[To Make a Hogshead of Good Raisin Wine] William Paine

Date: This recipe is from Reel 1 of William Paine's Papers, correspondence dated 1768-1822. | 1768/01/01 to 1822/12/31

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Drink

Ingredients
raisins
water
French brandy
brown sugar

Source: William Paine Papers
Institution: University Of New Brunswick | **Source Origin:** Loyalist Collection | **Reference:** MIC-Loyalist FC LFR.P3W5P3

Description

This recipe is for making raisin wine, with options for dry and sweet versions, as well as instructions for turning the wine to vinegar. Reel 1. Image courtesy of the American Antiquarian Society.

Transcription

To make a Hogshead of Good
- Raisin Wine -

Take four Hundred Weight of Raisins ^cored, prick
off the Stalks, put them into an Iron Bound

Pipe observing the neat Weight - pour thereon
cold soft Water, at the Rate of one Gallon
Wine Measure to every six Pounds of Raisins,
let the Pipe stand in a good Cellar, proof
against Frosts, knock down the Bung & keep
it close for three Days, at the End of which
open the spile & it will begin to ferment,
when it ferments, freely, ease the Bung, let it
ferment for a Fortnight or three Weeks, as you
prefer a sweet, or a dry Wine; when it has
fermented sufficiently, take a Gallon of
French Brandy, pour it as gently as possible
over the Surface this will stop the Fer--

fermentation & make it subside, then bury
it close & knock in the Spile.----------
N.B. The above is best done in the Month
of October, let it stand about six Months
or from October to April, then put in a
Cock & you will draw off a Hogshead of
Clear Wine (what remains may be
made excellent Vinegar by the Addition
of brown Sugar) To have it in Perfection
let the Wine stand one year, then draw
it off into a Quarter Cask, & keep it a
year longer.

Annotations

Pipe

Defined by the OED as "a large cask for storing wine or cider," the term is likely derived from "pipa," the Portuguese word for barrel.

To Make a Hogshead of Good Raisin Wine recipe from Early Modern Maritime Recipes:
https://emmr.lib.unb.ca/recipes/6