

BREWER'S GUILD NEWSLETTER



JUNE CROWN, A.S. XXXII

Brewers' Guild Ranking System

DEFINITIONS:

Style - beer, wine, mead, cordial, or non-alcoholic beverage.

Public Service Work - teaching a workshop, submitting articles or art to newsletters, holding a contest or tasting, etc.

Proficiency - competency in a style, as judged by fellow brewers from a sampling of at least four different brews.

RANKINGS:

Apprentice - Anyone who wants to play and participate in the Brewers' Guild activities. (Is entitled to wear the Guild badge on a green field.)

Journeyman - Someone who is proficient in at least one style of brewing and has performed at least one public service work. (Is entitled to wear the Guild badge on a blue field.)

Craftsman - Someone who is proficient in at least two styles of brewing, and had performed at least three public service works. (Is entitled to wear the Guild badge on a red field.)

Master Brewer - To achieve this rank you must have attained the previous rank of Craftsman, be nominated by your fellow Craftsmen, and be approved by the other Master Brewers. (Is entitled to wear the Guild badge on a purple field.)

All members of the Guild are encouraged to donate bottles of their beverages to the Guild for use as "taxes" given to the reigning Royalty during court presentations. Brewers outside of the central Kingdom, or in the more distant regions of the Marches, may achieve awards up through Craftsman by participating in their local events. Such individuals should write to the Guild Master to inform him or her of their level of participation.

The Guild badge is as follows: "Fieldless, a laurel leaf Vert on a tun Or". The tun, as generally depicted, is a wooden barrel.

The Kingdom Brewer's Guild newsletter is an unofficial publication and is printed and published through donations and unofficial subscriptions. It is published at no cost to the Brewers' Guild or the SCA. Members who would like to have a newsletter mailed to their home (vice hoping to pick up a spare copy during Kingdom events) are welcome to donate \$ 5.00 per year to the Guild Chronicler. Both stamps and suitable coins of the realm will be gleefully accepted!

From the Chronicler

Greetings Brewers and other interested Lords and Ladies!

Duncan Saxthorpe, our previous Chronicler passed the information of the office to me this month, making this the first newsletter from your new chronicler. You may notice that the format has changed with this issue. This is due solely to a current software incompatibility between my system and that used by Duncan. I plan to have the differences ironed out in time for the next newsletter.

Duncan worked hard to make the Guild's newsletter an important part of SCA brewing - a tradition that I will continue with your help. This issue contains submissions by a number of West Kingdom brewers, but there is a lack of newsletter material. Please help keep the Guild's newsletter going strong by contributing.

Contributions may cover any brewing topic. You may submit your articles (I'll even edit them with your permission if you're concerned about your writing skills) to:

Via e-mail to Hdavis@ix.netcom.com

By fax to (408) 462-5198 ATTN: West Kingdom Brewer's Guild
Or US Mail

Henry Davis
C/O Henry Davis Consulting, Inc
PO Box 1270
Soquel, Ca 95073
ATTN: West Kingdom Brewer's Guild

Yours in service,

Henry an Eynhallow
(408) 464-2315 (home number before 9PM please)
(408) 462-5199 (office with voice mail)

Important Announcement for Contest Entrants!

The Brewers' Guild, in accordance with the Kingdom Sciences contests and the AHA, has adopted a policy of anonymous contest entry. For all future contests, please bring your unmarked, unlabelled bottles to the table in the Arts and Sciences Pavilion. In the Pavilion you will find a numbered sign-up sheet and a pen. Print your name on the contest list and write the same number on the lid/cork/cap of your entry (if I am organized, there may be some pre-numbered labels nearby). Write your number on your documentation/description/recipe. Leave your paperwork with your bottle on the table. Remember not to put your name on your paperwork. The judges will then taste and comment by the numbers. The judges will be asked to place their name by their comments, so you can contact them if you have any questions.

I am very sorry to add this extra layer of effort to your entries. You will not be docked points for failure to comply; but your entry will be judged last or its label covered if possible (again, if I am organized, there may be some pre-cut label covers and tape nearby

If you have any questions, please feel free to contact me at xtal@rtfm.com or 650-473-6443. Please continue to label all bottles intended for taxes or gifts.

In service,
Crystal of the Westermark
Chancellor of the West Kingdom Brewers' Guild

March Crown Guildhead Meeting

Hello Brewsters and Brewers,

As many of you know there was all all-guildheads meeting at March Crown. The purpose of the meeting was to decide how guilds should be formed and what responsibilities and privileges West Kingdom guilds should possess.

The meeting was directed by Master Duncan Vittrarius, Kingdom Seneschal, and Sir Fabian, Rex Occidentals.

