

A Man for all Seasonals

The hail, thou big and foaming bowl,
Hail, constant idol of my soul;
How laughingly the bubbles ride
Upon thy rich and sparkling tide.

-Brasenose College, Oxford, Shrovetide Versus

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Pete's Wicked Winter Brew is our dark beer, which we present as ideal for cool weather refreshment. It is a rich, satisfying beer, which includes a note of natural raspberry flavoring as an important part of its delicious profile.

Brews such as *Pete's Wicked Winter Brew* have an extraordinary heritage...one which is often overlooked. But this invites an exploration of seasonal brews as a group, and with that, it is fun to expand the topic a bit broader...which is what we'll do!



Overview

A discussion of 'seasonal brews' must present a context of time and place and geography. Fortunately, Jackson (1), Delos (2) and others have trail blazed for the beer aficionado, and spare us a great deal of work. In this 'beer style' series exploration, we will extend 'seasonal' to include 'specialties' also. Because of the wide variety, no attempt to present a definition of the style is made. Many styles comprise this descriptor.

Specialty brews, like seasonal brews, have been with us for a long time. Any effort to comprehensively list a majority of these special brews represents a huge

task. We'll poke about into some highlights, but refrain from any attempt at systematically undertaking a proper review.

Germany

A historic reference advises that old Wittemberg Ale was not exactly Reinheitsgebot-gebraut: it lists honey, sugar, hartshorn shavings, ground coriander-seed and ground caraway-seed as ingredients. The same reference explains that Hock includes ground cocculus indicus berry, bitter bean (*fabia amora*), and brown sugar (3).

Things in Braunschweig were much more liberal. Strong ale brewed there, the Brunswick Mum, was made from various malted grains, beans, fir, marjoram, thyme, birch, berries of many sorts and elderflowers. Butcher adds, "and if your taste leaned that way, six handfuls of horseradish." The Parliament condemned it in 1673 in London, classing it as "detrimental to bodily health" (4).

Use of *gruit* as spice in beer was an old German practice, maintained in Cologne long after hops had been established elsewhere. Of course the use of hops may have been known long before...Corran discussed hop cultivation in ancient Babylon.

It is not clear that all examples of *gruit* were free of hops. Hops may have been mixed with rosemary, bog myrtle, sweetgale, coriander, caraway, nutmeg, cinnamon, ginger milfoil, and yarrow (5). Although Cologne was apparently the last standout on use of *gruit*, it did not really conform to the rest of German as lager beers became the norm...to this day its delicate Koelsch ales remain the city's preferred beer.

There are other German specialties, and it's helpful to mention two well-known examples. Bamberg has its famous *rauch* beer (smoked beer) that tastes smoky and salty, and as if it was brewed with ham (which it is not). *Altbier*, brewed in Düsseldorf is warm-fermented, but cold-aged like an ordinary German lager.

England

A look at the evolution of the Public House over the course of history parallels the development of British brewing...the subject of some fine published volumes. Dean Swift once whispered to the owner of a tavern, "There hang three crosses at thy door...Hang up thy wife, and she'll make four." We would expect from such pieces of history that early taverns were fairly rough, and the same goes, naturally, for early ales.

Egg Ale is possibly what was drunk to steady English longbows at Agincourt...it was popular at the time. Cock ales required a gelatinized chicken in the brew, so preparation in the camps would have been more difficult compared to mixing fresh eggs into ale. It was a rocky road, which eventually, slowly, yielded "IPA" and other benchmarks from Britain.

Britain brought brewing the saccharometer, as well as the thermometer. Both instruments faced their detractors. In reviewing a then-contemporary brewing book, we see an interesting exchange of ideas between two writers* in 1732, reproduced below:

"Whoever is attentive to the practical part of brewing, will soon be convinced, that heat, or fire, is the principal agent therein, as this element used in a greater or less degree, and differently applied, is the occasion of the greatest part of the difference we perceive. 'Tis but a few years since the thermometer has been found to be an instrument sufficiently accurate for any purposes, where the measure of heat is required. And as it is the only one, which we are enabled to examine the process of brewing, and to account for the difference in effects, a theory of the art founded on practice must be of later date than it." (6)

"This may be very true, but it is feared that in brewhouses where ant considerable business is carried on, the introduction of a thermometer to regulate every transaction, will be considered rather as an impediment to their operations, than as the means of assisting and forwarding them." (7)

*The wealth of information in this journal cannot be overstated. The monthly issues, bound into annual volumes, provide thoughtful review of the literature of the day. This volume, sold at auction in London, also contains Combrune's "A Brewing for Porter, or Brown Strong Beer, computed for 40 degrees of heat in the air." It specifies mashing liquor requirement; the grist is comprised of 11 quarters of malt, 132 lbs of hops.

