard seed  
vinegar  
horse raddish  
shallots  
garlic  
mace  
whole pepper  
cloves

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 preparing pickled mangoes using savory ingredients, p. 122.

## Transcription

To make [Mangoes](#)  
When they are green take a quart of Mustard Seed  
wash it in Vinegar & put to it 4 ounces of horse Raddish  
cut thin 2 ounces of Shalotes 1 ounce of Garlick fill  
them with the stuffing & stop them close Boil the vinegar

& when cold put in the [Mangoes](#) with Mace Whole Pepper  
& Cloves.

Annotations

**[Mangoes](#)**

The term can also refer to "A pickle resembling that made of green mangoes" (OED). Though sometimes made from cucumbers, this recipe seems to call for unripe mangoes.

To Make Mangoes recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/148>