

Malted Barley Appreciation Society

March 2008 • Volume 15 • Number 3



Cheers! From the editor's desk.

—ALAN RICE

NEXT MEETING:

Wed. Mar. 12, 7:30pm, Mugs Ale House.

**Our guest will be Garrett Oliver
of Brooklyn Brewery.**

MBAS 2008 COMMITTEE

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http://hbd.org/mbas	

Against the Grain

STORY AND PHOTOS BY ALAN RICE

Our guest in February was **Ben Blowers** of **Defiant Brew-**
ing in **Pearl River, NY**. The brewery opened in October



2006, and he was working there before the end of the year. He lives nearby, and started sweeping the floors. He is now the cellarman there, and he did a fine job as a last minute replacement for owner/brewer **Neill Acer**.

Ben's parents are beer travelers, and they have European attitudes towards drinking. He's been tasting beer since he was a kid, and could identify styles when

he was 16. He went to the GABF when he was 21. He was fortunate to literally get in on the ground floor of a start-up brewery,

Ben brought us several bottles of the **Tripel** from the September batch. It had a huge head and a spicy aroma. It had a light body with a subtle fruit taste, almost like a golden strong ale at 9%. It was aging on a lot of yeast, which added a bit of "horse blanket" funk at the end of the bottle.

The bottles are filled four at a time, and corked individually. They were using a hand corker from the 1930s until the recent acquisition of a machine. However, they



must still place and remove each bottle. They only fill about 60-100 cases per batch, so they are not sold outside of the brewery. Visitors are served open bottles for \$9. However, 76 club members are allowed to leave with them. These fortunate

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people may purchase up to 4 bottles from each run. They are waiting for them in special wooden crates. Member paid a \$100 annual deposit to join, but they get a \$1 discount on every full bottle with the return of the imported glass.

Defiant has 3 or 4 each of Belgian, Lager, and English Ale yeasts. They only use them for about 3 batches. They send out for re-propagation. Although they may keep the current Abbey Single yeast around for a Dubbel.

Ben told us quite a bit about Neill and Defiant Brewing. I've had many of the beers he talked about at the usual bars around town. But don't expect to see it everywhere. NYC is a huge market and Defiant is small, specialty brewery serving mostly local accounts and walk-ins.

For whatever reason, the town forced Defiant to stop serving beer at the brewery for a while. Only growler fills were allowed. But all has been forgiven. In fact, Neill missed our meeting because on that night he was elected co-president of the Pearl River Chamber of Commerce!



Neill Acer started as a homebrewer at the **University of Rochester**. He studied chemistry and psychology, two disciples that are useful at both ends of the beer business. He then studied to be a professional brewer at the **Siebel Institute** in Chicago. His first job was at the **Mountain Valley** brewpub in Suffern, NY, just across the border



from New Jersey. He took over brewing the **Ruffian** line of beers from Jay Mission, and soon found success with Ruffian Mai-Bock and IPA, which won gold medals at the 1996 World Beer Cup in Vail, CO. But the owners got overextended when they started bottling sixers, and they had to sell. Another local group liked the beers and re-opened it as the **Ramapo** brewpub. But the place was a dive, and the owners cut costs, including on brewing ingredients. The quality went down and the brewpub went under. He then tried a stint at the cavernous **Colorado** brewpub in Danbury, CT. Alas, they are gone, too.

At the end of 2003 Neill began an unusual brewing experience at the **West End**, on Broadway across from **Columbia University**. This was a bar with a bar with a past. Established in 1922, it survived prohibition as a speakeasy. It was home to the Beat Generation in the '40s, including Jack Kerouac and Allen Ginsberg. Radicals populated it during the '60s. In the '90s the new owners installed a beer pong table in the back.