Burton Ale, Windsor Ale, etc. were former regular ales of Britain brewed with malt and hops. Welsh Ale included a portion of best brown sugar and grains of paradise. Reading Ale was known to contain brown sugar, grains of paradise, and coriander-seed.

Scurvy-grass Ale included molasses, scurvy grass, and Alexandria senna. Dorchester ale included ground ginger and a touch of cinnamon. It's useful to include a brief note on a style which would become of great importance...but as it deserves an exploration worthy of a book, we will touch on it only briefly.

At Pete's, the idea of adding raspberry is consistent with great brews of long ago. A contrast to Pete's Wicked Winter Brew is found in a sharp Belgian ale...but we'll get to that in a bit.

Ralph Harwood's Porter

The Bell Brewhouse in Shoreditch was the first place where 'intire' was brewed (or 'entire butt'). Prior to this occurrence in 1722, alehouse keepers had to blend ales themselves. A blend used was called "Three Threads" in which strong, older ale (known as "Stale") was blended with young ale, and also with 'twopenny' (or small) beer. Harwood's new brew could be made from relatively cheap, coarse barley and lower-quality hops...and was ideal for London's water. Slightly scorched malt gave it a dark color, and an acceptable flavor. Porter could be made in bulk, unlike paler ales which deteriorated in any vessel larger than a wooden cask. For porter, the larger the vessel the more complete the fermentation...and the greater the utilization of raw materials (8).

Clearing occurred by maturing in casks for months. Later, it was discovered by others that fishguts sprinkled in cleared the porter! It was also later learned that, if aged a year or more, the flavor improved.

Porter led to stout porter, and the Irish came to rule the world in terms of authority with Stout. We will not look at this specialty brew, but it's helpful to reflect on Mark Twain's musing on the subject: "Give an Irishman lager for a month, and he's a dead man. An Irishman is lined with copper, and the beer corrodes it." Weiner shares an anecdote concerning Stout and a particular British Judge Maule. He was once asked by a fellow judge, "Why do you, brother Maule, drink so much stout?" The reply: "To bring my intellect down to the level of the rest of the bench." (9)

In *The Ginger Man* (1955), Donleavy wonders, "When I die I want to decompose in a barrel of porter

and have it served in all the pubs of Dublin. I wonder, would they know it was me?” An exploration of Stout offers a large volume of cultural commentary, rich literature made richer by the pint of Plain (*At Swim Two Birds, Ulysses*), and a fascinating technical history. These are the makings of any Brewer’s desert island library.

Ritchie presents interesting labels of Younger’s Edinburgh Strong Imperial Stout, Sparkling Dinner Ale, Deuchar’s Oatmeal Nourishing Stout, in his beautifully illustrated book (10).

As malt drying improved. Lighter malts became more readily available, and this development eventually led to lighter ales. British brewers worked with caramels, with lactose (priming), etc. to realize a host of specialty brews.

Belgium

The December, 2001 paper by this Brewer in *The Brewer International* on the topic of wheat beers mentioned the resurgence of the witbier (biere blanche) style of Belgian brewing. Jackson and Webb have published books recently on Belgian brewing. Belgium produces a great variety of beer styles. We’ll look a bit further into a few aspects.

Lambic wheat beer brewing is probably the oldest style of brewing continuously in practise. Raw, unmalted wheat at a level of 30% by weight of grist (or more) is used. Only natural airborne yeasts are employed, and bacteria which reside in the wooden plant. Lambic breweries are found in the Senne valley in Belgium. Blending old and young lambics creates *gueuze*, a beer which enjoys a good bottle-conditioning process of carbonation. When fruit is added at some point between fermentation and ageing, the lambic becomes a fruit beer, such as *Framboise* or *Kriek*, raspberry or cherry.

The reader is welcome to read the downloadable chapter on Pete’s Wicked Strawberry Blonde to learn of the contrast of our approach to a fruit beer.

Brettanomyces is important to Belgian Lambic and Gueuze, flavours which Boulton and Quain describe as ‘mawkish, harsh, and old beer flavour’ (11).

