



Malted Barley Appreciation Society

June 2016 Newsletter

The [Malted Barley Appreciation Society \(MBAS\)](#) meets in the back room (or back yard in summer) of [Mugs Ale House](#), 125 Bedford Avenue, Williamsburg, Brooklyn on the second Wednesday of each month. We feature at least one guest from the craft beer industry who shares samples of their beers with everyone there for the club meeting. Start time 7.30, but it is good to arrive a little earlier to secure a good seat. Mugs Ale House serves a full food menu, and always has a top beer list. Full Mugs review - <http://www.beerguidenyc.com/pubs.136>

OUR NEXT MEETING

Wednesday 8th June 2016

Our guests for June's double-header will be Dave Rodriguez of importers Merchant du Vin, plus Maxx Salat of Victory Brewery.

MALTED BARLEY APPRECIATION SOCIETY 2016 COMMITTEE

President: Alex Hall alex37407@gmail.com

Webmaster and cartoonist: Bill Coleman

Newsletter Editor: Warren Becker

Treasurer: Eric Freberg

Felice Wechsler

Chris Cuzme

Mary Izett

B.R. Rolya

Bob Weyersberg

Lucy Zachman

Ministers of Homebrew Security:

Sophie the Poodle, Otto the Dachshund



MAY MEETING RECAP

by Felice Wechsler

The May meeting was a blast, thanks to a great turnout by both MBAS members and a nice contingent from the NYC Craft Beer Club. Because all potential craft beer industry speakers decided they'd rather be in Philadelphia, we hosted a bottle sharing event. Lack of industry speakers notwithstanding, it was a great night, and the only thing missing was the presence of our fearless leader, Alex "Beermonster" Hall. (Disclaimer: I did my best to keep track of the beers, who brought them, and to take tasting notes, but they were pouring fast and furious, my friends, and things got a little messy – in the best possible way – especially towards the end. Also, if I've spelled your name wrong, my apologies, and a suggestion to work on your penmanship. Finally, when I refer to "we" in the body of this article, that refers to anyone who said something that I heard and wrote down in my tasting notes. Specific credits will be given if I caught who made the comment, and if I can read my own writing. Yes, I need to work on my handwriting as well.)

I counted 18 shared bottles. There may have been more, there certainly weren't fewer. Margaret Bodriguan, of NYCCBC, was kind enough to take charge of the pouring (as if I could have stopped her!), working from light to dark. Many thanks, Margaret! We started with Lost Abbey Carnevale, a 6.5% blonde saison

Easter beer, provided by our own former president, Dan Kelly. Light-bodied, and brewed with American hops (Amarillo and Simcoe), we noticed bready hits before the hops came through. Next was Boulevard Saison Brett 2015, 8.5%, provided by NYCBC's Tanya Dresner. The sourness hit first, and we found it noticeably creamier than the Carnevale. This was followed by Transmitter's G2 Golden Ale, 5.6%, brought by Bill Jeffrey. Most, if not all of us, are big fans of Transmitter, so we were somewhat disappointed by this "one note" beer from a brewery that has conditioned us to expect greatness. Also a bit disappointing was the next beer, ICONYC High Ryse, courtesy of Warren Becker. This 7.5% farmhouse ale left us asking, "where's the rye?!"

Omnipolo Fatamorgana, a "hoppy", "low key" "kinder" IPA with an 8.5% ABV was generally well-received. Thank you, Zev Greenblatt (but please see above mention re handwriting!) "Sweaty" and "fruity" Logsdon Seizoen, another farmhouse, this one at 7.5%, from NYCCBC's Jerry Dobin was next. Somewhat citrusy and peppery, this got the "potato water" comment from a couple of people. But then...Ballantine Burton Ale, an 11.3% barleywine, courtesy of former MBAS president and the creator of the Salty Dog comic, Bill Coleman. As our own John Naegele observed, "this is not amazing, it's f**king amazing!" Our next beer, Dorf Beer Dunkel from Urban Chestnut, was provided by Barbara Klauke. Sweet and roasty, this 5.2% offering prompted the comment, "where's the body?" (Reader beware, at this point, scrawled in the margin of my notes, it says, "I lost the plot." They get considerably less coherent from this point on.)



