



Welcome to the new Newsletter of the "Good Keep Keeping" in a very long time. I hope that you enjoy it and want to join in the fun, by sending fun stories, articles, pictures and anything else of interest. Please Enjoy!

Upcoming Events:

- * **Royal University of Meridies** July 16 – 18, 2010
Camp Woodmen of the World, Blountsville AL.
- * **July Feast** July 23 – 25, 2010
Camp Meadowbrook, Cullman AL.
- * **Thing in the Woods VI** July 30 – Aug. 1, 2010
Parish Wilderness Reservation, Walling TN.
- * **Beggar's Rebellion** Aug. 13 – 15, 2010
Cumberland Center, Columbia, TN

Shire Activities:	Where:	Time:
Fighter Practice	Murfreesboro, TN.	7:00 p.m. / Tues.
Fighter Practice	Bicentennial Park, Nashville TN.	4:00 p.m. / Sun.
Dance Guild	St. Mark's Church, Antioch, TN.	1st Thurs. / ea. month
Brewer's Guild	William & Julianna's, La Vergne, TN.	Sat. 7/24 @ 10 a.m.
Scribal Guild	Berryhill Community Center	Mon. 7/26 @ 7 p.m.
Heraldry Guild	?	TBA

Recipes:

This month's recipe is for some "interesting to make" Brew By William the Brewer. Hope you enjoy!

Background behind the "MAKING OF THE TURNIP MEAD" (Why???)

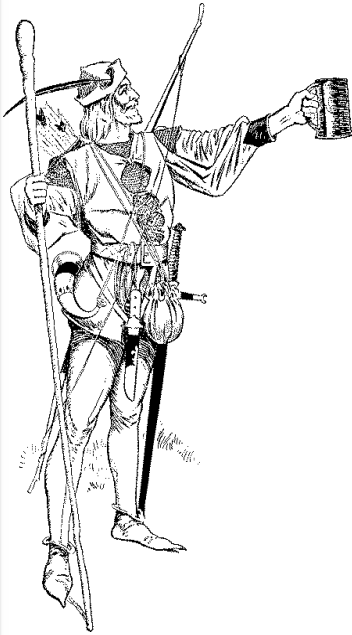
The week before Golden Iris, I was reading through several different mead-making books. I came across the above recipe for turnip mead and thought, 'ew.' I didn't think of it again until Sunday morning during kitchen cleanup at Golden Iris, and Xantha offered me two leftover turnips. I figured that was a sign, and went on home to make turnip mead.

I diced the turnips on Friday the 23rd of April, thinking that I would make the mead that night. Turns out I didn't have any honey. So I put the diced turnips in a gallon Kool-Aid container and covered them with water. I randomly tossed in a vanilla bean, thinking that they give good flavors to everything they're put in, then I let the concoction sit in the refrigerator.

(Continued)



I spoke with Nikolai, and asked if he had some honey I could purchase; it turns out he had a couple of jars left over from last season, so I bought them. I picked them up at the demo on the 25th, then went home and made turnip mead. I sampled it the other night, and it seems to be really good. It's very sweet, and has a delightfully earthy flavor. More will be made in the future, as I think it's worth having a couple of dozen bottles hanging around! What a great Different Mead!. Not your AVERAGE Brew!



Turnip Mead Recipe

Ingredients:

2 Large turnips, cubed

1 Vanilla bean

5 quarts water

1 quart honey

Soak the turnips for two nights, with a vanilla bean in the water with them (I don't know; I just thought it sounded like a neat flavor combination).

Boil the turnips until they are soft, then remove them and discard. Let the water continue boiling. Add the honey, rinsing the jar to get all of the goodness out. Bring the must back to a boil and let it boil until you have A) skimmed all the scum off the surface, and B) Boiled it down to about a gallon's worth of volume. Cool the must, then transfer it to a 1-gallon carboy and pitch beer yeast.

I hope that you have enjoyed this Newsletter. This is the first Newsletter I have ever done; so if you have any suggestions as to how to make this better please let me know.

If you'd like to send any info to be shared, please do send it to me at Chronieler on the web site or at Kylasjoy@hotmail.com.

I appreciate you allowing me to be your chronieler for the Great Shire of Glaedenfeld. I am very honored to be apart of this shire and I will do my best to honor you as shire members, by this newsletter and by my actions. Thank you!

I also, want to thank Marcus Blakhart for his willingness to help me with his "magic " to make this newsletter GREAT!

Sarah Elizabeth
Chronieler for the Great Shire of Glaedenfeld
Kingdom of Meridies

