



Medieval Mead-Making Merriment

Instructor:

Dame Honeydew Alecraft

Location:

York

Course Type:

Culinary Arts

Cost:

£75.00

Learning Objectives

- Understand the history and cultural significance of mead
- Learn the process of brewing mead using medieval techniques
- Discover the art of flavoring mead with herbs and spices
- Master the basics of fermentation science
- Craft personalized mead blends

Provided Materials

- Honey from local bees
- Glass brewing jars
- Medieval recipe scrolls
- Herbs and spices assortment
- Fermentation guide book

Skills Developed

Brewing

Culinary History

Fermentation

Flavor Crafting

Herbal Blending

Course Description

Step back into time with the School of Dandori's whimsical yet educational class, 'Medieval Mead-Making Merriment'. Under the playful guidance of Dame Honeydew Alecraft, students will discover the ancient art of mead brewing—a practice that has been enjoyed since the times of knights and fair maidens. This enchanting class takes place in the historic city of York, where students will immerse themselves in the flavors and aromas of the past. Participants will start by delving into the rich history of mead, learning about its role in medieval society and its ceremonial importance. Moving to practical skills, Dame Alecraft will guide students through the traditional techniques of brewing mead using honey sourced from local bees. Students will learn the secrets of fermentation and watch as their concoctions bubble to life. The class also covers the art of flavoring mead, where students can unleash their creativity with an assortment of herbs and spices to craft personalized blends. With medieval recipe scrolls in hand, participants will draft their unique mead recipes, exploring combinations that suit their taste. By the end of the session, students will not only have a bottle of delicious homemade mead but also the knowledge required to continue brewing at home, bringing a touch of medieval merriment into their modern lives.