



# In Vino Veritas



Spring AS XLIII

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



**Greetings My Fellow Brewers!**

Great Westren is only a few short months away! Soon the organizers will be publishing the information on the Great Western Brew Contest. I hope that all will attend or at least send one entry to it and Taste of Caid.

Summertime in Caid has its own interesting brewing challenges. This is a good time to let that heat work for you with brews made by infusion, like vinegars and cordials. Just remember- try it!

**Master Donal O'Brien, Guild Master.**

**Next Kingdom Meeting:**

TBA-Somewhere in Lyonmere June 22nd- keep your eye grapes peeled to the email!

**Inside this issue:**

**RECIPES!!!!**

Tapping the Keg

List of Period and Periodesque sources

Poem by Reinhardt Medebreuer

**DUES ARE DUE**

Here is a lot of information from a late period English source dealing with brewing. - Donal

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Andrew Boorde 'A Compendyous Regymnet or a Dyetary of Helth', 1542 (1870 F. J. Furnivall edition)

The .x. Chapytre treateth of al manner of drynkes, as of water, of wyne, of ale, of bere, of cyder, of meade, of metheglyn, and of whay.

Water is one of the foure Elementes, of the whiche dyuers lycours or drynkes for mannes sustynauce be made of, takyng theyr orygnall and substaunce of it, as ale, bere, meade, and metheglyn. water is not holsome, sole by it selfe, for an Englysshe man, consyderynge the contrarye vsage, which is not concurraunt with nature: water is colde, slowe, and slacke of dygcstyon. The best water is rayne-water, so be it that it be clene and purely taken. Nexte to it is ronnyng water, the whiche doth swyftly ronne from the Eest in to the west vpon stones or pybles. The thyrd water to be praysed. is ryuer or broke water, the which is clere, ronnyng on pibles and grauayl. Standynge waters, the whiche be refresshed with a fresshe spryng is commendable; but standyng waters, and well-waters, to the whiche the sonne hath no reflxyon, althoughe they be lyghter than other ronnyng waters be, yet they be not so commendable. And let euery man be ware of all waters the whiche be standynge, and be putryfyed with froth, duckemet, and muddle; for yf they bake, or brewe, or dresse meate with it, it shall ingender many infymytes. The water the which euery man ought to dresse his meate with all, or shall vse bakynge or bruyng let it be ronnyng; and put it in vesselles that it may stande there .ii. or .iii. houres or it

(continued on page 4)



## REGIONAL BRANCHES

The *Inland Empire Branch* includes the Shire of Heatherwyne and the Barony of Dreiburgen.

The *Angels Branch* includes the Barony of Angels.

The *Dun Or Branch* includes the Barony of Dun Or.

The *Over the Hill Branch* includes the Shire of Wintermist.

The *Lyondemere Branch* includes the Barony of Lyondemere.

## Brewers' Guild Council

The **Guildmaster** is [Master Donal O'Brien](#)

The **Scribe/Chronicler** is [Alais de St Germain](#)

The **Secretary** is the Honorable Lady Ingilborg Sigmundardottir

The **Exchequer** is [Dame Lynnette de Sandoval del Valle de los Unicornios](#)

The **Dun Or Branchmaster** is [Dona Linda Del Lago](#)

The **Dun Or Branch Scribe** is [Lord Sigmund Svertingsson](#)

The **Inland Empire Branchmaster** is [Baroness Jeanne Marie Lacroix](#)

The **Inland Empire Branch Scribe** is currently vacant

The **Over the Hill Branchmaster** is currently vacant.

The **Over the Hill Branch Scribe** is currently vacant.

