

Malted Barley Appreciation Society

February 2005 Newsletter

<http://hbd.org/mbas>

FROM THE EDITOR'S DESK

Here's the February 2005 Newsletter!

Please keep the news, articles, and events submissions coming.

Proost!

Warren Becker

FEBRUARY MEETING

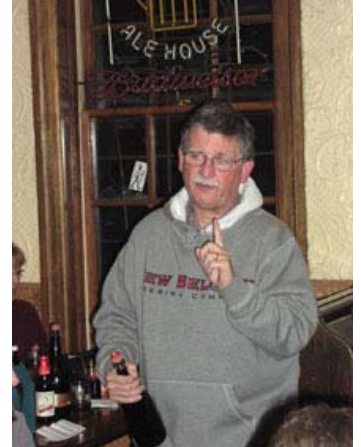
Wednesday, February 9, 2005

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211



JANUARY MEETING

By Warren Becker

In January, we did not have scheduled guest speaker. But luckily, Glenn Burnett, member of the Burgundian Babble Belt <http://www.babblebelt.com/>, was on hand with wife, Carol, and their daughter, Becky, to generously share beers from New Belgian Brewery of Ft. Collins, Colorado <http://www.newbelgium.com/>. Becky brought these special beers on the plane during her recent visit back home to visit her parents. Lots of bottles, great job Becky!



Glenn receives an MBAS shirt at a recent Heavyweight open house from Past Presidents. Bill & Ludwig, while Glenn's daughter, Becky looks on.



Glenn explains the varied New Belgian styles being poured

NEW BELGIUM



The beers sampled were the Fat Tire, a modest pale ale. Tandem, 2x Fat Tire strength pale ale. A straight from the brewery tap into a growler, AJ, an amber color 7% winter warmer, dry hopped with Willamette and Liberty hops. La Folie 2002, 2nd batch, aged 1 year in oak. At 6-7%, La Folie has lots of sourness, similar to a Flanders Brown style. Frambrozen 2002, made with a Lambic-style focus with Colorado grown raspberries. Bierre de Mars, a spring beer release in March of 2004. Tripel, dry Belgian style strong golden ale. Abbaye Dubbel, malty, chocolaty, brown Belgian style ale. Transatlantique Kriek, vintage 2003, a 6.3% blend of Boon Lambic from Belgium with Polish cherries. Only one batch was ever produced, very labor intensive, and with a tart, caramelized cherry nose and flavor.

Also, poured at the meeting was a San Diego, CA Pizza Port <http://www.pizzaport.com/> delight called Cuvee de Tomme, a Belgian style sour ale.

Thanks to Glenn and Becky for sharing these wonderful beers, produce by New Belgium, a multi-GABF winner!



Past Prez & Cartoonist Bill presents Glenn with his masterpiece.

HOMEBREWING COMPETITIONS:



FEBRUARY 26, 2005 AT THE BROOKLYN BREWERY IN BROOKLYN, NEW YORK

The Malted Barley Appreciation Society, a homebrewers' club based in New York City, has organized the seventh annual "Best of Brooklyn" homebrew competition, which will take place on Saturday, February 26, 2005. The Brooklyn Brewery is hosting the contest.

Homebrewers from all over are encouraged to send entries to be judged. Last year the Best of Brooklyn contest awarded over \$2,000 worth of great prizes. This year we plan to repeat that, awarding prizes and ribbons for the 1st, 2nd and 3rd place winners of every category. There will also be prizes awarded for the Best of Show and First time contestant Best of Show.

