

# Malted Barley Appreciation Society

June 2011 Newsletter

## From the Editor's Desk

Here's the June 2011 Newsletter!

<http://hbd.org/mbas>

## NEXT MEETING:

Wednesday, June 8, 2011 @ 7:30PM.

Our guest will be Michael Lovullo, Union Beer Representative and MBAS President Emeritus.

## MUGS ALE HOUSE

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



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2011 COMMITTEE

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## MAY MEETING

By Warren Becker (meeting photos by Alan Rice)

Our guests were Dave Yarrington & Pat Fondiller of Smuttynose Brewing Co. <http://www.smuttynose.com/>. We were excited to have them come speak at our last minute request. Mugs Ale House is one of Smuttynose's largest accounts in the US.

The brewery is named for Smuttynose Island, the third largest of the nine islands that comprise the Isles of Shoals, a small, rocky archipelago that lies seven miles off the coast of New Hampshire and Maine. The Smuttynose logo features a Common Harbor Seal, many of whom call Smuttynose Island. Smuttynose beers are distributed in nineteen states including DC, from Maine to Florida and as far west as Wisconsin. Approximately thirty people work at Smuttynose Brewing, depending on the season. Smuttynose Brewing is related by common ownership & history to the Portsmouth Brewery and, indirectly, to the Northampton Brewery, located in western Massachusetts.

Dave, Director of Brewing Operations, has been brewing professionally for 17 years, 10 of which at Smuttynose, 3 years at Tokyo Ales in Japan, plus stints in Colorado, California and Boston, after attending the UC Davis Brewing Curriculum.



Smuttynose was founded in January, 1994. It released its first beer, Shoals Pale Ale, in July of that year, followed shortly thereafter by Old Brown Dog. The Smuttynose beers followed:

- Chuckwheat - 1996 (*retired*)
- Portsmouth Lager - 1998 (*retired*)
- The Big Beer Series - 1998 to the present
- Belgian White Ale - 1999 (*retired*)
- Robust Porter - 2001
- Weizenheimer - 2002 (*retired*)
- Pumpkin Ale - 2003
- Finestkind IPA - 2004
- Summer Weizen - 2005
- Winter Ale - 2006
- Short Batch Series - 2007
- Hanami - 2007 (*retired*)
- Star Island Single - 2009
- Big A IPA (as year-round offering) – 2010

Smuttynose does not distribute their beers in the western part of the US. Their output is 70% bottles and 30% kegs.

The highlight of the evening was Alan Rice sharing his rare bottle of the Ryan Ale, brewing by Smuttynose exclusively for Julio's Liquors in Wooster, MA. This malty 8.5% ABV Strong Ale is aged for 1 year in oak bourbon single-barrels, and made with Rye Malt. Ryan, the owner of Julio's, is a longtime supporter of Smuttynose, and hosts the Lock and Key Society Beer and Whisky Club at his store. Thanks again Alan for this rare treat!

Smuttynose is planning special recipe beers, including a sour ale, and a wild mushroom ale. They produced a winter ale, Abbey-style Dubbel recently.



## MBAS Jersey City pub crawl on 5/28/2011



### 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)

### June 11, NY State Fair Homebrew Comp.

Presented by Salt City Brew Club

Entry deadline June 2.

<http://www.saltcitybrew.org/wordpress>

### June 16-18, 33<sup>rd</sup> Nat'l Homebrew Conference

Presented by American Homebrewers Assoc.

Town & Country Resort in San Diego

<http://www.ahaconference.org/>

### CHECK OUT THESE SITES FOR NYC BEER EVENTS:

<http://mylifeoncraft.com/>

<http://www.beermenus.com/events>

<http://beeradvocate.com/events/calendar>

<http://nycbeerevents.com/>