Trappist and Abbey Ales

The Trappist order brew their own, rich beers at monastery breweries. With exception of one in Holland, the remaining Trappist breweries are in Belgium, and Trappist ales are brewed in Trappist monasteries. Abbey ales are not necessarily brewed at an Abbey, but can be licensed for production at a commercial brewery.

Traditional, warm fermentation brews, which are bottle-conditioned. M. Jackson and T. Webb have authored books specifically about Belgian brewing, and Protz offers a well-presented review with some production specifics (12). Specialty malts are used, and a unique adjunct, candi sugar. There are differences in each brewery production technique; Orval, for example, adds hops to cold wort, and the dry-hop flavor is a component of the 5.2% abv brew.

Belgian Sugar

Crystallized beetroot juice, “Candi sugar” is added in the kettle in some heritage Belgian ales, or at bottling. Belgians use the hard form of the adjunct, and when dissolved in water it makes something we can analyze. Table 1 compares the analysis of one Candi sugar dissolved in water with a commercial low-maltose corn syrup available to the American brewer, Table 1. We see that it is highly fermentable. Pete’s Brewing Company does not use either of the products found in the table.

The States

Table beer from bran, ginger beer, root beer, corn beer, small beer...these are all what we think of in terms of unique beers of early America. But America moved to mostly lagers in the latter half of the 1800’s. Breweries were regional at best, with Anheuser-Busch, Inc. and later Pabst being the largest expanding breweries. Ingredients were grown locally, except for hops, which had to be shipped in. With growth came the focus on lager beers, and the decline of ale brewing in America.

Table 1: Analyses of candi sugar solution.

	Total Solids, %w/w	Glucose, %w/w	Maltose, %w/w	Maltotriose, %w/w	Fructose, %w/w
Candi Sugar	82.00	54.00	8.00	2.50	35.5
53 DE syrup	84.51	25.85	31.27	14.96	0.00

Louse(y) luck

Establishing Milwaukee as the brewing capital of America was a result of several circumstances, one of them agronomic.

American hops were grown in the East Coast, but starting in the mid-1850's, the hop louse was beginning to devastate their hop production. The industry moved to Wisconsin, and in Sauk County alone, hops production reached half a million pounds a year. Milwaukee beer production doubled between 1860 and 1865 (13).

The hops trade then moved to the West Coast, centered in California and in Washington State (and in Oregon to a lesser extent). In the early 1980s, a new wave of microbreweries exploited proximity of hop supply, and became the great promoters of American aroma hops for their unique, new ales (and a few lagers). America blossomed from being a world leading bitter hop production machine, to a diverse hop industry with aroma hop varieties playing an increasing role. American-grown Brewer's Gold, Cascades, Tettnangs, etc. plantings grew. New developments, such as Liberty, Amarillo, and others have developed and have been utilized in niche brands.

Seasonals

The idea of seasonal beer is well established in European tradition. *Maerzen* beer of Germany is one well-appreciated lager style, as is Bock beer. Religious festivals often have defined the time for specific beers, whether it be Fasching (Lent), or Christmas (*Samichlaus*, now brewed at family brewers Eggenberg, near Salzburg, is traditionally brewed only on St. Nicholas' day in December, and consumed in Advent the following year). Britain also has a tradition of brews based around holy days, but it also offers fine examples of ales that celebrate the agronomic seasons: the *harvest ale*. And of course there are ales, which sell mostly in specific climatic times...strong ales and barley wines in winter, for example.

American Seasonals developed, in modern terms, with the advent of the microbrewers.

The vast majority of American taverns, pubs and bars are not tied. Oregon is an exception, in allowing every brewery to supply its own in-house tavern, as well as two others. But for the great majority of

situations, a brewery must sell to a beer distributor, and that company sells the beer onwards...the 'three-tier' system of American brewing.

With the American system, there is considerable competition for taps for draught. Following the methodology behind the equation first published by radio astronomer Drake in 1961, one can estimate the number of draught handles in America as 100,000 individual 'taps.' (Drake was playing with estimating the number of civilizations, which might possibly exist in the universe.)

Let's assume there might possibly be somewhere between 40,000-400,000 taps available for beer sales in America. Whatever the number, brewers vie for as much coverage as possible. Big sellers (in overall volume terms) naturally have their portion of volume represented, so that leaves approximately 30-40% of the rest of taps as available...and this creates an exciting, frenetic, often frustrating, and sometimes comical free-for-all for every other player...big, boutique, tiny, regional. It's not a pretty picture.

