

Brewers' Guild Newsletter



October Crown
A. S. XXXII



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 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!

Editor's note:

I apologize for getting this issue out too late for mailing to people prior to October Crown itself. Mundane business is good, but seems to have a habit of getting in the way of my editorial pursuits! (A literate and kind natured soul with an insufficient measure of reluctance might take over the BG Chronicler position... hint... hint...)
Duncan

Steinbiere!

By Duncan Saxthorpe of Alnwick

In the darkest days of the Dark Ages our ancestors often had precious little metal that could be used for the making of large brewing kettles. And the cost of metal back then could be prohibitive for many home brewers. Remember that until the Renaissance most beer brewing was performed in peoples' homes and households where it was an essential chore of daily life rather than a hobby. So how did these medieval brewers boil their wort when using tubs made of wood or clay? Well...

"Stein" in old German is the word for *stone*. And "biere" is their old word (what else!) for *beer*. "Steinbiere" simply means *stone beer*, but the reality of the brewing process is far more colorful. The heating of liquids in a container (such as wood) which cannot be placed over a fire or bed of coals is really quite simple. The American Indians did it by dropping rocks from a fire into clay-covered depressions in the ground where a porridge of ground acorns and water was placed. Modern day backpackers and Boy Scouts also know they can cook their meals by dropping hot rocks into a suitable container with water. And our ancestors knew about it, too.

Steinbiere is an old German style ale that is produced by adding red hot rocks to the wort both to boil it and to impart a special flavor unattainable by other means. *Steinbiere* is, we believe, a variant of the traditional German *altbier* and the available references seem to support the belief it was an ale rather than a lager. The process of making *steinbiere* is straightforward: take about 2 to 3 pounds of granite (or other clean, "diabase" rock) for each gallon of wort you need to boil and break the stones into fist- or softball-sized pieces. Place these stones in a fire pit that has a large, and very hot, bed of coals in it. Then cover the stones in more hot coals and wait until they are red hot themselves.

Very carefully remove one stone at a time and lower into the kettle of wort. (It is common for stones with flaws in them or inferior grade stones to explode upon contact with the wort, so wear safety glasses of some type.) When the *stein* hits the wort, great clouds of steam will erupt along with a hissing,

rumbling, and growling sound unheard in any other type of beer making! *And you thought that our brewing ancestors only got crazy after they drank the darned stuff!* One modern brewery that has made *steinbiere* on occasion, Rauchenfels in Germany, reportedly adds the malt-encrusted rocks back to the beer during its fermentation. This allows the yeast to incorporate even more the unique caramelized malt flavors into the brew.

The resulting brew is said to have the unique flavor and aroma of caramelized malt, unlike any that can be obtained through more sedate brewing techniques or through the use of crystal or roasted malts. And the hops (yes, hops were definitely being used in the latter years of *steinbiere*'s popularity) are roasted at the same time by the intense heat. Even today, some commercial European breweries roast or toast their hops to bring out their aroma and mellow the bitterness.

So where does that leave us malt-crazed medievalist brewers? With the help of an equally lunatic rock gatherer ("Thanks, Mistress Tux!"), I obtained 15 pounds of high quality pink granite. And with the support and general good nature of my loving wife, Camilla, I have a garage which is persistently full of malted barley and other assorted brewing toys. And at October Crown the two shall come together in a fashion suitable for the month of both Oktoberfest and All Hallow's Eve!

At October Crown, on Saturday, and behind the Arts & Sciences pavilion the Kingdom's brewers (and wannabe brewers, and just plain folks who want to watch something truly outrageous) can participate in the re-creation of a batch of *steinbiere*. The mash will be done in partigyle style (another true medieval technique) with the wort being heated and boiled through the addition of red hot rocks. What will it taste like? Who knows? But if everything goes well we will find out at Twelfth Night when I plan to bring samples for people to taste. In any event, it should make for a great show! See you there!

