



'Briar & Bothies'

The newsletter of
THE KEARVAIG PIPE CLUB



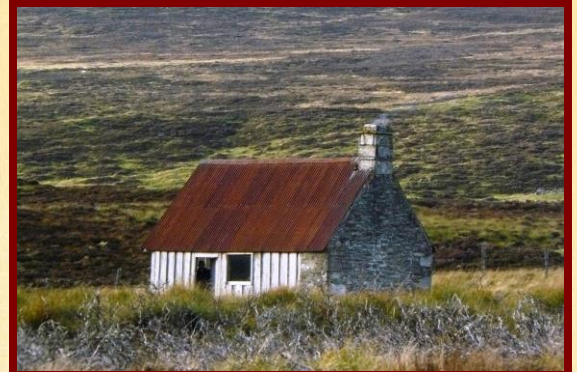
LOCH CON REVIEW: PIPES SMOKED IN DRAFTY RUDIMENTARY SHELTER, 30/09/12

It was a bright and blustery afternoon as 5 KPC members trekked through autumn's golden gown into Loch Con bothy for a convivial moot, which turned out to be a gargantuan smoke-fest. Bingae, having had velocipede trouble ended up on the ever reliable Shank's pony but wasted little time in sampling all that was on offer. Matron had brought the tobacco equivalent of 'the kitchen sink' whilst Colonel Hydrocarbon was sporting his new 'Big Ben' that was to get a sound thrashing by the vast array of aromatics on offer. Cont. p.2

Tobaccotastic! The bothy table at Loch Con



Loch Con Bothy



A splendid display of pipe skills at The Loch Con moot



"Nowhere in the world will such a brotherly feeling of confidence be experienced as amongst those who sit together smoking their pipes." Doctor Barnstein - The Results and Merits of Tobacco, 1844.

LET ME SEE YOUR PIPE FACE!

This rather disturbing picture is of KPC member 'Bingae' revealing yet another facet of his pliable pus. Some of the Chaps present when this image was taken commented that a tad too much 'green tobacco' had been consumed by this fellow, and that the results were there for all to see...



Loch Con Moot continued:





Mr Joe Bananas, a recent student of the briar and hot curry, whilst remembering his essential beverages, neglected to bring his spoon but put in a remarkable effort using a straight apple and a whisky glass to sample the delights of the bothy table.

An interesting and exotic 'green aromatic tobacco' was proffered by the ever resourceful Dazbo, who along with Col. Hydrocarbon secured significant Bothy Points (and mentions in dispatches) for a wood-gathering expedition, that Shackleton would have been proud of.

In the gloaming the weather deteriorated markedly, and KPC members noted a veritable maelstrom emanating from the west wall of the rudimentary shelter. To counter this bedevilment, a work party was immediately despatched armed with gaffer tape and tabloid 'newspapers' in a valiant attempt to dampen the infernal gale that was creating sub-optimal smoking conditions.

Once the west wall was plugged and the gaseous invader thwarted, a most agreeable moot was had.

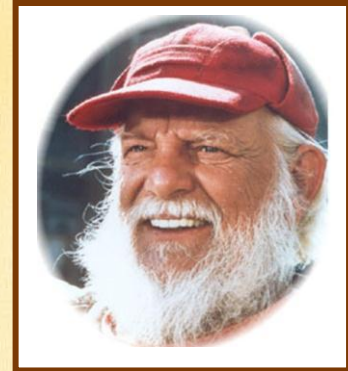
Loch Con Review Scorecard (out of 5):

- Building fabric = 
- Fireplace = 
- Facilities = 
- Cosiness = 
- Pipe friendliness = 

Pipe smoking is the most protracted of all forms of tobacco consumption. It may explain why pipe smokers are generally regarded as patient men – and philosophers. Jerome E. Brooks, from The Mighty Leaf, Tobacco Through the Centuries

Chap's Corner

In this edition we have a tutorial from KPC member Uncle Jesse, concerning the Anarcho-Dandyist-Hillbilly art of making moonshine.



