

136 *The Nature of the Barley-Corn,*

As he observes Care should be taken in the Spring to unstop the Vent, lest the warm Weather cause such a Fermentation as may burst the Cask, and also in *September*, that it be first try'd by Pegging if the Drink is fine, well tasted and the Hop rotted; and then if his Way is liked best, bring the rest into a transparent Fineness; for Clearness in Malt Liquors, as I said before, and here repeat it again, is a most agreeable Quality that every Man ought to enjoy for his Health and Pleasure, and therefore he advises for dispatch in this Affair, and to have the Drink very fine, to rack it off before the Ising-glass is put in; but I can't be a Votary for this Practice, as believing the Drink must lose a great deal of its Spirits by such shifting; yet I must chime in with his Notion of putting the Wort so often over the Malt till it comes off fine as I have already taught, which is a Method that has been used many Years in the North of *England*, where they are so curious as to let the Wort lie some time in the Underback to draw it off from the Feces there; nor are they less careful to run it fine out of the Cooler into the Tun, and from that into the Cask; in all which three several Places the Wort and Drink may