The drafts were mostly BMC with perhaps a Sierra Nevada or Sam Adams. But they also were fans of craft beer, and installed two 7-bbl fermenters in a tiny basement room. That allowed Neill to brew one rotating draft (including a great pale ale) and one house beer, which oddly enough was a 9% golden strong ale. "**KeroWack**" was named for its strength and the bar's former patron. I had it many times at the West End's famous 2-for-1 specials.

Except for slackers, the students usually came late at night. Instead, my fellow drinkers were a motley collection of barflies. Sadly, the West End closed in April 2006.



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It was replaced by Havana Central, and Columbia students today seem to prefer it.

Neill could only brew at the West End twice a month, though he checked in at least once a week. This left him with time on his hands, so he consulted as a brewpub designer. One downside to this gig was dealing with the persons who designed the rest of the establishment. They



usually preferred the shiny copper kettles within eyesight of the patrons, regardless of the brewers' needs. And why couldn't the hot brew kettle be next to the cold tank?

Enough was enough for Neill, and he was ready to open his own brewery. It would be "Defiant" in the face of all the owners who didn't know how to run a brewery, and always found it necessary to skimp on the ingredients.

Neill located in **Pearl River, NY**, in part because of the good water quality, which comes from reservoirs fed by a pure watershed. There is, in fact, no Pearl River. But when the railroad came through, developers wisely changed the name from Muddy Creek.



NJ Transit recently increased the number of trains on the Passack Valley line. There is now an express train that leaves New York Penn Station at 5:23pm. The next stop is at Secaucus Junction, where you change for the train coming from Hoboken. The Lautenberg Station is impressive and worth seeing once, but don't dawdle as you only have a 7 minute wait. The train skips about a dozen stops in NJ, and you arrive at 6:16pm. Wait for the train to depart, and the brewery will appear before your eyes. It's in a warehouse only a few steps on the other side of the tracks.

There is only one return train, and it's a local. The 9:25 will get you back to NYC at 10:39pm. But be waiting for it. I heard stories about people who've had to quickly duck under the train to board. The conductors are not amused. There is also a bus to the Port Authority at the corner that takes about the same time (outside of rush hour) if you need flexibility.

I'm glad that I finally got to speak to Neill Acer. I never saw him up in Suffern, although I was a frequent visitor. Back when I still had a car I often went hiking and swimming in Harriman State Park. Perhaps it was the name, or maybe it was the hops, or really just my thirst, but the Trailquencher IPA was always my first beer when it was available. I also recall a very good porter. I never saw Neill at the West End, and I only met him briefly when he judged at the MBAS Best of Brooklyn competition in 2003.

Defiant is Neill's baby, and he comes in 7 days a week, even if it's just to check the dials. Call ahead to see if he's there. Or come on the first or third Wednesday of the month for a meeting of the Ruffian Homebrewers. Bring your own brew or a special something from your cellar to share. Whenever you go, be sure to bring a growler or two. Fills are only \$7.50.



Once you get past the hairy bouncer, you will see that you are in a brewery, not a brewpub. Tanks line the entire right side, and when the 100-foot bar ends, there is a double row of them. (Click [HERE](#) to see photos of their installation.) The mash and lauter tuns are near the door, with bags of specialty grains from Belgium, Germany, and the U.K. piled up along the other wall. Defiant is a 15 barrel brewhouse. They recently acquired a 30 barrel fermenter for double batches.

Drafts are poured directly from the serving tanks with only natural carbonation, so they are cask ales. They are

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only \$2.75 for pint or tulip glass, depending on the style. Your tab is calculated on a beer coaster. Watch the rush of people as each train arrives. Most grab a quick pint or a growler and are on their way. But you will find a few people to chat with.



And Billy is a friendly server who is very knowledgeable about beer; so don't be afraid to speak "Geek" with him.

The Abbey Single is fruity with a candi sugar aroma, especially when it warms up. It has a lot of flavor at only 6%. I do not know what style the Snow Beer was, but to me it had a lot of saison characteristics. Not peppery, but a citrus tartness from the yeast, not the hops. It was dark and golden. I did not notice much carbonation until the reflex burp. I took home growlers of both of these.

