

Malted Barley Appreciation Society

JUNE 2008 • VOLUME 15 • NUMBER 6

Stone Cold Bastards



BY ALAN RICE

Our guest was Michael Saklad, Northeast Brewery Representative for Stone Brewing Co. of Escondido, CA. Mike joined Stone soon after they came to NYC. Like so many others, Stone's debut was at the Blind Tiger. If I recall correctly, they blasted in with 12 beers at 12 Noon in early 2003. Mike returned to Boston for the Stone gig after spending some time in Arizona. He has added 5 of the 28 states where it's available. By the end of the year it should be 6 and 34, respectively.

Stone Brewing was founded by Greg Koch, Chairman and CEO and Steve Wagner, President and Brewmaster in 1996. They

knew each other from the music business, but hooked up at a one-day beer appreciation seminar at U-C Davis. If you want to know the long version, check out the link on their website, and then browse around. StoneBrew.com is one of the best brewery websites that I've come across. Check out their 10th anniversary celebration. They

Cheers from the editor, Alan Rice...
NEXT MEETING:
Wed. June 11,
7:30pm, Mugs Ale House. Our guest: Bill Covalesski of Victory Brewing Co.

know how to have a good time, and they're very generous, raising thousands for charity.

They were among the founders of the big beer niche. After a tremendous early growth period, they have still maintained annual percentage growth in the mid-thirties, give or take, for the last 7 years. The only exception was 2005, when they brewed at capacity at the original brewery. They are projecting 88,000 bbls in 2008. The new \$12 mil. brewery is 55,000 square feet, with an 8,000 square foot refrigeration area and 120 bbl Rolec system. The adjacent Bistro & Gardens has seating for 180 inside, and room for a couple hundred more in the 1-acre beer garden, that is literally a garden. They have 32 craft beers on tap, an extensive wine list, and fine dining.

Mike Saklad spent some time as a chef, and as a food and beverage purchasing agent for a theme park

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before getting into sales for a brewery in AZ. Meeting Mike, you can see that he is a born salesman, and that he's perfect for selling Stone beer. The Stone guys aren't bastards, and have earned the right to be arrogant, but I'm still going to call them out on it.

Stone never advertises, and they never give away free swag. But they'll be happy to sell you a T-shirt so that you can advertise for them. Among the many product available on their website is a beautiful set of glassware for their specialty beers. But they must be purchased separately without a discount, so I think I'll pass.

They never provide free samples, either. Mike came out to promote the introduction of Levitation Ale into NYC. It would have been nice if he had ordered a case for early delivery so that the 40 or so people who came out to see him last month could try it. Then, I would be telling you all about it, and I've been accused of being too kind to the people who give us free beer.

Instead, you'll have to buy a pint at the Rolling Stoned Tour of Brooklyn, which I am promoting here for free. In the box with the event schedule, there is a link to their description of Levitation. It sounds yummy. Oops, sorry, I'm required to call it Stone Levitation Ale. It's been around for several years, but apparently we weren't worthy. Get it while you can, because it may not appear on their regular line-up.

Levitation Ale won the 2007 GABF Gold Medal in the American-Style Amber/Red Ale category. Greg Koch told Rich Link of Celebrator Beer News last December, "It was very cool for us to get that medal, especially considering that we are a brewery with such a strong reputation for big beers, and the Stone Levitation Ale is

our most modest." Steve Wagner added, "The award was a pretty big deal for us for a few reasons. Number one, it's our first gold medal at the GABF. Also, because Levitation is a very challenging beer to make:

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Rolling Stone Tour of Brooklyn

Meet Stone Brewhouse Supervisor **Jeremy Moynier** and Stone Northeast Rep. **Michael Saklad** as listed below. But Stone beers pour all night.

All bars will have for the first time in NYC, **Stone Levitation Ale** and:

Tue. June 17:

5pm, **The Levee**, Stone 9th Anniversary

7:30pm, **Brooklyn Ale House**, '07 Stone Imperial Russian Stout

10pm **Mugs Ale House**, Stone 070707 Vertical Epic

Wed. June 18:

5pm, **Pacific Standard**, Stone 10th Anniversary IPA

7:30pm, **4th Avenue Pub**, Stone 11th Anniversary Ale

10pm, **The Gate**, '06 Double Bastard Ale, '07 Double Bastard Ale, Imperial Russian Stout, 11th Anniversary Ale, Oak Aged Arrogant Bastard, Ruination, Arrogant Bastard, Stone IPA, Stone Pale Ale, Stone Smoked Porter. Bottles of 070707 VE. **Grateful Dead soundtrack.**

