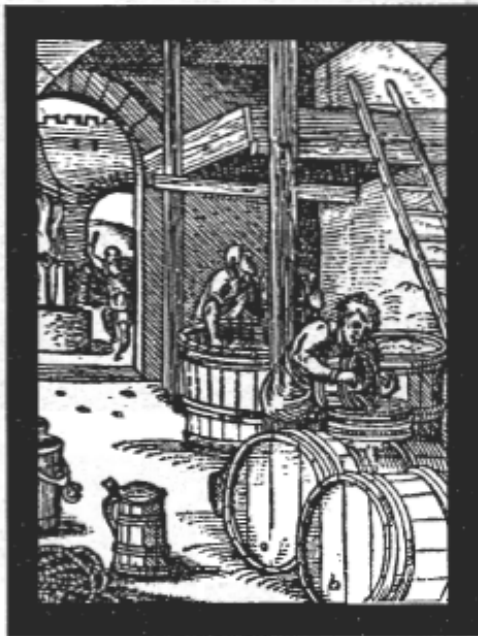


BREWER'S GUILD NEWSLETTER



JUNE CROWN,
MARCH CROWN
A.S. XXXIII

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 has 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 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!

A Word From Your Chronicler

HELP!

The West Kingdom Brewer's Guild Newsletter is for all brewers. But it also needs information from you!

I am asking each of you to consider writing just one small article for the newsletter. We need articles on beginning brewing, brewing for upcoming competitions, meads, ciders, cysers, beer, sodas, information sources, brewing ingredients, and anything else that you can think of. Write your information on paper, send an e-mail, or use any other way except mental telepathy - I'm not good at that medium. If you want, I'll edit the article for you.

For those of you wondering what happened to the March Crown issue - my father broke his hip the week before Crown. His surgery and recovery was significantly complicated by other medical problems, so I returned to my parents home to help him and my mother through the initial surgical recovery.

Due to these unforeseen demands and a "sparse" backlog of newsletter articles I decided to combine the March and June Crown issues.

This issue includes a basic beer brewing "how to" written to encourage beginning brewers. Please copy this and hand it out to other society members who are interested. I know it isn't complete, but it should help others get started by making the process seem simple. I am looking for similar articles on mead, wine, etc.

As a last word, for those of you with e-mail accounts, you can receive the newsletter in electronic form and help save the guild a few dollars. Let me know if you want to receive your issues electronically.

Yours in Service,

Henry an Eynhallow
Brewers' Guild Chronicler

West Kingdom Brewers Guild Contest List

1999

June Crown	Distilling flower/ spiced waters. No Alcohol Please unless you can also document current mundane legality!!
A&S Tournament	"Hair of the Dog" Medieval hangover cures. To be judged Sunday morning.
Purgatorio	Cold non-alcoholic beverages
October Crown	Brew off of a period recipe.

2000

12th Night	Small beer/ weak meads
March Crown	Period fruits
Belane A.S. XXXV	Infused/ flavored wines or meads "Maywine anyone?"
June Crown	Medievaloid soda - fizzy non-alcoholic drinks derived from period sources
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)
Belane 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	Hypocrus or Clarrey made with at least two kinds of peppercorn.

The Brewers' Guild competitions for Mists Coronet level in A.S. XXXIV will be:

Fall Coronet (10/99) Metheglins

Fall Investiture (11/99) Beer with adjuncts or flavorings

Spring Coronet (3/00) Cordials with medicinal properties

Spring Investiture (4/00) Non-alcoholics from European recipes

Distilling in the SCA

(Chronicler's note: this information on distillation was planned for the March Crown newsletter)

In the past few months I have received several notes from folks interested in brewing in the SCA. Among those notes were two that asked why the Guild had distilled waters as the competition for June Crown and not "real" distilled liquors. The answer is pretty simple - it's illegal to distill spirits in the US without a special license. According to the information that I reviewed, New Zealand is the only country in which distilling is allowed without a permit. But, in the US distilling any quantity of alcohol without a permit remains illegal. (There are special provisions for laboratory distillation of alcohol at recognized Universities for specific classes.)

In order to illustrate the points, I've included portions of the United States Code that deals with distillation. These sections are NOT complete. You should not consider anything written here to be legal advice - it is not! If you are considering concentrating alcohol by any means or procedure you should seek competent legal advice.

One gentleman opined that fractionalization, or freeze distillation as it is sometimes called, is legal because the process doesn't concentrate the alcohol, rather it removes water. In a similar approach to "word-smithing" a winery created a way to reduce the alcohol content of wine by using reverse osmosis filtering. The Bureau of Alcohol, Tobacco, and Firearms approved the process. But what's important for us is the second finding. In particular, the alcohol that was removed was considered distilled spirits and the operation had to take place with all other restrictions in place for the manufacture of distilled spirits. And yes, the winery had to pay taxes on the alcohol that they planned to throw away.

