

[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

Compiler

William Paine

Publication Format

Manuscript

Type

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, 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.

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