

From your befuddled Guildmaster

Ye gods! It's spring - has been for awhile now, too. Well, if the medeival people could run their days on canonical hours of uneven length, then I guess that I can run this newsletter on a sort of canonical season system... Why not?

There has been very little correspondence of late, save for a number of calls (and one letter) asking "How do I run a brewing competition?", and a note about additives for sanitising. So, I'm devoting this issue to answering that very question, although I do not claim to have **ALL THE ANSWERS** for every situation you may encounter.

Not too much has been going on, brewing-wise, that I have been told about, although Kelton Greyhorn in Concordia has started up a brewers' newsletter called "Thus Spake The Syndic". It's a fun thing. He is also the only person to get into the syndic schtick so far, which is a pity. There are a bunch of you out there who are missing out on a good gag for court... Anyway, alla youse syndic types know who ya are, so there.

So, remember that this is Barm, the newsletter of the Guild of Brewers, Vintners, and Meadmakers of the East Kingdom; it is published four times a year; subscriptions cost \$ 3.00 per year, and are available from the Guildmaster:

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and especially remember that Barm is not an official publication of the Society For Creative Anachronism, Inc.; and it in no way attempts to set forth or delineate SCA policy. Got it? Good.

Now, on to the real stuff...

HOW TO RUN A BREWING COMPETITION

So you want to have a brewing competition, do you? There are a couple of questions which you should ask yourself first: Why have one? Who will participate? These two questions are the crux of the issue, and if you can't get beyond them, wait awhile.

There are any number of good reasons to have a brewing competition. They include wanting to learn from other brewers, tasting other brews, meeting new brewers, celebrating the season with an appropriate hoopla of good, timely spirits, etc. There are also a number of bad reasons to have a competition, and they are more venal - wanting to get trashed with a bunch of brewers who are overly enthusiastic about consuming their wares, and that sort of thing. Mind you, getting a bit trashed may be a by-product of such a competition, but it should not be the focus, nor should you allow anyone who becomes so to drive anywhere until they have regained sobriety.

The first thing to do is to establish a theme for the competition. This will probably be provided by the event you will be holding your competition at, although this works just as well the other way around - Oktoberfest, for example. Given your theme, figure out what event you will be holding it at - this whole process may consist of an autocrat coming up to you and saying "We're having a harvest event at the end of September; could you do a brewing competition for it?"

When you have a theme, you must then decide what sorts of beverages are to be entered (e.g. beers, stouts, porters, meads, etc.) and what restrictions you wish to place on any given category (e.g. traditional weissbiers, sparkling sweet mead, etc.). You should take into consideration what the local brewers make, what you would like to see made, the season of the year (hot weather goes better with lighter, crisper beverages, cold weather with richer stuff), and how many entries can reasonably be expected to show up. I can personally attest to the fact that while a competition of 35 entries is a lot of fun to judge, it is also a lot of work judging all of them properly - 35 entries judged at 2 minutes per entry takes a minimum of 70 minutes...and that is without a break. Be real about it.

You can regulate the size of the competition in two ways. First, you can offer prizes as an inducement. An example of this is the Guildmaster's Cup, which will be awarded at twice a year around the kingdom - I'm still working on it. You might award equipment or materials - they're always appropriate, and always appreciated (like cash). On the other hand, you can limit the number of entrants by having entry fees, having it by invitation only, or other such. Documentation requirements are another control factor, and that gets into Guild Sanction and all that.

JUDGING FORMS

Here are two forms for judging beverages. The first is for beers, the second for everything else. Documentation goes on a 50 point scale.

category	possible	actual
clarity	8	
head retention	6	
malt aroma	8	
bouquet	8	
balance	20	
aftertaste	10	
body	10	
carbonation	10	
overall impression	20	

total 100

color	6	
clarity	4	
aroma	5	
bouquet	10	
initial taste	5	
body	5	
mouth feel	5	
balance	15	
finish length	5	
finish solidity	5	
finish balance	15	
overall impression	20	

total 100

DOCUMENTATION SCORING

category	possible	actual
basic identification	0 - 5	
sources cited		
(primary, secondary, other)	0 - 15	
creativity	0 - 10	
complexity / difficulty	0 - 10	
research thoroughness	0 - 10	

total 0 - 50

knows about it before entering and feels that this is alright with them. A better solution to this is to provide the judges with an honorarium for their efforts. This should be in the form of something potable which they will like. Note: Unfortunately, not all people like beer. Not all people like wine. Not all people like mead. Pity, this. I would suggest a small bottle of home made cordial or melomal would have a more universal acceptance. Or perhaps a good Scotch or brandy...

Legal complications: If you are charging money for alcohol and you do not have a state license to do so, you're in a whole heap of trouble - and Guild woes are the least of them. This includes serving alcohol at a feast with the understanding that it is an official part of the meal. Don't do it! You may wish to serve wine or beer with your feast, but it must be on an unofficial basis - i.e., sharing among friends as opposed to stuff provided for the event by the Barony. Let there be no confusion on this!

Further legal liability stuff: If you're holding an event at which someone becomes intoxicated, it is your responsibility to keep them from operating a vehicle while under the influence. If they have an accident, you will share in the blame - and the legal repercussions. Society insurance does not cover this sort of thing, and we've been pretty lucky so far. If the drunk in question is a minor, you've got a whole additional set of legal problems to cope with. First off is how their parents will react to having their kid getting drunk with that bunch of weirdos, and will they sue us for contributing to the delinquency of a minor? We cannot allow ourselves the luxury of being perceived as a group which actively promotes alcoholic consumption to excess. This is a thorny issue for us brewing types, but moderate consumption is a good thing (this is medically proven), and if we advocate responsible behavior, we're pretty much off the hook.

So, that's it, mostly. If you run an unbiased, thorough competition and keep the Guild informed via myself or one of the Syndics (we are a syndicate, after all), you will have Guild sanction and a good tasting. Guild sanction can be an advertising point, by the way, and will mean something real in another year or so. Guild sanction is also period...

A last word. Back on page 2, I mentioned the Guildmaster's Cup. This is an idea I've come up with to help promote excellence in brewing in the East. It will be awarded twice a year, around March, and again around October. The spring Cup will be awarded for mead, the fall one for beer, with any other restrictions being made by the autocrat of the tasting. The first Cup will be awarded this fall in Northpass at their "John Barleycorn Must Die" event. I'm still not sure just what the physical Cup will be as of this writing, but it will be nice - probably a tankard or great jack for fall, and a glass of period design for spring. We'll see. If you're interested in hosting a Cup competition, let me know - the sooner, the better. Be writin' to ya!

Guild Sanction - now there's an ugly sounding term. It shouldn't be, but it is... seems like there are quite a few people in the kingdom who see GUILD SANCTION as a demon to be appeased - something that the Brewing Powers That Be can invoke to cause headaches. Ain't so. Guild sanction is obtained if you are running your competition by Guild standards, under the supervision or with the help of a Guild-recognized Master Brewer. All this means is that you are running your competition with the participation of the Guild, and have whatever authority the Guild possesses to back you up. I should mention that Guild authority and all that stuff doesn't mean a whole lot in the cosmic scheme of things yet. We're working on it.

The Guild standards of judging are mostly in accordance with mundane beverage judging standards. In essence, that means that each beverage is judged by the standards of what it is purported to be - a dark beer might be judged as a porter, a stout, a barley wine, or a dessert beer. In each case, the beverage will be judged by the identity claimed. I have run across bone dry mead being touted as a dessert drink (it did miserably), when it should have been entered as an aperitif, or simply a dry mead. Given that, judging is performed via sensory analysis (you taste the stuff), and scores are marked down on your scoring sheets. When you've gone through each category, you tally up the score and go on. High score wins, natch'. There are sheets included at the back of this issue for you (use them for masters).

The thing that makes our competitions different from the 20th century ones is the inclusion of documentation as a scoring category. For guild sanction, you must judge the documentation. This requirement is what keeps our tax-exempt status alive - we are registered as a non-profit educational organization - and that status is a good thing. You may or may not choose to allow verbal documenting - this is generally frowned upon, although I feel that we should make every reasonable effort to accommodate the competitors. Reasonable refusal to allow it is fine, although you should mention what you will and will not accept in the event announcement, and then allow for legitimate emergencies. Documentation counts for 1/3 of the total score. If you don't judge it, you may be running a great competition, but you do not have Guild sanction. 'Nuff said.

The other two components of judging are the sensory analysis mentioned above, and the presentation. This last one is not required for Guild sanction, although it makes for a nice contest-within-a-contest. You might have a presentation theme, or something. Have fun with it.

There is an organization called the Interkingdom Brewers' Guild, which is supervised by Priscilla the Hun, from the Midrealm. Our exposure to it occurs mostly at Pennsic (Friday night in Horde camp) and it seems to be largely a fellowship of us brewing types who want to get technical about it all for awhile. Last year we had some 300 or so people floating around,

and it was amazing. IBG ranking is the same as ours (apprentice, journeyman, master) although they use the term "fellowcraft" instead of "journeyman". Big deal. IBG standards are mundane, and thus do not include presentation or documentation as judging categories. The thrust of the group is on execution alone, with an emphasis on quality. This is a parallel guild to ours, and is an in to Midrealm brewing. I would strongly advise you to make up a batch or three of something nice, and take it to the War meet. You'll be amazed at the family you've just joined, and might get a taste of Eric the Dane's Poteen, which is justly legendary.

Back to your competition. There are a couple of things you will need. Glasses, for one, and water for another. These two things are the absolute bare-bones requirements. After these two are satisfied, you get to such luxuries as walls, light, noise control, tables, chairs, spittoons, writing implements, judging sheets, and judges. Notice that I have not made any mention of a room yet. You don't have to hold your competition indoors, although it is preferable. An outdoor competition is a neat thing to do if you can guarantee good weather, and can be fun. Be that as it may, I would suggest that you do them indoors if possible. Ideally, a competition room will be quiet and well ventilated. It should not have fluorescent lights, as they will do nasty things to the color of the various brews. Windows are not needed. Tables are a real good idea, and plain sheets of white paper to put on them are, too. (These are used to judge color and clarity easily, instead of having to hold the glasses overhead and look directly at the lights.) You may need more than one table if you get a lot of entries - be prepared. The room shouldn't be hot or cold - cool is best. Water pitchers are needed to rinse both the glasses and the judges' palates. Spittoons (a bucket will do perfectly well - maybe with a little ice in it to keep the smell down) are needed both for the judges to spit, and to dump the rinse water into. Glasses are dealer's choice, but they must be clear and undecorated. If you use the California method, each judge uses one glass, and rinses as he/she goes. You may also need ice to chill entries.

You should provide judging sheets, and pencils would be a good thing to provide as well - just in case. Chairs are a godsend, but not required. Have them if at all possible. Lastly, you need judges. Try to arrange for a Guild representative to be on your judging crew. If this isn't possible, get a good cook - someone with a good palate. The main thing here is to avoid getting someone who is "only here for the beer!" and who is going to abuse the efforts of the entrants. If you want, a Guild rep could hold a class in critical tasting, and the class could then do the judging. Arrange for this well in advance if you want to do it this way. The biggest benefit of this is that you will then have a group of people who know what they're doing next time.

A few words about judging etiquette. This is a club of volunteers doing stuff out of their love for what they are doing, just like you are. It is quite important to keep this in mind while tasting, especially after the third or ninth batch of some Godforsaken brew which deserves to be consigned to the nearest medical waste disposal firm's tender mercies. Make your official criticisms constructive at all times. I cannot overstress this. Judge each entry as if it were your own, and be honest with yourself. Don't make a judgement you are not comfortable with defending. On the other hand, you shouldn't be overly generous, either. Be neutral, but caring. No one can fault you for not liking their brew if it is flawed, but they have every right to be incensed if you take points off for strictly subjective reasons. There was a competition a couple of years back where a judge announced "Well, I don't really like mead, anyway...", and then proceeded to give low marks for the mead entries. Since this was a combined competition, this gave the beer entrants a BIG edge. There are many other such horror stories around, and it is time to put an end to them.

Another couple of things: group judging, and judges commentary sheets. The judges will probably talk over the scoring as they go along; and this is not always a bad thing. It can lead to collective trashing of entries as well as undeserved elevation of an entry. The former seems more common. Use your discretion when judging, and stay fair. Commentary sheets are another issue entirely. Let's face it - the entrants don't really need to read each and every comment made about their stuff, but they are entitled to an opinion in addition to the numerical score given. So, an Official Opinion from each judge who participated in the tasting is most certainly called for, and may help explain why the scores wound up as they did. More than one opinion is good, but you have got to have at least one.

Prizes! Prizes! Prizes! You can have them or not, as your whim and budget allow. As I mentioned awhile back, prizes can be a good incentive for entrants. The prizes should be provided in the event budget, and you might want to impose a small entry fee to defray the cost - although this might make for fewer entries. For example, the competition at Ice Dragon costs 25 cents per entry. This does help defray costs, especially given the sheer number of entries. Prizes don't have to be expensive. Local brewers have been known to donate prizes. A nice pair of glasses shouldn't be all that expensive, either. That sort of thing.

What to do with the leftovers? The right thing to do is to return them to their owners, unless you've stated that you won't beforehand. Presenting your local Baron/Baroness (or Their Highnesses or Maj's, for that matter) with the winning entry is a nice touch, usually appreciated both by Their Whatevers and the brewer. This can also provide a good piece of court schtick to give a little recognition to the winner. There is a long-standing tradition of the judges getting dibs on the good stuff for their own use, but I feel that this is a bad thing unless everyone

SCUM
The Newsletter of the Brewers Guild
of the Principality of Aethelmearc.
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Chronicler: Mathilde des Pyrenées

SCUM

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ALWAYS
USE ZIP
CODE



You're getting this issue because:

· You actually paid money for this,
you good person, you!

X You're a big shot and we want to impress you.

· Somebody forged your name to a disgusting article
that we printed anyway.

· We want to meet you—write soon!

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The Bottom of the Barrel

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Rome, NY 13440
(315) 339-6744
M - F 5-9 Sat. 12-5



From the Ministers of Arts & Sciences

Lord Dagonell and Lady Cigran, the Ministers of Arts and Sciences for the Principality, are working on a pamphlet series covering the basic activities of the SCA. They would like 10 brewing recipes from the Brewer's Guild that are well-researched, in period and easy-to-prepare. Send your recipes to the chronicler, or contact:

Lord Dagonell Collingwood of Emerald Lake and Lady Cigran o Caer Gwalch
David Salley and Karen Ehrlich
136 Shepard St.
Buffalo, NY 14212

weight of sugar and 1/8 tsp. sulfite (to kill the wild yeast), and let it sit for a couple of days, stirring every so often. Then strain off the resultant juice, pressing the rhubarb bits to get as much out as possible, and add water to make 1 gallon. Then add the usual wine stuff: yeast, yeast nutrient, yeast energizer, tannin, pectic enzyme (no acid as rhubarb is already acidic); and ferment and rack as usual (contact me for details if you need them). All my books say that this makes an excellent mild wine, good for blending with fiercer wines. Try it, and we can hold a tasting at Pennsic XX! Alas, this is probably not period for most of us. The Asian rhubarb imported to Europe and known by Dioscorides and Pliny was another member of the genus, used for its laxative effects, and our familiar edible garden rhubarb was not cultivated in Europe until the 18th century.

May wine was something I tried this year for the first time, and it turned out really well. The only ingredient not readily available to all is sweet woodruff, and I have lots of it growing down the road. Get in touch with me if you'd like some. I found several recipes, all similar. Take 10-15 sprigs of sweet woodruff and soak them in a liter of German Moselle or Rhine wine anywhere from 30 minutes to overnight, depending on how strongly you want to flavor the wine. Add a couple tablespoons of superfine sugar to this. Strain out the woodruff, and pour your flavored Moselle over a bowl of ice and fresh sliced strawberries. Add a bottle of champagne, the juice of a lemon, more sugar if you like, decorate with more sprigs of woodruff, and enjoy! This is supposed to be a very old traditional German recipe, and I would like to hear from anyone who knows more about it. Dom Perignon didn't start making champagne until the late 17th century, but I feel sure that the ancient Germans would have used it in their May wine if they had had it; it adds a lovely incandescent quality.

