[Green Gooseberry Wine] Sarah Creighton Wilkins

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

Contributors
Contributor Role
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Sarah Creighton Wilkins

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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 disolve
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 ¼ 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