"STEINBIER (STONE BEER) - This is actually more of a method of brewing than a style but it does add a special flavor to any beer made in this method. Porous stones (graywacke, a type of sandstone) are superheated and lowered into the beer wort, causing that to boil. They are then removed, and when the resulting beer has begun to ferment and the stones are cool, they are again lowered into the beer. The yeast ferments the strong sugars crystallized on the stones. The result is a delicious, rare and somewhat smokey beer. It has a smokey, treacle-toffee palate, less dry than smooth, and a long, roundish finish. This beertype has recently been revived in Germany. Commercial examples: Rauchenfels Steinbier, Rauchenfels Steinweizen. O.G.: 1.048; Alcohol: 4.7%; IBUs: 27; SRM: 9."

Steinbiere Recipe

(Recipe was based upon a classic Düsseldorf Altbier)

Starting Gravity : 1.051 Ending Gravity: 1.013

Alcohol content: 4.9% Recipe Makes: 3.0 gallons

Hop IBUs: ~ 35

Malts/Sugars:	Hops: (all Hallertauer 3.4 %)
3.00 lb. Pilsner malt	1.00 oz. x 60 min
1.00 lb. Munich malt	0.50 oz. x 30 min
1.00 lb. Caravienne malt	0.50 oz. x 5 min
1.00 lb. 6-row malt	

1. Add 2.25 gallons of Strike Water at 158 F for a Mash Temperature of 148F. Let rest for 1 hour.
2. Drain off the liquid and place in kettle. Add 2 gallons of water at 156 F for the second mash, let rest for 20 minutes.
3. Drain off the last liquid and place in kettle.
4. Add bittering hops, and bring to boil with hot rocks. Once the boil has been maintained for at least 30 minutes, add the mid-boil hops, and near the end add the aroma hops.
5. Let cool to pitching temperature (less than 75 F) and add your Altbier yeast. (This time we are using a Wyeast German Ale liquid yeast packet.)
6. Let ferment at 60-65 F until still. Make a priming solution of 3/4 cup corn sugar and 1/2 cup water, bringing to a boil until a simple syrup is formed, then cooling to room temperature. Discard approximately 20% of the total volume, and pour the rest into the still beer. Stir gently, then bottle and age in your normal fashion.
7. Bring a sample of your finished product to the next Brewers' Guild meeting!

(Comments: the few available references for making steinbiere talk about using a type of stone called "graywacke" as it is solid, does not dissolve in the hot wort, and tends not to explode upon contact with a cooler liquid. However, Mistress Tux reports that California graywacke contains worrisome amounts of arsenic and nickel, both of which may dissolve into a hot wort solution. So the best type of stone to use seems to be granite.)



Lyddia Britannica's Gruit Ale Recipe

The following article was submitted by Lady Lydia:

"Un-Hoped Beers: Flavoring brewed beverages with Herbs and other substances - Gruit."

I began gathering this information to teach a class in preparation for a Principality of the Mists Brewing contest. The contest was "Beers of a different Gruit" and was conducted by Sir Chandra Ponti, (who has since become Viscount, Sir Chandra Ponti). This document will be useful to people who have a basic knowledge of the steps involved in brewing, i.e. malting, mashing, sparging, flavoring, pitching, racking, bottling, and/or keging. I will not go into depth on the conflicting dates or data about when a brew is called a "Beer" or an "Ale". For the use of this document I will try to stay with the conventions that: "in period" (400 A.D. to 1600 A.D), brews without hops were referred to as "Beer", brews containing hops were referred to as "Ale", and "beer" as a beverage flavored with something other than hops.

