

# [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>