The most disappointing beer of the night for me was the one that I selected from Alex's and my stash – Captain Lawrence Smoke From the Oak. Sadly, I failed to note the year, or whether it was aged in a special cask. Normally a lovely beer, I think this one suffered from heat stroke, as our apartment can get crazy hot. It came across "over wined" and "highly phenolic". Fortunately, Margaret Bodriugian's New Belgium The Trip Oyster Stout with a 7.7% ABV followed to rescue our taste buds. My notes say, "YUM". Next, also from Margaret, we sampled Charter Oak Lights Out Stout, which was "seriously chocolatey" and rated a

"YUM YUM". Warren's second contribution, ICONYC, weighing in at 12.8%, is an Imperial Stout with saison yeast. Oaky, chocolatey, a little spicy, I gave it a "MMMM!" Probably my favorite of the night.

Accolades to Matt Archambault of NYCBC for sharing with us something you're not likely to find easily in NYC, Huon Dark Apple Ale from Two Metre Tall Brewery in Tasmania. Fermented with brewer's yeast, drenched in apple juice, and refermented with Champagne yeast, this 6.5% ale was very tasty, richly complex, and its description requires more adjectives than I had at my disposal on this warm and beery night. At this juncture in the evening, those present kindly allowed me to take the floor (which, at that point, was close to becoming my new best friend), to raise a toast to Alex, for organizing the meeting, Margaret, for doing the pouring, and Warren, who had celebrated a birthday a few days before. We then carried on with the imbibing. Tasting! Certainly, I must have meant tasting, despite the blurred scribbles – did I mention I took notes on the back of a client file? -- it was a Wednesday night after all!

Joe Altamura brought us 3 Floyds Rabbid Rabbit, a 7.4% farmhouse ale. My notes say "YUM". Despite the fact that by this time, pretty much all of my notes say "YUM", and that we were all overflowing with the milk, no, make that beer, of human kindness, this malty and spicy beer was definitely a winner. Hard on its heels (rabbit's have heels, right?) was Jim Barnes's offering, 9.2% Kulmbacher Eisbock. Jim was kind enough to give us a history of Eisbocks, which I spelled 3 different ways in my notes, and I know his talk was very entertaining because I know Jim, and also because of all the beer-blurred smileys on the moist and dissolving piece of paper on which I was writing, but the only word I can make out is "snow". Anyway, it's a great beer, deceptively drinkable. Please consult Jim for historic details.



In the home stretch now, Zywiec Marzen at 5.4% was (per my notes) “mmmalty” with some caramel. I don’t know who brought this one. Joe Altamura’s other contribution was Nebraska Brewing Melange a Trois. (That’s MELANGE, people, not MENAGE, as some of you were insisting! It’s a beer club, not 1970s sexploitation film!) A big, strong, Belgian at 11.3% (then again, who wouldn’t want to go home with a big, strong, Belgian?), this oaky, winey, strapping lad was our penultimate taste. Yes, it got a “YUM”.

Embedded in my notes at this point in the evening is “the Dans, the Bills, the Babs, the thrills.” I’m sure it meant something at the time. If anyone can illuminate, please feel free to contact me.

Our last beer was a growler of Virginia’s South Street Brewery’s Imperial Stout. Weighing in at around 10.5%, this chocolatey and slightly (but not too much!) peaty leviathan, provided by Daniel Bryg, is brewed with Guatamalen cocoa nibs and Scottish ale yeast. Roasty, malty, chocolatey, and boozy, this beer is so dark I think it actually absorbed the ambient light in Mugs’ outdoor garden. Lights out, indeed!

