

West Kingdom Brewers Guild

June Crown

A.S. XXXIV

A&S Tourney	Brewing Paraphernalia Attn: wood and metal workers! Please have documentation and picture of period source if available.
Purgatorio	Open Western European beverages
October Crown	Winter Warmers Brews over 12% alcohol. Please provide specific gravity measurements and details of process used.

2001

12th Night	Spiced Meads (metheglins and mead based cordials)
March Crown	Beverages served warm (caudles, mulled ciders, ales and wines)
eltane A.S. XXXVI	Period beverages from any non-Western European country
June Crown	Fruit beers
A&S Tourney	Medical Medievallia - documented Medical cures using wine or ale as a component.
Purgatorio	Scented waters (Rose water, Orange Blossom, Jasmine, Sage water, etc.)
October Crown	Hypocras or Clarrey made with at least two kinds of peppercorn.

Greetings!

This is my first "edition" as Chronicler of the Brewer's Guild. Henry (your old Chronicler and my spouse) and I are conspiring to make all of the Brewer's Guild volumes that he published available in a permanent archive. We would also like to make the newsletter available in electronic form to all those who have email. I intend to continue to print up some hardcopies for handing out to newbies and non-email people. Since the majority of people who attend our meetings no longer contribute financially to the printing of the newsletter, this should reduce the costs for the Chronicler. As you can see, I am also "playing with the format of the newsletter – largely in an attempt to simplify the production.

About those non-existent submissions.....

Henry and I both do a lot of research, but we are not the only members of the Brewer's Guild. I NEED CONTRIBUTED ARTICLES!!!! I honestly do NOT have the time to write huge numbers of articles. My personal goal is to contribute one article per newsletter, so unless you want to read rather short newsletters, I need contributions. These do not need to be complex. If you have figured out some interesting recipe – tell us about it. If you found some interesting bit of brewing trivia – share it. What are other people doing? Henry and I just finished providing all the Stout and Brown Ale that the Prince and Princess of the Mists, Hans and Ceara, needed for their reign. If all goes well we will be teaching at the Darkwood A&S in September. Henry will be teaching several Brewing classes at Pennsic this year. We just brewed up two batches of Stout for Pennsic and we need to brew at least two batches of Brown Ale – most of this will go for a feast that we are helping with. Newsletters are supposed to be full of news!

Yours in Service,

Eirny Thorvaldsdottir
Eirny@caerdarth.org

Rules for Competition Submissions West Kingdom Brewers' Guild

Effective March Crown XXXIII

Thea of Midvale, Brewer's Guild Chancellor

1. **ALL entries must be in 12 oz. brown unmarked bottles sealed with plain bottle caps or corks. NO LABELS ON BOTTLES OR MARKS ON CAPS.** No fancy bottles - no exceptions! For cordials, bottles do not have to be full but need to contain eight oz. (1 cup) for judging please. I am only interested in the contents not the presentation.

2. All documentation must be in a plain, easily readable font **WITHOUT** your name on it. Please resist your favorite fancy font. We want the honor of reading your entry and appreciating your scholarship.

3. When you present your entry for competition please enter your name on the list. Next to your name there will be two stickers with a number. Place one sticker on your bottle and one on your documentation. **IT IS YOUR RESPONSIBILITY TO MAKE SURE THE SAME NUMBER IS ON THE BOTTLE AND THE PAPER.** Entries sent from far away for judging need to follow these restrictions. Please put a post it on your bottle and paper with your name and you will be assigned a number at random when your entry is received. Time permitting, you will also receive confirmation that your entry has arrived.

Bottles and documentation without numbers will not be judged. Bottles with labels will not be judged. Bottles with marks on the lids will not be judged. Documentation with your name on it will not be judged.

We will make every effort to run Kingdom level competitions in the most anonymous manner possible. Documentation as well as skill are equally important, please do not be sloppy with either. We wish to offer equal opportunity to all contestants regardless of their skill level or the remoteness of their residence from the central kingdom. If you want "kind comments" judging only, please note this on your documentation. We want no one to be afraid of entering our competitions for any reason.

