I. MEAD AND MEADMAKING


II. HONEY


III. OTHER RESOURCES WITH SECTIONS ON MEADMAKING


IV. HISTORICAL SOURCES


Lady Arwen Evaine fert Rhys ap Gyynedd. *The Compleat Anachronist Handbook of Brewing*  Number 5, March 1983. (Available through The Society for Creative Anachronism, SCA Marketplace, P.O. Box 360789, Milpitas, CA 95036-0789)

Hieatt, Constance B., and Sharon Butler. *Curye on*

A translation is also available on the web at http://www.cs.bu.edu/students/grads/akatlas/Buch/buch.html

Major, Charles Tidmarsh. An Edition of Reynolds MS 1. Diss. U. of Georgia, 1999. Fourteenth century English manuscript which includes a collection of Middle English household and medical recipes as well as a recipe for mead and metheglin. Parts (including the mead recipe) are available at http://www.uab.edu/reynold (note -- this is probably a dated URL -- try a google search).

Marc Shapiro. Alcoholic Drinks of the Middle Ages Number 60, March 1992. (Also available through the Society for Creative Anachronism, see above)

Note -- there is a bibliography for Medieval/Rennaissance brewing and vinting available at http://www.pbm.com/~lindahl/brewing.html
Many of these texts have sections on meadmaking.

V. GENERAL INTEREST


Mark Edward Lender and James Kirby Martin. Drinking in America: A History


VI. WINE AND WINEMAKING REFERENCES


Pascal Ribereau-Gayon, et. al. Handbook of Enology Volume I: Microbiology of


VII. ARTICLES


C. L. Stong. “The Amateur Scientist” Scientific American vol. 227, no. 3, September 1972. (This column features a lengthy reprint from one of Roger Morse's publications on meadmaking)
