

St Guro

Veritas



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

**In Vino Veritas**  
Summer, AS XXXIX (2005)

**Scribe:**  
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used, time and space allowed. Send  
submissions by email to Agnarr  
Kloengsson at tigerztale@comcast.net



## Regnum

### The Council

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**The Over the Hill Branchmaster**  
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currently vacant

**The Lyondemere Branchmaster**  
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**The Lyondemere BranchScribe**  
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**Grandmasterbrewer**  
Master Atar Bahkter

**Masterbrewer**  
Master Timotheus Zacharia  
(housezacharia@earthlink.net)

**The Crown of Caid**

## 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

**April 3** – King's Hunt Brewing Contests.  
All are welcome to enter and help judge.

**May 8th** – Kingdom Guild Meeting.  
At the home of Master Timotheus.  
Contact him at [HouseZacharia@earthlink.net](mailto:HouseZacharia@earthlink.net) for address.

**July 24th** – Kingdom Guild meeting.  
Being hosted by Lyondemere

**July 30th** – Darkwell War Brewing contest.  
All are welcome to enter and help judge.

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

**Nov. 5th** - Kingdom Guild meeting.  
Being hosted by White Wolf Meadery

## From the Guild Mistress

Greetings,

Well the New Year has started and looking at the  
calendar, this group will be very busy. I hope that  
many of you can enter the various contests this  
year and join us at the Guild meetings. There is  
always something we can learn from other talented  
brewers.

Most of the brewing contest that we are asked to  
judge at, require at least 3 people (for fairness).  
We have had to use 2 qualified (by this guild's  
standards anyway) judges and a non-qualified  
judge in the past and need to remedy this small  
problem. To that end, it has been suggested that  
the guild create a new office: Judging Coordinator.

### Duties:

- 1) Coordinate Judges for contest, working with  
the contest organizers to provide the number  
and type of judges required.
- 2) Coordinate judging classes, working with  
instructors to provide judging classes are  
required by current and aspiring judges.
- 3) Work with the Secretary to keep the judge  
rank records up to date. (The Judge  
Coordinator will use those records to perform  
their 1st two duties.)

### Service restrictions:

This position can be held concurrent with any  
other Guild office.

### Term of Office:

The position has a term of two years, with  
unlimited renewals possible.

### Appointment to Office:

The Judge Coordinator is appointed by a  
majority vote of the Guild Master, the Guild  
Secretary, and the current Judge Coordinator.  
If there is no majority vote (the three offices  
could reside in two people) a majority vote of the  
Guild Council will decide the appointment.

We will also need a Land Agent for GWW, as we are hoping to have a large encampment where we will brew a beer to drink Saturday evening, where we can teach brewing classes and where we can setup the brewing contest. GWW is Oct. 5th through the 8th, with classes during the week and the brewing contest all day Saturday. We learned a lot from the first one and as smooth as that went, this year's will be better. Many of us would like to be where we were last time and that can all be taken care of later.

So here is your opportunity to take an active role in your guild. We are looking for 2 people who would like to step up. No experience necessary. Please send an email to me stating that you're the person for the job and why I should let you do it.

Until next issue,

In Service to Crown and Guild,

*Therese*



## Searching for the Earliest Browns

The nature of malt lies at the heart of the brown ale issue April, 1999 This article is excerpted from *Brown Ale: History, Brewing Techniques and Recipes*, by Ray Daniels and Jim Parker, and used with permission of Brewers Publications. For information 1-888-822-6273 or [www.beertown.org/bp](http://www.beertown.org/bp).

Most brewers writing about the history of beer build a wall at the beginning of the 18th century. The "invention" of pale malt is often placed at about this time (circa 1680-1700) and tied to the introduction of coke as a smokeless, controllable fuel source. Prior to that, many believe, all beers were smoky and brown because all malts were dried over a wood fire. Before the ravages of the Black Plague in 1348-49, brewing was a domestic occupation practiced primarily, and perhaps exclusively, by women. The ales of the time met an earlier definition of the word and were brewed without the use of hops. Instead, various herbs and spices were used to provide bitterness and flavor to contrast the sweetness of malt. One source cites their strength at 4 to 6% abv but some, and perhaps most, would have been stronger.

The nature of medieval ale probably varied widely not only from town to town, but also from week to week within a town and even within the same neighborhood. In the time between the Black Death in 1348-49 and the creation of porter in 1720, the nature of brewing in Britain changed considerably. The most important issues in our efforts to understand this period relate to the character and use of the key ingredient, malt.

Throughout this age, many brewers -- even household-based ale-wives -- made their own malt. And of course malt lies at the heart of the brown ale issue. If the malt was brown, then the ales and beers made from it were likely to be of the same color. As for the smokiness that might have been imparted to the malts -- no matter what their color -- we find frequent evidence that it was unwanted, if not entirely avoided. A description published in 1542 by one Andrew Boorde, described the desirable

properties of ale: "... it must be freshe and cleare, it must not be ropy nor smoky ..."