PART 170--MISCELLANEOUS REGULATIONS RELATING TO LIQUOR of the code is the real kicker. In that section the definition specifically includes ALL processes that change the concentration of alcohol in wine or beer.

Another gentleman was under the mistaken impression that distilling small amounts was permitted. While there are provisions in the law for exempting small scale stills from registration, there is no provision for exempting the distillate.

While I'm on the topic, over the last three years I have participated in various groups investigating the permits and conditions under which we could recreate historically accurate distillations of alcohol. We called BATF agents and IRS agents (the IRS collects the taxes) to ask about permits and limitations. The advice from the BATF was fairly consistent, but not always. The advice from the IRS agents was confusing. If you are going to consider distillation see a lawyer - the penalties are too big to do otherwise.

So, read the portions of code for yourself. Consult an attorney. But please, if you decide to distill alcohol without a permit don't tell us, and don't bring your brew to an event. We'd love to sample distilled waters and other non-alcoholic distillations.

Some US Code and Rulings about distilling:

ATF Ruling 85-6

Use of Reverse Osmosis to Reduce Alcohol in Standard Wine.

The Bureau of Alcohol, Tobacco and Firearms has received a request from a winemaker for authorization to use reverse osmosis to reduce alcohol in standard wine.

The use of reverse osmosis technology and equipment allows a "feed" of standard wine to be routed under pressure through a filtration chamber housing filters or membranes which are selective for molecules having nominal molecular weights (NMW) of less than 500, thereby separating standard wine into a "permeate", namely, a byproduct consisting essentially of alcohol and water, and a "retentate", consisting of standard wine with reduced levels of alcohol and water.

The Bureau's analyses of samples representative of the feed, retentate and permeate confirm the winemaker's claim that the retentate has the characteristics of standard wine.

HELD, based upon a review of the provisions of 26 U.S.C. 5382 and 27 CFR 240.1053, the Bureau approves the use of reverse osmosis technology and equipment to reduce the ethyl alcohol in wine as an authorized process for the treatment of standard wine under Section 240.1051b where the process produces a finished wine acceptable in good commercial practice.

HELD FURTHER, the byproduct of such processing is alcoholic spirits which meets the definition of "distilled spirits" prescribed in 26 U.S.C. 5002 and is subject to the provisions of the Internal Revenue Code relating to tax liability and qualification and registration of premises and equipment.

HELD FURTHER, in accordance with the provisions of 26 U.S.C. 5362, wine subject to such processing shall be transferred to the premises of a bonded winery or bonded wine cellar in order to be removed for consumption or sale as wine.

HELD FURTHER, processed wine to which is added water other than that originally present in the wine prior to processing is "other wine" under provisions of 27 CFR 240.488 and is subject to the formula requirements of 27 CFR 240.482.

A winemaker desiring to lower the alcohol content of wine by means of this process may obtain approval for such use from the Regional Director (Compliance) of the region in which the bonded winery or bonded wine cellar is located by filing application pursuant to the provisions of 27 CFR 240.1053 and by qualifying contiguous distilled spirits plant premises or by shipping the wine to premises qualified as a distilled spirits plant.

CHAPTER 8--FEDERAL ALCOHOL ADMINISTRATION ACT

SUBCHAPTER I--FEDERAL ALCOHOL ADMINISTRATION

Sec. 211. Miscellaneous provisions

(a) Definitions As used in this subchapter--

(1) The term "United States" means the several States and Territories and the District of Columbia; the term "State" includes a Territory and the District of Columbia; and the term "Territory" means Alaska, Hawaii, and Puerto Rico.

(2) The term "interstate or foreign commerce" means commerce between any State and any place outside thereof, or commerce within any Territory or the District of Columbia, or between points within the same State but through any place outside thereof.

(3) The term "person" means individual, partnership, joint stock company, business trust, association, corporation, or other form of business enterprise, including a receiver, trustee, or liquidating agent and including an officer or employee of any agency of a State or political subdivision thereof; and the term "trade buyer" means any person who is a wholesaler or retailer.

(4) The term "affiliate" means any one of two or more persons if one of such persons has actual or legal control, directly or indirectly, whether by stock ownership or otherwise, of the other or others of such persons; and any one of two or more persons subject to common control, actual or legal, directly or indirectly, whether by stock ownership or otherwise.

(5) The term "distilled spirits" means ethyl alcohol, hydrated oxide of ethyl, spirits of wine, whiskey, rum, brandy, gin, and other distilled spirits, including all dilutions and mixtures thereof, for non-industrial use.

(6) The term "wine" means (1) wine as defined in section 610 and section 617 of the Revenue Act of 1918 as now in force or hereafter amended, and (2) other alcoholic beverages not so defined, but made in the manner of wine, including sparkling and carbonated wine, wine made from condensed grape must, wine made from other agricultural products than the juice of sound, ripe grapes, imitation wine, compounds sold as wine, vermouth, cider, perry and sake; in each instance only if containing not less than 7 per centum and not more than 24 per centum of alcohol by volume, and if for non-industrial use.

