

102 *The Nature of the Barley-Corn,*
Sands, and particularly in Chalks, which
are of a drying quality more than any o-
ther, and consequently dissipates Damps
the most of all Earths, which makes it
contribute much to the good keeping of
the Drink; for all damp Cellars are pre-
judicial to the Preservation of Beers and
Ales, and sooner bring on the rotting of
the Casks and Hoops than the dry ones;
Inſomuch that in a chalky Cellar near me,
their Aſhen broad Hoops have laſted above
thirty Years: Befides, in ſuch incloſed Cel-
lars and temperate Air, the Beers and
Ales ripen more kindly, are better di-
geſted and ſoftned, and drink ſmooth-
er: But when the Air is in a diſpropor-
tion by the Cellars letting in Heats and
Colds, the Drink will grow Stale and be
diſturbed, ſooner than when the Air is
kept out: From hence it is, that in ſome
Places their Malt Liquors are exceeding
good, becauſe they brew with Pale or
Amber Malts, Chalky Water, and keep
their Drinks in cloſe Vaults or proper dry
Cellars, which is of ſuch Importance, that
notwithſtanding any Malt Liquor may
be truly brewed, yet it may be ſpoiled in
a bad Cellar that may cauſe ſuch alter-
nate Fermentations as to make it thick and
ſour, tho' it ſometimes happens that af-
ter ſuch Changes it fines itſelf again; and
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