

# Malted Barley Appreciation Society

July 2010 Newsletter

## From the Editor's Desk

Here's the July 2010 Newsletter!

<http://hbd.org/mbas>

## NEXT MEETING:

Wednesday, July 14, 2010 @ 7:30PM.

Our guest will be Evan Klein of Barrier Brewing Company.

<http://www.barrierbrewing.com>

## MUGS ALE HOUSE

[www.mugsalehouse.com](http://www.mugsalehouse.com)



125 Bedford Avenue, Brooklyn, NY 11211

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## JUNE MEETING

 By Warren Becker

Meeting pictures by Alan Rice.

Our June guest was Kjetil Jikiun, brewer at Nøgne-Ø Brewery from Norway. <http://www.nogne-o.com> Nøgne means "Naked Island". Kjetil is an airline pilot, who as a home-brewer wanted to brew flavorful beers, and was strongly encouraged by friends to follow his dream of brewing professionally. In 2002, Nøgne-Ø was born as a small, 4 hl gravity fed brewery. Kjetil still pilots for SAS Airways, as well as brewing the top Norwegian beers produced by Nøgne-Ø. The Nøgne-Ø brewery has a tagline, Det Kompromissløse Bryggeri, or "The Uncompromising Brewery," referring to its mission to brew ales of strong personality, challenging the palates of the general public. Nøgne-Ø uses many ingredients, including malt from UK, and hops from the US. Due to extreme Norwegian alcohol taxes on all beers that are over 4.75% ABV, Nøgne gears their marketing and beer sales to outside of Norway. The US market represents 20% of their total sales. To date, Nøgne has brewed an impressive 47 different beers.

Kjetil shared several tasty Nøgne beers. We sampled a Belgian-Style Saison, Porter, Sahti (Finnish Style, made with Honey, Orange Peel and Juniper), Barleywine, Imperial IPA, and Imperial Brown Ale. Descriptions and tasting notes can be found on-line at the various beer geek sites.



## 15 Years of Glastonwick, a unique concept in the English countryside by Alex Hall

Founded by me, together with punk-poet and musician Attila the Stockbroker, and his (then) mailing list manager Roy Chuter back in 1996, the event known as Glastonwick is still a unique concept - a melding in equal parts of the best (think rare and eclectic beers) cask ale festival with the best (think most diverse and original) indie music festival. Attila came up with the idea for such a unique event, designed to be the antidote to corporate music festivals where the only thing to drink tastes like Simon Cowell's urine (not that I've ever tried it, mind!), and also the antidote to unnecessary, ignored, or inappropriate beer festival entertainment put on as an afterthought. He knew exactly what to do with the entertainment as that's his profession, and as I was working in *The Evening Star*, Brighton, England, at the time (largely in the cellar) I volunteered to source and look after the casks.

For the last four years we've been at a glorious farm venue at Coombes, a tiny rural hamlet north of Shoreham-by-Sea, 60 miles from London (but Gatwick Airport is little over half that). Here, camping is allowed, which wasn't possible at previous venues. This year's festival broke all records, with 720 gallons of cask beer and 225 gallons of cider and perry (aka pear cider) being imbibed to the sound of the 20-odd acts ranging from witty poets, to political singer songwriters, right up to roof-raising old-school punk rock acts such as Zounds, which date back to about 1980. Plus there was the hilarious annual visit by Glastonwick stalwart John Otway, who is uncategorisable.

Our original venue was Southwick Community Centre, near Brighton, where we stayed until 2002 (with me flying over every May since I moved to New York). Expelled from there, we spent four years at the unlikely location of Shoreham Airport, before moving up to the working farm at Coombes when privatisation loomed for the historic avia-

tion centre. All locations incorporate a quiet area for those who just want the beer but not the music, and for the Saturday I make sure there are 'Scooper's Special' tickets on sale for the people that (internally) collect beers, which for five pounds allow admittance during the afternoon but not the evening. We changed the name in 2003 to 'Glastonwake' to reflect the death of Glastonwick at Southwick, reverting to the original name the following year. Don't confuse us with the present-day 'Southwick Beer Festival', which started up in 2004 at our original location - this event is unrelated with organisation and usually takes place the week before Glastonwick.

For your amusement, here's a look back on a few of the liquid highlights and crazy happenings of some of the earlier festivals. It has become a tradition for Dark Star Brewery to provide an exclusive festival beer flavoured with ginger, but for our first festival back in '96 we went a little further afield for such a beer - Orkney Brewery, off the north coast of Scotland. However, one problem came up - there was no ginger on Orkney, at least that was suitable to prime casks of beer, so we had to post some to the brewery.



Alex with punk rock legend Steve Lake

A couple of years later I arranged another two festival specials (plus one regular brew) from an unlikely place - Brasserie de la Soif in Nantes, France. Importation red tape made me do two daytrips 80 miles away to the Customs office in Southampton to pay different sets of tax and duty (why they wouldn't let me pay both at once I don't know) and receive the necessary paperwork to bring the beers in. Then attention was turned to the task of getting them here. Peter Skinner, then partner in The Evening Star, offered to drive over to St. Malo via the overnight ferry from Portsmouth. We met Christophe, Brasserie de la Soif's brewer, at about 8am in the port car park after disembarking, and swapped the three firkins out of the back of his car and into Peter's. A quick jaunt into town saw us discussing various beery things over some croissants for breakfast, then back on the same ferry we had just come off. Of course it was inevitable that nobody at the ports either side of the Channel

looked at the expensive paperwork I was wielding, or even peered in the back of the car. We arrived back at The Evening Star exactly 24 hours after setting off.