You will be able enter as a judge at this and register your beer entries at the website from February 1 and 15, 2005. For further info: <http://hbd.org/mbas/bob.html>

- **March 12: HVHB 15th Annual Homebrew Competition**, 9am, at Hyde Park Brewing Co., 4076 Albany Post Rd., Hyde Park, NY 12538 (845) 229-8277. The Hudson Valley Home Brewers will hold their 15th annual competition on this day. The entry deadline will be Saturday March 5, 12 noon. Entries will cost \$5.00 ea. We will also be giving awards for 1st time entrant to our competitions. Please contact competition coordinator Al Alexsa at aalexsa@aol.com or (845) 255-8685. Formal announcements will be forthcoming. Entries will be collected starting Sat, February 19th and drop off locations will be Party Creations, 345 Rokeby Rd, Red Hook, NY 12571. (845) 758-0661. They will also be the only drop-

off accepting mailed entries. Fishkill Beer & Soda, 495 Main St. Fishkill, NY 12524 (845) 897-5412, and Half-time Beverage, 2290 South Rd (Route 9) Poughkeepsie, NY 12601 (845) 462-5400. Maltose Express, 887 Main St, Monroe, CT 06468 1-800-MALTOSE. Will also be accepting entries, please contact Tess, Mark or Bud for drop-offs, I will be picking up entries there at about 4pm Sat, March 5th. I am looking for a place that will handle entries in the NYC area; I hope that some one will have a connection that we can use in the future. The NYC connection deadline will probably Fri, March 4th so that I can pick them up on my way home from work.

BEER RELATED EVENTS:

- **February 9: Malted Barley Appreciation Society Meeting**, 7:30 p.m. at *Mugs Ale House*, 125 Bedford Avenue (North 10th St., three blocks north of the Bedford Ave. L-train station) <http://hbd.org/mbas/index.html>
- **February 18: Heavyweight Frozen Beers**, *Barcade*, 388 Union Avenue, (718) 718-302-6464 <http://www.barcadebrooklyn.com/>
- **February 18-20: The 5th Tri-Annual CASK HEAD CASK ALE FESTIVAL**, *The Brazen Head*, Tel. (718) 488-0430. Featuring at least 12 rare and delicious microbrews through the weekend, all cask-conditioned! Breweries providing cask-conditioned beers include Dark Star (England), Adnams (England), Hop Back (England), Blue Point (NY), Heavyweight (NJ), Chelsea (NY), Sixpoint (NY), Heartland (NY), West End (NY), Brooklyn (NY), BruRm at Bar (CT), Southern Tier (NY), Southampton (NY) <http://www.brazenheadbrooklyn.com/> (flyer on last page.)
- **February 18-20: First Annual Belgian Beer Festival**, *Max's On Broadway*, 737 S. Broadway, Baltimore, Maryland 21231. Phone: (410) 675-6297. This is a three day event, from open to close each day. Besides the 27 drafts they will also be feature over 100 Belgians in bottles. They will also be serving Cuisine de Belgium. <http://www.maxs.com/main.htm>
- **March 5: Split Thy Brooklyn Skull**, *Mugs Ale House*, 125 Bedford Avenue (North 10th St., three blocks north of the Bedford Ave. L-train station). Details to follow at: www.mugsalehouse.com



John explains his impressive Ports & Meads to the masses.



ENTER TO WIN PAID TUITION TO THE UC DAVIS' INTENSIVE BREWING SCIENCE FOR PRACTICAL BREWING

Write a short essay and tell us why you are passionate about brewing and you may receive paid tuition to the UC Davis' short course "Intensive Brewing Science for Practical Brewing."

California Fermentation Society proudly announces it's scholarships for 2005. Our major fund raising activity is the Los Angeles County Fair Beer Competition which is heading into its fourth successful year. It is this event that offers us the opportunity to both educate the public about the variety and quality of beers available in this region and raise money to send brewers to Siebel Institute and UC Davis.

This year we are offering to send a brewer to UC Davis's Extension course titled "Intensive Brewing Science for Practical Brewing" http://universityextension.ucdavis.edu/brewing/brew_scienc_e.asp.

This program is intended for entry level brewing industry professionals. It is of special interest to less experienced brewery employees who need technical training to enable them to understand how their jobs fit into the larger context of brewery operations. It is NOT a homebrewing course as they teach everything on a big system; however, it may be of interest to some homebrewers who have aspirations of going professional.

Apply for the UC Davis directly to CFS. Simply describe in 100 words or less why you brew. In other words; what is it about brewing that lights your fire. Also, include a short statement regarding your level of experience. That can be something like; "serious homebrewer for 10 years; or brewer's assistant for two years.

