

[Currant Wine] Anthony Allaire

Date: The manuscript is dated 1780-1795. | 1780/01/01 to 1795/12/31

Contributors

Contributor Role

Compiler

Contributor Name

Anthony Allaire

Publication Format

Manuscript

Type

Drink

Ingredients

currant juice

sugar

water

shavings of green beech

brandy

Source: Anthony Allaire. Diary and Order Book.

Institution: New Brunswick Museum Archives and Research Library | **Source Origin:** Beverley Robinson Papers | **Sublocation:** Anthony Allaire. Diary and Order Book. | **Reference:** S 37A F 19

Description

This recipe has been added to the middle of the manuscript, at page 54. Image courtesy of New Brunswick Museum Archives and Research Library.

Transcription

Currant Wine

To ten Gallons, thirty pints Juice

thirty ^{lb} Sugar, as much water

as will fill the Vessel after the

Juice and Sugar is in to Ten

Gal One quart of Brandy.

To fine it down-

Take shavings of green beech having
first taken of all the rind, boil it
an hour in water, to extract their
rankness, afterwards drie them in
the Sun, or in an oven, A bushel of
these serve for a tun of Wine.

These put the liquor in a gentle
working, and purify it in twenty
four Hours, they also give it an
agreeable flavour.

Annotations

tun

Defined by the OED as "A large cask or barrel, usually for liquids."

Currant Wine recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/493>