

[Green Gooseberry Wine] Sarah Creighton Wilkins

Date: Late 18th or early 19th century; exact date unknown.

Contributors

Contributor Role

Compiler

Contributor Name

Sarah Creighton Wilkins

Publication Format

Manuscript

Type

Drink

Ingredients

gooseberries

water

cold water

liquor

sugar

brandy

sugar candy

Places

Halifax

Nova Scotia

Source: Manuscript Notebook of Sarah Creighton Wilkins

Institution: Nova Scotia Archives | **Source Origin:** MacDonald Family Fonds | **Reference:** MG 1 No. 1 / Microfilm Reel 10,618

Description

A recipe and instructions for making green gooseberry wine.

Transcription

Green Gooseberry wine

To every pound of Gooseberries a pint
of cold water to every quart of water that
Liquor when strained a pound of sugar
mash the fruit well & put them in a
Tub with the water & let them stand
until next day - then strain it dissolve
The Sugar in the water or Liquor & put it
in the Cask stir it every day till done
fermenting a pint of very best Brandy
is a sufficient quantity for 5 Gallons
put half of it in when you turn the
wine & the other half when you stop the
Cask some sugar Candy in Lumps is a
good thing $\frac{1}{4}$ of a pound
this wine should stand till Goose berries
Blossom next year

Green Gooseberry Wine recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/310>