<u>Queen Elizabeth's Methaeglen – A Lochac Laurels' Brewing Challenge</u>

'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

C.ro, What proportion of this.

Briting di-minishesh

aw rhing.

Of the fruit, or profit of Bees. P. 2. must you adde a proportionable measure of water and hony; namely fowr of that, for one of

The liquor being thus prepared let feeth an How to how fourth part, or 23 long as it will yeeld any skums from the which you must continually take from it, as goir must be fast asit rifeth. For if it once fink down againe, the liquor wil not be cleere with ut putting in fome cold liquour to raile it. And therefore it is good to keepe backe some eighth part of the liquour, and, when the rest hath boiled about halfe an howre and is wel (kimmed, to powre in that cold liquour, & to skim it cleane againe. When it wil call no more skum, take it ho the A receipt of fire, and fee it a cooling. When it is but milkewarme, ftraine it through a thicke linnen cloth into a tubbe to worke: & put into ita little bag of spice, vizito 8.or io gawnes of meth, ginger and cloues of each halfe an ounce, cynamom and mace of each 2. drachmes al grofly beate: and when it is wel foaked, rub the bag in your hand and wring out the liquour, & then leaue the bag in the tubbe, vntil the meth be tunned. At which time do the like.

If after the meth is wel skimmed, you would she quantity yet haue it stronger, boile it longer, to the vva-she stronger, boile it longer, to the vva-she stronger, thing of a third part, or of the halfer for the lou-18 ger you boile it the stronger it wil be.
How to feet it a washing

To fet it a working you may put into it a lit-

P.2. Of the fruit, and profit of Bees.

tle barme, And when it hath done working, put it vp into a burreliwhere the Mathin time wilbe covered with a mother, which it by logging the barrel, or by other meanes it be broken, the meth will fower; but to will it make excellent vertioice, and the fooner, if it be fet in the fun with the bung open.

requires he this proportion with one measure of the hoper hony take fixe of water, and let them boile to fower. His receipt of lone is this fowre, His receipt of spice is this, cynamom, gin His receipt ger, peper, graines, cloues, and drachin. 2.

Methegles is meth compouded with herbs: 21 fo called quasi Meth e glen, meth of the vallie, Metheglen. because it is made in the vallies, where is abundance and variety of holfome herbes. He that lifteth to knowethe many and fundrie makings of this hollome drinke, must learne it of the ancient Britaines : who therein do passe all other people. One excellent receipte ! will heere fet downe : and it is of that, which our renowmed Queene of happie memory did to weel like, that thee would every yeere haue a veffel of it.

Fult gather a buihell of feveete-bryar- The Queens leaues, and a buffiell of tyme, halfe a buffi- mesheglen. ell of rofemerie, and a pecke of bay-leaues. Seeth al thele being well washed in a furnace of faire water: let them boile the space of halfe an hovere, or better; and then powre out al the

C.roi

Of the fruit, or profit of Bees. P.z. water and herbes into a vate, and let it fland til

> & take to every hix gallons of water one gal-If you married that for great a quantitie of water is required, it is partly because of the goodnesse of the hony, which being pure and fine goeth further then ordinary; but chiefly that it may have the longer time to be clarified in boiling, before it come to his frength. And therefore some will have eight parts of water to one of hony; but then they boile it to nuch the longer.

it be cold, I hen ftraine the water fro the herbs,

Ion of the finest hony, and put it into the water cold, and labour it together halfe an houre. and let it stand two daies, stirring it well twife or thrife each day. Then take the liquor and boile it anew, and when it doth feeth, skimit as long as there remaineth any droffe. When it *The third is cleer a, put it into the vate as before, & there partaileast let it be cooled. You must then have in a rea-being wa- dines a kive of new ale or beere: which as soone sted. as you have emptied, foddainly whelme it vp. fide downe, and fer it vp againe, and prefently put in the metheglen, & let it fland three daies a working; and then tun it vp in barrels, tying at every tap-hole, by a packthread, a little bag of cloues and mace, to the valew of an ounce. It must stand halfe a yeer before it be drunk

23 ot.
The drefting The third part, confishing of wax and droffe,
of the third fet over the fire in a kettle that may easily conpare for wax taine it and powre into it fo much water as wil P.2. Of the fruit, and profit of Bees.

fil it up about the waxe, that it may boile with- Fin bode it out burning : and for this cause, while it is see . with mater. thing with a folt fire, flirre it often. When it hath fod halfe an howre, take it of the fire, and Then firein presently powre it out of the kettle into a strainer of strong twisted haire, and crush out the liquor with a wrench or presse into a kever of cold water but first wet that the bag lyeth on with cold water, that the wax may not flick to it. At the first commerh forth most water, at the last most drosse, in the middle most wax.

The wax being colde make into balls, squeeit into balls, squeeit into balls,
squeeit into balls, haue this done, breake al the balls into a skillet Laft of all or kettle: where being melted strain it through melt is and a linnen cloath into a bason, and skim it clean make a cake. with a feather, and so let it stand til it bee cold: and then warme the bottome of the bason, & it wil easily come forth. The properties or to- How to know kens of good wax are, most yelow, sweet, fat, good max. fall orclose, light, pure, and void of all other matter. Cera si slavissima, odorata, pinguis, coasta, Syldemed supinguis, pura, & aliena omni materia careni.

ulb.t.

The



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.

<u>Queen Elizabeth's Methaeglen – A Lochac Laurels' Brewing Challenge</u>

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) by 1st June 2014 at latest. All entries must be delivered to him by Tuesday 24th of June 2014 or, by prior arrangement, brought to Midwinter Coronation in Politarchopolis on Saturday 5th 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.