

[Receipt for Pickling Beef] William Trueman

Date: The early date on the manuscript is 1755. William Trueman died in 1797. | 1755/01/01 to 1797/12/31

Contributors

Contributor Role

Compiler

Contributor Name

William Trueman

Publication Format

Manuscript

Type

Food

Ingredients

water

Muscovado sugar

sugar

saltpeter

salt

egg

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 a solution of water, sugar, saltpeter, and salt to be used for pickling beef on page 10. Image courtesy of Mount Allison University Archives.

Transcription

Receipt for Pickling Beef

Take four Gallons of water
two Pound of Muscovado Sugar
four Ounces of salt peter two
Quarts of common salt. Boil
all well and skim well until
the pickle bears an egg and
when cold put in your Beef

Receipt for Pickling Beef recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/262>