

*These crowdsourced transcriptions were made by EMROC classes and transcribathons (emroc.hypotheses.org), Shakespeare's World volunteers, Folger docents, and paleography students. Original line endings, spelling, and punctuation are maintained and abbreviations are expanded, but the overall layout is not reproduced. Please contact [emmo@folger.edu](mailto:emmo@folger.edu) with transcription errors. Digitized images are available on [LUNA](#) and XML versions are available upon request. All transcriptions can be freely used and shared without restrictions, but please acknowledge "Folger Shakespeare Library" and the source manuscript's call number.*

Last updated: 28 April 2020

**X.d.745: Autograph receipt for making gooseberry and currant wine [manuscript],  
c1690.**

recto

A Receipt to Make Gooseberry wine

Take 3. pints of Ripe Gooseberries bruise them in a Mortar then put a pint of spring Water on them, & lett them stand 3. or 4. hours, then put them through a strainer & put in a pound of sugar amongst the Liquors & lett it stand a Night, then strain it & put it in ane earthen pott, & be sure to stop the Mouth of it very close & lett it stand a fourth Night or 3. weeks in sand or under Ground then be sure the hatt that will Gather on the top of the wine be Not broke, but take it of very Clean & putt the wine in Bottells & lett it stand a fourth Night att least before you drink it.

A Receipt to make Curran wine

Take 24 pound of Good Ripe Red Currans bruise them in your hands & strain them, when they are all broke, add to the iuice 4. scots pints of spring water, then put in 8. pounds of poudered sugar, And have of the same liquor by you to fill up the barrell alwise as it works over, take away the thick scum every Morning for 10. or 12. days & fill up the barrell, which must hold but 8. pints, then stop the Barrell & sett it in a Closs place for a quarter of a year, then draw it of in bottells & stop them Closs for your use.

verso

Receipt To Make  
Gooseberry & Curran  
wine