Flavoring agents have been added to brewed beverages to offset the sweet taste of the wort, which is essentially a form of sugar water, for as long as there has been recorded history.¹ The contrast of a bittering agent has been so popular that it survives today in the use of hops in Beer. The flavoring process for brewed beverage production can be simple to complex and is accomplished by three main techniques. Boiling the flavoring ingredient with the wort from the beginning, addition near the end of the boiling time, and addition to the no longer boiling liquid, (at this stage the wort may be warm or cool, with or without yeast).⁴ Most modern commercial flavorings work equally if added at any of these three stages. With some natural ingredients such as hops (fresh, dried - pellets, flakes, powders, or liquid), or ginger (fresh, dried - pellets, flakes, or powders), the later in the process it is added the more it functions as an aroma additive not a flavor

¹ Shulver, John: Regia Anglorum Publications 1995

² Grossman, Harold J.: *Grossman's Guide to Wines, Spirits, and Beers*. Charles Scribner's Sons, 1956

³ Webb, Richard B.: Homebrewer of the year 1993

⁴ Miller, Dave: *The Complete Handbook of Home Brewing: A* Garden Way Publishing, 1989

additive.⁵ It is often rewarding to experiment with using small batches of the same recipe and adding the flavoring ingredients at different times to obtain different flavors and aromas.

Sir Chandra's use of the word Gruit sent me on a long and arduous quest for the true meaning of the word. Gruit is originally from the Old Dutch meaning the "sweet gale" plant.⁶ Sweet gale or *Myrica gale* is a bog shrub found in the northern temperate zone having bitter tasting fragrant leaves⁷ and is sometimes called "Scotch gale". The term "Gruit" evolved in many ways during the Middle Ages. It started as the name of a plant, became the term for any "bittering" plants/herbs⁸, and then became the meaning for any concoction added to brewed beverages to enhance the flavor.¹⁰ Sir Chandra's initial contest could have been very interesting depending on the translation of the term "Gruit". Some of the various interpretations could have been: "A beverage with Sweet gale added", : "Hoped beverages with Sweet gale added", "A beverage with an unusual bittering agent added", : "Hoped beverages with with an unusual bittering agent added". My intent is to discuss "bittering" and other flavoring agents for brewed beverage - Ales, or Beers. Historically some of these "Gruits" could have been added to the beverages to decrease spoilage. If this information came to the historic brewers through trial and error, design, desire for a specific flavor, or accident few sources specifically state. Items listed as being used historically as preservatives are juniper, coriander, rosemary, and other aromatic herbs. Items used to prevent beer from going bad vary from country to country.¹¹

⁵ Jackson, Michael: *The New World Guide to Beer*: Running Press, 1988

⁶ Berlitz Language Services, Santa Monica California.

⁷ Webster's Third New International Dictionary, 1986

⁸ Shulver, John: *Regia Anglorum* Publications 1995

⁹ Perl, Lila.: *Foods and Festivals of the Danube Lands*: The World Publishing Company, 1969

¹⁰ Hardy, Fred: Posted to rec.crafts.brewing, 28 Sept 95

¹¹ Shulver, John: *Regia Anglorum* Publications 1995

It is easy to find several references to "herbs" in general being added to beer. It seemed to be of seasonal and local origination and not any continent wide recipe, but this may just be inference by secondary reference authors. Brewed beverages flavored with ingredients other than hops are not necessarily an earlier incarnation of Beer, there is evidence that the "strong drink" in Jewish records of their Babylonian captivity, was flavored with what is thought to be hops. Beer flavored with hops is recorded as a relative newcomer to England. While hops were introduced into England by the Romans who valued them as food.¹² The liquid beverage containing hops was brought to England by Flemish settlers in Kent in the 1400's. British brewers were not converted completely until the 1600's.¹³

Juniper berries, coriander, and Curacao orange peel are still used in some modern specialty Beers.¹⁴ In India wheat brewed beverage, modernly called "Beer" regardless of hopp content, often has little or no flavor, would have been spiced in much the same manner as curry. This is recorded as early as the second century A.D.¹⁵ Charlemagne was a great proponent of brewed Ale making and herb growing and commissioned monasteries to these tasks. Parsley and Dill were extensively grown for cooking, caraway and coriander seem to have been used for beer and cheese flavoring.¹⁶ Our Lady's Bedstraw (*Galium verum*) is a herb of many uses: bitter beer, in cheese production (both similar to caraway and coriander above), in bed pillows and tea to encourage sleep (similar to hops' reported ability to aid sleep), and as a dye, the stems for yellow and the roots for

¹² Hardy, Fred: Posted to rec.crafts.brewing, 28 Sept 95

¹³ Jackson, Michael: *The New World Guide to Beer*: Running Press, 1988

¹⁴ Jackson, Michael: *The New World Guide to Beer*: Running Press, 1988

¹⁵ Basham, A.L.: *The Wonder That Was India*: Sidgwick & Jackson, 1954.