Home brews may have followed, I really couldn’t say, as I had to be at work early the next morning. Thanks to all who participated, and especially to Alex, who made it all happen. He and I will miss the June meeting due to our vacation, so thanks in advance to Bill Coleman for handling the presidential duties. Hope to see both MBAS and NYC Craft Beer Club members in July!



LOCAL BEER NEWS

Only selected items will be listed here, for beer bar and brewery news check out <http://www.beerguidenyc.com/news.php> - and also <http://www.gotham-imbiber.com>.

FUN ANAGRAMS

by All Ha Lex

These are all names of NYC craft beer destinations, 1-10 are located in Manhattan; 11-20 are located in Brooklyn. All are listed (at the time of writing) on <http://beerguidenyc.com/> - where there is more than one similarly named branch the generic name is used without the specific location. Note that 'The' has been omitted where relevant, for instance a bar called 'The Hanging Chad' would have an anagram comprising of the letters of just 'Hanging Chad'. Answers are at the end of this newsletter.

Brought to you by the PREDOMINATELY STEREOTYPICAL ABACI.

1. I EAT BEETLE LIP
2. THOSE MAUL
3. HALL LAVA
4. AIRY ALTAR TEA BRIE
5. GURGLE ON PINS
6. I RID LACTIC, TOSS
7. MONK HAD LISP
8. LOG FLOODS
9. LOG MORON
10. I THY LLAMA
11. SOBER RAT
12. PYGMY CANNIBALISED NOON CREW
13. UNVEIL SPY DUTY
14. CARDIGAN TIFF
15. WE OREGON BERSERK PINT
16. CRANK GENERATING BENDY PLOWMAN
17. BEEN HAZARD
18. A MACABRE GREEDY LINEN OPPONENT
19. BARROOM WENCH THANE PIG FLY
20. BATMAN HE HAD EARS

TEN YEARS AGO REMEMBERED

The much loved Heavyweight Brewery, where the MBAS' own Bill Coleman collaborated to brew Old Salty barleywine annually, brewed its last batch in June 2006. Owners Tom Baker and Peggy Zwerver wanted to move on, and so they did - opening Earth Bread + Brewery in Philadelphia which is still going strong thankfully. The brewery formally closed the following month.

EARLY SUMMER 2015 VISIT TO ENGLAND – PART 3

by Alex Hall

Each year I find myself in the U.K. for a number of weeks, primarily to put together the most interesting beer menu possible for Glastonwick (a cask beer and music festival which I co-founded with two friends back in 1996, named with a nod to the much bigger Glastonbury Music festival). After the event is over (and after some recovery time), it's time for a proper vacation with my lovely wife Felice. Dusting off my notebook, here are some highlights from last year's expedition. All beers summarised were cask-conditioned unless stated otherwise, and nothing was consumed in less than a 10oz pour. The third and final part is a review of our vacation touring around England after the festival was over and after some much needed rest.

Each year, after we have recovered, we hire a car and go on our travels. Felice drives (I have never taken a test) while I navigate. Never mind GPS, I use two books and two books only: a road atlas and the CAMRA Good Beer Guide for overnight stops in pubs and inns that have the accommodation symbol, so we are guaranteed good cask beer at each destination. The Guide is also rather useful for the occasional stop on the way, as you'll see we did a few of those.

Last year was a bit of a marathon trip, heading from Brighton all the way up to the Lake District (over 300 miles direct) – but with a monstrously huge detour via Exeter. Musician friends of ours from Brighton were playing there, and coincidentally Felice was in the midst of reading a book set in that city many centuries ago, so I thought 'why not!' But I didn't tell anyone...

MONDAY 8 JUNE 2015

A couple of pints for me then we were off to hire a car...

Brighton, East Sussex – The Evening Star
Oakham 'Citra' 4.2%
Brighton Bier 'Dealer's Choice' 4.5% (pale version)
Vernham Dean, Hampshire – The George Inn
Flack Manor 'Flack's Double Drop' 3.7%
Betteridge's 'Jenny Wren' 4.2%
Tangley, Hampshire – Cricketer's Arms
Bowman 'Swift One' 3.8%

We stayed the night at Tangley, The Cricketer's Arms being a 16th century drovers' inn with cask beers on gravity dispense.



