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.

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**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 flinty Foundation which is all Marble: And therefore their Repositories, being above