

Brewers' Guild Newsletter



(Harvesting Hops in the 16th Century)

Bere is made of malte, of hoppes, and water;
it is the naturall drynke for a Dutche man, and now of
late dayes it is moche used in Englande to the
detriment of many Englysshe people... it doth make a
man fat and doth inflate the bely.

Dyetary (1542) Andrew Boorde



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 of their level of participation.

The Guild badge is as follows: "Fieldless, a laurel leaf Vert on a tun Or". 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!

Upcoming Brewing Competitions: Enter Your Best Brews And Have Fun!

October Crown	Apple Cider.
Mists Fall Coronet	Dark Beers of all types.
Cynagua Fall Coronet	Wheat Beer.
Mists Fall Investiture	Wine from grapes.
Cynagua Investiture	Lager or cold fermented beer.
Twelfth Night	Cordials (Pay your taxes to the Crown!)
Twelfth Night (Lochac)	Brewing with honey competition.

Raffle!!! Raffle!!! Raffle!!!

The Brewers' Guild is holding a raffle to raise money for this newsletter and other nefarious activities. The drawing will be held at approximately noon at Twelfth Night. The raffle prize is a set of two beautiful Celtic design mugs made by our dear friend, Lodema the Potter. Tickets are \$ 1 each or six for \$ 5. Contact your Brewers' Guild representatives during October Crown, Mists Fall Coronet, and in the morning of Twelfth Night



Winners of Brewers' Guild Competitions since the last issue...

The following competitions were been at June Crown, Cynagua Investiture, and Purgatorio, with the winners as indicated: June Crown: Root Beers -

(unfortunately, there were no entries ☹); Cynagua Investiture: Anything Brewed with Honey - **Blackberry Melomel**, made by Duncan Saxthorpe of Alnwick; Purgatorio: Ales - **Partigyle Ale**, a 15th century style ale of three different fermentations as made by Duncan Saxthorpe of Alnwick. (The recipe for the Partigyle Ale is included in this issue of the newsletter.) Congratulations to the winners!



'John Barleycorn'

In the late Middle Ages an anonymous folk song became popular which described the making of ale. While there may be different verses written over the following centuries, the basic song about brewing remains the same. The following lyrics were obtained and submitted to the newsletter by Mistress Ceridwen MacAoudhegain:

John Barleycorn

There were three men
came from the west
their fortunes for to tell
and the life of John Barleycorn
as well.

They laid him in three furrows deep,
laid clods upon his head,
then these three men made a solemn
vox
John Barleycorn was dead.

They let him die for a very long time
till the rain from heaven did fall,
then little Sir John sprang up his head
and he did amaze them all.

They let him stand till the
midsummer day,
Till he looked both pale and wan
then little Sir John he grew a long
beard
and so became a man.

They have hired men with the scythes
so sharp
to cut him off at the knee
they rolled and they tied him around
the waist
they served him barbarously.

They have hired men with the
crab-tree sticks
to cut him skin from bone
and the miller he has served him
worse than that
for he's ground him between two
stones.

They've wheeled him here, they've
wheeled him there
they've wheeled him to a barn
and they have served him worse than
that
they've bunged him in a vat

They have worked their will on John
Barleycorn
but he lived to tell the tale
For they pour him out of an old
brown jug
and they call him home brewed ale



'Groaning Ales'

By the 1300's, drinking water supplies in most cities were becoming very polluted with human and animal wastes and other foul toxins such as mercury. The risk of drinking water, God forbid!, to a person's health was recognized as being too high to take. Ales and beers became the primary source of safe drinking liquids for a majority of the populace in Europe. An interesting and less well-known aspect of this trend towards the use of ales for drinking are the manufacture and use of "Groaning Ales" in Germany and central Europe.

