

1067

File

*Baskervillian Beer with Real Cheer  
for the New Year*

3 ounces Hops in  $2\frac{1}{2}$  gallons water.

Boil one hour.

Strain through cheese-cloth into crock.

Squeeze the cheese-cloth containing the hops until there is little moisture left, then throw away hops, wash out cloth thoroughly in order that it may be used again for second straining.

Put this in boiler, adding 1 quart Malt Extract and 2 pounds sugar (brown sugar is best).

Boil 20 minutes.

Strain again and add  $2\frac{1}{2}$  gallons water to make 5 gallons in all.

When cool add 2 cakes Fleischmann's yeast (dissolved).

Let stand 2 or 3 days, skim off every day.

Bottle.

Use in week's time.

To dissolve yeast, put cakes in a cup of the liquid and stir. When liquid is cool add to brew.

SAMUEL SHELDON PÈRE et FILS