

Malted Barley Appreciation Society

January 2005 Newsletter

<http://hbd.org/mbas>

From the Editor's Desk

Here's the January 2005 Newsletter!

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

Proost!

Warren Becker

January Meeting

Wednesday, January 12, 2005

MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211



DECEMBER MEETING

By Warren Becker

In December, we had 2 guests. Our guests for this meeting were Dan Shelton of Shelton Brothers Importers, and Mike Saklad, North East Sales Rep of Stone Brewing, a Holiday double-header!

First up was Mike of Stone Brewing Company of North County, San Diego. <http://www.stonebrew.com>

He informed us that as of December 2005, Stone has expanded from their current annual output from 75,000 bbl to 200,000 bbl. Their operating facility is approximately 100,000 square feet. They distribute their beers into 20 states. Mike covers the territory from MA to VA, in the East. Mugs had 3 Stone beers on draft that evening, a smooth chocolaty Imperial Stout, a deliciously, strong Double Bastard, and a rare, vanilla, Oak Aged Arrogant Bastard. All those beers were amazing. Aside from their standard beer lineup, Stone makes other beers that appear on the West Coast, including Sawyer's Tripel, an unfiltered Belgian Ale of 7.6% ABV, and a smoky, woody, Whisky Aged Double Bastard. Look for Stone beers in your local bars and beer stores.



Mike of Stone gets outfitted by MBAS Prez, Jennifer.





Danny "Claus", Dan Shelton of Shelton Brothers Importers was next. <http://sheltonbrothers.com>

Dan is truly our MBAS Santa Claus, bringing down all his new beers from abroad each year for us to enjoy.

Tis the season to drink holiday beers, and Santa Dan didn't disappoint. These holiday beers had names that would make even Scrooge smile. We had Cameron Christmas Ale, a plumy 6% ale, Bad Elf, Ridgeway's 6% hoppy ale, Rudolph's Revenge, from North Yorkshire at a malty 6%, Very Bad Elf, a 7.5% raisiny ale, Santa's Butt, a 6% slightly smoky, roasty ale, Lump of Coal, an 8% dark stout.

"God is working through me" says Dan about these beers.

The other beers from the Shelton tasting line-up were Jenlain Noel, a herbal 6.8% French ale, Mahr's X-mas Bock, a clean 6% special Christmas bock for only the US market, Proef Primitive, a floral, bretty 9% Belgian ale, Ij Ijndejaars, a 9% new year's ale from Amsterdam, and a 9% dry Geants' Goliath Tripel from Belgium.

Thanks to Mike of Stone, Dan and Tessa Shelton, and Joe Carroll of Spuyten Duyvil, plus the staff at Mugs for sharing these great beers with us. Also we elected a new President! Rob Gibson. Congratulations!



A jolly Dan Shelton receives our MBAS shirt from Prez Jennifer.



Tessa Shelton makes a fashion statement!

HOME BREWING COMPETITIONS:



FEBRUARY 25, 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 25, 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>

BEER RELATED EVENTS:

Wed. Jan. 19

Heavyweight Slugfest

Blind Tiger Ale House: <http://www.blindtigeralehouse.com/>

Sat. Jan. 29

BeerAdvocate.com presents the 2nd Annual Extreme Beer Fest, Boston, MA. Tickets on sale in advance for \$22.50 through www.beeradocate.com

Sun. Jan. 30

Connecticut Real Ale Fest

Bru Rm @ BAR, New Haven, CT

203-729-5445 <http://www.niteimage.com/clubs/BAR/bru.html>

Sat. March 5

Split Thy Brooklyn Skull

Mugs Ale House, located at 125 Bedford Avenue (North 10th St., three blocks north of the Bedford Ave. L-train station).

Details to follow at: www.mugsalehouse.com



SIXPOINT UPDATE by Shane C. Welch

Last month's kickoff party at the LHTR was a smash - and we are currently planning another, albeit much bigger, citywide launch party. Details as they develop. <http://www.sixpointcraftales.com/>



Karen shows John how to imbibe in holiday cheer!



You never know what's going to show up on the Mug's menu board!



In the spirit of the season, three wise men meet the three wise guys!

CHECK OUT YOUR BEER ALERT PAGE

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