Really Official Disclaimer and Subscription Info

This is *Scum*, the official newsletter of the Brewer's Guild of the Principality of Æthelmearc. You can obtain this uplifting journal of better brewing for the measly sum of \$3.00 per annum. It is published four times per year, or whenever the chronicler recovers from Ice Dragon, Myrkfaelinn war practice, the War, and the post-season Christmas sales, respectively. *Scum* has nothing to do with any other organization whose name starts with S, including the Scatological Choral Association, the Sisters of Charles Addams, or the Society for Creative Anachronism, and wouldn't dream of trying to delineate its policies or even figure out what they might be.

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Æthelmearc Brewing Championship: How About Pax?

An entirely unofficial Brewing Championship of Æthelmearc will be held in Prince Yngvar's tent at Pax Interruptus, Saturday night, July 14, Thescore Standard Time. This is open to all brewers who reside in Æthelmearc. Be there!

We understand that groups can't always get wet sites, but would hope that where there was a choice, they would opt for the historically correct "soaking wet" event. Hey, most of us are recreating a time period where the kids would have been drinking ale for breakfast!

Ice Dragon XIV

The Brewer's Guild of Æthelmearc did well at Ice Dragon this year. Lady Deirdre de la Fleur, Guild Syndic for Delftwood, won the "Beer, Mead and Ale" category with her mead. The "Other Alcoholic" category was won by our Guildmaster, Lord Daniel del Cavallo, with his cyser. Once again, there were not enough entries in the "Non-alcoholic" category for separate judging, and it was combined with "Other Alcoholic". Baron Aaron, Pent

Crat, who did a great job this year, promises changes for an even better Ice Dragon next year. Since there were 19 entries in "Beer, Mead, and Ale" alone, we think that dividing this category into "Beer and Ale" and "Mead" makes a lot of sense. Might help the Pent run on time, too, as judging 19 entries against each other takes quite a while. We also hear that there may be different levels of competition, in which Maunche and Laurel entries will be judged on different levels from those of gentles with no A&S award.

Æthelmeare Court at Ice Dragon saw the Brewer's Guild making its first public appearance. The Guildmaster, accompanied by Syndics Lady Deirdre of Delftwood, Lady Edana Aldys Haukyns of Coppertree, Lord Corwin of Darkwater and Lord Andreas Syndikos Drachenfreund of Thescore, Lady Rose Marion of Edgewater from the Rhydderich Hael, and your chronicler, presented the assembled royalty with fine beverages made by the Guild. The stage was packed with crowned heads, including TRM of the East, TRM of the Middle, the Prince & Princess of Æthelmeare, the Tanist and Tanista of Æthelmeare, and Baron Bedawyr of the Hael. We parcellled out the bottles among them and they seemed happy. Hey, it was free.

Pennsic Plans

His Majesty of the East has requested that the brewers of the East come to His aid in providing potables to the Kingdom's War Chest. An announcement in the June Pikestaff to this intent from Robin Argyll, Kingdom Guildmaster for Brewers, Vintners and Meadmakers, includes a recipe for sparkling mead that could be ready by the War. In charge of gathering/coordinating donations is Theoden the Oarsman, Chris Smith, RD #4 Box 193, Teetertown Road, Califon, NJ 07830; (201) 832-2212.

We encourage all brewers of Æthelmeare to do their best to help His Majesty make this war as successful as last year's. I would appreciate information on what people are planning to donate: contact me or Lord Daniel. We plan on making a group presentation of fine brew to His Majesty at the War. Lord Daniel del Cavallo, our Guildmaster, will be camping at Security Point at Pennsic and would be happy to meet fellow brewers and accept donations.

New members of the Principality Arts and Sciences Order include our Guildmaster, who was inducted at the Welsh-Norman Wars in Coppertree. "Brewing is important," said His Serene Highness as he handed Daniel a scroll (and an empty goblet to fill). Your chronicler, Mathilde, became a member next weekend at Investiture, and was dragged out of the kitchen and into court in total surprise. It's nice to see brewing get the recognition it deserves as an art/science...how about making it a War Point as well?

Biting Trees with Lady Mathilde

Spring and summer are wonderful times of year for a brewer. There are so many different kind of plants to find and make into wine. But there are some things of which you should be aware, before you start gathering.

Know your plants. Get someone knowledgeable to identify a plant for you before you try it. I can walk down my road in spring, and see two similar plants growing together. They both grow as small bushes and have attractive white flower heads followed by berries in the fall. One bush is elder, whose blossoms and berries both make excellent wine. The other is baneberry, whose blossoms and berries are quite poisonous.

Check out those period recipes with a good modern plant reference book. I recommend Magic and Medicine of Plants, published by the Reader's Digest Association. It has many listings of plants supposedly or actually used for medicinal purposes, but more importantly, it discusses toxic and/or poisonous plants as well. For instance, I have recipes for coltsfoot wine in some of my books, and was excited to discover this small yellow dandelion-like flower growing nearby this spring. The listing in Magic and Medicine of Plants discusses how coltsfoot has been used by man in the past, but warns that modern laboratory tests indicate that it may cause cancer and that it should not be taken internally. That was enough for me to forget about making coltsfoot wine!

Get permission from the owner of the property before you pick anything. And also ask if the plants or the area have been treated with any kind of insecticide or weedkiller.

Don't gather plant material from roadsides. Automobile exhausts leave pollutants. Salt and deicing chemicals from the winter end up on roadside plants. Local governments also spray weedkiller along roadsides. People walk their dogs along roads!

Common plants that are available in the Northeast in spring/summer include: Young spruce tree tips, for spruce beer. Rhubarb, for rhubarb wine (should be available in stores now). Elder flowers, for elderflower wine: this is an excellent flower wine and well worth making. Sweet woodruff, with its characteristic new-mown hay aroma, for scenting May wine. Dandelion, hawthorn, honeysuckle, rose and pansy blossoms, for other flower wines.

Rhubarb wine is something I haven't tried before, and the process is interesting. Several of my wine-making books recommend a dry-sugar process for extracting the juice from the rhubarb stalks: chop up 2 1/2 lb. of rhubarb, add the same

4. The fermentation lock (or airlock, or trap.) This is an ingenious little device, the purpose of which is to place a barrier of sulphite between your wine and the biosphere while allowing your yeast to merrily belch CO₂ with no pressure build-up. It is recommended that you affix your lock to the top of your jug with a rubber stopper rather than one of the cheap, plastic, screw-top thingamajigs you're likely to come across because the stopper will give a better seal, and the thingamajigs tend to break. Your local homebrew shop can help you find the proper stopper if you bring in your jug for a fitting. Your brewshop can also recommend a good...

5. Yeast. I am told that yeast is technically a fungus (hence the name "Saccharomyces.") This little 'shroom is easily the most important part of your wine. To start off with, Red Star "Montrachet" or "Epernay-2" are best. Yes, bakers yeast like "Fleischmann's Rapid-Rise" will happily chew simple sugars into alcohol, but in the process it will confer the most remarkable range of flavors to your wine, all of them bad. Apart from aesthetic concerns, the use of a proper wine yeast encourages a more complete fermentation, and better sedimentation once the ferment dies down.

There is an off-chance that you may run across a thing called "Bee Yeast" for making "Bee Wine." This has less than nothing to do with mead. It is apparently a strain of yeast that forms itself into large clumps which bob up and down in the fermenting wine, probably the way a dead bee would in a glass of Coca-Cola (hence the name.) Avoid it. I assure you, it's not for the timid. If you want to get fancy, pick up some yeast nutrient. The sort called "Yeast Energizer" works best.

6. Ingredients. Four pounds of honey is the standard amount to use when making a gallon of mead. This will give you a sweetness that satisfies most tastes. Three pounds will give dry mead; five pounds will give pancake syrup. Spices and acids will be discussed in the next installment. For now, just get some honey. BJ's is a good source. So is your local beekeeper. You should never pay more than \$1 per pound for honey.

I'll be expecting all of you to spend the next month running about frantically buying this stuff. To facilitate this, there will follow a brief list of homebrew shops. If anyone out there knows of any other homebrew shops, please talk to me. I'd like to compile a comprehensive list for New York State.

So, I hope I've answered your questions. You can wipe that drool off your lips now. If you're still sitting there drawing a blank, why not put your pencil to better use and write to me? Address your correspondence to SCUM, care of this newsletter.

Somewhat less than sincerely yours,

Drinking at the War, or, a Guide to Avoiding Alcoholic Anguish

Like the great poet Dante on his trip through the Inferno, the average drinker new to the Pennsic War may be in need of some guidance, lest his experiences lead him into deeper and more awful abysses of drinking hell. The drinker should have a working idea of when, how, what, and with whom to drink before entering that short-lived state of brilliant clarity in which none of this seems to matter at all and every bad idea proposed by one's friends, be they new-found best buddies or one's own lizard-brain longings, seems like a fine and subtle plan.

Great dukes of the Known World have passed along their own simple rules, which are an excellent beginning to this guide.

Rule 1: Never drink anything that's green, glows in the dark, or has no label.

To this one might add that other odd primary colors, such as bright blue or bright pink, may also be a danger signal (unless you like the idea of drinking something resembling Windex). Identifying the alcohol you're drinking enables you to make intelligent choices before downing it. And believe it or not, you will see bands of roving proto-humans at the War carrying glowing green jugs of awful stuff through the darkness. Drinker, pass by.

The other type of glowing alcohol you may encounter is that which has been deliberately set on fire. Like the stuff in the jugs, it is probably based on that popular product of Pennsylvania, an evil grain alcohol named Everclear. The idea is that you, possibly suffering from testosterone poisoning, will attempt to down the Flaming Dragon or whatever while blowing it out in a manly, virile sort of way. I guess. The actual result is usually a scorched windpipe, if not third-degree burns. Pretty jolly, huh? The latest recipe for Everclear involves making jello with it, producing a fruity sludge known as "napalm." Yes, it is flammable.

Other beverages you may want to consider before consumption include:

Buttermints: A smooth and enticing mixture of butterscotch schnapps and creme de menthe, these confections are delightful for sipping, but the high sugar content will cause massive hangovers if you bolt them down. The same holds true for Dirty Clovers et. al.

Regimental Nasties: Again, a mixture of liqueurs, poured over a base of Watney's Ale, makes these taste wonderful. If you want holes eaten into your brain, if you would enjoy spending the next day clutching the ground and praying not to fall off into the sky, this one's for you.

Dew Mead: mead fermented over a base of Mountain Dew, the fighter's friend, containing more caffeine than should legally be allowed, offers you the potential for being truly hammered without ever being able to pass out. May lead to projectile vomiting the next day, particularly if you take a good spear shot in the field battle.

Rule 2: Don't start pounding it down the minute you hit Pennsic.

If you've had a long, hot trip, and you pull into your campsite only to be greeted by revellers waving cold ones, restrain yourself. Unpack, put up your tent, and eat something before you try to catch up with the boys in the fur loincloths who have already been there for two weeks. You don't want to be the kind of casualty that remembers the entire War through the haze of a massive hangover. Worse yet, you won't want to see the photos your dear friends will snap of you reeling out of your tent in the morning,

particularly if you find you're not alone.

If you are travelling with teenagers who demand that you, as the "adult" in the group, immediately drive them to the liquor store in New Castle, stun them with something and hide your car keys. They will inevitably purchase every vile concoction containing ersatz peach flavoring and sugar in the store, top it off with the cheapest possible beer from the supermarket, and, as an afterthought, add Pop-tarts and Fruit Loops as aperitifs. If you are fortunate, they will pay for part of it. Expect to be scraping peach-scented vomit off your tent the next morning.

Rule 3: Make the Grand Rounds in style.

Since you've had to read all this admonitory claptrap, you may be asking yourself: "So, when do I get a snort, huh?" Keep your jock on, bud. Planning is all, even when it's on fairly short notice. As evening approaches and a violet hush settles over your encampment, start mixing, decanting, chilling, uncorking, etc., your favorite brand. Ask the next-door neighbors over, if you're still on speaking terms, or some kindred spirits. Gradually you will all become restless as you see other little bands drifting by, all dressed up and giggling away (don't you love it when men in leather giggle?) Get your drinking utensils and beverage containers together, don celebratory clothing, and go on a promenade. Drop in to see your brewing buddies and swap recipes, especially at the Interkingdom Brewer's Guild meeting. Capitalize on the vaguest relationships and visit people you don't know, many of whom will offer you their homebrew in return. As a rule, a good deal of this stuff is truly vile, so arrange to be next to something like a large bush or Cooper's Lake, into which you can quietly empty your mug. (For some reason, it's always the highly praised stuff—"Oh, the baroness has been making her famous Thunder Bunny carrot mead since the Dark Ages"—that tastes as though Neolithic swamp ooze were a primary ingredient). Even royal encampments will generally welcome folks who bring booze, but be polite. You can make the grand march around the lake, or just visit selected establishments. Try commandeering some golf carts if you know anyone in Security, especially if it's after midnight. Whizzing through unknown encampments at 3 a.m. while inebriated is not without its charms. Some tips on when to go on a tour:

During the War Court on Saturday night. Seating is bad and it's far too hot in the barn. A good move, particularly if you are royal.

Any night if it's not the eve of battle. Many fighters are boringly loathe to drink the night before their deaths. Sounds odd, huh?

Nights of good weather. There is always a storm at Pennsic. This is the night to stay home and drink all those special bottles of things everyone has stashed in his or her tent. You will enjoy being highly lubricated as you watch all the tents attempt to blow away, and you'll have company. Everyone likes a hurricane party. At a certain stage of intoxication, your companions can usually be induced to remove various portions of clothing and dance on table tops, especially if you explain it's to placate the weather gods. Get photos.

Sunday night for the traditional dead-dog parties. Make the rounds and drink up; nobody wants to drag that shit home with them. A chance to sample beverage indiscretions from around the Known World.

Last, although it doesn't happen very often, you definitely need to toast any eclipse that may happen along. Where else to be with your loved ones than at the end of the world, particularly if they come in bottles?

—Caterina

A Disclaimer. These rules are for wimp drinkers suffering from estrogen poisoning.
—All of my manly, virile roommates.

THE SCUM ALSO RISES

A Monthly Compendium of Things Alcoholic
with your host, Daniel del Cavallo

If you tuned in last month, you may have finished the article, and having licked your fingers clean of newsprint, turned to the person next to you with a vacant expression punctuated solely by a tiny rivulet of drool, and reflected silently upon exactly what you would need to get started with this exciting hobby and where to get it. "Gosh, I wonder exactly what we would need to get started with this exciting hobby and where to get it," blurted your chum, leaving your expression more vapid than before. Well, drool no more; this month's SCUM will address this very concern.

The bare essentials for starting a batch of mead are as follows;

1. A Stockpot
2. A Gallon Jug
3. Sulphite
4. A Fermentation Lock and Stopper
5. Yeast
6. Ingredients

1. Your stockpot should be non-metallic. Visionware or an equivalent is best. Enameled steel runs a close second, but be sure there are no little spots where the enamel has worn away. Stainless steel will work as a last resort, but **ONLY** as a last resort. The reason for this is that unfermented wine (or 'must') tends to be acidic and a metal pot could make your wine taste like cheap silverware.

