

Malted Barley Appreciation Society

August, 2001 Newsletter – Abbreviated Summer Edition

How I Got Into Beer - III



Around 1990, the local radio stations (specifically 92.3 K-Rock back when it was Classic Rock programming) were saturated with Samuel Adams commercials. Remember all those ones claiming the virtues of all-malt beer (and that they

were the only U.S. produced beer imported into Germany due to its strict adherence to their “purity law”)? Well, I’d been hearing these commercials for months when I happened to be in a bar that had it on-tap. After trying the Boston Lager, it truly opened my eyes to what non-*Budmillercoors* watered down beer could be. I don’t know what they’ve done to the style since they’ve become a mass-produced beer, but back then, I thought this stuff was just about the best beverage man had ever made. In the years following, I’ve tried to sample as much beer as I can, but diverted into wine due to the influence of a past girlfriend of mine, even though wine never much appealed to me. It all came to a head when for an Easter dinner I bought what I was told was an excellent bottle of Chardonnay (\$50 !!!). Whatever was in it (sulfites?) gave me the worst headache of my life after just one glass. I ended up lying on the couch moaning for 2 hours, making a unique first impression on my girlfriend’s parents. Later on, I thought it safer to stick to beer. Good beer is cheaper and never gives me headaches (in small imbibes, that is).

About a year later, I ended up moving back to the White Plains area at the same time both the Lazy-Boy Saloon (with ~30 taps) and the Westchester Brewing Co started business, and quickly became friends of the LazyBoy owner (JR) and WBC’s head brewer (Keith Symmonds). This along with my increasing exposure to beer thanks to sojourns down to d.b.a, Ginger Man, and all of the developing (and mostly now-defunct) brewpubs developed my interest in making my own beer. I also found

out that others congregated at a small bar down in Brooklyn once a month to share similar appreciations, but I never got around to making the trek down there. Thanks to the new exploding space-age technology of the “world wide web”, I didn’t realize how profound the homebrewing community was throughout the country. I was able to browse many on-line resources that prepared me for my first batch—a Sam Adams clone (that ended up tasting nothing like it was supposed to). Using lab equipment from my job as a lab tech, I improvised a fermenter and started my batch using a can of hopped extract, ½ oz. Saaz hops, and some dry yeast.

This Month’s Guest Speaker Sal Pennacchio



Old World Brewing Co., Staten Island

Meetings are held at Mugs Ale House, on the corner of 10th St. and Bedford Ave in Brooklyn on the second Wednesday of each month. This month, the meeting will be on the 8th. Mugs is three blocks from the Bedford Ave stop on the L train.

After the requisite fermentation, maturation, and bottling, I tasted my creation that was not only pleasing, but didn’t make me go blind. From then on, I knew I found a hobby that is not only fun and satisfying but could use my talents as a chemist. After messing around with various on-line derived recipes for about a year, I moved to Manhattan in 1997 after matriculating into the Pharmacology graduate program at Cornell Medical and soon found my way into Brooklyn to finally meet up with the other Malted Barley enthusiasts. Today I find myself with a new group of Midwest enthusiasts, but find their appreciation to the craft and details of

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homebrew and beer in-general not as disciplined as it is with the MBAS. I guess there's no replacing the effect that NYC life can have on you, or perhaps it's the general lackadaisical interest that the greater NYC area populace has in craft brewed beer that makes us appreciate it more. Who knows?

John Biggins, Madison, Wisconsin

Notes and Comments

Becky's 1st Ave at 63 St, Manhattan

24 taps - 4 guest beers

Besckys is basically an Irish sports bar with a better-than-usual beer list and some pretty good food as well. The noise level was acceptable, but it was a weekend afternoon.

When we visited the line-up included Guinness, Beamish, Fuller's London Pride and ESB, Tetley's Tennant's, Achor Liberty and Steam, Boddington's, Sierra Nevada Pale Ale, Newcastle, Brooklyn Lager, Brooklyn Brown, Bottles: Paulaner wheat, Duvel, Chimay


School dinner? Mine's a lager, please

By Andrew Osborn, Reprinted from The Guardian

British schoolchildren caught swigging beer know they will be punished but in Belgium, where quaffing ale is a national sport, schools are to start supplying pupils with beer at lunchtime believing it to be healthier than fizzy drinks.

