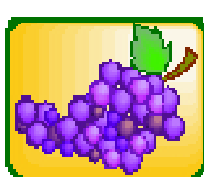


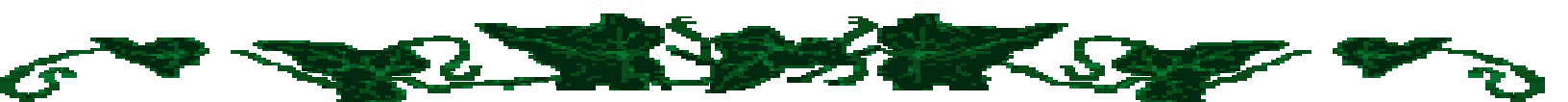
In Vino Veritas



Summer AS XLIII

The Bear of Wine

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



Kingdom Meeting!

Sunday July 29th, 10 AM to 5 PM
Reinhardt's and Alais' house in Ontario.

A business meeting will be followed by classes and judging. A Luncheon is planned with either potluck fast food or pizza run.

Allergy warning: dogs. They will be kept separate, but Gwenie does shed.

For directions email alais
asilnomrah@yahoo.com

Judging Class Coming Up!

More details about the classes can be found at:

<http://www.sca-caid.org/users/brewers/Judging.htm>

Class: - Date/Time

Wine Core - July 22 10am-6pm

Beer Core - Sept 30 10am-6pm

Dues are now due Please forward \$6.00 to the secretary
Master Donal O'Brien. Checks need to be made payable to
SCA, Inc; Kingdom of Caid-Brewer's Guild

Also include the following information:

Mundane name and address and Society Name

Your dues help to support the activities of the Guild.



Tapping the Keg with Donal O'Brien

by Master Donal O'Brien

Q: What are "dregs"? And what is "racking"?

A: The fermentation process of making beer, wine and mead leaves a layer of sediment at the bottom of the fermentation vessel. This layer of solids is called the "dregs" or the "lees". The dregs consist of dead yeast cells, clumps of proteins and other solids that were once in suspension in the wort or must.

In general, moving your beer, wine or mead off the dregs is a good thing. Your drink will be more clear as solids are removed. You will also avoid off-flavors which can result when dead yeast cells autolyse (break down to its basic parts). Some styles of winemaking, like champagne and sherry benefit by prolonged contact with autolysing yeast.

continued on page 3



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.

The *Starkhafn Branch* includes the Barony of Starkhafn.

Brewers' Guild Council

The **Guildmistress** is Mistress Therese of the White Griffin whitgriffin@juno.com

The **Scribe/Chronicler** is Alais de Saint Germain asilnomrah@yahoo.com

The **Secretary/Eschequer** is Master Donal O'Brien lorddonal@yahoo.com

The **Dun Or Branchmaster** is Dona Linda Del Lago CdL@trueblood.net

The **Dun Or BranchScribe** is Lord Sigmund Svertingsson [siggy@trueblood.net](mailto:siggry@trueblood.net)

The **Inland Empire Branchmaster** is Baroness Jeanne Marie Lacroix jm_public@charter.net

The **Inland Empire BranchScribe** is Lady Elspeth Charissa aus Reinwald sca.elspeth@adelphia.net

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

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

The **Angels Branchmaster** is Lord Balthazar van der Brugghe

The **Angels BranchScribe** is currently vacant

The **Lyondemere Branchmaster** is Lord Tighearnan Cearrbhach O'Faolain jdiddle_producer@yahoo.com

The **Lyondemere BranchScribe** is Lady Christina O'Cleary divinite@sbcglobal.net

The **Starkhafn Branchmaster** is Lord Douglas rauðskegg dhouston2@cox.net

The **Starkhafn BranchScribe** is Lady Fatinah a'Zarquah al Rakassah

Masterbrewer Master Timotheus Zacharia housezacharia@earthlink.net

Masterbrewer Master Tofi Kerthjalfadsson

Grandmasterbrewer Master Atar Bahkter

The Crown of Caid



Disclaimer: This newsletter is not a corporate publication of the Society for Creative Anachronism, Inc. and does not delineate SCA policies.

