



Malted Barley Appreciation Society

April, 2000 Newsletter

Colorado in Connecticut

by BR Rolya, Contributing Editor

On the last weekend of winter Bob and I took a trip to combine nature, exercise, and - of course - beer. A friend had loaned us a car for the weekend so we went to upper Westchester to go hiking in a state park (which we found last summer while combining a bike ride with a Belgian beer tasting in Katonah). Since we were only 20 minutes outside of Danbury we headed to the **Colorado Brewing Company** for liquid refreshment and an early dinner.

The CBC is one of those places that perfectly illustrates the old adage of "don't judge a book by its cover". After pulling into the parking lot in a modern strip mall-like area,



we entered a cavernous space which was somewhat lacking in atmosphere (not counting the moose and buffalo heads festooned with a few St. Patrick's Day decorations). The brewpub has a large dining room and bar area and then an even larger (and dark) dining area with an open kitchen and a view of the brewhouse and fermenters.

We assumed that Paul Saylor's beers would be good, but we were not prepared for the exceptional quality of each beer; and given the bland interior, we thought that the menu would tend towards burgers and buffalo wings. We were surprised to find an extensive and interesting menu and even more surprised by the caliber of the food.

We started with **Rupert's Big Nose Brown** and a **Sweet Time Pilsner**. The brown had a distinct Vienna/caramel malt nose and this clean Vienna malt flavor came through in flavor as well. This beer was

nice and crisp with low hop bitterness in the finish. There was only a hint of a typical "brown" flavor and while it was listed as an ale, it had a clean lager character and became fairly chewy as it warmed.

Although the pilsner started out as a hazy gold (it's unfiltered), it cleared up as it warmed. The aroma was floral and hoppy (becoming even more aromatic as it warmed) with some DMS and sulfur. This beer was full-bodied with a nice malt character although it could have used a touch more malt. The malt was complemented by lots of hops in the flavor and a pleasantly bitter finish.

After our starting pints, we moved on to a sampler of the rest so that we could choose our second beers. The **Gorgeous Blonde** was not as lightweight as one would expect. It did have a lighter flavor than the pilsner, but this clean, dry beer did have a good dose of malt, a faint flowery flavor, and a lingering corn flavor. Initially we didn't detect much bitterness, but this increased as the beer warmed. The aroma was very sulfury (yet fruity) with some corn, some grain, and a faint perfumey note.

The **Red Rocks** (our bartender's favorite) had a big perfume aroma like a musky gardenia which was not unpleasant. This clean beer had a distinctive ale character and a toasty, biscuity malt flavor. There was a good balance between the malt and hops, with just enough initial bitterness to wake the tongue.



Moving down the line of samples, we were impressed by the clean and bold flavors of all of the beers but nothing had prepared us for the **Tranceporter**. This beer had an unbelievable molasses aroma and if you closed your eyes you'd think that

you were about to take a sip of a malt milkshake made with coffee ice cream. This very unique beer was incredibly drinkable, full of character, yet still quite clean. A little bigger than a porter yet smaller than a stout, it had a rich, rich flavor without being overdone.

MBAS Newsletter is published almost monthly by the

Malted Barley Appreciation Society

58-07 Metropolitan Avenue
Ridgewood, NY

Kevin Winn, President
Lucy Zachman, Secretary
Jim Simpson, Treasurer
Andrew Schlein, Newsletter Editor
B.R. Rolya, Contributing Editor
Dan Shelton, Corporate Contributing Editor

Inquiries and requests for copies should be directed to the editor at aschlein@bellatlantic.net


The next beer was also quite amazing and was like a big brother of the porter. The **Black Strap Stout** had a gorgeous aroma, similar to a coffee candy, a Manhattan Coffee Soda, or a very sweet cappuccino. It was very malty - like the porter - but with more roast. Yet there was just enough roastiness to make this a verry smooth and focused stout. There was no serious bitterness and it wasn't huge in body but it was still substantial and gained a toffee note as it warmed.



Finally, we tried the **Hattrick IPA**. This American IPA had a big citrus/grapefruit nose with a hint of something else that we couldn't place. The attractive hop aroma was slightly perfumey and really lasted. The hop flavor was very dominant up front but there was a low bitterness in the finish. There was a good malt character behind the hops which finished in a touch of graininess.

