



Malted Barley Appreciation Society

April 2016 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

OUR NEXT MEETING

Wednesday 13th April 2016

So you want guest triple-headers? Is that a yes? Ok, in that case we have three guests lined up again, the third time this year! So, expect Olivia Cerio of Empire Brewery (rescheduled from January), Shane O'Reilly of Sly Fox Brewery, and Merlin Ward of Wartega Brewing (a new Brooklyn start-up) as our guests this month.

MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

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MARCH MEETING RECAP

by Alex Hall



Left to right: Katarina Martinez, Jon Kielty, Kyle Hurst, Jeff Wells.

What was planned to be 'just' a double-header turned into another triple-header, unbelievably for mid-March being held in Mugs' back yard as the weather was unseasonably warm. Kyle Hurst of Big Alice Brewery and Jeff Wells, sales manager of Global Brewers Guild, were augmented at the last minute when your president tracked down Katarina Martinez - who is working to start up her Sunset Park located operation called Lineup Brewing.

Lineup is planned to share space with one of this month's guests, Wartega Brewing, and is housed within a distillery within the Industry City complex which overlooks New York Bay. The complex has a taproom, currently only serving spirits and cocktails, but the when the new brewery is operational Katarina's beers (and those of Wartega) will be on tap.

Katarina, first to speak, brought two homebrewed beers in tiny kegs. These are two of the recipes she plans to brew commercially when the single barrel brewery is up-and-running. A native of San Diego, she says she will not be quitting her day job (Product Engineer at Adobe) but will take on a "second full time job brewing". An avid homebrewer for a while, she is active in Staten Island's Pour Standards and Brooklyn's Brewminaries homebrew clubs.

The first beer she poured was 'Under Pressure', a tasty 6.2% ESB with a name dedicated to David Bowie and Freddie Mercury's 1981 duet of the same name. I found it very pleasant, balanced with some biscuity notes and a moderate hoppiness on target for the style. I feel this is going to be a big hit (please excuse the pun).

Her second beer was 'Bieryonce', an easy drinking German-style Pilsner which I again found very pleasant and quite sessionable at 5.1% (though not quite a session beer as such). It was clean and fragrant. I think I can see a theme going on here with names, recently the Staten Island Advance (SI Live) described Katarina as "The Beyonce of Beer".

The other three core beers she plans to brew commercially are a hoppy Cream Ale, a Cacao Stout, and a "juicy" I.P.A. We wish Katarina much success for the future with Lineup Brewing!

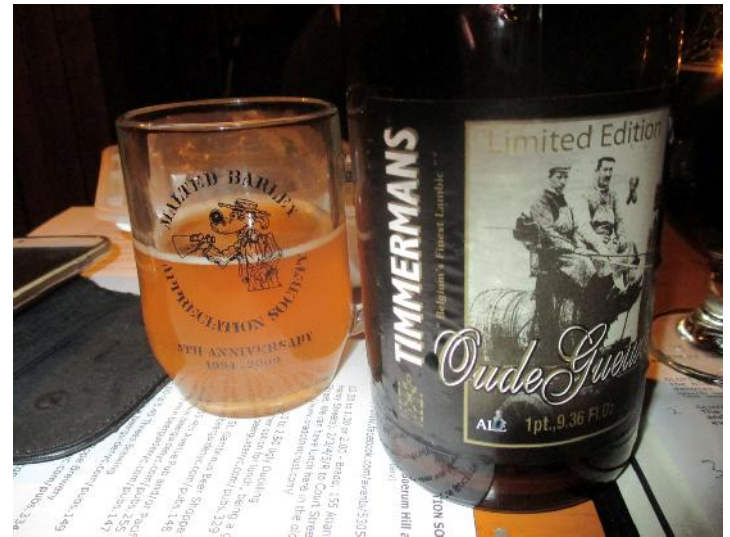
Next up to speak was Jeff Wells, sales manager of Global Brewers Guild covering the New York to Washington DC area. The Guild operates as a craft beer brand building business, and Jeff brought four beers for us to sample - the first two being gluten free brews from Brasseurs Sans Gluten, Montreal. Glutenberg Blonde, 4.5% ABV, is largely made from millet and has aromas of floral hops, lemon peel, and white pepper. It is quite refreshing, clean tasting with just a hint of bitterness and a balancing sweetness from the millet. Light on the palate at 15 IBUs.

The other gluten free beer was Glutenberg Red. This 5.0% red-brown hued ale is made with buckwheat (technically not a grain, related to rhubarb and sorrel), millet, quinoa, and chestnuts. There is caramel and dark fruits on the aroma, and hints of coffee, hazelnuts, roasted chestnuts, and bread on the palate. I found it to be easy drinking with a short finish.

