



# Malted Barley Appreciation Society

November 2003 Newsletter

## From the Editor's Disk

Here's the November 2003 Newsletter.

Please keep the news, articles, and events submissions coming.

Proost!

Warren Becker, Editor

## October Meeting

Wednesday, Nov. 12, 2003

Our Guest Speaker will be

**Kelly Taylor, Heartland Brewery**



Our Intern Prez. Ludwig's "proposed" promo for the new Heartland Brewery Seaport location.

## MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211



## October Meeting

By Warren Becker

Elizabeth Lyons of the Dogfish Brewery from Lewes, DE was our October guest speaker. She outlined the upcoming new beers, beer-event releases, and current product lines from certainly one of the most dynamic and original craft breweries in the world.

Upcoming beers to try include a Peach Lambic-style Ale, an Oyster Stout, and the much anticipated, 2003 World Wide Stout (this year the alcohol is lower, only 22%, but the flavor and complexity of the malts are back).

Elizabeth brought samples of the Indian Brown Ale, Raison D'Etre, 60 minute IPA, and Chicory Stout. They were delicious! Dogfish combines tasty, spicy, eclectic recipes with traditional style interpretations, to form beers that are truly unique.

Look for the Oyster Stout, as well as the 2003 World Wide around town. Please check the Beer Alert page for Dogfish, and other great beer sightings in the New York area.



# Beer, Beer Everywhere and Not Enough Time To Drink

By BR Rolya

A whirlwind trip to the Pacific Northwest was sadly too short to spend much time enjoying the many regional beers, but I was able to catch my breath (and quench my thirst) at the Pike Pub and Brewery in Seattle.

Since I was on the hoppy side of the country, I decided to start with their Pale Ale (32 IBU, 5.3% alc., 1052 OG) which was copper colored with a good head. As expected, the aroma was hoppy but it also had some nice malt sweetness. The flavor was a good blend of hops and malt with the hops coming through assertively but not overwhelmingly and with pleasant caramel/toasty notes in the malt. A very easy beer to drink.

On to the IPA! (60 IBU, 6%, 1062 OG) Surprisingly, the aroma was very faint. Once the beer warmed up the aroma became more pronounced but even then there was only a hint of delicate hops. The flavor, however, more than made up for the lack of aroma, packing a big hop wallop. It was solid and chewy but the overall impression was that of HOPS - beginning, middle, and end. The finish was rather bitter but not unpleasant. As it warmed, a fruity, apricot element came through.

After refreshing my taste buds with a king salmon sandwich, it was on to the Kilt Lifter Scotch Style Ale. This medium copper colored wee heavy, like the IPA, didn't have much aroma. Slightly hazy in appearance, the beer had an appropriately sweet and malty flavor with subtle hopping in the finish and was the ideal liquid dessert.

Overall, I enjoyed the selections and was sorry to have to leave before trying the other beers on tap: Bootleg Brown Ale, Old 89 Nitro Porter, Naughty Nellie's Ale (a light ale), and XXXXX Stout. I ran across the street, through the rain that had been falling all day (6 inches worth) and enjoyed an Alaskan Amber (sadly, they didn't have the Smoked Porter) while watching Kid Koala perform at the Showbox. Since the beer backstage was generic light lager, it was back to the bar for a Deschutes Mirror Pond Pale Ale, a good example of a traditional American pale ale with Cascade hops.

After fueling up on several lattes the next morning, I was off to Portland. My list of breweries and bars to visit was several pages long but by the end of the day I had to admit utter and complete failure as I had no time to visit a single one. I fidgeted at the thought of going beerless at a business dinner (then again, it could have been all of the caffeine making me fidgety) but was relieved to find that the restaurant served BridgePort IPA (from Oregon's oldest microbrewery). It was a solid IPA with a full-bodied malt character and a generous amount of hops. Later, at the show that night, I enjoyed a roasty, smooth Black Butte Porter from Deschutes. I would have preferred their Stout but was happy that the venue served something local.

