[Hints respecting various Kinds of Liquors]

Date: 1794/03/24

Publication Format
Print

Type
Drink

Ingredients
milk whey
mare's milk
spirit of nitre
wine
malt spirits

Places
Charlottetown
Prince Edward Island
Island of Saint John
Tartar

Source: Royal Gazette and Miscellany of the Island of Saint John
Institution: University Of New Brunswick | **Source Origin:** Harriet Irving Library Microfilms (HIL-MIC)

Description

Tips on making brandy from milk and making a drink that tastes like French brandy from malt spirits. Also has instructions on how better to preserve wine in barrels.

Transcription

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A very strong and excellent brandy may

be made with the whey of milk fermented

till it becomes sour, which will afford considerable profits to the farmers. The whey contains a quantity of sugar. The Tartars make a very strong brandy with mare's milk fermented.

A few drops of dulcified spirit of nitre communicate to malt spirits a flavour exactly resembling French brandy.

Wine may be drank in the barrels, without being bottled off, and keep perfectly good to the last drop, by covering the surface with a little sweet oil. Great quantities of wine have been thus preserved to all their excellence above four years, though some if it was drawn off every day. By this means barrels of wine will never require to be filled up.

Wines can keep an amazing time. In the ruins of Herculaneum a most exquisite wine was found more than a thousand years old.

Delicate wines, which are usually drank upon the spot, may be rendered fit for carriage, by varnishing the inside of the barrel's with a thick layer of flavourless resin.

Hints respecting various Kinds of Liquors recipe from Early Modern Maritime Recipes:
https://emmr.lib.unb.ca/recipes/476