The seasonal 'innovation' was probably defined in terms of draught beer initially. Brewers developed seasonal beers, and noticed that draught sales improved...and their sales departments quickly realized that if other seasonals followed from the brewery, they had an opportunity to preserve the 'tap' space and follow-on with the next seasonal. They also noticed that in some cases, the seasonal kegs rotated (were emptied by customers) at a faster rate...there was a perceived excitement to the seasonals, flamed by the fact that these brews were available only for a specific season. "Oktoberfest" represented one seasonal opportunity seized by many.

Table 2 lists some survivors of this ethos. Many of the early successful seasonal brews are now departed, yet new ones pop up. Seasonals and "specialties" have an important role to continue playing, they are now a mature idea...and possibly do not engage the customer as much as in the past. Still, one sees some imported seasonal brews in America, and there are, no doubt some leaving American shores abroad.

Analyses

It's very difficult to comment on a table of random samples which are inserted because they can either be described as a 'seasonal' or a 'specialty'. So many examples have not been included. Light beers are a small part of the table.

Table 2: A selection of present-day ‘seasonal/specialty’ brews. Note that an example of Abbey Ale (Maredsous brown ale) is presented in the “Ales’ chapter in this series, clustered with other ‘strong ales’.
Analyses by M. Dominighini (Fermlab) and P. Takacs.