Neill treated me to a bottle of Stefanos Stout, the first in the stout series of Four Horsemen of the Apocalypse. If you want to drink beers called Stout of War, Pestilence, and Death, you know where to get them. Stefanos is now 5 months old. As you'd expect, it's black with a dark brown head. It is finished with a Belgian yeast and it has developed a wine-like aromas and flavors. Sadly, I could not take one home.

Thanks to Ben Blowers I'd already had the Tripel, but I did not get a chance to try the bottled DIPA or Raspberry Wheat on this trip.

The house beer is Muddy Creek Lager, dubbed after the original name of the town. It is an American amber



lager brewed with Hallertau and Hersbrucker hops. It has a nice bite with a malty-sweet finish. It is sessionable and the local favorite, and is always available from the tank or via a nitro tap. Here's Neill the joker enjoying the lovely head.



Beer Table: Something New in Brooklyn

STORY AND PHOTOS BY ROBERT GIBSON

For the last few months on 7th Avenue in Brooklyn there has been the promise of something new and interesting for specialty beer lovers. A cozy place called Beer Table

(<http://www.beertable.com>) looked like it could open at any moment. With four rows of simple, high wooden tables and metal stools, the place had a welcoming feel. But it wasn't open.

Jennifer and I were able to get on their email list and find out that in-

deed it would be a specialty beer bar. They were just waiting for a liquor license from NY State; local approval had already been granted. Through the email updates we also found out that they would host several educational events, such as small group

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tastings and beer pairings, while waiting for approval.

So on a cold January night along with about 24 other assorted food and beer lovers, we assembled at Beer Table for a beer and whisky tasting. The idea was to pair strong beers with the whisky that these beers were cask-aged in – an interesting idea that neither of us had ever seen before.

We were greeted by our hosts and the owners of Beer Table, Justin and Tricia Philips, and invited to grab a table. The layout of Beer Table is simple, with a small bar and food prep area in the back. The tables had been set with two different types of specialty cheeses made with beer and an excellent dark bread.

We were immediately poured a small glass of Captain Lawrence “Smoke from the Oak” – aged in bourbon barrels from 2007. This was our “welcome beer” and not officially part of the pairing even though we learned that it was aged in Jim Beam barrels.

Our host Justin updated us on how they were doing with opening the bar, and hoped that they might have their liquor license as soon as the following weekend. The good news finally came the following week, and Beer Table officially opened on February 2nd.

Beer Table now has a total of three taps active at a time, all pouring specialty or small batch beers. They also have an extensive bottle list of specialty and rare beers. Food offerings include a selection of specialty cheses, meats and other goodies – think Spuyten Duyvil’s menu.

Justin also explained that our goal for the evening was to taste a total of four beers and two bourbons and two whiskies. My notes on the various pairings are as follows:

Captain Lawrence Brewing Company – “Smoke from the Oak” – Bourbon Aged 2007:

Our “welcome beer”, it was less malty than an earlier version of the same beer we had had in November and the additional age had done it well.

A slightly higher bourbon/alcohol taste than I remembered, but overall a very nice and balanced

brewed with elderberries and then aged in either Jim Beam or Woodford Reserve Barrels. The bourbon taste was very apparent in this beer, although not in a harsh way. The aroma was all beer, the finish and also initial taste had a strong bourbon slant to it. All in all, another nicely balanced beer and also very interesting when compared directly to the Jim Beam.



One of our hosts, Tricia Philips, and a helper behind the bar. Notice the 3 taps set into the old metal lunchbox.

strong beer. The base beer is the Captain Lawrence Smoked Porter, which is a very good beer on its own. This beer is rumored to be aged in Jim Beam barrels although, based on the Nor’Easter Comments below, they may be using more than one type of cask now. My only critique was that it needed to warm up a little to fully savor all the different flavors.