His third beer to pour was Shmaltz 'He'Brew Bittersweet Lenny's R.I.P.A. on Rye' - Jim Beam rye whisky barrel aged. A whole bunch of different malts and hops went into producing this grand 10.0% ABV beer (but Jeff reckoned on 11.5% due to the barrel aging), the hops being Warrior, Cascade, Chinook, Centennial, Simcoe, Crystal, Amarillo. It was dry hopped with the latter trio. Brewed at Clifton Park, NY, this Double I.P.A. packed a punch with a complex mix of rye, vanilla, caramel, oak, and hops, leading to a long, fairly sweet finish. Rich and complex, very enjoyable.

Jeff's final offering was Timmerman's 'Oude Gueuze'. Oude Gueuze is an 'appellation controlee' meaning its label is protected. It is also known as the 'champagne of beers', especially as it is only available as a limited edition. Timmermans Oude Gueuze's special flavour derives from its time-honoured method of preparation. It is a blend of old lambic, which has been aged for three years in wooden barrels, and young lambic which ensures spontaneous fermentation in the bottle. The different lambics are carefully selected by the brewer to obtain a perfect flavour. After it has been produced, Timmermans Oude Gueuze, which is refermented for four months in the bottle, continues to improve for up

to 20 years. This one was bottled on 26th February 2014, as it needs to be aged for at least two years. I found it boldly sour, tart, acidic, as it was meant to be. This is a good beer to pair with a wide range of foods. 5.5% ABV.



Our final guests of the evening were Kyle Hurst and Jon Kielty of the excellent Big Alice Brewing in Long Island City. They brought four superb beers for us to sample. Kyle is a native of Wisconsin, and he spoke prior to serving his beers about the NYC craft beer scene in general. We were honoured to be called "the best informed beer enthusiasts' group" in the city, cheers Kyle! He continued with speculating in the future, with craft brewery buy-outs from big corporations continuing as they are, with the dystopian scenario that could possibly happen - to walk into a bar and be faced with 20 or so taps that appear to be craft but in truth none of which are. 'Crafty' yes, craft no. Goose Island, Breckenridge, Elysian, Blue Point, Blue Moon, etc., all looking like true craft but in reality are not. A bar's taps could easily even now be 100% 'crafty'. Basically, a lesson to know who you are funding - which I totally agree with. Please support true craft breweries, not sell outs or faux craft brands.

Big Alice has been going for three years now, the first year and a half or so operating from a nano 1/2 barrel system and bottling everything. The last year and a half has seen them expand to 5 barrel plant and kegging most beers. About 20% of the beers they currently brew are sold on tap at the brewery (but equating to about 50% of their income), and the other 80% going out in kegs into the general craft beer market. Over 200 different beers have been brewed since they launched, which is very impressive.

The first beer poured was S.M.A.S.H. Saison. The acronym in this case is not the usual 'Single malt, etc.', but "State malt, etc." as this was one of the special beers for NY Beer Week brewed with NY State sourced ingredients. At 4.2%, this can only be described as a delicious session saison.

Secondly, we were treated to 'The LIC Native'. Bizarrely described as a 'White Coffee Stout' (6.5%), the description seemed

pretty accurate. Here we had a light bodied (pilsner malt based) and pale hued beer that drank as a stout via the presence of coffee from Native Coffee Roasters in Long Island City. It was a most interesting, innovative, and even perplexing beverage. Cold brewed coffee was put into to the fermenting vessel prior to the then unfermented beer being racked on top.

Next up was Peppermint Stout (6.6%). What sounds like a great idea most certainly was, a stout brewed with peppermint leaves and vanilla beans. Clean tasting but distinctive, this unique beer was great! An experiment that I deem very successful.

Lastly, and closing the tastings for the night, was 'Sour One', a beer that is meant to be on the opposite scale to a D.I.P.A. - coming in at just 1 IBU. This wild ale is tart and puckering in a great way, and hopefully should be seen in cans in the near future (yes, wild ale in cans!). Kyle and Jon also told us about other beers they brew, namely 'Jalapeno Rye' and 'Date Night, Bro?', the latter of which came from an encounter late at night in a laundromat where cops were looking for someone and caustically remarked on Jon and his other half being there when they could have been somewhere a little more romantic. Got to laugh at that one...

