

# Malted Barley Appreciation Society

May 2006 • Volume 13 • Number 5

FROM THE EDITOR'S DESK

Cheers! Here's April's newsletter...

— Alan Rice —

## May Meeting

Wednesday May 10, 2006

Our guest speaker is Steve Bayconich, NYC sales manager for Blue Point Brewery.

## MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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

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<http://hbd.org/mbas>

## April Meeting

ARTICLE AND PHOTOS BY WARREN BECKER

### Ron Carlson

Due to scheduling issues, our April meeting had a last minute speaker change. Ron Carlson, New York Sales Manager for Unibroue of Quebec, Canada saved the day by providing terrific presentation of several bottles. We were fortunate that Ron had samples of the spectacular Unibroue' 750 ml bottles in his car.



First, we tried the Blanche de Chambly, a Wit beer of 5% ABV with light citrus, spicy aroma and flavor. Since 1992, this subtle hopped wheat beer has been a refreshing beer to enjoy during the hot summer months. Next were three of the four Ephemere Series beers available in the US. Ephemere are a series of lively original fruit Wit recipe beers at 5.5% ABV that vary from season to season. We tried the Ephemere Cranberry, which is a blend of barley, wheat, cranberries, and spices. Ephemere Cassis with Black Currant Grapes was next with an aroma and flavor of spices. There were notes of red raspberries, tart red grapes, wheat, and an herbal spiciness finish. Ephemere Apple, the most prominent around town, is the third of the series of fruit based "Blanche" beers. It is blend of spring barley,

wheat, apple wort, spices and natural aromas. Ron told us about the two Ephemeres that were not present. There is an Ephemere Peach, a blend of spring barley, wheat, peach wort, and spices. The Ephemere Framboises, fifth in the series, a raspberry version that is not available in the US market. Next up was Terrible. Since 2002, Terrible, a full-bodied, dark brown 10.5% ABV bottled conditioned abbey ale, has been a delicious addition to the Unibroue line-up. La Fin Du Monde, a golden 9% Tripel style ale.

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Unibroue launched La Fin du Monde (the end of the world) in 1994. Slightly tart, with flavors of spices, malt and hops, this champagne-like ale has a strong, dry finish. Unibroue 2004, a 10.4% ABV light semi-dry ale with a spicy aroma and flavor. We sampled a Unibroue 2005, a 10% ABV dark brown ale with an aroma of dark fruits, or raisins. It was well carbonated, with some vinous, sour flavors and a semi-dry finish.

Later that evening, Ron treated us to his personal wheel of fine upstate Cheddar Cheese sampled with Unibroue 11 2002 from the Mugs bottle cellar. Launched to celebrate Unibroue's 11th Anniversary, 11 has a rich aroma reminiscent of ripe fruit and fig, with a delicate spicy finish. This strong beer has a warming effect, with its 11% Alcohol. "11" is the highest alcohol content beer in Quebec. It was produced in limited quantity of only 6000 cases. Both the 11 and the cheese were delicious.



## Check Out Your Beer Alert Page

BY ALAN RICE

Please, check it out! Some bars frequently update their draft lists on their web pages. Bill Coleman's Beer Alert Page captures these updates. He drops the lists in to the What's New Page once or twice a day. So you can easily see what's interesting on tap around town, before it's gone.



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

You'll notice that some bars don't update their lists on-line. If you happen in on these bars as you do the beer circuit, please take a couple minutes to write down the list and send it in. The more often they're updated, the more useful they are for everyone. Just follow the format already in place. Be sure to include every draft beer, even if it's a macro lager.

A few highlights at press time include Legacy Hedonism on cask and Yards Saison in keg at the Brazen Head. The Collins Bar has a few Captain Lawrence brews left from their last event, but these will soon be replaced by Rock Art.

Houblon Chouffe DIPA Tripel, Stone

Coast 840 DIPA and Geary's 20th Anniversary batch #1 (Scotch Ale) are at Hop Devil. And DBA has Urthel Hop-It and Orkney Skullsplitter on tap.

If you're in New Jersey, it's good to know that Firewater's in Hackensack has Troeg's Nugget Nectar and nearby, Andy's has Rouge Frosty Frog. Mile Square in Hoboken greatly improved their list several months ago. They had Three Philosophers, Hopback, and Old Rasputin on tap. If you've been there recently, please update the list!

The weather is great, so why not visit the Bohemian Beer Garden in Astoria? They have Staropramen, Czechvar, Urquell and Krusovice all fresh on tap – perfect for a Czech Pilsner tasting. Try the sweet Brou Czech Bock, or just go for the Erdinger Hefe- or Dunkel Weiss as you enjoy a pleasant sunset.

If you've visited the Beer Alert Page recently, then you know that you can now get growlers to go in Brooklyn. Bierkraft has seven lines, including Smuttynose Big A IPA, Captain Lawrence Liquid Gold, and Fisherman's IPA through a Randall. American Beer Dist. has four taps, including Brooklyn Saison and Sixpoint Sweet Action.

Oh yeah, we've got brew pubs, too. Chelsea is serving their 10th Anniversary Abbey Ale and Gotham Stout, among others.

