der and fennel, of each four spoonfuls, and six or eight large blades of mace. Boil all these ingredients in sixteen gallons of water for three quarters of an hour or better, skim, and strain the liquor, to which, having stood till it is luke-warm, put as much of the best honey as will make it bear an egg the breadth of a sixpence above the water; then boil it again as long as any scum will rise, and let it to cool; when it is almost cold, put in a pint of new ale yeast, and when it has worked till you perceive the yeast to fall, run it up, and suffer it to work in the cask till the yeast has done rising; fill it up every day with some of the same liquor, stopping it afterwards. Put into it, in a bag, a couple of nutmegs sliced, a few cloves, mace and cinnamon, all unbruised, and a grain or two of musk.

To make cyder.

GET apples so thoroughly ripe that they will easily fall by shaking the tree; they are to be pippins, pomewaters, harveys, or other apples of a watery juice; either grind or pound them, squeeze them in a hair bag, and put the juice into a seasoned cask.

The cask is to be seasoned with a rag dipped in brimstone tied to the end of a stick, and put in burning into the bung hole of the cask; and when the smoke is gone, wash it with a little warm liquor, that has run through a second straining of the husk of the apples.

Put into the cask, when the cyder is in, a bit of paste made of flour, tied up in a thin rag; let it stand for a week, and then draw it off from the lees into another seasoned cask.

Some put three or four pounds of raisins into a hogshad, and two pounds of sugar, to make the cyder work the better.

To recover cyder that is decayed, although it be quite sour.

FROM a hogshad of pale four cyder draw out as much as by boiling with six pounds of brown-sugar candy will make a perfect sirup; let the sirup stand till...