2001's Glastonwick was especially memorable when, scared out my wits, I went on stage immediately after John Otway's set and proposed to my then girlfriend, Felice, through the P.A. in front of at least 200 people. She said yes. Phew!

A couple of years ago, a few days after the event, a sheep bearing an ID number from Coombes Farm was found about 8 miles away wandering through the streets of suburban Brighton! Initially fingers were pointed that someone had kidnapped it the previous weekend, but that was never proven and is probably not the case. Anyone trying to steal sheep will get baaa-ed (sorry)!

Anyway, feel free to check out my festival archive page for photos and old programme scans (of all real ale festivals I've put on, not just Glastonwick) - <http://www.gotham-imbiber.com/festival-archive.html>

See also my other website, <http://www.cask-ale.co.uk>, for this year's festival's details (eventually to be updated to next year's - not to mention a huge pile of information on cask ale in America, where I've been living since 1999).

A huge thank you and lots of love to Felice - the artist of the amazing Glastonwick logo.



For the diaries of the adventurous among you, next year's Glastonwick is booked for the first weekend of June again. Only 35 easy miles from London Gatwick Airport. Cheers!

*A version of this article is scheduled to be printed in The New Imbiber magazine (U.K.).*

*Additional Glastonwick photos by Alex are here:* <http://www.flickr.com/photos/imbiber/sets/72157624225244075/>

**HOMEBREWING COMPETITIONS:**



<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>



[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

**NY State Fair Homebrew Comp. - RESULTS.**

**Fritz Fernow** – Gold, California Common; Gold, American IPA.

Aug. 21, **Brooklyn Wort Homebrew Comp.** at Sycamore.

Entry is closed. Tasting tickets available now, try all 20 for

\$20. <http://brooklynwort.com/>

<http://sycamorebrooklyn.com/>

Reserve your space today for this year's **Beer Judge Certi-**

**fication Program (BJCP) exams** on Aug. 23 in Brooklyn

or Sep. 26 in Manhattan. <http://www.bjcp.org/exams.php>

Classes are held at Jimmy's No. 43. Contact NYCHG for info.

Sat. July 24, **NYCHG Annual Picnic** at Croton Park MBAS and WHO members and their families are invited.

Burgers, dogs, etc. and picnic site will be provided by the Guild. Attendees are asked to bring a small side dish to share and of course homebrew. We also ask for a couple of bucks (usually around \$10) to cover the cost of the event. This year we will again be running a shuttle from the train station to the park if you happen to be on the Hudson Line and don't feel like driving. Contact Vlad Kowalyk or Chris Cuzme for more info.

**Beer Related Events:**

July 13-31, **NY State Beer Month at Waterfront.** Both locations.

Tue. July 13, **French Beers Tasting at Jimmy's**, \$10.

Tue. July 13, **Pretty Things at Rattle N Hum.** Dann Paquette will be on hand.

Wed. July 14, **Victory at Blind Tiger.** Bill Covaleski will be on hand.

Wed. July 14, **AleSmith at David Copperfield's.**

Thu. July 15, **Stillwater at Spuyten Duyvil.**

Tue. July 20, **Italian Beer Tasting at Jimmy's**, \$10.

Tue. July 20, **Southern Tier at Rattle N Hum.**

Wed. July 21, **Belgian Independence Day at Burp Castle.** Free glassware and cheese.

Wed. July 21, **Belgian Independence Day at Jimmy's.** Beer and chocolate pairings.

Wed. July 21, **Christmas in July at Blind Tiger.**

Thu. July 22, **Bear Republic at Standings.**

Thu. July 22, **Ommegang/Duvel at Swift's.**

Thu. July 22, **Smuttynose at The Gate.**

Sat. July 24, Noon, **Cuvee de Castleton Release at Capt. Lawrence Brewing.** Batch 4, \$15/375, limit 4, 1200 bottles, get there early.

Tue. July 27, **Japanese Beer Tasting at Jimmy's**, \$10.

Tue. July 27, **Sixpoint at Rattle N Hum.**

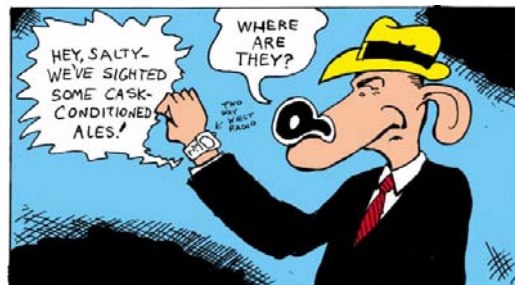
Wed. July 28, 4-8pm, **Good Beer at BAM**, \$40. Area breweries, local eateries. <http://www.eventbee.com/event?eid=753415314>

Wed. July 28, **Two Brothers at Blind Tiger.**

Sat. Aug 14, **NY Craft Beer, BBQ & Wine Fest at Martha Clara Vineyards**, \$50/\$75.

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

**CHECK OUT YOUR BEER ALERT PAGE**



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

