

Malted Barley Appreciation Society

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FROM THE EDITOR'S DESK

Cheers! Here's Nov.'s newsletter...

— Alan Rice —

Next Meeting:

Wednesday November 8, 2006: Our guest speakers are Trevor Jankowski of Lagunitas Brewing (CA) and Tim Surprise of Arcadia Brewing (MI)

MUGS ALE HOUSE



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<http://hbd.org/mbas>



October Meeting: Jason Bartis

BY ALAN RICE

PHOTOS BY WARREN BECKER

Our first guest was Jason Bartis, Co-Founder and Executive Chef at Graze Catering. Graze is a Brooklyn-based boutique-style catering company.



Jason looks for fresh, wild and eclectic ingredients to create distinctive, high-quality fare. A self-taught chef who grew up cooking, Jason honed his culinary skills while working under several talented young chefs.

He has led beer and wine seminars and has been a frequent panelist on the subject of craft beer and food pairings for over ten years. In addition, Jason has been a long-time planning-committee member of Share Our Strength's Taste of the Nation.

Jason's background includes boutique-imported beer sales, including Old Speckled Hen and Belhaven. He got into the business with Fraoch Heather Ale. He is no longer affiliated with a single brewery or distributor. His goal is to get good beer out of beer bars and into restaurants.

In an effort to foster an appreciation for the art of pair-

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ing quality beers with fine food, Graze and Downtown Bar & Grill are collaborating to launch a series of monthly craft beer and food pairing events. No one else is doing a monthly series. The beer dinners will take place every third Wednesday of the month from 7:00 - 9:00 p.m. Check the MBAS calendar, or go to GrazeCatering.com for each month's beer and food menus.

October Meeting (cont.): Phil Richman

Our second guest was Phil Richman. Phil is well known to everyone at Mug's and the MBAS. He recently became a rep for Niche Brands. Look for more on Phil and Niche Brands in next month's newsletter.

Phil came through at the last minute with a Sly Fox encore, as if the September event was not enough. First he presented Ichor, their Abbot style quadruple. It pours from a beautifully corked and cage bottle. It's brewed with German Pils and Roast malts. Belgian Candi Sugar is added per the style, then finished off with a touch of German Tradition hops. The 20 IBUs are lost to the 10% ABV and luscious malt.

The body appears almost black at first, but reveals a deep ruby with a mahogany cast when held to the light. Carefully poured it's quite clear, leaving the yeast sediment almost completely behind. The creamy, one-fingered head is light tan in color, holds quite well, and leaves some nice lace throughout the glass. The aroma is rich with fruitiness. The flavor is astoundingly rich with mouth coating sweet malt and caramelized sugars wrapped in dark fruit and spice.

Ichor is released in February, so this bottle left the brewery about eight months before. This was the last of the 2006 batch, and the beer was mellow and smooth. It can only improve with age. But it will be inter-



esting to try it again when the 2007 batch is released.

Next up was Saison Vos. It's brewed with German Pils malt and hopped with East Kent Goldings. The 32 IBUs are well balanced with the 6.9% ABV. It pours golden in color with a very mild haze. The frothy bright-white head holds quite well. It is fermented with special proprietary yeast that imparts an aroma of peppery spiciness above an earthy maltiness. The farmhouse funk is subtle and welcome. The flavors of spice and lightly bready malt meld with a bit of fruitiness. Hop bitterness is well restrained.

In September when Sly Fox first came to town, Saison Vos was on tap at Spuyten Duyvil. It is a bit sweeter and fruitier, almost like white wine. The bottled conditioned version is drier and a bit spicier. Several of us tried them side-by-side, and we unanimously preferred it from the bottle.

CALENDAR

HOMEBREW COMPETITIONS

- November 11, 2006, 11th Knickerbocker Battle of the Brews**, C.H. Evans Brewing Co. at Albany Pump Station, NY. Organisers: The Saratoga Thoroughbrews. <http://www.moonbrew.com/kbotb/index.php>
- February 10, 2007, Homebrew Alley**, Chelsea Brewing Co., Pier 59, New York City. Organisers: The New York City Homebrewers Guild. <http://hbd.org/nychg/>

