

Pin Vinto

Veritas



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

In Vino Veritas
Fall, AS XXXX (2005)

Scribe:
Lord Agnarr Kloengsson
tigerztale@comcast.net

Copyright 2005 Society for Creative
Anachronism, Inc. All rights reserved.

This is In Vino Veritas, a publication of the
Society for Creative Anachronism (SCA),
Inc. In Vino Veritas is available from the
Right Noble Brewer's Guild Scribe (see
address above). It is not a corporate
publication of the SCA, Inc. and does not
delineate SCA policies.

COPYRIGHTS: All rights to individual
works are retained by the original authors
and artists. Anyone wishing to reprint any
part of any issue should contact the
Scribe or the original author or artist.
Please do not abuse the generosity of
our contributors by using materials
without permission.

SUBSCRIPTIONS: Subscriptions to In
Vino Veritas are free with Guild
membership (4 issues). Guild
membership is \$6.00 a year (May to May).
Make Checks or money orders payable to
"SCA, Inc. Kingdom of Caia – Brewer's
Guild" and mail to the The Guild's Secretary
/Exchequer THLord Donal O'Brien
(lorddonal@yahoo.com) please email him
for mailing instructions and address.

SUBMISSIONS: All submissions will be
used, time and space allowed. Send
submissions by email to Agnarr
Kloengsson at tigerztale@comcast.net



Regnum-

The Council

The Guildmistress

Mistress Therese of the White Griffin
(whtgriffin@juno.com)

The Scribe

Lord Agnarr Kloengsson
(tigerztale@comcast.net)

The Guild's Secretary/Exchequer

THLord Donal O'Brien
(lorddonal@yahoo.com)

The Dun Or Branchmaster

Dona Linda Del Lago
(CdL@trueblood.net)

The Dun Or BranchScribe

Lord Sigmund Svertingsson
(siggy@trueblood.net)

The Inland Empire Branchmaster

THLady Jeanne Marie Lacroix
(jmlacroix@charter.net)

The Inland Empire BranchScribe

Lady Elspeth Charissa aus Reinwald
(sca.elspeth@adelphia)

The Over the Hill Branchmaster

Lady Lishka Cheglokova
(ladylishka@hotmail.com)

The Over the Hill BranchScribe

currently vacant

The Angels Branchmaster

Lord Balthazar van der Brugghe
(jwpetty@gmail.com)

The Angels BranchScribe

currently vacant

The Lyondemere Branchmaster

Tighearnan Cearrbhach O'Faolain
(jdiddle_producer@yahoo.com)

The Lyondemere BranchScribe

Lady Christina O'Cleary
(divinite@sbcglobal.net)

Grandmasterbrewer

Master Atar Bahkter

Masterbrewer

Master Timotheus Zacharia
(housezacharia@earthlink.net)

The Crown of Caia

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

Oct 5 – 8 – Great Western War.
Brewing Encampment, Known World
Brewing Contest and more!

Nov 6- Kingdom Guild meeting
Being hosted by White Wolf Meadery

Dec 17 - Walking the Boards
Hosted by Baroness Jeanne Marie in
Heatherwyne

From the Guild Mistress

From the Guild Mistress

It's harvest time! Time to start picking the
grapes, the apples and of course, the grains.
Now's the time to do a lot of brewing (time and
money willing of course) and to think about
advancing in rank within the Guild, if you desire
to.

The Right Noble Brewer's Guild of Caid was
created to help the brewers of the Kingdom
make a better drink, one they can be proud of to
share and to enjoy with friends. Ranking within
the guild has never been mandatory and never
will be. We are a resource for all brewers, we
have set up guidelines to help you, as a brewer,
improve your drink of choice or try a new one.

About one third of the members of this Guild
have decided not to use the ranking system.
If you are one of those, or one of the ones that
are in the ranking system, remember to use us.
We have many talented and knowledgeable
people here that can suggest things to try,
techniques that will improve your style, or books
to point you in the direction you want to go.
We are very lucky to have some members that
have had formal training outside of this guild and
they are willing to share their knowledge also.

For those of you who haven't heard yet, we now
have two Brewing Laurels in the Guild. You all
know Master Tim (of course), but recently Master
Tofi has joined us. This brought up the question
of what rank within the Guild would any brewing
Laurel from out of Kingdom hold. Our charter
states:

Section 4. Policy Decisions

Policy decisions are temporary additions to the
Bylaws/Charter they have the force of full charter.

(a) Decisions may be made by:

1. The Guildmaster;
2. The Brewer's Council.

(b) Decisions may be deleted by:

1. The Brewer's Council, by 2/3 vote;
2. The Crown.

I am therefore putting forth the following policy;

Brewing Laurels

Any out of kingdom Laurel, with their primary art in brewing and a sufficient knowledge of several brewing type, shall be granted the honorary rank of Master in the Right Noble Brewers Guild of Caid. After a period of time (yet to be determined) a council made up of the Guild Brewing Masters and/or Officers will then ascertain the newcomer's suitability for the position of Master Brewer in this Guild.

