



Malted Barley Appreciation Society

May, 2000 Nwsltr – Abbrev'd Ed.

Last Month's Meeting

The April meeting was small but lively. Of special note was our guest, Greg Zaccardi, owner and brewmaster at the High Point Wheat Beer Company. Before starting High Point, Greg had been an active homebrewer and trained in Germany to learn the classic wheat beer brewing methodology.

Greg's beers are bottled under the Ramstein label and include his Blonde



(helles hefeweizen), a Classic (dunkelweizen), a Winter Wheat Doppelbock, and a Kristall. He uses 55-60% wheat and a combination of Tettnang, Hallertauer, and Perle hops. His yeast strain is particularly special and it is used in only one other brewery.



Unfortunately for us New Yorkers, these beers are only available in New Jersey and Pennsylvania at the moment but should be coming across the Hudson this summer. Aside from brewing some pretty good beers, Greg was among the most entertaining speakers. Thanks, Greg!

Editor's Note

We regret the brevity of this month's newsletter, but the vocation takes precedence over the avocation.

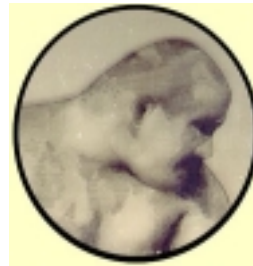


This Month's Guest Speaker

Tom Baker

Heavyweight Brewing Co.

Meetings are held at **Mugs Ale House**, Corner of 10th Street and Bedford Avenue in Brooklyn on the second Wednesday of each month.



This month the meeting will be on the 10th.



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Malted Barley Appreciation Society

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