Thu. June 19:

5pm, **Royale**, '07 Old Guardian Barleywine

9:30pm, **Bar Great Harry**, Imperial Russian Stout, Stone Ruination IPA, Arrogant Bastard Ale, '08 Old Guardian

LINKS:

<http://www.stonebrew.com/levitation/>

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

<http://www.brooklynalehouse.net/>

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

<http://pacificstandardbrooklyn.blogspot.com/>

<http://www.myspace.com/4thavepub>

<http://thegatebrooklyn.blogspot.com/>

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

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

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low alcohol but maintaining big flavor. We have experimented with this recipe more than any other, and thanks to Head Brewer Mitch Steele and our brewing team, it has arrived at a very good place!”

Mitch Steele was a long time brewmaster at Anheuser-Busch until two years ago. He was in charge of developing their specialty line, including Bare Knuckle Stout. His knowledge of operating a large brewery was essential when Stone greatly increased their capacity. His love of homebrewing and SoCal roots made him a natural fit.

We did not go Stone-less, since Mugs had Stone IPA on tap. You’ve had it before, right? It’s their number one seller over Arrogant Bastard, which was not on tap, but you’ve also had that one. So I’ll move on.

Stone 10th Anniversary IPA was also on tap. It was dry hopped with Chinooks, Centennials, and Simcoes, so it had the nectarine, apricot, and citrus flavors and aromas that you’d expect. But that was the last such keg. If you weren’t there, you missed something nice, but I wouldn’t think twice about it.

The 10th Anniv., sorry, the Stone 10th Anniversary India Pale Ale, was brewed with Summit hops, which have now disappeared. I’m stuck with a bottle that I hear is like a sticky barleywine now. Stupid

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PHOTOS OF STONE BISTRO BY MARY IZETT





PHOTOS BY BILL COLEMAN

wonder if all the reps driving around in hybrids know that they'll have to go 100,000 miles before they break even on the carbon used to produce the batteries.

Stone Brewing is proud of the fact that they distribute their beer in refrigerated trucks. It's important, since they don't want their over-hopped beers to lose IBUs. They use vegetable diesel in California, but that is impossible for long distance shipping. And there aren't many longer drives than from there to here. I wonder if they

realize that most places in NYC don't refrigerate the product?

It costs \$25/bbl for shipping to the Northeast. They could save the expense and fuel by contract brewing, but I guess that no one out here is qualified, and that our water is not as good or plentiful as what gets

pumped and flushed for miles through aqueducts from the Colorado River and the Sierra Mountains.

Stone distributes in SoCal for brewers such as Oskar Blues, Russian River, Pizza Port, Bear Republic, and more. But notice that there are no East coast breweries. I forgot to ask Mike whether those heavy refrigerated trucks are driving empty all the way home.

Stone's anniversary is in August, but since the Vertical Epic Ale will be coming out on 8/8/08, sorry, 08-08-08, the anniversary

beer is scheduled for release in July. In a small acknowledgement to the hops shortage, it is a bitter chocolate oatmeal stout. I didn't catch what this year's Epic Ale is, but anyone at the Belgium Comes to Cooperstown fest hosted by Brewery Ommegang will get to taste it a week early. Just think – you will be among the lucky few to post on a beer rating website before anyone in the San Diego area. Bow to the Gargoyle if you are worthy.

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me – I didn't store it in my refrigerator. It won't taste anything like they've written in their tasting notes. Stone Brewing has a huge cooler where they are aging their beers. All of the suckers (typing with one hand, other hand in the air) who have been collecting their beers will be out of luck when they drink them. Hmm, I've "heard" that the Vertical Epic series is selling for ridiculous amounts on eBay. You've got to love the hype.

Check out the back of the 10th Anniv. bottle. There are 10 versions for 10 people to reflect on their time at Stone. Not a bad idea, if you can read tiny type, and don't mind twisting the bottle back and forth because it's only one column. Hey, you can read all 10 on the website if you're a Stone junkie. Or collect them all. I'll start you out with Greg Koch, cheap.

The Craft Brewers Conference was held in San Diego this year, and Stone hosted the Welcome Reception at their Brewery and Bistro. Stone goes through copious amounts of hops, and with all of the needy brewers in attendance, they felt it necessary to post a guard in front of the hop cooler. I guess they couldn't lock the door.