2. Your gallon jug should be just that. Not three liters, not four liters, but one gallon. You can typically find them in supermarkets enclosing semisynthetic excuses for fruit juices. BJ's Wholesale Club is a ripe source of gallon jugs, and it's worth the \$1.99 just for the bottle. You can then do something appropriate with the enclosed fluid, like undercoat your car. Oh, and never, under any circumstances, wash your glassware with soap. Instead, you sterilize it with...

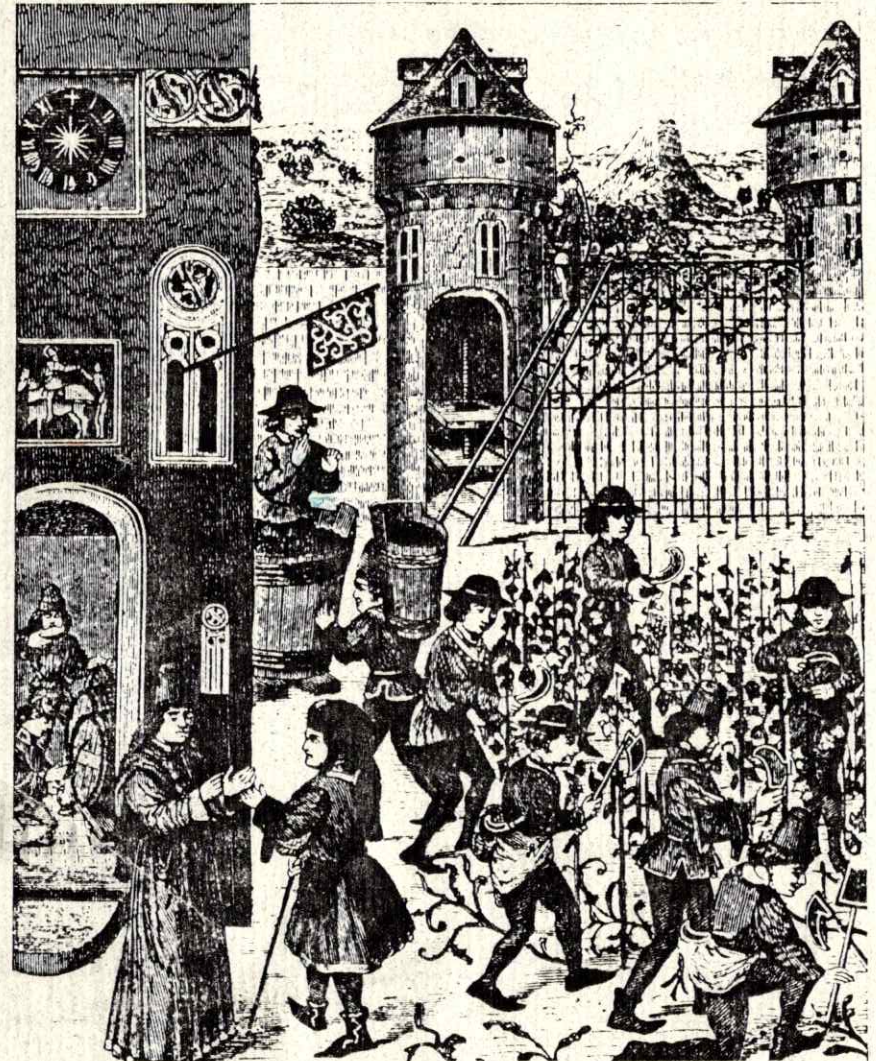
3. Sulphite. This is a general term referring to any number of salts containing an SO₃ group or an HSO₃ group (the bisulphites.) You'll find the potassium or sodium salts in brewing shops. (Yes, this is the point at which you'll need to go to a homebrew shop.) What these salts do is liberate sulphur dioxide in solution. Sulphur dioxide has the convenient property of being remarkably toxic to most microorganisms, but slightly less so to yeast. All surfaces that will not come in contact with boiling liquid but will contact your must must be rinsed with sulphite solution. Sulphite solution is also an integral part of...

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of the Principality of Aethelmearc

c/o Douglas Brainard
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The Syndic

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a Brion

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From The Guildmaster

Greetings unto the Brewers, Vinters and Imbibers of the Known World, from Lord Corwin of Darkwater, Guildmaster of the Brewers Guild of the Principality of Aethelmearc. Welcome to Scum.

SIGH Despite appearances, this is the AUTUMN issue of SCUM. I still hope to be back on track by next issue (honest!).

An informal meeting of the Aethelmearc Brewers Guild was held at Sergeants and Yeomen VI in the Barony of Thescorre on September 26th. There was quite a turnout, and we all had a great time sampling each other's wares, including:

Corwin of Darkwater
Unhopped ale
Strong Brown Ale

Katarina Majdottir
Brown Ale
Dandelion Rosé
Zinfandel

Cedric the Humble
Spiced Mead

Ursula von Liste and Lothar von Orshult
Sage Mead
White Zinfandel
Zucchini Wine

The general consensus of the gathering was that more such tastings (vs. outright competitions) are a Good Thing! Another Good Thing that was discussed was a Brewer's Collegium. I will work on these things, and let you all know how things are progressing. Meanwhile, do what you can to brew good things, and to help others in your demesnes to do the same.

Coming Events

I expect to be at East Kingdom University/UWEKAT in Thescorre on February 6th, 1993. I'll either be teaching a class on brewing, or meeting with brewers informally throughout the day. Alas, the site is (SNIFF) dry. I have not heard of any events in the immediate future that will include brewing competitions - if you hear of one, let me know.

Godisgoode

My thanks this issue go to Countess Marieke van de Dal, Mistress Daedra McBeth a Gryphon and Master Solomon Ben Jacob.

The Winter Scum should be out early next year (I hope), and will cover odds and ends that I have gathered. As always, articles and comments from you all are always welcome. Cheers!

Lord Corwin of Darkwater

Scriba fermentatoris, Fermentator scribae!

(Scribe for Brewers, Brewer for Scribes)



My lords, regard the golden flask with no uncertain dread,
Lest waking, you discover that you're going to be wed.
Ah, yes, mead has its uses - as any maiden grants -
Beware the lass who fills your glass: she seeks more than romance.

Whatever else 'tis to be said, I give the drink its due.
Mead is a pleasant nectar of a chaste and seemly hue.
Ah, yes, mead has its uses - as any maiden grants -
I'd be the first to quench my thirst but given half a chance.



rootstock was immune to the pest, and the remaining vinifera vines in Europe and America were grafted onto labrusca roots, and survived!

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Mead and the Maid

by Mistress Daedra McBeth a Gryphon

My ladies, of thy lords beware when they would pour you mead.
I'd tell you what they're after, but there surely is no need.
They've found that mead has uses - as any maiden grants -
But shun the skunk who'd get you drunk in every circumstance.

My ladies, of thy lords take care when mead has stewed their brains.
For many a mighty warrior's felled by the 'just a drop' he drains.
Ah, yes, mead has its uses - as any maiden grants -
Tis wondrous, aye, when flying high, how many lords will dance.

If you've a plain or humble mein, then mead may serve you best.
Just draw your lord a flagon full - the mead will do the rest.
Ah, yes, mead has its uses - as any maiden grants -
No purer grace will light your face or do more to enhance.

How to Found and Maintain a Successful Guild

by Master Solomon Ben Jacob

The Brewers and Vintners Guild has become the largest and best attended in our barony. Since I'm the Guildmaster, many SCA members have asked me to explain how we managed this, which has prompted me to write this article. I hope the following guidelines will be useful to those groups that want to start-up and maintain a successful guild of their own.

1. EACH MEETING MUST BE ANNOUNCED in your local newsletter. If no such publication is available, then do it at baronial meetings. This means you have to plan ahead. Tell people what you are going to do and where you are going to do it.

2. ALWAYS MEET AT THE SAME PLACE. This gives a permanent base to the Guild and makes its members feel more at home. Also, never call off a meeting once it is set.

We meet at the Guild Master's home. This enables us to put up wines in one place and watch their progress.

3. EACH MEETING SHOULD HAVE AN EXACT PURPOSE. The business or formal part of the meeting should be as short and informal as possible. No one wants to sit through boring hours deciding upon a name or other unnecessary trifles. The Guild Master can decide that when she or he draws up the charter. Always leave time for socializing after the work is done.

We always do some work with the wines in progress. This is shared by the entire guild so everyone can get the feel of the craft. We also cook with wine and beer, make sake and soy sauce, and experiment with period recipes. During the socializing after meetings, we taste wines brought by members and learn to refine our



palate and to judge the efforts of others.

4. With the exception of outings or field trips, **EACH MEETING SHOULD START WITH SOME "HANDS ON" WORK.** When one or two members have arrived, start to do some project and get them to do it. This helps the less knowledgeable learn the craft.

5. **OCCASIONAL FIELD TRIPS ARE NECESSARY** to break up the boredom of routine meetings and to promote a spirit of fun and cooperation. This also gives a chance for more rounded education in the craft.

We have gone to wineries and breweries, and picked dandelions, cherries and apples for wines. We have also had a session at a liquor store with the buyer of foreign wines and in spring will be pruning grape vines.

6. Often **GUEST EXPERTS** can be found in the mundane world and these people should be encouraged to talk to the guild. This can be coupled with an outing. Always try to interest them in joining the SCA.

We have had wine tastings conducted at our meetings and had a person from an extract company talk about wine flavoring.

7. **REPORT ON YOUR MEETINGS TO THE LOCAL GROUP** so others can know what you have done and can become interested if so inclined. If people don't know what you are doing, they can't know if they want to join you.

8. **DON'T MAKE RECOGNITION AND ADVANCEMENT IN THE GUILD SO DIFFICULT** that people become discouraged. Each step in advancement should bring some recognition.

Our guild consists of apprentices, fellowcrafts and Masters. Everyone starts as an apprentice. A fellowcraft must have made one good wine or beer and have some knowledge of the craft. A Master must have made three wines or beers of good quality and be knowledgeable in all facets of vinting or brewing. He or she must



By 1750, bottlescrews (corkscrews) had been devised to allow the use of tighter corks in bottles. The day of the mature, vintage wine had finally arrived! Shortly thereafter, in 1756, wine labels started to appear on bottles of Port. Port (wine of Portugal) had been sold in England since the 14th century, but it was not until the mid 17th century that those harsh wines were fortified with brandy and blended to satisfy sweeter English tastes that they became both popular and distinctive. And in 1776, an aromatized wine called Vermouth made it's first appearance in Italy.

For about 100 years, wines continued to evolve in taste and character, then calamity. In 1845, attacks by powdery mildew devastated many vineyards in Europe. This was followed by an outbreak of phylloxera in France that proceeded to nearly wipe out every vinifera vineyard in the world. What saved the wine industry from total devastation was the hardy rootstock of the American *vitis labrusca*. Like the Spaniards in Mexico some 200 years before, vinters discovered that the American

TO MAKE WINE OF ENGLISH GRAPES, TO BE AS STRONG, WHOLESOME AND PLEASING AS FRENCH WINE

When you perceive your grapes to be plump and transparent, and the seeds or stones to come forth black and clear, and not clammy, and the stalks begin to wither then gather them, the weather being dry for some time before. Cut them off the branches and not pull them, and in the moon's decrease, preserving them from bruises as much as you can, before you press out your wine.

To every gallon of juice you must take two pounds of the best Malaga raisins picked from the stalks, and sbread, put them together in a vat, the head being out, and let there be a tap at the bottom with a tapbole, as in a meshtub; stir your liquor and raisins well together in a cask, which must be full, and leave the bunghole open, that it may work and cast out any foulness; after ten, twelve, or fourteen days, draw it off from the lees into a clean and dry cask, which must not be full, but leave a part of the vessel void or empty, stop it up close immediately, and that very well, lest it loose its spirits, which vacancy you may again supply when it has done working with other liquor or wine of the same that has also fermented in any other vessel. After you have thus closed up your bung, you ought to leave open the small venthole or fassethole, only loosely putting in the peg, or fasset, lest otherwise the wild spirits that are in the liquor force a passage; which by the easy stopping of this vent and sometimes opening it may be prevented until you find it bath wasted that wild spirit.

The Family Physitian (1696)

profound impact in Europe later, but for the time, European settlers came to accept the fact that vines from the old country would not grow in the new world, except in California.

The Fyrste Book of the Introduction of Knowledge

Chose your wyne after this sorte: it must be fyne, fayre and clere to the eye; it must be fragraunt and redolent, having a good odour and flavour in the nose; it must be cold and plesaunt in the mouth; and yt must be strong and subtyll of substance.

Andrew Boorde (1540)

Meanwhile, back in Europe, William Turner published the first English book on wines, "A new Booke of the natures and properties of all Wines that are commonlye used here in England", in 1568. It was primarily a physician's view on wines, with Turner denouncing red wines, while advocating "whyte Rhennish and whyte French" wines. In 1577, William Harrison identified 56 varieties of small, weak wines (both red and white) that were drunk by the English people, and 30 kinds of sweet wines.

At the consumer level, "small" wines were purchased in hogshead (56 gallon) quantities, while sweet wines were more often bought by the gallon. During a visitation by Queen Elizabeth in 1577, 6 hogsheads of claret were consumed, as well as 1 hogshead of white wine, and 20 gallons of sack.

Sack was the generic term for sherry, which was so called because it originated in the town of Jerez de la Frontera in Spain. The town was named by King Don Juan I in 1380, before which the Moors called it Scherris.

"Give me Sacke, old Sacke, Boys!

To make the muses merry

The life of myrth and the joy of the earth

Is a cup of good old Sherry." (1619)

By this time, bottles were widely used, but as carafes, not bottles in the modern sense. No reliable stopper had yet been re-invented. Consequently, new wine was still better than old.

This changed in 1668, when a Bènedictine cellarer became the first vintner in a very long time to decide to plug a bottle with a cork. His name, of course, was Dom Pérignon, and in addition to giving us the cork, he gave us the Champagne that we know and love today! At about the same time, new bottles had evolved in England, "verre anglais", that could withstand the greater stress.

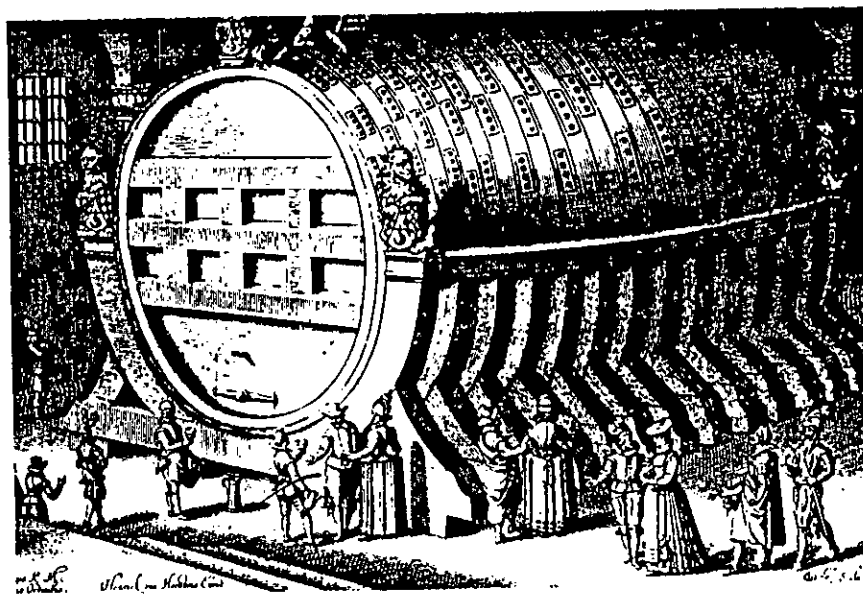
be able to make his or her own recipes and know which wines or beers are used with which foods. He or she must also show a willingness to teach others.

9. ALWAYS REMEMBER THAT YOU EXIST AS PART OF A LARGER GROUP and make sure that your local group gets some of the benefits of what you do. We all need to work in service to our kingdoms.

