[Currant Wine] Anthony Allaire

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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.

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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