MBAS BOERUM HILL CRAWL REVIEW

by Alex Hall

I didn't take notes, but here is a brief summary of our crawl around the Boerum Hill area of Brooklyn on Saturday 12th March. Starting at Brado, only three of us were early enough for the start. This is the former Brooklyn waterfront Ale House space on Atlantic Avenue just west of Clinton Street. Here there is fine thin crust pizza, highly recommended, and a fairly decent tap list. <http://www.beerguidenyc.com/pubs.343>

Next was Ugly Duckling, a fairly new gastropub a short way down Smith Street - again with great beer on tap. The name comes from the building's former incarnation as a windowless MTA utility plant. Though the crawl was never a crowd at any time, people started to join from here. <http://www.beerguidenyc.com/pubs.329>



A half mile or so walk down Atlantic Avenue brought us to the always excellent St. Gambrinus Beer Shoppe. With 16 craft beer taps and 215 or so craft bottles and cans, this is a major beer destination. Hosts Ray and Heather are always welcoming, and certainly pick some outstanding beers to feature at all times. <http://www.beerguidenyc.com/pubs.148>

We then headed east briefly towards the somewhat ugly Barclays Center before turning right on 4th Avenue, and a few blocks down was 4th Avenue Pub - <http://www.beerguidenyc.com/pubs.255> - where there are about 25 craft beers on tap and 50 in bottle, some rare. On the same block is Pacific Standard - <http://www.beerguidenyc.com/pubs.147> - with a west coast theme. The group was split here, or did both if quite fast.

Now for the brewing places. Threes Brewing on Douglass Street is a great brewpub five minutes walk down the road which interestingly has a 'pop-up' kitchen that rotates every few weeks with different chefs from established NYC restaurants. The beer is solid, and they feature guest craft beers also. <http://www.beerguidenyc.com/pubs.149>

Strong Rope Brewery was next, four blocks down the road. Owner-brewer Jason Sahler was our guest at the February meeting, and his beers always impress. He rarely brews the same recipe twice, and has an ongoing series of S.M.A.S.H. beers called 'Falling Squirrel' - each is numbered and brewed with a single malt and single hop variety. <http://www.beerguidenyc.com/pubs.334>

Last stop of the night was the old faithful for the area - Mission Dolores. Although just across 4th Avenue, we were technically now in Park Slope. Never mind the boundaries! <http://www.beerguidenyc.com/pubs.162>

Many thanks to everyone who participated in that day's crawl, I hope you all had a great time! Watch this space for more crawls from the Malted Barley Appreciation Society.

LOCAL BEER NEWS

Only selected items will be listed here, for beer bar and brewery news check out <http://www.beerguidenyc.com/news.php> - and also <http://www.gotham-imbiber.com>.

Cardiff Giant in Clinton Hill opened on 23rd March featuring 12 taps strictly pouring New York State brewed craft beers, mostly interesting ones. It is under the same ownership as Bar Great Harry, etc. The location is Myrtle Avenue and Clinton Street, almost next door to Putnam's Pub and Cooker. <http://www.beerguidenyc.com/pubs.345>

As Is NYC has opened in Manhattan on 10th Avenue at West 50th Street. 20 taps pour a good selection of craft beers. <http://www.beerguidenyc.com/pubs.344>

FUN ANAGRAMS

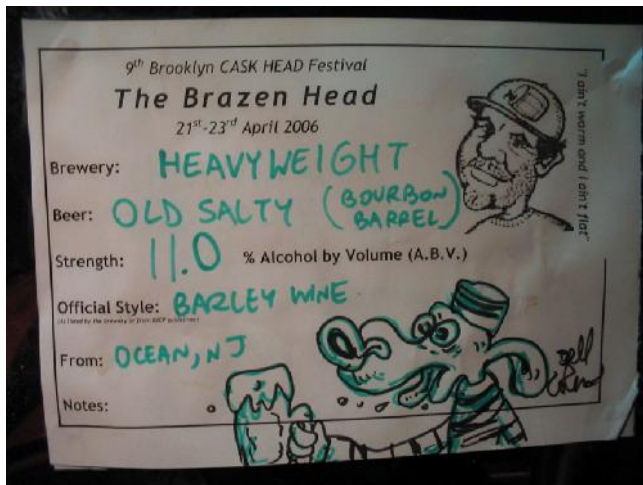
by La Hex All

These are all names of NYC craft beer destinations, 1-10 are located in Queens; 11-20 are located in Manhattan. All are listed (at the time of writing) on <http://beerguidenyc.com/> - where there is more than one similarly named branch the generic name is used without the specific location. Note that 'The' has been omitted where relevant, for instance a bar called 'The City of Trumpton' would have an anagram comprising of the letters of just 'City of Trumpton'. Answers are at the end of this newsletter.