Speaking of cold storage and huge power bills, Stone installed 12 solar collectors to provide 55% of their energy in sunny SoCal, and they're building a \$2 mil. waste water treatment plant. But they don't capture the CO2 coming off of their fermenters. And I



Northern Brews

BY B.R. ROLYA

A quick trip to Montreal in February took Bob and me to the usual beer places including the **Dieu du Ciel** brewpub where we enjoyed the rich, roasty, and creamy Déese Nocturne stout (5%) as well as a new stout called Aphrodisiaque (5%) which was brewed with cocoa and vanilla and was extremely drinkable and well-balanced.

We also visited the bar **Vices et Versa** several times since it was near to where we were staying and were surprised by the increased number of taps (they now have 29), all featuring local brews. Although some of the selections we wished to try were unavailable, we still had tasty beers from **Hopfenstark** (a new-ish brewery from a former employee of Dieu du Ciel) and **La Barberie** among others. Unfortunately, we don't have many tasting notes but one beer that we did enjoy was the Calumet Grand Chef smoked porter (7.8%), which was deep brown in color with a good head and a smoky aroma. The flavor was also very smoky, reminiscent of a fresh rauchbier from Bamberg. The solid body had some sweetness and roastiness but the smoke was the pleasantly dominant characteristic.

We also enjoyed the barleywine from **Au Maître Brasseur**, a brewery located in the suburbs of Laval that we hope to visit one day, as it is located across the highway from the Home Depot of hockey stores, **Sports Rousseau**.



This deep copper colored beer had a nice head and a fruity, hoppy aroma with hints of orange. It was full-bodied with a subtle but distinct hop presence and lingering hops in the finish. We also detected notes of raisin

and pepper.

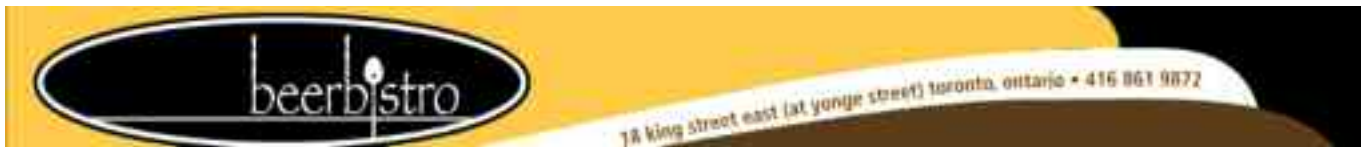
Dieu du Ciel is now bottling some of their beers, having opened up a new microbrewery in St-Jérôme, a town close to the Laurentiens. We brought back six-packs of the delicious Péché Mortel coffee stout as well as the refreshing Rosée d'Hibiscus, a pink-hued wit beer brewed with hibiscus flowers that was delicately perfumed and slightly tart.

While familiar with many of the beers of Quebec, we haven't had extensive experience with those of Ontario. But recent 2 trips to Toronto (over New Year's



and Easter) gave us the opportunity to explore some of the province's offerings. We found that, in general, Ontario brewers tend to focus more on English styles than their Quebec compatriots.

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On Warren Becker's recommendation, we visited **beer-bistro** and had such a good meal and interesting beers in late December that we returned again for dinner in March. Beerbistro is much more upscale than many beer destinations in New York and focuses not only on beer cuisine but also the beer pairings that work best with specific foods. They have a good tap list, broken down into categories such as "sociable", "bold", "crisp", and "contemplative", as well as an extensive beer menu comprised of bottles. Here is a



rundown of some of the beers that we tried. Durham Hop Addict (tap, 5%) was copper in color with a spicy floral aroma. It had a very hoppy flavor, most noticeably in the beginning and finish, with the malt component appearing in the middle. Overall, while not extremely well-balanced, it was a tasty IPA.

The Black Oak Nutcracker (tap) Christmas beer had a very roasty nose and a pitch-black color. The spicing was done nicely and wasn't too heavy-handed and it had a remarkably clean finish given the level of roastiness in the aroma and flavor.

Mill Street Tankhouse Ale (tap, 5.2%) was amber in color with a pleasant malt nose, a good bitterness level balanced with malt, and a smooth taste.

King Brewery Dark Lager (tap, 4.8%) came with a very malty nose with some roastiness. This deep mahogany brown beer had a full malt flavor that had a hint of toastiness and caramel and finished with a gentle bitterness.