¹⁶ Perl, Lila.: *Foods and Festivals of the Danube Lands*: The World Publishing Company, 1969

red.¹⁷ In Saxon occupied areas items such as:- Bog Myrtle, Honey, Yarrow, and Cinnamon, were used to name but a few. Sometimes a mix or blend was used often incorporating blossoms. Blossoms can add additional yeast to the brew.¹⁸ Medieval English herbs associated with brewed beverages include sweet gale, marsh rosemary (or wild rosemary), and millfoil. Ginger, cloves, cinnamon, ground ivy, nutmeg, mace, honey, fennel, mint and a host of other additives were also available to the Medieval brewer. Flavoring additives ranged from common to rare and expensive. Some imported ingredients were probably unknown in areas of the countryside, but available in coastal cities.¹⁹ Eventually, "Gruit" came to refer to a mixture with widespread use in England. Gruit included sweet gale, sage, common yarrow, bay, and pine resin.²⁰ Gruitbeer also included wheat and oats in addition to the barley. Specific Gruit's often had some crushed grain added to hide the identity or contents of the mix. Porst was sometimes used instead of sweet gale. In a Medieval style double mash (mash, draw off the liquid mash again and draw of the liquid) producing two brews, a strong ale, and a small beer, both would have probably been spiced or flavored in some way. This explains the idea behind the modern use of putting hops in the small beer and calling it English ordinary.²¹

The control of herbs and gruit was a means of control and taxation by the church in medieval times.. Gruit was a required ingredient in beer, and to get it one had to purchase it from the local monastery. The price was high enough to serve as an effective tax. This monopoly continued into the 16th century, when the church, even with all its prohibitions and regulations, was unable to hold back the rushin tide of hops that was sweeping across the continent.²² The general lack of quality/content control was one of the reasons that led to the German purity laws

¹⁷ Griffin, Judy, Ph.D: *Mother Nature's Herbal*. Llewellyn Publications, 1997.

¹⁸ Shulver, John: Regia Anglorum Publications 1995

¹⁹ Hardy, Fred: Posted to rec.crafts.brewing, 28 Sept 95

²⁰ Graves, Chuck: University of Atlanta 1996

²¹ Hardy, Fred: Posted to rec.crafts.brewing, 28 Sept 95

²² Arnold, J.S.: *Courtesy of Brewers Companion*, by Merchant Duvain, 1911

regarding beer purity.²³

Many herbs would have been unsuitable for flavoring due to their ability to destroy mold spores such as: any member of the allium family, burdock, gentian (used to make Angostura bitters), and mallow. While other herbs can assist the production of yeast such as fenugreek, ginger, nutmeg, sorrel, and yellow dock, (the last two are somewhat bitter but not as bitter as hops.)²⁴

Fruit is also a flavoring component of brewed beverages. (Samuel Addams' Cherry Wheat.) In Germany fruit syrup is added to the brewed Beer in the glass to add flavor.²⁵ The Lambic is of Belgian origin and is exemplary of fruit addition and spontaneous fermentation. Some fruits used are cherries, and peaches. Straight Lambic is fermented to a non carbonated or very little carbonated state. Good examples have fruity characteristics and are usually served on draft. The British *BarleyWine* Young's Old Nick has a banana flavor that is a product of long aging and the development of flavor esters not the addition of bananas.²⁶

I have enjoyed this project and learned much in the process. If you wish to do further research there is a source of information that I was unable to obtain. It is an article from a Dutch brewing Journal *Voedingsmiddelentechnologie*. The article is in the 1987 edition number 20 pages 12-16, and is reportedly summarized in english.



