

In the Butt there is a Cork-hole made about two Inches below the upper Head, and close under that a piece of Leather is nailed Spout-fashion, that jets three Inches out, from which the Yeast works and falls into a Tub, and when the working is over the Cork is put closely in, for the Bung in the Head of the upright Cask is put in as soon as it is filled up with new Drink: Now when such a Cask is to be broach'd and a quick Draught is to follow, then it may be tapp'd at Bottom; but if otherwise, the Brass Cock ought to be first put in at the middle, and before the Drink sinks to that it should be Tapp'd at Bottom to prevent the breaking of the Head of Yeast, and its growing stale, flat and sour.

In some Places in the Country when they brew Ale or Beer to send to *London* at a great Distance, they let it be a Year old before they Tap it, so that then it is perfectly fine; this they put into small Casks that have a Bung-hole only fit for a large Cork, and then they immediately put in a Role of Bean-flour first kneaded with Water or Drink, and baked in an Oven, which is all secured by pitching in the Cork, and so sent in the Waggon; the Bean-flour feeding and preserving the Body of the Drink all the way, with-