

*and of the proper Soils, &c.* 87

on the same, then they take all the Yeast off at Top and leave all the Dregs behind, putting only up the clear Drink, and when it is a little work'd in the Barrel, it will be fine in a few Days and ready for drinking. But this last way of beating in the Yeast too long, I think I have sufficiently detected, and hope, as it is now declining, it will never revive again, and for which reason I have in my second Book encouraged all light fermentations, as the most natural for the Malt Liquor and the human Body.

*Of forwarding and retarding the fermentation of malt Liquors,*

In case Beer or Ale is backward in working, it is often practis'd to cast some Flower out of the Dusting Box, or with the Hand over the Top of the Drink, which will become a sort of Cruſt or Cover to help to keep the Cold out: Others will put in one or two Ounces of powder'd Ginger, which will so heat the Wort as to bring it forward: Others will take a Gallon Stone Bottle and fill it with boiling water, which being well Cork'd, is put into the working Tub, where it will communicate a gradual Heat for some time and forward the fermentation: Others