Knowing in advance that my scheduled wouldn't leave much time for beer, I had the foresight to book a room at McMenamins Kennedy School, an old elementary school that has been transformed into a hotel. More important than the unique guest rooms was the fact that there was a brewery on premises. Before falling into bed I managed to make my way to one of the 3 hotel bars and enjoyed a pint of Concordia Hammerhead (described to me by the bartender as a "hoppy amber"). It was certainly hoppy with a very fruity character. At this point, as much as I wanted to try more of their beers, I was unable to keep my eyes open and I knew that I had to get up in a few hours to drive back to Seattle to catch my flight home so I reluctantly headed back to my room, consoling myself with the fact that I could have pancakes for breakfast made with their Terminator Stout.

## Glastonwake 2003

By Jennifer Traska Gibson

In late May 2003, I had the good fortune to travel to Southeast England for the 8<sup>th</sup> Annual "Beer, Music, Poetry and More Beer Festival" called Glastonwake 2003. In the past, the festival was hosted by a local community association but this year the site was an unusual one – a small municipal airport. The opportunity to sample real English ales while watching the sun set (at 10PM!) over the little green airfield and the hills beyond was an unforgettable one.



*Felice, my hosts in England and Simon, owner of the Evening Star in Brighton*

MBAS's own Alex Hall helped organize the festival and with help from Felice, his partner in beer appreciation, convinced me that a stopover in England before my business trip to Central Europe would be worth the detour. And indeed it was. I arrived at Heathrow on a Friday morning, took a train to the seaside town of Worthing, dropped my suitcase with the friends of Alex and Felice with whom I would stay and headed off to the festival at Shoreham Airport - an intentionally public transit-friendly location, accessible by train and an antique double-decker bus hired as a shuttle for the festival. It was a lovely warm sunny evening in England, and the diverse crowd that had arrived for the festival enjoyed countless Imperial pints outdoors while waiting for the musical line-up to begin.





*The crowd shot from the festival*

The 40 varieties of cask beer from across England were kept cool and away from the setting sun in a tent, as were the ciders and perries. The Rum Cider may have been the most remarkable of these, though at 12%+ I wouldn't say it was the most drinkable! The most unusual beer of the weekend would have to be Iceni's "Fungi" (ABV 4.0%) from Ickburgh, Norfolk, a fairly mild, "earthy" tasting selection brewed with mushroom extract. It wasn't undrinkable, but once you knew what was in it, it was hard not to notice a certain musty taste to the beer...

I especially liked the Dark Star beers offered at the festival, brewed in Ansty, West Sussex, for the Evening Star pub in Brighton. (For those of you not familiar with Alex and Felice lore, the Evening Star is the legendary English pub where they met.)



*Felice and Alex outside Evening Star*

The Dark Star "Glastonwake Ginger" (ABV 6.0%) and "Glastonwake Honey" (ABV 6.0%), both brewed especially for the festival, were among my favorites. The Enville "Anniversary Ale" from Staffordshire at ABV 4.2% was mild and pleasant, with all the makings of a session beer. There were two nice stouts featured from the Milton Brewery in Cambridgeshire – the "Nero" Vanilla Stout at ABV 5% and the "Queen of Sheba" stout at ABV 6%. My memory of these is a little fuzzy, but I vaguely recall them both being mild and very drinkable. Maybe too drinkable? I also took advantage of the selection of perries – there were nice dry and medium perries both on offer – something rarely seen outside the UK. Basically, you couldn't go wrong with the extensive selection

available. Alex obviously worked hard to put together such a wide and consistently good selection of English ales. The festival also included some amazing entertainment, as varied as the beer selection with local bands ranging from punk to folk to rock and even Canadian-klezmer-punk-accordion. How could someone named Attila the Stockbroker possibly disappoint as an entertainer?