Submissions are encouraged and will be used as space and topicality allow. Please send submissions to the chronicler Alais de Saint Germain at asilnomrah@yahoo.com.

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"Racking" is the process of moving a liquid from one container to another. The term is assumed to mean siphoning the clear portion of a beer, wine or mead out of a fermentation vessel into another, leaving the dregs behind.

The racking process can be simple or complex. The easiest method of racking is to carefully pour the contents of a container into another, leaving much of the solid material behind. The most complicated setup uses automated pumps, copper pipes, and miles of hoses. Most home brewers rack using a flexible plastic tube (the racking hose), a rigid plastic tube (the racking cane) and gravity.

The racking hose provides the pathway for the beer, wine or mead to travel from one fermentation vessel to another. The racking cane has a 90-degree angle bend in one end. The racking hose is attached to the bent end of the racking cane. The straight end of the racking tube is lowered into the beer, wine or mead to somewhere between the surface and the dregs. As the clear portion of the liquid is siphoned off and the surface drops, the lower end of the racking cane is gradually lowered towards the dregs.

Before one starts siphoning, fill a bucket or similar container with your favorite sanitizing solution (iodophor, Star-San, etc). Place the racking hose and cane in the bucket. Make sure the sanitizing solution completely fills the racking hose.

Place the container holding the wort or must on a table or counter. Place the sanitized container that the liquid will be siphoned into below the first container. In general, the bottom of the full vessel should be higher than the top of the empty vessel.

Place a small jar in the bottom of the lower container to catch the sanitizer from the hose.

Carefully lift the racking hose and cane out of the sanitizer bucket. Make sure the racking cane is drained of the sanitizer. Hold the racking hose level so that none of the liquid spills.

Place the racking cane into the wort or must in the top container. Drop the end of racking hose to the small container at the bottom of the lower container. Liquid will start flowing from the top container into the bottom container. When the sanitizer drains completely from the racking hose, remove the small container. The liquid will now fill the lower vessel.

Watch the liquid in the top container very carefully. If the surface of the liquid comes close to the tip of the racking cane, push the racking cane a little lower into the fluid. Make sure the racking cane does not come to rest in the dregs. That would cause some of the sediment to be transferred to the new fermentation vessel.



Mead Makers Corner

By Reinhardt Medebruewer

This month's article will be on short meads. Short meads are meads that age for 6 months or less. These meads are the perfect way to get started in mead making because you will have near instant gratification . I am going to share with you my favorite recipe for a short mead. A mead that is quite good and drinkable in less than 2 months. A mead that violates just about all the "Rules" of mead making. My Lords and Ladies I am proud to present to you Joe's Ancient Orange Mead, reprinted with permission from Joe Mattioli .

3 1/2 lbs Clover or your choice honey or blend (will finish sweet)
1 Large orange (later cut in eights or smaller rind and all)
1 small handful of raisins (25 if you count but more or less ok)
1 stick of cinnamon
1 whole clove (or 2 if you like - these are potent critters)
optional (a pinch of nutmeg and allspice)(very small)
1 teaspoon of Fleishmann's bread yeast (now don't get holy on me--- after all this is an ancient mead and that's all we had back then)
Balance water to one gallon

Simply stir the honey in water and add to the carboy adding the the additional ingredients once you have it in the carboy. Let sit in a cool dark place for about 2 months and you will have a very pleasant mead to share with friends (one of whom I hope to be).

Prost!

Reinhardt





Triads of Mead

These are the three parts of Mead:

The water flowing pure from the heart of the land and the sky;

The yeast to leaven and bridge the summer warmth and the winter chill;

The honey sweetness gathered in pain and smoke for to gladness the heart.

And these are the three seasons of Mead:

Fruitful Summer busy with growing and building;

Autumnal Harvest storing against the dark of the year;

Winter's pause in the round of the year, the old passing to the new.

And these are the three peoples of Mead:

The joyful celebrating beginnings;

The hard-working taking a moment to savor the rewards of labor;

The sorrowful sipping a beloved memory.



alois de saint germain

For when the wine is in, the wit is out. *Catechism*, 375 Thomas Becon (1512–1567)

Good wine is a good familiar creature if it be well used. *Othello*, II. iii. (315) William Shakespeare (1564–1616)

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.