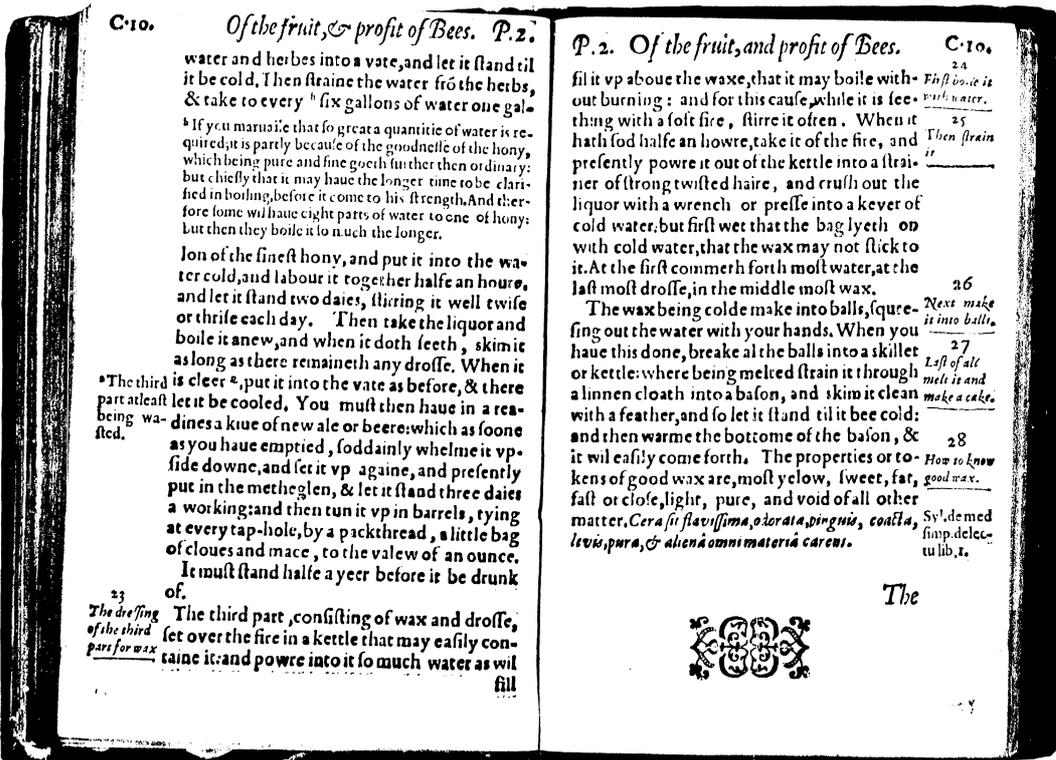
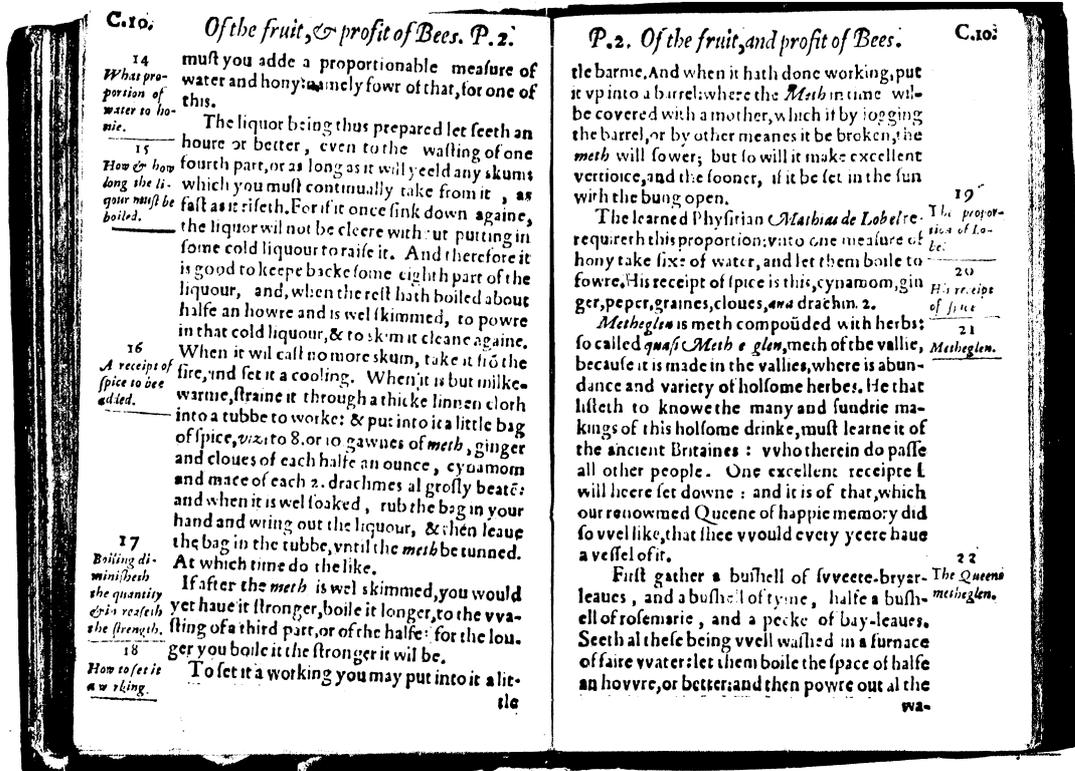


