

# [To Make Green Current Wine] William Trueman

**Date:** On this date is also William Trueman's account with William MacKenzie, 1794. | 1794/01/01 to 1794/12/31

Contributors

Contributor Role

Compiler

Contributor Name

William Trueman

Publication Format

Manuscript

Type

Drink

Ingredients

currants

water

sugar

spirits

Places

New Brunswick

**Source:** Trueman Family Scrapbook

**Institution:** Mount Allison University Archives | **Source Origin:** Trueman Family Fonds | **Sublocation:** 3. Scrapbook containing Trueman Family Papers, 1755-1851. | **Reference:** Accession 0102

Description

Instructions for making wine from currants, sugar, and spirits on page 10. Image courtesy of Mount Allison University Archives.

Transcription

To Make green Current wine

. . . let your currents be clean from the  
stems, to every Pound of fruit ad one  
quart of water, bruise your currents well,  
and put them with the water in a tub  
to stand for 3 days stirring them 3  
times a day, strain of the fruit and  
to every Gallon of this juice ad 3 1/2 lb  
of sugar, and to every 5 Gallons  
ad . quart spirits \_\_\_\_\_

To Make Green Current Wine recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/260>