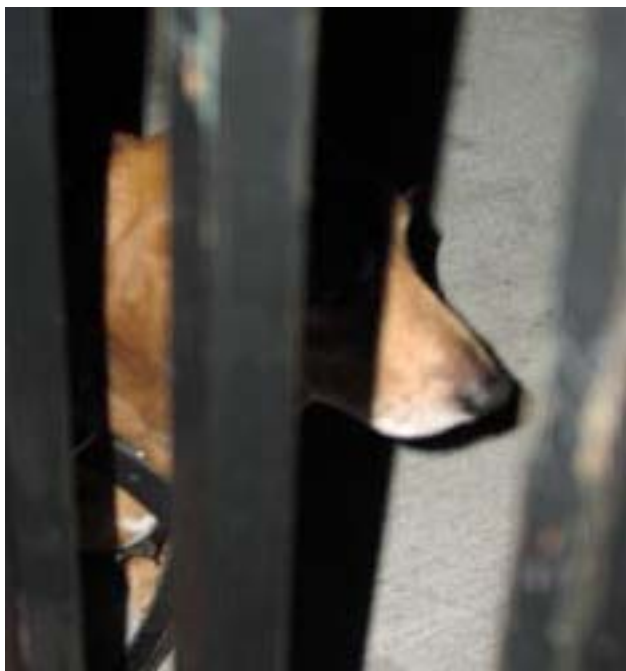
On Saturday afternoon, I visited Morrell's Arms, a beautiful old, old pub walking distance from the Barnham train station. It's the sort of place where time has stood still, with uneven dark wooden floors, low ceilings, and multiple small rooms with fireplaces. In the center of the main room there is a chain hanging from the ceiling which, on particularly rowdy nights, is used for a game called Bull Ring Toss which involves swinging the metal chain around the crowded room, presumably after lots of beer has been consumed. Or so I am told. If you are feeling brave enough to emerge into the daylight, Morrell's Arms has a big grassy yard with picnic *e the* tables and a separate ivy-covered cottage which was hosting an auction the afternoon I was there. I was very content with my giant wedge of cheddar and bread and pint of BBB – a local ale that no one quite knows that full name for. It's a pretty standard English bitter, but given the ambiance it tasted even better. You could easily spend an afternoon or evening at Morrell's Arms and feel as though you have experienced the very best of English pub culture. I hope CAMRA has included it in the latest Good Beer Guide – it isn't listed in my dog-eared 1997 edition.

## Homebrewing Competitions:

- November 22: Split Rock 2003 HB Competition, 9:00 am promptly, at the Split Rock Resort in the Poconos of Pennsylvania in conjunction with their annual Micro Brew Festival. Contrary to the web information, judging will only be on Saturday. Entry fees, \$5, will go to the Make-A-Wish Foundation. This is a sanctioned competition and will use the standard BJCP/AHA style guidelines judging all beer, mead and cider styles. Entries should be shipped to The Resort at Split Rock, One Lake Drive, Lake Harmony, PA 18624, Attention: Shelly Kalins Lutz, for receipt from November 12 to November 19. Two (2) brown or green bottles with no markings are required; please no glue or tape on the bottles -- just secure bottle identification with rubber bands. Any standard 8.5x11 entry forms identifying the brewer and the appropriate entry category/subcategory are acceptable. Any standard homebrew competition entry and bottle identification forms are acceptable. Judges and Stewards will be needed and they should contact me or Shelly Kalins Lutz [srinfo@splitrockresort.com] to secure a position. Judges and Stewards may hand carry their entries if they pre-register with payment and show up at least 1/2 hour early. Checks should be made out to The Resort At Split Rock. Judges will receive an entry to the beer festival or entry to the beer dinner for their efforts and need to indicate which they wish when they commit to participate. The BOS winner will receive a complementary weekend for two at next year's Split Rock Beer Fest. But just entering makes you a winner for helping a good cause.

