[Blackberry Wine]

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

Publication Format
Manuscript

Type
Drink

Ingredients
blackberry
blackberry water
sugar
isinglass
raspberry

Places
Nova Scotia

Source: Militia Regulations Book
Institution: Nova Scotia Archives | **Reference:** MG 100 Vol. 1 No. 5 / Microfilm Reel 786

Description

Instructions for making blackberry or raspberry wine pasted on the pages of a book of Militia Regulations.

Transcription

One pint of [blackberry]
Water let it stand
d 4 hours then strain,
to every gallon add
two & a half pounds
of Sugar. When
it dissolves put the
wine into a Jug
let it stand three

months__at the
end of two put
a teaspoonful
of Isinglass & clear

it
Raspberry made
in the same way

Annotations
Isinglass
A clarifier made from fish bladders.

Blackberry Wine recipe from Early Modern Maritime Recipes: https://emmr.lib.unb.ca/recipes/79