During these times when a woman learned that she was pregnant, a high potency beer was brewed and set to lager/age for the duration of her gestation. When the woman went into labor, she was given copious amounts of this ale to drink. This provided her with some minor relief from the pain of childbirth as well as nourishment and a safely consumed beverage. Of course, the midwife and other assistants would help themselves as well! Once the infant was born, some of this same beer was used to wash both the mother's body and the baby. In an age where a substantial number of women and their infants died of "childbirth fever" (a post-partum *Enterococcus* bacterial infection still very common today, though somewhat less dangerous due to antibiotics) this practice probably saved many lives. After all, the beer was much, much cleaner than any available water of its time. And the disinfectant properties of these highly alcoholic brews would kill many of the disease causing organisms. Finally, the happy household could celebrate the birth of their newest member with the remnants!

While you might not want to wash your infant sons and daughters in the following (extract and steeped grains) barleywine, it was formulated to have an alcohol and hops level very similar to the Groaning Ales of those earlier times. And over-indulgence will certainly cause any incautious drinker to groan mightily!



**When the chill northeast wind blows, And winter tells a heavy tale,
When pyes and dawes and doobes and crows
Do sit and curse the frostes and snowes, Do give me Ale!**

16th Century English verse

Hammerhead Barleywine

by Master Duncan Saxthorpe of Alnwick

Recipe Makes : 5.0 gallons

Starting Gravity : 1.121

Alcohol content : 11.7%

Ending Gravity : 1.030

Hop IBUs : 93.6

Malts/Sugars:

3.00 lb.	Amber Dry Malt Extract
12.00 lb.	Light Malt Extract Syrup
0.50 lb.	Brown Sugar
0.50 oz.	Black Patent Malt (cracked)

Hops:

4.00 oz.	Perle Pellets	8.3%	60 min
2.00 oz.	Perle Pellets	8.3%	30 min
1.00 oz.	Fuggles Pellets	3.3%	0 min (add when boil stops)

1. Dissolve the malt extracts and brown sugar in 5 gallons of clean water. (Best to use charcoal filtered tap water, or well water.) Add 2 Tbs gypsum to the water. Place the cracked Black Patent malt in a grain bag (or make a cheesecloth sack), tie the bag shut with cotton string, and place in the malt solution.

2. Slowly raise the mixture to near-boiling, over 1 hour or longer, then remove the grain bag. Bring the wort to a slow rolling boil and cook for 2 hours. From time to time you may need to add additional water to replace that which is being boiled off. Add your hops during the final 60, 30, and 0 minutes of the boil.

3. Cool the wort (using a wort chiller) and place in a glass carboy. Pitch with either a Scotch Ale or Irish Stout yeast, using a starter that you have increased ("stepped up") at least twice, with the final starter specific gravity being no less than 1.080. This will condition the yeast to have a tolerance for high levels of sugars.

4. Let ferment for approximately two months. When it begins to clear, check the specific gravity. If it is much more than 1.030, make a starter of champagne yeast and pitch this into the carboy. This yeast has a much higher tolerance for alcohol and should be able to finish the fermentation.

5. When fully fermented, and completely flat, prime with 3/4 cup corn sugar dissolved in 1/2 cup of boiled water. Bottle and let age for at least six months. (Barleywines of this strength, if your fermentation equipment and bottles are very clean and sanitary, can be aged for up to 10 years!)

A Hops Primer

Hops, as we know them today, were initially cultivated and bred from the wild hop plants that grow throughout Europe. A flower (*Humulus lupulus*) and a botanical relative of the *Cannabis* plant (without any of those infamous hallucinatory compounds) they are green in color with yellowish "lupulin glands" between the petals. These lupulin glands are what we prize for their bittering and preservative qualities in beer. However, prior to the 1300's ales were flavored and bittered with a wide variety of herbs and other compounds such as bark. By the 1500 to 1600's, hops overtook its competitors in the brewing industry because its resulting bitterness is easily controlled during brewing, plus hops are a powerful preservative in beer, and (perhaps most important) hops could be grown by just about any farmer. This last statement seems odd until we remember that during the Middle Ages the Catholic Church had built and maintained a monopoly over the manufacturer and sale of *gruit*, the bittering herb mixtures used in the ales of their day.

