

# In Vino Veritas



The newsletter of the Right Noble Brewer's Guild of Caird

## ***In Vino Veritas***

Summer, AS XXXVIII (2004)

Scribe:

Mistress Therese of the White Griffin  
(Therese Griffin)

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### **Regnum**

#### **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, Member Sigmund Svertingsson, Journeyman
Masters	Timotheus Zacharia
Grand Master	Atar Baktar

#### **The Branches**

##### **Dun Or**

BranchMistress	Dona Linda del Lago
BranchScribe	Lord Sigmund Svertingsson

##### **Inland Empire**

BranchMistress	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**

Sept. 12<sup>th</sup> (Sunday) – Guild meeting. Hosting group is the Downtown Caid group. Place and time TBD.

Oct. 9<sup>th</sup> – GWW – InterKingdom Brewing Contest

**From the Guild Master:**

Guildmaster Timotheus greets the members of the Guild and wishes everyone a good summer.

There are several things happening and we need Guild members to step forward and help. Also remember that as of July 1<sup>st</sup>, nominations are open for guild officers that we will vote for in December. If there are no nominations, then the Guild Council will make the decisions as to who the officers will be, so let's hear a few names put forward. Check the Guild Charter for requirements of office before nominating someone.

1) GWW – We need as many Guild members as possible to help with the contest at GWW. There is a need for people on Saturday to help check in the contestants, to help the judges while the judging takes place and on Sunday to give the entries back to the contestants. At any one time we need about 10 – 15 people to run this event. These numbers may change as the process is set up and the exact stations are figured out. Please help with this event.

2) Everyone, please check the calendar for upcoming Guild meetings.

Happy Brewing!

Timotheus VI

### **From the Guild Scribe:**

Many of you are lagging behind in paying guild dues. If you are one of those, there is a sticker on your newsletter to let you know. Please pay up. Dues go to running this guild, supplying us with judging forms, the main course for the Walking the Boards party and any prizes we give out in contests.

Thanks to all those who have passed articles my way to fill up space here. Remember, I can but a lot more in the electronic version

Therese



### *The 1st Annual Brewer's Guild of Caird InterKingdom Brewing Contest*

1. The competition is open to all home brewers of the Known World

- a. Beers, wines, cordials or any fortified are only open to individuals 21 years of age or over.
  - b. Sodas, sauces or any other NON-alcohol type drink is open to all ages.
2. All entries must be made on a home brewing system.
3. You may enter a **maximum** of three (3) entries per sub-class with a **total maximum** of nine (9) entries.
4. Submit the following number of bottles per entry. Larger sizes or more bottles will be accepted.
  - a. For wines / meads submit one (1) 750ml (wine bottle) bottle or two (2) 500ml bottles.
  - b. For beer submit at least two (2) 12oz bottles or one (1) 22oz.
  - c. For all others submit two (1) 12oz bottle.
5. Classify your entry correctly. For list of classifications, see Class and Sub-classes.

All entries must be listed on a fully completed copy of the Entry Form. If the judges should know about special ingredients, such as specific herbs used in an herb beer, they should be specified on the Bottle Identification Form and your documentation. Provide an extra copy of your recipe for possible publication in the Right Nobles Brewer's Guild Newsletter, *Vino Veritas*.
6. ATTACH AN IDENTIFICATION FORM TO EACH BOTTLE submitted for judging. Each bottle must have a fully completed copy of the Bottle Identification Form attached by a rubber band only. DO NOT USE GLUE OR TAPE TO ATTACH LABELS.
7. Documentation is required and should include recipe and log notes. The minimum documentation is a label of your design on your bottle(s).
8. DEADLINE for postmark of completed entry form or receipt of email is Friday, Sept. 10, 2004.

Forms may be mailed to: House Zacharia Library 13659 Victory Blvd. #430, Van Nuys, Ca 91401

Or emailed to: [kbcontest@earthlink.net](mailto:kbcontest@earthlink.net) Email is preferred and please do not mail bottles.
9. Delivery of entries is Saturday, October 9, 2004. Entries (bottles) must be delivered and fees paid between the hours of 8:00 a.m. and 10:00 a.m., to The Right Nobles Brewer's Guild of Caid, in the A&S area.
10. Entries may be picked up Sunday, October 10, 2004. Entries (bottles) may be picked up between the hours of 9:00 a.m. and 11:00 a.m., at The Right Nobles Brewer's Guild of Caid, in the A&S area.
11. The Right Nobles Brewer's Guild will make reasonable attempts to only hand over any bottles (empty or otherwise) to the brewer. If the brewer cannot pick up entries, they may send a

representative, who is over 21 years of age (show proof of age), and with a copy of their entry form. Any bottles not picked up will be disposed of.