# Queen Elizabeth's Methaeglen – A Lochac Laurels' Brewing Challenge

'The Feminine Monarchie, or a Treatise concerning Bees and the due ordering of Bees,' 1609  
By Charles Butler

Chapter X Of the fruit, & profit of Bees. Part 2.

## 1609 Facsimile



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One excellent Receipt I will here recite: and it is of that which our renowned Queen *Elizabeth*, of happy memory, did so well like, that she would every year have a vessel of it.

First, gather a bushel of Sweet-briar-leaves, and a bushel of Thyme, half a bushel of Rosemary, and a peck of Bay-leaves. Seeth all these (being well washed) in a Furnace of fair water:

let them boil the space of half an hour, or better: and then pour out all the water and herbs into a Vat, and let it stand till it be but milk-warm: then strain the water from the herbs, and take to every six Gallons of water one Gallon of the finest Honey, and put it into the Born, and labor it together half an hour: then let it stand two days, stirring it well twice or thrice each day. Then take the Liquor and boil it anew: and when it doeth (?seed?), skim it as long as there remaineth any Dross. When it is clear, put it into the Vat as before, and there let it be cooled. You must then have in a readiness a Kive of new Ale or Beer, which as soon as you have emptied, suddenly whelm it upside down, and set it up again, and presently put in the *Metheglen*, and let it stand three days a working. And then tun it up in Barrels, tying at every Tap-hole (by a Pack-thread) a little bag of beaten Cloves and Mace, to the value of an ounce. It must stand half a year before it be drunk.

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### **Queen Elizabeth's Methaeglen – A Lochac Laurels' Brewing Challenge**

Your challenge, should you accept it, is to produce no less than two 300ml bottles of Queen Elizabeth's Methaeglen, as per the recipe above, before Lochac's Mid-Winter Coronation at which time the brewing Laurels will judge which entrant has best accomplished this task using the Lochac Arts & Sciences judging criteria listed at <http://artsandsciences.lochac.sca.org/judging>. The recipe recommends aging for six months, so you will need to get brewing promptly.

You are to submit two bottles, each labelled with your name or the name of your brewery and the date of brewing, accompanied by documentation including your own redaction of the recipe and an explanation of any deviations or changes made.

Entrants will be asked to declare their intention to compete to the Brewers Guild Clerk, Rurik farserkr ([ben.paton@gmail.com](mailto:ben.paton@gmail.com)) by 1<sup>st</sup> June 2014 at latest. All entries must be delivered to him by Tuesday 24<sup>th</sup> of June 2014 or, by prior arrangement, brought to Midwinter Coronation in Politarchopolis on Saturday 5<sup>th</sup> July. Please contact Rurik for a delivery address and/or to arrange cellaring with him.

The results will be announced at the event, if possible, or by email soon afterwards. The entry judged the best will win a beautiful hand turned wooden mazer.