(7) The term "malt beverage" means a beverage made by the alcoholic fermentation of an infusion or decoction, or combination of both, in potable brewing water, or malted barley with hops, or their parts, or their products, and with or without other malted cereals, and with or without the addition of unmalted or prepared cereals, other carbohydrates or products prepared therefrom, and with or without the addition of carbon dioxide, and with or without other wholesome products suitable for human food consumption.

(8) The term "bottle" means any container, irrespective of the material from which made, for use for the sale of distilled spirits, wine, or malt beverages at retail.

(b) Right to amend or repeal

The right to amend or repeal the provisions of this subchapter is expressly reserved.

(c) Separability

If any provision of this subchapter, or the application of such provision to any person or circumstance, is held invalid, the remainder of the chapter and the application of such provision to persons or circumstances other than those as to which it is held invalid, shall not be affected thereby.

TITLE 27--ALCOHOL, TOBACCO PRODUCTS AND FIREARMS

CHAPTER 1--BUREAU OF ALCOHOL, TOBACCO AND FIREARMS, DEPARTMENT OF THE TREASURY

PART 19--DISTILLED SPIRITS PLANTS--Table of Contents

Subpart 1--Production

Sec. 19.316 Distillation.

The distillation of spirits shall be such that the spirits pass through a continuous system from the first still or other production equipment where access to the system would constitute a jeopardy to the revenue until the production of the spirits is completed. The distiller may, in the course of production, convey the product through as many distilling or other production operations as desired, provided the operations are continuous. Distilling operations are continuous when the spirits are conveyed through the various steps of production as expeditiously as plant operation will permit. The collection of unfinished spirits for the purpose of redistillation is not deemed to be a break in the continuity of the distilling procedure. However, the quantity and proof of any unfinished spirits produced from distilling materials, the quantity of which was ascertained in the manner authorized in Sec. 19.732(c) for such materials, shall be determined and recorded before any mingling with other materials or before any further operations involving the unfinished spirits outside the continuous system. Spirits may be held, prior to the production gauge, only for so long as is reasonably necessary to complete the production procedure.

(Sec. 201, Pub. L. 85-859, 72 Stat. 1353, as amended, 1362, as amended, 1365, as amended (26 U.S.C. 5178, 5211, 5222))

TITLE 27--ALCOHOL, TOBACCO PRODUCTS AND FIREARMS

CHAPTER 1--BUREAU OF ALCOHOL, TOBACCO AND FIREARMS, DEPARTMENT OF THE TREASURY

PART 19--DISTILLED SPIRITS PLANTS--Table of Contents

Subpart G--Qualification of Distilled Spirits Plants

Sec. 19.151 General requirements for registration.

(a) Operations. Except as otherwise provided by law, operations as a distiller, warehouseman, or processor may be conducted only on the bonded premises of a distilled spirits plant by a person qualified to carry out such operations under this subpart.

(b) Establishment. A distilled spirits plant may be established only by a person who intends to conduct at such plant operations as a distiller, as a warehouseman, or as both.

(c) Registration. Each person shall, before commencing operations at a distilled spirits plant, make application for and receive notice of registration of his plant with respect to such operations as provided in this part. Application for registration shall be made on Form 5110.41 to the regional director (compliance). Each application shall be executed under penalties of perjury, and all written statements, affidavits, and other documents submitted in support of the application or incorporated by reference shall be deemed to be a part thereof. The regional director (compliance) may, in any instance where the outstanding notice of registration is inadequate or incorrect in any respect, require the filing of an application on Form 5110.41 to amend the notice of registration, specifying the respects in which amendment is required. Within 60 days after the receipt of such notice, the proprietor shall file such application.

(Sec. 201, Pub. L. 85-859, 72 Stat. 1349, as amended (26 U.S.C. 5172); sec. 805(a), Pub. L. 96-39, 93 Stat. 275 (26 U.S.C. 5171))

[T.D. ATF-198, 50 FR 8464, Mar. 1, 1985; 50 FR 23410, June 4, 1985]

TITLE 27--ALCOHOL, TOBACCO PRODUCTS AND FIREARMS

CHAPTER 1--BUREAU OF ALCOHOL, TOBACCO AND FIREARMS, DEPARTMENT OF THE TREASURY

PART 19—DISTILLED SPIRITS PLANTS—Table of Contents

Subpart G—Qualification of Distilled Spirits Plants

Sec. 19.170 Statement of production procedure.

The statement of production procedure in the application for registration shall set forth a step-by-step description of the procedure employed to produce spirits from an original source, commencing with the treating, mashing, or fermenting of the raw materials or substances and continuing through each step of the distilling, purifying and refining procedure to the production gauge. The kind and approximate quantity of each material or substance used in producing, purifying, or refining each type of spirits shall be shown.

