The Complete Housewife. 295:

To make Mead.

TO thirteen gallons of water put thirty-two pounds of ho-

ney, boil and skim it well, then take rosemary, thyme, bay-

leaves, and sweet-briar, one handful all together ; boil it an

hour, then put it into a tub with two or three good handfuls of

the flour of malt ; stir it till it is but blood-warm, then strain

it through a cloth and put it into a tub again ; then cut a toast

round a quartern loaf, spread it over with good ale-yeast, and

put it into your tub ; when the liquor has done fermenting

put it up in your vessel ; then take cloves, mace, nutmegs, an

ounce and a half, ginger an ounce, sliced ; bruise the spice,

and tie all up in a rag, and hang it in the vessel ; stop it up close

for use.

To make strong Mead.

TAKE of spring- water what quantity you please, make it

more than blood-warm, and dissolve honey in it till it is strong

enough to bear an egg, the breadth of a shiilling, then boil it

gently near an hour, taking off the scum as it rises j then put

to about nine or ten gallons, seven or eight large blades of mace,

three nutmegs quartered, twenty cloves, three or four sticks

of cinnamon, two or three roots of ginger, and a quarter of

an ounce of Jamaica pepper ; put these (spices into the kettle to

the honey and water, a whole lemon, with a sprig of sweet-

briar, and a sprig of rosemary ; tie the briar and rosemary toge-

ther, and when they have boiled a little while, take them out,

and throw them away; but let your liquor stand on the spice in

a clean earthen pot, till the next day ; then strain it into a

vessel that is fit for it, put the spice in a bag, hang it in the ves-

sel, stop it, and at three months draw it into bottles : be sure

that it is fine when it is bottled 3 after it is bottled fix weeks, it

is fit to drink.

To make small white Mead.

TAKE three gallons of spring-water, make it hot, and dis-

solvein it three quarts of honey, and a pound of loaf-fugar ; let

it boil about half an hour, and skim it as long as any rises ; then

pour it out into a tub, and squeeze in the juice of four lemons,

put in the rinds but of two, twenty cloves, two races of ginger,

a top of sweet-briar, and a top of rosemary ; let it stand in a

tub till it is but blood- warm ; then make a brown toast, and

spread it with two or three spoonfuls of ale-yeast ; put it into, a

vessel fit for it ; let it stand four or five days, then bottle it out-.

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