

In Vino Veritas

In Wine, Truth



Trust me, Give The Tim alcohol and he'll agree to anything

The newsletter of the Right Noble Brewer's Guild of Caid
(Electronic version)

In Vino Veritas
Spring, AS XXXIX (2004)

Scribe:
Mistress Therese of the White Griffin

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SUBMISSIONS: All submissions will be used, time and space allowed. Send submissions by mail or email (See above)

The Council

Guildmaster	Timotheus Zacharia, Master
Scribe	Therese of the White Griffin,
Journeyman	
The Crown	
Branchmasters	Linda del Lago, Journeyman Therese of the White Griffin,
Journeyman	
	Jeanne Marie Lacroix Lishka Cheglokova, Member
BranchScribes	Agnarr Kloengssen, Apprentice Sigmund Svertingsson,
	Journeyman Elsepth Charissa aus Reinwald
Masters	Timotheus Zacharia
Grand Master	Atar Baktar

Regnum

The Branches

Dun Or

BranchMistress	Dona Linda del Lago
BranchScribe	Lord Sigmund Svertingsson

Inland Empire

BranchMaster	Lady Jeanne Marie Lacroix
BranchScribe	Lady Elsepth Charissa aus Reinwald

Over-the-Hill

BranchMistress	Lady Lishka Cheglokova
BranchScribe	

Downtown Caid

BranchMistress	Mistress Therese
BranchScribe	Lord Agnarr Kloengssen

Official Guild Policies on Alcohol

Legal drinking age in California is 21 years

Always have a Designated Driver

Be a responsible Host

In Corpora under Corporate Policies section VIII on page 6 it states:

The use of any SCA funds for the purchase of potable alcohol, except for such quantities as may be necessary for cooking, is prohibited in the United States and its territories.

Officers are not prohibited from serving alcohol; however, it must be done as individuals, and not as part of their official duties as officers.

Officers are not prohibited from giving gifts of alcohol; however, it must be done as individuals, and not as part of their duties as officers. Giving or receiving gifts of alcohol in court is not considered to be part of an officer's official duties.

Calendar

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|------------------------|--|
| April 3 rd | King's Hunt – Brewing Contest. The guild has been asked to judge the contest again this year. Even if you are not a judge, come and listen to our comments and taste the entries. We will be starting at about 11AM. |
| April 4 th | (Yes, the next day) Guild Meeting in Wintermist.
Contact Therese or Tim for information |
| July 31 st | Guild Meeting at Darkwell War. We also, have in the past, judged the brewing contest here also. |
| Sept. 19 th | Guild Meeting in Angels - TBA |

From the Guild Master:

Once again Guildmaster Fimotheus looks down upon the world and sees all the fine brewing that is taking place. Waving his hands in blessing, the Brews of the world sparkle in response.

(Therese reaches over, slaps him along the side of the head and shakes her head, mutters something about babysitting the feeble minded)

Ooops! In Dungeons and Dragons mode again.

(Therese and Lynette look at each other. Therese says to Lynette, "I'm glad he's not mine". Lynette sighs)

1) Membership fee. As costs dropped for the Guild it began to look like we were way over charging for membership. So it was brought to the membership if they thought that a reduction would be a workable idea. Unfortunately the Guild has a couple of new costs. The Guild officers will look at these costs and decide if we should indeed reduce the Fee or we should leave it as is.

2) Judging Class. There will be listed in the CP an article about becoming brewing judges. There will be a class limit. So if you are interested than you will need to get signed up as soon as the notice goes in. Realize that the initial class is one weekend long.

The testing will take place over several events and you will need to be available.

3) Contests. The Guild judges will be at Kings Hunt, Darkwell, Angels (?), and at GWW.

4) Everyone please check the Calendar for upcoming Guild meetings.

Happy Brewing!

Timotheus VI

From the Guild Scribe:

My apologies to those who have not received their newsletter last quarter. My real life job causes me to leave town on occasion and it seemed like I was out quite a bit the end of last year. Also, as most of you know, I recently stepped down as Landed baroness to the Barony of the Angels and there are many things I put off doing to fulfill my role as such. With luck, I will be back to being organized by summer.

I still need articles – I get tired of writing – and you don't want Master Tim writing!

If you haven't already gotten onto the kingdom brewer's list, please do. We will shortly be converting the newsletter to all electronic (or as electronic as we can). Also, our website has a complete calendar, thanks to THL Donal.

Now – back to brewing – all of you!

