

[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>