

# BREWING NEWS

The Newsletter of the West  
Kingdom Brewer's Guild

March Crown  
A.S. XXXV

## Brewing News



The Newsletter of the West Kingdom Brewer's Guild

### Welcome to March Crown!

I hope that you all enjoyed 12<sup>th</sup> Night and have started the year off right with plenty of brewing. For those who were unable to attend 12<sup>th</sup> Night, the Brewer's Guild presented taxes to the newly crowned monarchs and then raised several of our members to Master Brewer status. Those raised to Master included: Ursus Orik Warick and his lady Vicountess Lydia, Henry an Eynhallow, and Eirny Thorvaldsdottir. Due to a mix-up in room reservations, and hotel policy, we were unable to have our usual brewing competition at 12<sup>th</sup> Night. We had this announced in court and declared that any brews should be brought instead to March Crown for judging. There was no newsletter for 12<sup>th</sup> Night – our computer network crashed. I have redone the content of the 12<sup>th</sup> Night newsletter as a handout that will be given to people who express an interest in the Brewer's Guild.



### Note From The Retiring Chancellor

Greetings unto the members and associates of the West Kingdom Brewers' Guild:

Thank you for allowing me to act as your Chancellor. It has been a lot of fun for me and I have enjoyed every moment even though I haven't been around as much as I would like in the last year. I wouldn't have been able to do it without your continued help and support.

This has been an exciting time for the Guild - the new Guild Pavilion will offer a visible focal point for our meetings and demonstrations as well as keeping us in the eyes of the populous and the Crown. This (hopefully) will boost our membership roster as well.

My best wishes to Henry an Eynhallow, our new Chancellor and Eirny Thorvaldsdottir, our new Chronicler. May your barrel be bottomless and your brews never fail.

Yours in Service,  
Thea of Midvale  
Former Chancellor to the West Kingdom Brewers' Guild



### Note From the Incoming Chancellor

Greetings From the Brewer's Guild Chancellor

Unto Brewers of the West Kingdom does Henry an Eynhallow send greetings.

I'm both honored and excited to become the new Chancellor of the West Kingdom Brewer's Guild. Our Guild has a long history of service to the West and the populace in general, ranging from teaching brewing classes to providing beverages for friends, feasts, and the Royalty. But our opportunities are just starting.

Brewing is a pastime suitable for all ages and all people. If you can measure ingredients and boil water than you too can brew. For many, the idea of brewing is to create alcohol. But brewing doesn't have to mean alcohol. There are any number of non-alcoholic brews that can be made, and even more naturally carbonated drinks that have virtually no alcohol, including traditional root beer and sarsaparilla. Not all drinks can be documented to period, but they can be fun to make and consume anyway.

The Brewer's Guild exists to encourage people to brew. Whether it's a documented, true to period drink or something more modern, there's something for everybody. I invite each of you to share your passion for brewing with any and all fellow members of the SCA. Ask people you know to come to a meeting, talk about brewing, and sample some of the brews that may be available for general tastings. Everyone is welcome at any open Guild meeting. Volunteer to teach a class at a Collegium or to a small group of interested people in your local area. Show people how easy it can be to get started brewing. I know that each of us will convert a few souls to join the ranks of brewers.

Prost!

Henry an Eynhallow



## News From the Mists

We have a new Mists Representative - George of Berwick. Welcome and Thank You for taking over the job. George has set up a basic website which he plans to develop further as time goes on: [www.angelfire.com/ca5/tbaldacci/mistsbrew.html](http://www.angelfire.com/ca5/tbaldacci/mistsbrew.html)

Here are the upcoming competitions for Mists events:

**Mists Spring Coronet:** Open period brewing, bonus points for brews that go well with preserved foods (e.g.: German "rauchbier" with smoked meats, etc.) This competition has been coordinated to fit with the Cooks Guild competition.

**Mists Spring Investiture:** Fizzy non-alcoholic brews (medievaloid soda pop, etc.) The Site is dry so the competition has to be, too!

**Mists Fall Coronet:** Period beverages served hot! (caudles, hot spiced wines, etc.)

Mists Principality competitions will follow the same submission guidelines as for Kingdom-level competitions. Note that documentation will usually be worth 20% (+/-) of the total possible points.

George reminded me that there is a brew contest held at the Valhalla Renaissance Festival up in Tahoe in June. It's NOT SCA, but it "is" a "sanctioned" brew contest and some of the prizes are pretty nifty. He has promised to have a couple of handouts with more details at March Crown.