St. André Vienna Lager (tap, 4.7%) was very tasty and sturdy with malt in the nose and a clean, slightly grainy flavor. We also found a bit of a bite in the middle, adding complexity to this dark amber beer.

From the bottle list we selected an American beer that we never had before: Jolly Pumpkin's Bam Bière from Michigan. This 5.5% farmhouse ale was cloudy orange in color with a big creamy head and a tart aroma which had hints of brett. We really enjoyed this beer,

finding it light and very refreshing with a complex spiciness.

After dinner we enjoyed a bottle of Tsarina Katerina Imperial Stout (2005, 9%) from Scotch Irish Brewing. It had a lovely tan head, which faded quickly, and a very plum-like and dark fruit aroma, mixed with hints of tobacco. The roasty, malty flavor had some sherry notes from oxidation as well as traces of raisins and finished with bitter chocolate. We were also intrigued by X.O. Bière au Cognac from France (8%), a dark red beer brewed with co-

gnac. There was a smoky note in the nose and an odd but pleasant Dr. Pepper flavor. The higher alcohol was not really discernable and while the cognac might have contributed to the flavor, it blended in well and was readily apparent.

Also on Warren's recommendation, we went to **C'est What?**, a beer bar and restaurant located near the Hockey Hall of Fame. It's much more casual and pub-like than beerbistro but had decent food and a good beer list. The Wellington Arkell Best Bitter (4%) was one of their cask offerings. It didn't have much aroma but came with a creamy and long-lasting head. The flavor was rather mild with subtle hops and a creamy mouthfeel. Nickle Brook's Maple Porter (5.5%) didn't have much maple in the nose which had mostly roast but it did make an appearance in the endnotes. The roastiness also dominated the flavor and it was hard to find the maple until the aftertaste. The Caraway Rye (5.1%) was a "Brewmaster Selection" and was brewed by County Durham Brewing specially for C'est What?. Again, a beer with little aroma and one that we found unexceptional with a stark phenolic note jumping out and a thin body. Another Brewmaster Selection was Al's Cask Ale, a 5% IPA that was medium gold in color with a creamy, long-lasting head and a buttery and slightly sour aroma. The flavor wasn't too hoppy and the sour note also came through in the flavor although there was some sweetness

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in the middle. Overall, not an exciting IPA. Grand River Jubilation (7%) was a light copper color spiced ale with Belgian yeast and spice notes in the nose and a definitely spicy flavor with nutmeg, allspice and spruce standing out.



On Easter Sunday on the way to the ice rink for the last game of the tournament, we stumbled across **The Abbot on the Hill**, a cozy British-style pub. There we had a delicious brunch complemented by extremely fresh DeKonick and a just-tapped Fuller's London Porter.

Unfortunately, we were leaving town the next day and couldn't return for their special Easter Monday beer dinner featuring rare beers unavailable elsewhere in Toronto.

We also enjoyed a mussel dinner at **Smokeless Joe's**, a small, friendly beer bar/restaurant that features rare and hard to find beers both on tap and in bottles.



Unfortunately, we forgot to bring along the beer notebook so you'll just have to take our word for it that we had great beers.

Some bottles that we picked up to drink at the hotel included 2 beers from Trafalgar **Ales and Meads** (Oakville, Ontario): a tasty Oak-Aged Rye (5%) and an Abbey Belgian spiced ale (6.2%) which was nicely balanced and very drinkable. We also picked up a can of 666 Devil's Pale Ale (6%) from the Great Lakes Brewery mainly because we found the description amusing and were pleasantly surprised to find a solid, flavorful beer. The can states, "the devil made me brew it" and that 666 kilos of 6 kinds of malt were used along with 6.66 kilos of hops, 66.6 minutes of boiling, 6% alcohol, and 6.06.06 date of conception.



We still enjoy the range of styles and experimentation of the Quebec brewers but had lots of fun trying out new beers during our travels to Toronto and hope to return soon to try more of them.

Most of you know Manny Calderon Jr., who has been a guest of the MBAS several times. Through



his company Niche Brands, Manny brought Arcadia, Sly Fox, Legacy, and Ramstein beers into NYC, and he was the first to distribute Kelso here. Manny recently sold the distribution rights to Manhattan Beer, although he is still doing sales and marketing for those brands. His latest project is selling t-shirts for craft breweries and local beer bars through NYCBearTees.com.



