

# Malted Barley Appreciation Society

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FROM THE EDITOR'S DESK

Here's the February 2006 newsletter...

Cheers!

— Alan Rice —

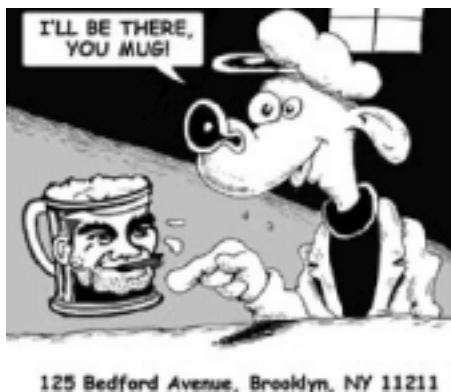
## February Meeting

Wednesday February 8, 2006

Our guest speakers are Patrick Jones  
brewer at Triumph Brewery, New Hope, PA and  
Tony Forder, editor of Ale Street News

MUGS ALE HOUSE

www.mugsalehouse.com



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<http://hbd.org/mbas>

## January Meeting



Steve Hindy is the co-founder of Brooklyn Brewery and the co-author of *Beer School*. At the January meeting, he read us the tale of how he stared down a mob boss and his goons. He noted that the current brewery was built without union dealings. But the new one, with its high-profile location on the waterfront (with beer garden), won't be so lucky. Meanwhile, he advised, be on the lookout for Brooklyn Fortitude, a Belgian-style golden strong ale.

## “Beer School”

The book's first name is *Beer*, and that's why you picked it up. But have no doubt that you'll be going to *school*. This is not *The Brewmaster's Table*. Yes, beer is discussed, and it will make you thirsty, as Michael Bloomberg notes. The Mayor would not write a blurb for the back, but the entrepreneur in him felt compelled to write the foreword!

This the story of of how Steve Hindy and Tom Potter left careers as a journalist and a banker, respectively, for the up and coming microbrew craze. I was surprised at their candor. They are not afraid

of self criticism or of naming names. I didn't realize how much of the beer scene I missed in the early days. And we should all be thankful that they beat long odds—not to mention physical threats and financial ruin—to provide this city and the community of Williamsburg with so much.—Ed.



*Brooklyn Lager was Brooklyn Brewery's first beer in 1988. It was soon followed by Brooklyn Brown, an ale based on Steve's original homebrew recipe.*

## BEER RELATED EVENTS

### HOMEBRED EVENTS

- **April 22: American Homebrewers Association Rally**, Brooklyn Brewery. The AHA invites you to a fantastic beer-filled event with fun prizes and an opportunity to mingle and taste beers from American craft breweries. <http://www.beertown.org/homebrewing/rally.html>

### BEER RELATED EVENTS

- **February 6: Rarities and Obscurities**, 6:00 p.m. on, Spuyten Duyvil. On tap: Russian River Pliny The Elder, Three Floyds Alpha King, Sly Fox Panacea Barley Wine, the debut of High And Mighty Brewery's first beer (a German IPA!), Anderson Valley Brother David's Double, Christoffel Wereld's Winterbier. In cask will be Jolly Pumpkin Luciernaga! In Bottle we will have Russian River Temptation, Bell's Expedition Stout & Kalamazoo Stout, Three Floyds Dread Naught, Sint Pieter's Zinnebir Blond, and more!
- **February 8: Blind Tiger in Exile/Rogue Event**, 6:00 p.m. on, The Collins Bar. Rogue Mogul, Rogue I2PA, Rogue Imperial Pilsner, Rogue Cask Conditioned Brutal Bitter, Rogue Schwartz Bier, and Rogue Saison. Ask about the Collins' chili cook-off on Saturday March 4, at 4:00 p.m.
- **February 8: Malted Barley Appreciation Society Meeting**, 7:30 p.m., Mugs Ale House. February's speakers will be Patrick Jones, Head Brewer of Triumph Brewery, New Hope, PA, who will not just be talking about his 2005 GABF award winning beers, but plans to bring in at least one cheese to pair with something from his brewery. Patrick is the host of the exceptionally popular beer and cheese pairing events at dba, and he plans to give us a little sample of that. Also Tony Forder, editor of *Ale Street News*.
- **February 9: Heavyweight Brrrrrcade, Round 2**, Barcade. Join Heavyweight Brewing and Barcade for the 2nd annual Heavyweight Brrrrrcade featuring 5 of Tom Baker's beers all iced down and frozen over for winter. The lineup will be completely different from last year.
- **February 20: Belgian Beer & Cheese Tasting**, 7 p.m. dba. Due to popular demand another Belgian event has been added to the Beer and Cheese Tasting Series led by award winning brewmaster, Patrick Jones of Triumph Brewing Company. Eight Belgian or French Farmhouse Ales paired with 8 stinkily delicious Artisanal Cheeses: \$35. Limited space, RSVP, 917-757-4309.
- **February 15: Weyerbacher Tasting**, Hop Devil Grill. Weyerbacher is here with an amazing array of beer Insanity oak-aged barley wine Old Heathen Raspberry Imperial Stout, Blithering Idiot, Hops Infusion Heresy, and Quad. The brewer will be available to talk about his fine creations.
- **February 24 to 26: 8th Cask Head Cask Ale Festival**, The Brazen Head. Line-up TBA.
- **March 4 and 5: Split Thy Brooklyn Skull VII**, Mugs Ale House. That's right! This year for the first time ever, Split Thy Skull will be spread across two whole days. Hopefully this will give some of you who have not had the pleasure of attending this event the opportunity to do so. Doors will open at 11 a.m., and food will be available. For beer list and more info: <http://www.mugsalehouse.com/skull06.htm>
- **March 8: Malted Barley Appreciation**

**Society**, 7:30 p.m. at Mugs Ale House. GOOD NEWS! February's speaker will be Scott Vaccaro of the BRAND NEW Captain Lawrence Brewing in Pleasantville, NY. Scott learned the ropes at Sierra Nevada. If you can't wait for the next meeting to try his beers, you can visit the brewery tasting room. It is open to the public for samples and growler fills every Saturday, noon to 6 p.m.

- **February 11: 3rd Annual Extreme Beer Fest at the Cyclorama in the Boston Center for the Arts** <http://beeradvocate.com/fests/>
- **February 17-19: Max's 2nd Annual Belgian Beer Festival: 72 Hours of Belgium**. Max's on Broadway, Baltimore. We are serving some of the finest Authentic Belgian Beers on Draft and Cuisine De Belgium. We will also have over 120 Authentic Belgians in bottles.

For more info. on these events, such as addresses, phone numbers, and beer lists, go to: <http://hbd.org/mbas/calendar.html> .

Please see <http://beeradvocate.com/events/calendar.php> for other events worldwide.



Manhattan sure is a tough place for business. Everyone knows about the Blind Tiger. But recently, we have also lost Times Square Brewery, Micky's Blue Room, and Epicure World Foods. The West End Brewery is on (permanent?) hiatus. Happy Deli was set to move to Cobble Hill, but that may not happen. Each place has a different story. But real estate and patronage are common themes.

Support your local craft brewers, beer bars, and beer stores!