To sum up the important bits of the all-guildheads meeting: 1) Guilds should be roster'd. (Our mailing list serves as our Roster.) There will be no minimum membership for a group to become a Guild, although the numbers 3 and 5 were discussed. 2) Guilds should have at least two meetings a year. (Currently, the Kingdom Brewers' Guild has six meetings a year, Principality Brewers' Guilds have four each.) 3) Guilds should have contact information in the Page. (We do.) 4) Guilds should teach/display/something at least once a year. (We already do more than this; sponsoring a track at the A&S Tourney, classes at willing collegiums and annual A&S Pavilion display & demo.) 5) Guilds are discouraged by SCA Corporate from keeping official money. Guilds that already have money are encouraged to have an official Exchequer or keep an account with the Kingdom Exchequer, Anne o'Locksley. (His Lordship, Master Duncan Saxthorpe of Alnwick has already taken care of this for the Brewers' Guild.) 6) Guilds should be chartered by the Crown. Although no current active guild will be disbanded due to a lack of charter, all are encouraged to charter. 7) The advantages of being a Guild, as opposed to a group of friends. A) Guilds are listed in the Page. B) Guilds have access to the Arts and Sciences Pavilion for meetings and classes. C) Guilds can petition the Kingdom for money for Special Projects [I doubt *we* can, given the current situation on money and alcohol in the SCA].

There were a great many tangents and digressions, only a few of which applied to the Brewers' Guild. 1) As some of you know, the Brewers' Guild Charter has been lost in the mists of time. We will be permitted to re-charter. The Charter functions as a Mission Statement for our

Guild. Please give some thought to what you think our guild should do, and what should be required of us. If you have any suggestions for what should be included or left out, please write to me xtal@rtfm.com.
2) I would like to begin a "rostering" of guild members that includes willingness to teach and on what subjects. I will begin asking at each meeting if you are willing to teach; and if yes, what you are willing to teach. I would also like to track of the geographical areas of potential teachers so when I am asked for teachers I will have list ready.

Thanks for your participation in the Brewers' Guild,

Crystal of the Westermark
Chancellor of the West Kingdom Brewers' Guild

Crystal of the Westermark, AoA
Chancellor of the West Kingdom Brewers' Guild
C/O Crystal A. Isaac
xtal@rtfm.com

4 April 1998

Sir Falan Silverhawk
Seneschal, Kingdom of the West
slvrhawk@tssinc.net

RE: Annual Report of the West Kingdom Brewers' Guild

Dear Sir Falan,

I attended the All-Guildheads meeting at March Crown. I am pleased to be able to tell you the Brewers' Guild meets or exceeds all proposed guidelines for guilds discussed at that meeting.

What the Brewers' Guild did (or will do) in 1998:

Highlights of Brewers' Guild Activities in 1998

- * Newsletters, contests and meetings at all Kingdom level events.
- * The Mists Brewers' Guild, under the direction of Peyre de Barat, has run contests at all Mists Coronets and Investitures.
- * The Cynaguan Brewers' Guild, under the direction of Bjorn of Fallentree, has run contests at all Cynaguan Coronets and Investitures.
- * The Brewers' Guild Silent Auction at 12th Night raised money to fund the Brewer's Guild Newsletter (the auction complied with the new, restrictive rules set down by SCA, Corporate).
- * Hosted a display table in the Guild Hall at 12th Night.
- * Donated taxes to Fabian, Rex and Bryn, Regina in 12th Night's final court.
- * Hosted the A&S Pavilion at March Crown, including a period mead-making demonstration by Crystal of the Westermark.
- * Beverages donated to the Royal Party at March Crown by various members of the Guild including Duncan Saxthorpe of Alnwick and Crystal of the Westermark.
- * Our Chronicler, Duncan Saxthorpe of Alnwick has been blessed with a Successor. Henry an Eynhallow will be stepping up as The Brewer's Guild Chronicler as of the June Crown Issue.

* Duncan Saxthorpe of Alnwick, has overseen the transfer of all Brewers' Guild funds to the Kingdom Exchequer, to bring the Guild into compliance with SCA directives regarding Guild monies.

Unfinished business before the Brewers' Guild in 1998

* The Brewers' Guild, at His Majesties' request will donate at least three kegs of beer to the West/Ciad War in April. Donated by Crystal of the Westermark and Peyre de Barat.

* Planned Food and Drink Track at Collegium May 1998, classes taught by Brewers' Guild members: Thea of Midvale - Wines from Lees, Henry an Eynhallow - Brewing historically accurate English ales, and Eirny Thorvaldsdottir - Creating authentic period ciders, cysers and perry.

- Planned Brewing track at A&S July 1998, classes taught by Thea of Midvale - Vegetable Wines, Henry an Eynhallow - Brewing historically accurate English ales, and Eirny Thorvaldsdottir - Creating authentic period ciders, cysers and perry, Thea of Midvale - Wines from Found Ingredients, and Crystal of the Westermark - sodas.
- * The Guild hopes to write a new charter and be re-chartered, by Their Gracious Majesties, at October Crown, AX XXXIII.

