To make China-Ale, and several other Sorts.

Cowslip-Ale.

Take, to a Barrel of Ale, a Bushel of the Flowers of Cowslips pick’d out of the Husks, and put them into your Ale, when it hath done working, loofe in the Barrel without Bruising, and let it stand a Fortnight before you bottle it, and, when you bottle it, put a Lump of Sugar in each Bottle.

Blackberry-Ale.

Take two Bushels of Malt, and make it into Strong-Ale, allowing a Quarter of a Pound of Hops to it; when the Wort is cold enough, put it into your Vessel with a little Yeast, and the Juice of three Quarters of a Peck of Blackberries full ripe, and ferment them all together; when it has work’d sufficiently, stop it up close, and at six Weeks End you may bottle it, and, in a Fortnight after, it will be fit to drink.

Cock-Ale.

Take a Cock of half a Year old, kill him and trust him well; and put into a Cask twelve Gallons of Ale, to which add four Pounds of Raisins of the Sun well pick’d, Ston’d, wash’d, and dry’d; Dates sliced Half a Pound; Nutmegs and Mace two Ounces: Infuse the Dates and Spices in a Quart of Canary twenty-four Hours, then boil the Cock in a Manner to a Jelly, till a Gallon of Water is reduced to two Quarts; then press the Body of him extremely well, and put the Liquor into the Cask where the Ale is, with the Spices and Fruit, adding a few Blades of Mace; then put to it Half a Pint of new Ale Yeast, and let it work well for a Day, and, in two Days, you may broach it for Use; or, in hot Weather, the second Day; and if it proves too strong, you may add more plain Ale to palliate this restorative Drink, which contributes much to the Invigorating of Nature.

Elderberry-Beer.

Take a Hoghead of the first and strongest Wort, and boil in the same one Bushel of pick’d Elderberries full ripe; strain off, and, when cold, work the Liquor in the Hoghead, and not in an open Tun or Tub; and after