

Home Brew (Home made beer)

Mix in large churn:

4 1/2 gal. of warm water
2 cakes yeast

Stir well.

Add 1 can malt
5 lb. sugar

After thoroughly stirred, cover with cheesecloth tied with string.

Leave in warm place 72 hours. (I usually make mine in the summer in an outbuilding.)

Bottle, leaving caps loose for about a week. (It still works for a while.)

Caution: POTENT!