12. All deadlines are final and absolute. There will be no exceptions made.
13. Any unsafe bottling, capping or closure conditions may cause disqualification at judge's discretion.
14. Anything deemed unsafe to consume, either ingredients, conditions of bottles or brewing techniques may cause disqualification at judge's discretion.
15. No home distilled beverages will be accepted.
16. Any interfering with judges or judging staff may cause disqualification at judge's discretion

All decisions of the judges and competition organizer are final. We are planning to announce winners and award medals at Grand Court on Saturday.

### *Classes and Sub-classes*

Following are the classes and subclasses by which the Right Nobel Brewers Guild of Caid classify and judge drinks. If you have any questions, please send an email to [kgcontest@earthlink.net](mailto:kgcontest@earthlink.net).

#### Class 1 – Beers

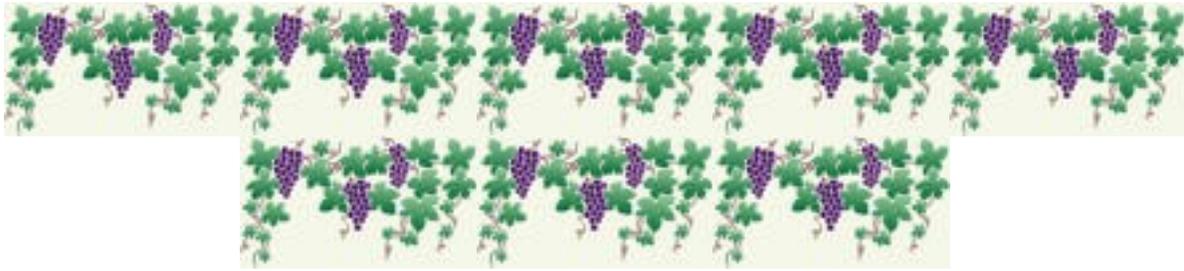
- 1.1 Top Ferment – Light
- 1.2 Top Ferment – Dark
- 1.3 Bottom Ferment - Light
- 1.4 Bottom Ferment - Dark
- 1.5 Short Mead

#### Class 2 – Wines

- 2.1 Grape
- 2.2 Fruit
- 2.3 Long Mead
- 2.4 Sparkling
- 2.5 Misc. (Flower, Herbal, etc)

#### Class 3 – Alternative

- 3.1 Sodas
- 3.2 Fortifieds
- 3.3 Liqueurs
- 3.4 Vinegars
- 3.5 Special (Kumis, Fermented Fruit, Sauces)



We all know what wine to drink with what food, but have you ever thought of beer? There are even those who have figured out what kinds and brands of chocolate goes best with what style of beer.

### **When the Right Wine Is a Beer**

**By MARK BITTMAN**

It's not that Garrett Oliver doesn't like wine. In fact, he knows more about it than most people, enjoys it often with food, even sings its praises. It's just that he thinks there are times when beer does a better job.

"To me," said Mr. Oliver, the brewmaster of Brooklyn Brewery, "beer and wine are both beverages meant to be served with food. And good beer, real beer, often offers things that most wine does not, like carbonation and caramelized and roasted flavors — aspects that sometimes make beer the preferable choice.

"And the most wonderful thing about beer is that it has that ability to `reset' your palate. Take cassoulet, for example: Rustic southern French reds are good, but French beer is a much better choice. Cassoulet can be like cement, but beer busts it up and makes it seem so much lighter."

Though wine snobs might disagree with him, I understood Mr. Oliver's points when we spoke on the phone. It's certainly true that on those occasions I had consumed enough wine to cut through a cassoulet, I had fallen under the table. And I knew that Mr. Oliver, who is also author of the comprehensive "Brewmaster's Table" (Ecco, \$29.95), had done wildly successful beer-and-food pairings around the world.

But the beer-pairing mentality was beyond me. When I want a beer, with or without food, I just order the best-sounding one; I cannot say that I've ever thought which beer would go better with the meal.

So I journeyed to Mr. Oliver's renovated carriage house in Boerum Hill, Brooklyn, where we cooked together. Really, he cooked; I chopped and took notes. He then paired the various dishes with beer.

We chose preparations that would be challenging pairings for wine — like pasta with lobster and chorizo, and very spicy crab cakes — and some that even an amateur would be able to team readily with wine, like goat cheese and apple omelet, and roast quail.