The West Kingdom Brewers' Guild is not responsible for the judging of competitions at Principality Level. This is handled by our fine representatives and comments regarding their competitions should be directed to them.

Natural Hard Cider in Great Britain **by Eirny Thorvaldsdottir**

This article was originally written as a piece of documentation for a brewing competition in the East Kingdom. Unfortunately, I had not yet discovered the joys of period documentation, so all of my references are modern, but the basic agricultural information seems valid.

The History of Apple Cultivation in Britain

Apple orchards have been cultivated in Great Britain since at least the time of the Roman Empire. Roman army veterans were given pieces of land on which to grow fruit as an inducement to stay and develop homesteads.

The various invasionary waves of Jutes, Saxons and Danes led to the abandonment of the orchards, but when Christianity was reestablished, in AD 597 by St. Augustin, orchards were established in monasteries. A manuscript (circa 1165) of part of the garden plan for Christ Church monastery in Canterbury shows a *pomerium*, an apple garden. The plan shows apples and pears for eating and apples for cider making. Records from the Battle Abbey in Somerset record the sale of cider to the public in 1275 AD.

Cider making was an important industry in Kent, and in the time of Henry II, Kentish cider mills were known for their strong spiced cider. A daily allowance of cider was a regular part of the wages of the workers in the monastery orchards in the 13th century. This practice continued until very recently in the west of England.

The Norman Conquest of 1066 brought with it a strong tradition of apple growing and many new types of apple trees. The Pearmain, an apple particularly prized for cider making, was one of the first types of apples introduced. It was first recorded in 1296.

The War of the Roses and the Black Death produced a decline in fruit cultivation, but this process was reversed by King Henry VIII. A program of importation of apple trees from France was begun in 1533 and a model orchard was constructed at Teynham for the distribution of trees to growers.

Cider Terminology

It is important to recognize that the British and American terminology for cider is different. Cider, in the US, usually refers to a rather vague collection of filtered and unfiltered apple juice, containing no alcohol. Hard Cider, refers to cider containing alcohol. In Great Britain, Cider refers to fermented apple juice - with alcohol. Hard cider refers to cider that is past its prime, and should probably be disposed of.

Traditional Cider Production

Cider has been produced in basically the same manner for over 600 years. The apples are crushed, the juices are collected, and then placed in barrels to ferment. The "blush" on the skin of an apple is natural wild yeast. Like grape juice, if untreated with chemicals, and uncooked, apple juice naturally ferments into "hard cider".

Traditionally, wood barrels, sometimes of considerable size, were used to hold the fermenting cider.

In deference to modern rules of sanitation, and because of the difficulty of procuring good wooden barrels, I use a glass carboy to ferment cider. The top of the carboy is plugged with a standard rubber plug and stopped with an airlock.

My preferred method of cidermaking utilizes freshly pressed apple cider and the natural yeasts that it carries. I have experimented with Sweet Mead Yeast, Champagne Yeast and Cider Yeast, but I still like wild yeast the best.

Bibliography

Apples and Cider in the UK by Gilliam Grafton, 1995. online article

The Art of Cidermaking by Paul Correnty, 1995, Brewer's Publications, Boulder Colorado

Encyclopedia Britannica CD

Europe Emerges: Transition Toward an Industrial World-wide Society 600-1750 by Robert L. Reynolds, 1961, The University of Wisconsin Press

Brief notes for Brewing Period English Ales

By Lord Henry an Enyhallow

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This article was originally produced as a handout for a class on English Ales.

A report by Venetian envoy Saranzo in 1554 on the activities of London's beer brewers noted that they "make it stronger or weaker by adding more wheat and less barley and produce a contrary result by reversing the process"

15th and 16th century English brewers definitely defined "beere" and "ale" differently. Beer was the imported lowland drink utilizing hops, where English ale employed grain. At various times during the post 1450 period, local English governments outlawed the use of hops. For example, London outlawed the use of hops in 1577 only to rescind the prohibition in 1578.

