

# [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:** Microfilm Reels 990, 8162, 8163, 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>