

held in 108-gallon butts (large barrels) for about five or six days. While it works, the yeast overflows from the open bung-hole in the top of the butt into trays below, and it is the job of the "topper-off" to keep the butts brim-full by pouring in beer from a large copper kettle.

Meantime the "cooper" has trued and repaired his casks, to each of which he adds a small quantity of dry hops before they are filled from the barrels. The "topper-off" and his assistants have also added finings (isinglass) to the butts to clear the sediment from the beer. This forms a jelly which drops slowly through the liquid, bringing the suspended matter with it. Then the 18, 36, and 54 gallon casks are filled from the butts and bunged, but not too tightly, for the head cellarman has yet to add a little isinglass to complete the clearing of the beer before he finally bungs up the barrel. The beer is now ready for the road only a week or so after brewing.

Down in the long, low cellar the butts lie on their sides on wooden racks, and while filling is going on some are tilted drunkenly forward while others sit stiffly and soberly to wait their turn. The incongruity lies in the fact that it is the empty ones that tilt in so obviously a tipsy fashion while the full ones are so stolidly steady on the stands. Perhaps a case of poetic justice.

There is art in making and repairing casks, as the cooper will readily tell you, and an art in rolling them on their rim along a wet floor. There is also an art in arriving at the brewery in time for morning and afternoon tea. Here the



An "outsized witch's cauldron."



Sampling the brew.

usual amber brew served in factory and offices is replaced by a small keg of liquid similar in colour but a lot colder, and the employees roll in from all parts of the brewery to refresh themselves for ten minutes in the pleasant coolness of the cellar.

The brewer tests the brew as it arrives each day in the fermenting-tanks for quantity and specific gravity. The Customs officer drops in later to see that everything is according to Hoyle. Water has a specific gravity of 1,000 measured by the sacchrometer. That of the old beer of glorious memory was 1047; that of the new is 1036. This reduction in specific gravity means a necessary reduction in alcoholic content because the sacchrometer floats and reads higher in a stronger alcoholic solution. It also means that the same quantity of ingredients will go further.

But the business of reducing the alcoholic content was a ticklish one for the head brewer, and the sacchrometer must still give an accurate reading of 1036 or there will be trouble with the Customs Department. No beer is