The **Angels Branchmaster** is currently vacant

The **Angels Branch Scribe** is currently vacant

The **Lyondemere Branchmaster** is Lord Maximilian d'Erembourg

The **Lyondemere Branch Scribe** is currently vacant

**Master brewer** [Master Timotheus Zacharia](#)

**Master brewer** Master Tofi Kerthjalfadsson

**Grandmaster brewer** Master Atar Bahkter

**The Crown of Caid**



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Submissions are encouraged and will be used as space and topicality allow. Please send submissions to the chronicler Alais de Saint Germain at [alainoncah@yahoo.com](mailto:alainoncah@yahoo.com).

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## Tapping the Keg with Donal O'Brien

by Master Donal O'Brien, CL

Q: What is the difference between "wort" and "must"?

The art of brewing can be distilled (yes, the pun is intended) down to encouraging yeast to live in a sugary liquid to produce ethanol and carbon dioxide. The terms "wort" and "must" both refer to the sugary liquid that is the yeast's food source.

"Wort" is made by steeping malted grains in hot water to activate enzymes that will convert starches into fermentable sugars. Wort is the basis for both beer and whiskey.

"Must" refers either to juice (from grapes and other fruits) that is fermented into wine or the water/honey mixture that is the basis of mead. The term "must" also describes wine recipes that start with a water/sugar base that is flavored with fruits, herbs, spices, flowers or vegetables.



be occupied; then strayne the vpper parte thorough a thicke lynnyn cloth, and cast the inferyall parte awaye. If any man do vse to drynke water with wyne, let it be purely strayned; and than seth it, and after it be cold, let hym put it to his wyne: but better it is to drynke with wyne, styllled waters, specially the water of strawberes, or the water of buglos, [or the water of borage,] or the water of endyue, or the water of cycory, or the waters of southystell and daundelyon. And yf any man be combred with the stone, or doth buine in the pudibunde places, vse to drynke with whyte wyne the water of hawes and the water of mylke: loke for this water in a boke of mymakyng, named "the breuyary of health".

#### Of wyne

All maner of wynes be made of grapes, excepte respyse, the whiche is made of a bery. Chose your wyne after this sorte: it must be fyne, fayre, & clere to the eye; it must be fragraunt and redolent, hauynge a good odour and flauor in the nose; it must sprynkle in the cup whan it is drawne or put out of the pot in to the cup; it must be colde & pleasaunt to the mouth; and it must be strong and subtyll of substaunce: And than, moderately dronken, it doth acuate and doth quycken a mans wytte, it doth comfort the hert, it doth scowre the lyuer; specially, yf it be whyte wyn, it doth reioyce all the powers of man, and doth nowrysshe them; it doth ingender good blode, it doth comforte and doth nouryssh the brayne and all the body, and it resolueth fleume; it ingendreth heate, and it is good agaynst heumes and pencyfulness; it is ful of aglyte; wherfore it is medsonable, specially whyte wyne, for it doth mundyfy and clense woundes & sores. Furthermore, the better the wyne is, the better humours it doth ingender. wyne must not be to newe or to olde; but hyghe wynes, as malmyse, may be kepe longe. And bycause wyne is full of fumosyte, it is good, therefore, to alaye it with water. wynes hyghe and hote of operacyon doth comfort olde men and women, but there is no wyne good for chyldren & maydens; for in hyghe Almayne, there is no mayde shall drynke no wyne, but styl she shal drynk water vnto she be married. the vsuall drynke, there & in the other hyghe countres, for youth, is fountayne water; for in euery towne is a fountayne or a shalowe wel, to the which all people that be yonge, and seruautes, hath a confluence and a recourse to drynke. Meane wynes, as wynes of Gascony, Frenche wynes, & specially Raynyssh wyne that is fynyed, is good with meate, specially claret wyne. It is not good to drynke nother wyne nor ale before a man doth eate somewhat, althoughe there be olde fantastycall sayynges to the contrarye. Also these hote wynes, as malmesye, wyne course, wyne greke, romanysh, romny, secke, alygaunt, basterde, tyre, osay, Muscadull, cap-rycke, tynt, roberdany, with other hote wynes, be not good to drynke with meate; but after mete, & with oysters, with saledes, with fruyte, a draught or two may be suffered. Olde men maye drynke, as I sayde, hyghe wynes at theyr pleasure. Furthermore, all swete wynes and grose wynes doth make a man fatte.