In a scheme that makes Britain's now defunct milk promotion campaign look tame by comparison, a Flemish beer lovers' club has approached 30 schools and suggested that they substitute low-alcohol beer called tafelbier for sugary drinks such as lemonade and Coca-Cola.

Apparently unconcerned at the prospect of pupils falling asleep at their desks in the afternoon, at least two schools have already agreed and one has launched a pilot scheme.



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)

Almost 80% of children who took part in the pilot scheme in Belgium's Limburg province said they had enjoyed having beer instead of a soft drink and other schools are expected to follow suit when the new school year begins in September.

According to the chairman of De Limburgse Biervrienden, the beer club behind the scheme, pupils will be able to choose between lager and bitter, neither of which will be stronger than 2.5% alcohol.

"Beer is for the whole family," its chairman, Rony Langenaeken, said. "And this scheme will be for children between the ages of three and 15."

Citing a Belgian study which shows that soft drinks and fruit juice can increase the risk of obesity and even cancer in children, Mr Langenaeken argues that beer is healthier because it contains less sugar. "It's good for their figure and very healthy as well."

He dismissed the idea that pupils may become too intoxicated to concentrate on their studies. "You'd have to drink five or six litres of the stuff to get drunk and these will just be 25cl or 33cl bottles. I used to drink it when I was just six years old and I still do every day."



Contests, Festivals, and Other Goings On

Tuesday, August 21, Heavy Duty

Beer Bar at Café Centro, 200 Park Ave. 6:30 With Tom Baker, Heavyweight Brewing Co.

Tom will be sharing some of his one-of-a-kind brews, including Lunacy Belgian-style Golden Ale and Two Druids' Gruit Ale, a medieval-style beer

flavored with yarrow, sweet gale, and wild rosemary. We'll also taste Sticke Wicked Alt, Tom's interpretation of a German Alt and Perkuno's Hammer Imperial Porter, a Baltic Porter brewed with Munich malt and chocolate. Executive Chef Franck Deletrain will match a dinner menu to Tom's beers, maybe delving a little into his collection of medieval and monastic cookbooks. \$40 plus tax and gratuity. Call 212-682-4726 for tickets.

September 8, 2001

The North Shore Brewers and the Topsfield Fair announce the 2001 Topsfield Fair Homebrew Competition, to be held on Saturday, September 8, 2001. This is a BJCP sanctioned competition.

Entries are due by September 1, 2001.

There will be numerous drop-off locations in the Greater Boston Area. Entries can also be dropped off at the Topsfield Fairgrounds August 29th - 31st, or shipped to us by the shipping service of your choice. Please visit the Topsfield Fair Homebrew Competition web site at

<http://hbd.org/northshore/Topsfair.html>

September 15, 2001 Brooklyn Beerfest!

The International Beer and Food Tasting Don't miss this year's Craft Brewers Guild beerfest at the Brooklyn Brewery. Sample all your favorite beers from America, Germany, Britain and Belgium. Attendance will be limited to 600 because of Mayor Giuliani's new street fair rules.

Tuesday, September 25, "Oktoberfest with Brooklyn Brewery"

Rock Center Café, 20 W. 50th St. 6:30 pm

With Henry Sidel, Brooklyn Brewery. Brooklyn Brewmaster Garrett Oliver will brew his 2001 Oktoberfest Bier, made with malts and hops imported from Bavaria, served with a game dinner prepared by Executive Chef Theo Schoenegger. Plus polka music and souvenir mugs from the Brooklyn Brewery. Brooklyn will also serve its award-winning Brooklyn Weisse and its Brooklyn Pilsner. \$40 plus tax and gratuity. Call 212-332-7627 for tickets.

September 30, 2001, 1-4pm America's Great Regional Breweries. A Benefit for Slow Food USA

America's new independent regional breweries team up with local food purveyors for a fanatastic beer and food tasting at the Puck Building in Manhattan.

Brooklyn, Sierra, Anderson Valley, Stoudt's, Magic Hat, Otter Creek, special guests Deschutes of Oregon, New Belgium of Colorado, Alaskan and more. Information: 212-988-5146



The serious Neil Acer



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