

will be found sufficient, as the Fermenter may be found over again
for water Cyder to prevent Waste. The Fermenter must be put
into large Stalls, Tubs or Troughs & kept 24, 30 or 40 Hours before
the Juice is expressed & then must be Strain'd thro' two thickneses of
new Flannel, the Caskes / Brandy Pipes are the best / must be
put into a dry Cellar which will be warm in Winter & cool in
Summer, Six Hours after the Fermentation comes on, a Pint of
best old Brandy must be pour'd in at the Bung, and this to
be five times repeated in the space of 5, 6 & 7 hours successively
according to circumstances, this is the most essential part
of the business, for if too little or too much Fermentation
takes place, the experiment is fruitless in a degree, in order
to ascertain the true quantities of Fermentation, a Tap is to

be plac'd in the Centre of the head of the Cask & to be pulled
out as often as may be, each time drawing a little Cyder
in a Glass, so that when the Eye & Taste co-operates with
the act of Fermentation, the Cyder must be instantly drawn
off, & put into a fresh Cask, not to be quite filled and a
Quart of sweet Oil pour'd upon it.

Thus situated it is fit for immediate use, or to re-
main for any extent of time for Bottling or draughting in.

+ 3 Quarts of Brandy to a Pipe in,