#### Of ale

Ale is made of malte and water, and they the which do put any other thyng to ale than is rehersed, except yest, barme or godesgood do sofystical theyr ale. Ale for an Englyssh man is a natural drynke. Ale must haue these propertyes: it must be freshe and cleare, it muste not be ropy or smoky, nor it must haue no weft or tayle. Ale shuld not be dronke vnder .v. dayes olde. Newe ale is vnholosome for all men. And sowre ale, and deade ale the which doth stande a tyll is good for no man. Barly malte maketh better ale then oten malte or any other come doth, it doth ingendre grosse humoures, but yette it maketh a man stronge.

#### Of bere

Bere is made of malte, of hoppes, and water: it is a naturall drynke for a Dutche man. And nowe of late dayes it is moche vsed in Englande to the detryment of many Englysshe men; specyally it kylleth them the which be troubled with the colycke, and the stone, & the strangulion; for the drynke is a colde drynke; yet it doth make a man fat, and doth inflate the bely, as it doth appere by the Dutche mens faces & belyes. If the bere be well serued, and be fyned, and not new, it doth qualyfy the heat of the lyuer.

#### Of cyder

Cyder is made of the iuce of peeres, or of the iuce of aples; & other whyle cyder is made of both; but the best cyder is made of cleane peeres, the which be dulcet; but the beest is not praysed in physycke, for cyder is colde of operacyon, and is full of ventosyte, wherfore it doth ingendre euuyll humours, and doth swage to moche the naturall heate of man, & doth let dygestyon, and doth hurte the stomacke; but they the which be vsed to it, yf it be dronken in haruyst, it doth lytell harme.

#### Of meade

Meade is made of honny and water boyled both togyther; yf it be fyned and pure, it preserueth helth; but it is not good for them the whiche haue the Ilyacke or the colycke.

#### Of metheglyn

Metheglyn is made of honny & water, and herbes boyled and soden togyther; yf it be fyned & stale, it is better in the regyment of helth than meade.

#### Of whay

whay, yf it be wel ordered, specyally that whay the which doth come of butter, is a temperate drynke, and is moyst; and it doth nourysshe, it doth clense the brest, and doth purge redde colour, and good for sausfleme faces.

#### Of poset ale

Poset ale is made with hoto mylke & colde ale; it is a temperate drynke, and is good for a hote lyuer, and for hote feuers, specyally yf colde herbes be soden in it.

#### Of coyte

Coyte is a drynke made of water, in the whiche is layde a sowre and a salt leuyn .iii. or .iiii. houres; then it is dronke. it is a vsual drynke in Pycardy, in Flaundes, in Holande, in Brabant, and Selande; hit dothe but quench the thyrste.

To speake of a ptyisan, or of oxymel, or of aqua vite, or of Ipocras, I do passe ouer at this tyme; for I do make mensyon of it in the Breuyary of health.



The Goodman of Paris (1392) Power, Eileen, tr. The Boydell Press, 2006; ISBN10 1843832224, ISBN13 9781843832225

Viandier Of Taillevent: An edition of all extant manuscripts (1395) Scully, Terrence. University of Ottawa Press, 2007; ISBN100776601741, ISBN13 9780776601748

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The Domostroi: Rules for Russian Households in the Time of Ivan the Terrible (1550s) Pouncy, Carolyn Johnston, ed. Cornell University Press, 1994; ISBN10 0801496896, ISBN13 9780801496899

The Description of England: The Classic Contemporary Account of Tudor Social Life (1577) Harrison, William. Dover Publications, 1994; ISBN10 0486282759, ISBN13 9780486282756

