[To Make Catchup]

Date: 1786/01/01

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Manuscript

Type
Food

Ingredients
mushrooms
salt
water
cloves
pepper

Places
Nova Scotia
Halifax

Source: Commissioner of the Public Records, Record Group 1
Institution: Nova Scotia Archives | **Reference:** RG 1 vol. 411, no. 10 / Microfilm Reel 15, 457

Transcription

To make Catchup.

Take the mushrooms wipe them Clean pound them in a

morter then Strew some Salt over them and let them stand

all night then put them in a Stone jugg and boil them

in a Kettle of Water then Straine it & boil the Liquor

in a Skillet with some Cloves & whole peper

when it is Cold put it in Bottles for your use put

wax on the Corks to Keep Air out.

To Make Catchup recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/712