I will be stepping down from the Brewers' Guild Chancellorship at next March Crown. I will be succeeded by my deputy, Thea of Midvale, unless she regains her senses beforehand.

Thank you for you time and interest in the activities of the Brewers' Guild. If you have any questions, or should the Crown have any need of Their Guild, please contact Crystal of the Westermark at xtal@rtfm.com or 650-473-6443.

In service,

Crystal of the Westermark
(mka Crystal A. Isaac)

Rose Wine a la Apicicus

by

Thea of Midvale

1) Rose Wine - c. 77 AD Pliny the Elder

50 drams rose petals

2 ½ gal. grape must

"... wine is made from pounded rose leaves(petals) wrapped in a linen napkin and thrown into must with a small weight attached to make it sink, in the proportion of 50 drams of rose leaves to 2 ½ gal of must."

2) Rosatum - c. 100 BC to 300 AD Apicius, Cookery and Dining in Imperial Rome tr.by J.D. Vehling

rose petals, trimmed

wine

honey to taste

" Make rose wine in this manner: rose petals, the lower white part removed, sewed into a linen bag and immersed in wine for seven days. Thereupon add a sack of new petals which allow to draw for another seven days. Again remove the old petals and replace them by fresh ones for another week; then strain the wine through the colander. Before serving, add honey sweetening to taste. Take care that only the best petals free from dew be used for cooking."

WHAT I DID:

While the recipes that inspired this are based on the "infusion" method of flavoring wine (steeping the flowers in wine to remove the flavor), I directly fermented the flower water obtained from soaking the petals in hot water. This actually is Rose Wine as opposed to rose flavored wine.

1 Gal mostly red rose petals

1 Gal. warm water

Steep together 48 hours

Add 1 ½ lbs white sugar dissolved in 2 cups scalding water to petal mixture. Cool and add white wine yeast, 4 crushed rose hips (for citric acid) and yeast nutrient. Let ferment three days. Strain off petals and return to primary fermenter pail with 1 ½ lbs sugar and the juice of two lemons. Ferment seven days. Strain and place in secondary fermenter with an air lock.

This was racked every two months until fermentation ceased, then it was bottled.

Flower Wines were very popular in the Middle Ages. In addition to Rose Wine - Hawthorn, Elderflower, Cowslip, Violet, Calendula, Dandelion, Honeysuckle, Clover, Daisy, Scotch Broom, Tansy, Lavender, Speedwell, Shepherds Purse, St. John's Wort, Goldenrod and Vervain were made. These wines are not meant to be consumed with meals but were medicinal in nature - to aid digestion and sweeten the breath. (Anything with Dandelions is highly diuretic) A rule of thumb for making up your own flower wines:

I like to use one gallon of loosely packed flower heads for one gallon of wine. This gives a definite flavor and bouquet. Less flowers will give a lighter flavor, more will be of course more. (1 gallon of flower heads is about 7 cups.) If you choose to purchase dried flower heads from the herb store make sure that they are for use in tea.

Flowers not specified for consumption may be treated with pesticides or some such. 2+ ounces of dried flowers per gallon will work. 3 lbs. Of white sugar per gallon is sufficient or if you are feeling adventurous try adding honey for flower flavored mead. (This is my current project) Remember that flower wines can have more tannin than you suspect and may require long aging.

Have fun and a joyous summer.

Thea of Midvale

Competition Announcements

We are having a second "Open Medieval Beverages" Contest at June Crown

Since the competition entries from Lochac did not arrive in time to be judged previously, there will be an opportunity for beverages meeting this definition to be entered at June Crown.

June Crown	Beer you <i>can</i> see through
Cynagua Summer Investiture	(TBD) <i>contact Josef for details</i>
Purgatorio	Non- and low-alcoholic beverages
Mists Fall Coronet	Beers - light <i>or</i> Octoberfest
October Crown	Unaged brews (less than 20 days start to drink), no forced carbonation!
Mists Fall Investiture	Soft Drinks - all types!
Twelfth Night	Spiced wine / cordials
Twelfth Night (Lochac)	(TBD)
Mists Spring Coronet	Anything with an unusual ingredient
Mists Spring Investiture	Cordials
Beltane (1998)	Open Period Brewing
June Crown (1998)	Distilling of scented waters (<i>not alcohol!</i>)

A&S Tourney Brewing Classes

The following classes are confirmed on the Brewing Track for A&S Tourney.

Thea of Midvale (mka Thea M. Sand) tsand@Pacbell.net

- 1) Making Wines from Vegetables. Samples provided, must be 21 and over to drink. No fee, handouts provided.
- 2) Making Wine from Found Items. Learn to make wine from locally grown plants. Hike and wine making demonstration. No fee, handouts provided.