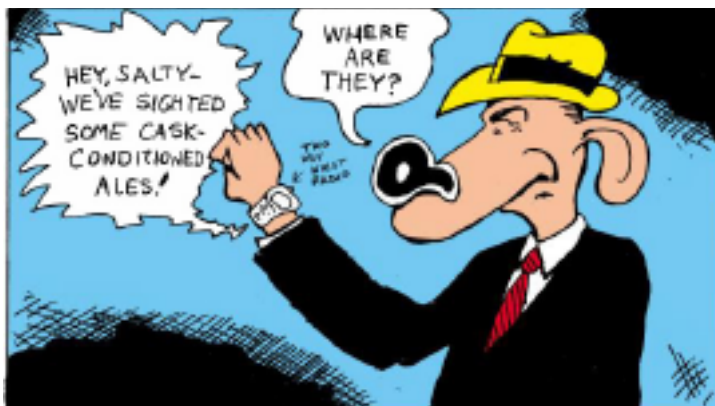
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Heartland's seasonals include their brand new Berry Champagne Ale and Mother's Milk Maibock. The Liberty Heights Tap Room serves Sixpoint where it's brewed. But the list is old, so check the Beer Alert Page in a couple days...

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



## Contributions Welcome

Not cash, but articles and photos. If you enjoyed a beer event, share it with us. Do you have any photos, even from the MBAS meeting? Then e-mail them to me ([alanrice234@hotmail.com](mailto:alanrice234@hotmail.com)). If you found an interesting bar or brew pub in your travels, write it up, send it in, and your diary will be recorded. -Ed.

## HOMEBREW EVENTS

**Brewers Unlimited Zany Zymurgists** (BUZZ) is proud to announce that the 13th annual BUZZ Off home brew competition will be held on Saturday, June 3rd at Iron Hill Brewery & Restaurant in West Chester, PA. For another year we will be a qualifying event for the prestigious Masters Championship of Amateur Brewing (MCAB) as well as the Delaware Valley Homebrewer of the Year. All BJCP recognized styles (2004 guidelines) including meads and ciders are eligible for entry. We are also having a special bottle label category this year. For complete details and forms, please visit the BUZZ web site at <http://hbd.org/buzz>,

Entries will be accepted between May 13th and May 26th. For drop off and mail in locations please refer to the BUZZ web site. Please, do not mail entries to Iron Hill.

BJCP Judges and stewards will be needed. If you are interested please contact Christopher Clair or another committee member (see web site, or e-mail [buzzclub@verizon.net](mailto:buzzclub@verizon.net) ). All judges must be BJCP certified (any ranking).

## BEER EVENTS

**Tuesday May 9, 2006**, 6-9pm, Victory for Video Games, Barcade. Compete for the high score in 5 video games and win major prizes while drinking some of the best beers Victory Brewing has to offer.

**Wednesday, May 10, 2006**, MBAS Meeting, Mugs. The

guest speaker will be Steve Bayconich, NYC Sales manager for Blue Point Brewery.

**Friday May 12, 2006**, 6-10pm. The first Long Island Beer Festival will be held at the Hilton Long Island Hotel in Melville, Long Island. It will feature hundreds of exclusive gourmet beers from around Long Island, New York State, the country and the world. Dozens of L.I.'s finest restaurants will be serving samples of their specialties. The event will include tutored tastings and guest speakers. Free shuttle service is available between the event and the LIRR station in Huntington. <http://www.longislandbeerfestival.com/>

**Tuesday May 16, 2006**, 7pm, Triple Threat, Hop Devil Grill.

Sixpoint vs. Smuttynose and Southern Tier in a blind tasting.

**Friday May 19, 2006**, 6pm, Southampton in Brooklyn, Barcade.

Beers on tap will be May Bock, Abbey Double, Belgian Golden (brand new), Foreign Extra Stout, Secret Ale and Old Herb Barleywine.

**May 21 - May 28, 2006**, Yeast Feast, Spuyten Duyvil. A celebration of the land of Lambic and the wonderful world of wild yeast. Taste five Cantillons on tap, and bottles from over a dozen different breweries.

**June 2- 4 Glastonwick 2006**, Shoreham-by-Sea, England. The 11th annual cask ale and music festival, the beer range (50+ rare casks) is courtesy of your MBAS President! See <http://www.cask-ale.co.uk/>

**Wednesday June 14, 2006**, 7:30pm, MBAS Meeting, Mugs. The guest speaker will be Lee Marren of Legacy Brewing Co.

**Sunday June 25, 2006**, Noon - 5pm, Waterloo Summer Beer Festival, Waterloo Village, Stanhope, NJ. A great day of beer tasting, food noshing and music listening featuring the Barley Boys Band. Over 70 choices of regional, national and local beers with emphasis on the local. <http://www.waterloovillage.org/>



## LOCAL BEER EVENT VENUES

**Barcade**, 388 Union Avenue, Brooklyn 11211. Tel. 718 302 6464. <http://www.barcadebrooklyn.com/> .

**Brazen Head**, 228 Atlantic Avenue, Brooklyn 11201. Tel. 718 488 0430. <http://www.brazenheadbrooklyn.com/> .

**Collins Bar**, 735 8th Avenue, Manhattan 10036. Tel. 212 541 4206. <http://collinsbar.com/> .

**David Copperfield's**, 1394 York Avenue, Manhattan 10021. Tel 212 734 6152. <http://www.davidcopperfields.com/> .

**Hop Devil Grill**, 129 St. Marks Place, Manhattan 10009. Tel. 212 533 4467. <http://www.hopdevil.com/> .

**Mugs Ale House**, 125 Bedford Avenue, Brooklyn 11211. Tel. 718 384 8494. <http://www.mugsalehouse.com/> .

**Spuyten Duyvil**, 359 Metropolitan Avenue, Brooklyn 11211. Tel. 718 963 4140. <http://www.spuytenduyvilnyc.com/> .