Brought to you by the PREDOMINATELY STEREOTYPICAL ABACI.

1. WRECK NORWAY BOY CAMPAIGN
2. SQUEAL WINE FEE
3. ASS BARN BORE
4. BARBARIAN STORE WEED
5. I CLEAR BIG GIN WEB
6. FLOOR HOSTILE ENTHUSIASTS
7. JEB EPIC CLOT ERR
8. AIRCRAFT OATS
9. WE QUACK KNISHES
10. MICE SHUNT GERBIL SETS
11. RAM EGG INN
12. HEADMASTER ALSO EMU
13. DOWN FOOD JOURNEYS
14. FOUL NORTHEASTER AWE
15. ELF BORROWED
16. IT PARROT ALE
17. UMBRELLA CHIP
18. PILLAGE
19. WALRUS GLUE
20. THERMAL TUN

TEN YEARS AGO REMEMBERED



No prizes for guessing where Bill Coleman was.

The April 2006 MBAS newsletter reviewed our Williamsburg bar crawl of 25th March. We zig-zagged around, calling at Mugs Ale House, Spike Hill (now closed), The Levee, Matchless, Harefield Road, Barcade, and Spuyten Duyvil. Read the full report in our archives at <http://hbd.org/mbas/pdf/apr06.pdf>.

EARLY SUMMER 2015 VISIT TO ENGLAND – PART 1

by Alex Hall

Each year I find myself in the U.K. for a number of weeks, primarily to put together the most interesting beer menu possible for Glastonwick (a cask beer and music festival which I co-founded with two friends back in 1996, named with a nod to the much bigger Glastonbury Music festival). After the event is over (and after some recovery time), it's time for a proper vacation with my lovely wife Felice. Dusting off my notebook, here are some highlights from last year's expedition. All beers summarised were cask-conditioned unless stated otherwise, and nothing was consumed in less than a 10oz pour.

FRIDAY 24 APRIL 2015

I (sadly alone – to be away from Felice for five weeks!) took an overnight flight to London Heathrow, landing early on a Friday morning. The London Underground ('Tube') took me to London Bridge, where at this point my thirst badly needed slaking.

London SE1 - Barrow Boy and Banker

Butcombe 'Adam Henson's Rare Breed P.A.' 3.8%

This was only a brief resting place because I was hauling a huge suitcase and hobbling along with a bad foot. From London Bridge Station, I headed east by suburban train to Bexley on the Greater London-Kent border. About a 10-15 minute walk or stagger away, on this weekend only, could be found the CAMRA Bexley Beer Festival. Needless to say a few cask ales were imbibed to shake off the effects of the flight.

Bexley, Greater London - Bexley Beer Festival

Firebrand 'Black Saison' 5.0%

Bexley 'Black Prince Porter' 4.6%

Pennine 'Ale Storm' 4.2%

Clarkshaw's 'Hellhound I.P.A.' 5.5%

Charnwood 'By George' 4.6%

Privateer 'Red Duke' 4.8%

The Bexley Porter was from a new local brewery, just months old. The Clarkshaw's was an unfiltered, vegan beer which I unfortunately found a bit muddy. I would normally have stayed longer, but needed to get down to Brighton (65 miles away from Bexley) to find the person with the keys to where I was staying. So, it was back to London Bridge to change trains.

London SE1 - The Rake

East London 'White Night Wheat Porter' 4.5%

Brighton, East Sussex - The Evening Star

Oakham 'The Kraken's Ink' 6.8%
Dark Star 'American Pale Ale' 4.7%
Dark Star 'Festival' 5.0%

The East London beer was very strange, I judged it as a failed but eccentrically eclectic experiment. The two Dark Star beers were as superb as always, the A.P.A. being very quenching and true to style while the Festival is a King & Barnes 'Festive' clone.

For over the next month, I was busy putting Glastonwick together - so I won't bore you with revisiting the same places and beers multiple times but will mention the highlights whenever I escaped the chains of the laptop...

SUNDAY 26 APRIL 2015

I was keen to try both a new local micropub (one of several in the area) and a recently liberated free house in Southwick, near Glastonwick's original home (hence the name).

Southwick, West Sussex - The Schooner

Heavy Industry 'Nelson's Eye' 4.5%

Shoreham-by-Sea, West Sussex - The Old Star

Rockin' Robin 'Robin RedBest' 4.0%

Shoreham-by-Sea, West Sussex - Duke of Wellington

Hastings 'Slovenian Indian Brown Ale' 6.5%

Heavy Industry Brewery is located in Wales and is quite uncommon in Sussex. The Old Star is the micropub located in a small portion of the long-closed Star Inn, while the Duke of Wellington is a former Dark Star tied house who generously sponsor Glastonwick annually. There are plans to make it into a brewpub. All these places would be regular spots to find me over the next month, so I'll skip the superfluous listings.