In our case, we have made wassail and mulled wines for our baronial meetings and have produced wines for our local feasts. We also provide a vine pruning service for the barony.

10. This is most important of all. KEEP YOUR MEETINGS FUN. If people are laughing and talking when you are working or meeting, they are enjoying themselves. We are a volunteer organization and the best way to insure a good turnout is to have fun. Never shut someone up and encourage people who may not now be interested in learning the craft to attend. If they like the atmosphere, they will learn just by being there.

I believe that these basic ideas can be applied to almost any guild and that the founding and maintaining of a guild is one of the really enjoyable activities SCA offers.



How to Cheat a Wine Merchant

by Countess Marieke van de Dal

Till Eulenspiegel was a famous German rogue, and something of a folk hero, who lived in the fifteenth century. Tales are still told about him. This one is cleaner than most....

Till's wanderings took him to the prosperous city of Lubeck, where he heard about a haughty wine merchant who claimed nobody could cheat him. Till considered this a challenge worthy of his talents, and decided to test the merchant's vain boast.

He acquired two identical jugs, and filled one with water. Hiding the water jug inside his coat, he went to the wine merchant, set the empty jug on the counter, and asked the merchant to fill it with a quart of wine. The merchant did so.

Till then asked how much it would cost. "Ten Pfennigs," responded the merchant. "Oh," replied Till, "let me check my purse." He fumbled and seemed to take forever - partly on purpose, and partly because one of his arms was carefully supporting the other jug! Meanwhile, the merchant impatiently turned to help another customer. While his back was turned, Till exchanged the jugs, setting the water-filled jug on the counter, and slipping the wine-filled one under his cloak.

The merchant turned back to Till and asked for payment. "I beg your pardon, good sir, but I only have six pfennigs. I guess I can't buy it after all, even though I am a poor starving student."

"That's right," said the merchant. "I don't lower the price for anybody," and with that, he took the jug from the counter, poured its contents into the vat, and handed the empty jug back to Till.

Till left, knowing he would soon be enjoying the jug of wine he still held under his cloak.



with the many varieties of wine available in London, including wines of Spain and Bordeaux.

The island of Madeira was discovered by Portugal in 1420. It was heavily planted with vineyards, and thereafter produced a wine that successfully competed with the sweet wines of Candia (Crete), whose trade was controlled by the merchants of ~~Venus~~ Venice.

In 1453, England lost Bordeaux to the French. Prices rose, although not drastically (the French vintners not wanting to lose their best customers). Still, English tastes turned to Rhenish wines (Rhine wine), and to the sweet wines of the Mediterranean, supplied by merchants of Genoa and elsewhere. Later, in 1492, Columbus sailed the ocean blue... He carried wine from Rioja, Spain. He also "discovered" America, a discovery that would change the art of vinting for all time.

The Drink of Gods and Angels

In 1522, Cortez had grape vines brought over from Spain to America. It was not because there were no grape vines to be found. Viking explorers called the land they discovered around 1000 "Vineland" for good reason. Vines flourished throughout the country, but they were of a different variety - *vitis labrusca*, not *vitis vinifera* - and they had a radically different taste. So it was hardly surprising that settlers might want to import familiar-tasting grape vines. However, as the Spaniards soon discovered, European vines inevitably failed in the New World.

The reason for the failure was a plant louse, *phylloxera*, that attacked European vine roots. In 1536, some Spaniards in Mexico actually grafted some European vines onto American root stock, but the practice did not propagate to the rest of the settlements. This louse would have a

The Duties of a Pantler or Butler

*Look ye have two wine-
augers, a greater and a
less, some gutters of
boxwood that fit them,
also a gimlet to pierce
with, a tap and a bung,
ready to stop the flow when
it is time. So when you
broach a pipe, good son,
do after my teaching:
pierce or bore with an
auger or gimlet, slanting
upward, four fingers'
breadth from the lower
rim, so as not to cause the
lees to rise - I warn you
especially...*

*Take good heed to the
wines, red, white, and
sweet; look to them every
night with a candle, to see
that they neither ferment
nor leak. Never forget to
wash the heads of the pipes
with cold water every
night; and always carry a
gimlet, adze and linen
clouts, large and small. If
the wine ferment, ye shall
know by its stinging, so
keep at hand a pipe of
couleur de rose that has
been spent in drinking and
add to the fermentation the
dregs of this, and it shall
be amended...*

Book of Nurture (1460)

Sterimberg, returning from the Albigensian Crusade, brought back with him a grape vine (the Syrrah grape) which he planted at the Hermitage, in the Rhône region of France.

There is mention of English vineyards and vintners during the reigns of Henry I (1134) and Stephen (1140), but the wines of the English vineyards never did achieve the depth of character that many of the wines from the continent already enjoyed. The reason for this had nothing to do with English soil or climate, but rather due to a wedding of some import that took place in the year 1152.

When Henry of Anjou married Eleanor of Aquitaine in 1152, he also acquired Gascony (Bordeaux). Two years later, when he became King of England, England acquired Gascony, and with it, all of the vineyards of Bordeaux for the next 300 years. The palates of the English would never be the same.

Now, this is not to say that the English vineyards disappeared overnight. The existence of English vineyards was recorded during the reigns of Henry II & III, Edward I & II and Richard II & III. According to the Pipe Rolls (1155): ... *it moreover appeareth that tythe bathe bene payed of wyne pressed out of grapes that grewe in the Little Parke theare, to the abbot of Walltham, which was parson bothe of the Old and New Wyndsore, and that accompts have bene made of the charges of planting the vines that grewe in the saide parke, as also of making the wynes, whereof somme partes weare spent in the householde, and somme solde for the kinges profyt ...*

During the years 1305-1377, the French Popes lived at Avignon, and they loved their wine. When Pope Urban V was advised to leave France and return to Rome, he supposedly said, *"There is no Beaune wine in Italy, and without Beaune wine how unhappy we would be."* Known to the Romans as Auxerre, it was not until the sixteenth century that Beaune came to be called by its modern name, Burgundy.

By the reign of Edward III (1327-1377) the trade in French wine had reached amazing proportions. Ships of that time were rated at the number of tonnes (252 gallon casks of wine) they could carry. To this day, we speak of ship "tonnage" when we refer to ocean freight transport. The wine fleet would sail for France in late autumn, returning before Christmas with "new wine". They would sail again after Easter in the spring, and return with "rack wine" of the same vintage. In 1372, the wine fleet consisted of some 200 ships, with average tonnage well over 50 tonnes per ship, for a total cargo of over 3 million gallons of wine that year.

The English even had their own name for much of this wine. The French used the term claret to refer to the light red wine of Bordeaux, before it was blended with heavier, darker red wine from elsewhere in France. It was this that the English came to call Claret. Geoffrey Chaucer (1340-1400) was well acquainted

A Good Familiar Creature

by Lord Corwin of Darkwater

In Vino Veritas

How old is wine? Well, if fossil records from the Champagne region of France are any indication, the first imbiher may well have been our most ancient ancestor, Plesiadapis - the oldest known prosimian. Now, although it may be stretching the imagination to think of some small, furry rodents frolicking around a bunch of naturally fermenting grapes some 60 million years ago, but the picture is basically valid.

Grapes, you see, are somewhat unique in the plant kingdom. Contained within the skin of the noble grape are sugars, acids, tannin and nutrients in sufficient quantity to make a small amount of serviceable wine, lacking only some yeast to accomplish the metamorphosis. Fortunately, wild yeast like to congregate on the surface of the grape, to await a most opportune puncture of the barrier. So, unlike the fermented products of honey or grains, the fermented product of grapes was just waiting to be discovered.

Time passes . . .

It is believed that grapes were first cultivated by man in Asia Minor, sometime between 6000 BC and 4000 BC. The production and consumption of wine spread to Babylon, Sumeria, Egypt, Mesopotamia, and Greece. There are several names for wine mentioned in the Bible, including *Yayin* (wine), *Homer* (young, unmixed wine), *Tyros* (strong wine) and *Meseg* (mixed wine). With the rise of the Roman Empire, vineyards and wine were firmly established throughout Italy. Roman legions brought vineyards with them to the barbarian lands of Germany, France and Spain (although there is no evidence that they carried it to England as well).

The Muscat wines of Samos were praised by Homer. Pliny, in turn, mentioned numerous kinds of ancient grapes. Among these were *Argitis* (Riesling), *Biturica Minor* (Gamay) and *Helvenacia Minor* (Pinot Noir), giving the traditional wines of the Rhine, Beaujolais and Burgundy (respectively) a very ancient pedigree.

The Greeks and Romans were well acquainted with the qualities of aged wine. Indeed, the quality of these ancient wines must have put the best of the Medieval European wines to shame. Amphorae were used to store the wine, limiting the rate of oxidation, and allowing the wine to gradually improve with

age. A layer of olive oil on top of the wine offered further protection. Casks were also in use, sealed with wax or pitch, and bungs of cork.

The citizens of Rome were fond of their wine, and the expansion of vineyards in Italy and throughout the rest of the Roman Empire continued at a frantic pace.



The wines of Burdigalia (Bordeaux) in particular were highly praised by Roman writers in the first century AD. To stem the rapid expansion of vineyards, Emperor Domitian went so far as to decree in 96 AD that no new vineyards be planted on the Italian peninsula, and that half of the vineyards in the rest of the Empire be uprooted and destroyed! Fortunately, this decree was rescinded by Emperor Probus in 278 AD, before most of the great vineyards of Europe were destroyed.

Time passes . . .

All good things come to an end, and the Roman Empire was no exception. With the fall of Rome came the loss of great wine for centuries. The benefits of amphorae, corks and well tended vineyards all vanished with the Empire. For wine lovers, it was the Dark Ages.

Strong Wynn, Red as Blood

After the fall of Rome, what little knowledge that remained about vinting was concentrated in the churches and monasteries. Slowly, the art was learned anew. St. Martin of Tours (315-397) is credited with the re-discovery of the proper method of pruning grape vines. Nor were the monasteries only a repository of knowledge, rather they were a major source of wine as well. In 476, St. Remi converted Clovis, the first king of the Franks, to Christianity, and presented him with a cask of wine from Remi's vineyard in Champagne.

In the Jura region of France, the vineyards at Château-Châlon were founded in 560. It is also recorded that the Duc de Amalgaine gave a vineyard to the Abbey of Béze in 630 (which later became known as the Chambertin region that produced the wines so favored by Napoleon).

The Venerable Bede (672-735) wrote that there were vineyards in a few places in Britain. Alcuin the Yorkshirer (735-804), employed by Charlemagne as an imperial tutor, wrote extensively about the care of wines. Charlemagne (742-814) himself was interested in wines, to the extent that he ordered the slopes of Johannesburg along the Rhine be planted with vineyards. English Kings Alfred (871-901) and Edgar (957-975) both refer to native English vineyards.

New Wine into Old Bottles

In the year 1066, we find William the Conqueror (as depicted in the Bayeux Tapestry) supplying his Norman army with casks of French wine. William was evidently not enamored of English wines. There is also mention of various vineyards in the Domesday book (1086). Meanwhile, Pope Gregory VII (1020-1085) praised the wines of Valpolicella in Italy. And in 1124, Sir Gaspard de

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SCUM

Newsletter of the Brewers Guilds of Æthelmearc and the East
c/o Douglas Brainard, 45 Southwind Way, Rochester, NY 14624

THEIR ROYAL MAJESTIES

Tsurunaga & Genevieve

THEIR SYLVAN HIGHNESSES

Judith & Bear

GUILDMASTER

OF THE

ANCIENT AND VENERABLE ORDER OF BREWERS,

VINTNERS, AND MEADMAKERS

OF

THE EAST KINGDOM

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OF

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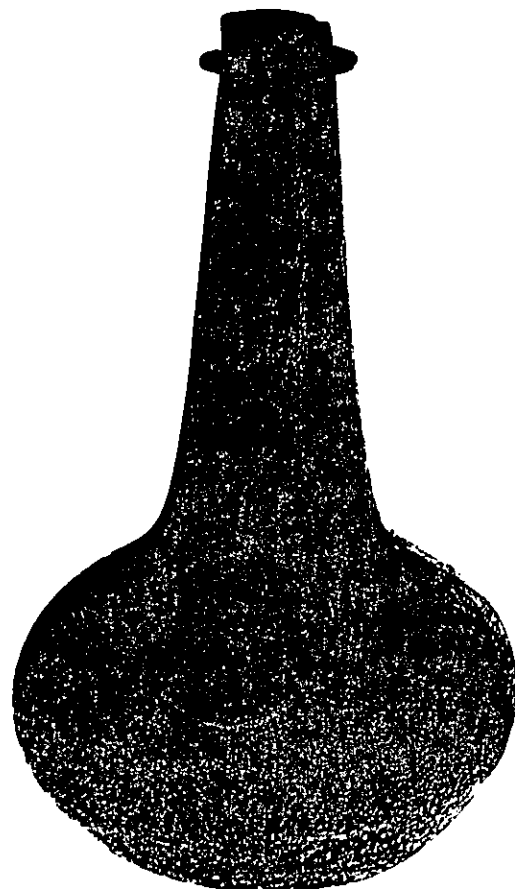
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VOCABULARY QUIZ: ANSWERS

1. **wort**: unfermented syrup derived from boiled grain
2. **malt**: dried, germinated barley
3. **grut** or **gruet**: a mix of bitter herbs
4. **sparge**: to rinse the boiled barley
5. **mash**: a mixture of grain and hot water
6. **braggot**: a mead-beer hybrid
7. **barm**: the scum at the top of a keg
8. **Digby**: an Elizabethan knight who wrote down beer and mead recipes
9. **lager**: any bottom-fermented beer
10. **Fuggle**, **Saaz** and **Bullion**: types of hops



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FROM THE GUILDMASTER

Greetings unto the Brewers, Vinters and Imbibers of the Known World, from Lord Corwin of Darkwater, Guildmaster of the Brewers Guild of the Principality of Æthelmearc. Welcome to Scum.

NEWS FROM BREE

In case you missed the byline on the cover, Scum is now the Official newsletter of the Ancient and Venerable Order of Brewers, Vintners, and Meadmakers of the East Kingdom, as well as the Brewers Guild of Æthelmearc. Since it had been the unofficial newsletter for so long, Lord Daniel asked if I could produce even more Scum. I said "Sure!" and the rest is history. At this point, I don't foresee any changes in either cover price or frequency of publication.

THE KING & I

His Most Royal Majesty Tsurunaga expects to have a Great Thirst descend upon him at the Pennsic War this year, and it falls upon Lord Daniel and myself to call upon the loyal brewers and vinters of Æthelmearc and the East to deliver unto us their tithe, so that the East may properly refresh her many friends and allies. Contact one of us if you should wish to contribute to this most noble cause. We ask only that you label each bottle you provide, that we may give proper acclaim to the skill of the maker.

ABOUT THE COVER

A portion of a Jacquard loom weaving. This portion of the original was displayed in the Herman Toßer Win Stuebe (founded by Lord Ivan's great-great-great-Uncle, Herman Toser), in the late 1800's. If anyone recognizes the subject, and/or knows anything about the remainder of the piece, Lord Ivan Kalinin would like to talk to you. You can contact him in care of:

Jay Toser, 2316 Dixon Street, Stevens Point WI 54481-3939.

VISITATION

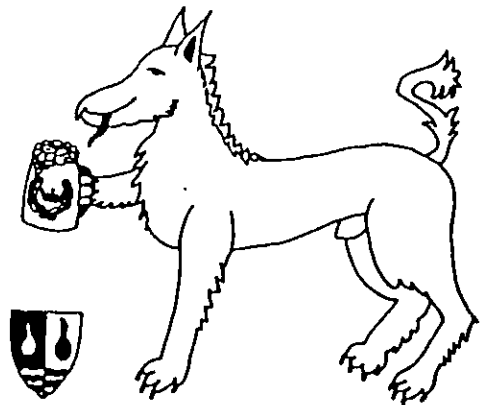
I plan to be at Æthelmearc War Practice, May 21-23. If you happen to be there, stop by and we can swap potables and brewer's fables.