Henry an Eynhallow (Henry Davis) hdavis@ix.netcom.com

- 1) Brewing historically accurate English ales This class will address malts and malt sources, mashing techniques, bittering agents, fermentation techniques, and storage appropriate for creating English ales from 1350 to 1600. We will include information on weights and measures specific to the period. Attendees will learn a variety of brewing techniques to recreate period ales including extract brewing and full grain infusion mashing. We will also sample a variety of modern beers that are consistent with period grain bills and fermentation (must be 21 to taste). No cost. Brief handouts supplied. We will post supplementary materials on our web site.

Eirny Thorvaldsdottir (Irene Davis) idavis@ix.netcom.com

- 1) Creating authentic period ciders, cysers and perry
Delicious cider made from pure apples - in a historically accurate manner. Apple sources, varieties, handling precautions, and period sources will provide attendees with a selection of brewing techniques to recreate period ciders. Simple methods can yield spectacular results, but nature, yeast and storage play a big role. No cost. Brief handouts supplied. We will post supplementary materials on our web site.

Crystal of the Westermarck (Crystal A. Isaac) xtal@rtfm.com

- 1) Medievaloid Sodas. Learn to adapt period sources and ingredients to make carbonated, lightly alcoholic beverages. Demonstration and samples. No fee, handouts provided.
- 2) Melomels. Learn to make mead from honey and fruit. Samples provided (must be 21 to taste). Discussion of medieval ingredients, whining about lack of medieval sources and melomel-making demonstration.

Small Beer

by

Crystal of the Westermarck

During the middle ages, small beer was consumed as a breakfast beverage as well as being the typical beverage for children and servants. Small beer was characterized by its low alcohol content and lack of interesting spices or expensive sugars. Together with bread, it formed basic breakfast of most medieval peoples.

Sir Kenelm Digby described several small ales, beers and meads in his recipe collection, published after his death as *The Closet of Sir Kenelm Digby Opened*.

"Small Ale for the Stone *

The Ale, that I used to drink constantly of, was made in these proportions. Take fourteen Gallons of Water, and half an Ounce of Hops; boil them near and hour together. Then pour it upon a peck of Malt. Have a care the Malt be not too small ground; for then it will never made clear Ale. Let is soak near two hours. Then let it run from the Malt, and boil it only one walm or two. Let it stand cooling till it be cool enough to work with barm, which let it be of Beer rather than Ale, about half a pint.

After it hath wrought some hours, when you see it some to it's height, and is near beginning to fall in working, Tun it into a barrel of eight Gallons; and in four or five days it will be fit to broach to drink. ..."

I reduced Sir Kenelm's recipe by about a eighth.

1 gal of spring water

1/8 ounce hops (Crystal hops 4.9% A.A.)

1 quart malted barley (a mixture of Crystal Malt 40°L and Belgian Caravienne)

On Day One, I boiled the water and hops for an hour. I placed the crushed malted barley in a big grain bag, and shook it to remove the smallest dust. Then I placed the bag and grain in a stockpot (arranged so the edges of the bag hung over the edges of the pot) and poured the boiling hops and water mixture into it. I covered the stockpot and

allowed it to sit for about two hours. I then removed the bag containing the grain and hops. The remaining fluid was heated until the first two bubbles (walms) were seen, then removed from heat and allowed to cool. When cooled, I added yeast from a previous batch of beer (a typical procedure in renaissance brewing). Obvious fermentation did not start quickly so I added more fresh yeast on Day Two. Day Three, when the top yeast fell, I siphoned off the ale to another vessel. I tried a little of the ale at this point, and it was pretty gross, so I figured it was good beer. On Day Five, I took the ale to the Mists Coronet and served it to the unsuspecting. Most liked it, although the bitterness without aroma hops was a little strange.

* Digbie, Sir Kenelme. *The Closet of Sir Kenelme Digbie Opened*. Edited by Stevenson, Jane and Davidson, Peter. 1997 Prospect Books. Devon, England. ISBN 0907325-769. Pages 85-86.

Brewers' Guild Leadership

Head of the Guild

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Cynaguan Representative

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Oerthan Representative

Cassandra von Vorden (Rosane Goergen)
21-745 D Fig Street, Elmendorf AFB, AK 99506
(I'd publish a phone number if I had it... hint!)

Chronicler for the Guild

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No phone calls after 9 PM. please...

This newsletter is an unofficial publication prepared by and for the members of the Brewers' Guild of the Kingdom of the West. The articles, opinions, and recipes published herein are strictly the responsibility of their authors and not of the SCA or the Kingdom of the West. (Now that the lawyers are happy... relax and have a home brew!)