

# *In Vino Veritas*



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

*In Vino Veritas*

Winter, AS XXXVIII (2004)

Chronicler:

Mistress Therese of the White Griffin [whtgriffin@juno.com](mailto:whtgriffin@juno.com)

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

## **REGNUM**

### **The Council**

|                   |                                                                                                                             |
|-------------------|-----------------------------------------------------------------------------------------------------------------------------|
| Guildmaster       | Timotheus Zacharia, Master                                                                                                  |
| Chronicler        | Therese of the White Griffin, Journeyman                                                                                    |
| The Crown         |                                                                                                                             |
| Branchmasters     | Linda del Lago, Journeyman<br>Therese of the White Griffin, Journeyman<br>Jeanne Marie Lacroix<br>Lishka Cheglokova, Member |
| BranchChroniclers | Agnarr Kloengssen, Member<br>Sigmund Svertingsson, Journeyman                                                               |
| Masters           | Timotheus Zacharia                                                                                                          |
| Grand Master      | Atar Baktar                                                                                                                 |

### **The Branches**

**Dun Or**

BranchMistress  
BranchChronicler

Dona Linda del Lago  
Lord Sigmund Svertingsson

**Inland Empire**

BranchMaster  
BranchChronicler

Lady Jeanne Marie Lacroix  
Lady Elsepth Charissa aus Reinwald

**Over-the-Hill**

BranchMistress  
BranchChronicler

Lady Lishka Cheglokova

**Downtown Caia**

BranchMistress  
BranchChronicler

**(Note: This branch will be going dormant)**

Mistress Therese  
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**

**Walking the Boards** This is our yearly celebration. We celebrate the brewers of this kingdom and those who have achieved a ranking within the guild. Walking the Boards is Saturday Jan 22, 2005, from 10:30am to whenever.

At Lady Jeanne Marie Lacroix's home. RSVP to her via the Yahoo Group board (and she'll send you directions).

The subject of the day is socializing and rank advancement. Certificates of new rank will be awarded during dinner. **Earlier in the day there will be classes and judging, both of which will count toward the evening's rank advancement.**

The day will include 3 classes taught between 10:30 and 12:30. No class list yet, but if you have a class you would like taught, please contact Tim at [timotheus@brewer.sca.org](mailto:timotheus@brewer.sca.org)

Judging will be from 1pm to 4pm. Bring home brew to share and to be judged.

Dinner is at 4pm and is a potluck, the Guild is providing the meat dishes. Please bring a side dish, bread, beverage, or other to feed 8 or more people.

Dinner will be followed by the dessert contest. Bring your home made alcoholic desserts, period or not, for judging!



## **FROM THE GUILD MASTER:**

Greetings Brewers!

Please read this as I will be mentioning a number of items.

This will be my last Words of Wisdom as Guildmaster this time round. As Guildmaster I tried to accomplish a number of things.

- 1) I tried to get the Website more functional.
- 2) I have started another round of Judges in training.
- 3) I have tried to teach those classes that were needed for advancement.
- 4) I brought the History up to date.
- 5) I tried to bring about more activity and contests.
- 6) I have been pushing for people to send in their recipes for the data base on the website- I am starting to get my own entered on the computer for this purpose.

- 7) It was suggested by Lynnette that we should use NCR forms for the judging and I was able to institute this.
- 8) I did try to lower the dues but due to other expenses this was not possible. I started a number of purges so that dues will be paid.

I also tried to get more branches. Lyndemere is putting together a branch that will be a Guild Branch once it is up and running. Both Gyldenhold and Califia have Brewing Guilds that are not part of the Kingdom Guild but use the Kingdom Guild as a resource. These may in time become Guild branches.

The Guild Brewing Contest at GWW was a smashing success! 38 entries. The winners medallions were Fabulous. We have people wanting to enter next year so they can try to get one. If you don't know who won go to [Brewer.sca-caid.org](http://Brewer.sca-caid.org) and check it out. Congratulations to everyone who won and to the people who helped a very big Thank You.