GODISGOODE

My boundless thanks go out to Lord Ivan Kalinin, Lady Therica Ysabeau Talia Anne of Stonegate Manor, Countess Marieke van de Dahl, and Lady Ursula von Liste, who made Scum what it is today. Vivant to you all.

Lord Corwin of Darkwater

Scriba fermentatoris. Fermentator scribael



Still, there were detractors then as now, promoting the perceived virtues of keg beer over bottled beer. To this day, the issue has not been definitively settled.

It is a great custom and general fashion nowadays to bottle ale; but the same was never invented by any true naturalist that understood the inside of things. For though ale be never so well wrought or fermented in the barrel, yet the bottling of it puts it on a new motion or fermentation, which wounds the pure spirits and ... body; therefore such ale out of bottles will drink more cold and brisk, but not so sweet and mild as the same ale out of a cask, that is of a proper age: besides the bottle tinges or gives it a cold hard quality, which is the nature of glass and stone, and being the quantity is so small, the cold Saturnine nature of the bottle has the greater power to tincture the liquor with its quality. Furthermore, all such bottle drinks are infected with a yeasty furious foaming matter which no barrel-ale is guilty of ... for which reasons bottle ale or beer is not so good or wholesome as that drawn out of the barrel or hogshead; and the chief thing that can be said for bottle-ale or beer, is that it will keep longer than that in barrels, which is caused by its being kept, as it were, in continued motion or fermentation.

Thomas Tryon, 1691

Well, everyone's entitled to their opinion. If your opinion happens to favor the portable potable, then walk with pride into the feast hall, uncork your bottle-ale, and enjoy!

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Brewing of bottle ale.

Touching the brewing of bottle ale, it differeth nothing at all from the brewing of strong ale, only it must be drawn in a larger proportion, as at least twenty gallons of half a quarter; and when it comes to be changed you shall blink it (as was before showed) more by much than was the strong ale, for it must be pretty and sharp, which giveth the life and quickness to the ale; and when you tun it, you shall put it into round bottles with narrow mouths, and then stopping them close with cork, set them in a cold cellar up to the waist in sand, and be sure that the corks be fast tied in with strong pack-thread, for fear of rising out, or taking vent, which is the utter spoil of the ale.

Gervase Markham, *The English Hus-wife*, 1615

Beer kept in bottles was quick or carbonated (hence the need to secure the corks, which were not so snug as to hold themselves in place), and had a tendency to keep longer than beer kept in keg. Meads and ciders were also kept in bottle for extended periods (according to Digby).

Mr. Webbes Meath

...When it hath wrought, and is well settled (which may be in about two months or ten weeks) draw it into Glass-bottles, as long as it comes clear; and it will be ready to drink in a Month or two: but will keep much longer, if you have occasion: and no dregs will be in the bottom of the bottle.

Sir Paul Neale's way of Making Cider

...When it is clear enough draw it into bottles, filling them within two fingers, which stop close. After two or three days visit them; that if there be a danger of their working (which would break the bottles) you may take out the stopples, and let them stand open for half a quarter of an hour. Then stop them close, and they are secure for ever after. In cold freezing, set them upon Hay, and cover them over with Hay or Straw. In open weather in Winter transpose them to another part of the Cellar to stand upon the bare ground or pavement. In hot weather set them in sand.

Doctor Harvey's Pleasant Water-cider, ...

...Then skim off the yest clean, and put it into bottles, and let it stand two or three days, till the yest fall dead at the top: Then take it off clean with a knife, and fill it up a little within the neck (that is to say, that a little about a fingers breadth of the neck be empty, between the superficies of the Liquor, and the bottom of the stopple) and then stop them up and tye them, or else it will drive out the Corks. Within a fortnight you may drink of it. It will keep five or six weeks.

Sir Kenelme Digby, *The closet of ...*, London: 1669

DANDELION WINE

Lord Ivan Kalinin

The original recipe comes from *The Wise Encyclopedia of Cookery*.¹ Even though this is really a cookbook, we really like it as a reference because its wine recipes do not use modern ingredients such as tannin, citric acid, or nutrient; rather they use chopped raisins, orange & lemon juices, and orange & lemon peels. The following is no exception.

15 qt.	dandelion blossoms
3 gal.	cold water
1	yeast cake
	Juice of 1 dozen oranges
	Juice of ½ dozen lemons
2 ¼ lb.	raisins



Place the blossoms in cold water and simmer for three hours. Then strain the liquid. Mix it with the sugar. Boil up, then strain through a cheesecloth. When lukewarm, add the yeast cake, and let the mixture stand for two days, skimming it each day. Add the juice of the oranges and lemons with the thinly peeled rinds of both oranges and lemons simmered for half an hour in a little water. There should be 5 gallons in all by measure. Put into a cask, and add the raisins. Leave the cask open for a day; then seal it tightly, and let stand for six months before bottling. The wine improves with aging.

This recipe was followed pretty closely, with a few alterations:

1. The yeast was spread on a slice of toast, and floated on top of the must.
2. We did not skim the must each day, as that would have removed most of the yeast. We kept it tightly covered with a towel to prevent contamination.
3. At the point where there should have been 5 gallons by measure, there were only 4. We added enough water to make 5 gallons.
4. Please note the recipe does not say when the orange & lemon peels and raisins are to be removed. They were left in for two months, and removed at the first racking.
5. The wine was aged in an oak cask, made just for this wine by J. Giacalone, Master Cooper. The cask was not "left open for a day, then sealed." It was fit with an airlock to avoid contamination. We don't

¹*The Wise Encyclopedia of Cookery*, (New York: Wm. H. Wise & Co., Inc., 1949), 388.

think the cask could have been sealed anyway, as the must continued to ferment vigorously for two weeks.

6. The wine was racked at three months, at six months, and bottled (a week ago) at nine months.

PERIOD USE OF INGREDIENTS:

Dandelions: They are period. However, we used the North American species, *Taraxacum officinale*, instead of the European species, *Taraxacum laevigatum*. The European variety is "very similar to the common species, but smaller with red, shorter beaked fruits and more deeply and finely cut leaves..."²

There is also a Russian variety that has a much greater quantity of latex in its roots, high enough that it was considered as a substitute for the rubber plant during World War II.³ Whether this would affect the taste of Dandelion blossom wine is a point of argument beyond the scope of my research.

Water: We used well water from my parent's house, instead of the chlorinated city water we have, since it can be tasted in our wines. However, the well water was drawn with an electric pump — a feat not likely in period.

Sugar: We used store-bought, purified, white, cane sugar, imported from Hawaii. Except for the "Hawaii" part, this kind of sugar was period.⁴

Oranges & Lemons: These two fruits were known only very late in period. Although oranges were brought to Europe by the Crusaders, they were almost certainly the sour orange, *Citrus aurantium*. Sweet oranges (such as we used), *Citrus sinensis*, and lemons, *Citrus limon*, were not seen in Europe until about 1494 when they were imported to England by the Portuguese.⁵

Raisins: They were very commonly used to add body and tannin to "country" wines, particularly honey, flower, banana, orange or root crops.⁶

²Encyclopædia Britannica, 1944 ed., s.v. "Dandelion."

³Ernst Artschwager and Ruth McGuire, *Contribution to the morphology and anatomy of the Russian dandelion (Taraxacum kok-saghyz)*, (Washington DC: U.S. Department of Agriculture, 1943).

⁴Alys Katherine of Ashthorne Glen [pseud.] "On Powdered Sugar," *Tournaments Illuminated*, 91 (Summer 1989): 20-21.

⁵Encyclopædia Britannica, 1944 ed., s.v. "Oranges" and "Lemons."

⁶Donald Ace and James Eakin, *Winemaking as a Hobby*, (Pennsylvania State University College of Agriculture, 1977), 16, 18.

bottles and other vessels made of leather in order that his work may be identified.

London Letter Book G, 1373

But all bottles were not created equal. Although initially rare and quite expensive, bottles made of pale green Roman glass, *waldglas* from the forests of Germany, and Venetian glass were becoming more readily available by the 15th century. Stoneware bottles were also in use, and as the skill of the bottlemakers improved, the bottles were used more frequently to store potable beverages. By the early 17th century, the practice of putting mature beer in bottles was well established.



The true bottling of beer.

When your Beer is 10 or 12 dayes olde, whereby it is growne reasonable cleare, then bottle it, making your cokes very fit for the bottle, and stoppe them close: but drinke not of this beer, till they begin to work againe, and mantle, and then you shall find the same most excellent and spritely drinke: and this is the reason why bottle ale is both so windy and muddy, thundering and smoking upon the opening of the bottle, because it is commonly bottled the same day that it is laid into the cellar; whereby his yeast, being an exceeding windy substance, being also drawn with the Ale not yet fined, doth incorporate with the drinke, and maketh it also very windy: and this is all the lime and gunpowder wherewith bottle ale hath beene a long time so wrongfully charged.

Hugh Plat, *Delights for Ladies*, 1609

The use of corks to stopper the beer bottles, which were bulbous little things, was apparently common, as Plat, Markham, and Digby all mention the practice.

Villanova includes a recipe for *Wine that strengthens the whole body*. It calls for 1 dram each of cubibs, cloves, ginger, and raisins per 3 pounds of the best wine (using the slow boil method) and 3 ounces of rosewater and sugar. He says it is good for many ailments including ailments of the womb, which prevent women from conceiving children. His recommended dosage is 2 ounces or less every morning and evening. *In the Closet of the Eminently Learned Kenelme Digby, Kt., Opened*, Sir Digby uses the same ingredients for the taste, not for medicinal reasons. Or does he? ...

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THE TRUE BOTTLING OF BEER

Lord Corwin of Darkwater

A keg of beer is a wondrous sight indeed, but somewhat impractical if you think about it. The modern six-pack is so much more convenient (and fits so well in those Coleman thingies you see at the War). How can a proper Medievalist reconcile these two worlds, seemingly at odds with one another?

Fortunately, bottled beer is (just barely) found within the period in history whose ideals we seek to emulate. The earliest beer bottles were undoubtedly made of leather. A cheap and workable medium, leather made excellent bottles — as long as you weren't planing on long-term storage. For that, you still had to rely on the trusty keg. Still, the use of leather for containing beverages was widespread, and gave rise to some terms that survive to this day, such as *bootlegger*.

...came good men of the mistery of bottlemakers before the Mayor and Aldermen, and prayed that two or three of the better sort of the said mistery might be elected to rule the mistery and present those found making defective bottles. Their prayer granted and ordinance made...that every bottlemaker shall place his mark on

Yeast(s): Yeast is not mentioned as a separate entity until Louis Pasteur discovered it in 1857. We have discovered the best tasting wines are produced by using two different strains of yeast during fermentation. A bread yeast to start during primary fermentation; wait until the must starts to make the room smell "bitter"; strain into a secondary; add a true wine yeast (preferably a Sherry yeast); fit airlock; rack every two months; and wait.

Cleanliness: We have used modern sterilizing techniques on all of our equipment, bottles, and even on the fruits we harvested. We have had bad luck in the past with both wild yeasts, and 'flowers of wine' infections. We soak all harvested fruits in sterilizing solution for 24 hours before vintning.

Incidentals: We introduce yeasts in the primary fermentation floating on toast, only because my Grandfather started his wines that way. This probably adds some nutrients for the yeast to start on, though this is not proven. We used Oranges and Lemons, in a ratio of 2 to 1, plus the pulp and grated rind to add acidity and micro-nutrients for the yeast to grow.

The wine usually goes through a malo-lactic fermentation at about six months. At that time, the color changes from a very light straw to a deep honey color; the body gets much stronger; and if you've bottled this wine beforehand, it will become a sparkling wine when opened. The oak cask adds a slight reddish blush, and causes the 'bloom' of flavors when you taste the wine. If you detect a spicy flavor, similar to cinnamon or ginger, this is really the flavor of the Dandelion blossoms themselves.

To sum it up, this is a simple country wine which doesn't use any really fancy ingredients. This wine could have been made any time after the 1500's, and we find the results most pleasing. You can see why we traditionally only give out bottles as wedding gifts.

FROM THE KITCHENS OF CASTLE GILLYWICK

WILLIHILDA THE KITCHEN WENCH

Lady Therica Ysabeau Talia Anne of Stonegate Manor

The joys of Twelfth Night. Singing, dancing, drinking, receiving our winter gifts. "Alas," I sighed, "t'is not for me."

"Wiiiiiiiiihiiiiidaaaa!"

"Yes, m'lord Cook?"

He bore down on me like a bull in a cow herd. "Have you finished the wassail?"

'I let my arm droop and assumed a weary position. "Aye, m'lord Cook." I waved the spoon at the bowl of egg whites, where they stood stiff and white. *Alas, I thought, t'is been a while since I've seen anything that stiff.*

Cook slapped me back to daylight. "Hurry, hurry! The Lord wishes to taste the stuff, to make sure it is not bitter like last year's"

Ah, yes, I thought, *last year he would not let us share the wassail. 'Twas little wonder it was bitter, what with the rat lying at the bottom of the kettle.*

I put the egg whites aside and turned to the yolks, beating them until they were light and golden in color. *like Micah's hair, I thought happily until Cook shook me again.*

"Girl, t'will be tomorrow before you finish. Here, give me that! Go baste the geese on the spit." He took the bowls of eggs and began mixing the wassail in a large kettle.

I enjoyed basting the geese on the spit. It was warm by the fire and the juices from the roasting birds ran crackling into the flames. I loosened the laces on my bodice and sneaked a glance at Cook. He was shouting at Ham and Boy, telling them to bring him spirits from the cellar. When his back was turned, I tweaked a piece of roasted gooseflesh from the tail. It was delicious.

Boy ran back from the cellar, his arms full of dusty crocks. "About time!" roared Cook. He shifted his glare to me. "Willihilda! Watch those geese!" Obliging I turned the spit and stroked the birds with basting juices.

Everyone was running about the kitchens, preparing for the evenings festivities. The Earl and his wife were on their way, along with other nobles in their fancy clothing and haughty airs. Rumor had it even the Duke was perhaps going to come! *Maybe, I thought with a secret smile, in all the commotion I'll be able to slip away and see Micah at the smithy's.*

"Is the wassail ready?"



world countries. Check out all information available about the herb before you try it. To help you in your search for love potions, I have enclosed a list of herbs that were thought to be aphrodisiacs at one time or another and by one culture or another:

Almonds	Anise Seed
Basil	Bay leaves and seeds
Calamint	Calamus Root
Caraway Seed	Cardamom
Cloves	Cubib berries*
Cumin Seeds	Fenugreek Seeds
Figs	Garlic
Ginger	Ginseng Root
Ivy-leaved cyclamen root*	Jasmine
Juniper berries	Nasturtiums
Orchis satyrium root*	Parsley
Rosemary	Roses and Rosehips
Rue	Sage
Savory	Pansy
Tarragon	Thyme
Tormentil*	Vervain*
Violet	

Note: Fennel root is used in English Sack along with rue.
Cyclamen root is better known as sowbread.
*Supposed to be especially potent.

The methodology used to add the herbs to wine is discussed by Arnold of Villanova (1235-1311) in his "Book on Wine", printed in 1478. Three methods were used. He says:

The first and better way is to boil the spices or herbs in a definite quantity of must until one eighth of the must is consumed. Skim it and let it stay overnight, and in the morning strain it through a linen cloth. Thereafter mix it with other must of which you take as much as suits your taste, put it in a cask and cover the bung-hole with a dish which should be slightly raised on one side. Keep it this way until the wine has fermented. Then close the bung-hole and use the wine whenever you need it.

