rest of the Ale with the Honey: which you must do, when you see the strong working of the other is over; and that it works but gently, which may be after two, three, or four days, according to the warmth of the season. You must warm your solution of Honey, when you put it in, to be as warm as Ale, when you turn it; and then it will set the whole a working afresh, and calling out more foulness; which it would do too violently, if you put it in at the first of the tunning it. It is not amiss that some feculence lie thick upon the Ale, and work not all out; for that will keep in the spirits. After you have dissolved the Honey in the Ale, you must boil it a little to skim it, but skim it not, till it have stood a while from the fire to cool; else you will skim away much of the Honey, which will still rise as long as it boils. If you will not make so great a quantity at a time, do it in less in the same proportions. He makes it about Michaelmas for Lent.

When strong Beer growth too hard, and flat for want of Spirits, take four or five gallons of it out of a Hoghead, and boil five pound of Honey in it, and skim it, and put it warm into the Beer; and after it hath done working, stop it up close. This will make it quick, pleasant, and stronger.

Small Ale for the Stone.

The Ale that I used to drink constantly of, was made in these proportions. Take fourteen gallons of water, and half an ounce of Hops; boil them near an hour together; then pour it upon a peck of Mault. Have a care the Mault be not too small ground; for then it will never make clear Ale. Let it soak so near two hours. Then let it run from the Mault, and boil it only one walm or two. Let it stand cooling till it be cool enough to work with barm, which let be of Beer rather than Ale, about half a pint.

After it hath wrought some hours, when you see it come to its height, and is near beginning to fall in working, turn it into a barrel of eight gallons; and in four or five days it will be fit to broach to drink. Since I have caused the wort to be boiled a good half hour; since again I boil it a good hour, and it is much the better, because the former Ale tasted a little raw. Now because it consumes in boiling, and would be too strong, if this Mault made a less proportion of Ale; I have added a gallon of water at the first, taking fifteen gallons instead of fourteen. Since I have added half a peck of Mault to the former proportions, to make it a little stronger in Winter.

Apple-Drink with Sugar, Honey, &c.

A very pleasant drink is made of Apples, thus: Boil sliced Apples in water, to make the water strong of Apples, as when you make to drink it for coolness and pleasure. Sweeten it with Sugar to your taste, such a quantity of sliced Apples, as would make so much water strong enough of Apples; and then bottle it up close for three or four months. There will come a thick mother at the top, which being taken off, all the rest will be very clear, and quick and pleasant to the taste, beyond any Cider. It will be the better to most tastes, if you put a very little Rosemary into the liquor, when you boil it, and a little Limon-peel into each bottle, when you bottle it up.