A more important English distinction within the 1200-1600 time frame may have been based on the sequence of wort runnings. (The Strong, Ordinary, and Small ales). As a consequence, I tend to define a brew as "14th century English Strong Ale" or other similarly qualified designator as an adequate method of naming a brew I want to talk about.

Whether or not the brewer and consumer were the same depends significantly on when and where. Post 1450, the byindustrial tradition of brewsters declined in England and seems to have been essentially eliminated in larger cities by the 16th century. Conversely, the Einbeck tradition of brewing in Germany employed cooperative home fermentation with the mayor blending the fermented wort as far back as the 13th century.

A modern work written by a woman's studies professor gives a mostly woman-centric view of brewing (as the title suggests) but with good balance. It is heavily footnoted with the primary sources that she used. Bennett focuses primarily on England during the period and pulls together a diversity of sources. It is an interesting book to read - more objective than I would have thought. I had the opportunity to talk with Professor Bennett while she was on sabbatical last year. One of the most valuable aspects of this book is that she has created a network of primary document researchers throughout England who helped her sift through massive numbers of records for specific types of information.

Ale, Beer and Brewsters in England : Women's Work in a Changing World, 1300-1600 by Judith M. Bennett
Hardcover

Published by Oxford Univ Press
Publication date: September 1996
ISBN: 0195073908

Pamela Sambrook offers a later period view in her book. It's a fairly easy read with more information on the period 1700-1900 than the earlier times. Regardless, her book has a number of representative photos and engravings showing period brewing vessels and descriptions of procedures. Although the book is a bit light on pre 17th century brewing, it puts those techniques in perspective. Most importantly, Sambrook addresses Country House brewing in England quite thoroughly. From my other research, the house brewing tradition provides our best source of well documented tangible brewing procedures and equipment for the medieval period in England. It's difficult at best to connect documented brewing practices with specific equipment during the medieval period.

Sambrook, Pamela. Country House Brewing in England 1500-1900 Hardcover

Published by The Hambledon Press
Publication date: 1996
ISBN: 1852851279

An out-of-period publication date does not reduce the value of "The English Housewife" by Gervase Markham. Originally published in 1615, the work is really a series of translations and reprints of earlier work. In his book, Markham describes how to grow hops (ripped off in whole from an earlier work, which in turn was "borrowed" from an early 1500s book), how to make malt, the brewing process, and a number of recipes. I made copies from a university microfilm. There are several reprints available, including one printed in Montreal in 1986. Be careful about which manuscript that you use: there were at least three editions of Markham, each of which had some new or different material. The original clearly documented his view of late 16th century brewing - even if much of the material was borrowed from earlier authors. You may want to read Markham, G. 1615. The English Huswife. M.R. Best (ed) since it collects together a number of historical critiques of Markham's work.

William Harrison's (1587)"Description of England in Shakespear's Youth" edited by F.J. Furnival (London 1877-81) provides a late period view of London - brews and drinking. The book details malting, clarity of beer, and how Harrison's wife brewed.

There are several publications by Sir Hugh Platt that are also of value. In 1594 he wrote "A Jewel House of Art and Nature" and in 1577 he published a book on hops and their cultivation.

Hinson, Janet. translator. Le Ménagier De Paris (1393)

Reprinted in A Collection of Medieval and Renaissance Cookery Books. Volume II by Friedman, David_ (Sir Cariadoc of the Bow) Published privately. (This is the only translation that includes the beverage section)

The Domesday Book includes numerous references to beer and beer-making. The commonly available Domesday Book is a Victorian translation that includes numerous errors in translation. The books were retranslated by a committee of scholars and is available at some libraries in 28 volumes.

A book without references that makes a good link between current brewing and earlier practices, "The Ale Trail" focuses on the Campaign for Real Ale (CAMRA). It covers many modern styles and traditional cask brewing techniques.

