

garlic be not sufficiently broken. If the chopped grain could lie a considerable time, the garlic would dry, and it would grind much better.

But, although every precaution be taken, if there be much garlic in the wheat, the bran will not be well cleaned; besides which, there will be much coarse meal made, such as middlings, and stuff, which will require to be ground over again, in order to make the most profit of the grain; this I shall treat of in the next chapter.

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## CHAPTER XV.

### ARTICLE 113.

OF GRINDING THE MIDDINGS OVER, AND, IF NECESSARY, THE STUFF, AND BRAN OR SHORTS, TO MAKE THE MOST OF THEM.

ALTHOUGH we may grind the grain in the best manner we possibly can, so as to make any reasonable despatch, there yet will appear in the bolting, a species of coarse meal, called middlings, and stuff, a quality between superfine and shorts, which will contain a portion of the best part of the grain: but in this state they will make very coarse bread, and, consequently, will command but a low price. For this reason, it is oftentimes profitable to the miller to grind and bolt them over again, and to make them into superfine flour, and fine middlings; this may easily be done by proper management.

The middlings are generally hoisted by tubs, and laid in a convenient place on the floor, in the meal-loft, near the hopper-boy, until there is a large quantity gathered: when the first good opportunity offers, it is bolted over without any bran or shorts mixed with it, in order to take out all that is already fine enough to pass through the superfine cloth. The middlings will pass through the middlings' cloth, and will then be round and lively, and in a state fit for grinding, being freed