Hops are a herbaceous perennial vine that can be grown in most climates, provided they receive enough water and sunlight. A mature plant can reach heights of up to 40 feet if properly supported by frames or twine. Most plants, though only reach a height of 15 to 25 feet. Hop flowers (or "cones" as they are called) are normally dried before use and sometimes are aged to develop a smoother flavor. This practice of aging hops is used today by some Belgium breweries for use in their *lambics*, with some of the hops being aged in oak barrels for a year or longer.

Hops contribute a unique flavor to beer that cannot be readily achieved through the use of other plants or bittering compounds. The bitterness of hops can only be extracted through the prolonged boiling of hops in the wort. However, much of the flowery characteristics ("nose") of hops can be released through the cold steeping of hops ("dry hopping") in during the fermentation process. The bittering compounds in hops, called "alpha acids", are almost completely insoluble in water and must be isomerized by the heat to form the more water-soluble "iso-alpha acids". It is these iso-alpha acids which form the bulk of the bittering substances in beer. The bittering compounds, as well as other volatile "essential oils", are released from the hop cones via a complex chemical dance of time, temperature, and concentration of the wort. In general, the longer you boil hops (up to a maximum of 2 to 3 hours) the more bitterness is extracted from the hops. However, worts of lower specific gravity (e.g.: 1.030) will extract much more bitterness from the hops than high gravity (e.g.: 1.060) worts given a similar boiling time. Finally, higher gravity beers (e.g.: final gravities of 1.020 or higher) often require higher overall levels of hop bitterness to counter-balance the inherent maltiness and richness of the finished beer.

The boiling of hops also contributes more to beer than just bitterness alone. Certain "essential oil" are also present in the hop cones and can contribute the desired flavors and characteristics which give a particular type of beer its unique style. For example, to make a classic Bohemian Pilsner you pretty much need to use a "noble hop" such as Czech Saaz or Hallertau, but to make an English bitter only a hop like Kent Golding or Fuggles will produce the desired profile of a bitter. While these essential oils are very important, they are also very sensitive to oxidation and are quickly deteriorated by improper storage.

To improve the storage life of hops several modern techniques have been developed to reduce the deleterious effect of oxygen: pelletizing, whole leaf plugs, and oxygen barrier bags. Pellets are dried leaf hops which have been ground into a powder and then compressed into small pellets that look and smell distressingly like alfalfa rabbit food pellets. However, their flavor is satisfactory and they last a surprisingly long time at refrigeration temperatures. Their main drawback is that pelletized hops often contribute far more bitterness (but no more aroma) than the leaf hops they were made from. This can sometimes make it difficult to achieve the correct balance of bitterness and aroma if you only use pelletized hops. Whole leaf plugs are dried hops which have been firmly compressed into a round plug. These are usually sold as ½ ounce plugs packaged in oxygen barrier plastic to allow for long-term storage of the hops. There is much less affect on the profile of hops in this type of processing.

Finally, it is also important to remember that hops are not the only ingredient that affects the perceived bitterness of your finished beer. Sulfates, dark grains, tannin, and other compounds in beer can significantly contribute to the overall bitterness of a beer.

Growing Your Own Hops

Hops are grown from the rhizomes of female hop plants (yes, yes, I know... similar to it's botanical relatives). Hops, like other clinging vines, prefer to grow up a supporting frame or length of string. Hops can be grown in just about any climate, and in European latitudes sprout in the Spring (March to April) and produce harvestable cones in the summer and early fall. However, they need a around four months of frost-free weather each year and a daily average of 15 hours of sunlight during their peak growing season. In winter the vines die back and the next season will regrow from the root stock.

During its first year, the new hop plant is spending most of its metabolic energy producing root stock and has little left to spare for growth above the ground. But the time a female hop plant is about 2 years of age it will start producing usable

quantities of cones. A mature plant will produce between 1 to 2½ pounds of hop cones per season. Not all cones ripen at once, so this harvest may take place over a period of about two months.

