

# [Cherries]

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

Publication Format  
Manuscript

Type  
Food

Ingredients  
cherries  
water  
sugar

Places  
Nova Scotia

**Source:** Militia Regulations Book

**Institution:** Nova Scotia Archives | **Reference:** MG 100 Vol. 1 No. 5 / Microfilm Reel 786

## Description

Instructions for preserving cherries pasted on the pages of a book of Militia Regulations.

## Transcription

take some Cherries and boil them in fair water and when the  
Liquor is well coloured strain it then take some of the best  
Cherries with their weight in sugar then Lay one Layer of  
sugar and another of Cherries and soon till they are all in  
and then pour some Liquor of the Cherries into it and boil  
the Cherries till they are well coloured then take them  
up and boil the syrup till it will button on the side

of a potatoe and when they are cold put them up

Cherries recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/441>