MONDAY 27 APRIL 2015

The next day saw me take the laptop up to the historic town of Lewes, home of Harvey and Sons Brewery. The town is very rich in culture - and cask beer. But before that was a brief stop in a J.D. Wetherspoon pub hoping their Sixpoint collaboration would be on. It was, yes!



Brighton, East Sussex - Post and Telegraph (JDW)

Adnams / Sixpoint 'Make It Rain' 5.0%

Lewes, East Sussex - The Gardeners Arms

Harvey's 'County Town Easter Ale' 5.0%

Blackjack 'The O.C.' 5.0%

Downlands 'CAM-RAA Two' 6.1%

Dark Star 'Six Hop Ale' 6.5%

Lewes, East Sussex - The Snowdrop Inn

Siren / Hill Farmstead 'Love of Work' 3.6%

Burning Sky 'Plateau' 3.5%

Oakham 'Black Hole Porter' 5.5%

Lewes, East Sussex - The Volunteer

Harvey's 'Best Bitter' 4.0%

Lewes, East Sussex - The Lewes Arms

Fuller's 'Gale's H.S.B.' 4.8%

Lewes, East Sussex - The Brewer's Arms

Tring 'Mansion Mild' 3.7%

Outstanding 'Ultra Pale' 4.1%

Lewes, East Sussex - The Black Horse

Old Dairy 'Red Top' 3.8%

Bedlam 'Benchmark' 4.0%

Brighton, East Sussex - Hobgoblin

Firebird 'Pacific Gem' 4.2%

Brighton, East Sussex - Prince Albert

Burning Sky 'Aurora' 5.6%

Brighton's bus company names most of their vehicles after deceased local celebrities. After closing time, I was delighted to find the last number 6 of the evening (which I was going for anyway) was the one bearing the name of my late close friend and Glastonwick co-founder Roy Chuter. How about that for luck! Roy was well known locally as being one of the few people actively campaigning to save Brighton's football (soccer) team, and his tireless efforts paid off ultimately with a new stadium being built. Roy was also managing the Duke of Wellington, Shoreham-by-Sea, a few years ago - where he did a top job in curating the beers.

<http://history.buses.co.uk/history/fleethist/475rc.htm>

As for the beer notes that day, I was very lucky to get the County Town Easter Ale. This was a one-off small batch seasonal beer with strictly limited supply to the best pubs in Lewes, the County Town of East Sussex. The Blackjack was a delicious American Pale Ale, while the Downlands was a silky porter that was very enjoyable. I was pleased to have found the second US brewery collaboration of the day at the Snowdrop - especially being with Hill Farmstead. Burning Sky is a brewery name that has achieved cult status in a very short time, opened and run by long-time Dark Star head brewer Mark Tranter in a nearby village.



The frequently visited Evening Star (though not this day), and a bus named Roy.

THURSDAY 30 APRIL 2015

This was the trade day pre-opening session of a new Hove micro-pub, where I got to meet the owners and several brewers from the area - very handy for talking about what they could provide for the festival.

Hove, East Sussex - The Watchmaker's Arms

Downlands 'Devil's Dyke Salted Caramel' 5.0%

Brick House 'Requiem' 4.0%

Brighton Bier 'Top Notch I.P.A.' 5.0%

Windsor and Eton 'Guardsman' 4.2%

Brighton, East Sussex - The Evening Star

Milk Street 'Funky Monkey' 4.0%

The Downlands was a tweaked version of their regular Devil's Dyke Porter, the salt and caramel being modest but certainly there. Brick House, nothing to do with the brewpub of the same name on Long Island, is a tiny 60 litre nanobrewery in the northern outskirts of Brighton which brews one firkin a week - with the bit that's left over in the FV being hand bottled. I was lucky to find that, and also meet the owner-brewer there.

WEDNESDAY 6 MAY 2015

Skipping over almost a week, it was time for a visit to my old friend Nick Little's micropub in Worthing and a new brewpub in that town. The casks in the Brooksteed constantly rotate and never appear more than once ever. In the evening, I watched a friend's band rehearsal and was in charge of bringing the beer (cask beer in growlers).