We also grant the rank of intermediate brewing judge to this Laurel, if they wish to become one of the Guild's judges.

Any comments you wish to make on this policy and the one prior (judging coordinator), please send them to me. As a member of this Guild, your opinion is important.

Now, all of you –
GET BACK TO BREWING!!

Therese



Directions to White Wolf Meadery,
33350 Hubbard Road, Acton, Ca 93510:

Take your favorite freeway to the 5 Northbound, towards Valencia/Magic Mountain;

Take the 14 (Antelope Valley Freeway) North towards Palmdale/Lancaster; Exit "Escondido Canyon Road" and turn Right at the top of the Ramp; Turn Right on Hubbard Road--the only way it goes, and yes it is a dirt road; then SLOW DOWN--MY HOUSE IS NOT MARKED AT THE ROAD.

Find house #33345 (on the right). Look to your left. You will see a paved road that appears out of nowhere--that's my driveway. Turn Left into this driveway and you will see a signpost on your right that marks 33345. Turn Right into this driveway and watch out--it's steep. There will be parking at the top, and you will be met by the wolves.

Alternate for those coming from the East (Dreiburgen area):

Take your favorite freeway to the 15 North, towards Las Vegas; At the top of the Cajon Pass take the 138 (Pearblossom Highway) West towards Palmdale; The 138 will take you to the 14 (Antelope Valley Freeway). Turn South, towards Los Angeles; Exit Escondido Canyon Road, and turn Left at the top of the ramp and then Left again at Escondido Canyon. drive over the top of the freeway; Follow the local directions above.

Activities: Trip to the Agua Dulce Winery; Trip to Mearns Bees to see the honey extraction place. Both are about 1 mile from the house.



THE BOOK NOOK

By Reinhardt Medebruer



A review of The
Compleat Meadmaker
by Ken Schramm.

First let me say that if
you are looking to make
period mead this is most
likely Not the book for
you. That being said I

highly recommend this book to anyone
that wants to make mead . From the first
time user to the master brewer you will
find useful information in this book . Ken
takes the first few chapters and dedicates
them to covering some history, dispelling
myths along the way. He then dives right
in and helps you make your very first
mead. The book does not support boiling
of the honey water, which is why I say that
this is not a book for period brewers. He
even goes further and espouses a NO
HEAT method of brewing! I have spoken
with several other mead brewers and
many agree with his views. I have always
boiled or at least heated my must in order
to kill anything that might be in it, and to
scum any bee parts that might be in the
honey. However Mr. Schramm's book
inspired me to try my first no heat method
mead, which is currently in the carboy.

Once Ken covers the basic mead he
lovingly dedicates a chapter to each of
the different styles of mead, even
dedicating an entire chapter to the honey
itself. You will find several recipes at the
end of the book, at least one of each style.

At the \$19.95 cover price, this book
makes a very economical addition to any
brewing library. I recommend it to anyone
who brews mead or has ever thought
about it. I hope that you all get stung by
the mead bug as I have!

Happy Brewing....

HERE TRY THIS !!!



Fun Wine Facts

By THL Donal O'Brien

Grapes:

There are 10,000 varieties of wine grapes worldwide.

An acre of land is home to between 450 and 2,200 vines.

It takes about 100 pounds of grapes to produce 5 gallons of juice.

A ton of grapes makes about 60 cases of wine, which equals 720 bottles.

Foot treading of grapes is still used in producing a small quantity of the best port wines.

The first wine grapes in California were planted in Downtown Los Angeles in 1833 at the current site of the Union Train Station.

One 750 ml bottle of wine contains 4 glasses of wine.

History:

The Neolithic period (8500-4000 B.C.) marked the first time in human prehistory where alcohol was fermented. They also produced bread, beer, meat, and grain dishes we enjoy today.



Dionysus was the Greek god of wine and vegetation. He showed mortals how to cultivate grapes and make wine. In 5th century B.C., he was worshipped at celebrations that became associated with licentiousness and intoxication.

The first known reference to a specific wine vintage was written by the Roman Historian Pliny the Elder who rated 121 B.C. as a vintage "of the highest excellence."

When Mount Vesuvius buried Pompeii in volcanic lava in A.D. 79, it also buried more than 200 wine bars.

When Leif Ericsson landed in North America in A.D. 1001, he was so impressed by the proliferation of grapevines that he named it Vinland.

The first book about wine (around 1310) was by Arnaldus of Villanova, a physician. Arnaldus attributed many qualities to wine including its ability to clarify turbid blood, to open the body's passages, to warm cold bodies and to cool hot ones, to prevent the "drying out" of the old and to medicate the young.

As the famous explorer Magellan prepared to sail around the world in 1519, he spent more on Sherry than on weapons.

The first complete book in English on wine (1568) was by William Turner, also a physician.