"So, my good man, you wish to learn the Anarcho-Dandyist-Hillbilly art of making moonshine? Then please read on..."

'Moonshine' can be defined as any illegally distilled alcoholic spirit.

Of course the law is an ass in this respect and, being a Chap, you will treat it with the contempt it deserves. This means you should proceed to make moonshine using an assortment of ingredients. The most popular ingredients include corn, rye, and sugar.

During distillation, moonshine distillate runs out from the moonshine still as a wondrous clear liquid. Most Chaps' will bottle their 'shine straight from the still or immediately after polishing (filtering).

Moonshine Ingredients

Contrary to urban myths and other rum-cove-style propaganda, dirty ingredients like that bottle of mystery liquid in your garage, are not used for making moonshine. In this tutorial we'll use the cleanest, most simplistic, and cheapest essential moonshine ingredients. You will need: 21 litres water, 6-8kg sugar, x1 packet 48 hour Turbo-Yeast

Moonshine Equipment

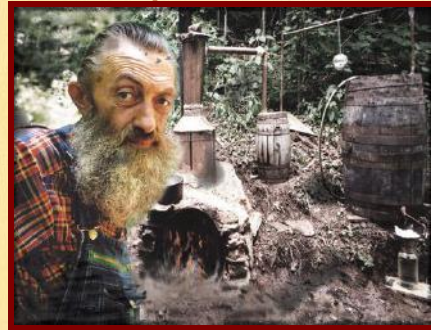
This equipment can also be used to distil other types of alcoholic spirits, thereby facilitating the ruining of lives of some alcohol-intolerant natives and the occasional wayward mother, in addition to making the Chaps' quarry of Moonshine. You will need: 25 litre fermenting bucket with air lock, Pot or Column Still (> 30 litre), Filtering Tower (filled with Activated Carbon), Heat Source (hot plate, internal heating element, or stove), water source (tap, river or bucket with pump), large spoon, alcoholmeter, hydrometer, cooking thermometer, test jar, big beard and dungarees.



Ol' Popcorn Sutton and his still

***"Jesus turned water into wine, I turned it into liquor",
Popcorn Sutton***

Popcorn Sutton – patron saint of moonshine



THE ART OF MAKING MOONSHINE... Cont..

Moonshine Methodology for the Chap

Step 1: Fermentation

It's very important to clean all one's equipment before starting to a high sheen usually reserved for your dress-brogues. The smallest spec of contamination could lead to a bad batch of Moonshine, an outcome commonly associated with ruffians.

Dissolve the sugar in the fermentation bucket using 8 litres of hot water.

- Add 17 litres of cold water and mix well. The overall temperature should be 80°C, warm enough to dissolve the yeast. If it's over 90°C it could kill the yeast.
- Dissolve a packet of turbo yeast into the mix. Ensure the yeast particles have completely dissolved.
- Seal the fermentation vessel and add the air lock. Fill the air lock half full with water to protect foreign matter from entering while allowing gases to escape.
- Allow this to ferment at 20-30°C (70-80°F) for 3-10 days. The length of fermentation time depends on the amount of sugar used and the air temperature.
- The resulting 'mash' is ready for distillation when the hydrometer indicates a specific gravity 990. It will contain 16-18% alcohol by volume and smell like a rodent's derrière, but don't worry as although challenging to one's olfactory system, it shows that you are well on the way to making your shine. The only way to fail - not an option for the Chap of course - is if the mash was made with dirty hands, dirty water, or dirty equipment.

Step 2: Distillation

The fermented product is then distilled using a still.

There are two types of stills that can be used to make moonshine: pot stills and column stills. Pot stills allow are less efficient and allow more impurities in the distilled product, giving the moonshine a richer flavour.