The Cricketer's Arms.

TUESDAY 9 JUNE 2015

Heading further west, we ended up staying at the White Horse Hotel in Exeter - which is a sprawling place owned by Marstons with lots of beer memorabilia. Felice wanted to see the cathedral, and we happened to bump into our musician friends there! Surprise! Don't forget I hadn't told anyone we were going there or why. Their gig was at The Cavern, see below, where some local craft bottles were on sale.

South Petherton, Somerset – Brewers Arms
Bluestone 'Rockhopper' 3.9%
Yeovil 'Posh I.P.A.' 5.4%
Exeter, Devon – White Horse Hotel
Jennings 'Sneck Lifter' 5.1%
Exeter, Devon – The Beer Cellar
Oakham 'Scarlet Macaw' 4.4%
Exeter, Devon – The Fat Pig
Fat Pig 'John Street Ale' 4.1%
Fat Pig 'Phat Nancy's' 4.7%
Fat Pig 'Black Boar' 4.6%
Exeter, Devon – Well House Tavern
Big Rabbit Brew 'Wild West Country' 4.0%
Exeter 'Darkness –The Prince of Ales' 5.1%
Exeter, Devon – Chaucer's
Marstons 'Ringwood 49er' 4.9%
Exeter, Devon – The Cavern
Exeter 'Lighterman' (bottle) 3.5%
Exeter 'Avocet' (bottle) 3.9%

The Fat Pig is a small backstreet brewpub, while the Well House has something a bit more than beer in the cellar – a skeleton said to be a plague victim!



The Fat Pig brewpub.

WEDNESDAY 10 JUNE 2015

We set off heading north on a marathon trip all the way into Cumbria, in the North-West of England. A break was enjoyed in Worcestershire. The ancient, narrow, twisty country roads that got us to our destination were far from enjoyable to drive on (especially as the locals drive like maniacs, or squeeze huge farm tractors through the narrow roads). Felice did exceptionally well with coping with all that, and was very glad to hang up the car keys in exchange for some local cask beers.

Birtsmorton, Worcestershire – Farmers Arms

Hook Norton ‘Old Hooky’ 4.6%

Dent, Cumbria – George and Dragon

Dent ‘Ramrau’ 4.5%

Dent ‘Baarister’ 4.5%

Dent ‘T’Owd Tup’ 6.0%

The Dent Brewery is not in the village, but over a couple of hills further on where the Settle and Carlisle Railway can be found. The Ramrau was an exceptionally good cask-conditioned lager, brewed with lager malts and Hallertau hops. Very clean and refreshing, it didn’t take long for me to demolish three 20oz pints of it. The Baarister is a fairly uncommon find, being a tasty best bitter. T’Owd Tup, which translates from the local dialect into ‘The Old Uncastrated Ram’(!), is a full-bodied stout with a roasty and vine fruit complexity.



Farmers Arms, Birtsmore.

THURSDAY 11 JUNE 2015

We swapped the beauty of The Yorkshire Dales National Park for that of The Lake District, stopping in Kendal to visit the Arthur Ransome Room (part of a museum dedicated to the famous author who was a distant cousin, not a pub). Later, we had hoped to stay in the excellent brewpub at Foxfield, but they were fully booked (but not the two days after). Plan B was the next village up just for one night, where there are three pubs all serving good casks. A flat tyre frustratingly delayed us for an hour or so after a wall had partially collapsed into the road, and there was no way of avoiding striking the rubble at speed due to oncoming traffic.