Dom Perignon (1638-1715), the Benedictine Abbey (at Hautvillers) cellar master who is generally credited with "inventing" the Champagne making process, was blind.

During the reign of William III (1689-1702), a garden fountain was once used as a giant punch bowl. The recipe included 560 gallons of brandy, 1200 pounds of sugar, 25,000 lemons, 20 gallons of lime juice, and five pounds of nutmeg. The bartender rowed around in a small boat, filling up guests' punch cups.

Oak Trees:

There are about 400 species of oak, though only about 20 are used in making oak barrels. Of the trees that are used, only 5% is suitable for making high grade wine barrels. The average age of a French oak tree harvested for use in wine barrels is 170 years!

Cork was developed as a bottle closure in the late 17th century. It was only after this that bottles were lain down for aging, and the bottle shapes slowly changed from short and bulbous to tall and slender.

Portugal has 1/3 of the world's cork forests and supplies 85-90% of the cork used in the U.S

The largest cork tree in the world is in Portugal. It averages over one ton of raw cork per harvest. That's enough to cork 100,000 bottles.

The synthetic cork offers consistency in wines with a lesser chance of oxidation and a great alternative to natural cork.

Wine re-corked and placed in a refrigerator will keep for two to four days.

Removing a cork requires a pull equivalent of lifting approximately 100 lbs.



Wine:

If you store a bottle of wine at 70° F rather than 55° F, it will age twice as fast. As a rule of thumb, most red wines will benefit from breathing. White wines that have had 12 or more months aging may also benefit from decanting. The idea is to expose the maximum surface to the air to help open up the fruit flavors and develop the wine's true character.

Egg whites, bull's blood, and gelatin have all been used as fining agents to remove suspended particles from wine before bottling. Egg whites are still commonly used.

Old wine almost never turns to vinegar. It spoils by oxidation.

The vintage date on a bottle of wine indicates the year the grapes were picked, not the year of bottling.

The soil of one famous vineyard in France is considered so precious that vineyard workers are required to scrape it from their shoes before they leave for home each night.



Belgian monks run out of the world's best beer

BRUSSELS (Reuters) - Monks at a Belgian abbey have been forced to stop selling their famous beer after it was voted the best in the world and was promptly sold out.

The abbey of Saint Sixtus of Westvleteren in western Belgium is home to some 30 Cistercian and Trappist monks who lead a life of seclusion, prayer, manual labour -- and beer-brewing.

A survey of thousands of beer enthusiasts from 65 countries on the RateBeer Web site (www.ratebeer.com) in June rated the Westvleteren 12 beer as the world's best.



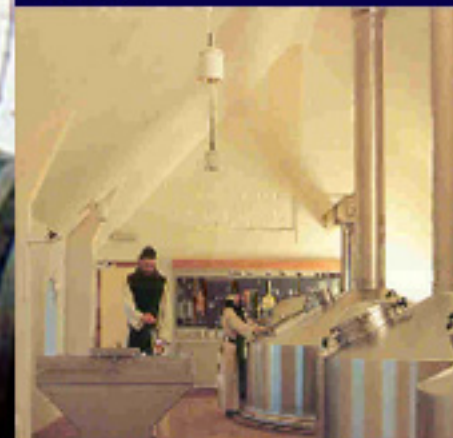
But the abbey only has a limited brewing capacity, and was not able to cope with the beer's sudden popularity.

"Our shop is closed because all our beer has been sold out," said a message on the abbey's answering machine, which it calls the "beer phone".

And the abbey has no intention of boosting its capacity to satisfy market demand.

"We are not brewers, we are monks. We brew beer to be able to afford being monks," the father abbot said on the abbey's Web site.

Monk Mark Bode told De Morgen daily: "Outsiders don't understand why we are not raising production. But for us life in the abbey comes first, not the brewery."



Brewing Herb-based Metheglins for Estrella 2006

Each year there is an Arts & Sciences Competition at Estrella War. One of the categories for the A&S Competition for Estrella War 2006 is:

Metheglin "herb based only"

A metheglin is a spiced mead. Please notice that the category is listed as "herb-based only".

I would expect that the judges will expect a mead made with period herbs, with documentation to support that the herbs were used as base for metheglin or that it could be feasible that the herbs were used with sources cited.

I challenge everyone to brew at least one herb-based metheglin this year and enter into next year's Estrella War A&S contest.

An important piece of research will be defining what herbs were used to flavor (or could have been used to flavor) medieval metheglins.

TH Lord Donal O'Brien



Right Noble Brewer's Guild of Caid

Membership – Subscription Form

Name (Mundane) _____

Name (SCA) _____

Address _____

Email _____

Do you currently have a Harp Argent? _____

Branch, if any _____

Current Rank _____

Please contact the Guild's Secretary/Exchequer
TH Lord Donal O'Brien at (lorddonal@yahoo.com)
for mailing instructions and dues information.