To make China-Ale, and several other Sorts. 193

natural Order: On the Contrary, that Ale which is
made only from Goods (i.e. after a first Wort is run
off the Malt) must consequently be unpleasant and un-
wholesome, as I have before remarked.

C H A P. IX.

To make China-Ale, and several other Sorts.

To six Gallons of Ale, take a Quarter of a Pound
or more of China-root thin sliced, and a Quarter
of a Pound of Coriander-Seed bruised; hang these in a
Tiffany or coarse Linnen-bag in the Vessel, till it has
done working, and let it stand fourteen Days before you
bottle it; though the common Sort vended about Town,
is nothing more (at best) than ten Shilling Beer, put
up in small stone Bottles, with a little Spice, Lemon-
peel, and Raisins or Sugar.

To make an Ale that will taste like Apricot-Ale.

Take, to every Gallon of Ale, one Ounce and a
Half of wild Carrot-seed bruised a little, and hang them
in a Linnen-bag in your Barrel, till it is ready to drink,
which will be in three Weeks; then bottle it with a
little Sugar in every Bottle.

Egg Ale.

Take, to twelve Gallons of strong Ale, eight Pounds
of lean Beef which must be cut into little Bits and half
flewed with a little Water; and when it is cold, let
the Gravy be put into the Vessel of Ale, the Fat being
blown off; then let the Beef with twelve Eggs, their
Shells being only bruised, but the Films not broken, a
Pound of Raisins of the Sun stoned, two Nutmegs, a
little Mace and Ginger, and two Oranges cut round,
be put into a Linnen-bag, and hang it in the Barrel
before it has done working; put in also two Quarts of
Malaga Sack, and flop it up; let it stand three Weeks;
then bottle it, and into every Bottle put a Clove and
a Lump of Sugar.

O Cow lip
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, loofè 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 truss 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
Devonshire White-Ale.

after it has lain in the Cask about a Year, bottle it, and it will be a most rich Drink, that they call Ebulum, and has been often preferr’d to Port-Wine, for its pleasant Taste and healthful Quality.— N. B. There is no Occasion for the Use of Sugar in this Undertaking; because the Wort has Strength and Sweetness enough in itself to answer that End; but there should be an Infusion of Hops added to the Liquor, by way of Preservation and Relish. Some, likewise, hang a small Bag of bruised Spices in the Vessel. You may make a white Ebulum with pale Malt and white Elderberries.

C H A P. X.

Devonshire White-Ale.

THIS Ale that I have just hinted of in my First Part, I shall here write a further Account of, in order to set forth its Excellency, and pave a Way for its general Reception in the World. To this End I write with an eager Pen, by the Inducement of the best Qualities belonging to a public Liquor, viz. Pleasure and Health. About sixty Years ago this Drink was first invented at, or near the Town of Plymouth. It is brewed from pale Malt, after the best Method known in the Western Parts of this County; and as it is drank at Plymouth, in particular by the best of that Town, the Alewives, whose Province this commonly falls under to manage from the Beginning to the End, are most of them as curious in their brewing it, as the Dairy-Woman in making her Butter; for, as it is a white Ale, it is soon fullied by Dirt, and as easily preserved in its frothy Head: Besides, here their Shuttishness would be more exposed, perhaps, than in any other Place in England; because, in this Town, there are few or no Cellars, on Account of their stony Foundation which is all Marble: And therefore their Repositories, being above

O 2 Ground,