



SUMMER DRINK.—The editor of the Ports / mouth Journal, enjoyed a drink the other day of an excellent article of domestic beer, which he says was so palatable and so satisfying that he petitioned for a recipe—and here it is :

Put a cup even full of hops in eight quarts of boiling water. After boiling half an hour, strain it and add nearly a pint of molasses. When nearly cold, add half pint of yeast, let it stand till fermented sufficiently, then bottle it, put it in a cool place, and in a few hours it is fit for use.

The yeast is made as follows : First mash five large boiled potatoes, and rub in a cup of flour. Then turn upon them two quarts of boiling water in which half a tea cup of hops have been boiled half an hour,—to which, when cool, add a cup of reserved yeast.

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