As for the food, the menu offered a range of items from appetizers to salads and sandwiches to full en-

trees. On the bartender's recommendation, we tried the crabcakes (which I never eat north of Maryland, but these were exceptional) and also had a goat cheese and vegetable quesadilla. The interesting looking entrees were in the mid-price range and if they're as good as our appetizers, they'll be worth the money.



22 BEERS ON TAP
2 BEER ENGINES

WHERE THE GOOD BEERS ARE!!
 125 Bedford Ave.
 Brooklyn, NY 11211
 718-384-8494
 (1 Train Stop on the
 L' Train from Manhattan)

While the atmosphere is lacking, the beers and food of the CBC definitely call for another visit! Our bartender was very friendly and helpful and seemed genuinely interested in our opinions of the beer. She was also able to make good beer recommendations for inexperienced customers and was willing to offer free samples. While we miss having Paul in Manhattan, we congratulate him on a job well done!

Last Month's Meeting

Our guest at the March meeting was Brooklyn Brewery's inimitable Brewmaster, Garret Oliver. Garret spoke about his recent experience across the pond. He was visiting Jim Burroughs at the Brakspeare Brewery in Henley-on-Thames, west of London. Brakspeare was founded in 1779 and some of the currently used equipment dates back to 1908.

The purpose of the visit was to brew an American beer in a British brewery. The result was Brooklyn Bridge Bitter. BBB was made with Maris Otter and crystal malt; hardened water; Wilamette, Cascade, and Chinook hops. Garret used pure Cascade hops for dry hopping to produce the classic American aroma. The ale was brewed in early February and was released on the 23rd. Apparently, the brits took quite well to the American interloper as the entire run was gone in a matter of weeks. Mark Dorber of the White Horse (and friend to MBASers on holiday) spoke highly of the brew - and that's good enough for us.



Brakspeare's brewer will be visiting Garret in Brooklyn later this year to complete the matched pair of beers. He will brew a British beer in an American brewery. Needless to say, we look forward with eager anticipation to being able to sample Brakspeare in Brooklyn.

Garret went on to discuss his experiences as a judge at the Brewing Industry International Contest, but the dog ate my homework and I have no other notes on this topic. Apologies to Garret.

Belgian Trip Notes – Part 3

By Bill Coleman

Monday, October 18

Before we headed out of town, we went to 2 beer stores in Antwerp, and stocked up on some interesting beers, some glasses, and even 2 baskets to pour the beers in.



The next day, it was time to drive to Ostend. There were supposed to be 3 excellent beer bars there, all a short walk from each other. We had already been warned that 1 of them had changed policies, and was

no longer any good, but we felt good about the other 2 as we began our long, long drive to Ostend. We sampled a little K-8 in the drive (hey, should I remove this part from the article, so people won't think bad things about us) and finally arrived. Well, it turned out that the second place was closed for the day! Oops! Okay, so we had to wait for our final choice to



Warren and John survey the Ostend open so we walked to the third place joint, ESP, and it did, indeed, have a pretty modest selection.

Gordon's Highland Scotch (Bill). A repeat, but my first glass.

Lefte Radieuse (John).

Rodenbach (Warren).

Okay, after that, we were finally rewarded: the Bottelje (Little Bottle) was an absolutely superb bar, with big, comfortable couch seats, a huge list, including an outstanding selection of authentic lambics. But first, we split a big beer:

N'Ice Chouffe 1997 (all of us). Delicious, malty smooth.

St. Louis Fond Tradition Gueuze (Bill). The quite authentic, hard-to-find version of this beer. Actually, it was a little too authentic! There was a harsh, astringent quality, that made this not to easily drinkable. Anyway, it was still interesting.

Girardin Gueuze, unfiltered (Warren). A well-balanced, sharp Gueuze.

De Troche Fond Tradition Gueuze (John). An excellent, smooth, and authentic Gueuze.

Still Nacht 1996 (?).

Gouden Carolus (?). Very well aged; nice sherry notes.

Brigand Xmas 1998 (?).

Ter Dolen Dark Double (?)
(a repeat from 24 hours).



Warren and Bill in front of an Ostend store with a familiar name.

De Neve Gueuze. Another traditional lambic from a usually more-commercial producer, in this case Timmerman's Belle-Vue. Very good; I brought some bottles back to sample.