Captain Lawrence Brewing Company – “Nor’Easter Winter Warmer 2007:

This was the first true pairing of beer and bourbon, with the Winter Warmer paired with Jim Beam White Label bourbon. The Winter Warmer is

Jim Beam – White Label:

One of the more standard bourbons, it is also a very balanced and easy drinking bourbon. Jim Beam is a smooth liquor with a very light after-taste. Brewed primarily from corn, rye and barley mash using a sour mash and then aged in flash-charred new oak barrels.

Goose Island, Bourbon Country Stout – 2007:

This beer was brewed to celebrate Goose Island’s 1000th batch and was matured in bourbon barrels for 100 days. Unfortunately, Goose Island

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won't tell anyone know which bourbon barrels were used, so Justin guessed and paired this beer with Evan Williams Single Barrel Bourbon, an excellent pairing. The beer itself is a nicely balanced beer, and the bourbon aging is barely present except in the aftertaste, which is smooth. It was hard to believe that this beer is over 11% ABV as it went down like a session beer.

Evan Williams, Single Barrel Vintage Bourbon – 1997:

For me this was the biggest surprise of the night. I enjoy a good single malt scotch and have a number of favorites, but I had never had a single malt bourbon before.

Typically bourbons are blended from multiple barrels to maintain a consistency of flavor and color, the Evan Williams was the very first single barrel bourbon ever produced and they got it right the first time. Incredibly smooth and balanced with no harshness. This will soon be added to my collection of single malts. My last note on this reads, "Must get."

Harviestoun Brewery – Old Engine Oil – Special Reserve 2005:

I have had the Old Engine Oil before, but I can never remember it being this good. The 2005 Special Reserve is aged in Invergordon single malt whisky casks for seven months. The final result is a smooth blend of chocolate flavors from the beer and a mellow whisky taste. The brewery's website indicates that the strength of the 2005 version was increased to 8.5% ABV to allow the roasty/chocolatey/coffeeish/malty-sweet flavors of Harviestoun Old Engine Oil to mingle with the tannins and whisky/raisin flavors of the Invergordon single malt scotch whisky barrels. Based on what we tasted, we believe they made the right choice.

Highland Park Distillery, 18 Year Single Malt Scotch:

As a single malt fan, this is one of my favorites and one distillery I have done a little research into. Highland Park is one of the few distilleries to malt its own barley, using locally cut peat from Hobbister Moor. The peat is then mixed with heather before being used as fuel. The Highland Park might be a little smoky for some people, which is from the use of the peat, but I feel it gives a very smooth flavor and taste to the whisky, making it one of my favorite to drink.

JW Lees, Harvest Ale, 2004:

Since this is only brewed once a year I knew we were in



Our other host, Justin Phillips, taking care of business. Beer Table is at 427 B 7th Avenue (between 14th & 15th Streets) in Park Slope.

for a treat. The 2004 is smoother than previous years I have samples, but is still a little hot with alcohol flavor. JW Lees Vintage Harvest Ale is a classic example of an English barleywine – no citrus, just an excellent balance of malt, hops and the aged flavor of the scotch whisky, which gives it a smoky finish.

The 2004 is aged in Lagavulin casks for four months and is approximately 11% ABV.

Lagavulin, 16 Year Single Malt Scotch:

At this point my notes got a little blurred, for good reason... I had not had the Lagavulin in a few years and had forgotten how good it tastes. Lagavulin is an Islay scotch, a region known for creating peaty whisky. I happen to like smoky beers and I guess this also rubbed off on my scotch tastes. Lagavulin has a peat smell that is stronger than most scotches, but it is not overpowering in the taste. This is one of the best scotches around in my opinion. It was also incredible to have it paired up with the JW Lees.

All in all it was a lovely evening and a great way to take the chill off a very cold January.

