[Rum Jelly] William Paine

Date: Late 18th or early 19th century; exact date unknown.

Contributors
Contributor Role
Compiler
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William Paine

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Type
Food

Ingredients
white wine
sugar
isinglass
rum

Places
Jamaica
Antigua

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

Description

Instructions for making a moulded jelly from white wine and rum. Reel 1. Image use courtesy of American Antiquarian Society.

Transcription

Rum Jelly

To a quart Bottle of common white Wine take a pound of Sugar which is to be reduced to a sirup and clarified, then take an ounce of Isinglass which put on the fire until it is thoroughly melted, pass it through a Cloth, and mix it with the sirup half warm, when the mixture is nearly cold pour it into the white Wine, and stir it well, so as to mix it completely, then add a spoonful or a spoonful and a half according to the strength which you desire to give to the Jelly of old Jamaica or Antigua Rum, stir again this mixture, and pour it into the mould that It may take the shape in cooling which you design to give it, if intended as a plate for the table, or in glasses if designed to be handed round at an evening party

Annotations

Isinglass

A clarifier made from fish bladders.

Rum Jelly recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/677