

hill, flat, deaden and hinder it from becoming fine. So likewise if Beer or Ale brewed in hot Weather and put into Chalky, Gravelly or Sandy Cellars, and especially if the Windows open to the South, South-East, or South-West, then it is very likely it will not keep long, but become muddy and stale: Therefore, to keep Beer in such a Cellar, it should be brewed in *October*, that the Drink may have time to cure itself before the hot Weather comes on; but in wettish or damp Cellars, 'tis best to Brew in *March*, that the Drink may have time to fine and settle before the Winter Weather is advanced. Now such Cellar Extremities should, if it could be done, be brought into a temperate State, for which purpose some have been so curious as to have double or triple Doors to their Cellar to keep the Air out, and then carefully shut the outward, before they enter the inward one, whereby it will be more secure from aerial Alterations; for in Cellars and Places, that are most exposed to such Seasons, Malt liquors are frequently disturb'd and made unfit for a nice Drinker; therefore if a Cellar is kept dry and these Doors to it, are reckoned warm in Winter and cool in Summer, but the best of Cellars are thought to be those in Chalks, Gravels or