We are happy to report that Beer Table is now fully up and running seven days a week, and on our last visit was serving Green Flash IPA, North Coast Le Merle and Smuttynose Wheatwine on tap and had an impressive bottle list. Located at 427B Seventh Avenue between 14th & 15th Streets in Park Slope, Beer Table is only a 5 minute walk from our home – one more reason we look forward to making a regular stop.

Deadline for next newsletter submissions: April 3

Homebrew Alley 2008

The New York City Homebrewers Guild held the second annual Homebrew Alley on February 10, 2008 at Chelsea Brewing Co. It was easier this time, and they got through the entries sooner. These foamed to the top:

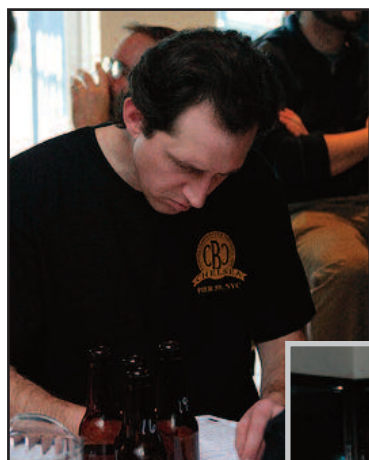
BEST OF SHOW:	Scott Ofslager	Doppelbock
SECOND PLACE:	Phil Clarke Jr.	English Barleywine
THIRD PLACE:	Shawn Bayer	American Pale Ale
BREWERS CHOICE:	Peter Baker	Dusseldorf Altbier

Click [HERE](#) for the list of all who placed in the homebrew competition.

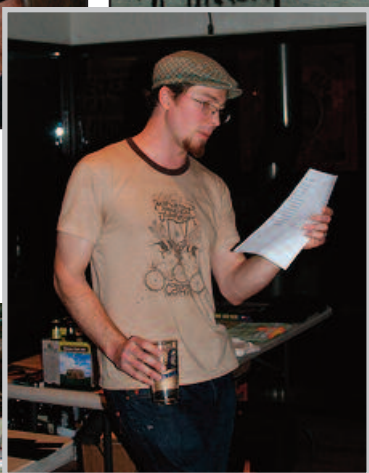
The NYCHG would like to thank the judges, stewards, and their sponsors. And lastly, they would like to thank

Pat Green, Chris Sheehan, and all the staff of Chelsea Brewing Co.

All photos this page, except one, by Mike Lovuollo



CBC's Brewmaster Chris Sheehan (above). NYCHG Pres. Sean White announcing the winners (right).



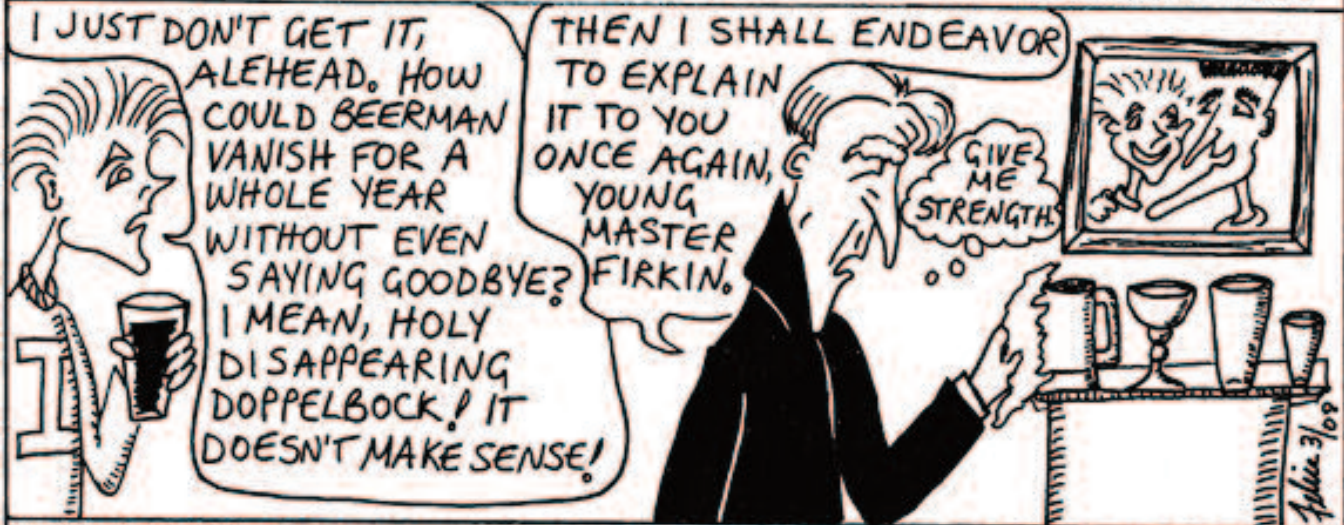
Past Pres. Phil Clarke Jr. raffling off swag.



