

Flower as will knead it into a Dough, put it in long pieces into the Bung Hole, as soon as the Beer has done working, or afterwards, and let it gently fall piece by piece to the bottom of the Butt, this will maintain the Drink in a mellow freshness, keep staleness off for some time, and cause it to be the stronger as it grows Aged.

*A N O T H E R.*

Take one Pound of Treacle or Honey, one Pound of the Powder of dried Oyster-shells or fat Chalk, mix them well and put it into a Butt, as soon as it has done working or some time after, and Bung it well, this will both fine and preserve the Beer in a soft, smooth Condition for a great while.

*A N O T H E R.*

Take a Peck of Egg-shells and dry them in an Oven, break and mix them with two Pound of fat Chalk, and mix them with water wherein four Pounds of coarse Sugar has been boiled, and put it into the Butt as aforesaid.