

scrape the inside, or new-shave the Staves, and is the surest way of all others, if it is fired afterwards within-side a small matter, as the Cooper knows how.

These several Methods may be made use of at Discretion, and will be of great Service where they are wanted. The sooner also a Remedy is applied, the better; else the Taint commonly encreases, as many have to their prejudice proved, who have made use of such Casks, in hopes the next Beer will overcome it; but when once a Cask is infected, it will be a long while, if ever, before it becomes sweet, if no Art is used. Many therefore of the careful sort, in case they han't a Convenience to fill their Vessel assoon as it is empty, will stop it close, to prevent the Air and preserve the Lees sound, which will greatly tend to the keeping of the Cask pure and sweet against the next Occasion.

*To prepare a new Vessel to keep Malt Liquors in.*

A new Vessel is most improperly used by some ignorant People for strong Drink after only once or twice scalding with Water, which is so wrong, that such Beer or Ale will not fail of tasting thereof for half,