

In the Spring you must unstop your Vent-hole and thereby see whether your Drink doth ferment or not, for assoon as the warm Weather comes, your Drink will have another fermentation, which when it is over, let it be again well stopped and stand till *September* or longer, and then Peg it; and if you find it pretty fine, the Hop well rotted and of a good pleasant taste for drinking.

Then and not before draw out a Gallon of it, put to it two Ounces of Ising-glass cut small and well beaten to melt, stirring it often and whip it with a Wisk till the Ising-glass be melted, then strain it and put it into your Vessel, stirring it well together, stop the Bung slightly, for this will cause a new and small fermentation, when that is over stop it close, leaving only a Vent-hole a little stopp'd, let it stand, and in ten Days or a little more, it will be transparently fine, and you may drink of it out of the Vessel till two parts in three be drawn, then Bottle the rest, which will in a little time come to drink very well.

If your Drink in *September* be well condition'd for taste, but not fine, and you desire to drink it presently, rack it before you put your Ising-glass to it, and then it will