The other way is to take the herbs fresh, or if you do not find them green or fresh, put them dry and ground into a small linen bag. Put this in a pot with white must, boil until it foams and then mix it with another wine. And when it has become clear take as much as you need.

The third way is to boil such matter in old wine on a slow fire and this can be down rapidly at any time. And such a wine can be used whenever it is needed, either pure or with water.

He also goes on to say that one must consider the flavor of the herb or spice. If it is too bitter, one must add sugar or virgin honey.

The earliest and most medically sound herbal (by today's standards) was written by the Greek physician, Dioscorides, *De Materia Medica* in 50 AD. This same book was rewritten under new titles, paraphrased, and added to by many other authors during the middle ages. The new authors included local lore, which had no scientific merit (which is unfortunate for the person treated by these remedies, but is great for historical value). From the Dioscorides, we learn that the orchid root was considered to have powerful effects, but that he personally wouldn't vouch for it.

Saturion (*Ophrys* sp.)

Satyrion, but some call it Trifolium...This one ought to drink in black hard wine for ye Opisthotonon, & use it, if he will lie with a woman. For they say that this doth stir up courage in ye conjunction.

It was also used to make Salep, a Turkish aphrodisiac tea, through the nineteenth century. (Almost 2000 years! Someone must have thought that it worked.)

Something else that has been around for a long time is the idea that an herb should be used on the organ that it most resembles. Culpepper called it the Doctrine of Signatures, but there is evidence that early Anglo-Saxons and other cultures used this philosophy. Thus, many aphrodisiacs are roots shaped like the phallus. Other herbs, purported to have aphrodisiac properties, are seeds containing Vitamin E. Otherwise, science has not proven or disproven that aphrodisiacs work.

In your own efforts to recreate the beverages of the middle ages, you will find many references to herbs in the manuscripts. BE VERY CAUTIOUS! First of all, translations may be inaccurate. Secondly, common names of old world plants have changed. Dover Books reprinted Gerard's herbal, describing some of the changes. An example is the violet, which has over 200 species. Gerard's violets were edible Johnny-Jump-Ups, also used in Victorian edible flower cooking. Your backyard violet is the American Wood Violet, which is also edible, but different from Gerard's. The same holds true for the marigold. Gerard's marigold was the *Calendula officinalis*, not the African Marigold *Tagetes* sp. found in every American seed catalog. The botanical names in italics are the best way to identify plants.

Incidentally, Gerard wrote his herbal in 1597. He is also thought to have copied Dioscorides' Herbal, adding an interesting section stating that he actually witnessed Barnacle geese hatching from a Barnacle tree, not from eggs as we now believe. (Which leads to the question "Do Canadian geese hatch from Maple trees?") Sorry, I digress. But it illustrates beautifully that one must not believe everything one reads, especially while doing medieval research.

Again, use caution with herbs that are not common. Be sure your supplier is not using toxic pesticides, especially on imports from third

Cook stood as tall as he possibly could, his belly straining at his laces. "My Lord! My Lord! There's no need for you to be here!"

"Is that it?" The Lord of Castle Gillywick peered into the large pot Cook had been stirring. "Well, it definitely smells better than last year's. Let me taste."

"My Lord, let me taste first, to make sure it is pleasing." Cook motioned angrily behind his back for someone to bring him mugs. We all pretended not to see. The geese needed basting badly.

Cook finally snatched clean mugs from a passing scullery. "Here, my Lord, try this." He dipped the mugs into the kettle and passed one to Lord Gillywick.

Lord Gillywick sipped gingerly at the wassail, then his face relaxed. "Good, Cook, good. Much better than last year's."

Cook sipped at his, then rolled his eyes slowly like he does when he is testing something. "Perhaps a bit more sherry, my Lord?"

Lord Gillywick sipped the mug again. "Perhaps. Let's try it."

They uncorked another bottle of sherry and poured it in. Their mugs, drained of their contents, dipped into the wassail for a refill. "I don't know," mused Lord Gillywick. "It needs a touch of _ of _"

"Brandy?" suggested Cook.

"Oh, yes!" beamed Lord Gillywick. "Give it a try."

Cook pried the wax off the brandy crock and poured it in. "Now, my Lord, how does that strike you?"

"Fine, fine," said Lord Gillywick. "But perhaps some more spices?"

"Spices!" Cook slapped his forehead with his palm. "Spices! My Lord, truly the wisdom of the ages rests on your brow. Spices!" He bustled to the chest where the spices were locked, muttering to me as he passed, "Girl, watch those birds! They're getting burned!" I turned the spit and regarded the geese with a critical eye. Perhaps they were a bit dark.

Cook carefully measured the spices into his palm and sprinkled them into the wassail, then stirred it. "Now, my Lord." They both dipped their mugs again.

"Wonderful, wonderful." enthused Lord Gillywick. "I have always said you had the touch of an artist with spices. But perhaps _ maybe _"

"I believe," said Cook slowly, wisely, one finger placed beside his large nose, "the spices have obscured the taste of the sherry. Only a bit, though."

"Oh, just a bit," said Lord Gillywick. But with the Abbott visiting today _ He winked broadly at Cook.

"Nothing but the best for the Abbott," said Cook. He tipped a bottle into the kettle. "The last of the sherry, my Lord," he said mournfully.

"Nothing but the best for the Abbott," agreed Lord Gillywick with a nod of his head. They dipped their mugs again and raised them to each other. Suddenly I noticed a wing of one of the geese had singed. *Mustn't have that!* I thought, *not with the Duke perhaps on his way!* I quickly twisted the wing off the goose and slipped it into my apron. Neither Cook nor Lord Gillywick noticed.

Just then the outside kitchen door blew open and the Abbott came in, his robes bright against the light of the wintery afternoon sun. "Well, what have we here?" he boomed heartily, his plump fingers laced across a belly even vaster than Cook's. "A touch of the wassail?" I bobbed a curtsy and crossed myself quickly, my hand coming to rest over the goose wing in my apron. But he never noticed me.

"Abbott Walford! Come, have a seat! A mug for the Abbott!" Boy dropped a mug onto the table in front of the Abbott, jerked his head quickly in a bow and dashed back into the shadows. I noticed he had a loaf of fresh-baked bread tucked into his shirt.

The Abbott dipped his mug into the wassail and drained it quickly, then dipped again. "Much better than last year's, Inglebret," he said approvingly, his eyes twinkling. The second mugful disappeared as quickly as the first and was soon followed by a third. I realized that the other wing of the goose looked out of place by itself and so I tweaked it off and placed it by its twin. Much better.

By now the Abbott was quite as tipsy as Lord Gillywick and Cook. "A prosperous year to you, my Lord Gillywick," he shouted, raising his mug. Lord Gillywick and Cook raised theirs and Cook shouted back, "And may health follow you like a bill collector throughout your days!"

Lord Gillywick nodded vigorously, "Of course, of course! And may_ may_ good things happen many times to you both!" He hiccuped loudly and his eyes squinted as he tried several times to dip his mug into the wassail.

I noticed I had been negligent in my spit-turning and that the wingless goose was now slightly singed on the legs. *That won't do at all,* I thought virtuously, *especially if the Duke does come to Castle Gillywick tonight!* I pulled both legs off the goose (so that it would look balanced) and tucked them away with the wings. After all, I didn't mind eating meat that was only a tiny bit singed.

Just then Lady Aldirande Gillywick came through the scullery doors. "Inglebret?! Inglebret!" She caught sight of him at the table with the Abbott and Cook. "What are you doing? What are you doing?!" By now she was beside herself with righteous anger. "Here you are, in your cups already, and none of the guests have arrived! Shame, shame on you all!"

10. Fuggle, Saaz and Bullion

- ☐ types of barley
- ☐ types of bottles
- ☐ types of hops
- ☐ brands of malt extracts



