

98 *The Nature of the Barley-Corn,*
lons out of a Hoghead, and boil it with
five Pound of Honey, skim it, and when
cold, put it to the rest, and stop it up
close: This will make it pleasant, quick and
strong.

To make stale Beer drink new.

Take the Herb *Horehound*, stamp it
and strain it, then put a Spoonful of the
juice (which is an extream good Pecto-
ral) to a pitcher-full of Beer, let it stand
covered about two Hours and drink it.

To fine Malt Liquors:

Take a pint of water, half an Ounce
of unslack'd Lime, mix them well toge-
ther, let it stand three Hours and the
Lime will settle to the Bottom, and the
water be as clear as Glass, pour the water
from the Sediment, and put it into your
Ale or Beer, mix it with half an Ounce
of Ising-glass first cut small and boiled, and
in five Hours time or less the Beer in the
Barrel will settle and clear.

There are several other Compositions
that may be used for this purpose, but
none that I ever heard of will answer
like those most Excellent Balls that Mr.
Ellis of *Little Gaddesden* in *Hertforashire*
has found out by his own Experience to
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