St. Islebad Tripel (Bill?). Interesting beer, but not as good as Pierre Rajotte thinks.

This place had a well-reputed restaurant next door, but it wasn't open that day. So Warren and John ate at a mussels place, and I found some Pizza place to eat at (I know, I'm not a food geek, just a beer geek, I'm sorry!)

Anyway, at this point, we had to drive back to Antwerp, for a final visit of the (5) *Kulminator*. It took a while to get there, and so we didn't get to sample as many as we would've liked, but they were damn good beers! The list:



Warren pours Gale's Prize Old Ale

Greene

King Strong Suffolk 1978 (Bill). An delicious, subtle, complex beer.

Gale's Prize Old Ale 1982 (Warren). An amazing sample, flat, but with great sweet-sour and sherry flavors.

John Courage Imperial Stout 1983 (John). A repeat, but how can you refuse a beer like that?

McEwan's Christmas Ale 1985 (John). Malty, well-aged Scotch ale.

Worthing White Shield 1978 (Bill). I actually ordered this thinking it was another beer—I wouldn't have ordered a 21 year-old session beer! Nevertheless, it was quite good, obviously well-cared for, if past its prime.

Traquair House 1984 (Warren). Very delicious. No detailed notes.

Unfortunately, they had to close the doors then; so that was it for the Kulminator, and that was our final night in Antwerp.



John with McEwan's Christmas Ale (1985).

Tuesday, October 19



Inside the Brouwershuis.

The next day, we drove north to the Brouwershuis in Baarle Hertog, which, though you have to cross the Dutch border to get to it, is actually part of Belgium. There was a beer store there with a tasting room. It was quite larger and more impressive than I had inspected. There was a huge back room for club meetings (hey, if we want to do a real field trip....). Anyway, in addition to laying in a nice stock of bottles to take home, we tried the following beers:

St. Bernardus #6 (?).

Het Kapittel Abt (a repeat) (?).

Wets Gueuze (Bill?). No longer made—balanced, and smooth. Quite delicious. I forgot that I ordered it here, and looked hard to find a bottle in other places later on.

Paulus Oud Bruin (?).

Chapeau Banana (John).

Affligem Dubble 1991 (?) Quite good.

After that, we had to do some driving. We passed one other beer distributor down the street in which I picked up some Ichtegem and a few Dutch beers. The Ichtegem, which we sampled, was a very extreme version of a Flanders Red, with strong vinegary notes, which means it was very much to my taste!

It was a long drive to Brugge. Finally we arrived there. Our first stop was Garre, where we got Bob his glass.

Brugge Trippel (a repeat) (Bill?).

Blanche de Brugge (Warren?).

Maredsous 8 (John?).

Gulden Draak—another repeat (Bill).

Garre Tripel (Warren).

De Troch Gueuze (John).

John and Warren went to an intensive beer-and-food multi-course meal at Den Dyer. I don't have notes for the beer they had there. It was a little pricey for me to get my money's worth of food, so I decided to stop at a place called "De Tony's Pizza." Where I consumed:

Duvel. Another repeat Not bad for a pizza place!

I had a few more moments to kill before they would finish their meal, so I went to another bar, called Curiosa, with an interesting underground, medieval location. There I had one beer:

Orval. Great as always, and of course another repeat.

At this point, I returned to our next appointed meeting place, the Erasmus, which was also the hotel we were staying out. While sampling my beer, I heard playing on the bar stereo, for the only time on my trip to Belgium, music from my favorite Belgian musician, the expatriate gypsy guitarist, Django Reinhardt. It was fitting accompaniment to the beer I was drinking; much more suitable than the crappy 70's and 80's American pop music many of the bars play.

Westmalle Dubbel (on draft). A repeat.



Next beer, I ordered a Abbey de Moinette, but I got a Curvee de l'Hermitage by mistake—what a mistake! This was a vintage 2-3 year old beer, with delicious and smooth malty and sherry flavors.

After that, we went to the Bruges Beertje, where we had the following beers:

Vlammse Bourgoyne (part of a Flanders red trio).

Vichtenaar.

Detergems.

Saison Dupont.

Girardin Kriek.

*Hibernating at the
Brugge Bear.*

Felix. All three were very good. I didn't take notes to account for the subtle differences.