People have not been paying dues. Please get your monies sent in to the Guild. There are currently 24 people in the purge cycle. This means that if the cycle ends and you have not paid up to date then you will be dropped from membership and all the work you did to attain rank, or become a judge will be deleted. This also represents \$288.00 that the Guild needs to function. The Contest at GWW cost us \$90 for the medallions, and over \$170 for the NCR forms. The contest fees brought some money in but it did not pay for all of this. And there are other expenses....

(There are also another 32 members who are late....)

Elections of officers for the upcoming two years.

**Exchequer** – Dame Lynette is still willing, but any member who is willing to work at getting the Dues, keep books, and make a report every 6 months is needed.

**Secretary** - tends to be Timotheus if not otherwise held. Any member who is willing to deal with membership paperwork can take this job. Must be willing to Deal With Paperwork.

**Chronicler** - any member who is willing to put out a quarterly newsletter over the e-mail. Ideally we don't want the Guildmistress to be doing this while running the Guild.

**Guildmaster**- Therese is currently the only eligible member.

If there is anyone who would like to take on an office please step forward. The Brewers Council will make the decision at Walk the Boards.

Thanks for allowing me to serve this guild yet again.

**THE Tim**

(with editing by Therese)

## **FROM THE GUILD CHRONICLER:**

Well, folks – I'm outta here! I've tried to make this newsletter entertaining and informative. I'd like to thank everyone who has contributed over the last 2 years (and the past 8 years before that) and ask that you continue doing so with the new Chronicler.

As I have been saying for the last 2 years, please sign up for the Yahoo group. This is where you can get a lot of the guild information including this newsletter. If you cannot, please drop me a line so we can continue mailing the newsletter to you otherwise, we go strictly electronic.

The following people have stepped forward to take over some of the offices;

**Secretary – THL Donal**

**Chronicler – Lord Agnarr**

I'd like to thank them in advance for all the hard work they will be doing and I look forward to working with them.

Therese



### *First Annual Known World Brewing Contest*

Thanks are due to all the brewers who entered (the judges enjoyed them all); the judges; the Guild members who helped with check in judging support, judge snacks, and entry return; the A&S encampment folks who provided wonderful hospitality; and our wonderful medallion creator. Thanks to each and every one of you, the contest went smoothly -- THANK YOU!!!

The contest had 48 entries from 12 contestants. We had 18 Beers, 10 Wines/Meads, 10 "Other" entries.

Congratulations to the winners!

**Best of Show:** Ingilborg Sigmundardottir (Fall Festival Mead)

**Beer:**

1st: The Hop Heads\* (Wisn Boch)

2nd: Therese of the White Griffin (Brown Ale)

3rd: The Hop Heads\* (California Comman – Steam Beer)

\* Kerri and Blake Morin, Carol Ann and Jeff Stanley, and Lalana and Eric Hutton

**Wine:**

- 1st: Ingilborg Sigmundardottir (Fall Festival Mead)
- 2nd: Tomaso da Barbiano (Traditional Mead with Eucalyptus hops)
- 3rd: Ingilborg Sigmundardottir (Maple Mead)

**Other:**

- 1st: Lynnette de Sandoval del Valle de los Unicornios (Almond Liqueur)
- 2nd: Mistress Huette Aliza (Cherry Honey Cordial)
- 3rd: Mikhail Baccus of the Red Griffin Tavern (Spiced Mead Cordial)

Hope to see you all again next Great Western War

Dame Lynnette de Sandoval del Valle de los Unicornios  
Contest Autocrat



*M&P&A. BEER*

A Brief History of Beer      CBC News Online | July 21, 2004

Beer had a hand in the discovery of the New World. In 1620, the Mayflower landed at Plymouth Rock. The ship's log explains the decision to land was because of dwindling supplies, "especially our beere."

The brew had an important role in the past – it has been used in religious rites as payment for work and was drunk by European monks to maintain their fast. The word "beer" comes from the Latin word bibere, meaning "to drink."

Beer is made from water, yeast, hops and malted grains (typically barley). Its alcoholic content comes from the process of fermentation, which converts the simple sugars (carbohydrates) in the grains into alcohol. People around the world consume more than 100 billion litres of beer annually.

