

Malted Barley Appreciation Society

August, 2002 Newsletter

From the Editor's Disk

As you may know, this will be my last issue of the MBAS Newsletter. I have been editing the Newsletter since September, 1999 and feel that it is time to pass the job to someone else. Effective next month, **Sam, Michalowski** will become the third editor. I'm sure that you will all support him as you have supported my efforts.

It is also fitting that thanks be given to:

BR Rolya for her prolific and edifying contributions,

Eric Freberg for his almost-monthly meeting reviews,

Bob Weyersberg for the photos of our meetings and speakers, and

All who have contributed articles and recipes which have filled these pages.

Also, thank you all for your comments and suggestions.

Sláinte,

Andrew Schlein, Ed.

One If By Land, Two If By Sea, Three If By Cask

by **BR Rolya, MBAS**

On a recent trip to New England, Bob and I took a short drive up the Maine coast. Braving 4th of July tourists and the arrival of the president, we headed to **Federal Jack's**, the Shipyard brewpub, in Kennebunkport, Maine. It's pleasantly located on the edge of the Kennebunk River and their outdoor deck overlooks the small harbor.



We hadn't been there in several years and were sur-

prised to discover that their signature Ringwood yeast character was no where near as assertive as before. In our opinion, the beers are much more balanced and enjoyable now.



The Fuggles IPA was available on cask and the warmer temperature of this copper colored beer really let the soapy, floral hop aroma shine through, although it wasn't overly aggressive. There was a soft, yet definite, hop presence in the flavor which was nicely balanced by malt. Overall, a smooth beer to start off with while waiting for the Goat Island mussels (cooked with Goat Island Light Ale) to arrive.

This Month's Guest Speaker

Sam Calagione



Dogfish Head Brewing Company.

NOTE!! This month's meeting will be held at The Blind Tiger Ale House located at 518 Hudson St. (just north of Christopher St) beginning at **6:00 PM**. A few tables will be reserved for us and pizza will be provided by the club. Special!! Two-year old keg of one of the world's most amazing beers, Dogfish Head **Worldwide Stout**.

It was with the Taint Town British Bitter that we really noticed the toning down of the Ringwood yeast. The yeast's presence was still obvious but not out of balance with the other flavors of the beer. This beer was fairly clean with a semi-fruity note and an assertive bitterness.

The Brown Ale (formerly known as Moose Brown

Ale - a much more colorful name but one with which the brewing moose of North America took issue...) had a toasted malt aroma backed by some hops, a rich malt flavor, and a sweetness that was complemented by a pleasantly bitter finish.

The Export Ale was golden, clear, and full-bodied yet refreshing with the malt character dominating initially followed shortly by hoppy bitterness.

Our lunch of salads and two different types of mussels was tasty and there were other intriguing menu options aside from the standard burger and fries of many brewpubs.

After heading back down the coast to Portsmouth, New Hampshire, we had some time to spare before meeting friends for a lobster dinner so we hit the Portsmouth Brewery. Our past few visits there have left us rather underwhelmed and this time was unfortunately no exception.

Several years ago at the Great Lost Bear in Portland I was amazed by a blueberry beer that was not a sweet, light, fruity concoction made to appease the taste buds of the "ladies". It had a bluish hue, tart blueberry flavor, and packed a wallop of beer flavor as well. I didn't take notes on that trip and don't remember who brewed it, so I search and I search, always hoping to find a similar blueberry beer...

The Blueberry Ale at the Portsmouth Brewery was not my holy grail of blueberry-ness but it was rather tasty. Served with a few blueberries floating on top, it had a faint blueberry aroma combined with some hops. The color was decidedly copper with no trace of blue but there was a sweetish blueberry flavor that was nicely balanced by a rich flavor and prominent hop character.

Their Wit had a promising spicy nose but the flavor fell flat, having no citrus, no spice, and only a dull, stale malt flavor combined with a dry fruitiness and an astringent finish.

The Kölsch had an odd alcohol smell that seemed to be glass/sanitation related. In appearance, it looked like a Kölsch should - clear (although it had a bit of haze) with a very nice firm head and a light golden color. The flavor, however, left much to be desired. It was a confused mix of alcohol and fruity yeast flavors fighting with a slightly astringent finish.

We assumed that the Weizenheimer was supposed to be a weizen but if we didn't know the name of it we'd never have guessed. It was a cloudy golden beer with a slightly citric/phenolic aroma and a

grainy malt flavor with some citric witbier character that should have been given to the flavor-deprived Wit. Overall, not an unpleasant beer, but what was it?

At this point, the lobsters were calling so we headed off to the Ferry Landing where we enjoyed draft Smuttynose and, beyond the docked tugs, the view of a Norwegian barge unloading sand. When we're back there in the winter and the sand is spread on the icy roads, we hope that the Portsmouth Brewery will be back on track and producing the flavorful beers we remember from the past.