²³ Grossman, Harold J.: *Grossman's Guide to Wines, Spirits, and Beers*, Charles Scribner's Sons, 1956

²⁴ Rinzler, Carol A.: *The complete Book of Herbs, Spices, and Condiments*: Henry Holt and Company 1990

²⁵ Perl, Lila: *Foods and Festivals of the Danube Lands: The World Publishing Company*, 1969

²⁶ Jackson, Michael: *The New World Guide to Beer*: Running Press, 1988

I have many fond memories of my maternal grandmother, a tough and often humorless German woman but a good grandmother and a wonderful old country cook. One of her Christmas specialties was black bread, and I have looked for a decent recipe for this type of bread ever since. Recently I found what looks like an interesting version of this Old Country staple, and it also uses a brewer's favorite grain: malted barley! The recipe is reprinted for our mutual enjoyment. (Please promise me that you will save a slice or two for me to taste when you make a batch!)

Black Bread

(Dr. Adam Rich, *Brewing Techniques*, Nov./Dec. 1996, Vol. 4/No. 6)

1 1/4 cups milk	1 pkg dry active yeast	3 Tbs brown sugar
1 tsp salt	2 cups freshly toasted pale ale malt (brown or amber malt), ground finely	
2 cups bread flour	1/2 stick butter, melted	

Mix together milk, sugar, ground grain, and yeast in a large bowl. Add the cooled and melted butter and salt, mix well. Add the flour, first 1 cup and then a little at a time until the dough doesn't stick to the sides of the bowl. Turn out onto a floured surface and knead for about 10 minutes. This dough will be stiff and difficult to work. Add more flour as necessary to keep the dough from sticking. Let rise in a greased bowl in a warm place, covered with plastic wrap to prevent drying out.

After 2-3 hours the dough will have risen slightly. Turn out onto a floured surface and knead for about 5 minutes, shaping the dough to fit into the pan for baking. Place into a greased loaf pan (or a pie plate if you like a round loaf). Let rise for another 2-3 hours. This dough will grow to about 1 1/2 times its original size. Bake in a preheated 350°F (175°C) oven (middle rack) for 30-40 minutes. Watch carefully for burning as this dough is relatively sweet. Let cool completely and eat, thinly sliced, with cheese or melted butter.

Oktoberfest

The first Oktoberfest was held for the marriage of Prince Ludwig and Princess Therese of the Sachsen-Hildburghausen on October 12, 1810. The festival was held just outside the city gates of München, today known by Americans as Munich. While this delightful piece of brewing history is a bit late for our period the style of beer is very popular today and not all that difficult to make. A Märze was my first attempt at making lagers and it turned out so good that I was encouraged to make many other types of lagers.

Märzen / Oktoberfest

Starting Gravity : 1.057 / Ending Gravity : 1.014
 Alcohol content : 5.5% / Recipe Makes : 5.0 gallons
 Total Grain : 10.81 lbs. / Color (srm) : 14.1
 Hop IBUs : 21

Malts/Sugars:

1.00 oz. Belgian Special-B
 5.00 lb. Pale Ale malt
 5.00 lb. DeWolfes Cosyn lager malt
 0.75 lb. DWC caravienne malt

Hops:

1.00 oz. Cz Saaz 3.6% x 60 min
 0.50 oz. Cz Saaz 3.6% x 30 min
 0.50 oz. Cz Saaz 3.6% x 10 min

Grain/Water Ratio: 1 quarts/pound Add 1 tsp calcium chloride (CaCl₂) to the mash water.

All water used should be soft, charcoal-filtered tap water or just plain bottled water.