The oldest proven records of brewing date back 6,000 years ago to the Middle East. Archeologists uncovered a seal from the Sumerian peoples who lived between the Tigris and Euphrates rivers. The seal is dedicated to the goddess of brewing and contains a recipe for making beer. There's a pictograph of bread being baked, crumbled into water to form a mash and then made into a drink that is recorded to have left people feeling "wonderful and blissful."

By the second millennium BC, the Babylonians knew how to brew 20 different types of beer. At the time, beer was cloudy and unfiltered. People drank it through straws. Hammurabi, a

Babylonian king, decreed a daily beer ration: a worker received two litres, civil servants three litres, and high priests five litres per day. The Egyptians continued the tradition and used unbaked bread dough for making beer and added dates to improve the taste.

Greeks and Romans also brewed beer, but it was considered a drink of the barbarians. By this time, wine had made an entry.

The ancient Germans were also brewing the stuff by 800 AD using barley or wheat. Like many of the cultures of the time, the Teutons thought beer contained a spirit, which possessed the drinker. Beer was reserved for the masses and wine for the gods.

Beer was important to nomadic groups because water was often dangerous and they were often paid with jugs of beer. During this time, beer was also thought to reduce disease and prolong a person's life.

Until the Middle Ages, brewing was exclusively the domain of women, because they were in charge of baking the bread, too.

Monasteries started muscling in on this work. Monks in northern Europe wanted to make beer as a pleasant-tasting, nutritious drink to serve with their meals and to help them through fasting periods. Since drinking is allowed during a fast, beer was permitted. Some monks were allowed to drink as much as five litres a day. The monks refined the brewing process and started to make more beer. Soon, monastery pubs sprouted, charging a fee for their high quality beer.

The monks were the first to scientifically develop the brewing process. Hops became widely used as a way to make beer refreshing and also as a natural preservative. Hops are the cone-like flowers of a climbing plant, *humulus lupulus*, giving beer its bitter flavour. The monasteries started to provide low-strength "every day" beer and higher alcohol beers for special occasions. In England, a "bride's ale" would be brewed for the wedding by her family. "Bride's ale" gave way to the word "bridal."

Around the 12th century, brewing in much of Europe became the responsibility of a commercial enterprise, given permission under a royal licence. Rulers started collecting taxes from the sale of beer and the monastery pubs started to close down.

Around this time, brewers started throwing other ingredients into the process: juniper berries, blackthorn, aniseed, bay leaves, rosemary, oak bark, caraway seed, St. John's wort and pine roots.

The advent of beer as we know it came in 1516 when the Duke of Bavaria, Wilhelm IV, proclaimed the German Beer Purity Law. For the first time, a law established that only barley, hops and pure water were to be used to make beer. The law remained in effect until 1988, when European Union rules came into effect.

In Germany, the distribution and export of beer increased to the point where many of its brewers supplied other countries. By 1500 there were 600 breweries in Hamburg alone.

At the beginning of the 19th century, with the start of the Industrial Revolution, beer production reached new heights due to two inventions, the steam engine and the process of artificial cooling.



Because good beer required certain temperatures, artificial cooling allowed brewing to become a year round activity.

Scientists undertook research on brewing during this time. Louis Pasteur published "Études sur la Bière"("Studies Concerning Beer") in 1876. Pasteur unravelled the secrets of yeast in fermentation and developed pasteurization. Danish scientist Christian Hansen isolated a single yeast cell and caused it to reproduce on an artificial culture medium. Because of this, the purity of the fermenting process was improved and the beer taste kept consistent.

American brewers introduced the beer can in 1935. The next major step in beer history occurred when metal kegs were introduced in Germany in 1964, replacing wooden barrels. Cleaning and filling was much simpler and so was tapping and closing off.



## Right Noble Brewer's Guild of Caid Membership - Subscription Form

Name (Mundane) \_\_\_\_\_

Name (SCA) \_\_\_\_\_

Address \_\_\_\_\_

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Email \_\_\_\_\_

Branch, if any \_\_\_\_\_

Current Rank \_\_\_\_\_

Return this form to Guild Chronicler with your check or money order made out to SCA, Inc.  
Kingdom of Caid Brewer's Guild  
Membership in the Guild expires every May.