

# Malted Barley Appreciation Society

January 2000 Newsletter

## December's Meeting: Belgian Bonanza By B.R. Rolya, MBAS President

December's meeting was a wonderful gift for fans of Belgian beers. Our guest (and a most generous guest he was!) was **Dan Shelton** of Shelton Broers importers. Dan brought many bottles of the beers that he imports, many of which are unfortunately not available in the New York area due to the difficulties of distributing small breweries in a competitive market.

We tried some exceptional and unique beers and since the beer did not stop flowing it was a bit difficult to keep track of them all. We started off with a modest beer: Mahr's Braü Ungespundet Lager, an unfiltered unpasteurized lager from Bamberg, Germany (famous for its rauchbiers) and a featured beer of the month in Michael Jackson's World Beer Tour Guide. It's a refreshing helles-style lager that one finds in most German towns. We then moved on to something a little more full-bodied, a 5 liter can of Mönchshof Schwarzbier from Kulmbach which was pleasantly roasty and rich in flavor (a 4 star world classic, according to Michael Jackson).



of yeast. The Blond was spiced with coriander and orange peel among others and the amber-colored Red had hints of licorice and orange peel. (I will modestly insert that fact that Bob

We then headed over to Belgium and tried the two beers from Verfontaine which are fermented with a modified Achouffe strain

and I enjoyed these beers at the brewery two years ago and suggested that Dan might like to bring them into the US.) We also tried two beers from Ellezelle: the Ellezelloise Quintine Amber and the Ellezelloise Hercule Stout (named after Hercule Poirot who, according the Agatha Christie mysteries, was born in Ellezelle). I'm told that some club members also tried the Quintine Blond.

Dan also brought beers from the Fantôme season series: Spring 1999, Summer 1999, Fall 1999, and Winter 2000. Everyone had a different opinion about each of the vintages, some of which had aged less well than others. There was also a bottle of Fantôme Noël (10% abv) which we did not get to try, but Dan has promised to return with that along with other beers that we didn't try.

## Next Month's Guest Speaker

Rob Mullin



Commonwealth Brewery

Meetings are held at **Mugs Ale House**, Corner of 10<sup>th</sup> Street and Bedford Avenue in Brooklyn on the second Wednesday of each month. This month the meeting will be on the 12<sup>th</sup>.

For connoisseurs of lambic, the bottle of Cantillon Pure Framboise, an unblended framboise from right out of the cask, was a real treat. Club members also enjoyed Blaugies La Moneuse Special Winter, a seasonal saison (excuse the pun) and La Choulette, a French bière de garde.

Sans Culottes is a tribute to the French Revolution and on the label is a copy of Delacroix's "Liberty Leading the People" which features a bare-breasted Liberty and was surprisingly approved by the BATF (although Ohio wouldn't allow the label because it was obscene *and* they don't permit military scenes on beer labels).

Finally, we tried three beers from De Ranke: XX Bitter, billed as the hoppiest beer in Belgium although it in no way resembles an IPA, Père Noël, a hoppy Christmas beer, and last, but most certainly not least, a jeroboam of Guldenberg.



Dan was concerned that we would not be able to finish three liters of Guldenberg on top of

all of the other beers, but we rose to the occasion. We thank Dan for his generosity and extend an open invitation to visit us again any time he wishes!

In other news, my term of president ended on December 31. Kevin Winn was nominated for the office of President and graciously accepted. Congratulations, Kevin!

## Trip Report: Twenty-Four Hours of Beer (and More) – Part Two

By Bill Coleman

Sunday the 17<sup>th</sup>. The next day, we arose to do some driving. Mike and Seth were joining us for



some stops to the north of Antwerp. Our first stop was Achelse Kluis, the revived Trappist Monastery Brewery in the town of

Achelse. The Monastery last brewed beer before World War I but has recently been revived. The supervising brother formerly handled brewing at Westmalle and uses the same kind of yeast. It was a combination monastery, farm, and brewpub with all beers on draft. There were three kinds of beer:

*Blond 4%*. A Wit-style beer with subdued spices.

*Brune 5%*. A pleasant but somewhat bland-tasting brown ale.

*Blond 6%*. Something of a Westmalle Triple Light and, for me, the best of the beers. At this point, however, this is far from being the most memorable Trappist brewery.



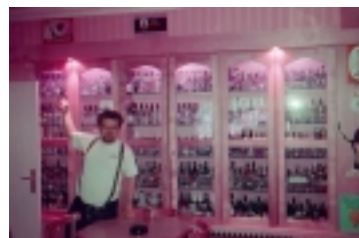
Next we drove to Geel. Our stop there was a place called Duvelshei, rumored (fourth-hand) in Tim Webb's book to have 900 beers. As it turned out, it was more like 900 beer bottles, as the owner collects them. He had many, many, vintage bottles. The regular beer list was fairly small, around 80-90 beers, but with some interesting local beers that I hadn't seen before. This was a very small bar, which felt more like the owner's den than a real bar. Seth was starting to feel a little under the weather from a bug, and didn't order a beer. Our first round included:

*Bière de Boucanier* (Bill). *Nee Protzak*.