(Sec. 201, Pub. L. 85-859, 72 Stat. 1349, as amended (26 U.S.C. 5172))

Changes After Original Qualification

TITLE 27—ALCOHOL, TOBACCO PRODUCTS AND FIREARMS

CHAPTER I—BUREAU OF ALCOHOL, TOBACCO AND FIREARMS, DEPARTMENT OF THE TREASURY

PART 19—DISTILLED SPIRITS PLANTS—Table of Contents

Subpart D—Administrative and Miscellaneous Provisions

Sec. 19.65 Experimental distilled spirits plants.

The Director may authorize the establishment and operation of experimental plants for specific and limited periods of time solely for experimentation in, or development of—

- (a) Sources of materials from which spirits may be produced;
- (b) Processes by which spirits may be produced or refined; or
- (c) Industrial uses of spirits.

The Director may waive any provision of 26 U.S.C. Chapter 51 (other than 26 U.S.C. 5312) and of this part (other than this section and Sec. 19.66) to the extent he deems necessary to effectuate the purposes of 26 U.S.C. 5312(b), except that he may not waive the payment of any tax on spirits removed from such plant. A proprietor of an experimental distilled spirits plant established under this section is subject to special (occupational) tax under subpart C of this part and shall hold a separate special tax stamp to cover the experimental operations.

(Sec. 201, Pub. L. 85-859, 72 Stat. 1375, as amended (26 U.S.C. 5312))

[T.D. ATF-198, 50 FR 8464, Mar. 1, 1985, as amended by T.D. ATF-271 53 FR 17543, May 17, 1988]

TITLE 27—ALCOHOL, TOBACCO PRODUCTS AND FIREARMS

CHAPTER I—BUREAU OF ALCOHOL, TOBACCO AND FIREARMS, DEPARTMENT OF THE TREASURY

PART 170—MISCELLANEOUS REGULATIONS RELATING TO LIQUOR

Subparts A-B [Reserved]

Subpart C—Still

Sec.

- 170.41 Scope of subpart.
- 170.43 Forms prescribed.
- 170.45 Meaning of terms.
- 170.47 Notice requirement; manufacture of stills.
- 170.49 Notice requirement; set up of still.
- 170.51 Failure to give notice; penalty.
- 170.53 Identification of distilling apparatus.
- 170.55 Registry of stills and distilling apparatus.
- 170.57 Failure to register; penalty.
- 170.59 Records.

Subpart D-Y [Reserved]

Authority: 26 U.S.C. 5001, 5002, 5064, 5101, 5102, 5179, 5291, 5301, 5362, 5601, 5615, 5687, 7805; 31 U.S.C. 9304, 9306.

Subparts A-B [Reserved]

Subpart C—Still

Authority: August 16, 1954, Chapter 736, 68A Stat. 917, as amended (26 U.S.C. 7805); 44 U.S.C. 33504(b), unless otherwise noted.

Source: T.D. ATF-207, 50 FR 23682, June 5, 1985, unless otherwise noted.

Sec. 170.41 Scope of subpart.

The regulations in this subpart relate to the manufacture, removal, and use of stills and condensers, and to the notice, registration, and recordkeeping requirements therefor.

Sec. 170.43 Forms prescribed.

(a) The Director is authorized to prescribe all forms, including all notices and records, required by this subpart. All of the information called for in each form shall be furnished as indicated by the headings on the form and the instructions on or pertaining to the form. In addition, information called for in each form shall be furnished as required by this subpart.

(b) "Public Use Forms" (ATF Publication 1322.1) is a numerical listing of forms issued or used by the Bureau of Alcohol, Tobacco and Firearms. This publication is available from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.

(c) Requests for forms should be mailed to the ATF Distribution Center, 7943 Angus Court, Springfield, Virginia 22153.

(Pub. L. 89-554, 80 Stat. 383, as amended (5 U.S.C. 552))

[T.D. ATF-207, 50 FR 23682, June 5, 1985; 50 FR 28572, July 15, 1985]

Sec. 170.45 Meaning of terms.

When used in this subpart and in the forms prescribed under this subpart, where not otherwise distinctly expressed or manifestly incompatible with the intent thereof, terms shall have the meaning ascribed in this

section. Words in the plural form shall include the singular, and vice versa, and words in the masculine shall include the feminine. The terms "includes" and "including" do not exclude things not enumerated which are in the same general class.

ATF officer. An officer or employee of the Bureau of Alcohol, Tobacco and Firearms (ATF) authorized to perform any function relating to the administration or enforcement of this subpart.

Condenser. Any apparatus capable of being used when connected with a still, for condensing or liquefying alcoholic or spirituous vapors, but shall not include condensers to be used with laboratory stills or stills used for distilling water or other nonalcoholic materials where the cubic distilling capacity is one gallon or less.

Director. The Director, Bureau of Alcohol, Tobacco and Firearms, the Department of the Treasury, Washington, DC.

Distilling spirits or spirits. That substance known as ethyl alcohol, ethanol, or spirits of wine in any form (including all dilutions and mixtures thereof, from whatever source or by whatever process produced).