I left a convert but quickly discovered Mr. Oliver's frustration: few of the restaurants cooking the best food in the city (or the country, for that matter) serve the best beers.

Never mind. "Beer," as Mr. Oliver put it, "is an affordable luxury; many of the best beers in the world cost less than a latte at Starbucks."

And though the best beers in the world are not on many restaurant beverage lists, they are not so rare that you can't find them in ordinary package stores, supermarkets and even corner markets.

"For \$2 or \$3," Mr. Oliver said, "you can buy beers that match certain dishes perfectly, rather than trying to put wine where it doesn't belong and spending more than you need to."

According to Mr. Oliver, beer can be versatile in ways that wine cannot because brewers think about flavor in a way that winemakers cannot.

"Brewing is an act of intent," he said, "whereas there is more fate and serendipity involved in winemaking. If a winemaker's idea is to express the terroir, he might just get out of the way."

"But with beer, you try to create a vision, and there's a tradition of doing so. Brewing is more like cooking than like winemaking; my nearest peers are not winemakers, but chefs."

But even though a brewer can craft his product to complement a range of foods, the pairing itself is a creative process. After years of practice, Mr. Oliver — a native New Yorker who became fascinated with beer 20 years ago and has been involved with it ever since — is brilliant at it.

Twenty years ago, Mr. Oliver, who had recently graduated from Boston University, began to travel around Europe, where he discovered that not all the beer "tasted like water."

Equally fascinating, he thought, was that Europeans were not obsessed with beer; they simply drank it.

Back home, he became an avowed enemy of what he calls the "lies" of mass-marketed food — the loaf of bread that isn't real bread, the hunk of fake cheese, the tasteless beer. And he began brewing his own beer, leading eventually to a job as an assistant at the SoHo-based Manhattan Brewing Company, which has since closed, and about 10 years ago, as the brewmaster of Brooklyn Brewery.

Since then, he has become widely acknowledged as an expert not only in making beer, but in tasting it, pairing it and talking about it.

He's a good cook, too. Since we began in the morning, he started with an omelet of green apples and goat cheese, itself an unusual pairing — at least in the omelet world — and a wonderful one. With this, he served me a glass of Blanche de Chambly, a Belgian-style wheat beer made in Canada.

I'd never liked wheat beer (which you're more likely to see labeled witbier), but Mr. Oliver calls it "the ultimate brunch beer." I could see what he was talking about. The beer, indeed, "busted up" the eggs and cheese, much like Champagne would. But its spiciness made it seem more complex than any wine, and a better match for the apples.

Our palates primed, Mr. Oliver went on to prepare his spicy crab cakes, which are laced with cilantro. Nearly everyone knows that the fallback drinks for Asian food are beer and Champagne (a candid admission that most wines are unsuitable), but few people think, "Which beer?"

The answer, says Mr. Oliver, is often India pale ale, and we drank the one he makes at Brooklyn Brewery.

India pale ale, the subject of a tasting in the Dining section on May 26, was regularly shipped from England to Calcutta in the 19th century. The eight-month trip spoiled a lot of ordinary beer, so an ale was developed that was very dry, with little residual sugar for bacteria to feed on. And because it contained a high proportion of hops, which act as a preservative, the beer was quite bitter. For the same reason, it was also fairly high in alcohol.

Those three elements that marked the ale's initial style are, in the hands of the new traditionalists like Mr. Oliver, back with a vengeance.

The combination was fantastic. I could taste the hops and cilantro playing with each other, and the bitterness allowed the beer to stand up to the spiciness of the crab cakes. I could not think of a single wine that would have worked even half as well.

We moved on to pasta with chorizo, lobster and peas, a multiflavored dish. If I were going to serve this with wine, I would shrug and chill a rosé; again, essentially an admission of defeat.

Mr. Oliver paired it with Duvel (the name is the Flemish word for devil, a reference to its 8 percent alcohol content). Duvel is actually a blend of two beers, fermented separately, and virtually an icon in Belgium, served in its own special glass.

Once again, the beer came on strong, with a powerful perfume, a refreshing dryness, and a slightly fruity and herbal character that elevated both beer and food. The whole really did become greater than the sum of its parts.

Mr. Oliver is a campaigner and a proselytizer, but he is also a realist, and never pushes beer where it won't work. In general, he said, "wine does contrast best; beer does harmony best."

So it annoys him when he knows that the classic food-wine pairings would be better as food-beer pairings. "Take the notion of port with chocolate cake. You like the idea of the port, but you don't taste anything. But if you eat that cake with the right beer — a framboise, or a chocolate stout — it dovetails beautifully. Unfortunately, people don't necessarily think in that direction."