Hove, East Sussex - The Watchmaker's Arms

Bristol Beer Factory 'Malz' 4.9%

Worthing, West Sussex - Brooksteed Ale House

Pixie Spring 'Golden Pixie' 3.8%

Hopcraft 'Azacca' 5.1%

Wantsum 'Imperium' 4.0%

Canterbury 'Foundry' 4.1%

Worthing, West Sussex - Alehouse and Kitchen

Alehouse 'Ten Bells' 4.0%

Worthing, West Sussex - Sir Timothy Shelley (JDW)

Oakleaf 'I.P.A.' 5.5%

Brighton, East Sussex - The Gladstone

360 'West Coast Pale Ale' 5.0%

Brighton, East Sussex - some music studio

Hastings 'Down Under I.P.A. No.24' 5.8%

The Hopcraft beer was brewed by the legendary Gazza Prescott who, a while ago, visited NYC to see how we do it here. I must have known him for about 22 years at this point dating back to when he was a regular at The Evening Star. So, in this case it was an old friend's beer served by another old friend in his micropub.



The tiny Alehouse and Kitchen brewing plant.

SATURDAY 9 MAY 2015

Time to take a day out to London. The popular 'Bermondsey Mile' crawl was undertaken (though not in a straight line to beat early closing times), and the day ended in style by a ride behind a 50 year old locomotive on a returning charter train. Many of these new school London breweries have looked at the US model and many don't do regular cask but do brew innovative beers and frequent collaborations - unheard of just a few years ago.

Go to <http://www.beerguideldn.com/article.php?ID=5> for a full write-up by Jezza Gray of the 'Bermondsey Mile' on the London Beer Guide website.

London SE1 - The Rake

Mallinson's 'Centennial' 3.9%

Mallinson's 'Casbalypso' 4.1%

London SE16 - Kernel Brewery

Kernel / Jester King 'Farmhouse' (keg) 3.2%

London SE16 - Fourpure Brewery

Fourpure 'Roux' (keg) 5.6%

London SE16 - Partizan Brewery

Partizan 'Lemongrass Saison' (keg) 3.8%

London SE1 - Southwark Brewing Company

Southwark 'Harvard A.P.A.' 5.5%

Southwark 'Gold' 5.2%

London SE1 - Anspach and Hobday Brewery

Anspach and Hobday 'The Porter' (keg) 6.7%

London SE1 - The Bottle Shop

Beavertown / Naparbie 'Bone King D.I.P.A.' (keg) 9.0%

London SE16 - Brew By Numbers Brewery

Brew By Numbers 'Vienna Session I.P.A.' 4.0%

London SE16 - U-Brew Brewery (brew your own)

Arbor 'Yakima Valley A.P.A.' (keg) 7.0%

London SE1 - Hole in the Wall

Oxfordshire 'Triple B' 3.7%

London SE1 - The Rake (again!)

Hawkshead 'Sundown' 4.5%

Mallinson's 'Citra' 3.8%

London E20 - Tap East

Tap East 'Chocolate Mild' 3.5%

Oakham 'Bishop's Farewell' 4.6%

Bristol Beer Factory 'Seven' 4.2%

London SW1V - Wetherspoon's (Victoria Station)

Dark Star 'Festival' 5.0%

Brighton, East Sussex - North Laine Brewhouse

Laine 'India Pale Ale' 5.0%

Starting off at The Rake for refreshment was a good idea, it was a warm day (for London) and I would be doing a lot of walking with a heavy backpack containing my laptop. Also, when I went back later to meet friends I found that all the handpumps had changed during the afternoon - bonus.

Then it was directly to Kernel Brewery which is halfway down the 'Mile', I had to start the brewery crawl there as the taproom and off-sales counter closed at 2.00pm due to overwhelming and unmanageable crowds any later. Two months later, Kernel closed their taproom altogether but the off sales are unchanged. Kernel is widely regarded as the initial splash that led to the tsunami of new London brewers doing innovative stuff. It was good to find yet another US collaboration on tap there.

A few breweries later, a monstrous Spanish brewery collaborative beer was found at The Bottle Shop – which I nearly missed as at first I didn't see an upstairs bar due to heavy crowds around the entrance. This was a very bold, barrel aged Double I.P.A. - absolutely superb.

U-Brew is a quirky brew-your-own brewing facility which has a public taproom with beers from other (commercial) breweries. A pretty unique set-up.

A Tube ride to Stratford after a couple more stops found me in the middle of a concrete Olympic wasteland – the centerpiece being one of the most hideous shopping malls I had even seen. How-

ever, looking extremely out of place at one end is Tap East, a little brewpub with some charm within the bowels of the mall from Hell. I was in Stratford both to visit the brewpub and to catch a charter train hauled as far as Wembley with a 50 year old diesel, this was running late so one beer turned into three while I monitored progress on the laptop.