1. Add 2.75 gallons of strike water at 145°F for a first mash temperature of 131°F. Hold this mash temperature for 20 minutes.
2. With a large ladle or small pot, gently remove 1/3 of the grain from the mash and place in a second large pot on your stovetop. Add just enough of the wort liquid to barely cover the grains. Slowly heat this removed portion of the grains to 156°F and hold that temperature for 10 minutes, then slowly raise the temperature to a light boil. You need to add the heat slowly while stirring carefully (so as not to allow scorching of the grains on the bottom of the pot and to avoid stirring in too much air that might harm the beer's flavor). Hold this gentle boil for 15 minutes then remove the pot from heat.
3. Return the boiled grains into the mash kettle, adding 1/3 at a time with gentle stirrings in between each addition to ensure the temperature is raised evenly throughout the mash kettle. (Your target for the second mash is 149 to 152°F, you do not want to exceed the higher temperature.) If the second temperature is reached before all of the boiled grains have been added, let the remainder cool to 149-152°F before returning it to the mash kettle. If for some reason you do not reach the minimum desired temperature, just add a little bit of boiling water until the temperature is achieved. Hold this mash temperature for 20 minutes more.
4. Slowly drain off the wort liquid while sparging with



approximately 4.5 gallons of soft water at 168-170 F, until you end up with 6 gallons of wort. (Yes, I know that you can't boil 5 gallons on your stove, but why not do it 3 gallons at a time or use two 3 gallon pots at the same time?)

5. Bring to a boil and skim off the scum that rises to the surface. After the first 30 minutes of the boil add your "60 minute" hops, then a half hour later add the "30 minute" hops, and during the final 10 minutes add the last hops and 1 Tbs of Irish Moss.
6. Force cool to below 70F (preferably below 55 F) before racking into your fermenter and pitching the yeast. This is the one time in the life of a beer that oxygen is a good thing! Be sure to splash the cooled wort while it is being siphoned into the fermenter. Attach the airlock, place the fermenter in the water bath, and let ferment for approximately three weeks at no higher than 58 F (if it can be avoided).
7. When ready to bottle, prime with a syrup made from 3/4 cup corn sugar, bottle, and let carbonate at room temperature for two weeks before placing in your refrigerator to lager. This beer benefits from a long, cold lagering and (if you have been good about sanitation) will improve with aging for six months or more.
8. Congratulations! You have done your first stove-top single decoction mash! Bring a sample to the next Brewers' Guild meeting when it is ready...

Baron Gwyn's Winning Mead Recipe

At the recent Ducal Prize mead competition, His Excellency Baron Gwyn took first place with his wonderful mead. As continuing proof of his good nature he agreed to share his recipe with the populace:

Kemaon and Gwyn's Mead

20# honey (we use Honeyrun honey from up here in Chico)
zest and juice from 1 lemon
zest and juice from one orange
ginger--a nodule about as big as the last joint of your thumb, peeled and sliced thin.
water
champagne yeast (1 pkt.) Red Star is fine.

Mix honey and some of the water until just below a boil. Remove the off-white

scum as it forms, until no more is produced. Let must cool. Meanwhile, mix yeast and water to form yeast starter. When must is warm, but not hot to the touch, add lemon juice/zest, orange juice/zest, and ginger. Pour into carboy, along with sufficient water to bring total to 5 gal. Pitch yeast. Fit carboy with air lock. Wait one month to 6 weeks. Rack to second carboy, straining old used zest and ginger out in the process. Wait another month to 6 weeks. Bottle. Mead should self-carbonate in 2-4 weeks. Enjoy!

Gwyn
ggorsuch@sunset.net

Wanted: newsletter editor and Cynaguan Brewers' Guild representative! Talk to Crystal or Duncan...

Wanted: brewing art work and articles!!

Brewers' Guild Leadership

Head of the Guild

Crystal of the Westermarck (Crystal A. Isaac)

1st Palo Alto, CA 94303

Private
No peeking

Cynaguan Representative

** Position open... any takers? **

Mists Representative

Peyre de Barat (Leon Baradat)

ard CA 94541

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Chronicler for the Guild

Duncan Saxthorpe of Alnwick (Bruce Ross)

CA 94533

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This newsletter is an unofficial publication prepared by and for the member 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!)