The decision will not necessarily be based on experience, but the applicant should have a good understanding of the brewing process. The final decision will be based purely on a subjective evaluation of the applicants' description of why

he/she loves brewing. In the event of similar essays, a random drawing will be held.

The Davis Scholarship does not include transportation or lodging. Deadline for entries is May 1, 2005. Applicants must be able to attend the June 20-24, 2005 course.

Send your application to:
Stein Fillers Brewing Supply
4160 Norse Way
Long Beach, California, 90808

We also fund scholarships at Siebel Institute.
For information regarding Siebel scholarships please go to:
<http://www.siebelinstitute.com/registration/scholarship.html>
<http://www.siebelinstitute.com/>

Be sure to include on your application: Name, address, phone, email. Not open to board members of CFS or their family. Info about us can be found at www.calferm.org



GERMAN & AUSTRIAN BEER TOURS

*Experience beer in Germany and Austria
with two unique tours.*

Bavaria & Salzburg Tour: May 9 - 16, 2005
Düsseldorf & Cologne Tour: May 16 - 20, 2005

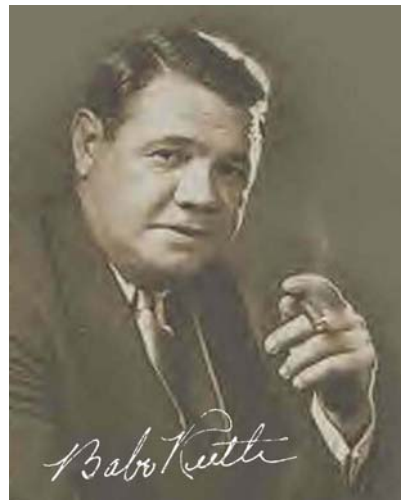
<http://www.specialtyinternationaltours.com/>

For a detailed itinerary and information, please call Maria at 646.435.2833 or email her at:

info@SpecialtyInternationalTours.com



Bill, Pierre Celis, and Warren at the Erasmus in Brugge, December 2004



Sometimes when I reflect on all the beer I drink, I feel ashamed. Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams. If I didn't drink this beer, they might be out of work and their dreams would be shattered. I think, "It is better to drink this beer and let their dreams come true than be selfish and worry about my liver." -- Babe Ruth

<http://www.baberuth.com/flash/about/biograph.html>

February 6th is Babe Ruth's 110th birthday. A birthday shared by such celebrities as President Ronald Reagan, Mamie Van Doren, and cartoonist and MBAS Past President Bill Coleman.

CHECK OUT YOUR BEER ALERT PAGE

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



The Brazen Head and The Gotham Imbiber present...

The 5th Tri-Annual

CASK HEAD

CASK ALE FESTIVAL

Friday 18th - Sunday 20th February 2005

at



The Brazen Head,
228 Atlantic Avenue,
Brooklyn

(at Court Street, 5 minutes
walk from Borough Hall).

No entry fee!

Tel. 1 718 488 0430



"I ain't warm and I ain't flat"

Featuring at least 12 rare and delicious microbrews
through the weekend, all cask-conditioned!

Breweries providing cask-conditioned beers include Dark Star (England), Adnams (England), Hop Back (England), Blue Point (NY), Heavyweight (NJ), Chelsea (NY), Sixpoint (NY), Heartland (NY), West End (NY), Brooklyn (NY), BruRm at Bar (CT), Southern Tier (NY), Southampton (NY)...

Three of the beers will be dispensed by a bank of 1938-vintage beer engines!

Beers available while stocks last, first come first served. Over 21s only, please bring ID to avoid disappointment.

To get to The Brazen Head:

Subway: F, G to Bergen Street; alternatively 2, 3, 4, 5*, M*, R to Borough Hall - Court Street, or A, V* to Jay Street - Borough Hall (* Friday only).

Bus: B61, B63 stop outside, B65 & B75 a block away, or take any bus that goes to Borough Hall.

Please drink responsibly, and never drink and drive.