## Upcoming Classes!!!

Time to look at your schedules and sign up to teach! If you are not ready to teach, then these will be great opportunities to be a student and learn more about brewing! We will need teachers for **Kingdom A&S, July 27-29**. Henry and I are both probably going to be on the way to Pennsic, so we may not be available - it will depend partially on where A&S is this year. For all those brave souls venturing to the **Pennsic War, August 4th through 19<sup>th</sup>**, there are usually many excellent brewing classes taught there. Henry taught a total of seven brewing classes last year: two sessions of Gruited Ales, two sessions of English Abbey Brewing (brewing utensils and methods), one Period Beer Styles, and two panel sessions entitled "To Boil or not to Boil" (gruiling techniques). He also aided his apprentice-brother in an all-day, all-grain brewing session - and yes we drank the beer at the end of Pennsic - it was not clear, but it was definitely yummy! He hasn't decided yet what classes he will teach this year. You can register to teach Pennsic classes online at: <http://www.pennsicwar.org/penn30/AANDS/index.html> **Darkwood** will be having their **A&S September 22nd and 23rd**, probably down at Fort Ord. This past fall Henry and I taught three brewing classes: Cider, Cyser and Perry, Brewing Utensils, and English Ales. **Fall Collegium** will be **Oct 20th and 21<sup>st</sup>**.

I have a series of **IMPORTANT QUESTIONS** for the populace. First, what classes would people like to see taught? We had an excellent turnout at Pennsic and Darkwood A&S last year - people had a good time and several of the people have started attending regular meetings and competitions at Crown. Second, the guild is considering teaching at Crown events. In the past we have occasionally done a brewing demo where we actually made mead or

some other simple brew - are people interested in resuming this? If so, should it be a formal class, where, for a small equipment fee, people can take home a bit of newly made brew to finish at home, or should we just keep it as a demo? Now that we have our own pavilion, either option is a lot easier. Third, we need to discuss what sort of competitions you would like to see in 2002.

**Watch for our website!** We will be developing a West Kingdom Brewer's Guild Website - hopefully in the next month. It will be linked off of the Canton of Caer Darth website at [Caerarth.org](http://Caerarth.org). Our plan is to eventually have all of the newsletters that we have source for posted on this site as a resource for brewers.



## Warm Beer!

By Crystal of the Westermark

Thickened beer served warm and sweet is one of the pleasurable drinks common in the Middle Ages, and currently neglected. Beer or ale can be thickened with eggs or almonds. Unlike the spiced wine from the same cookbooks, these beverages do not require complicated spice mixtures or long soaking times.

First a few recipes from mid-period English sources.

### 83. Caudell

Draw yolkes of eyron thorow a streynour with wyne or with ale, that it be ryght rennyng; put therto sigure, safron, & no salt. Bet well togedyr; set hit on the fyre on clene colys. Stere welle the bottom & then sydy tyl hit be ynowghe scaldyng hote; thu shalle fele be the staffe when hit begynnys to com. Then take hit of and styre alwaey fast, & if be nede, aley hit up with som of the wyne; or yf hit com to hastyly, put hit in cold watyr to myd syd of the pot, & stere hit alwey fast; & serve hit forth. (Page 63\*)

My interpretation:

**Whip egg yolks** with wine or ale, that it be very runny. Put with it sugar, saffron, but **leave out the salt**. Beat it well together. Set it on a fire of clean coals. Stir well the bottom then steady till it be **almost scalding hot, you shall feel** the stuff when it begins to come. Then take it and stir always fast, and if it be needing, fill it up with some of the wine; or if it comes to hastily, put it in cold water until the pot is half-full, and stir it always fast and serve it forth.

### 139. Caudell of almondys.

Grynd almondys blanchyd & temper hem up with wyne or with ale, and draw hit thorow a strynour. Do hit in a pott & do to sigure or hony claryfyd & safron, & set hit on the fyre. Stere his well. As sone as hit begynneth to boyle, take his of & serve hit forth, & yf thu wilt, caste a lytyl poudyr of gynger. (Page 90\*)

My interpretation:

Grind blanched almonds and soak them in wine or ale. Filter the almonds out. Put the liquid in a pot. Add sugar or clarified honey. Add saffron. Set the pot over medium heat. Stir. Remove from heat before boiling. Add ginger if desired.

**Jj. Cawdelle de Almanunde.** - Take Raw Almaundys, & grynde hem, & grynde hem up with gode ale, and a lytil Water, and draw it throw a straynour in-to a fayre potte, & late it boyle a while, & caste ther-to Saffroun, Sugre, and Salt & than serue it forth al hotte in maner of potage. (Page 16\*\*)

My interpretation:

Take raw almonds and grind them. Add the almonds to good ale and a little water. Strain the almonds out and put the liquid in a clean pot. Let it boil a while. Add saffron, sugar and salt. Serve it hot in the manner of a potage.

