



THE SHIRE OF TIR BRISTE



**The Middle Georgia Chapter of the
Society for Creative Anachronism**

Issue 1 - April 4, 2017 - Chronicler Rayne Evynwod

Recent Awards

Sir Ragnar Thorfinson – Gulf Wars – Stallion’s Blood
Baroness Ysmay of Branston – Gulf Wars – Argent Lilly
Sir Timothy of Long Bennington – Gulf Wars – Argent Lilly
Baroness Elizabeth of Rae Fen – Castle Wars – Compostella

Image from 15th Century France



This miniature from *The Life and Miracles of Notre Dame*, now in the National Library of France, shows a kneeling woman from behind and includes details of seams and side lacing. Her dress has a waist seam with a skirt which appears to be pleated, a sleeve with a seam along the elbow with an underarm gusset, and V-shaped seams across the shoulder blades. The library entry doesn't have a more specific date estimate than 15th century, but, considering other sources from the time, it's most likely from the second half of the century. Woodworkers may also find the furniture of interest.

Image is in the public domain

<http://gallica.bnf.fr/ark:/12148/btv1b8451109t/f136.item.r=Notre-Dame.zoom>

Glodgad Vin

Submitted by Gul

Here's a little history behind the warm spiced wine in the Nordic countries commonly known as glogg or gloog. It is actually pronounced like glug.

Glogg or the name glodgad vin given to it by King Gustav of Sweden, is not the first spiced warm wine. Actually spiced wine concoctions in numerous variations can be traced back to the Egyptian times.

Reports of a wine mixture, enhanced with herbs and spices was first reported by Pliny the Elder, which were used used for medicinal purposes.

The medieval variation we commonly think of can be traced back to the 1500s when a spiced wine called 'Hippocras' was sold by merchants. It was called Hippocras because it was named after Hippocrates because it was believed to cure muscle injuries.

In 1609 King Gustav of Sweden was introduced to the German version called Gluhwein. Upon tasting it he liked it so much that he renamed it "glodgad vin" (translated as glowing wine).

"This glowing physical description is attributed to the sugar that is mixed into the glogg.

The description of what King Gustav enjoyed was "A drink of German Wine, sugar, honey and spices." - "Recipes across America-book excerpt"

Today a version of this mulled wine is shared by all the Nordic countries: Denmark, Norway, Sweden, as well as Finland and Estonia. Each country has their own variation in modern times using aquavit or vodka instead of wine. As well as adding blanched almonds, anise, raisins and other fruits. Or adding a side of ginger biscuits or various ginger pastries. So enjoy this warm concoction for Christmas or when the cold winds blow.

Modern day variation

Professørens gløgg

Adapted from Recipes: The Cooking of Scandinavia. Time-Life Books. New York, 1968

To serve 20-25

2 quarts dry red wine (about 2 standard 750 mL bottles)

2 quarts muscatel (or muscato)

1 pint sweet vermouth

2 tablespoons Angostura bitters

2 cups raisins

Peelings of 1 orange

12 whole cardamoms, bruised in a mortar with a pestle or by covering with a towel and crushing with a rolling pin

10 whole cloves

1 piece (about 2 inches) of fresh ginger

1 stick cinnamon

1 ½ cups akevitt (preferably Linie)

1 ½ cups sugar

2 cups whole almonds, blanched and peeled

In a 6- to 8-quart enameled or stainless steel pot, mix together the dry red wine, muscatel, sweet vermouth, bitters, raisins, orange peel and the slightly crushed cardamoms, whole cloves, ginger and

cinnamon. Cover and let the mixture stand at least 12 hours so that the flavors will develop and mingle. Shortly before serving, add the akevitt and the sugar. Stir well and bring it to a full boil over high heat. Remove at once from the heat, stir in the almonds and serve the hot gløgg in mugs. In Sweden, a small spoon is placed in each mug to scoop up the almonds and raisins.

ALTERNATE: To make a simpler gløgg, divide the quantities of spices in half and mix them with 2 bottles of dry red wine. Leave it overnight, then stir in $\frac{3}{4}$ cup of sugar and bring it almost to a boil. Remove from the heat, stir in 1 cup of whole, blanched and peeled almonds, and serve hot.

Those are the original ingredients and instructions.

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