"Needs more hops."

BY FELICE WECHSLER

IMBIBERVILLE IN MARCH. SPRING IS AROUND THE CORNER. THE AIR IS TINGED WITH OPTIMISM, YET YOUNG DICK SAISON, A.K.A. FIRKIN, IS DISTRAUGHT. FOR HIS PATRON + MENTOR, WAYNE BREWSE, KNOWN TO YOU, FAIR READER, AS BEERMAN, HAS NOT BEEN SEEN IN A YEAR! WHERE IS THE CAPED BREWSADER?!!



AND SO THE TRUSTY CELLARMAN ATTEMPTS TO UNRAVEL FOR FIRKIN THE COMPLEX PSYCHE OF IMBIBERVILLE'S LEADING CITIZEN...



Beerman & Firkin's previous episodes can be found at <http://www.myspace.com/BeermanandFirkin> and in The Gotham Imbiber's back issues: <http://www.gotham-imbiber.com>

Calendar... Click on event titles for a hot link to their website.

Thu. Mar. 6, Allagash at Barcade. Brewer Rob Todd will be on hand. List TBA.

Thu. Mar. 6, North Coast at Downtown. Old Rasputin, Le Merle, Old Stock, Scrimshaw, Bluestar, Red Seal, Old No.38, Prangster and more in bottles.

**PHILLY
BEER
WEEK • 2008**
AMERICA'S BEST
BEER-DRINKING CITY
MARCH 7-16

Fri. Mar. 7-Sun. Mar. 16, Philly

Beer Week continues. 27 events in 10 days. Check their website for details.

Sat. Mar. 8-Sun. Mar. 9, Noon until late, Split Thy Skull at Mugs Ale House. List TBA.

Sat. Mar. 8-Sun. Mar. 9, Atlantic City Beer Fest at the Convention Center. Three sessions, buy tickets on-line \$35. Over 60 breweries.

Tue. Mar. 11, 6-8pm, Merchant du Vin Tasting at Telephone Bar and Grill, \$25. 15 beers sampled from Lindeman's, Samuel Smith, Rochefort, Westmalle, Orval and more. RSVP to Karen at 212-529-5000 or tele-bar@aol.com.

Tue. Mar. 11, 6:30pm and 8:30pm, Chocolate, Cheese, and Beer at Jimmy's No. 43, \$35.

Selected Craft Beers, Artisanal Cheeses, and Specialty Chocolates are specifically paired to create delectable trios greater than their individual parts. Hosted by Mary Izett and Chris Cuzme of The New York City Degustation Advisory Team, the event will feature cheeses brought by Anne Saxelby www.saxelbycheese.com and assorted specialty chocolates. Click event link to RSVP.

Sat. Mar. 15, 1-3pm, Schlenkerla and Cheese Tasting at

Beer Table, \$65. A tasting of the entire family of Aecht Schlenkerla Rauchbiers paired with an array of cheeses. The tasting will also include draft versions of a couple of Schlenkerlas. RSVP to info@beertable.com.