Trip Report: Davidson Brothers

By Sam Michalowski, MBAS



Who would expect that in the small upstate city of Glens Falls there is a world class brew pub? In the heart of Glens Falls's recently restored downtown, the Davidson

Brothers Restaurant and Brewery, is the joint venture of novice brewers and restaurateurs Paul, John and Rick Davidson. Along with the help of a dozen or so committed friends, these three brothers opened this converted building on 184 Glen Street to the public in October, 1996.



My wife and I happened upon this brewpub last week while we were taking an upstate summer vacation Sunday drive (on Tuesday). In that the stores local to our vacation location stock only Ice Molsen and Budweiser, upon arrival I thought it prudent to inquire whether Glens Falls had a brewpub on the outside chance we might score some real beer dur-

ing our vacation. We were in luck. The proprietor of the Alternative Silvermine, a head shop near the large, free, downtown parking lot, directed us to Davidson Brothers. (A head shop and a brewpub withing walking distance – now that’s my kind of town!).

Located in a 130 year-old clothier store and warehouse, Davison Brothers is “perhaps the most beautiful, and most, traditional, of the new North Country brew pubs...a real saloon decorated with odd pieces of defunct machinery from the city’s industrial past” (a quote in their brochure originally from Adirondack Life Magazine - June 1997).



The creaky wooden floors, large industrial-sized windows and various plows, sleds and random farm implements hanging from the ceiling provide for a storied bar atmosphere. The downstairs houses their store-front brewing operation along with a smoke-free bar and ample restaurant seating. The upstairs sports a pool table, dart board, floor to ceiling bookcases chocked full of antique books, and a smaller bar area. The nearly floor-to-ceiling windows provide unobstructed views of the main street and the pedestrian zone below. The outside seating area is located along the length of the building next to this pedestrian zone which runs past two beautifully restored warehouses cum movie theater and jazz bar. The large canvas umbrellas and occasional tree made this outside seating area the ideal spot for my wife and I to enjoy a thirst quenching malted beverage. But, does Davidson Brothers deliver?

Whether it is the Peter Austin brick kettle brewing equipment from England, the uncompromising quality of their ingredients, or Ezra Musselman’s love of the brewing process, I can say that Davidson Brothers delivers with an unqualified ‘yes’. Their two for one happy hour special made this a particu-

larly economical way to try their product on our first visit. We both tasted their IPA, Oatmeal Stout and their Golden, a clear ale. Next time, we will get the sampler of the other beers for \$6.95 (6 beers, 5 oz. each). The IPA was somewhat cloudy with a dark brown-reddish tint. It has a complicated spiciness and at 4.8 APV, a strong alcohol flavor which I think may slightly compromise this beer’s otherwise strong hoppy nose. Despite this, I had another pint of the IPA before the afternoon was over. Beats the hell out of Molsen Ice!

The Oatmeal stout was the best of the three beers we tried. With its tall creamy head and pitch black hue, this stout looks much like a Guinness, but the similarities stop there. This stout’s wonderful smokiness and creamy chocolate palate has us looking forward to the free second pint (unlike Guinness which in our neighborhood, Woodside Queens, is about the best tap beer you can hope for). Our third and last selection, their golden ale, had a similar if less complicated spiciness as their IPA, but with more carbonation and cleaner hops finish which I attribute to the somewhat lower alcohol content.



With a total of 11 quality hand-crafted brews, it is now wonder that in 1991, Davidson Brothers delivered more product in 1991 than any other New York brewpub. If you find yourself in the North Country and a thirsty for a quality malted beverage, check out brewpubfresh.com for local availability. Better yet, stop in to their brewery in Glens Falls for an unparalleled drinking experience.



ANNOUNCING THE 2002 NEW ENGLAND HOME BREWER OF THE YEAR COMPETI- TIONS

To All:

The Puddledock Homebrew Competition, normally held each fall in Portsmouth, NH, has been canceled this year. The festival sponsor has not made available sufficient space for the competition. This mailing is being sent to a jury-rigged e-mail list, while the NEHBOTY list is being overhauled before being put on a list server, which will ease future communications securely. Please forgive errors, but inform me of them. Also -- please pass this word along to all the brewers you know.

Von Bair

Every year, a group of New England homebrew clubs join to sponsor competitions for:

New England Homebrewer of the Year

New England Homebrew Club of the Year

New England Cider Maker of the Year

New England Mead Maker of the Year

All brewers and clubs in New England are eligible to compete for these awards. Brewers and clubs from other areas are encouraged to enter, and their accomplishments are announced in the report of results. Determination of the recipients of the NEHBOTY awards will be based upon the competitions listed below.

New England Fall Regional Homemade Beer Competition

Deerfield, MA, December 7, 2002

Jason Hunter, 413-519-1738,

hunter@postandbeam.com

For further details on the NEHBOTY competition, specific competitions, and rules and forms common to the competitions, go to the

NEHBOTY website at

<http://mail.symuli.com/NEHBOTY/>