To prove his point, Mr. Oliver and I finished our little feast with chocolate almonds from Jacques Torres. Mr. Oliver poured Brooklyn Brewery's own Black Chocolate Stout — no, it does not contain chocolate; it's just very, very dark.

The beer is lightly sweet, but it doesn't cloy the way most dessert wines do. Rather, it cleared my palate perfectly, blasting through the sweetness of the candied nuts.

There was only one problem.

As Mr. Oliver said, "The beer works so well, you can eat more."

So we did.

<http://www.nytimes.com/2004/06/16/dining/16BEER.html>

June 16, 2004



Batch #16 – Donal's Braggot  
February 1, 2004  
(Recipe for 5 gallons)

Ingredients:

4 gallons of water  
1/2 pound Victory malt  
1 ounce US Centennial hops (pellets, 9.7% alpha) - 60 min boil for bittering  
1/2 ounce GR Perle hops (pellets, 5.9% alpha) - 15 min boil for flavor  
1/2 ounce US Liberty hops (pellets, 3.2% alpha) - 5 min boil for aroma  
5 pound light malt extract syrup  
5 pounds amber blend honey  
1 vial White Labs #WLP007 Dry English Ale Yeast

3/4 cup of corn sugar  
1 cup of water

OG: 1.082  
FG: 1.008 @ 64 degrees F  
Approx alcohol by volume: 9.8%

Procedure:

Pour 4 gallons of water into a clean 5 gallon brew pot. Heat the water to 156 degrees F. Turn the heat down to a low flame. Pour 1/2 pound of cracked Victory malt into a grain bag and add to the hot water. Let steep for 15 minutes. Remove the grains. Turn the heat back on high and bring the water to a boil. Add 1 ounce of US Centennial hop pellets (to be boiled a total of 60 minutes) and 5 pounds of light malt extract syrup to the boiling wort. 45 minutes into the boil add 1/2 ounce of GR Perle hop pellets (to be boiled a total of 15 minutes). 55 minutes into the boil add 1/2 ounce of US Liberty hop pellets (to be boiled a total of 5 minutes). At 60 minutes into the boil, turn off the heat and transfer the brew pot to a cold water bath. Cool the wort to 85 degrees F.

Pour 5 pounds of amber blend honey into a 5 gallon glass carboy. Add the cooled wort to the carboy, making sure to strain out as many hop bits as possible. Stir the contents to mix the honey into the wort. Take the original gravity reading. Add 1 vial of White Labs Dry English Ale Yeast. Swirl contents for 2 minutes to mix and aerate. Attach a blow off tube and set aside.

When the braggot is done fermenting, prime with 3/4 cup of corn sugar dissolved in 1 cup of water and bottle.

Notes:

February 1, 2004: Yet another first time experiment. This time I am using as much honey as I do malt syrup in the batch. I am also using new hops and new yeast. February 2, 2004: 12 hours after adding the liquid yeast I see no activity in the carboy. 24 hours after adding the yeast there is a nice two-inch thick foamy krausen on top of the wort. The blow off tube is bubbling happily once or twice per second. 28 hours after adding the yeast, the krausen is 4 inches thick. No foam has gone out of the blow off tube yet. February 3, 2004: 6 hours later the carboy is pushing small bits of foam through the blow off tube. February 4, 2004: The blow off tube is bubbling away two to three times per second. February 6, 2004: Replaced the blow off tube with a standard airlock. February 7, 2004: The airlock bubbles once every six seconds. February 20, 2004: The braggot still gives off the occasional bubble. March 1, 2004: The airlock still bubbles occasionally. March 7, 2004: Filled and capped 40 12 ounce bottles.

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(pellets, 5.9% alpha) - 15 min boil for flavor 1/2 ounce US Liberty hops (pellets, 3.2% alpha) - 5 min

boil for aroma 5 pound light malt extract syrup 5 pounds amber blend honey 1 vial White Labs

#WLP007 Dry English Ale Yeast

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The first taste is very sweet and the aftertaste fairly bitter.

It is an interesting combination.

April 16, 2004: Opened the second bottle. There is a wonderful amount of carbonation, a thick head which is retained while drinking the ale, lacy foam that clings to the edge of the glass, and a continuous stream of bubbles rising from the bottom. The ale is a brilliant golden brown with a light aroma. The ale is pleasant to the taste with a slight bitterness that is present in the back of the mouth.