Sun. Mar. 16, 2pm, The New Blind Tiger's 1st Anniversary Pot-Luck Birthday Bash. Free food while it lasts. Beer list TBA.

Sat. Mar. 22, 1-3pm, Harviestoun Ola Dubh & Highland Park Whisky at Beer Table, \$85. We will taste all three varieties of the recently released Harviestoun Ola Dubh alongside various Highland Park Single Malt Scotch Whiskies. Cheese and charcuterie will be provided, along with a package of information and tasting notes. RSVP to info@beertable.com.

Wed. Mar. 26, 6:30pm and 8:30pm, Chocolate, Cheese, and Beer at Jimmy's No. 43. Same pairings as on Mar. 11.

Fri. Mar. 28-Sun. Mar. 30, Noon until late, The 1st Manhattan Cask Ale Festival at Chelsea Brewing Co. Expect about 35 casks to be pouring over the weekend,

CALENDAR continues on next page

Congratulations to



Crapp - Beer

Dennis and Esther Crapp of Lancaster would like to announce the engagement and

Emily graduated from Lancaster High School in 1998 and from Southwest Wisconsin Technical College in 2001. She is currently employed at Mercy Medical Center in Dubuque and works as a registered nurse in Ambulatory Surgery.

Travis graduated from Fenimore High School in 1997 and from the University of Wisconsin-Platteville in 2003. He is currently employed at Hempstead High School in Dubuque and teaches Technology Education.

They plan a 1:30 p.m. wedding at St. Patrick's Church on July 28, 2007 with a reception

Stella and Bud

* BEER FESTIVAL - BEER FESTIVAL - BEER FESTIVAL *

Chelsea Brewing Company and The Gotham Imbiber present the

1st MANHATTAN CASK ALE FESTIVAL at Chelsea Brewing Company



Pier 59, Chelsea Piers, Manhattan.

(off the West Side Highway at the end of West 18th Street). Tel. 1 212 336 6440.

Friday 28th to Sunday 30th March 2008
12 noon-late



Featuring at least 25 rare and delicious ales and lagers, *all of which will be cask-conditioned*. Five or six will be brewed in-house by Chelsea Brewing Company, with the rest being brewed by other small, artisanal craft breweries. **No entry fee!!!**

Definition of Cask Ale: Unfiltered, unpasteurized beer brewed only from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide. Cask Ale is also known as 'Cask-Conditioned Beer', and 'Real Ale'. See www.cask-ale.co.uk for more information.

Beers available while stocks last, first come first served. Over 21s only, please bring ID to avoid disappointment.

Subway: A, C, E to 14th Street, about half a mile away. Bus: Westbound M14D 14th Street crosstown and M23 23rd Street crosstown both terminate at Chelsea Piers.

Please drink responsibly, and never drink and drive.

The beer order includes some very rare cask beers imported from the U.K.

More details: www.gotham-imbiber.com

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five or six brewed in-house with the rest from other craft brewers (hopefully including some UK real ales). The beer range is courtesy of Alex Hall in conjunction with Pat Green of Chelsea Brewing Co. Pay as you go, 10oz and 16oz pours. Cask list [HERE](#).

Sat. Mar. 29, Noon-4pm or 5:30pm-9:30pm, Spring

Craft Beer Fest at Nassau Coliseum. buy tickets online \$47. Over 30 breweries.

Thu. Apr. 3, Sly Fox at Barcade. List TBA.

Wed. Apr. 9, Smuttynose at Downtown Bar and Grill.

10 drafts, list TBA.

Thu. Apr. 10, 6:30-10:30pm, Ale Street News Ultimate



Belgian Tasting III at Heartland ESB, \$98.

An upscale tasting event, with the best of Belgian and Belgian-style beers, paired with quality

food... an upscale New York City cocktail party featuring

the world's most elegant beers. Dress accordingly. The culinary treats will be expanded with the involvement of several well-known area chefs and restaurants, spearheaded by Tim "The Brew Chef" Schafer. Belgian-influenced recipes will be offered as well as cheese and chocolate delights. Click event link for beer list and tickets.