Brand	Brewery	Specific Gravity	Apparent Extract	Alcohol (%w/w)	Real Extract (%w/w)	Calculated Values			pH	Color		VDK*** (ppm)	Sodium (Na) (ppm)
						O.G.*	RDF	Calories		(Lovibond)	IBU**		
Pete's Wicked Winter Brew	Pete's Brewing Co., NC	1.01062	3.10	4.00	4.93	12.75	63.4	170	4.50	20.0	20.0	0.02	24
Pintail Ale	BridgePort Brewing Company, OR	1.01108	2.83	3.87	4.60	12.09	63.5	160	4.07	10.4	18.7	0.02	15
Pete's Wicked Summer Brew	Pete's Brewing Co., NC	1.01234	3.35	3.70	4.86	12.02	60.3	163	4.55	6.0	20.2	0.02	20
Shiner Summer Stock Koelsch-Style	Spoetzi Brewery, TX	1.01048	1.90	3.85	3.70	11.30	67.0	150	4.50	5.0	16.0	0.01	48
Summer Ale	Fuller Smith & Turner PLC	1.00824	2.11	3.04	3.50	9.48	64.2	123.9	4.03	7.3	19.4	0.22	102
Young's Summer Beer	Young & Co.'s Brewery	1.00785	2.01	3.47	3.61	10.40	66.6	136.0	4.15	8.9	18.7	0.04	56
St. Peter's Summer Ale	St. Peter's Brewery	1.01253	3.20	5.16	5.58	15.39	65.7	206.7	4.40	20.4	20.1	0.12	150
Hopback Summer Lightning	Hopback Brewery	1.00290	0.75	4.20	2.75	10.94	75.9	140.9	4.05	6.7	24.7	0.06	65
Curve Ball Koelsch Style Ale	Pyramid Breweries Inc.	1.00835	2.14	3.65	3.81	10.93	66.5	143	3.94	4.5	15.6	0.01	36
Sommerbrau Koelsch Beer	Widmer Brothers Brewing Co.	1.00612	1.57	3.96	3.41	11.13	70.6	145	4.36	4.4	24.6	0.02	23
Zommerfest Koelsch Style Summer Ale	August Schell Brewery, MN	1.00785	2.01	3.97	3.83	11.55	68.2	151	4.56	5.8	16.8	0.04	58
Spring Brew Speciality Lager	Old Dominion Brewing Co.	1.01035	2.65	4.78	4.84	13.99	67.1	186	4.30	8.2	25.3	0.05	35
Sam Adams Spring Ale	Boston Beer Co.	1.01215	3.11	4.13	5.01	12.97	63.0	172.9	4.00	9.2	16.2	0.07	43
Summerfest	Sierra Nevada Brewing Co.	1.01054	2.70	3.59	4.37	11.36	63.0	150	4.24	6.9	26.6	0.06	25
Sam Adams Summer Ale	Boston Beer Co.	1.00965	2.47	4.14	4.34	12.35	66.3	163.2	3.78	9.9	9.7	0.05	34
Juju Ginger Ale	Left Hand Brewing Co., CO	1.00605	3.00	2.05	3.93	8.00	51.9	106	4.39	10.0	25.7	0.05	52
Pete's Wicked Oktoberfest	Pete's Brewing Co., NC	1.00881	3.46	4.50	5.48	14.20	62.9	189	4.47	22.0	22.0	0.03	41
Oktoberfest Marzen Amber	Paulaner, Munich	1.01235	3.16	4.27	5.12	13.33	63.3	178.0	4.30	15.0	19.9	0.04	36
Original Oktoberfest Hacker-Pschorr	Paulaner, Munich	1.01169	2.99	4.39	4.97	13.42	64.6	178.8	4.33	17.8	18.4	0.05	26
Ayinger Oktober Fest-Marzen	Brauerei Ayinger	1.01104	2.82	4.21	4.75	12.88	64.7	171.1	4.43	13.4	16.9	0.04	21
Sam Adams Oktoberfest	Boston Beer Company	1.00342	3.35	4.57	5.39	14.04	63.5	192	4.18	18.5	17.4	0.1	40
Frambozen	New Belgium Brewing Company	1.01327	3.39	4.60	5.50	14.30	63.3	192	3.91	35.9	12.3	0.09	76
Framboise Lambic	Brouwerij Lindemans, Belgium	1.03471	8.71	1.46	9.37	12.19	24.3	173	3.14	22.8	7.5	0.183	73
Blue Moon Abbey Ale	Coors	1.01061	3.90	4.10	5.73	13.60	59.6	183	4.50	20.7	15.5	0.05	30
Thomas Kemper Roggen Rye	Pyramid Brewing Company, WA	1.01099	3.54	3.75	5.22	12.46	59.8	167	4.39	5.3	32.0	0.08	20
Rogue Honey Cream Ale	Rogue Brewing Company, OR	1.01419	2.51	3.63	4.14	11.21	64.4	148	4.25	8.9	21.0	0.03	18
Apricot Ale	Pyramid Brewing Company, WA	1.00800	3.15	3.79	4.85	12.18	61.8	162	4.05	7.8	15.0	0.01	16
Young's Waggledance Honey Ale	Young & Co Brewing PLC	1.00774	1.99	3.85	3.75	11.25	67.9	147	3.92	9.1	25.2	0.02	58
Pete's Wicked Strawberry Blonde	Pete's Brewing Co., NC	1.01162	2.97	3.99	4.80	12.51	64.2	160	4.60	6.3	21.0	0.01	41
Samuel Smith's Winter Welcome Ale	Samuel Smith Old Brewery	1.01165	2.98	4.56	5.04	13.79	65.2	183.9	3.90	15.1	25.2	0.07	93
Winterbraun Holiday Ale	Lost Coast Brewery & Café, CA	1.01487	3.79	5.63	6.38	17.00	64.6	230.5	4.34	68.7	42.2	0.04	39
Christmas Brew	Tuborg Breweries Ltd., DK	1.00904	2.32	4.47	4.25	12.50	67.4	165.0	4.20	12.7	24.2	0.03	48
Royal X-Mas Brew	Ceres Brewery, DK	1.00733	1.88	4.51	3.95	12.66	70.2	166.3	3.99	14.2	22.4	0.03	45
Jubel	Privatbrauerei Franz Joseph Sailer	1.01274	3.26	3.98	5.08	12.75	61.8	170	4.31	23.5	20.1	0.01	32
Victory Dark Lager	Victory Brewing, PA	1.00655	1.68	4.71	3.82	12.91	71.8	169.2	4.36	23.0	19.5	0.04	13
Sam Adams Light	Boston Brewing	1.00793	2.03	3.13	3.49	9.63	65.0	125.7	4.29	14.0	8.6	.08	35
Saranac Light	Matt Brewing Co.	1.00597	1.53	3.53	3.17	10.08	69.7	130.7	4.16	6.1	9.1	.06	65
Michelob Light	Anheuser-Busch	0.99885	-0.3	3.24	1.22	7.66	84.5	95.2	3.59	1.9	2.9	.02	8
Leinenkugel Amber Light	J. Leinenkugel	1.00477	1.23	3.57	2.88	9.88	71.9	128	3.98	11	8.0	.03	32
Yuengling Light Lager	Yuengling & Son	1.00678	1.74	2.38	2.86	7.58	63.2	98	4.14	7.0	6.4	.04	37

American malternatives/alcopops – newer, neither seasonal nor specialty

Shandy and the German *Radler* have been popular low-alcohol refreshers for years...we know that the German version is attributed to a gasthaus owner in 1922. But things move on from these simple combinations of sparkling lemonade and beer.

