

[A Receipt to Make a Rich Pleasant Wine]

Date: 1768/01/21

Publication Format

Print

Type

Drink

Ingredients

cider

new cider

honey

Places

Halifax

Nova Scotia

Source: Nova Scotia Gazette

Institution: Nova Scotia Archives | **Source Origin:** Nova Scotia Newspapers on Microfilm | **Reference:**

Consult the Nova Scotia Archives' "Nova Scotia Newspapers on Microfilm" list (Royal Gazette) for a complete account of microfilm reels for this paper. EMMR includes recipes from reel 9466.

Description

Instructions for making wine using cider and honey. Original source unknown. Vol. 2, No. 76. Microfilm Reel 9466.

Transcription

To the PRINTER

SIR,

As you inserted in your late Papers a Recipe to make Raisin Wine, -- the following may be useful to some of your Country Readers.

A Receipt to make a rich pleasant Wine.

“TAKE new Cyder from the Press, mix it with so much Honey, until it will buoy up an Egg. Boil it gently for a Quarter of an

Hour, but not in an iron Pot. Take off the Scum as fast as it rises; let it cool; then barrel it in a Vessel not quite full ; and in March following bottle it off. -- It will be ripe in a Month or six Weeks afterwards. Then you will find a rich vinous Liquor, as strong as Madeira Wine, and very pleasant. Honey may be a fine Ingredient to assist and render palatable raw, crabbed, hard, austere Cyder.”

A Receipt to Make a Rich Pleasant Wine recipe from Early Modern Maritime Recipes:

<https://emmr.lib.unb.ca/recipes/228>