The Description of England: The Classic Contemporary Account of Tudor Social Life (1577)  
<http://www.fordham.edu/halsall/mod/1577harrisonengland.html>

The Good Huswifes Jewell and the Second Part of the Good Huswifes Jewel (1596) Dawson, Thomas. Walter J. Johnson, Inc., 1977; ISBN109022108651, ISBN13 9789022108659

Martha Washington's Booke of Cookery (1550-1625) Hess, Karen. Columbia University Press, 1981, 1995; ISBN10 0231049315, ISBN13 9780231049313

The English Housewife by Gervase Markham (1615) Best, Michael R., ed. McGill-Queen's University Press, 1986, 1998, 2003; ISBN10 0773511032, ISBN13 9780773511033

The English Housewife by Gervase Markham (1615) <http://www.bib.ub.es/grave/showbook.pl?gw022>

Art of Distillation by John French (1651) <http://oldsite.library.upenn.edu/text/collections/smith/french/>

The Queens Closet Opened (1658) <http://www.bib.ub.es/grave/showbook.pl?gw0171>

Ladie Bodase's Receiptes Booke (1665) Schoonover, David E, ed. University of Iowa Press, 1998; ISBN100877456364, ISBN13 9780877456360

The Closet of the Eminently Learned Sir Kenelm Digbie, Kt., Opened (1669) Stevenson, Jane and Peter Davidson, ed. Prospect Books, 1997; ISBN10 0907325769, ISBN13 9780907325765

The Queen-like Closet or Rich Cabinet by Hannah Wolley (1672)  
<http://www.gutenberg.org/files/14377/14377-8.txt>

#### Books dealing with the history of brewing and brewing ingredients

##### History of Beer

Bennet, Judith M. Bennett. Ale, Beer, and Brewsters in England: Women's Work in a Changing World 1300-1600. Oxford University Press, 1996; ISBN10 0195126505, ISBN13 9780195126501

Hagen, Ann. A Handbook of Anglo-Saxon Food: Processing and Consumption. Anglo-Saxon Books, 1992; ISBN10 0951620983, ISBN13 9780951620984

Hagen, Ann. A Second Handbook of Anglo-Saxon Food & Drink: Production & Distribution. Anglo-Saxon Books, 1995; ISBN101898281122, ISBN13 9781898281122

Homesy, Ian. A History of Beer and Brewing. The Royal Society of Chemistry, 2003; ISBN10 0854046305, ISBN13 9780854046300

Martin, A. Lynn. Alcohol, Sex, and Gender in Late Medieval and Early Modern Europe. Palgrave Macmillan, 2001; ISBN100312234147, ISBN13 9780312234140

Sambrook, Pamela. Country House Brewing in England, 1500-1900. The Hambledon Press, 1996; ISBN10 1852851279, ISBN13 9781852851279

Unger, Richard W. Beer in the Middle Ages and the Renaissance. University of Pennsylvania Press, 2004; ISBN10 0812237951, ISBN13 9780812237955

## History of Wine

Fleming, Stuart. *Vinum: The Story of Roman Wine*. Art Flair Publications, 2001; ISBN10 0971 274207, ISBN13 9780971274204

Johnson, Hugh. *Hugh Johnson's Story of Wine*. Mitchell Beazley Ltd, 1998; ISBN10 1840001208, ISBN13 9781840001204

McGovern, Patrick E. *Ancient Wine: The Search for the Origins of Viticulture*. Princeton University Press, 2003; ISBN10 0691070806, ISBN13 9780691070803

Pellechia, Thomas. *Wine: The 8,000-Year-Old Story of the Wine Trade*. Thunder's Mouth Press, 2006; ISBN10 1560258713, ISBN13 9781560258711

Phillips, Rod. *A Short History of Wine*. HarperCollins Publishers, 2001; ISBN10 0066212820, ISBN13 9780066212821