Hops grow best when they have plenty of sunshine and water with a rich and well drained soil. You can make a mixture of peat moss, sand, and garden soil in which to plant hop rhizomes. In addition to sunshine, plentiful water, and good soil, hops require frequent fertilizing with more traditional methods including the use of mulched cow manure.

Each year when your vines have grown to a foot in height, start training them to grow up a length of garden twine or a wooden frame. One method that works very well is to attach a piece of twine to a stake in the ground and run it up to the eaves on your house. Hops have a natural tendency to wrap clockwise as you look down towards the ground. You can also place a large central pole in the ground near the hop plant, and run a series of lengths of twine from the top of the pole into the ground near the base of the plant.

Mature hops feel paper like and spring back a bit when compressed between your fingers. The cones, when cut open, also contain noticeable amounts of the dark yellow lupulin powder. Caution: some people are sensitive to this powder and can get skin rashes from it. It is a good idea to wear gloves and long sleeve shirts for protection from the lupulin. You then will want to dry the hops until they are noticeably dry but not powdery or fragile when compressed. The heat of the summer sun for a few hours is enough to dry the hops. If you do not use your hops right away after drying, it is best to double bag them in heavy plastic (or packed tightly in glass jars with lids) and keep them frozen until use.

Newcastle Brown Ale Clone

Newcastle Brown Ale is a favorite beverage of many ale drinkers today and is one of the last brown ales made commercially in England. However, until the 18th century most ales and beers probably looked and tasted a lot like Newcastle Brown Ale (NBA). Malted barley was usually dried and roasted over a hot hardwood or straw fire with the resulting color being quite brownish. Only with the introduction of coke fired roasting ovens, and the subsequent addition of water quenching sprays in those ovens (which prevents the extremely hot malt grains from charring and over-cooking) could pale malts be produced. Modern NBA recipes are made with a combination of pale and darker roasted malts, instead of all brown malt (which is generally not available these days) but the resulting color and taste may be very close to its ancient relatives! (To make 5 gallons.)

Malts:

7 lb crushed English pale malt
8 oz crushed Crystal 40 malt
3 oz crushed Chocolate malt
1 lb dark brown cane sugar (or unsulfured molasses)

Hops:

1.5 oz Fuggles (x 90 min.)
0.5 oz Perle (x20 min)

1. Use a full mash at 156 degrees F for 1½ hours. (This recipe could be converted to an extract one by substituting 5.5 pounds of pale malt extract for the English pale malt and steeping the crystal and chocolate malts for an hour as the temperature is raised from cold to near boiling.)
2. Boil the wort for 90 minutes, add 1 tsp Irish Moss during the last 10 minutes of the boil. Chill the wort, transfer into your fermentation carboy, and pitch with a healthy amount of an English ale yeast.

To make your own Brown Malt, place pale malt ½ inch deep on an aluminum foil covered baking sheet in a 230°F oven for 45 minutes, stirring occasionally. Then raise the temperature to 300°F for 20-30 minutes, or until cut grains have a light buff color inside. Raise the temperature again to 350°F and roast until the interior of the grains turn the color of light brown wrapping paper...

'And give a hand to an Old Man filled with beer.'

The Instructions of Amenemope (11th Century BCE)

A census recorded in London during the year 1309 revealed that there were 35,000 residents in that great city. The census also noted that there were 354 taverns and 1330 brewshops in the city, an average of 1 tavern or brewshop for every 21 inhabitants. And that list only included the legally established taverns and brewshops!

The Germans introduced hops into their beers as early as 768 CE and knew full well of the preservative properties of hops. (The Norse, in their own unique way, often used garlic to flavor their brews... *Whew!*) In the year 1079 the Abbess Hildegard of Rupertsburg wrote about the natural preservative powers of hops. Other European brewers did not take very long to realize that while ales spoiled rapidly and transported very poorly, brews containing hops were far more stable and lasted far longer than their un-hopped companions. The English, however,

fought long and hard against the “contamination” of their precious ales with such a foul weed as hops! By the late 1500’s, this battle had been lost and hops were used in nearly all ales and beers.

‘I feel wonderful drinking beer; in a blissful mood with joy in my heart and a happy liver.’