Tim Surprise, owner and brewmaster of Arcadia Ales, and Manny Calderon Jr., at New Beer Distributors.

F.X. Matt Brewery Fire

There was a major fire at the F.X. Matt Brewery, in Utica, NY on May 29, 2008. The fire broke out around 5pm as hundreds were gathering for the first in this year's series of Saranac Thursday parties outside the brewery. A welding project near the canning line sparked the blaze. Packaging materials added fuel to the fire.

One worker had smoke inhalation, but there were no other injuries. Firefighters from several communities battled the blaze while volunteer firemen covered the firehouses. They prevented a tank of ammonia from overheating and causing a devastating explosion. The fire was not under control until the next afternoon, and hot spots flared up for several days.

The loss was estimated at \$10 million. Fortunately, a new \$1.5 million bottler is in good shape. The brew house is also fine. While keg

production should resume shortly, bottling will be interrupted for several weeks, perhaps longer. Obviously, canning of Utica Club lager, the Saranac line of beers, and soda pop is suspended indefinitely.

The Brooklyn Brewery core brands and seasonals are brewed at F.X. Matt under the direction of Garrett Oliver. This includes all 12 oz. bottles and cans. (Some kegged seasonal beers, the Brewmaster's Reserve line of draft beers and specialty beers re-fermented in 750ml bottles are brewed in Brooklyn.) There should be enough kegged beer in the system to prevent supply disruptions, but they'll have to look to another brewery for canned product. Several breweries have reached out to F.X. Matt, and this should include Brooklyn.

Governor David Patterson pledged to assist F.X. Matt in rebuilding in any way possible. He



Gov. David Paterson, left, talks, with F.X. Matt Brewing Co. President Nick Matt, center, and Vice President Fred Matt outside the brewery on Thursday, June 6. Photo by William P. Cannon for Utica Observer-Dispatch

also promised to cut any red tape necessary to move production, even if it's outside of New York State.

F.X. Matt, a German-born immigrant, took over the foundering West End Brewery in 1888. The brewery was the first to resume production after prohibition, it survived many recessions, and it stayed independent during the industry consolidation of the 1970s and '80s. The building that burned was old but not historic. Despite the incredible heat, it was not destroyed. Tours of the brewery have already resumed.



Hundreds people were at the brewery for a weekly beer, food and live music fest. Many attendees submitted their photos to NBC-WKTV News Channel 2.



A view of the fire from the Mulaney Road Bridge. Photo by Nicole L. Cvetnic for Utica Observer-Dispatch

Will Stephens introduced himself to the MBAS last month. He and his older brother Eric recently started **BeerMenus.com**, a website for beer hunters. They got the idea when they were heading out to the bars, but Google couldn't help them find a place with the beers they wanted. Will quit his job as a paralegal to work on the site. Eric lives in Santa Monica, and works for a different website.

BeerMenus.com currently lists more than 1500 beers and nearly 300 bars and restaurants in Manhattan and Brooklyn, with Queens to follow. If you search by beer or brewery, you can find the lowest price or the closest bar. Many of the beers have a full or partial description, including abv. There is also a calendar of beer events at participating venues.

Click around on the site. It is intuitive and user friendly. You can browse a restaurant list to see the beers they serve, how much they cost, and whether they are available in bottles, cans, on tap or on cask. You get the bar's info., website link, and a Google map. The site allows you to pick a neighborhood and browse the area's establishments. You can find out what their regular line-up is without the trouble of going in. This is a great way to break out of a rut and try a new place.

The site allows anyone to update a list, and the homepage shows the latest updates. But their primary source of information is from the bars' management/employees. This is fine for many places with a few rotating taps, but not for beer bars with frequent changes. They may keep up for a while, but will soon grow tired of it. How many

BEERMENUS



Will and Eric Stephens helping their father homebrew in Scarsdale.

keep their websites current?

You must all be aware by now of the MBAS beer bar lists, which have been updated for many years by Bill Coleman at hbd.org/MBAS.com for beer alerts of the most recent list at every bar, to see what's new, and to check the calendar. Bill collects the bars' own updates at their websites, whether frequent or not, and MBAS member reported lists as well (please send them in). This site is still the easiest to navigate if you only want to browse the beer bars.

The Union Beer website GreatBrewers.com is also useful for locating beers, but it does not include all brands, and a particular account may have the product in stock but not yet available. This site is good for tracking down rare beers that may not be on the menu, or are to find them at stores.

