

Malted Barley Appreciation Society

March 2003 Newsletter

From the Editor's Desk

The Best of Brooklyn was a resounding success this year. Thanks to all of our sponsors and the judges who gave their valuable time and energy and to the contestants who entered their valuable beer and mead.

Just when you thought it possible to entertain the idea of Spring, we were hit with another snowstorm. Good thing we have stockpiled the homebrew to keep us warm during these long cold months. To that effect, please check out the multitude of contests and beer events at the end of the newsletter.

As always, please keep the submissions rolling.

Sam Michalowski, Ed.

March's meeting, Wednesday, 12th, 2003: Mugs's Ale House, 125 Bedford Avenue

February's Meeting

Manny Calderon, Jr., from Oak Beverages talked with us about introducing craft beer brands and other brands to the NYC market. He's their brand development manager, and has a long involvement with the beer scene in the area. We sampled a number of good selections from North Coast Brewing Company.



Manny Calderon Jr.

Best of Brooklyn VI Results

Lucy Zachman, MBAS

Another successful Best of Brooklyn homebrew contest was held on Saturday, February 25th at the Brooklyn Brewery. With 220 entries, the judges definitely had a fun-filled day.

We started off with an American pale ale as the calibration beer. Supplied by MBA member George DePiro of the Albany Pump Station, it was a lovely "breakfast beer". Then on to the homebrew!

I had the honor of judging the English brown category along with Bill Slack, BJCP Chairman and Treasurer. Bill traveled all the way from New Hampshire to attend what he called, "one of my favorite homebrew contests." I was somewhat intimidated to judge with Bill, but, luckily, we had pretty similar tastes and we came to consensus easily. Whew!

Listening to various conversations during the morning judging round, the old ales seemed to be of very high-quality. Judge and MBA member Warren Becker seemed almost giddy about some of the entries he was privilege to try.

The morning round seemed to fly by, finishing just as our lunch began to warm up and fill the room with distracting aromas. Neill Acer, brewer at Ramapo Valley Brewpub, and I started off our afternoon round with a classic Belgian pale ale. Maybe it was a bit of chocolate chip cookie lingering on my palate, but I found it a bit hard to get into the initial beer. Neill looked at me like I was crazy and proclaimed the entry a pretty darned right-on version of this rather difficult to create style. After a couple more sniffs and sips, I too was won over. While we went on to taste about ten more beers in

this category, that first one turned out to be the clear winner.

John Naegle and Andrew Henckler judging next to us had a good, highly aromatic Lambic stand out in the second half of the Belgian pale category. Meads proved to be another nice category for Warren in the afternoon. His top pick in this category (a melomel, actually) went on to place second in best of show.



BoB VI Judges hard(ly) at work

The afternoon rounds seemed to have more entries than the morning (or maybe it was just me and the numbing sensation that was beginning to hit from all those Belgian ales). Finally, as the brewery staff began closing in wondering if we would ever finish, the Best of Show round got underway. Our highly experienced judging panel included: Steve Thomas, Neill Acer, Paul Sullivan and John Calen.

Ultimately that first, slowly persuasive Belgian pale ale that Neal and I judged in the afternoon turned out to be Dave Justice's Best of Show winner for the day! (Good thing I came around, huh?!)

Congratulations to all the winners and THANK YOU to all the judges, stewards, club members, homebrewers, Brooklyn Brewery staff and prize contributors who helped to make this another great BoB! The daily news even wrote a nice article about our little event.¹

¹ http://www.nydailynews.com/02-27-2003/city_life/food/story/62535p-58336c.html

Congratulations to the following winners:

1 & 2 - American Lager & European Pale Lager (Bohemian & Northern German Pilsner) (collapsed)

- 1st place: Chris Baas, Midland Park, NJ (Bohemian Pilsner)
- 2nd place: Jon Kretzer, Northport, NY (Classic American Pilsner)
- 3rd place: Brian Lanius, Montvale, NY (Bohemian Pilsner)

2 & 3 - European Pale Lager (Dortmunder Export & Münchner Helles) & Light Ale (collapsed)

- 1st place: Jon Kretzer, Northport, NY (Münchner Helles)
- 2nd place: Dave Justice, Knoxville, MD (Dortmunder Export)
- 3rd place: Peter Baker, Locust Valley, NY (Münchner Helles)

4 & 5 - Bitter & English Pale Ale & Scottish Ales (collapsed)

- 1st place: Andrew Henckler, Matawan, NJ, Malted Barley Appreciation Society (Special/Best Bitter)
- 2nd place: Andrew Henckler, Matawan, NJ, Malted Barley Appreciation Society (Ordinary Bitter)
- 3rd place: Ray Lewis, Livonia, NY (Special/Best Bitter)



"201 bottles of beer on the wall, 201 bottles of beer..." – Entries waiting patiently for their turn.