Therese



Brewing Moons of the Year (Part II)

Wine Moon

Because the lunar calendar does not coincide with the solar year, there are often thirteen Moons in the year. The common expression "once in a blue moon" refers to this extra Moon, which occurs only once in every two-and-a-half years. Most often, when the thirteenth Moon occurs, it is in the longer months of thirty-one days. The thirteenth Moon never rises in the short month of February and seldom in the shorter months of April, June, September, and November.

Although Blue Moon might be a term easily recognized, some know the thirteenth Moon as the Wine Moon. The original explanation given through oral tradition of this name is rooted in the supposed origin of wine.

Some say that wine was the first gift of luxury the gods gave to humans. When there is an extra Moon in the year, it is a gift of time. Time is, perhaps, the greatest luxury of all. It is, therefore, fitting that we know the thirteenth Moon as the Wine Moon.

Destruction and Delight - Ancient Greece

In Greece, Dionysus is known as the god of wine. His gift of the grape grants freedom from that which is rigid. It grants fluidity to the imagination and freedom to the heart. Yet this is a double-edged delight, for there is a tale of the wine god that speaks more of destruction than of ecstasy.

There was a time when pirates came upon the young god Dionysus. Driven by wickedness, they captured the divine youth. They thought he was the son of one of Zeus' favorite kings. They took Dionysus back to their ship and sought to tie him up. To their surprise, their ropes wouldn't hold the young lord. They fell off his arms and legs, and he stood there, smiling at the pirates with his dark eyes. When the helmsman saw the ropes drop from Dionysus, he was frightened. He shouted out that this must be powerful god. He feared that the dark-eyed youth would bring great storms against their ship. Yet, there was no storm. Instead, the most incredible things began to take shape.

First, a river of wine appeared that seemed to flow everywhere about the ship. It was sweet and fragrant and its scent spoke of a personage divine. Then vines sprang up on either side of the vessel, all the way to the top of the mast. Ripe grapes covered the vines and garlands of flowers covered the oars. The crew became frightened and realized there was no way that they could pilot their ship. They screamed for the helmsman to steer them to shore and to the safety of dry land.

It was then that Dionysus became a lion. He seized the captain in his great teeth. The rest of the crew jumped in the sea to escape the wrath of the wine god. When they did, they became dolphins. Only the helmsman was spared. And so it is with the gift of Dionysus. Although it is a gift of luxury, it is also a gift of idleness. The delight of luxury may at any time give way to the destruction of decadence.

NOTE: Progress on Bil's Mead (read Vitro Fall '03 issue)

11/29/03 – Mead has cleared and so I pulled off a cup to taste. It is slightly dry and definitely young. I need to bottle and give it until next year. I am very happy with the results.

In studying and researching for one's master's rank in the Right Noble Brew Guild of Caid, I have come across a few good websites full of information. I will be filling pages up with that info over the next few (several) issues - Therese

A History of Beer (Fini)

The Industrial Revolution started to take their effect on beer at the beginning of the 19th century. Two extremely important inventions revolutionized beer brewing. The first was James Watt's steam engine and the second invention was artificial cooling by Carl von Linde. It had long been known that the making of good beer required certain temperatures. Some of these temperatures occurred naturally only in winter. From the time of von Linde's invention on, brewing was a year round enterprise.

Beer in modern times.

Considerable scientific research took place in breweries in the 19th century. A famous work from 1876 by Louis Pasteur was "Etudes sur la Biere" ("Studies Concerning Beer") where he revealed his knowledge of micro-organisms. This basic knowledge is still indispensable today, not only in the production of beverages, but also in medicine and biology. (Everyone knows the word "pasteurized")

Another pioneering discovery in beer brewing was the work of Christian Hansen. The Danish scientist, Christian Hansen, successfully isolated a single yeast cell and induced it to reproduce on an artificial culture medium. With the resulting yeast propagation methods, the purity of the fermenting process has been improved and beer taste repeatable.

Beer and its price have always been of extreme importance to German consumers. The consequences a beer price increase can bring with it were shown in 1888 in Munich when the Salvator battle took place, as citizens violently rebelled against such a price increase.

Wooden barrels have been almost completely replaced by metal barrels for most pub trade. In 1964 metal kegs were introduced in Germany. Firstly, cleaning and filling was much simpler. Secondly, tapping and closing off was much easier for the bar personnel. This was a big hit with pub and restaurant owners.



Come on everybody! Let's brew!

This page was left blank because I didn't have anything else to put here. Not that this is a hint or anything. Because that would be subtle and you can ask anyone and they would tell you — I'm not subtle.