BEER EVENTS

- Wed. Nov. 8, 7:30pm, Malted Barley Appreciation Society Meeting**, Mugs Ale House. Our guests will be Trevor Jankowski from Lagunitas Brewing Co. of Petaluma, CA and Tim Surprise from Arcadia Brewing Co. of Battle Creek, MI.
- Wed. Nov. 8, Arcadia Brewing Brooklyn Debut Party**, Spuyten Duyvil. Sample many Arcadia beers with brewer Tim Surprise. On tap: Arcadia Hop Mouth Double IPA, Scotch Ale, London Porter, Coco-Locho Chocolate Stout, Cereal Killer Barleywine, Big Dick's Strong Ale.
- Thu. Nov. 9, Arcadia Brewing Manhattan Debut Party**, Hop Devil. Sample many Arcadia beers with brewer Tim Surprise. On tap: Hop Mouth Double IPA, London Porter, Starboard Stout, Cereal Killer Barleywine, Big Dick's Strong Ale, Scotch Ale.
- Thu. Nov. 9, Avery Night**, Villedge Publick House. On tap: Avery Maharaja, Anniversary 13, Reverend, Old Jubilation.
- Wed. Nov. 15, Graze Catering's Legends Ltd.** Organic Beer & Food Harvest Celebration at Downtown Bar & Grill. Featuring beer from Wolaver's, Samuel Smith's, Foret, Pinkus and Cidre Du Pont. <http://www.grazecatering.com>.
- Thu. Nov. 16, Ipswich Night, Hop Devil**. On tap: Ipswich Ale, IPA, Dark Ale, Oatmeal Stout, Porter, Winter Ale, Best Bitter, plus a special cask ale.
- Fri. Nov. 17, Allagash at Barcade with brewer Rob Tod**. Several of Rob's unique beers will be on draft including Interlude, Curieux, FOUR, Grand Cru (2004 keg!!!) and 11th Anniversary. We will also have Dubbel on cask.
- Wed. Nov. 29, Ramstein Winter Wheat annual release party**, Andy's Corner. Greg Zaccardi from Ramstein will be on hand for the debut of this season's latest and greatest weizenbock.
- Thu. Nov 30, 6:30pm, Artisanal Cheese & Triumph Brewing Tasting**, \$60-\$75, Artisanal Premium Cheese Center. Join Artisanal's Jon Lunbom and brewmaster

Patrick Jones on a tour of Triumph's Fall and Winter lineup paired with the very best cheeses the season has to offer. Featured beers will include their English IPA, Winter Bock, and Imperial Stout. <http://www.artisanalcheese.com/prodinfo.asp?number=17BC>

- Sat. Dec. 2 - Sun Dec. 3, 11am - close, Belgian Beer Fest**, Mug's Ale House. At least 30 Belgian and American Belgian-style beers on tap, pay as you go.
- Wed Dec. 13, Malted Barley Appreciation Society Meeting**, Mugs Ale House. Our guests will be Dan Shelton and the crew from Shelton Bros., who will be presenting their annual winter beer line-up. Always a great event!
- Thu. Dec. 14. Winter Fest**, Barcade. There will be lots of winter beers on draft, both new and aged.



LOCAL BEER EVENT VENUES

- Andy's Corner Bar**, 257 Queen Anne Road, Bogota, NJ 07603, (201) 342-9887, <http://www.andyscornerbar.com/>.
- Barcade**, 388 Union Avenue, Brooklyn 11211. (718) 302-6464. <http://www.barcadebrooklyn.com/>.
- Brazen Head**, 228 Atlantic Avenue, Brooklyn 11201. (718) 488-0430. <http://www.brazenheadbrooklyn.com/>.
- Collins Bar**, 735 8th Avenue, Manhattan 10036. (212) 541-4206. <http://collinsbar.com/>.
- David Copperfield's**, 1394 York Avenue, Manhattan 10021. (212) 734-6152. <http://www.davidcopperfields.com/>.
- Downtown Bar & Grill**, 160 Court Street, Brooklyn 11201. (718) 625-2835.
- Essex Ale House**, 179 Essex Street, Manhattan 10002. (212) 505-6027.
- Hop Devil Grill**, 129 St. Marks Place, Manhattan 10009. (212) 533-4467. <http://www.hopdevil.com/>.
- Mugs Ale House**, 125 Bedford Avenue, Brooklyn 11211. (718) 384-8494. <http://www.mugsalehouse.com/>.
- Spuyten Duyvil**, 359 Metropolitan Avenue, Brooklyn 11211. (718) 963-4140. <http://www.spuytenduyvilnyc.com/>.
- Liberty Heights Tap Room**, 36 Van Dyke Street, Brooklyn 11231. (718) 246-1793. <http://www.libertyheightstaproom.com/>.
- Standings**, 43 East 7th Street, Manhattan 10003. (212) 420-0671. <http://www.standingsbar.com/>.
- Villedge Publick House**, 17 Stanton Street, Manhattan 10002, (212) 677-5555, <http://www.villedgepub.com/>.
- Zum Schneider**, 107 Avenue C (at 7th St.), Manhattan 10009. Tel. 212 598 1098. <http://www.zumschneider.com/>.