6 - American Pale Ale (American Pale & California Common)

- 1st place: Manny Holl, Poughkeepsie, NY (American Pale Ale)
- 2nd place: Bruce Millington, Marlton, NJ (American Pale Ale)
- 3rd place: Mike Maimone, East Northport, NY (American Pale Ale)

6 & 7 - American Pale Ale (Amber Ale) & India Pale Ale

- 1st place: Ben Jankowski, Oyster Bay, NY (IPA)
- 2nd place: Terry Felton, Holland, NY (American Amber Ale)
- 3rd place: Dave Glor, Tonawanda, NY (IPA)

8 & 9 - Kölsch and Altbier & German Amber Lager (collapsed)

- 1st place: Dan Scandiffio, Lynbrook, NY, NY Brewers East End Revival, (Düsseldorf Alt)
- 2nd place: Jon Kretzer, Northport, NY (Kölsch)
- 3rd place: Nick & Nancy Edgington, Lake Grove, NY (Düsseldorf Alt)

10 - Brown Ale (Mild, Northern & Southern English)

- 1st place: Chris Baas, Midland Park, NJ (Northern English)
- 2nd place: Ray Lewis, Livonia, NY (Mild)
- 3rd place: Ray Lewis, Livonia, NY (Southern English)

10 - Brown Ale (American Brown)

- 1st place: Terry Felton, Holland, NJ
- 2nd place: Brian Derr, Hoboken, NJ
- 3rd place: Bruce Millington, Marlton, NJ

11 - English & Scottish Strong Ale

- 1st place: Phil Clarke, Jr., Bronx, NY New York City Homebrewers Guild (Strong Scotch Ale)

2nd place: Ric Cunningham, Wheatfield, NY (Old Ale)

3rd place: Paul Kervran, Clifton, NJ, New York City Homebrewers Guild (Strong Scotch Ale)

12 - Barleywine

- 1st place: Phil Clarke, Jr., Bronx, NY, New York City Homebrewers Guild (English-style)
- 2nd place: Keith Curtachio, Amherst, NY Niagara Association of Homebrewers (American-style)
- 3rd place: Jim & Jean Thoms, Kings Park, NY Brewers East End Revival (English-style)

12 - Imperial Stout

- 1st place: Pete Algerio, Yaphank, NY
- 2nd place: Stephen Martin, Port Jefferson Station, NY
- 3rd place: Robert Gibson, Brooklyn, NY Malted Barley Appreciation Society



Club President Andy Ager and Contest Coordinator Lucy Zachman present a commemorative plaque to Steve Hindy, President of Brooklyn Brewery, in honor of their generous support of our contest.

13 & 14 - European Dark Lager & Bock (collapsed)

1st place: Pete Algerio, Yaphank, NY (Helles Bock/Maibock)

2nd place: Timothy Collins, Grand Island, NY (Doppelbock)

3rd place: Peter Baker, Locust Valley, NY (Munich Dunkel)

15 - Porter

1st place: Bruce Millington, Marlton, NJ (Robust)

2nd place: Jacob Paul, New York, NY (Brown)

3rd place: Paul Kervran, Clinton, NJ, New York City Homebrewers Guild (Robust)

16 - Stout

1st place: Larry Pilon, Buffalo, NY (Oatmeal)

2nd place: Stephen Martin, Port Jefferson Station, NY (Foreign Extra Stout)

3rd place: Brian Lanius, Montvale, NJ (Oatmeal)

17 - Wheat Beer

1st place: Dan Cassetta, East Amherst, NY (Weizenbock)

2nd place: Anthony Becampis, Verbank, NY (Bavarian Weizen)

3rd place: Stephen Martin, Port Jefferson Station, NY (Bavarian Dunkelweizen)

18 - Strong Belgian Ale

1st place: Nick & Nancy Edgington, Lake Grove, NY (Dubbel)

2nd place: Ray Lewis, Livonia, NY (Tripel)

3rd place: Michael McDonough, Syracuse, NY (Strong Dark Ale)

19 & 20 - Belgian & French Ale and Lambic & Belgian Sour Ale (collapsed)

1st place: Dave Justice, Knoxville, MD (Belgian Pale Ale)

2nd place: Jim & Jean Thoms, Kings Park, NY, Brewers East End Revival (Bière de Garde)

3rd place: Jim & Jean Thoms, Kings Park, NY, Brewers East End Revival (Straight Lambic-style)

21 & 23 - Fruit Beer & Smoke-Flavored Beer (collapsed)