Urwin, Tim. *Wine and the Vine: An Historical Geography of Viticulture and the Wine Trade*. Routledge, 1991; ISBN10 0415031206, ISBN13 9780415031202

## History of Mead

Krupp, Christina M. and Bill Gillen. "Making Medieval Mead or, Mead Before Digby". *The Compleat Anachronist* #120 (Summer 2003). The Society for Creative Anachronism, Inc., 2003;

Schramm, Ken. *The Compleat Meadmaker*. Brewers Publications, 2003; ISBN10 0937381802, ISBN13 9780937381809

## History of Distillation

Pokhlebin, William and Renfey Clarke, tr. *A History of Vodka*. Verson, 1991, 1992; ISBN10 0860913597, ISBN13 9780860913597

Wilson, C. Anne. *Water of Life: A History of Wine-Distilling and Spirits from 500 BC to 2000 AD*. Prospect Books, 2006; ISBN10 1903018463, ISBN13 9781903018460

## History of Sugar

Macinnis, Peter. *Bittersweet: The Story of Sugar*. Allen & Unwin, 2002; ISBN10 1865086576, ISBN13 9781865086576

Mintz, Sidney W. *Sweetness and Power: The Place of Sugar in Modern History*. Penguin Books, 1985; ISBN10 0140092331, ISBN13 9780140092332

## History of Spices

Corn, Charles. *The Scents of Eden: A History of the Spice Trade*. Kodansha International, 1999; ISBN10 1568362498, ISBN13 9781568362496

Dalby, Andrew. *Dangerous Tastes: The Story of Spices*. University of California Press, 2002; ISBN10 0520236742, ISBN13 9780520236745

Donkin, Robin A. *Between East and West: The Moluccas and the Traffic in Spices up to the Arrival of Europeans*. American Philosophical Society, 2003; ISBN10 0871692481, ISBN13 9780871692481

Keay, John. *The Spice Route: A History*. University of California Press, 2006; ISBN10 0520248961, ISBN13 9780520248960

Schivelbusch, Wolfgang. *Tastes of Paradise: A Social History of Spices, Stimulants, and Intoxicants*. Vintage Books, 1992; ISBN10 067974438X, ISBN13 9780679744382

Turner, Jack. *Spice: The History of a Temptation*. Vintage Books, 2004; ISBN10 0375707050, ISBN13 9780375707056





# RECIPES!



## Donal's Brandied Lemonade

### Ingredients:

2 1/2 cups of water

1 1/4 cup of sugar

1/2 cup of lemon juice

1 1/2 cup of pinot grigio (or your favorite white wine)

1 1/2 cup of white brandy

2/3 cup of sugar

3/4 cup of lemon juice

5 cups of water

### Procedure:

Combine 2 1/2 cups of water, 1 1/4 cup of sugar, and 1/2 cup of lemon juice in a saucepan. Light a high heat under the pan. Stir continually until the sugar is completely dissolved. Bring the contents of the pan to a high simmer. Turn the heat down to medium. Simmer for 25 minutes. Turn off the heat and cool to room temperature.

In a large bowl, combine the contents of the saucepan, 1 1/2 cup of pinot grigio (or your favorite white wine), 1 1/2 cup of white brandy, 2/3 cup of sugar, 3/4 cup of lemon juice and 5 cups of water. Stir well until the sugar is completely dissolved.

Pour the beverage into a 2 quart container with lid. Chill overnight in the refrigerator before bottling or serving.

### Notes:

Lemons have been used in beverages in many areas across the centuries. A lemon syrup recipe can be found in An Anonymous Andalusian Cookbook of the 13th Century, translated by Charles Perry and published in Cariadoc's Miscellany by David Friedman.

Recipes for lemon syrups, lemon wine and a distilled "water" of lemon can be found in Martha Washington's Booke of Cookery, a volume that is dated from the mid-16th century to the early 17th century.