We found out that the other place, De Zolder, was closed Tuesdays. Oh well, back to trying more beers, and I was getting pretty sleepy at this point:

Hansen's Lambic-bottled 1987, quite delicious.

Curvee Rene-bottle-dated 1994—don't all bottles have that date? Good, as always.

Straffe Henrik - fresh and tasty.

Now it was time to get back to our apartment. Despite the fact that, as is apparent in the photo nearby, I had practically fallen asleep at the bar, when my fellow travellers got lost on the way back to the apartment, I roused myself enough to direct us there, and to a full night's sleep. I'm not quite sure how I managed.





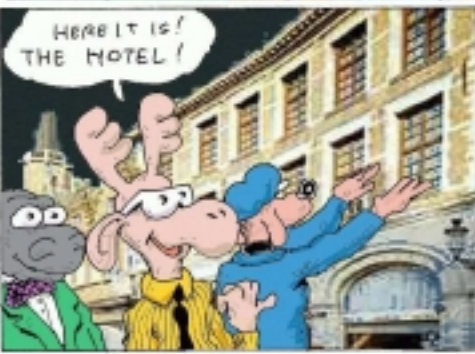
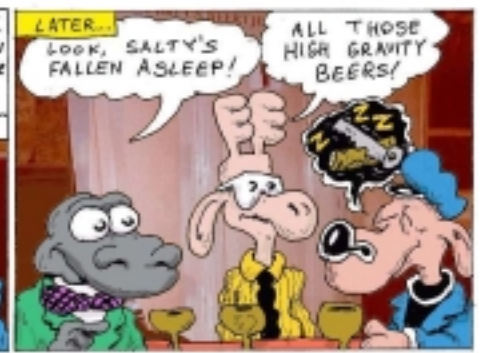
The Salty Dog Appears Often in
**The Malted Barley
 Appreciation Society
 Newsletter**

April 2000

The Salty Dog in Beerland, Part 3

By Bill Coleman

©2000



Contests and Beer Events

Apr 16 2000 - Woodbridge, NJ

N. J. 2nd Gold Medal Homebrew Comp

Entries due 3/20/00-4/7/00 with \$5 entry fee.

Contact: Keith Seguine

Phone: (732) 636-0622 -

Email: keith042@aol.com

URL: <http://www.njbrewpubs.com>

April 20, 2000 Ludwig's Garden

1315 Sansom St, Philadelphia, PA

German Bock/Weizenbock Beer Dinner

Phone: (215) 985-1525

Apr 21 - 30 2000 See site map for send-to locations

National Homebrew Competition 2000 1st Round

Entries due 4/5/00 - 4/14/00 with \$8/entry for AHA members, \$12/entry for non-members. The top three entrants scoring 30 or better in each category will advance to the second round. See webpage for details.

Contact: Gary Glass

Phone: (303) 447-0816 x 121 -

Email: gary@aob.org

URL: <http://www.beertown.org/AHA/NHC/aha2000.htm>

April 22, 2000 Sugar Mom's Church Street Lounge

225 Church St, Philadelphia, PA

Split Thy Skull V

Phone: (215) 928-8219

Apr 29 2000 - Neconset, NY

B.E.E.R. 4th Annual Homebrew Competition

\$5 entry fee; entries due 4/15-22/00

Contact: James B. Thoms

Phone: (631) 269-5833

Email: Thomsjam@email.msn.com

URL: <http://www.homebrewshop.com>

May 6 2000 - Buffalo, NY

4th Annual Western N. Y. Homebrew Competition

Entries due 4/17/00 - 4/28/00; entry fees: \$7 for first, \$5 for additional entries.

Contact: Keith Curtachio

Phone: (716) 877-8767 -

Email: goodbeer@niagarabrewers.org

URL: <http://www.niagarabrewers.org>

May 3, 2000 Altman Building

135 W. 18th Street

Microbrew Springfest 2000

Benefit for VACAMAS. Tickets \$55 in advance, \$70 at the door.

Vacamas programs for Youth is a non-profit organization founded in 1924 by a group of dedicated business people and educators. The organization is committed to enabling children of low income families to enjoy positive experiences. Over 5,000 children from the New York Metropolitan area benefit from our services.

Email: info@vacamas.org

URL: <http://www.vacamas.org>