1st place: Phil Clarke, Bronx, NY New York City Homebrewers Guild (Classic Rauchbier)

2nd place: Larry Pilon, Buffalo, NY Fruit Beer: (Fruit Beer: Porter with Blueberries, Blackberries, & Raspberries)

3rd place: Douglas Gladue, Coram, NY (Fruit Beer: Frozen Blueberries & Rice extract)

22 & 24 - Spice/Herb/Vegetable Beer & Experimental (collapsed)

1st place: John Naegele, Beechurst, NY, New York City Homebrewers Guild (Sour Cherry, Nutmeg, Cinnamon)

2nd place: Carol Haack, Tonawanda, NY (Rye Grains)

3rd place: William Thorne, Kings Park, NY (Stout with Cherries & Cinnamon)

25 & 26 - Mead & Cider (collapsed)

1st place: Keith Curtachio, Amherst, NY, Niagara Association of Homebrewers (Other Fruit Melomel: sweet still mead with blackberry juice)

2nd place: Andrew Jones, Brockport, NY (Pyment: Wildflower Honey, Grape Juice)

3rd place: Keith Curtachio, Amherst, NY, Niagara Association of Homebrewers (Specialty Cider & Perry: Sweet Still Cider, Light Orange, Light Cinnamon)

And the drum roll, please....

Best of Show:

Best of Show: Dave Justice (Belgian Pale Ale)

2nd Best of Show: Keith Curtachio (Other Fruit Melomel)

3rd Best of Show: Pete Algerio (Helles Bock)

First Time Contestant's Best of Show:

First Time Contestants' Best of Show: Dave
Glor, Tonawanda, NY (India Pale Ale)

2nd place: Timothy Collins, Grand Island, NY
(Doppelbock)

3rd Place, Dave Witzel, New York, NY, Malted
Barley Appreciation Society (Brown Ale)

See you next year at Best of Brooklyn VII!!!!



LOCAL CONTESTS

1st Annual Niagara Big Beer Competition

The Niagara Association of Homebrewers is pleased to announce the 1st ANNUAL NIAGARA BIG BEER Competition. It's BIG BEERS for a cold winter! What better to warm your hearts between Valentines Day and St. Patrick's Day than a BIG BEER competition?!

Nothing less than 1.075 starting gravity will be accepted. Select from BJCP categories IPA, Old Ale, Scotch Ale, Barleywine, Russian Imperial, Doppelbock, Eisbock, Foreign Extra Stout, Weizenbock, Dubbel, Tripel, Belgian Strong Ale, Biere de Garde, Saison. Sorry, no Meads or Ciders. Entries are accepted from February 14th (Valentines day, don't forget) through March 12, 2003 with judging and awards ceremony on March 15th. Entry fee is \$5 per 2 bottle entry. For more information:

www.niagarabrewers.org

Best of Philly 2003

The Homebrewers of Philadelphia and Suburbs announce their 20th annual competition- Best of Philadelphia & Suburbs 2003 (HOPS-BOPS). Competition will be held at the Nodding Head Brewery & Restaurant

<http://www.noddinghead.com/> on April 19. Entries due by April 12. The fee is \$6 for the first entry and \$5 for each additional entry accompanying the first. HOPS members get \$1 off (\$5 first entry, \$4 each

additional entry). Checks must be made payable to HOPS.

Mail in location!

Home Sweet Homebrew

2008 Sansom Street

Philadelphia, PA 19103

Phone: (215) 569-9469

Contact: George or Nancy

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

Call for Judges

The Hudson Valley Homebrewers Annual Competition is coming on Saturday, March 22 and they are seeking judges. If interested, contact Judge Coordinator, Paul Stolarski at 70ragtop@direcway.com, or 845-229-7316.

Judging will begin promptly at 9:30AM, with coffee and bagels served at 8:30AM. Free lunch at noon.

Judges may bring their entries to the competition provided that there are no drop-off locations near them and that the entry forms and fees are sent to the Competition Organizer to arrive by the entry due date. Judges entries must arrive before 8:45 AM. Because we need to clear the judging room by 3:00 PM, some categories may be judged complete by the club during the week prior to the competition, in order to minimize or eliminate the afternoon category judging session and leave time for BOS. This means that we will not be able to accept entries on competition day for the pre-judged categories (if there are any).

March 12, Stone Brewing Company: "12 Stone Brews at 12 Noon on the 12th of March" at The Blind Tiger Ale House, 12 Noon onwards, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848.2002. The absolute ultimate exclusive East Coast unveiling of this brewery from North County San Diego California! Featuring, for the first time on draught in NY, 12, yes 12, different Stones on tap, including a few so rare and special even the peoples at the brewery out West have never tried 'em...!