Sumerian poet, circa 3000 BCE

While the ancient Egyptians well understood the techniques of brewing of their day, and reveled in drinking their many types of brews, they also realized the dangers of over-indulgence.

The Egyptian word for hangover is translated into English as “The Pulling of Hair”. While they did not know exactly which chemicals caused their symptoms, they knew from whence those symptoms came! The first written account of death from alcoholism also comes from ancient Egypt:

‘His earthly abode (body) was torn and broken by beer. His Ka (spirit) escaped before it was called by god.’

(Egyptian medical writing, circa 2800 BCE.)

Partigyle Ale

by Master Duncan Saxthorpe of Alnwick

Prior to the 18th century sparging (the rinsing of mashed grains with hot water) was essentially unknown. Barley and other grains were mashed and the converted sugars extracted by two to four consecutive infusions of hot water. These different runs of wort were sometimes fermented as is, or sometimes were mixed together to achieve specific alcohol levels, flavor, or price. The same batch of hops, or gruit if un-hopped ales were being made, were also re-used in each of the runs of wort. Some authors feel that the length of boiling after the mash was minimal, with some lactic fermentation occurring as a direct result. Even the term “stale beer”, which we today associate with being bad, apparently was a favorable term in the Middle Ages and meant “soured” or “well aged”.

Each successive run of wort, usually three in all, was given its own name. The first run drawn off contained the largest amounts of fermentable sugars and made for the finest flavor. This was called the “prima melior”. The resulting fermentation produced a strong ale or barley wine with alcohol levels of between 7 to 12 percent. Prima melior was often aged for many months and was a highly prized and expensive drink.

The next infusion was called “secunda”, which means “the second one”. Secunda produced a pleasant brew with an alcohol level of 5 to 7 percent. Secunda was often drunk with minimal aging and was the one most often consumed by adults during the Middle Ages.

The final infusion was called “tertia”, or “the last one”. This is the “small beer” referred to in medieval manuscripts and later made infamous by Shakespeare’s plays. Tertia was a pitiful, flavorless brew by comparison to prima melior or secunda. It contained only 3 to 4 percent alcohol with a low hop flavor and was best drunk as soon as made. It was the brew given to the sick, the poor, pilgrims, prisoners, and children. Interestingly, small beer has survived to this day in the form of American beers such as Coors, Budweiser, and such.

I made a experimental batch of partigyle ale by performing three consecutive infusions of 6.5 pounds of pale malted barley and 0.5 pounds of crystal 40 malt. While neither pale malt nor crystal malt are period, there is simply no modern malt commercially available that is similar to the brown malts used during that time. The authors of “Old British Beers and How to Brew Them” feel that this combination of pale and crystal malts may approximate the color and flavor of brown malt.

Three simple infusion mashes of the grains were performed for one hour each at between 154 to 156 °F. A total of 2.5 ounces of bastard hops (unknown parentage) were boiled consecutively in each of the three runs of wort. This produced approximately 1.5 gallons of each run with specific gravities of 1.070, 1.044, and 1.032 respectively. Expected alcohol levels for each run are 7.6, 4.3, and 3.5 % for prima melior, secunda, and tertia respectively. The estimated hop bitterness, while extremely high for our modern tastes, are well within the styles preferred during medieval times. (Remember, their knowledge of sanitation was also pitiful, and hops are a potent preservative.) The prima melior has over 100 IBUs, the secunda somewhere between 70 and 80 IBUs, and the

tertia is between 30 to 40 IBUs. All three runs were fermented with an old British ale yeast obtained from Brewers' Resources. The brews were bottled so as to have very little carbonation, again remaining true to the medieval style.

The results were quite interesting! The prima melior was a highly alcoholic brew with a surprisingly drinkable quality despite the potent hop rate. The overall taste resembled a wine more than a beer. The secunda was less alcoholic and had a more balanced flavor, through the hop rate was still rather high for modern palates. It was quite drinkable, however. The tertia held true to its ancestry... weak in taste and color, with little malt or hops flavor. This experiment was a lot of fun and I plan to repeat it in larger quantities next year using all home-roasted brown malt.