The earliest printed source for a lemonade recipe in England appears in the 1653 edition of La Varenne's The French Cook:

(continued on next page)

How to Make Lemonade.



It is made several waies, according to the diversity of the ingredients. For to make it with Jasmin, you must take of it about two handful, infuse it in two or three quarts of water the space of eight or ten houres; then to one quart of water you shall put six ounces of sugar. Those of orange flowers, of muscade roses, and of gelliflowers, are made after the same way.

For to make that of lemon, take some lemons, cut them, and take out the juice, put it in water as abovesaid. Pare another lemon, cut it into slices, put it among this juice, and some sugar proportionably. That of orange is made the same way.

A couple years later (1655), a recipe for 'Lymonade' is found in Ladie Borlase's Receiptes Booke:

To make Lymonade

take 6 pints of white wine & mix it with 5 pints of water & a pint & a half of sirrup of lemons, then bottle it upp, & perfume it yf you like it, the sirrup of lemon must bee made with ye Juice of lemons & as much loafe suger as will bring it to a bodie for sirrup & not to be boyled at all

Today, lemonade is usually a non-alcoholic beverage made from lemon juice, water, and sugar. The addition of a bit of white grape juice or white wine to the recipe adds to the beverage's mouth feel and perceived sweetness. The grape juice or white wine imparts a mellowing smoothness to the sharp tartness of the lemonade.

This recipe takes things a step further by adding brandy to the mix. Brandy adds a complex layered flavor profile to the tanginess of the lemon and sweetness of the sugar.

Bibliography:

Hess, Karen. *Martha Washington's Booke of Cookery*. Columbia University Press, 1981, 1995; ISBN10 0231049315, ISBN13 9780231049313

La Varenne, Francois Pierre and Terence Scully (translator). *La Varenne's Cookery: The French Cook, The French Pastry Chef, The French Confectioner*. Prospect Books (UK), 2006; ISBN10 1903018412, ISBN13 9781903018415

Schoonover, David E, ed. *Ladie Borlase's Receiptes Booke*. University of Iowa Press, 1998; ISBN10 0877456364, ISBN13 9780877456360

Wilson, C. Ann. *Food & Drink in Britain From the Stone Age to the 19th Century*. Academy Chicago Publishers, 1973, 1991; ISBN10 0897334876, ISBN13 9780897334877

Online Resources

An Anonymous Andalusian Cookbook of the 13th Century, Translated by Charles Perry  
[http://www.davidfriedman.com/Medieval/Cookbooks/Andalusian/andalusian\\_contents.htm](http://www.davidfriedman.com/Medieval/Cookbooks/Andalusian/andalusian_contents.htm)

Section On Medicinal Drinks And Preparations  
<http://www.davidfriedman.com/Medieval/Cookbooks/Andalusian/andalusian10.htm#Heading510>

Orange and Lemon Drinks of Summer by THL Johnnae llyn Lewis  
<http://www.florilegium.org/files/BEVERAGES/Orng-Lmn-drks-art.html>

Lemonade: A French recipe from the seventeenth century  
<http://www.coquinaria.nl/english/recipes07.4histrecept.htm>

History of Lemonade by Clifford A. Wright  
<http://www.cliffordawright.com/caw/index.php?module=food&class=entries&event=display&id=95>

### Larry Niven's Irish Coffee

from notes taken once upon a Loscon. Makes 1 quart for a party.

In a one-quart measuring cup, mix:

- 3 cups of coffee [Larry used Moka-Java]
- 4 heaping Tablespoons light brown sugar



Fill to 1 quart with Irish whiskey [Larry used Bushmill's] and distribute to the waiting tipplers. Top each cup with unsweetened whipped cream.

### Hot Party Punch

by Jon de Cles, one of the SCA founders and longtime Board Member from notes taken once upon a Westercon.