The bustling, now closed, Kernel taproom.



Casks at Southwark Brewing Company.



Brew By Numbers.



U-Brew.



Tap East.

SUNDAY 10 MAY 2015

A much easier day, popping over to Worthing for that town's other excellent micropub - Anchored.

Worthing, West Sussex - Anchored in Worthing

Bartleby's 'One B.C. Summer Pale' 4.4%

Isfield 'Eitel Red' 4.2%

Ballard's 'Midhurst Mild' 3.5%

Worthing, West Sussex - The Wandering Goose

Burning Sky 'Aurora' 5.6%

Shoreham-by-Sea, West Sussex - Duke of Wellington

Dark Star 'American Pale Ale' 4.7%

Sunny Republic 'Temperance' 4.6%

Langham 'Black Swallow' 6.0%

MONDAY 11 MAY 2015

This day saw an organised CAMRA 'Bus to the Pub' day out for me and my laptop (had work to do between the festivities!). These trips are great fun and happen regularly - encouraging use of public transport to rural pubs.

Chichester, West Sussex - The Dolphin (JDW)

Langham 'Saison' 3.9%

Goldmark 'Harvest Glory' 3.8%

Chichester, West Sussex - The Belle Isle

Rudgate 'Ostara' 4.3%

Thwaites 'Magic Sponge' 4.1%

Funtington, West Sussex - Fox and Hounds

Emsworth 'Wayfarer' 4.2%

Chichester, West Sussex - Chichester Inn

Dark Star 'American Pale Ale' 4.7%

Nyetimber, West Sussex - Inglenook Hotel

Staggeringly Good 'Post Impact Porter' 5.4%

Hawkshead 'NZ PA' 6.0%

Magic Rock 'Ringmaster' 3.9%

Fuller's 'Golden Pride' 8.5%

Nyetimber, West Sussex - Bear Inn

Fuller's 'Gale's H.S.B.' 4.8%

Brighton, East Sussex - North Laine Brewhouse

Brighton Bier 'Digger's I.P.A.' 4.5%

At The Belle Isle, the Thwaites pumpclip was an actual sponge stuck to the pump handle! The rarest find of the day by a long shot was Fuller's Golden Pride in cask-conditioned form. The brewery doesn't let out too many casks of this dangerously drinkable barleywine.



CAMRA Bus to the Pubbers at Funtington.

SATURDAY 16 MAY 2015

Yapton, West Sussex - Yapton Beer Festival

Tiny Rebel 'Cereal Killer' 3.0%

Ayr 'Rabbie's Porter' 4.3%

Naked 'Depeach Mode Wheat' 5.0%

Heathen 'Heathen Honey' 5.5%

Hopcraft 'Deutch Project Mandarina' 4.6%

Lister's 'Special Ale' 4.6%

Wall's 'Northallerton Dark' 4.4%

Goldmark 'Vertigo Craft Lager' 4.8%

Lincoln Green 'Tuck Porter' 4.7%

Dancing Man 'Last Waltz Black I.P.A.' 5.3%

Barnham, West Sussex – The Murrell Arms

Fuller's 'Gale's H.S.B.' 4.8%

The local CAMRA branch, who incidentally arrange an annual group trip to NYC, always do a superb job with their annual cask festival at Yapton Village Hall. At the end, there was a bonus with a vintage bus ride back to the next village up which has a railway station.

Skipping a week when I was solidly working on the festival, I next did of interest...

SATURDAY 23 MAY 2015

Time for another visit to London to seek more locally brewed ales.

