

10 Gall. Currants (packed with the skins on) } Will make 20 Gall. Wine
20 Do Water
50 lb Sugar.

After washing the Currants all together in a tub full (first putting about $\frac{1}{2}$ of the Water in the Currants to get at first in getting out the Juice) strain the Currants through a flannel sieve first & then through a cloth so as completely to extract the Juice. Make use of the other $\frac{1}{2}$ of the Water to run the Juice clean out of the Currants. Put in the Sugar. Let it dissolve themselves in the liquor in a bath which it will fill. Let it ferment for 4 Days then bottle up. It will be best while fermenting to draw a little out of the skin to prevent too much working over & running out of the skin.

18

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