- Fill the boiler up completely. It should fill to approximately 85% of the stills volume.
- Put the boiler on the heat source and assemble the still. This assemble may include hooking up the cracking tower, condenser, and water supply.
- Turn the heating source on high until the steam temperature reaches 78°C (173°F), the boiling temp of Ethanol (ethyl-alcohol).
- Adjust the temperature accordingly.
- Discard any liquid which makes it through the still before your desired temperature. This will ensure any Methanol (methyl-alcohol) (nasty toxic stuff reserved for vagabonds and Frenchmen), which boils at 64°C (148°F) is removed. This is usually the first cup or 'head' to run off the still.

As I use a small pot still, I employ a technique called Double Distillation, whereby I fill the still up to 4ltr mark and boil the liquid, then I collect 1.5ltr, and this I run through the still again. The time penalty is worth for a truly potent moonshine, and the best I have achieved is 75% abv. (alcohol by volume). Moonshine of this strength needs to be diluted down to circa 40%abv, or a Chap will soon be on the road to ruin, and once passed through a carbon filter et voilà a damn fine spirit, Sir!

***"Why do I smoke a pipe? Well it keeps my hands busy and my mouth shut."
Anon.***

THE ART OF MAKING MOONSHINE... Cont..

Step 3: Polishing

Just like your brogues, sometimes moonshine needs polishing. Moonshine is typically bottled straight from the still or after filtering or 'polishing'. Polishing with activated carbon removes odours, colour, organic pollutants, toxic compounds, and nasty higher alcohols or 'fusel-oils' from your moonshine. Humble old activated carbon is used by the big distillers to polish their spirits. However, do not use activated carbon if you want to retain the moonshine's inherent natural flavour. For successful moonshine polishing, ensure the activated carbon in your filtering tower is fresh or has been re-activated. Run moonshine through the filtering tower 1-3 times as required.

Step 4: Aging & Flavouring

A Chap may choose to age his moonshine, or add flavours after distillation. This usually takes the form of a coloured spirit such as rum (for the naval Chap) or whiskey (for the all-round Chap).

Health & Safety

Do try this at home. Try not to smoke your pipe when using your still. Moonshine should be consumed in pint jugs.

I sincerely hope that this tutorial has proved interesting and informative, so that as a Chap you will be suitably equipped to produce fortifying spirits enough to survive a nuclear winter.

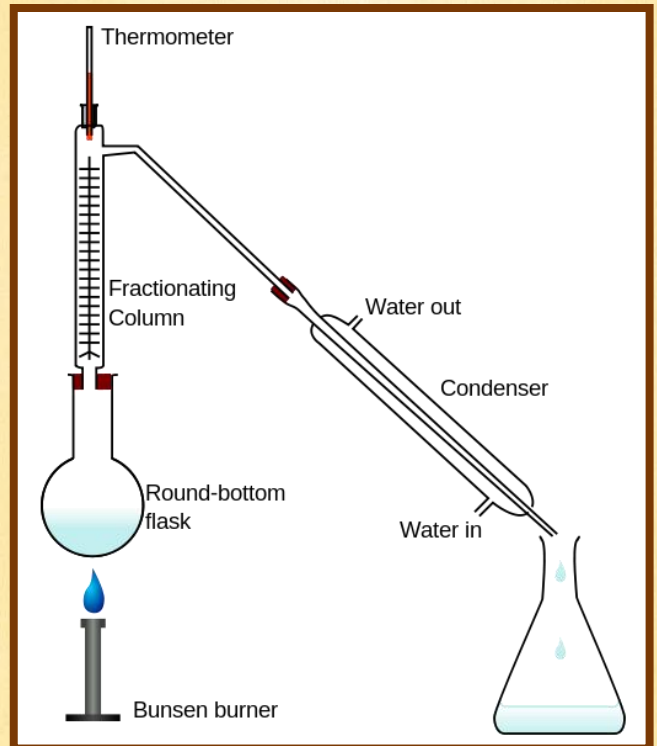
Uncle Jesse (pondering his next batch of 'shine)



Thanks to Uncle Jesse for his splendid and informative article. He is undoubtedly a stalwart, a good Chap and obviously quite mad. Ed.



