

[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>