

C O N T E N T S :

	<i>Page</i>
<i>Observations on Yeast.</i>	25
<i>Receipt for making stock Yeast</i>	27
<i>Vessel most proper for preserving do.</i>	30
<i>To ascertain the quality of do.</i>	31
<i>To renew do.</i>	32
<i>Observations on the mode in which distillers generally work do.</i>	33
<i>How stock Yeast may be kept good for years.</i>	34
<i>To make best Yeast for daily use.</i>	36
<i>Observations on the best wood for hogsheads</i>	39
<i>To sweeten by scalding ditto.</i>	41
<i>Ditto, burning do.</i>	42
<i>To mash rye in the common mode.</i>	44
<i>Best method of distilling rye.</i>	45
<i>To mash one-third rye with two-thirds corn.</i>	47
<i>Do. an equal quantity of rye and corn.</i>	49
<i>Do. two-thirds rye and one-third corn.</i>	51
<i>Do. corn.</i>	54
<i>To make four gallons to the bushel.</i>	55
<i>To know when grain is sufficiently scalded.</i>	58
<i>Directions for cooling off.</i>	59
<i>To ascertain when rye works well.</i>	61
<i>To prevent hogsheads from working over.</i>	62
<i>Observations on the quality of rye.</i>	63
<i>Mode of chopping rye.</i>	64
<i>Do. or grinding indian corn.</i>	65
<i>Do. malt.</i>	66
<i>To choose malt.</i>	67
<i>To build a malt-kiln.</i>	<i>ib.</i>
<i>To make malt for stilling.</i>	159
<i>Of hops.</i>	69
<i>How to order and fill the singling still.</i>	<i>ib.</i>
<i>Mode of managing the doubling still.</i>	71
<i>On the advantages of making good whiskey.</i>	73
<i>Distilling buckwheat.</i>	77
<i>Distilling potatoes, with observations.</i>	78
<i>Receipt to prepare potatoes for distilling.</i>	82

C O N T E N T S :

	<i>Page</i>
<i>Distilling pumpions.</i>	83
Do. <i>turnips.</i>	<i>ib.</i>
Do. <i>apples.</i>	84
<i>To order do. in the hogsheads.</i>	85
<i>To work do. fast or slow.</i>	86
<i>To know when apples are ready for distilling</i>	87
<i>To fill and order the singling still for apples</i>	88
<i>To double apple-brandy.</i>	90
<i>To prepare peaches.</i>	91
<i>To double and single do.</i>	92
<i>Best mode of setting stills.</i>	93
<i>To prevent the plaster from cracking.</i>	98
<i>Method of boiling more than one still by a single fire.</i>	99
<i>To set a doubling still.</i>	100
<i>To prevent the singling still from rust- ing.</i>	101
<i>How to clarify whiskey.</i>	102
<i>To make a brandy, from rye, spirits or whiskey, to resemble French Brandy.</i>	103
<i>To make a spirit from ditto, to resemble Jamaica spirits.</i>	104
Do. <i>Holland gin.</i>	105
Do. <i>country gin, and clarifying same.</i>	107
<i>On fining liquors.</i>	110
<i>On coloring liquors.</i>	111
<i>To correct the taste of singed whiskey</i>	112
<i>To give an aged flavor.</i>	113
<i>Observations on weather.</i>	115
Do. <i>water.</i>	117
<i>Precautions against fire.</i>	119
<i>Duty of the owner of a distillery.</i>	120
Do. <i>of a hired distiller.</i>	123
<i>The profits arising from a common dis- tillery.</i>	125
Do. <i>from a patent distillery.</i>	127
<i>Of hogs.</i>	129
<i>Diseases of hogs</i>	133

C O N T E N T S :

	<i>Page</i>
<i>Feeding cattle and milk cows.</i>	134
<i>Observations on erecting distilleries.</i>	135
<i>On Wines.</i>	139
<i>Receipt for making ditto, from the autumn blue grape.</i>	140
<i>Ditto, from currants.</i>	142
<i>Do. for making cider, British mode.</i>	143
<i>Do. do. American mode.</i>	145
<i>Do. for an excellent American wine.</i>	150
<i>Do. do. honey wine.</i>	153
<i>To make elderberry wine</i>	156
<i>Do. do. cordial</i>	157
<i>Of brewing beer.</i>	160
<i>Of the brewing vessels.</i>	<i>ib.</i>
<i>Of cleaning and sweetening casks and brewing vessels.</i>	161
<i>Of mashing or raking liquors.</i>	163
<i>Of working the liquor.</i>	167
<i>Of fining malt liquors.</i>	170
<i>Season for brewing.</i>	172
<i>To make elderberry beer or ebulum.</i>	173
<i>To make improved purl.</i>	174
<i>To brew strong beer</i>	175
<i>To make china ale.</i>	176
<i>To make any new liquor drink as stale.</i>	177
<i>To recover sour ale</i>	<i>ib.</i>
<i>To recover liquor that is turned bad.</i>	178
<i>Directions for bottling.</i>	<i>ib.</i>
<i>To make ale or beer of coaked malt.</i>	179
<i>To make treacle (or molasses) beer.</i>	181