This doesn't seem to be enough, so there must be some beers missing, but I was unable to find any more information. Warren and I were admiring the owner's bottle collection which contained many vintage bottles. Between mentioning the word *oud* a few times, and gesturing the act of drinking, Warren convinced the owner that we were interested in trying some vintage beers. So, with our next round we got a very old (undated) Beer:

*Tongerlo Dubbel Brown 1982*. Which was delicious! Malty, with sherry notes.

*Witkap Pater*. This vintage beer in the clearly visible in the photos, but I have no notes about it, unfortunately.



The owner showed us a couple of other old bottles, and we were not quite clear on whether he was offering to

let us try them or not. Luckily, Mike, who was with us, spoke some Flemish and he asked the owner if we could drink some more vintage beer. So, straight from the cellar at the monastery, where they had been stored for 20 years, were:

*Westmalle Tripel 1979*. A lively, delicious beer, with good carbonation.

*Westmalle Dubbel 1979*. A flatter, more sherried beer, also quite complex; perhaps a little buried in sherry notes, but still fascinating.

As a side note, I saved the vintage unlabeled Westmalle bottles in my hotel room that night, intending to bring them home, but the cleaning lady threw them out!



We dropped off Seth at the nearest railroad station and proceeded to our next stop, the Spytighen Duvel in Turnhout. It was a very atmospheric, woody bar with a well-deserved reputation for an international beer selection. I was finally able to try some English beers I had heard about for many years.

*Bass Number 1 Barleywine (Bill)*. My first tasting of the original beer to be called *barleywine*. A sweet, malty beer. Very tasty and well-made, though not as complex in flavor as some others.

*Struis* from the t' Ij in Holland (Warren). A potent (9%), dark beer.

*Budweiser Budvar* (John). His only Budweiser of the trip, believe me.

*Kempenaar Vuur* (Mike). Mike's comments: a malty, spiced brown ale, somewhat in the style of a winter beer. Very well done, well balanced and delicious.

*Old Tom Barleywine* (Bill). Another tasty big English barleywine.

Whitbread Golden Label (Warren). A fairly pale, bland barleywine, though well made.

*Mort Subite Gueuze 1988* (John). Balanced, complex Gueuze.

*Fuller's Golden Pride* (Bill). Pale, a little lacking in complexity: I prefer the Vintage Barleywine.


*Columbus t' Ij* (Warren). A tripel from this brewery.

After this point, we drove back to Antwerp. On arrival, Mike directed us to a Stoempp house, where I had some Stoempp and somewhat bready sausage. I had a Brigand with the meal; no notes on what the others had. After the meal, Mike left us and, after getting our street bearings, we realized we were across the street from the Stamineeke, so we decided, what the hell, let's go back there!



*Oud Kreikenbeer (Bill)*. A spicy Flanders Brown-based Kriek, with delicious almondy notes from the cherry pits.

*Dikke Mathilede* (Warren). Warren inadvertently (it's hard to keep track of all these beers!) ordered the same somewhat oxidized pale ale as he had the last time at this bar. Oh well, you need something to clean your palate!



**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)

*Bush* (John). The fine barleywine-like strong ale known in the US as Scaldis.

*Westvleteren* (Warren?).

*Het Kapittel Prior* an excellent Abbey-style beer at 9% by Van Eecke in Watou. Dark and malty.

*Het Kapittel Abbot*. (John) another beer in the range, 10%, and paler in color, drier in flavor.

I believe at this point we went downstairs, as it was clearing out, and the service on the second floor was a little slow.



*MacGregor Scottish Ale* (Warren?). A malty, Scottish-styled beer actually made by the Huyghe brewery.

*Sazoens* (Bill). A light, golden ale, very refreshing. Not quite in the Saison category, but close.

*Mort Subite Peche* (John).

While consuming this round, Mr. Keith Ridgely showed up again, and introduced us to the brewer of De Doolen and his wife. We had a free round of their beer.

*Ter Dolen Blonde* (actually a repeat from the 24 hours).

We had a great time chatting with them. I gave them a Salty Dog comic book. I also got another free t-shirt from the bar owner, for Babar Honey Beer, as well as a book that entitled me to get every second beer free at many great Belgian cafés. So he got a Salty book as well. Great barter in Beer stuff!

It was time to call it a night, so we returned to our hotel; once again, quite late.

### From the Editor's Disk: Seattle

We had the opportunity to visit Seattle, WA for a few days in mid-December. Ah, the Pacific Northwest, home of rain and hops! Well, the weather certainly performed on cue – not a sign of the sun or the sky for the three days we were there. On the other hand, the gray overcast doesn't seem to affect the mood of the residents. In fact, you rarely see an umbrella except for the very brief times when the rain is heavy. Rain it does, but in most cases it is very light; more of a mist than a rain.

Due to the nature of the visit and its shortness, there was insufficient time to do justice to the wide variety of beer local to Seattle. However, we did have an opportunity to sample some:

**Mac & Jack's African Amber.** I have no idea what about this beer is African and neither did the bartender. It lived up to the expectation of hop presence but was less overwhelming than expected. A clean, dry, pleasant beer that went very well with a good burger.