Diagram showing laboratory distillation apparatus for the home chemistry Chap



"When there is tea there is hope, where there is a bothy there is dope."
Sergeant Matron, The Bothy Council & KPC

TOBACCO & PIPE OF THE MONTH

A pipe says a lot about a Chap, and a Chap's choice of tobacco in any situation can lead to lofty heights or desperate lows. Naturally, KPC members will be well aware of this, but the subject remains full of conundrums so this series is here to help avoid the pitfalls when selecting one's wood and leaf.

Peterson's Luxury Blend



From the manufacturer: *Luxury Blend is a smooth and exquisite blend of three different Virginias, sweetish Black Cavendish, fragrant Burley and a fabulous aroma of Orange and Honey, with an added touch of the all time favourite Vanilla flavour. Specially blended for both taste and aroma.*

Review: The aroma from the tin is wonderful mixture of nuts & orange. The tobacco is nice and fluffy and lights well staying lit to give a full flavoured but mild smoke. The orange flavour is the dominant note in this rich aromatic to the bottom of the bowl.

Strength:



Flavour:



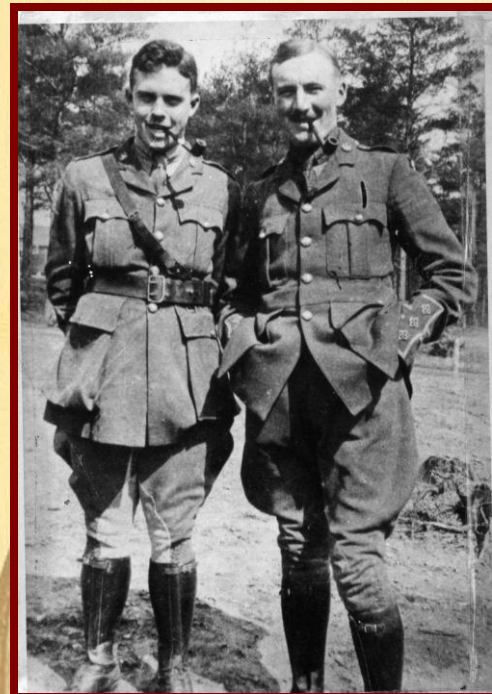
Room note:



The Lovat



The long slender shank of the Lovat extends gracefully and in perfect proportion, like the fingers of a lady of distinction. Bowl shape may vary, but the billiard is the most common for the Lovat. Although appearing less robust than a straight billiard, make no mistake, when the short stem is clenched in a determined jaw the Lovat is more than capable of stating a Chap's intentions – see below.



"The value of tobacco is best understood when it is the last you possess and there is no chance of getting more."

Bismarck

Pipe Babe of the month

Wow! Carmen gives the Churchwarden a sound thrashing. A Chap could be forgiven for not paying appropriate attention to stuffing his bowl if Carmen popped round to inquire about a source of ignition...



Dunfermline Beer festival review, 6th October 2012

It was pish. The only saving grace was the vast quantity of intoxicated MILF staggering about – easy prey for all the bounders, cads and other town-dwelling ruffians present at this appalling event.

KPC Notices

A bumper Halloween issue for members and readers alike this month. Thanks for to all contributors for correspondence etc.

KPC t-shirts still available from the Editor at the bargain price of £12-99.

Any letters to the Editor or other correspondence should be addressed to:

The Editor
The Kearvaig Pipe Club
Kearvaig
Cape Wrath
BR1 AR5

Or electronic communication to:
kearvaigpipeclub@btinternet.com

Coming In the next edition of Briar & Bothies:

- ✓ *Pipe of the month*
- ✓ *Tobacco of the month*
- ✓ *Chap's corner*
- ✓ *Clashgour review*
- ✓ *Curiously shaped pipes*
- ✓ *Famous pipe smoker*
- ✓ *How pipes won The Battle of Britain*
- ✓ *Pipe Babe of the month*