The Ale Trail Hardcover

Published by Eric Dobby Publishing (Kent)

Publication date: 1995

ISBN: 1858820413

Late 17th works by two authors are frequently used by SCA brewer:

"The Closet of Kenelm Digby, Kt., Opened: whereby is Discovered several ways for making of Metheglin, Syder, Cheery-Wine, &c. Together with Excellent Directions for COOKERY: as also for Preserving, Conserving, Candyng, &c."
Digby (1677)

"A new Art of Brewing Beer, Ale and other Sorts of Liquors" Thomas Tryon (1690)

For an overview of low country beer production see:

Unger, Richard W. "The Scale of Dutch brewing, 1350-1600" Research in Economic History, 15 (1995) pp 261-292

Unger, Richard W. "Technical change in the brewing industry in Germany, the Low Countries, and England in the late middle ages" Journal of European Economic History 21 (1992) pp 281-313

Moving to the mid eighteenth century gives us a very complete view of commercial and amateur brewing techniques. While not directly valuable as an SCA period source, Astley can provide important clues as to brewing practices and does explain many methods. The book gives detail on how to grow and malt barley, the best types of water, and detail on brewing techniques. The objective of the book was to permit amateur brewers to successfully brew beer. Astley gives several methods of judging proper water heat without thermometers.

Astley, T. 1759. The London and country brewer. : Containing the whole art...

Zupko, R.E. 1968. A Dictionary of English Weights and Measures.

Summarizes the history of English measuring systems from the Norman Conquest to the 20th century. Includes extensive quotes from original sources and modern measurements of original standards in some cases. There are still some errors. For example, the Magna Carta of 1215 clearly defined grain measures as weights, yet the dictionary defines them as volumes.

Zupko, R.E. 1977. British Weights and Measures.

An update to the 1968 dictionary. Includes some new data, but lacks many of the original quotes in the Dictionary.

A good source of references for the practices of the guilds:

Calender of the Letter Books of the City of London: Letter Books A-L by Reginald Sharpe containing the following qualification for membership:

"no brewer take any servant that has not served his time as an apprentice to the craft, and been made a freeman of the City; nor keep in his house at one time more than two or three apprentices at the most; that all such apprentices be first presented to the Wardens in the Common Hall of the Craft and by them be publicly examined as to their birth, cleanness of their bodies, and other certain points.

That apprentices be presented to the Wardens by their master before admission to the freedom of the City, so that it may be ascertained whether they have duly served their term; and that no apprentice who has served his term shall become a Chief Brewer or Under brewer, and therefore take wages, until certified as able by the said Wardens under penalty prescribed."

A Period Receipt

To brewe beer x. quarters malte. ii. quarters wheet ij. quarters ootot/ xl. ll weight of
hoppys.// To make lx barrell[es] of sengyll beer

Or, "To brew beer: Ten quarters malt, two quarters wheat, two quarters oats, and 40 pounds of hops for 60 barrels of single beer."

The Domesday book of 1086 says that "The monks of St. Paul's Cathedral brewed 67,814 gallons of ale using 175 quarters of Barley, 175 quarters of wheat, and 708 quarters of oats."

Depending on the source, the "old" quarter of grayne was 3lbs 8ozs (1/4 stone), while the more modern and better known quarter is 28lbs (one quarter of a hundred weight). [from out of copyright material transcribed by Colin Hinson, who has provided the transcription to the UK & Ireland Genealogical Information Service] This use of quater as a measure of weight also agrees with primary sources provided to me by Judith Bennett Ph. D. and author of *Ale, Beer, and Brewsters in England: Women's Work in a Changing World, 1300-1600*. The use of "quarter" as a unit of weight is also supported by a wide variety of dictionaries including *American Heritage* and *Websters* 1936 edition. I haven't gone back to the original Domesday source, but this may be a case of translators converting to then-current measures - the "quartern or quarterne" being a unit measure of weight originally.

Most of my original in-period sources use a measure of "sacks" or bushels, each being a dryweight (volume) measurement. Unfortunately, the "sack" measure meant different things at different places and times - sometimes vastly so. For example, in 1544 the measure of a sack in Haarlem depended on the grain being measured. A sack of barley was 34.36 liters and wheat was 28 liters. [Jaques van Loenen. *De Haarlemse Brouwindustrie vor 1600*. Universeitpers, 1950].

