

indicus, ignatia amara, tobacco nor nux vomica, are boited among the worts ; nor is green vitriol used to make flat beer. froth. A pale malt, from excellent barley, produces a beer equal to the finest Devonshire white ale and hops from Kent or grown in the country, well picked and dried, give it that slightly bitter taste which is so agreeable, and that medicinal quality which is so excellent for the health ; a more darkly dried malt, with excellent water from Lorette, produces strong brown stout or Dorchester Beer so delicious to drink while eating oysters or cheese ; and XX and XXX come from an ample supply of highly roasted malt, the liquor being made blisteringly hot and great care taken in the after pouring in of the cold liquors into the malt while under process of maceration. Indeed Quebec can produce the fine India pale ales of Edinburg ; the rich sparkling amber ale of Burton ; the stingo of Dorchester, the entire or half and half of Barclay and Perkins, London ; and the famous dark porters of Dublin, because the brewers are practical men, brought up from youth to the business of brewing and some of them taught the art of making ale in Edinburg and porter in both London and Dublin ; and because the grain employed is the very best that Upper and Lower Canada can produce, the water excellent and the malting floors, the kilns, the coppers, the washtubs, the fermenting tuns, and even the cellars and the vaults are kept clean. There are only two large breweries in Quebec however—Boswell's and McCallum's, and these are indeed conducted on a most extensive scale. They