BeerMenus.com is a great site. It is the most inclusive and has room to grow. But check the others, too, as they are complimentary.

Calendar

UNDERLINED TEXT INDICATES HOT LINK

BEER EVENTS

Wed. June 11, Allagash at Lenora's Way. Rob Tod will be present.

Wed. June 11, 5pm, Allagash Pairing at Lenora's Way, \$25. Rob Tod will be present. Four drafts (White, Tripel, Black and Curieux) paired with food. Admission required for entry, no advance sales.

Wed. June 11, Smuttynose at Blind Tiger. IPA (pin), Brown (cask), Farmhouse (cask), Pale Ale, IPA, Wheat, Blonde, Gnome, Brett Beer, G-Bock, Smutt-a-roni, Oak Aged Maibock, Maibock '07, Big A IPA '07, Scotch Ale, Russian Imp. Stout, Very Old Brown Dog '07, Brown Dog, Farmhouse Ale, Portsmouth Lager, Oak Aged Barley Wine '05, Barleywine '04, JD Oak Aged Porter, Hanami, Winter Ale.

Wed. June 11, Sixpoint at Andy's Corner. Sixpoint's NJ debut.

Wed. June 11, Coney Island at Kettle of Fish. Coney Island Lager, Albino Python White Lager, Sword Swallower Hop Lager, and Human Blockhead Tough-As-Nails Lager.

Thu. June 12, Sierra Nevada Summer Beer Fest at Pacific Standard. Summerfest, Torpedo, Southern Hemisphere Harvest, Schwarzbier, Pale Ale, and free swag.

Thu. June 12, Stoudt's at East Village Tavern. Blonde Double Maibock, Tripel, Smooth Hoperator, American Pale Ale, Pils, Weizen. Cheese plates, homemade pretzels and mustard, full menu. Our first event. No website, we're at Ave. C and East 10th St.

Thu. June 12, 6:30 and 8:30pm, Beer, Bacon, and Cheese Pairing at Jimmy's No. 43, \$45. Hosted by NYCDAT.

Fri. June 13, Friday the Firteenth at Grey Lodge, Philadelphia. Approximately 20 gravity casks, 7 at a time on the bar.

Fri. June 13, Lucky Friday the Thirteenth at South 4th. \$3 bottles of Lucky Beer and \$2 bottles of mystery craft beers in the pick your luck bucket.

Sat. June 14, Tapping of J.W. Lee's Lagavulin Pin at Mugs Ale House.

Sat. June 14, Stoudt's 17th Annual Micro-Fest, Adamstown, PA. Two sessions, \$28. Breweries from around the country, German food, live music.

Fri. June 13, Friday the Firteenth at Grey Lodge, Philadelphia. Minimum 13 gravity casks on the bar.

Sat. June 14, Stoudt's 17th Annual Micro-Fest, Adamstown, PA. Two sessions, \$28. Breweries from around the country, German food, live music.

Thu. June 19, 4:30-8:30pm, 7th Annual Connecticut Brew Fest at the Old State House, Hartford, \$35. Breweries from throughout New England, food from area restaurants, live music.

Thu. June 19, Long Trail at South 4th. Belgian White, Double Bag, Blackberry Wheat, IPA, and free swag. Free food from the Long Trail recipe book:

Pork loin with LT Blackberry Wheat BBQ sauce, chips with LT Ale Cheddar dip.

Thu. June 19, 4:30-8:30pm, 7th Annual Connecticut Brew Fest at the Old State House, Hartford, \$35. Breweries from throughout New England, food from area restaurants, live music.

Fri. June 20-Sat June 21, American Craft Beer Fest at the Seaport World Trade Center, Boston. Three sessions, \$43.50. 75 brewers, 300 beers, guest speakers, more.

Sat. June 21, Troegs presents the 5th Annual Harrisburg Brewers Fest. Two sessions, \$35 and VIP, \$95. At least 35 breweries (mostly Mid-Atlantic), live music, inexpensive food.

Sat. June 21, Noon-4pm, 12th Annual Garden State Craft Brewers Guild Fest on the Battleship New Jersey, Camden, \$43.25. All 16 NJ breweries and brew-pubs will be pouring for only 750 guests.