**Caudele.** - Nym eyron, & sweng wel to-gedere / chauf ale & do therto / lie it with amydon, do therto a porcion of sugar, or a perty of hony, & a perti of safron; boile hit, dresse it, floriss hit aboue with promme-garnet, and gif forth. (Page 113\*\*)

My interpretation:

**Caudle** - Take eggs and whip them well together. Add ale to it, and add to the mix almonds. Add a portion of sugar, or a portion of honey and a part of saffron. Boil it, place it in a dish and flourish it with pomegranate seeds. Serve it forth.

And a sample recipe this can "scale up" to serve more people

### Caudle of Almonds

- 1 cup raw almonds
- 1 cup ale
- 2 threads saffron (crush the saffron and allow the threads to stand in a tablespoon of hot water.)
- 1 tablespoon sugar
- 1/4 teaspoon salt

Grind the raw, unskinned almonds coarsely. Place the almonds in a saucepan and cover with good ale. When they are finished soaking (about 20 minutes) strain the liquid away from the almond bits. Put the liquid into a pot. Bring the liquid to a boil over medium heat. Add saffron, sugar, and salt, mixing thoroughly. Serve hot or cool to room temp.

I really prefer the taste of skinned almonds, rather than the vaguely tannic taste of the unpeeled almonds, so here's another recipe which uses skinned almonds.

### Caudle

- 1 cup ale or beer
- 1/2 cup blanched, peeled and ground almonds
- 2 eggs
- 2 tablespoons clarified honey
- 2 threads saffron (crush the saffron and allow the threads to stand in a tablespoon of hot water.)
- Pomegranate seeds

Grind the almonds finely. Put the ground almonds in a pot and cover with ale. Place pot on stove at low heat. Break eggs into a small bowl and whip them thoroughly. Add a small amount of hot ale to the eggs and whip. Add the eggs to the remaining ale and almonds, mixing thoroughly and constantly to prevent the eggs from sinking to the bottom and making an ale omelet. Turn up the heat slightly and keep mixing. When the mixture is thoroughly warm add to it the honey and saffron. Bring the mixture to a boil. When the mixture is thickened slightly, pour into cups and garnish with fresh pomegranate seeds (or dried ground pomegranate seeds).

If you have any questions, please feel free to contact Crystal of the Westermark at [crystalofthewestermark@hotmail.com](mailto:crystalofthewestermark@hotmail.com). All mistakes are hers alone. Always read the original source before believing someone else's reconstruction of a recipe.

\* **Hieatt, Constance**, editor and translator, *An Ordinance Of Pottage: An Edition of the Fifteenth Century Culinary Recipes in Yale University's MS Beinecke 163*. Published by Prospect Books, Ltd., London. 1988 ISBN 0-907325-38-6

\*\* **Austin, Thomas**, editor, *Two Fifteenth-Century Cookery Books Harleian MS 279 (ab. 1430), & Harl. MS. 4016 (ab. 1450), with extracts from Ashmole MS 1429, Laud MS 553, & Douce MS. 55*. Published for the Early English Text Society by N. Trübner & Co., London 1888.



## West Kingdom Brewers Guild Contest List

### 2001

12th Night	Spiced Meads (methegins and mead based cordials)
March Crown	Beverages served warm (caudles, mulled ciders, ales and wines)
Beltane A.S. XXXVI	Period beverages from any non-Western European country
June Crown	Fruit beers
A&S Tourney	Medical Medievalia - 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 peppercom.

### 2002

12th Night	Ciders
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## 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. (Is entitled to wear the 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. (Is entitled to wear the 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. (Is entitled to wear the 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. (Is entitled to wear the 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.

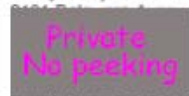
The West Kingdom Brewer's Guild newsletter is an unofficial publication and is printed and published through donations. It is published at no cost to the Brewers' Guild or the SCA. Members who would like to have a newsletter mailed to their home are welcome to donate \$ 7.00 per year to the Guild Chronicler. Both stamps and suitable coins of the realm will be gleefully accepted! Some small number of newsletters will be available at Crown events. We would encourage all gentles who have email to accept their newsletter by that medium. E-newsletter subscriptions are free.



## Brewers' Guild Leadership

### Guild Chancellor

Henry an Eynhallow



### Cynaguan Representative

Cassandra von Vorden (Rosane Goergen)



**Mists Representative**

George of Berwick (Tony Baldacci)

Private  
No peeking

(after 9 PM please)

**Oerthan Representative**

Bjarni Edwardsson (Charles Deters)

shadowood@sprynet.com

**Chronicler for the Guild**

Eirny Thorvaldsdottir

Private  
No peeking

emj@cccrcdnn.org

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

Send the

**This newsletter is an unofficial publication prepared by and for the members of the Brewers' Guild of the Kingdom of the West. The articles, opinions, and recipes published herein are strictly the responsibility of their authors and not of the SCA or the Kingdom of the West. (Now that the lawyers are happy... relax and have a home brew!)**

2000-2001 2001-2002