The following spiced wine recipes were submitted by Lady Crystal O'da Westernmark:

Original: Coulton, GC and Power, Eileen, Editors and Translators. *Le Ménagier De Paris*, circa. 1393. Published as *The Goodman of Paris* by George Routledge and Sons, Ltd., London. 1928, Pg. 300.

"For a quart or quarter of hippocras by the measure of Beziers, Carcassone, or Montpellier, take five drams of fine cinnamon, selected and peeled; white ginger selected and pared 3 drams; of cloves, cardamom, mace, galingale, nutmegs, nard, altogether a dram and a quarter, most of the first and less of the others in order. Let a powder be made thereof, and with it put a pound and half by quarter (by the heavy weight) of lump sugar, brayed and mingled with the aforesaid spices; and let wine and sugar be set and melted on a dish on the fire, and mixed therewith; then put it in the strainer, and strain it until it runs clear red. Note, that the sugar and cinnamon ought to predominate."

Adaptation:

5 tsp ground cinnamon 3 tsp ground ginger
½ tsp each, ground cloves, cardamom, mace, and nutmeg
¼ lb turbinado sugar

1. Place the spices and sugar in a quart of homemade cherry wine. Strain the wine several times through cheesecloth. (After tasting, Lady Crystal added some additional wine to further dilute the spices, then re-bottled the spiced wine.)

Original: Hieatt, Constance and Butler, Sharon. Editors and translators. *Curie on English: English Culinary Manuscripts of the Fourteenth Century (Including the Forme of Curie)*. Published for the Early English Text Society by Oxford University Press.

London, England 1985 ISBN 0-19-722409. Page 149.

" 5 Potus ypocras. Take a half lb. of canel tried; of gyngyer tried, a half lb.; of greynes, iii unce; of long peper, iii unce; of clowis, ii unce; of notemugges, ii unce & a half; of carewey, ii unce; of spikenard, a half unce; of galyngale, ii unce; of sugir, ii lb. Si deficiat sugir, take a potel of hony."

Translation: "A spiced wine sweetened with sugar. Take 8 ounces of dried cinnamon, 8 ounces of dried ginger, 3 ounces of grains of paradise, 3 ounces of long pepper, 2 ounces of cloves, 2½ ounces of nutmeg, 2 ounces of caraway, ½ ounce of spikenard, 2 ounces of galingale, and 2 pounds of sugar. If you have no sugar, use two quarts of honey."

Adaptation:

½ cup clarified honey	½ ounce cinnamon sticks
½ ounce of dried Nigerian ginger	¼ ounce of whole grains of paradise
¼ ounce of ground black pepper	¼ ounce of crushed nutmeg
¼ ounce of whole cloves	¼ ounce of caraway seeds

1. Break all spices into small pieces and grind slightly in a mortar and pestle. Place resulting mixture in an unbleached muslin bag and suspend in wine. Add clarified honey.

2. Taste periodically and remove the bag when the wine is pleasing. Serve at room temperature.

Note: Lady Crystal used a mesquite honey mead as her base wine, which used 3 pounds of honey per gallon (a sweet mead).

At the Cynaguan Investiture competition, a wonderful sweet mead was presented to the Brewers' Guild competition and scored 41 out of 50 possible points! Josef says that this one is well worth trying to make yourself! The mead was made by Gwyn Chwith ap Llyr and Kemmon of the Mountains:

Sweet Mead

In one five gallon carboy, combine 4½ gallons of water, 18½ pounds of dark desert honey, the juices of one lemon and one orange, and on piece of ginger the size of a thumb, peeled and chopped. Ferment for three months with champagne yeast, rack to secondary, allow to finish ferment for one month, then bottle.

(Space available for YOUR recipies and articles!!! Help us make the Twelfth Night issue the biggest and best ever!!! Submit your copy to the Guild's Chronicler via snail mail or the Internet. Thanks!)

Brewers' Guild Leadership

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Private
No peeking

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