Accepting for the moment that at least some pre-industrial ales were brown – and more or less smoky – there is one final issue to review. The unhopped ales of the time were not made with malt, water and yeast alone. To counter the sweetness of the malt, ale brewers added herbs and spices of various kinds. In attempting to characterize this practice, we again meet with the concept of variety. No doubt, the herbs that were used in making ale varied widely based on locale, season and personal taste. Spices that appear to date from 15th century brews include "ginger, gillyflower, mountain thyme, and curcuma." The use of ginger was probably quite common and popular as evidenced by the modern availability of "ginger ale."

The first distinct and lasting beer style to emerge from the hodge-podge of brews being made in the early 1700s was porter. It began as a cocktail of three beers including pale ale, stale and mild ale, designed to satisfy both the palate and the purse. Both the stale and mild were brown-colored ales and some authorities simply call them "brown ale." Still, it is not clear that anyone at the time was using this term to describe these beers.

Throughout the period from 1750 to about 1900 we find references to "brown beer" that means porter and stout rather than some other variation on the theme. As a result of this terminology, many references to "brown beer" can be found, but all of them lead right back to porter.

We find no other references to a specific "brown ale" product prior to the 20th century. Only in creation of Newcastle's famous Brown Ale does it emerge as a clear and distinct style.



## Alewife Brown Ale Recipe



A highly quaffable smoky brown brew that harkens back to the earliest days of brown ale. The smoke flavor in this beer is nicely balanced by the roasty malt character and the subtle but evident hop character. A nice beer on cask. Makes a 5-gallon batch.

- Malt Extract+ All-Grain Grain
- Pale Malt Extract 4.0 lbs --
- Weyermann Rauch Malt 2.5 lbs 2.5 lbs
- Caramel Malt (60L) 12 oz 12 oz
- Black Patent Malt 6 oz 6 oz
- Munich or Mild Malt -- 6 lbs
- Hops Extract+ All-Grain Grain
- Willamette (75 min) 1.5 oz. 1.5 oz.
- Liberty (10 min) .25 oz. .25 oz.
- Yeast
- Wyeast #1084 Irish Ale Yeast

- Brewing Specifics
- Partial mash: Steep grains in 2.5 gallons of 160°F water for 30 minutes.
- Mash: Infusion mash at 150°F for 90 minutes. Boil: 75-90 min.
- OG: 1.040
- FG: 1.008
- IBU: 25
- Ferment Temp. 68°F

# What is vinegar?

Vinegar is a sour liquid containing acetic acid that is made theaction of airborne bacteria in a dilute alcoholic beverage. Vinegar may be produced from alcohol originating from a variety of materials: grapes or apples (wine or cider vinegar), malted barley or oats (malt vinegar), rice (rice wine vinegar) and industrial alcohol (distilled white vinegar). As a commercial product, vinegar was probably first made from wine (French vin, "wine"; aigre, "sour"). The word vinegar was used at one time to denote vinegar made from beer or ale.

Vinegar is a natural by-product of making alcoholic beverages. Its discovery was made in different parts of the world independently, most probably accidentally.

## How was vinegar used?

Vinegar has been used as a condiment, a preservative, a medicine, an antibiotic, a detergent and many other ways throughout the ages. The Assyrians used vinegar to cure earaches and as part of a mouth wash. Egyptians were served vegetables covered in oil and vinegar. Roman soldiers and gladiators drank a diluted vinegar beverage called posca. Cleopatra is said to have dissolved a great pearl in a plate of vinegar and drank it due to a bet with Marc Antony.

According to Pliny, Roman miners used fire and vinegar to break up rock. Legend says that only sand, urine, or vinegar extinguished Greek fire. Vinegar is mentioned in the Bible in both the Old and New Testaments. Jewish food laws define when vinegar is

vinegar is kosher or not. Sixteenth century Sicilian monks in the city of Palermo used vinegar as part of a mummification process for the dead displayed in the Capuchin Catacombs.

Hippocrates recommended vinegar as a healing agent to be used externally and internally. He detailed a vinegar preparation (including shaving of lotus, lees of oil, and raw tar-water) for cleaning ulcerations and wounds. He also recommended oxymel, a combination of honey and vinegar, for constipation and shortness of breath.

Jabir Ibn Haiyan (721-815 CE) is considered the foremost Islamic chemist of his time. He was known for the distillation of vinegar to concentrate acetic acid. The well-known Arab doctor and scientist Abu Ali al-Husain ibn Abdallah ibn Sina (Avicenna, 980-1037 CE) laid the foundations of modern scientific medicine. He wrote in his famous book, Al-Qanoon fit Tibb (the Canon of Medicine), that vinegar is a powerful clotting agent. He also said that it is useful externally for inflammations, carbuncles, burns, and headaches. He also observes that vinegar was an appetite and digestive aid when taken internally.

Vinegar was used as part of herbal medicines up to the modern day. Vinegar has been used as a mordant to fix fabric dyes and as an ingredient to a calligrapher's ink. Its most common use has been as an ingredient of food and drink since the mists of time.

*JHLord Donal O'Brien*



## 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 be expecting 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](mailto:lorddonal@yahoo.com))  
for mailing instructions and dues information.