Distilling. The conduct by any person of operations that constitute, as defined by 26 U.S.C. 5002, operations as a distiller. Such operations include:

- (a) The original manufacture of distilled spirits from mash, wort, or wash, or any materials suitable for the production of spirits;
- (b) the redistillation of spirits in the course of original manufacture;
- (c) the redistillation of spirits, or products containing spirits;
- (d) the distillation, redistillation, or recovery of spirits, denatured spirits, or articles containing spirits or denatured spirits; and
- (e) the redistillation or recovery of tax-free spirits.

Distilling apparatus. A still or condenser, as defined in this section, and any other apparatus to be used for the purpose of distilling.

Executed under the penalties of perjury. Signed with the prescribed declaration under the penalties of perjury as provided on or with respect to any document prescribed under this subpart or, where no form of declaration is prescribed, with the declaration: "I declare under the penalties of perjury that this — (insert type of document), including the documents submitted in support thereof, has been examined by me and, to best of my knowledge and belief, is true, correct and complete."

Manufacturer of stills. Any person who manufactures any still or condenser, as defined in this section, or any other apparatus to be used for the purpose of distilling. The term includes a person furnishing separate parts of a complete still or condenser, of any kind, to a person who assembles same into a still or condenser for distilling and a person who procures materials or apparatus and converts same into a still or condenser for distilling.

Person. An individual, a trust, estate, partnership, association, company, or corporation.

Regional director (compliance). The principal ATF regional official responsible for administering regulations in this subpart.

Still. Any apparatus capable of being used for separating alcoholic or spirituous vapors, or spirituous solutions, or spirits, from spirituous solutions or mixtures, but shall not include stills used for laboratory purposes or stills used for distilling water or other nonalcoholic materials where the cubic distilling capacity is one gallon or less.

This chapter. Title 27, Code of Federal Regulations, Chapter I (27 CFR Chapter I).

United States. The several states and the District of Columbia.

U.S.C. The United States Code.

[T.D. ATF-207, 50 FR 23682, June 5, 1985; 50 FR 28572, July 15, 1985]

Sec. 170.47 Notice requirement; manufacture of stills.

(a) **General.** When required by letter issued by the regional director (compliance) and until notified to the contrary by the regional director (compliance), every person who manufactures any still, boiler (double or pot still), condenser, or other apparatus to be used for the purpose of distilling shall give written notice before the still or distilling apparatus is removed from the place of manufacture.

(b) **Preparation.** The notice will be prepared in letter form, executed under the penalties of perjury, and show the following information:

- (1) The name and address of the manufacturer;

(2) The name and complete address of the person by whom the apparatus is to be used, and of any other person for, by, or through whom the apparatus is ordered or disposed of;

(3) The distilling purpose for which the apparatus is to be used (distillation of spirits, redistillation of spirits or recovery of spirits, including denatured spirits and articles containing spirits or denatured spirits);

(4) The manufacturer's serial number of the apparatus;

(5) The type and kind of apparatus;

(6) The distilling capacity of the apparatus; and

(7) The date the apparatus is to be removed from the place of manufacture.

(c) **Filing.** The notice will be filed in accordance with the instructions in the letter of the regional director (compliance). A copy of the notice will be retained at the place of manufacture as provided by Sec. 170.59.

(Approved by the Office of Management and Budget under control number 1512-0341)

(Sec. 843, Pub. L. 98-369, 98 Stat. 818 (26 U.S.C. 5101))

[T.D. ATF-207, 50 FR 23682, June 5, 1985; 50 FR 28572, July 15, 1985]

Sec. 170.49 Notice requirement; setup of still.

(a) **General.** When required by letter issued by the regional director (compliance), no still, boiler (double or pot still), condenser, or other distilling apparatus may be set up without the manufacturer of the still or distilling apparatus first giving written notice of that purpose.

(b) **Preparation.** The notice will be prepared by the manufacturer in letter form, executed under the penalties of perjury, and will contain the information specified in the letter of the regional director (compliance).

(c) **Filing.** The notice will be filed in accordance with the instructions in the letter of the regional director (compliance). A copy of the notice will be retained at the manufacturer's place of business as provided by Sec. 170.59.

(Approved by the Office of Management and Budget under control number 1512-0341)

(Sec. 843, Pub. L. 98-369, 98 Stat. 818 (26 U.S.C. 5101))

Sec. 170.51 Failure to give notice; penalty.

Failure to give notice of manufacture of still or notice of setup of still when required to do so is punishable by a fine of not more than \$1,000 or imprisonment for not more than one year, or both, and any still, boiler (double or pot still), condenser, or other distilling apparatus to be used for the purpose of distilling which is removed or set up without the required notice having been given is forfeitable to the Government.

(Sec. 201, Pub. L. 85-859, 72 Stat. 1405, as amended, 1412, as amended (26 U.S.C. 5615, 5687))

Sec. 170.53 Identification of distilling apparatus.