Croydon, Greater London – Green Dragon

Dark Star 'American Pale Ale' 4.7%

London SE1 - The Rake

Windsor and Eton 'Magna Carta' 4.0%

London SE15 – Brick Brewery

Brick 'Kinsale' 4.0%

Brick 'Blenheim Black' 5.1%

Brick 'Sir Thomas Gardyner' 3.8%

Brick 'Pioneer' (Key Keg) 5.9%

Brick 'Archway Steam' (Key Keg) 4.8%

Brick 'Munich Wheat Lager' (Key Keg) 4.9%

London SE22 – East Dulwich Tavern

Volden 'Vim' 3.8%

Cambrinus 'Deliverance' 4.2%

A Head in a Hat 'Tommy' 4.2%

London SE22 – Flying Pig

Belleville 'Commonside Pale Ale' 5.0%

London SW11 – Falcon

Anarchy 'Blonde Star' 4.1%

Leeds 'Gathering Storm' 4.4%

Harviestoun 'Tasman Bullet' 4.0%

Alechemy 'Starlaw Pale Ale' 3.5%

Knops 'East Coast Pale' 3.8%

Sambrook's 'Junction' 4.5%

Van Steenberge 'Augustijn Blond' (bottle) 7.5%

Brighton, East Sussex – Prince Albert

Burning Sky 'Devil's Rest' 7.0%

Another quite big day flitting around the South London suburbs was productive. The Brick beers I found to be great and duly went through all the pumps and taps. The styles, respectively, of the six I had as above: Bitter, Cascadian Dark, A.P.A., American I.P.A., California Common, and Hefeweizen. So, only one of those six was a U.K. native style, and no less than four American styles!

At East Dulwich, the 'Vim' has since been renamed simply to 'Session Ale'. Probably a good idea as, in the U.K., I would associate a brand called 'Vim' as a long-running kitchen cleaning product! Cambrinus is the name of a defunct brewery used as a brand name (or maybe even as some agreement to keep the brands going?). The actual brewery it came from is *Liverpool Organic*. A Head in a Hat 'Tommy' is a recreation of an I.P.A. recipe from the time of World War I (be aware that ABVs were drastically reduced at that time).

The Falcon, almost next door to the sprawling and hectic Clapham Junction Station, is a gem of a pub, totally unspoiled for many decades and rightfully protected as such. It is like walking back in time going through the door. The Leeds beer was a pleasant stout, while the Harviestoun was a very limited edition for that pub and a few others using hops from Australasia. The bottle I had was on sale as 'St. Stefanus Blond', but it is the same beer as the regular Augustijn (source – Ratebeer). The pub was packed and the hand-pumps couldn't get changed fast enough by overworked staff, so I ended up with the bottle to wait for my train there rather than on the bustling platform.



Brick Brewery casks.



East Dulwich Tavern casks.

That was the last day before Glastonwick that I could get out and about for enjoyment. To be continued. Part 2 of this piece next month will review the festival itself, while part 3 will concentrate on our travels after.

DATES FOR YOUR DIARY - MBAS EVENTS

Nothing planned right now as your president will be away for a while for the event below.

Not an MBAS event, but co-founded and co-run by your president, is a serious cask beer and music festival in the UK - Glastonwick (do not confuse with the Glastonbury Festival!). This will happen 3rd to 5th June 2016 near Brighton, England.

There will be over 80 cask beers on offer, of which almost all will be rare, obscure, eclectic, or unique.

See <http://www.cask-ale.co.uk/> for full details. Anyone from New York who I know who makes the effort to attend can be put on the guest list. The nearest town is Shoreham-by-Sea and the nearest city is Brighton, from where there will be a free shuttle bus. London Gatwick is the nearest airport. Public transport is easy, and Brighton is a seaside resort so has plenty of accommodation options (you can camp at the festival also). 2016 is the 20th anniversary of this unique event which encompasses the most eclectic cask beers and the most talented independent music artists (plus some radical poets) in the same environment.

Check out the 2015 festival photo album here - <http://www.cask-ale.co.uk/glastonwick2015.html>.

FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

Beerhear - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

Craft beer podcast hosted by Jimmy Carbone.

The Gotham Imbiber - <http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

A New York Beer and Pub Guide -

<http://www.beerguidenyc.com/>

Over 300 NYC beer destinations with multiple search options.

BrewYorkNewYork - <http://brewyorknewyork.com/>

Local craft news by Chris O'Leary

FUN ANAGRAMS - ANSWERS

1. ROCKAWAY BREWING COMPANY
2. ALEWIFE QUEENS
3. BARONESS BAR
4. ASTORIA BEER AND BREW
5. BIG ALICE BREWING
6. FOREST HILLS STATION HOUSE
7. LIC BEER PROJECT
8. ASTORIA CRAFT
9. QUEENS KICKSHAW
10. SINGLECUT BEERSMITHS
11. GINGER MAN
12. AMSTERDAM ALE HOUSE
13. JONES WOOD FOUNDRY
14. WATERFRONT ALE HOUSE
15. WORLD OF BEER
16. PROLETARIAT
17. HARLEM PUBLIC
18. PIGALLE
19. AUGURS WELL
20. RATTLE N HUM

If anyone wishes to contribute an article for our newsletter, please do! Homebrew recipes are welcome too. We are largely just general beer geeks now but have certainly not abandoned appreciation of homebrew. Email alex37407@gmail.com.

<http://hbd.org/mbas/>