Foxfield, Cumbria – Prince of Wales

Chadwick’s ‘Castle Mild’ 3.6%

Broughton-in-Furness, Cumbria – Old King’s Head

Healey’s ‘True Brit’ 3.6%

Broughton-in-Furness, Cumbria – Manor Arms

Exit 33 ‘Mosaic’ 4.1%

Cumbrian Legendary Ales ‘Pale Ale – Motueka and Amarillo’ 3.6%

Cumbrian Legendary Ales ‘Lowswater Gold’ 4.3%

Fell ‘Robust Porter’ 4.8%

Broughton-in-Furness, Cumbria – The Black Cock Inn

Lancaster ‘Red’ 4.8%

Copper Dragon ‘Golden Pippin’ 3.9%

Lancaster ‘Blonde’ 4.0%

Broughton-in-Furness, Cumbria – Manor Arms (again)

Long Man ‘American Pale Ale’ 4.8%

Fyne ‘Maverick’ 4.2%

Yates (Cumbria) ‘Bitter’ 3.7%

Broughton-in-Furness, Cumbria – Old King’s Head (again)

Healey’s ‘B.H.W. Mild’ 3.7%

It is notable that the Long Man cask was brewed in a village near Brighton, our starting point, and had ventured a long way from home. The brewery is almost next door to the churchyard where my great-grandparents are buried.



Old King's Head.



The Black Cock Inn at dusk.



Manor Arms cask beer engines.

FRIDAY 12 JUNE 2015

Today the plan was to go for a boat trip on one of the lakes before checking in at Foxfield. After the boat, a bonus was a ride on the local 'bus service' – a ramshackle electric milk float converted with some rough seats! Even better was to come later, as the railway line that goes through Foxfield is operated with diesel locomotives dating from the early to mid 1960s. We had to have some of that!

Bowness, Cumbria – Royal Oak

Coniston 'Bluebird Bitter' 3.6%

Foxfield, Cumbria – Prince of Wales

Foxfield 'Fleur de Lys Light' 4.3%

Green Jack 'Ole Cock' 4.4%

[break for the train to Barrow-in-Furness and back]

Ulverston 'Lonesome Pint' 4.2%

Out There 'Angara' 5.5%

Fuller's 'Gale's Redwood' 4.0%

Hop Studio 'Obsidian' 5.0%

The Out There beer, unusually for the U.K., was a tasty Baltic Porter, while the Hop Studio was a Cascadian Dark, or India Black Ale.



Milk float transformed into a bus!



The Prince of Wales' at dusk, the open door on the right leads to the brewhouse.

SATURDAY 13 JUNE 2015

More trains, this time heading north instead of south, and we encountered some old friends on board who were similarly riding the trains and stopping off at various points for some cask beers. One of them had just come from a cask ale festival at a rugby club, so that was duly factored into the day's schedule as would be expected! The line we traversed hugs the rugged coastline and is mostly very picturesque (apart from a nuclear power station, that is!).

Maryport, Cumbria – The Lifeboat Inn

Cumbrian Legendary Ales 'Langdale' 4.0%

Millom, Cumbria – The Bear on the Square

Beckstones 'Leat' 3.6%

Naked 'Indecent Exposure' 4.5%

Haverigg, Cumbria – Millom Rugby Football Club

Marston's 'Revisionist Juniper Pale Ale' 4.4%

Lancaster 'Honeybrew' 4.4%

Greenodd 'Jenkins Quay' 4.4%

Abraham Thompson 'Lickerish Stout' 4.6%

Strands '1492' 3.5%

Strands 'Low Flyer' 4.3%

Stringers 'Bauhaus' 4.7%

Millom, Cumbria – Hardknott On-Track

Hardknott 'Lux Borealis' 3.8%

Foxfield, Cumbria – Prince of Wales

Foxfield 'N2 Kinghorn' 4.6%

Yeovil 'Summerset' 4.1%

Townhouse 'J.G.B.' 3.9%

Fyne 'Superior I.P.A.' 7.1%

Maryport was somewhere I had never been before, so we explored this sleepy fishing town until it was opening time. While the service at The Lifeboat Inn was friendly and prompt, a framed campaign poster for U.K.I.P. (a far right political party which wants to sever all ties with the European Union) hanging in the middle of the wall made it clear that we were unwittingly in somewhere that is a politically active base in not the best way. We then did a train to Millom, where we found another local beer to Brighton a long way from home - namely the Naked, who did several festival special ales for Glastonwick. The beer in this case was a very pleasant porter. A taxi to the Rugby Club's cask festival was then done, with arrangements made for the driver to return in about an hour's time to catch the next train. Some impressively unusual beers were on offer. I was very pleasantly surprised to find an Abraham Thompson beer, brewed infrequently on a nano half barrel plant, which was a great, chewy stout. We could have stayed longer as the train ended up being half an hour late. No problem though, Hardknott Brewery has a taproom on the station!



