

62 *The Nature of the Barley-Corn,*

cover their bitterness and seem new, then they are to be looked on as unwholsome; but the pure new Hop is surely of a healthful Nature, composed of a spirituous flowery part, and a phlegmatick terrene part, and with the best of the Hops I can either make or mar the Brewing, for if the Hops are boiled in strong or small worts beyond their fine and pure Nature, the Liquor suffers, and will be tang'd with a noxious taste both ungrateful and unwholsome to the Stomach, and if boiled to a very great Excess, they will be apt to cause Reachings and disturb a weak Constitution. It is for these Reasons that I advise the boiling two Parcels of fresh Hops in each Copper of Ale-wort, and if there were three for keeping Beer, it would be so much the better for the taste, health of Body, and longer Preservation of the Beer in a sound smooth Condition. And according to this, one of my Neighbours made a Bag like a Pillow-bear of the ordinary sixpenny yard Cloth, and boil'd his Hops in it half an Hour, then he took them out, and put in another Bag of the like quantity of fresh Hops and boiled them half an Hour more, by which means he had an opportunity of boiling both Wort and Hops their due time, sav'd himself the trouble