- 1/2 cup Orange Pekoe or Assam Tea [dry tea, not liquid]
- 3 Tbsps. Allspice
- 2-1/2 cups Orange Juice
- 1-1/2 cups Lemon Juice
- 1 cup Pineapple Juice
- 3 whole lemons, sliced thinly
- 3 whole oranges, sliced thinly
- 1 hand-full cloves
- 8 oz. can pineapple punch [I think it was concentrate]
- 1-1/2 cups honey
- 4 quarts water.

1. Boil water, put in tea and steep.
2. Simultaneously, heat all juices, allspice and honey.
3. Strain tea and combine with juice mixture in a big heatproof bowl with fruit and cloves.
4. Serve and enjoy!



Hippocras is a sweetened spiced wine served after feasts. Recipes for spice mixtures go back at least to the 1390's (see The Forme of Cury where it is called 'ypocras'). In general, wine was sweetened with sugar and flavored with cinnamon, ginger and wide array of other spices.

Ingredients:

1 750 ml bottle of red wine  
1 cup of white sugar  
1/2 ounce of cinnamon sticks, cracked  
1/2 ounce of fresh ginger, chopped fine  
1 clove, cracked  
1/4 teaspoon of nutmeg freshly grated  
10 black peppercorns, cracked

Procedure:

Pour a bottle of red wine into a clean quart glass jar. Add a cup of white sugar to the wine. Attach a tight lid to the jar.  
Shake gently until the sugar is completely dissolved. Take off the lid and add 1/2 ounce of cracked cinnamon sticks, 1/2 ounce of finely chopped fresh ginger, 1 cracked clove, 1/4 teaspoon of freshly grated nutmeg, and 10 cracked black peppercorns to the wine. Reattach the lid and swirl to mix. Let the spices steep for 24 hours. Pour the contents of the jar through a strainer. Try to remove as much of the remaining spices as possible. Serve.

Notes:

I prefer to use a cheap red burgundy as the base for my red hippocras.

Online Resources:

The Forme of Cury

<http://www.pbm.com/~lindahl/foc/>



### Simple Athol Brose

Master Donal O'Brian, OL

Legend has it that the Duke of Atholl overcame his enemies, during a Highland rebellion in 1745, by filling their well with an intoxicating mixture of oatmeal, honey and whisky. (Davidson, Alan (1999). *The Oxford Companion to Food*. Oxford, New York: Oxford University Press, xix + 892. ISBN 0-19-211579-0.)

The flavor combination of the oatmeal, honey and whisky is a surprise at the first taste. The warming, sweet sensations quickly meld into a very pleasing whole.

Recipe for 1 quart

#### Ingredients:

- 2 cups oatmeal
- 6 cups of water
- 1 cup of honey
- 1 cup of whisky

#### Procedure:

Combine 2 cups of oatmeal and 6 cups of water in a large saucepan. Stir well to mix. Put a cover on the pan. Light a medium heat under the pan and bring to a boil. Turn off the heat and let sit for an hour.

Place a strainer over a bowl. Pour the oatmeal into the strainer. Let as much oatmeal water as possible strain into the bowl. Discard the oatmeal.

Into a clean quart jar pour in 2 cups of the oatmeal water, 1 cup of honey and 1 cup of whisky. Stir gently until the honey is completely dissolved. Attach a tight lid to the jar. Set the jar aside away from direct sunlight for at least a week to





## Ode to the Irish Brewer

Reinhardt Medebreuer

An Ode to the Irish Brewer,  
Brewers of skill no doubt  
For it was the Irish Brewer  
that gave us Guinness Stout  
A cheer for their Irish Brewer,  
Every courting man's dream  
For it was the Irish Brewer  
that gave us Irish Cream  
And as we know Irish Cream makes  
the ladies quite frisky  
And leave it to an Irish man  
to teach a cow to give Whiskey.

## 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  
THLord Donal O'Brien at (lorddonal@yahoo.com)  
for mailing instructions and dues information.