The rugged Cumbrian coastline.



Naked in The Bear.



Rugby Club beer engines.



In the Prince of Wales.

SUNDAY 14 JUNE 2015

Time to return south, and so another drive of marathon length (not helped by two nasty traffic jams).

- Eccleston, Lancashire – Original Farmers Arms Prospect ‘Cascade Blonde’ 4.1%
- Yattendon, Berkshire – Royal Oak
- West Berkshire ‘Mister Chubb’s’ 3.7%
- West Berkshire ‘Good Old Boy’ 4.0%

MONDAY 15 JUNE 2015

The final leg back to Brighton was undertaken, where we returned the hire car. But not before we visited the West Berkshire Brewery and shop.

- Eastergate, West Sussex – Wilkes Head
- Oakleaf ‘India Pale Ale’ 5.5%
- Brighton, East Sussex – Brighton Beer Dispensary
- Ilkley ‘Mary Jane’ 3.5%
- Arbor ‘Half Day I.P.A.’ 5.2%
- Late Knights ‘Morning Glory’ 4.4%
- Brighton, East Sussex – The Evening Star
- Summer Wine ‘Teleporter’ 5.0%
- Fyne ‘Maverick’ 4.2%
- Brighton, East Sussex – Prince George
- Langham ‘Arapaho’ 4.9%

So, a very full and greatly enjoyable week came to a close. I am extremely indebted to my wife Felice for clocking up well over 1000 miles, often on roads that are not built for the traffic of today.



West Berkshire Brewery.



No GPS required!

DATES FOR YOUR DIARY - MBAS EVENTS

Nothing planned right now as your president is away at present.

FRIENDS & OTHER WEBSITES ASSOCIATED WITH THE MBAS

Fuhmentaboutit -

<http://heritageradionetwork.org/series/fuhmentaboutit/>

Chris Cuzme and Mary Izett's homebrewing podcast.

Beerhear - <http://beerhear.blogspot.com/>

B.R. Rolya and Bob Weyersburg's podcast.

Beer Sessions Radio -

<http://heritageradionetwork.org/series/beer-sessions-radio-tm/>

Craft beer podcast hosted by Jimmy Carbone.

The Gotham Imbiber - <http://www.gotham-imbiber.com/>

Alex Hall's 'from the street' NYC craft beer site.

A New York Beer and Pub Guide -

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

Over 300 NYC beer destinations with multiple search options.

BrewYorkNewYork - <http://brewyorknewyork.com/>

Local craft news by Chris O'Leary

FUN ANAGRAMS - ANSWERS

1. PETITE ABEILLE
2. MALT HOUSE
3. VALHALLA
4. BIRRERIA AT EATALY
5. SPRING LOUNGE
6. DISTRICT SOCIAL
7. MILK AND HOPS
8. FOOLS GOLD
9. LONG ROOM
10. AMITY HALL
11. ROBERTAS
12. CONEY ISLAND BREWING COMPANY
13. SPUYTEN DUYVIL
14. CARDIFF GIANT
15. GREENPOINT BEER WORKS
16. KEG AND LANTERN BREWING COMPANY
17. BRAZEN HEAD
18. GREENPOINT BEER AND ALE COMPANY
19. OTHER HALF BREWING COMPANY
20. MASHA AND THE BEAR

If anyone wishes to contribute an article for our newsletter, please do! Homebrew recipes are welcome too. Email alex37407@gmail.com.

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