During a driving tour of the city, we were taken to the **Hale's Ales** brewpub in the Ballard section of Seattle. It is a nice, airy place which

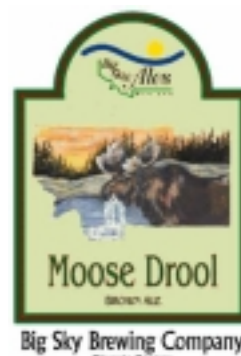
would be worthy of much more time than it was given. Both the **Pale Ale** and the **Moss Bay Extra Ale** were true to expectations – more hops than anything else. But, it must be said that both these beers are eminently drinkable.



Ned's is a neighborhood tavern not far from Pioneer Square with pool tables on the mezzanine and a feisty bartender named Marge ("Just yell when you want something, hon."). Marge knew more about the beers she served than most bartenders. We had, among others, **Pyramid Hefe-Weizen**. A pale, not particularly exciting hefe, but it was well balanced; neither too much bubblegum nor too many flowers. The **Whistling Pig Hefeweizen**, however, didn't manage this balance and was full of flowers. Very perfume-y.

**Pyramid Snowcap Ale.** This is their seasonal winter beer – full of pine and hemlock and spice. You can practically hear carols! Much better than I've ever had on the right coast.

**Red Hook ESB.** Only had a sample which was just about enough. Inoffensive. **Fat Tire Amber:** Budweiser Plus. **Bridgeport IPA** – Another all-hop local beer.



The favorite, however, was **Moose Drool** from Montana's Big Sky Brewing Co. It's a dark, malty ale with an excellent hop balance. Because of the season, we thought it was a Christmas ale but research proved us wrong. And, you can't beat the name!



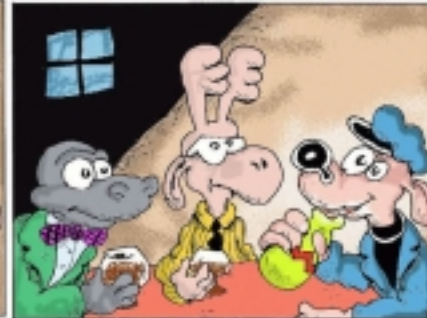
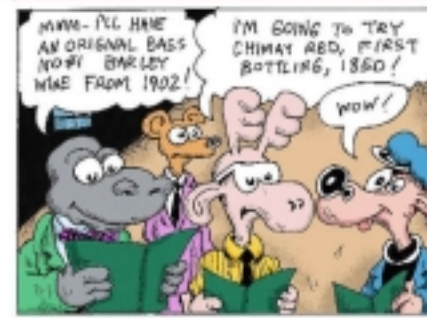
The Salty Dog Appears Almost Every Month in  
**The Malted Barley  
 Appreciation Society  
 Newsletter**

January 2000

The Salty Dog in Beerland, Part 2

By Bill Coleman

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## Contests and Events

When	What	Where	Who/Phone	Notes
1/22	Southern New England Regional Homebrew Contest	Weston, CT	Von Bair 203-4529447	Deadline for entries: January 19. Email: <a href="mailto:ereetc@aol.com">ereetc@aol.com</a>
1/15	MBAS Visit to Southampton Publick House	Southampton, NY	B.R. Rolya	Another of our famous tours to local breweries. Email to <a href="mailto:br@interport.net">br@interport.net</a> Departure: 9:49AM from Penn Station Reservations due by 1/14 via email
2/4	War of the Worts V	Lahaska, PA	Alan Folsom 215-343-6851 215-628-0353	Entries due 1/15-1/29/2000 \$6 for first, \$5 for the rest. Email: <a href="mailto:folsom@ix.netcom.com">folsom@ix.netcom.com</a>
2/6	Beers International 17 Anniv. Party & Charity Event	Teaneck, NY	971-853- BEER	
<b>2/26</b>	<b>Best of Brooklyn 2000</b> at the <b>Brooklyn Brewery</b>	<b>79 North 11<sup>th</sup> St</b> <b>Brooklyn, NY</b>	<b>Andrew</b> <b>Henckler</b> 718-626-3978	<b>Entries should be received between Feb 7 &amp; 18. \$5 for the first 5 entries, \$4 each after that. One entry per sub-category (exc for Cats 19, 20, 22-26). Email <a href="mailto:henckler@my-Deja.com">henckler@my-Deja.com</a> for details.</b>
3/19	NYC Spring Regional Homebrew Competition.	Staten Island, NY	TBA	Entries due by March 16. \$5 entry fee.

## MBAS Annual Dues

...are expected in February. They are \$20 or \$15 if you bring a bottle of homebrew to the meeting. Checks should be made out to the Malted Barley Appreciation Society. If you can't come to the meeting, checks can be mailed to:

Hop, Skip and a Brew  
58-07 Metropolitan Ave.  
Ridgewood, NY 11385-1968