Sat. Apr. 26(\$54) -Sun Apr. 27(\$44), TAP New York at Hunter Mt. Craft breweries and brewpubs from across the state will be participating in the most prestigious beer and fine food event in New York. Over 90 beers and gourmet food.

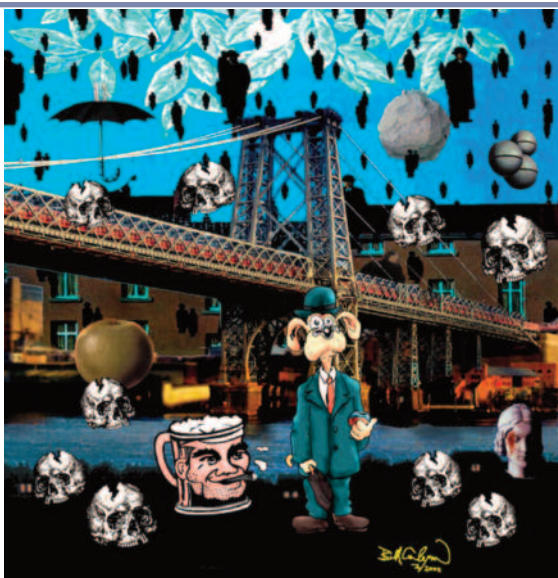
Up-to-the-minute event info:

<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>



Split Thy Brooklyn Skull IX

MUGS ALE HOUSE

Saturday March 8th

Rogue Old Crustacean '06 11.3%
 Stone 11th Anniversary '07 8.7%
 Legacy Hoptimus Prime '07 9%
 Chelsea Imperial Stout '07 9.7%
 Smuttynose Barleywine '04 10%
 Southern Tier Back Burner 10%
 Brooklyn Monster '03 11.8%
 Great Divide Oak Aged Yeti '07 9.5%
 Arcadia Hop Rocket Double IPA 9%
 Flying Dog Double Dog IPA '06 10%
 Hooker Imperial Porter '06 7.8%
 Arcadia Big Dicks Old Ale '05 8%
 Sixpoint Global Warmer '05 9.1%
 Avery Hog Heaven '01 9.2%
 Dogfish Head Red & White 10%
 CASK: Gales Prize Old Ale '05 9.0%
 CASK: Sierra Nevada Bigfoot 9.6%

Sunday March 9th

Harvieston Old Dubh 30 '07 8%
 Rogue Russian Imperial Stout '06 11%
 Legacy Euphoria '07 11%
 Smuttynose RIS '04 10%
 Weyerbacher Simcoe DIPA '07 9%
 Stone Old Guardian '07 11.26%
 Sly Fox Ichor '07 10%
 Captain Lawrence Nor'easter '06 10%
 Lancaster Winter Warmer '05 8.9%
 Brooklyn Black Choc. Stout '05 10.6%
 Blue Point Old Howling Bastard '05 10%
 Flying Dog Gonzo '06 9.2%
 Ommegang Ommegeddon '07 8%
 Smuttynose Doppelbock '06 8.5%
 Abbey Des Rocs Triple Imperial '06 10%
 CASK: Great Divide Old Ruffian '07 10%

Homebrew Competitions

MARCH 15, 2008

HVHB 18th Annual Homebrew Competition

At the Gilded Otter Brewing Co. in New Paltz
 Presented by the Hudson Valley Home Brewers
 Your attendance will be welcome.
 Details at: <http://hbd.org/hvhb/compete/2008/index.html>

MAY 17, 2008

12th Annual B.E.E.R. Brew-Off

At The American Legion in St. James, NY
 Presented by Brewer's East End Revival of Long Island
 Entries collected Apr. 12 – May 10
 Details at: <http://hbd.org/beer/>

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