

Gleann a'Phúca Bramble Ink ~ Julie's Recipe

This ink begins red and turns to a dark purplish blue on the paper



Ingredients

1 cup blackberries
1/2 cup white spirit vinegar
1 tablespoon salt
3-4 drops of Tea tree oil
1 clove

Equipment

An old sauce pan
A Sieve a Funnel and a bowl
An old square of cotton 40 x 40 cms
A jar or bottle with a good lid
A label

Method

Mash berries to crush out all the juices from the skin
Gently heat the squashed berries, adding vinegar and salt into the saucepan
Cooking for about 20 minutes.
Allow to cool
Place the sieve in the bowl and line the sieve with the cotton square
Pour the blackberry pulp into the lined sieve
Squeeze out the cotton bag to extract all of the juice.
Using a funnel pour the filtered juice into a jar or bottle
add 3 drops of tea tree oil and a whole clove
Label and date your jar.

Notes on ingredients

The salt, tea tree oil and clove will preserve the blackberry juice.

The vinegar acts as a mordant and will help to fix the colour onto your paper,

Vinegar (acid) will also shift the colour to red/purple.

You can also replace the vinegar with 1 tablespoon of Bread soda (alkaline) dissolved in half a cup of water – this will shift the colour towards green/gold.

This ink will keep for a year or more especially if kept in the fridge

NB Remember to label it as INK!

Beware of the Púca

Remember to pick your berries before the Púca gallops through with the faeries spitting on the brambles and turning them to mush.

In 2023 this was the weekend of the Equinox.

The Púca's gallop can also happen at Michaelmas (29th September) Harvest and Feast day of Michael and All Angels, sometimes as late as Samhain (31 October) for the Halloween night of All Souls!