Sat. June 21, Troegs presents the 5th

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MBAS 2008 COMMITTEE

President: Mike Lovullo

Webmaster: Bill Coleman

Treasurer: Eric Freberg

Warren Becker

Jennifer Traska Gibson

Rob Gibson

Alex Hall

Mary Izett

B.R. Rolya

Bob Weyersburg

Kevin Winn

Lucy Zachman

Page layout: Pamela Rice

<http://hbd.org/mbas>

CALENDAR: *Continued from page 7*

Annual Harrisburg Brewers Fest.

Two sessions, \$35 and VIP, \$95. At least 35 breweries (mostly Mid-Atlantic), live music, inexpensive food.

Sat. June 21, Noon-4pm, 12th Annual Garden State Craft Brewers Guild Fest on the Battleship New Jersey, Camden, \$43.25. All °16 NJ

breweries and brew-pubs will be pouring for only 750 guests.

Tue. June 24, Brooklyn Brewery at Downtown Bar & Grill. Garrett

Oliver will be on hand with 16 Brooklyn drafts.

Wed. June 25, Elysian Brewery at Blind Tiger. NYC debut for this Seattle brewery.

Thu. June 26, Rogue at Standings. 5 drafts, free pizza.

Mon. June 30, 6:30-9pm, The Art of Beer and Cheese Pairing Sail, Chelsea Brewing, \$75. Ron Carlson will host a tour of the brewery, then escort you to a schooner for a 2-hour sail around lower Manhattan and the Statue of Liberty while you enjoy 3 Chelsea beers paired with cheeses.

Wed. July 2, Italian Beer Night at Blind Tiger. List TBA.

Mon. July 14, The Art of Beer and Cheese Pairing Sail, Chelsea Brewing. See June 30.

Fri. July 18 – Sat. July 19, 16th Vermont Brewers Fest, Lake Champlain Waterfront Park, Burlington. Three sessions, \$22. Over 30 breweries from VT, NH, ME, NY and QC. Gourmet food, live music, vendors, demonstrations.

Sat. July 19, 2-7pm, South Shore Real Beer Fest, at the Nutty Irishman, Bay Shore, \$50. 20+ breweries, 50+ beers including casks.

Wed. July 23, Christmas in July at Blind Tiger.

Mon. July 28, The Art of Beer and Cheese Pairing Sail, Chelsea Brewing. See June 30.

HOME BREW EVENTS

JUNE 13-14, 2008

New York State Homebrew Competition

At the NY State Fairgrounds in Syracuse

Hosted by the Salt City Brew Club

http://www.saltcitybrew.org/sf_competition.html

JUNE 19-21, 2008

AHA 30th Nat'l Homebrewers Conference, Cincinnati

The world's largest-attended conference devoted to amateur brewers. Keynote speaker is Jim Koch of Boston Beer Co.

<http://www.beertown.org/events/hbc/>

AUGUST 2, 2008

Mead Day

Each year on the first Saturday in August, home brewers around the nation are encouraged to invite non-brewing and brewing friends and family to celebrate by making mead. Click link for the official recipe and to register.

<http://www.beertown.org/events/meadday/index.html>

SEPTEMBER 28, 2008

Homebrew & Food Pairing Competition

The Diamond in Greenpoint, Brooklyn

Homebrewers present their best beer and original recipe combination. Brewer and chef teams are welcome.

Winner receives a trip for two to the Stoudt's Brewery for Oktoberfest. Patrons pay (price TBD) to taste and score the entries. Proceeds donated to charity.

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

**Please participate. All entries welcome.
Judges and stewards wanted.**

Up-to-the-minute event info: <http://hbd.org/mbas/calendar.html>

For the latest draft lists, go to: <http://hbd.org/mbas/new.html>

For area beer bars, go to: <http://hbd.org/mbas/beer.html>



Hillary Clinton enjoying a tasty beverage in Indiana. She is an experienced drinker, and downed more beer than anyone else, especially in key beer drinking states. But the Super Drinkers at the Party changed their tastes.



Barack Obama enjoying a craft beer at Bethlehem Beerworks. His thirst for new beer styles proved popular among younger drinkers and many other demographics, except middle-aged and older women (wine drinkers), and blue-collar workers (macro lagers, no “sissy” beers).



John McCain's wife, Cindy McCain, is a \$100 million heiress and executive to the third largest Anheuser-Busch distributorship, yet this is the only photo I could find of him drinking anything. He will retain the status quo of accepting corporate brewery dollars, publicly avoiding all alcohol consumption, and keeping his true drinking habits a secret.