[http://www.splitrockresort.com/gba\\_homebrew.html](http://www.splitrockresort.com/gba_homebrew.html)

- December 12 & 13: UNYHA's 26th Annual/15th Empire State Open, HOMEBREW COMPETITION AND AWARDS BANQUET, Rohrbach Brewing Company, 3859 Buffalo Road, Rochester, New York 14624. Come challenge the HOTY in his own backyard!! (If you've got the guts.) UNYHA's annual contest will take place on Friday, December 12 and Saturday, December 13 at Rohrbach Brewing Company, with the awards banquet following the conclusion of judging on Saturday evening. Judging will be done Friday evening, and Saturday morning and afternoon. To sign up as a judge or steward, please contact Adam Odegard, our Judge Director (315-597-5698, aodegard@gleason.com). The competition will be sanctioned, so BJCP experience points can be earned. The entry fee \$5 for the first entry, \$4 for each entry after that, and two bottles are required (one for the category round and one for Best of Show). Entries will be accepted in BJCP categories 1 through 26. We're pretty lenient on bottle rules, but please ensure that your entry won't be recognizable – that means no extraneous labeling, etc. Entries forms and other details are available on the UNYHA website @ www.unyha.com. For questions contact Steve Hodos, our Registrar (585-242-9696, shodos@aol.com) or Ray Lewis, our Contest Organizer (585-477-1233, rcl3@att.net).



*Interim Prez. Ludwig "nose" where to find good beer!*



## Beer Related Events:

- November 9, 2003: Connecticut Invitation Belgian Beer-fest, The Colorado Brewery & Steakhouse, 7 Delay Street, Danbury, CT, (203) 791-1450. Mountview Plaza Wines and Liquors are pleased to host. 1:00 - 5:00. Proceeds to benefit the American Red Cross of Danbury and The United Way of Naugatuck & Beacon Falls. 50+ Belgian and Belgian style Beers. A beer judging panel will perform a blind tasting the morning of the event. Attendees will be asked to vote for their "Best in Category" and "Best of Show" beers. Colorado Brewery will provide Belgian styled food and a live "Swing" band will perform. For the football fans who just can't miss their favorite team's game, there is a big screen TV. For tickets (other means) send a check to: MountView Plaza Wines & Liquors, ATTN: Terry Boyd, 727 Rubber Avenue, Naugatuck, CT 06770. website: <http://winect.com/Mountview/belgianbeerfest.htm>
- November 12: Malted Barley Appreciation Society Meeting, 7:30 p.m. at Mugs Ale House, 125 Bedford Avenue (North 10th St., three blocks north of the Bedford Ave. L-train station). This month's guest is Kelly Taylor, of Heartland Brewing. As always, there should also be lots of good homebrew, and Mug's usual excellent selection of draft and bottled beers.
- November 13-16: Cask Ale Festival, David Copperfield's, 1394 York Avenue, at the NE corner of 74th and York. Telephone: (212) 734-6152. Middle Ages `Wailing Wench IPA' 9.0% abv, Rogue `Brutal Bitter' (DH version) 6.5% abv, Rogue `Chocolate Stout' (DH version) abv, Smuttynose `Shoals Pale Ale' (Horizon DH version) 5.0% abv, Southampton `Pale Ale' 5.2% abv, Victory `Storm King Imperial Stout' 9.1% abv, Troegs `Hopback Amber Ale' 5.6% abv, Wagner Valley `IPA' 6.0% abv Call 212-734-6152 for further information, or email davecopperfields@netscape.net and ask for Keith.
- November 14-16: Cask Ale Festival, The Brazen Head, 228 Atlantic Avenue, Brooklyn, (718) 488-0430. Brooklyn. Blue Point `Old Howling Bastard' 10.0% abv, Heavyweight `Dark Belgian Strong', Middle Ages `Wizard's Winter Ale' 6.3% abv, Ommegang `Rare Vos' 6.0% abv, Otter Creek `Alpine Ale' 5.9% abv, Otter Creek `Wolaver's Organic Stout' 5.9% abv, Smuttynose `Old Brown Dog Ale' 5.7% abv, Southampton `French Country Xmas Ale', Southampton `West Coast Steam Beer' 4.8% abv, Victory `Old Horizontal' 11.0% abv, Wagner Valley `Sled Dog Trippelbock' 10.0% abv. 4 or 5 of these beers will be on handpump – but only 2 at a time. The other 6 will be on the temporary stillage and should be available throughout the weekend (or until they run out)..
- December 10: Malted Barley Appreciation Society Meeting, 7:30 p.m. at Mugs Ale House, 125 Bedford Avenue (North 10th St., three blocks north of the Bedford Ave. L-trainstation).