The USA has been producing what are called malternatives/FABs (and sometimes ‘alcopops’) for over twenty years. At the height of the ‘wine cooler’ fad, these products grew significantly, and then,

along with wine coolers, declined. Before the wine cooler explosion and subsequent fizzle, there had been flavoured beers and beer-based drinks that did not taste much like beer.

The base of these products is called a malt base, though that is a misnomer. In many instances, the base is mostly corn-based liquid adjunct.

Activated carbon is used to remove color, flavor and aroma. A water-white base results, an ideal liquid to build on with flavor additions, juice additions, etc. There are several USA-specific reasons for using a brewery-produced base instead of a spirits base, but it should suffice for our purposes to state that American breweries will continue producing these products...but of course we won't!

First marketed as alcoholic fruit soda pops in Britain and Australia in the summer of 1995, and then one brand launch in the USA made the category grow to new levels six years later. We'll see how the new category evolves in North America. There is discussion that this category of beverage might lead less-experienced customers away from beer. Utilizing resources well has long been on the minds of brewers. We are reminded of a letter from Father F. LeMercier, S.J. (Quebec) to

Father E. Des Champs, Provincial of the Jesuits in France, 1668:

"A brewery which M. Talon is having built will also contribute not only to the public welfare...by using this drink, which is very wholesome and not injurious. Moreover it will keep in the country the money which is now being sent out of it in purchase of so much liquor in France. It will also promote consumption of the super-abundance of grain which has sometimes been so great that the laborers cannot find a market for it." (14)

At Pete's, we are lucky to have a reputation built on innovative brews that do not need the brand name of a spirits company on the label. We are all about great fun and superlative products...each with our name and our unique ‘wicked’ bottle.

Pete's Wicked Winter Brew, available only in the coldest season, is made to bring enjoyment and quality refreshment...a great blend of malted barley and just the right hops, a little raspberry note. It builds on the barley in a satisfying way for winter appreciation.

An Australian Sport: collecting stonies

A chance encounter with hand-drawn representation of an old stone bottle from Hobart with the logo, "Sassafras Lager Ale" from Lord & Co. makes one wonder what those Tasmanians were up to in early Australia. The motto on the bottle suggests a healthful beverage, "For Purity and Excellence".

Australians had a passion for brewed Stone Ginger beer. A thriving profession of ginger beer brewers existed, with many towns supporting one or several pliers of the trade. The containers were made in British potteries first, and later in Australia. Three kinds of closures were used: swing top closures, internal screw closures (if the stonie has internal threads in the neck), and in the early 1990's the crown seal became common.

Tasmania had many ginger beer breweries, and these brewers also manufactured soda waters. At the same period, the island featured nine breweries, with an output of thirty-five thousand bbls approximately. Only malt was used, without rice or maize, with malt manufactured at the breweries (from *One Hundred Years of Brewing*, H.S. Rich and Co. 1903, reprint by Arno Press 1974; p. 671)

In what can only be described as a labor of love, a compilation published and forever on reference at the National Library of Australia, provides a memorable record of the diversity and significance of this erstwhile national Australian beverage (Wilson, D.N. *Catalogue of Australian Stonies, Revised edition*, Austaprint, 1978; Tasmanian ginger beer ink- and impressed-labels are catalogued on pg 57-66). Sassafras Lager Ale? That's good enough to be an alcopop.

CONSTABLE OF FRANCE:

*'Dieu de batailles! where have they this mettle?
Is not their climate foggy, raw, and dull;
On whom, as in despite, the sun looks pale,
Killing their fruit with frowns? Can sodden water,
A drench for sur-rein'd jades, their barley-broth,
Decoct their cold blood to such valiant heat?
And shall our quick blood, spirited with wine,
Seem frosty? O, for honour of our land...*

DAUPHIN:

*By faith and honour,
Our madams mock at us, and plainly say
Our mettle is bred out, and they will give
Their bodies to the lust of English youth
To new-store France with bastard warriors*

-Shakespeare, Henry V Act III, Scene 5

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