HERBAL MUSINGS

~~~~~

Ah, it's springtime and a young person's thoughts turn to that of love. So, what does that have to do with brewing and vinting? Plenty! Wine traditionally has been laced with herbs, thought to have aphrodisiac properties. In addition, intoxicants release inhibitions.

From the very earliest of times, there has been a market for potions of love. In fact, love potions, spells, and charms have been published in just about every herbal and book of wortcunning since writing has been around. Eastern and Arab cultures also wrote books on the subject of love, but did not have to hide it from the church in medicinal texts. (See *Kama Sutra* by Vatsyayana Malanaga, *Book of Exposition in the Science of Coition* by Jalal al-Din al-Siyuti, and *Perfumed Garden* by Sheik Neftawi).

In the early middle ages, the average person knew very little about medicinals, except for home remedies. Peddlers tried to sell any love potion they could. Unfortunately, it included poisonous substances as well. It was so bad that in 1310, the Council of Treves forbade the use of love potions. Among the most common poisonous substances used, were the mandrake root and cantharides (derived from a beetle). Cantharides, a genital irritant, caused a particularly nasty and violent death. These potion peddlers earned the name of *veneficiae* or poisoner. Still, these same love potions were used into the seventeenth century. (Aren't people gullible?)

The same church that prohibited love potions also invented them. Through the monasteries, the art of winemaking and the making of other alcoholic beverages was studied. Herbal remedies and cordials were also made. There is even an account from Matthias L'Obel, a seventeenth century herbalist, disclosing the results of one such discovery. It seems that the local monks made a cordial that day of rocket cress. Upon testing it, they are purported to have fled the monastery and ravaged every woman in the nearby village. (The dangers of every day medieval life...) However, their medicinal notes would have reported none of this. It is likely to have been said that rocket cress will "restore one's virility after a long illness". Many such euphemisms were used during the middle ages.

2. **malt**

- ☐ an herb that sweetens the beer
- ☐ dried, germinated barley
- ☐ a bottom fermenting yeast
- ☐ a very young ale

3. **grut or gruet-**

- ☐ a filter
- ☐ a mix of bitter herbs
- ☐ a Scottish barley-oat ale
- ☐ a shed where barley is germinated and dried

4. **sparge**

- ☐ to let the barley sprout
- ☐ to let the beer age
- ☐ to rinse the boiled barley
- ☐ to clean out the keg

5. **mash**

- ☐ a press that separates liquid from the boiled barley
- ☐ a mixture of grain and hot water
- ☐ what the beer is called, once it's in the bottle but before it ages

6. **braggot**

- ☐ a type of beer stein
- ☐ a bucket with a sieve bottom
- ☐ a 66-gallon barrel
- ☐ a mead-beer hybrid

7. **barm**

- ☐ the sludge at the bottom of a keg
- ☐ the scum at the top of a keg
- ☐ the chaff, or outer layer of the barley
- ☐ a type of spigot or tap for a barrel

8. **Digby**

- ☐ a Shakespearean character who drank too much
- ☐ an Elizabethan knight who wrote down beer and mead recipes
- ☐ an English town famous for its stout and porter

9. **lager**

- ☐ a dark, sweet beer
- ☐ any top-fermented beer
- ☐ any bottom-fermented beer
- ☐ any German beer

She snatched Lord Gillywick by his ear and Cook by his, lifting them to their feet with little effort amid cries of pain and outrage. The Abbott smiled happily on the scene. "You, too," she snapped at him. He nodded hastily and stood, nervously smoothing his gown over his belly.

She pushed them in front of her like children, through the outer kitchen door and into the snow-mucked midden courtyard. She pushed Cook into the midden heap, where he landed with a surprised look. Lord Gillywick she shoved into a snow-covered pile of straw, and she wagged her finger at the Abbott. "Shame!" she said one last time. "Stay here until you can all walk a straight path!" She slammed the door in their startled faces.

She stormed back into the kitchens and we all contrived to look innocent. Peering into the wassail kettle, she shrieked, "There's but half a kettle full! I will never be enough to serve the wassailers!"

I nodded. "And Cook said they had finished the sherry," I added helpfully.

"And the brandy, too," piped up Boy.

Lady Gillywick shrieked again. "What am I to do? And the Duke might be coming!"

"Perhaps, my Lady," I offered timidly, "some apple cider? To round it out?"

"What? What? Cider you say?" She came over to me and looked at my face. "Who are you?"

"Willihilda, my Lady." I bobbed another curtsy.

"Cider. Cider. Yes, that might work." She whirled back to the table, her long gowns pulled up protectively from the floor. I pinched Ham as he went by and he nodded and ran to the cellar, coming back in a few moments with a dusty keg of cider.

I left the geese basting on the spit and came to my Lady.

"Like this," I said, pouring the cider into the wassail and stirring it slowly. She leaned over and sniffed. "It does smell better than last year's..." I carefully wiped the Abbott's mug on my skirt and gave it to her. She dipped it into the wassail and tasted it. "Not bad," she said, savoring the taste and licking her lips. She drained the mug and dipped it again. "Not bad, Willihilda. Perhaps this will work."

Just then the back door opened and Cook, Lord Gillywick and the Abbott peeked in. "Out!" shouted Lady Gillywick, waving her empty mug at them. "Out until I say!" They slammed the door in their haste, causing little plumes of snow to puff from the edges.

"Now the geese." Lady Gillywick went to the fire and inspected them critically. "Not bad, not bad\_ but what's this?" She pointed at the bird with no wings or legs.

"Diseased, my Lady," I said sadly. "But the body should be sound."

"Diseased?!!" Lady Gillywick shrieked again. "Throw it out! I will not serve a diseased goose to the Duke! Out!! Behind us I heard the kitchen door slam again.

"Yes, my Lady," I murmured. "Indeed, you are probably wise to do so."

The wassail was not bitter this year (although Cook, Lord Gillywick and the Abbott nursed headaches with little sympathy from Lady Gillywick) and Micah and I had a lovely feast of roast goose with the last bottle of sherry from the cellar. Sometimes it pays not to clean so well.

### WILLIHILDA'S WASSAIL

|         |                  |
|---------|------------------|
| 1 cup   | water            |
| 4 cups  | sugar            |
| 1 Tbsp  | nutmeg           |
| 2 tsp   | ginger           |
| 1/2 tsp | mace             |
| 6       | whole cloves     |
| 6       | allspice berries |
| 1 stick | cinnamon         |



Mix above ingredients into a syrup mixture.

1 dozen eggs

Beat the dozen egg whites until stiff. Separately beat the egg yolks until light in color. Fold the egg whites into the yolks. Strain the syrup mixture into the eggs, quickly combining.

4 bottles sherry  
2 cups brandy  
1 1/3 quarts apple cider (optional)

Heat these three ingredients, add to the egg mixture, and serve.

For those who prefer less potent drinks, mulled cider is nice. Heat cider and add stick cinnamon, whole allspice and ground nutmeg to taste.



### VOCABULARY QUIZ: BREWING

Countess Marieke van de Dahl

#### 1. wort

- ☐ a type of barley
- ☐ a knot of wood on a keg
- ☐ the scum left in the bottle
- ☐ unfermented syrup derived from boiled grain

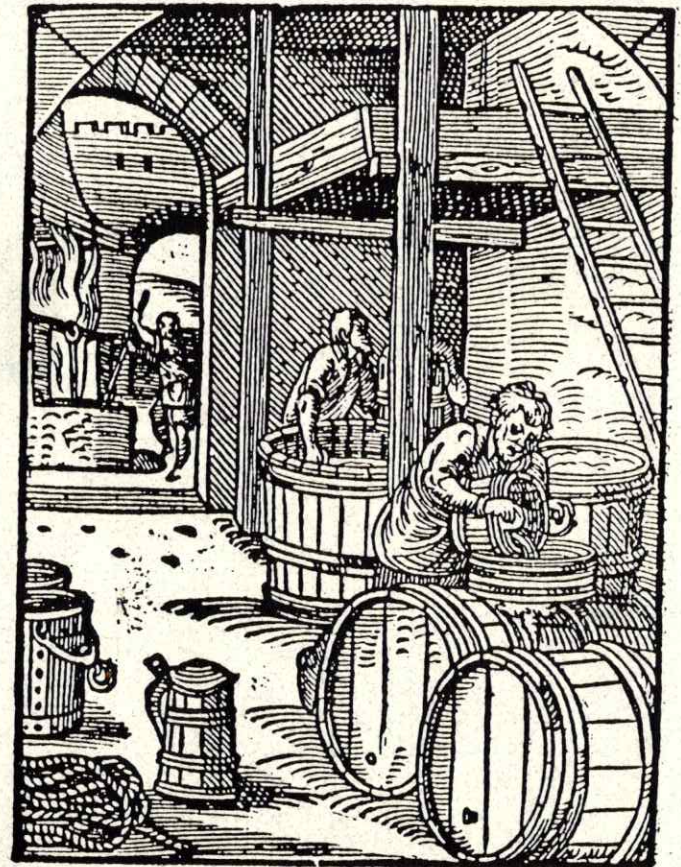


# SCUM

NEWSLETTER OF THE BREWERS GUILDS OF ÆTHELMEARC AND THE EAST

NUMBER 10

SUMMER, AS XXVII



Der Bierbreuwer.

# SCUM

Newsletter of the Brewers Guilds of Æthelmearc and the East  
c/o Douglas Brainard, 45 Southwind Way, Rochester, NY 14624



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## THEIR ROYAL MAJESTIES

Tsurunaga &amp; Genevieve

## THEIR SYLVAN HIGHNESSES

Judith &amp; Bear

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6. Pour cool wort into starting tank, straining through cheesecloth. Specific gravity should be 1.060 at 94° F. (We would have floated an egg on top to check this, but we used our last egg for the skimming in step 4!)
7. After 48 hours in the starting tank, rack it into the secondary fermenter. Allow to ferment to completion (10 days). Bottle. These bottles have aged for 3 months.

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## SECRETS IN DISTILLATION

### 13. SPIRIT OF HONEY

Put one part of Honey to 5 parts of water: when the water boyleth, dissolue your Honey therein, skimme it, and hauing sodden an houre or two, put it into a wooden vessell, and when it is but bloudwarne, set it on worke with yeast after the vsual manner of Beere and Ale: runne it, and when it hath lyen some time, it wil yeeld his Spirit by distillation, as Wine, Beere and Ale will doe.

**Sir Hugh Plat**

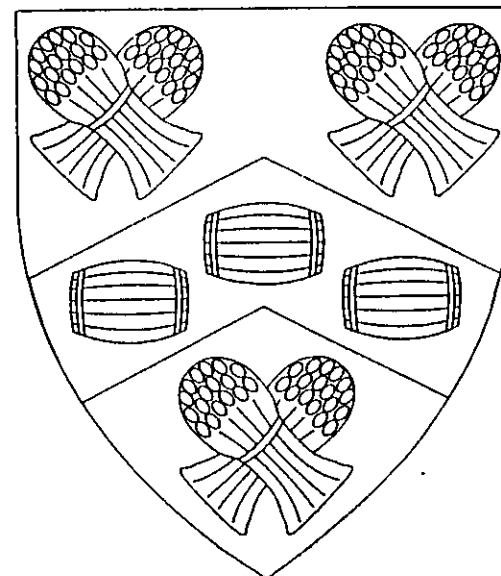
*Delights for Ladies. to adorne their Persons, Tables, Closets, and Distillatories: with Beauties, Banquets, Perfumes & Waters.* London, 1609



within the same that where all Mistiers and Craftys of the said Citee have rules and ordenaunces by youre grete auctoritees for the comon wele of this honorable Citee. ... But as for bruers of Bere as yet beene none Ordenaunces nor Rules by youre auctorites made for the common wele of the saide Citee for the demeanyng of the same Mistiere of Berebruers For lack of which ordenaunces and rules the people of this Citee myght be gretely disceyved as in mesure of Barelles Kilderkyns and Firkyns and in hoppes and in other Greynes the whiche to the saide Mistiere apperteynen Forasmache as they have not ordenaunces ne rules set amongis theym like as other occupacions have. It is surmysed upon theym that often tymes they make their Bere of unseasonable malt the which is of little prise and unholosome for mannes body for their singular availe. Forasmoch as the comon people for lacke of experience can not knowe the perfittnesse of Bere aswele as of Ale. Please it therfore youre said lordshipp and Maistershippes the premises tenderly considered to enact and establishe that from hensforth no man of what degre or condicion he be take upon hym to sill any Bere within the Citee of London by Barelles, Kilderkyns or Firkyns but if the barell and other vessell conteigne after the assize accordyng to an Acte late made by the Auctorite of a Common Councell entred of Recorde in the Cambre of the Yeldhall that is for to say the Barell XXXVI galons, the Kilderkyn XVIII galons and the Firkyn IX galons upon payne of forfeiture of the same vessell. ... And also that no manne nether Freman nor foreyn take upon hym to brewe any Bere or sill any Bere within the Citee aforesaide or brew Bere out of this Citee and sill it unto any personne of the said Citee to be dronke within the same but if it be made of sesonable malt, hoppes and other greynes....

Meanwhile, the Brewers Company was granted the following Arms in 1468, by Clarenceux King of Arms:

**Gules, on a chevron argent between three pairs of barley garbs in saltire Or, as many tuns sable hooped Or.**





And then, in 1493:

*... came the Wardens and other good men of the Art or Mistery of Berebruers before the Mayor and Aldermen and presented a petition to the following effect: That two persons submitted to them may be admitted as Wardens of the Fellowship for the ensuing year, and be sworn in the Court of the Guildhall, called the Mayor's Court, to rule the Craft and see that its ordinances are observed; and that henceforth the Rulers and Governors of the Fellowship before going out of office, calling unto them six or eight honest members, shall choose Rulers and Governors for the following year; that anyone so chosen and refusing to take office shall forfeit 40/-, one half to go to the Chamber and the other to the use of the Fellowship.*

*That no one of the Craft send any wheat, malt or other grain for brewing to the mill to be ground, nor put any hops in the brewing unless it be clean and sweet, under penalty of 20/-.*

*That the said Rulers, with an officer of the Chamber appointed for the purpose, shall search all manner of hops and other grain four times a year or more, and taste and assay all beer as well as survey all vessels used for beer.*

*That no member take or embesille the vessles belonging to another member, under penalty.*

*That no member take into his service any one who had been proved by the Fellowship to be an 'untrue or a decyvable servaunt in mysycaryng or mystailing' between his master and his customers....*

*That the Rulers and Governors duly report to the Chaimberlain the result of every search within 14 days.*

*That they render their accounts to the new Rulers within a month of going out of office.*

*Their petition granted.*

That being said, we now come to the Brewer's Guild of Æthelmearc. How do we compare?

## REFERENCES

Henry Gough and James Parker. *A Glossary of Terms Used in Heraldry*, Gale Research Company, 1966

H. A. Monckton. *A History of English Ale and Beer*, London: The Bodley Head, 1966



In many of his mead recipes he mentions, in all possible combinations, the herbs and spices I used for this braggott.

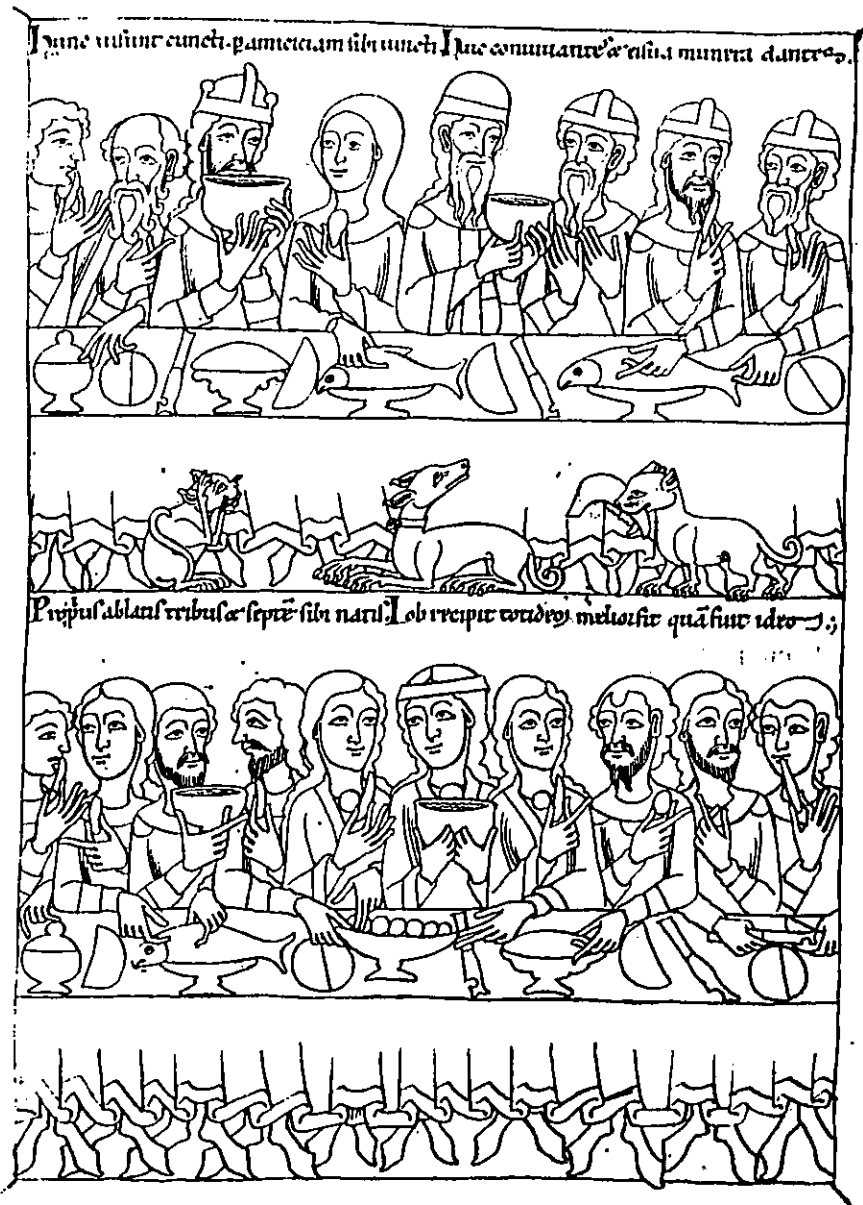
Although we have no way of knowing what braggott tasted like in medieval Wales or Renaissance England, I think that "Baron's Best Braggott" is a reasonable guess based on the information that is currently available.

## INGREDIENTS (5 GALLONS)

|         |                           |
|---------|---------------------------|
| 5.5 lbs | British pale ale malt     |
| 8 oz.   | British crystal malt      |
| 4 oz.   | chocolate malt            |
| 6 cups  | honey                     |
| 2 oz.   | Fuggles hops              |
| 1 large | egg white                 |
|         | rosemary tops             |
|         | thyme                     |
|         | sweet marjoram            |
|         | mint                      |
| 2 lumps | ginger                    |
| 1 stick | cinnamon                  |
| 6       | cloves                    |
| ½ tsp   | mace                      |
|         | (in all, 1¼ oz. of spice) |
| 1       | liquid ale yeast          |

## PROCEDURE

1. Grind all grains. Digby says, "Have a care the malt be not too small ground; for then it will never make clear ale" (p. 105).
2. Heat 2 gallons + 1 cup (33 cups) of water to 161° F, add grain. The addition of the grains should drop the temp. to 150°. Maintain mash at 150° F for 2 hours, stirring several times (we used the oven, on low setting, to maintain an even temperature).
3. Strain the mash into a clean bucket, then sparge with 2 gallons hot (160° F) water until it runs clear.
4. Transfer this wort into an enamel pot and bring it to a full boil, stirring often. Then add the honey, and then the egg-white, which will help with the skimming of the honey-scum.
5. Still stirring, boil the wort for 45 minutes, then add hops. Boil for 15 more minutes, then add spices and herbs. Boil for an additional 30 min. (1½ hours total). Remove from heat and allow to cool.



## THE GREAT CHARTER OF THE BREWER'S GUILD OF

### THE PRINCIPALITY OF ÆTHELMEARC

There being no organization in the Principality of Æthelmearc devoted to the advancement of the Art & Science of producing medieval drinkables, we petition the Coronet of Æthelmearc to charter an Æthelmearc Principality Brewer's Guild.

Our craft shall be defined as the brewing, vintning, distilling, and compounding of period alcoholic drinkables.

Our Guild exists to teach the craft, to spread camaraderie, inspiration, and information, and to aid in the judging and acknowledgment of those in the craft.

Our aims are:

- ◆ To strive for the advancement of our craft as both a science and an art.
- ◆ To aid our members to better themselves in our craft, and to inspire them to pass on their knowledge to others.
- ◆ To serve the Principality and its members as it can in competition and education.

This Guild is to be governed by the Guildmaster and the Guild Bylaws.

Thus do we ask Their Serene Highnesses, Yngvar and Hodierna, to approve and bless our humble Guild.

This at Pax Interruptus 14, held in the Barony of Thescorre on the 14th of July, A.S. XXV.

### THE BYLAWS

- i. As we are all brewers, we should strive to produce high quality products first and foremost.
- ii. As we are historians, we should endeavor to recreate authentic beverages of the Middle Ages based on our mutual and singular research and understanding of our craft and the Middle Ages.
- iii. As we are law-abiding citizens, we should keep it legal in all aspects from production to consumption.
- iv. As we are volunteers, none of the first three points should be allowed to dominate to the point of causing problems within our guild.

## ZINFANDEL

LADY Katarina Vignéra de Salerni

Wine has been an important part of civilization for virtually all of recorded history. No one is exactly certain when the art of making wine first developed, although archaeologists have discovered accumulations of grape pips, accepted as evidence of the likelihood of winemaking, dated as early as 8000 B.C. in certain areas of the Middle East. Evidence of cultivated vines is found in the same regions dating as far back as 5000 B.C.<sup>1</sup> Among the earliest artistic evidence of wine, and the process by which it is produced is from ancient Egypt, in particular, there is a famous Egyptian frieze from the tomb of Kha'emwese which depicts a vineyard, and servants in the process of making wine.<sup>2</sup> According to Greek legend, the inventor of wine was Dionysus, the son of Zeus and Athena. (Also called Bacchus by the Romans.)<sup>3</sup> Throughout the time period of the S. C. A., wine was an integral part of medieval life.<sup>4</sup> Its influences can be seen in many areas, from economics and trade, to the church, and from the Courts down to the peasants.