(a) **General.** Each still or condenser manufactured will be identified by the manufacturer as follows:

- (1) Name of manufacturer.
- (2) Address of manufacturer.
- (3) Manufacturer's serial number for the apparatus.

(b) **Marking requirements.** The apparatus will be identified in a legible and durable manner. The required identification marks will be placed on the apparatus in a location where they will not be obscured or concealed.

Sec. 170.55 Registry of stills and distilling apparatus.

(a) General. Every person having possession, custody, or control of any still or distilling apparatus set up shall, immediately on its being set up, register the still or distilling apparatus, except that a still or distilling apparatus not used or intended for use in the distillation, redistillation, or recovery of distilled spirits is not required to be registered. Registration may be accomplished by describing the still or distilling apparatus on the registration or permit application prescribed in this chapter for qualification under 26 U.S.C. Chapter 51 or, if qualification is not required under 26 U.S.C. Chapter 51, on a letter application, and filing the application with the regional director (compliance) of the region in which the still or distilling apparatus is located. Approval of the application by the regional director (compliance) will constitute registration of the still or distilling apparatus.

(b) When still is set up. A still will be regarded as set up and subject to registry when it is in position over a furnace, or connected with a boiler so that heat may be applied, irrespective of whether a condenser is in position. This rule is intended merely as an illustration and should not be construed as covering all types of stills or condensers requiring registration.

(c) Change in location or ownership. Where any distilling apparatus registered under this section is to be removed to another location, sold or otherwise disposed of, the registrant shall, prior to the removal or disposition, file a letter notice with the regional director (compliance) of the region in which the apparatus is located. The letter notice will show the intended method of disposition (sale, destruction, or otherwise), the name and complete address of the person to whom disposition will be made, and the purpose for which the apparatus will be used. After removal, sale, or other disposal, the person having possession, custody, or control of any distilling apparatus intended for use in distilling shall immediately register the still or distilling apparatus on its being set up or, if already set up, immediately on obtaining possession, custody, or control. The registrant shall also comply with the procedures prescribed in this chapter for amendment of the registration or permit application.

(Approved by the Office of Management and Budget under control number 1512-0341)

(Sec. 201, Pub. L. 85-859, 72 Stat. 1355, as amended (26 U.S.C. 5179))

[T.D. ATF-207, 50 FR 23682, June 5, 1985; 50 FR 28572, July 15, 1985; 50 FR 30821, July 30, 1985]

Sec. 170.57 Failure to register; penalty.

Any person having possession, custody, or control of any still or distilling apparatus set up who fails to register the still or distilling apparatus is subject to a fine of not more than \$10,000 or imprisonment of not more than 5 years, or both, and the still or distilling apparatus is forfeitable to the Government.

(Sec. 201, Pub. L. 85-859, 72 Stat. 1398, as amended, 1405, as amended (26 U.S.C. 5601, 5615))

Sec. 170.59 Records.

A copy of each notice of manufacture, or set up, of still required under the provisions of Sec. 170.47, or 170.49, shall be maintained, in chronological order, by the manufacturer at the premises where the still or distilling apparatus is manufactured. In addition, each manufacturer or vendor of stills shall maintain at their premises a record showing all stills and distilling apparatus (including those to be used for purposes other than distilling) manufactured, received, removed, or otherwise disposed of. The record will also show the name and address of the purchaser and the purpose for which each apparatus is to be used. Any commercial document on which all the required information has been recorded may be used for the record. The records will be kept available for a period of three years for inspection by ATF officers.

ATF Ruling 73-20

Production of Alcohol Mashers for Removal Without Distillation.

The Bureau of Alcohol, Tobacco and Firearms has been requested to determine whether the fermentation of molasses on other than distilled spirits plant premises would come within the purview of the statutes imposing tax on distilled spirits and requiring qualification under notice, permit, and bond. The question arose in view of a need for fermented molasses in the manufacture of certain products such as soil stabilizers of animal feed; and in view of the circumstances that, while the fermented molasses would contain ethyl alcohol, there would be no intent to subject such molasses to a distillation process to separate the alcohol.

Title 26 U.S.C. 5001 imposes a tax on all distilled spirits produced in the United States and attaches the tax as soon as this substance comes into existence as such whether it be separated as pure or impure spirits or transferred into any other substance. The term distilled spirits as defined in 27 U.S.C. 5002 includes alcoholic spirits and spirits, and means that substance known as ethyl alcohol, ethanol, and spirits of wines, including all dilutions and mixtures thereof, from whatever source or by whatever process produced.

From the foregoing, it may be seen that (1) alcohol contained in fermented molasses is considered "distilled spirits". This construction has been upheld in *Wood v. United States*, 250 F. Supp. 995 (D.C.S.C. 1966) wherein the court held that the term distilled spirits as used in 26 U.S.C. 5002 is used in its generic sense and includes within its definition all alcohol produced as a result of fermentation regardless of whether it is or is not subsequently run through any separation or distillation process; and (2) persons producing distilled spirits come under the application and permit requirements of 26 U.S.C. 5171 and 5172, and the qualification bonds provisions of 26 U.S.C. 5173.

