

Oologah Informer

Oologah Church of Christ, Oologah, Oklahoma
January 1, 2012

Address:

P.O. Box 527
Oologah, OK 74053

Phone Number:

918-443-2025

Meeting Place:

Hwy 169
South of Oologah

Schedule of Services

Sunday:

Bible Study 9:30 am
Worship 10:30 am
Worship 5:00 pm

Wednesday:

Bible Study 7:00 pm

Evangelist:

Vance Smith

TV Programs :

Sunday 7:30 am
SEARCH Program (TV
47/Cable 7)

Website:

www.oologahcofc.org

Beverage Alcohol

Fermentation vs. Distillation Part 3

By Louis Rushmore

Fermentation

Alcohol Use Is Abuse!

Before the advent of widespread *distillation*, alcoholic beverages were the product of *fermentation*. Even so, widespread distribution and commercialization of alcoholic wine did not occur until popularized by the Greek civilization. Likewise, the Roman Empire fostered the growth of that industry by planting vineyards in Europe and North Africa.

Wine production dates from at least the earliest known history. Perhaps the earliest vineyards were cultivated between 6000 and 4000 BC, and wine was known by 3000 BC in Mesopotamia. The ancient Egyptians produced wine, but the ancient Greeks first developed viticulture, or the cultivation of grapes, on a commercial scale. ("Wine," *Encarta*)

Distillation is one method to preserve the grape from souring. As addressed elsewhere in this series, grape juice also can be preserved in a number of ways from souring before it ferments. In Palestine, especially before the introduction of *distillation* there, it was common to take measures to preserve the grape juice before it fermented. “It is easier and takes less effort to keep grape-juice from becoming alcoholic wine than it is to make it into alcoholic wine!” (McGuiggan, “1”). Distillation, as cited below, is merely one way of preventing spoilage of grape juice.

Ethyl alcohol (the substance that makes you drunk) and carbon dioxide are produced during a chemical reaction called fermentation, which occurs when water, heat, sugar, and yeast are present. All fermentations—beer, cider, wine, and hard liquors—contain ethyl alcohol. The only difference is that hard liquor has been distilled to remove water, sugar, or other diluents. Hard liquor therefore has a higher percentage of alcohol per volume. In beer and wine, trace elements of yeast and other organisms can sour the liquid. In the case of distilled spirits, however, once the liquor is bottled, it will not change over time. As a result of distillation, all living things—such as yeast and bacteria—have been removed, so liquor will not sour. (Harrington)

Conclusion

“...[T]he much more potent fortified wines and distilled spirits of the twentieth century were unknown until relatively modern times” (Jeffcoat 27). Due to the late date of the development of the process of distillation, alcoholic drinks known in biblical times were apparently moderately composed of alcohol by contemporary standards. Alcoholic content of such drinks anciently was limited to the amount of alcohol produced through the natural process of fermentation. **Even were one to grant that the Bible does not prohibit the ingestion of alcohol and only condemns drinking to excess or drunkenness, appeal cannot be made to the Bible for permission to drink the more potent variety of alcoholic beverages commonly**

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News & Notes

Visitors

We would like to extend our welcome to you. If you have any questions, please feel free to ask. Also, please fill out a visitor's card located in the pew in front of you.

Please remember in your prayers:

Ed & Barbara Coats, Ruth Corbett, Allen & Joyce Cash, Mary Ann Haugh, Patrick Brown (cancer treatment), **Steven Andrews, Dan & Mary Ann Haugh's Granddaughter**, and our **military forces** throughout the world.

Second Sunday Fellowship

Please remember that next week is our monthly fellowship luncheon. Please feel free to stay even if you were not able to bring a dish.

Men's Business Meeting

The men need to meet the first Saturday in January to discuss the 2012 budget and other line items. We will meet at 8AM at the building and donuts and coffee will be served.

Guest Speaker

Brother Russ Earl will be here on the evening of January 1st to try out for the open preacher's position.

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available today. To drink today's alcoholic beverages, fortified with alcohol through distillation, clearly violates divine injunctions against alcohol, despite claims by some for divine tolerance toward alcohol.

Calendar of Events

January 2012

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5 Judy Winkle's Birthday	6	7
8 Fellowship Meal Duncan's Anniversary	9	10	11	12	13	14
15	16 Ross Swearingen's Birthday	17 Doris Potts Birthday	18	19	20	21
22	23	24	25	26	27	28
29	30	31				