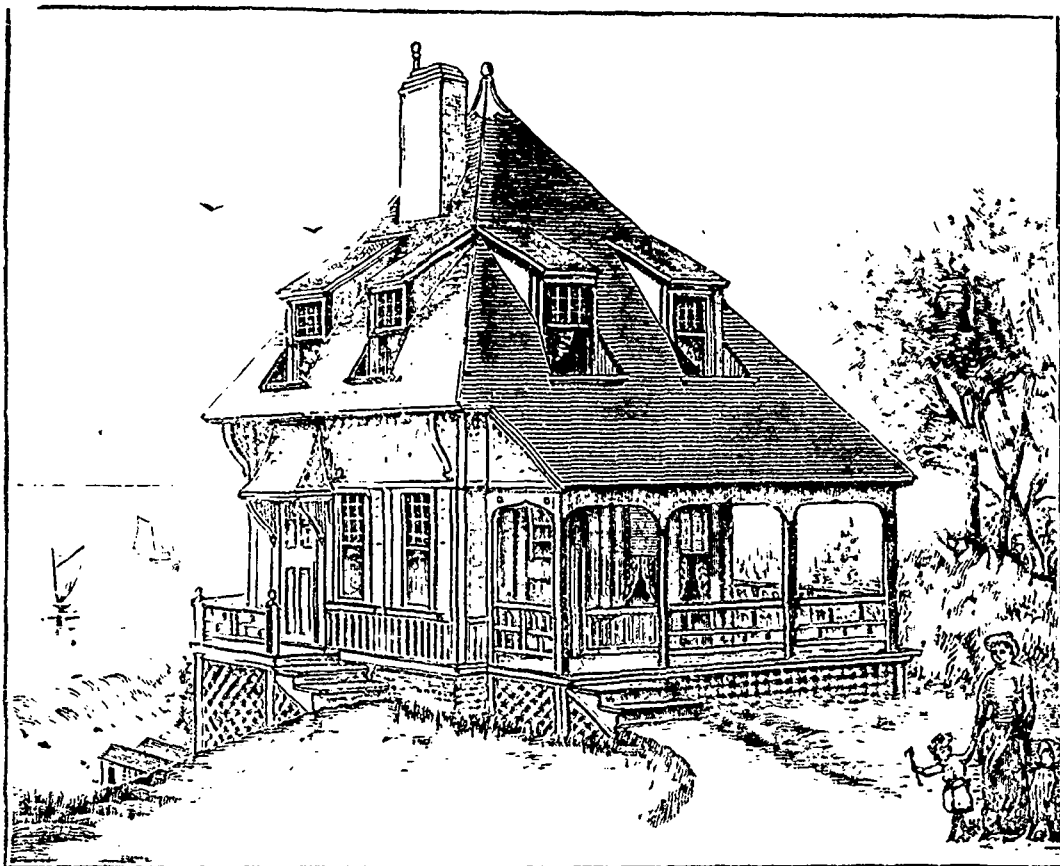


The value of the grains, however, depends a great deal on the quality of barley, the skill of the maltster, and the knowledge of the brewer. I have the vanity to think that, at my brewery, the grains were not worth much. Very little foreign barley, except some very fine sample from the river Saale in Germany, was ever used by the English brewer. Heavy as it often was, it would not melt in the mash tun, and the reason is plain: bite a grain of English grown Chevalier barley in two, and you will see that the interior is like flour all through; treat a grain of Canadian barley in the same way, and you will see that the middle is like rice. It is this that shortens the yield of extract, and when the yield is short, the flavor is invariably poor.

Barley is cultivated farther north than any of the other grains: fields of it are seen in the Orkney Isles and in

rauding from clay to gravel, and the result was a manifest deficiency of crop compared from after two ploughings; and the result was not surprising, as barley requires deep, well-worked land.... Strong land, with a single furrow, turns over with a tough, waxy clod, ungenial to the growth of barley." Perfectly true, Mr. Stephens, but the fact remains that nine tenths of the heavy land barley in East Anglia, in Essex, Hertfordshire, and Cambridgeshire, is grown on a single furrow, and this is the very district whence the Scotch brewers get their malt, and prize it highly for the manufacture of the highest class of Edinburgh and Alloa ales! The fact is, that, in the E. and S. E. parts of England, the plough is kept going so close up to the sheepfold, that almost the last acre of the turnip land gets a little frost on it and the cultivation of the root-crop, as well as the manuring, is so



Shetland (lat. 61° N.), and even at the Farøe Isles (lat. 62° 15' N.). In Western Lapland, the limit of barley is lat. 70°, near Cape North, the northern extremity of Europe. Between the tropics this cereal does not succeed in the plains, because it endures heat worse than any of the cultivated grains.

*Sowing barley.*—Barley, to grow to perfection, requires a deep, well pulverised soil. It may follow any crop except grass, but does best after a well worked root-crop. The land should be ploughed a fair depth in the fall—say, six inches, —carefully water-furrowed, and in the spring the grain should be committed to the earth as soon as the dust begins to blow after the harrows. You may play tricks with wheat, but if you try it on with barley you will repent it. Mr. Stephens, Book of the Farm, says: "I have seen the experiment tried of sowing barley on one furrow, on land

thorough, that the ground works like an ash-heap: it would be the height of folly to turn under this finely fitted soil to replace it with a lot of raw clods. I repeat my previous statement: Spring-sowing on a stale furrow is the strong point of our barley district.

There are three ways of sowing barley: 1° broadcast on the untouched furrow; 2° broadcast on the harrowed surface, to be dragged in with the grubber; 3° and best, drilled in on the well-harrowed surface; and the simplest consideration will show us which is the best method of the three.

Now, barley is of all grains the one most susceptible of gratitude. You may muddle in your wheat in a roughish tilth, but the ground for barley should be, nay, to be profitable, must be, as fine as a garden. To produce a good sample for the maltster, the grain must be thoroughly and equally