The production of fermented molasses would also come within the provisions of 26 U.S.C. 5222 which states "no mash, wort, or wash fit for distillation . . . shall be made or fermented in any building or on any premises other than on bonded premises of a distilled spirits plant. . . , and no mash, wort, or wash shall be removed from such premises before distilled, except as authorized by the Secretary or his delegate. . . ."

Severe penalties are set out in 26 U.S.C. 5601 for unlawful production, removal, or use of material fit for production of distilled spirits or for failure to file application for and receive notice of registration and to give bond.

In view of the foregoing, it is held that in order to comply with the statutes and to prevent application of the penalties set out therein, manufacturers wishing to ferment molasses or to otherwise produce alcoholic mashers for removal without distillation for use in other products such as soil stabilizers, cattle feed, etc., should establish distilled spirits plants for such purposes under simplified qualification procedures by filing applications to do so under provisions of 26 CFR 201.62 regarding alternate methods of procedures. The application should be filed, for transmittal to the Director, with the Regional Director, Bureau of Alcohol, Tobacco and Firearms, of the region in which such production will take place. While consideration will be given to the non-potability of the product and to the fact that there would be no intent to recover spirits from the fermented molasses, it will be necessary to post bond to cover tax liability on the spirits contained in such molasses. The minimum amount of the bond will not be less than \$5000.00. While the necessary action to be taken in registering such plants will be held to the minimum necessary to protect the revenue and to satisfy the requirements of applicable statutes, it will be necessary for manufacturers to make the plant premises available to inspection by ATF officers during normal working hours.

Registration of the plant may be accomplished on a Form 2607, signed by an officer of the company (authorized to sign on behalf of the corporation or partnership). Only that part of the plant and equipment utilized for production of fermented molasses need be described in the application for registration. The bond may be filed on the underwriter's bond form (in an amount set by the Regional Director).

Brewer's Guild Brew-Off Recipe

Recipe for the "Brew-Off" Contest October Crown AS XXXIV (1999)

Anonymous. *Le Menagier de Paris*. (The Goodman of Paris, circa 1395CE) Translated by Janet Hinson. Reprinted in *A Collection of Medieval and Renaissance Cookbooks: First Compiled by Duke Cariadoc of the Bow and The Duchess Diana Alena*. Fifth Edition (1992) Volume Two, published privately.
Page M38-39 Beverages for Invalids

Bouchet. To make six sixths of bouchet, take six pints of fine sweet honey, and put it in a cauldron on the fire and boil it, and stir continually until it starts to grow, and when you see that it is producing bubbles like small globules which burst, and as they burst emit a little smoke which is sort of dark: and then stir, and then add seven sixths of water and boil until it reduces to six sixths again, and keep stirring. And then put it in a tub to cool until it is just warm, and then strain through a cloth bag, and then put it in a cask and add one chopine (half liter) of beer-yeast, for it is this which makes it the most piquant, (and if you use bread yeast, however much you like the taste, the colour will be insipid,) and cover it well and warmly to work. And if you want to make it very good, add an ounce of ginger, long pepper, grains of Paradise and cloves in equal amounts, except for the cloves of which there should be less, and put them in a cloth bag and throw in. And after two or three days, if the bouchet smells spicy enough and is strong enough, take out the spice-bag and squeeze it and put it in the next barrel you make. And thus you will be able to use the same spices three or four times.

Item. Another Bouchet kept for four years, and perhaps you could make a whole batch more or less at one time if you wished. Combine three parts water and one part honey, boil and skim until it reduces to a tenth, and then throw in a vessel; then refill your pot and do the same again, until you have enough; then let it cool and complete your batch: your bouchet will emit something like must which works. If you can, keep it continually (p. 240) full so that it can emit, and after six weeks or a month you must draw off the bouchet as far as the lees and put it in a copper tub or other container, then stave in the vessel where it stands, remove the lees, scald, wash, replace the staves and fill it with what you have left, and keep; and do not warm it up if it broached. And have four and half ounces of finely powdered cinnamon and an ounce and half of cloves and one of grains beaten and placed in a cloth bag and hung by a cord from the stopper.

Note that the scum which is removed, for each pot of it take twelve pots of water, and boil together, and this will make a nice bouchet for the servants. Item, and skimming from honey can be used in the same proportions.

For the contest, please bring your written redaction of this period recipe. Please include in your documentation: your name, ingredients used, and how you made the mead.

Your
Article
Could
Appear
HERE!

Essentials of Brewing Beer

By Lord Henry an Eynhallow
(c) 1999 Henry Davis

Making beer was a period skill that every housewife hooned to near perfection - beer was a staple. While the period techniques may take time and effort to master, you can get started with simple modern techniques. The whole process is simple: Boil malt extract and hops for one hour to make wort. Cool the wort. And pitch yeast. Ferment in a cool, 60-70°F area like a basement for about a week. After fermentation is done, siphon to a bottling bucket, add priming sugar and bottle. Age for 2-4 weeks to develop carbonation and it's ready to drink.

