

Merry Meet Medieval Brew



You need to start this special mixture by pouring a gallon (3.8 liters) of unfiltered sweet apple cider into a cauldron. You can buy the cider but it is even better if you make it from apples you have gathered or harvested. Take a bottle of your favorite low-cost red wine and heat gently in the pot on a low flame; add sugar, cinnamon, and cloves to your taste, but at least a tablespoon of each. Pour the cider into the warmed wine and add 13 whole cloves and 6 cinnamon sticks, then stir widdershins (counterclockwise) every six minutes. Notice how your entire home fills with the spicy sweetness of merriment. After 30 minutes, your brew should be ready to serve.

Cinnamon Liqueur



DIY ELIXIR

You can make a simple syrup, a base for any liqueur, in five short minutes by boiling 1 cup (200g) of sugar in $\frac{1}{2}$ cup (120ml) of water.

You can create distinctive after-dinner drinks and digestives by adding whole herbs into simple syrup and letting them steep: try using angelica, anise, bergamot, hyssop, all mints, fennel, and, maybe the most special of all, violets. To your health!

1 cup (240ml) vodka

2 cloves

1 teaspoon ground coriander seed

1 cinnamon stick

1 cup (240ml) simple sugar syrup (see left)

This popular pagan beverage gives peppy energy and can also be a love potion. These few ingredients can lead to a lifetime of devotion.

Pour the vodka into a bowl and add the herbs. Cover with a clean, dry towel and place in a cupboard for two weeks. Strain and filter until the result is a clear liquid into which you add the simple syrup and place back on the shelf for a week. Store this in a pink- or red-capped bottle; you now have liquid love. You can add this to hot chocolate, water, tea, or milk for a delightful drink to share with a partner.