As a contradiction to the 256 pound measure, de Clerk in *A Textbook of Brewing* vol I; 587 and Hough in *The Biotechnology of Malting and rewing* Cambridge University Press define moden quarters as 448 pounds of barley or 336 pounds of malt. For most economical assessments of grain usage, authors use a single specific gravity (generally 0.8) to represent all grain types since moisture content would play a factor in volume/weight ratios. I believe that this is where many translations and redactions go wrong: As I look at many articles and books, the modern reference is that a quarter is "about 8 bushels" while the historical use of the term meant a quarter of something. A stone, a gill, a hundredweight, etc. In the Domesday context I don't see any reference that would suggest that we **should use** any measure other than weight.

To me the key point of weights and measures is that once we move away from the primary source, we are dealing with a translator's assessment of what the measure was and what it meant. There are sources that indicate that it was both at different times and different places. But, for England of the 11th century, dictionaries and primary sources indicate that it was a weight.

We could start with the GB definition of a quarter - 8.26 bu which is an English Statute value. Or it could refer to 1/4 of a tun (252 gallons depending on whose tun you use). Each quarter would then be 1 gallon short of 8 bu versus the ~2 gallons over for the statute quarter.

For this specific receipt the actual measurements may not matter since they are "in the ballpark" of each other when we consider modern brewing knowledge. The variance in actual extraction rates, varieties of grains, quality of malts etc probably introduces a wider spectrum of possible historically "correct" outcomes than the uncertainty over measures.

Hops vs Gruit

Germans have used hops as early as 768, and quickly realized the preservative power of hops.

Bravarian hops were in use in the Eleventh century, but the English only introduced hops as a replacement for traditional bitter herbs (such as Alehoof, Alecost, Dropwort, Galangal, Ginger, Licorice, Mugwort, Sweet clover, and Wormwood) in the later half of the Sixteenth Century. Fifteenth century prohibitions against hops use in ale in England suggest that the English were familiar with the herb and indeed some must have brewed with it or there would be little point to the prohibition.

Hopped beer had been made, according to one writer in 1302, in Flanders for 30 or 40 years. From there it progressed to England. The earliest English reference [Food and Feast in Medieval England by PW Hammond (Alan Sutton Publishing)] to beer comes from records of a Norwich aleseller being prosecuted in 1289 for selling 'Flanders beer' contrary to the Assise of Ale. [this matches Hansiatic references to exports to England.] However, the drink was not imported in large quantities until the late C14th. The first London record of the drink appears in 1372 as four barrels of 'beere' in the possession of Henry Vandale. English production, rather than consumption, of beer comes a bit later. Archbishop Fredrick of Cologne in 1381 issued a decree that all gruit be

purchased in the episcopel gruit-houses. At the same time importation of hopped beer from Westphalia was forbidden. In 1464 a petition was made to the Lord Mayor and Alderman of the city of London by the ale-brewers to forbid the use of hops in ale. "Inns, Ales and Drinking Customs of Old England" by Frederick Hawkwood reports hops were prohibited by Henry VI and that the prohibition was continued by Henry VIII. Harrison in 1577 specified that he used English hops. By 1603 there were regulations governing the quality of imported hops.

Norwich, London and Great Yarmouth (In Unger, R W: Technical Change in the Brewing Industry in Germany, The Low Countries, and England in the Late Middle Ages. Journal of European Economic History 21 (1992) pp 261-292 - original source Nelly M. Kerling, Commercial Relations of Holland and Zeeland with England from the late 13th Century to the Close of the Middle Ages, Leiden: E.J. Brill 1954, 110-11,114,216-220.) are all in the southeast of England. As a result, they were often the first to adopt continental influences. Other areas were slower to start using beer. In 1477, an individual beer seller in Chester was reported. Chester is in the northwest.

Many people cite the following rhyme as an indication of when hops came into usage:

Hops; Reformation, Bays and Beer
Came into England all in one Year.
Any n (the year is 1518)

As can be seen from the other sources, the rhyme isn't strictly correct.