Sanitation. In period, beer was made outdoors, in barns, and without particular attention to anything more than ordinary cleanliness. To minimize the chances of a bad batch - anything that comes in contact with the wort after cooling must be sanitized: fermenter, airlock, spoons etc that are used in the fermenter. To sanitize, mix one TBS household bleach to a gallon of water. Use the bleach water to rinse the fermenter, soak the airlock, and other accessories. Rinse the fermenter with hot water. Make certain that you can't smell bleach in the fermenter. You will need to sanitize everything again when you bottle the beer.

Ingredients: The easiest way to make beer is to use Dry Malt Extract (DME). DME is wort with the water removed. If you can't get DME, use light un-hopped liquid extract. Alexander's or Munton and Fison are all good brands.

To add color and flavor to the beer, crush a small amount (1/2 pound) of crystal malt, put it into a muslin or brewing bag, and steep it in the brew water as it heats up. Remove the bag before the water gets too hot - about 170-180°F. Bring the water to a boil. Turn off the burner and stir in the extract. Stirring prevents scorching. Bring the wort gently back to a boil and watch for boil-overs. The wort has a lot of sugar - which boils over easily. Once the wort is boiling, add the bittering hops. Leave the pot uncovered during the boil. After one-hour boil, put in the aroma hops, and cover the pot.

Chill the wort. The easiest way is a water bath. Use a deep kitchen sink, laundry tub, or bathtub. Adding ice to the water bath speeds cooling. Keep the pot covered while it is cooling to minimize the chance of bacteria spoiling your beer. Once the wort is cool, combine it with boiled and cooled water to fill the fermenter to the desired volume. Or use bottled water. Either one will insure that bacteria don't contaminate your beer.

Here's a few recipes that you might enjoy brewing. Keep in mind that the Porter is **NOT** a period ale - chocolate malt (the color, not the startling material!) was not purposely produced in period.

Basic Pale Ale Recipe

5-6 Lbs Extract (Dry or light Alexander's)
1/2 Lb crushed crystal malt
1-2 oz Cascade hops for bittering
1 oz Cascade for aroma
1 Package of Ale yeast (or liquid yeast - Yeast labs A01 or Wyeast 1056)

Basic Porter:

5-6 Lbs Extract (Dry or light Alexanders)
1/2 Lb crushed crystal malt
3/4 lb crushed chocolate malt
1-2 oz Cascade hops for bittering
aroma hops if desired
1 Package of Ale yeast (or liquid yeast - Yeast labs A01 or Wyeast 1056)

Strong Ale:

8-9 Lbs Extract
1/2 lb crushed crystal malt
2-3 oz kettle hops
1-2 oz finish hops
1 Wyeast Package of Ale yeast

Yeast/Yeast is one of the most important choices in brewing. It has a big impact on flavors. Each yeast has its own characteristics.

Liquid yeast can be purchased in different forms. Wyeast and Yeast Labs brands are the most commonly available. Wyeast is packaged in "smack packs" containing a package inside the package. The two packages keep yeast and starter wort separate until you are ready to brew. The inner package is "popped" by hitting the package with the heel of your hand (the "smack"). Wyeast packages are usually ready for use in 1-2 days.

Yeast Labs provides yeast in small vials. These must be increased in volume by making a starter.

To make a starter start several days prior to brewing. First, make a 1-2 quart wort using DME or extract. Add the vial of yeast to this starter wort. Use a jar that you sanitize to ferment the starter. Use an airlock and let it ferment for 2-5 days. Add the starter to the main wort on your brew day and the fermentation should start up within a few hours.

Hopier Beer -If you prefer aromatic beers like Sierra Nevada Pale ale, add another one ounce of Cascade hops to the fermenter after it has fermented for 4-5 days (called dry hopping). Let sit a few more days on the hops before bottling. Wait until there is little or no bubbling from the airlock before you bottle.

To bottle: Sanitize everything you will use. Siphon the beer to the bottling bucket leaving the yeast and other stuff in the fermenter. Add 1/2-3/4 cup boiled and cooled sugar water. You can use regular table sugar. Use 1/2 cup for less carbonation and 3/4 for a lot of carbonation. Fill the sanitized bottles to within 1/2 to 1 inch of the top and cap. Don't forget - the caps need to be sanitized, too! If you add air to beer containing alcohol by splashing the beer when you are bottling, it will oxidize the alcohol making it taste bad. Siphon gently! Store the bottles in a 60-75°F room for 2-4 weeks, then chill and enjoy your homebrew.

Note: bottling beer was practiced in the last few years of the 16th century. So, bottling is period - just not done the way we outlined above. The period practices are somewhat more involved, but you can get started easily with these more modern brewing techniques.

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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!)