Throughout its history, the primary source of wine has been grapes, particularly the strains in the "vitis vinifera" family, which originated in the Middle East.<sup>5</sup> These grapes are unique in that they are the only fruit which naturally possess the proper acid and sugar content to yield a good balanced wine without the addition of other ingredients.<sup>6</sup> Most of the major grape varieties in use today are probably descendants of vines brought from the Middle East thousands of years ago. These have been refined and bred by winegrowers over the centuries, diverging into many different subspecies. One possible exception to this is the Zinfandel grape. There is some disagreement as to the exact origin of this grape, however it is generally thought to be a variety native to California. Some experts believe Zinfandel to be related to the Sicilian Primitivo grape.<sup>7</sup> Another source indicated that Zinfandel may be related to a vine imported to California from Europe by Count Agoston Haraszthy around the middle of the nineteenth century.<sup>8</sup>

This wine represents my first attempt at making wine from fresh wine grapes. I, together with a group of other amateur wine-makers, shipped in 1500 pounds of Zinfandel grapes from California. We crushed them into several 30 gallon plastic primary fermenters, sulfited the must, and

<sup>1</sup>Vintage, by Hugh Johnson (Simon & Schuster, New York, 1989), p. 17.

<sup>2</sup>Ibid, p. 31.

<sup>3</sup>The Art of Making Wine, Stanley F. Anderson & Raymond Hull (New York, 1970), p. 1.

<sup>4</sup>The Fruits, Herbs and Vegetables of Italy, by Giacomo Castelvetro, written in 1614, translated by Gillian Riley, 1989. (Viking Penguin, Inc. 1989).

<sup>5</sup>The Art of the Wine Maker, ed. by Serena Sutcliffe, (Philadelphia, 1981), p. 12.

<sup>6</sup>The Art of Making Wine, op cit., p. 4.

<sup>7</sup>The Art of the Wine Maker, op cit., p. 14.

<sup>8</sup>The Great Book of Wine, ed. by Edita Lausanne, (Switzerland, 1970).

## THE BARON'S BEST BRAGGOTT

Baron Cenwulf Bearwes

What is "braggott"? Braggott is a beer/mead hybrid called "bragawd" in medieval Welsh literature (see Monckton's History of English Ale and Beer, p. 31) and called "Bragot" in Sir Kenelm Digby's recipe book, "The Closet Open'd," (Mr. Wehl's Ale and Bragot, p. 107-8).

How did I make it? Procedure details follow. I deviated from authentic medieval procedure by using sterile technique, modern cooking equipment, and modern carboy and bottles. These things were done to ensure a consistent, healthy, tasty beverage.

What did I make it with? Recipe follows. All ingredients were period: yeast, hops (European variety), raw honey from mixed flowers from a local beekeeper. The barley was an imported British variety. I used liquid yeast because I thought it would be closer to harm. The herbs were fresh, and grown in my garden. The spices were imported from exotic locales, at great cost.

## SOME PERIOD RECIPES FOR BRAGGOTT

Translation from a medieval Welsh manuscript:

**Take to X galons of ale iii potell of fyne wort, and iii quartis of hony, and put thereto canell (cinnamon) oz: iiii; peper short or long oz: iiii; galingale oz: i; and clowys oz: i and gingiver oz: ii.**

(This recipe is quoted in *A History of English Ale and Beer*, p. 31, but the author doesn't date or specify the manuscript more precisely.)

This recipe starts with ale, presumably light ale, then fortifies it with extra wort, a great deal of honey, and spices. Presumably it is aged further before being consumed, but this is not specified.

Using this recipe as a rough guide for proportions, I made a 5-gallon batch of strong, dark ale, and added 1½ quarts honey and a great deal of spices. I chose to flavor my braggott with various period herbs as well as spices, following Digby's example.

Digby's braggott recipe is a bit difficult to follow because he doesn't give specific proportions.

**To make bragot, he takes the first running of such Ale, and boils a less proportion of Honey in it, than when He makes His ordinary Meath; but dubble or triple as much spice and herbs. And when it is tunned in the vessel, after working with the barm, you hang in it a bag with bruised spices (rather more than when you boiled in it) which is to hang in the barrell all the time you draw it.**

Interestingly enough, I found a lovely recipe for a Rose liqueur in the *Victoria Magazine*. You start with making a Rose sugar. This is done by layering 1/4 cup of fresh rose petals in 1 cup of sugar in an air tight container and leaving them sit for a week. Then you remove the petals and use the lumpy sugar in the liqueur recipe. The liqueur is made by using 3 cups of loosely packed fresh rose petals, crushed slightly. These should be placed in a glass or glazed ceramic container, like a bean pot with a lid. Then add 1 quart of vodka or other spirit. Vodka is tasteless, whereas rum or brandy will add their own flavors to the liqueur. 151 Rum or a similar proof vodka will work the best. The lesser proofs tend to spoil. To the petals and spirits, add a pinch of nutmeg, 1 cup rose sugar, and a half cup of water or rosewater as made above. Make sure that all the petals are covered by the liquid. Cover and let stand for two weeks in a dark cool place. Refrigerators aren't recommended. Then the liqueur may be bottled or consumed after removing the rose petals.

Some sources also recommend removing the "white heal" from the rose petal when making any of the recipes listed here. I don't believe that is necessary, except that it bruises the petal, and may release more flavor into your creation. I find it to be extra work that is unnecessary. Certainly do not use the whole flower as it may impart bitter flavors. Otherwise, have fun and check out CJJ Berry's *First Steps* and M. Grieve's *Culinary Herbs* listed in the references for Rosepetal Wine recipes. Happy Vinting!

## REFERENCES

Arnold of Villanova, *Book on Wine*.

C. J. J. Berry, *First Steps in Winemaking*, Amateur Winemaking Publications.

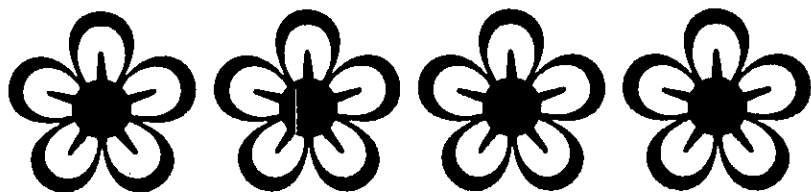
Rosetta Clarkson, *The Golden Age of Herbs and Herbalists*, Dover Books.

The Complete Anachronist, Number 25, *Gardens*.

M. Grieve, *A Modern Herbal*, Dover Books.

M. Grieve, *Culinary Herbs and Condiments*, Dover Books.

*Victoria Magazine*, May 1991 edition.



tested the acidity. Our acid determination indicated that additional acid was needed, so we added a calculated amount of Acid blend, (containing equal parts of Citric, Tartaric, and Malic acids). The following day, we added a yeast culture started from dried Montrachet yeast. After one week, we pressed the wine into 5 gallon glass secondary fermenters, which were then divided among the various wine-makers. After two weeks, I racked the wine off its lees, and topped it off with additional wine. The wine was allowed to clear for another two months, then racked and topped off again. After another three months, the clear wine was racked again, and then bottled.

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## HERBAL MUSINGS

### ROSE

A rose by any other name smells as sweet. It is also wonderful to eat and drink. Indeed, the rose has thousands of uses. Roses have so much lore associated with them. It is not possible to go into it all.

The cultivated rose (*N.O. Rosaceae*) is thought to have originated in Northern Persia. It made its way across Mesopotamia to Palestine and across Asia Minor to Greece. It is also referenced in biblical lore. The word *rosa* comes from the Greek *rodon*, meaning red. The myths tell us that the rose sprang from the blood of Adonis. The Romans had rose petals floating on top of their Falernian Wine. They associated the rose with wine and mirth. The Complete Anachronist #25 on *Gardens* gives the story of Thibault, Count of Champagne, who brought the red rose of Provins (*Rosa gallica*) back to Europe from Syria when he returned from



the crusades. I believe it was a Roman favorite throughout Europe and died out after the fall of Rome. Upon its return, it became immensely popular:

Other flowers have taken their names from the rose, but they are not roses. One example is the rose of Sharon from biblical lore. Another non-rose is the "Rose of Jericho". I guess imitation is the sincerest form of flattery...

Gerard writes of the uses for roses in his *Herbal* (1597). He writes of syrups, conserves, and of confections. Other period writers include Parkinson *Paradisus* 1629, Sir Hugh Platt's *Delights for Ladies* 1594, and Gervase Markham's *English Housewife* 1615. Most period writers especially recommend the Damask Rose (*Rosa damascena*) for edibles. Digby recommends it too. It has a strong scent. Others just recommend finding the deepest red roses that one can find. But, NEVER use roses from a floral bouquet. They are covered with more pesticides than you can possibly imagine. Other color roses may also be used, but will not give the beautiful red color to your product. Arnold of Villanova (1235-1311) in his "Book on Wine", printed in 1478, mentions adding rosewater and sugar to a wine. Rosewater is colorless or slightly pink at best.

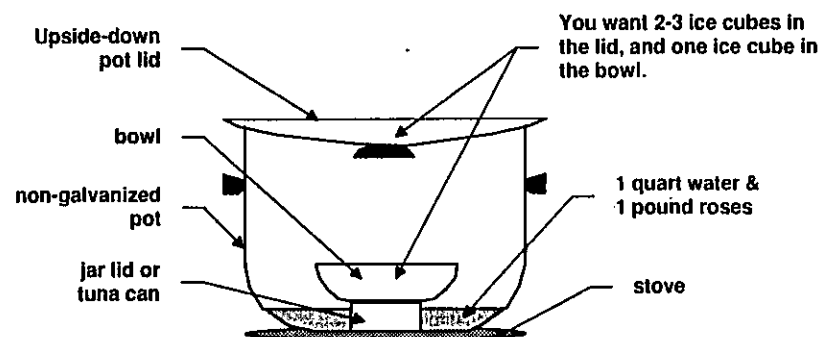
The preparation of rosewater by Avicenna dates back to the tenth century. Rosewater is often used in Middle Eastern cooking. Watch out for modern commercial rosewater products as some will actually contain perfume as well. A simple method for making your own is shown below. Otto of Roses, or distilled rose oil was discovered between 1582 and 1612 by the Grand Moguls. This was the start of the rose perfume industry. It is mentioned here only so that you learn not to drink it. Violet flavors for cooking have the same problem, as noted by Lord Halati of Windhaven in the Midrealm, who experiments with Middle Eastern cooking and has become ill on occasion from rosewater and violet. He recommends places that specialize in Indian cooking spices when looking for drinkable rosewater.

## A SIMPLE METHOD FOR MAKING ROSEWATER:

### Equipment needed:

- a non-reactive large pot (i.e. not galvanized) with a knob on its lid
- 2-3 ice cubes
- one quart of water
- a small china bowl that can hold 1 cup of liquid
- one pound of pesticide-free fresh rose petals
- a can the size of a tuna fish can, with holes punched in it
- stove or slow fire

Configure as shown below. Cook until one cup of rosewater is in the dish. It will be clear, not red. Replace the ice if necessary during cooking.



Stovetop Method to Make Rosewater (cross section)

## ROSE MEAD

A recipe that should be shared is Shadaan and Roger's Rose Mead. They once lived in Caer Anterth Mawr (Midrealm) and have since moved on to Calontr last I heard. Their recipe is as follows:

- 1 quart rose petals
- 1 gallon of water
- 1 tsp. tannin or 1/2 cup of strong black tea
- 1 tsp. citric acid or 2 oz lemon juice
- 1 tsp. yeast nutrient
- approximately 1.5 pounds of honey

Bring the water to a boil, take from heat and add rose petals. Let seep one hour. Squeeze the petals. (And discard.) Add honey, making sure it's dissolved. Add the other ingredients. The specific gravity should be at least 1.040. You may add more honey for a higher alcohol content, but do not go any higher than 1.080 or else the fermentation will get stuck. Also, the more honey, the longer the aging process. Allow to cool. Add Montrachet Yeast (Red Star). Cover with plastic. Ferment four to five days. Rack into secondary fermentor (carboy). Rerack after three weeks. Rerack again after three months. Bottle and age one year minimum before drinking. It can be sweetened to taste with sugar at bottling. Use a wine stabilizer to prevent refermentation if you sweeten it.

## GODISGOODE

My boundless thanks go out to Lady Katarina Vignéra de Salerni, Countess Marieke van de Dahl, Lady Ursula von Liste, and Baron Cenwulf Bearwes who made Scum what it is today. Vivant to you all.

## Lord Corwin of Darkwater

Scriba fermentatoris. Fermentator scribael

## ART AND MISTERY

## Lord Corwin of Darkwater

Through most of the early and middle ages, brewing was a private thing, often relegated to the lady of the household. As populations in towns and cities grew, ale houses, inns and the like grew in number, and the number of brewers (and brewsters) grew in proportion. Like tradesmen of other occupations, Medieval brewers banded together in local guilds.

As early as the 12th century, brewers were being regulated, not only by royal decree, but by guild sanctions as well, as illustrated by the following attempt at fire safety:

*... that all ale-houses be forbidden except for those which shall be licensed by the Common Council of the City at Guildhall, excepting those belonging to persons who will build of stone, that the city may be secure. And that no baker bake, or ale-wife brew by night, either with reeds or straw or stubble, but with wood only.*

The **Mistery of Free Brewers within the City** was regulated by the Common Council of London in 1406. The Master and Wardens of the mistery of Brewers would meet each Monday at Brewershalle. Meetings of the general membership were held as well. At the election feast in 1422, the:

*brothers of the company paid 12d. and the sisters 8d., and a brother and his wife 20d.*

In 1437 (or 1438) a Charter was granted, incorporating the freemen of the Mistery of Brewers of the City of London. Calling themselves the Brewer's Company, the master and wardens of this Company had the power:

*... to govern and rule all men employed in, and all processes connected with the brewing of any kind of liquor from malt within the City and suburbs forever.*

Later, in 1464, brewers of that newfangled drink, called 'beer', complained to the powers that be that they felt left out.

*... Shewen mekly unto youre good Lordshipp and maistershippes the goode folke of this famous Citee the which usen Berebruyng*

## FOR GOOD MEASURE

Countess Marieke van de Dal

"A pottle of ale!" cries Robin Hood to the innkeeper.

"A pipe of wine!" demands the Grisly Ghost in Steeleye Span's version of the King Henry ballad.

Do you ever lie awake at night wondering if a gill is more or less than a firkin? Probably not – in these mundane times we have nothing more colorful than pints, quarts, and gallons to worry about. Yet beware! Ancient units of liquid measure turn up fairly regularly in songs and stories from medieval times. How can you know if Robin Hood is slaking an enormous thirst or just asking for a modest sip or two? How can you fully comprehend the enormity of the Grisly Ghost's request without knowing these ancient measures? Worse yet, you are in grave danger of being cheated by unscrupulous wine merchants, and you are at a serious disadvantage in drinking bouts, if you don't commit the following list to memory... (Note: these measurements and equivalents are the ones listed in my pet dictionary, but I suspect the precise amounts may have varied over time and location.)



|           |                                 |
|-----------|---------------------------------|
| gill:     | 1/4 pint                        |
| pottle:   | 1/2 gallon                      |
| gallon:   | ha! at least you know THIS one! |
| firkin:   | 8 gallons (1/4 barrel)          |
| barrel:   | 31 1/2 gallons (1/2 hogshead)   |
| hogshead: | 63 gallons (1/2 pipe)           |
| pipe:     | 126 gallons (1/2 tun)           |
| tun:      | 252 gallons                     |

## THREE JOLLY COACHMEN

traditional

Three jolly coachmen  
sat in an English tavern (repeat)  
And they decided (repeat twice)  
that they would have another.

Chorus:

For tonight we'll merry merry be (repeat twice)  
Tomorrow we'll be sober.

Here's to the man who drinks light ale  
and goes to bed cold sober (repeat)  
He falls as the leaves do fall (repeat twice)  
early in October.

-chorus-

Here's to the man who drinks stout ale  
and goes to bed so mellow (repeat)  
He lives as he ought to live (repeat twice)  
he'll be a jolly fellow.

-chorus-

Here's to the lass who steals a kiss  
and runs to tell her mother (repeat)  
She does a very foolish thing (repeat twice)  
she'll never get another.

-chorus-

Here's to the lass who steals a kiss  
and lingers for another (repeat)  
She's a boon to all mankind (repeat twice)  
she'll make a jolly mother.

-chorus-

Three jolly coachmen  
sat in an English tavern (repeat)  
And they decided (repeat twice)  
that they would have another.  
For tonight we'll merry merry be. (repeat twice)

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## FROM THE GUILDMASTER

Greetings unto the Brewers, Vinters and Imbibers of the Known World,  
from Lord Corwin of Darkwater, Guildmaster of the Brewers Guild of the  
Principality of Æthelmearc. Welcome to Scum.

## ABOUT THE COVER

The Brewer makes sweet and bitter beer from barley and hops in a large  
vat; when cool, the beer is poured into solid casks in which it ferments.

Jost Amman, *Ständebuch* (The Book of Trades), 1568