Original Manuscripts

Translating original manuscripts can be tricky work. There are tens of thousands of abbreviations to consider. There's a program that can help - but it isn't cheap.

The Program

Abbreviationes(tm), the first electronic dictionary of medieval Latin abbreviations, aims to help scholars in transcribing medieval Latin manuscripts. It consists of a database and a database program which provides the facilities for creating and accessing disk-based databases. In its current release the database contains more than 30,000 entries, which are more than twice as many as you will find in Adriano Cappelli's "Dizionario di abbreviature latine ed italiane", Louis-Alphonse Chassant's "Dictionnaire des abreviations latines et francaises", and Auguste Pelzer's "Abreviations latines medievals" together. There will be regular updates and enhancements.

Program Availability and Requirements

Main Dictionary The Main Dictionary is based on a large number of manuscripts of all Fields (philosophy, theology, law, medicine). The material is displayed in four rows: the first contains a reproduction of the abbreviated word, the second row gives the transcription of the letters contained in the abbreviated word, the third contains the complete word, while the fourth row gives the manuscript date or provenance, especially in cases of rare or unique abbreviations.

Order Information

To obtain a copy of Abbreviationes(tm), please forward a letter to Dr. Olaf Pluta, Institut fuer Philosophie, Ruhr-Universitaet Bochum, Universitaetsstrasse 150, D-44801 Bochum (Germany). A single-user license is available for DM 198. (Students can purchase a single-user license for DM 148). Multi-user and site licenses are available on request. Please enclose a cheque, payable to Dr. Olaf Pluta and drawn on a German bank. (European scholars may send a Eurocheque). No surcharge for postage and packaging is made. If you require further information, please contact Dr. Pluta via the Internet at Pluta@AppleLink.Apple.Com or fax him at +49 (234) 7094-288.

Other references

Miller, Dave. _The Complete Handbook of Home Brewing_. Published by A Garden Way of Publishing Book (c)1988 by Storey Communications Inc., Pownal, VT 05261. ISBN 0-88266-522-7

Renfrow, Cindy. _A Sip Through Time: A Collection of Old Brewing Recipes_. Published Privately. 1993. (c)1994 by Cindy Renfrow

Brewers' Guild Ranking System

DEFINITIONS:

Style - beer, wine, mead, cordial, or non-alcoholic beverage.

Public Service Work - teaching a workshop, submitting articles or art to newsletters, holding a contest or tasting, etc.

Proficiency - competency in a style, as judged by fellow brewers from a sampling of at least four different brews.

RANKINGS:

Apprentice - Anyone who wants to play and participate in the Brewers' Guild activities. (Guild badge on a green field.)

Journeyman - Someone who is proficient in at least one style of brewing and has performed at least one public service work (Guild badge on a blue field.)

Craftsman - Someone who is proficient in at least two styles of brewing, and had performed at least three public service works. (Guild badge on a red field.)

Master Brewer - To achieve this rank you must have attained the previous rank of Craftsman, be nominated by your fellow Craftsmen, and be approved by the other Master Brewers. (Guild badge on a purple field.)

All members of the Guild are encouraged to donate bottles of their beverages to the Guild for use as "taxes" given to the reigning Royalty during court presentations. Brewers outside of the central Kingdom, or in the more distant regions of the Marches, may achieve awards up through Craftsman by participating in their local events. Such individuals should write to the Guild Master to inform him or her of their level of participation.

The Guild badge is as follows: "Fieldless, A tun palewise Or charged with a laurel leaf vert.". The tun, as generally depicted, is a wooden barrel.

The Kingdom Brewer's Guild newsletter is an unofficial publication and is printed and published through donations and unofficial subscriptions. It is published at no cost to the Brewers' Guild or the SCA. Members who would like to have a newsletter mailed to their home (vice hoping to pick up a spare copy during Kingdom events) are welcome to donate \$ 5.00 per year to the Guild Chronicler. Both stamps and suitable coins of the realm will be gleefully accepted!

Brewers' Guild Leadership

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C/O Thea Sand

Private
No peeking

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No Calls After 9PM Please - The Yeasts Are Sleeping.....