

Malted Barley Appreciation Society

October, 2000 Newsletter

Trip Report: Normandy Invasion 2000

Part 1 of 2

by Bob Weyersberg, MBAS

On the rolling green hills of Normandy, France you won't find many fields of barley, but you will find plenty of apple orchards. And as the saying goes, when life gives you apples, make cider!

Etienne Dupont's family has been doing just that for over 150 years at the Domaine Familial Louis Dupont, which is in the heart of French cider and calvados country, the Pays d'Auge. There is a "Route du Cidre" (the Cider Road) that loops through this rich, beautiful farmland. All along the Cider Road there are countless local producers, many of which sell their "Cidre Fermier" (Farm Cider) in two main versions: Sec (dry) and Demi-Sec (semi-dry) from a barn or garage right off the road.



However, few if any have the history, quality and reputation of Dupont. Dupont owns its own orchards which comprise roughly 6,000 trees and about 9 different varieties of apples - 3 varieties that are sour, 3 that are sweet and 3 that are bitter. They use roughly 1/3 of each apple flavor profile when making their cider. The apples are collected by hand in September and October and left in airy wooden crates ("pallox") for about 3 weeks to ripen and condition. Once ready, the apples are pressed in a modified grape press.

One of the things that distinguishes cider of Normandy from others is, quite simply, the apples. The



apple trees in the Pays d'Auge grow in soil that is chalky in quality. This leads to smaller, but more concentrated apple flavor and aromatics in the apples. Going even further to produce high quality apples, Dupont refuses to

add nitrates to the soil, which is often done to increase the water retention, and hence the size of the apples. The apples are pressed with 2 kilograms of pressure over a period of a few hours. The apples are pressed in a "membrane press" for about 2 hours at a low pressure to get the greatest quality of yield. About 3 tons of apples yield 1,500 liters of juice.

After pressing, the juice rests at about 4 degrees celsius as it begins to



ferment. During the initial stages enzymes go to work and create a thick, dark "apple krausen" which rises to the top of the first fermenting vessel, the decantation tank. The juice ferments spontaneously, from natural yeast found on the apple skins. Yeast is never added to the juice to jump start fermentation. Dupont says that in 150 years, stalled fermentations have never been a problem - nature always does its part. The cider ferments at between 4-12 degrees C.

This Month's Guest Speaker

Jack Burkett



Typhoon Brewery

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 11th.

The cider goes into fiberglass 10,000 liter ferment

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Kevin Winn, President

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ing/aging tanks to ferment out and condition, where it rests for between 2-4 months. After conditioning, the unpasteurized and unfiltered cider, which is at roughly 7% alcohol, is bottled or put in casks to be further refined and distilled into calvados, an exquisite apple brandy which is an "appellation controlée" of the Calvados section of Normandy.

Duponts cider is distributed all over the world, but his biggest market is France. The U.S., Switzerland, Germany and Italy are also large markets for his cider. The Dupont brand of cider is carried by some of the finest restaurants in France to accompany the famed rich cuisine of Normandy.

Next month, we'll discuss a privileged tasting session that we experienced with Etienne Dupont and also go into the process of making calvados from apple cider.

Restaurant Review: Markt Revisited

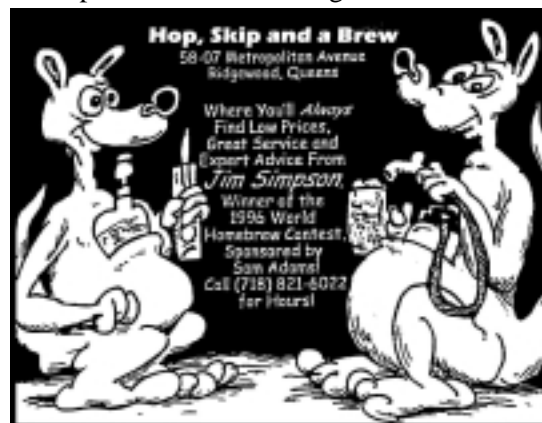
You will find Markt high on the list of Belgian restaurants in New York – especially those that have opened in the last couple of years (note also Belgo, Waterloo, and Petit Abeille). We visited this sprawling bistro when it first opened and were both pleasantly surprised at its airy, comfortable layout and disappointed in the food and especially the service. The beer selection heavily favored the Belgians as would be expected and seemed to be exclusively those imported by VanBurg and DeWulf. The food was mediocre at best. The mussels were underdone, the hanger steak tough, and the waterzooi uninspired. The service was disorganized and uncaring. This was made worse because the beer list was good.


In our continuing efforts to be fair and to find quality restaurants with quality beer, we returned to Markt a couple of weeks ago. There have been some definite changes. The beer list has expanded – still quality and still almost entirely Belgian. The food has improved significantly. The paté made with Rodenbach was rich and full-flavored without becoming overwhelming. It was served with cornichons and a subtle mayonnaise. Needless to say, drinking a Rodenbach was the only appropriate accompaniment. The monkfish was served hot, flaky, and flavorful with a very nice polenta on the side. The Duvel complimented the fish wonderfully. Even the duck, not the easiest of restaurant entrees was quite good. Dessert was a shared kriek sherbet – better than

you would expect.

The service, sad to say, was even worse than on our first visit. Servers wandered around at every course trying to figure out where our food belonged. They seemed to find our table by a process of elimination – no one else wanted my paté. It took three tries to get the dessert right and two of our beers had to be sent back because they weren't what was ordered. Either the staff just doesn't care or are actively incompetent.

By 8:30 the place was packed with dripping-in-black, tres chic, wall-to-wall diners, schmoozers, and beautiful people. I can only assume that they don't care about service. So, go early, eat and drink well, and be prepared for infinite patience when dealing with the staff.





**22 BEERS ON TAP
2 BEER ENGINES**

WHERE THE GOOD BEERS ARE!!
125 Bedford Ave.
Brooklyn, NY 11211
718-384-8494
(1 Train Stop on the
L Train from Manhattan)

Contests, Festivals, and Other Goings On

Sept 15: Tasting of different batches of La Chouffe brewed during the course of one year. Tasting of N'Ice Chouffe 96 and 99. Chris of D'Achouffe guest of honor. Sparky's Ale House, 7 pm - 8.30pm

Oct 8: Georg Schneider VI and Hans-Peter Drexler, Brewmaster at Geringman from 2pm - 4 pm Tasting of a 19 year old Aventinus fermented with Bordeaux yeast.

Oct 17: 7:00PM Sixth Anniversary Celebration at d.b.a. 41 First Avenue.

Oct. 13 / 14 Brooklyn Oktoberfest 6-11pm at the Brooklyn Brewery Annual Oktober Fiesta with bratwurst, lederhosen, salsa dancing, and all the Oktoberfest beer (Brooklyn, Paulaner, Hacker-Pshorr, Ayinger, etc.) you can drink served in a souvenir beer stein. Tickets: \$30 in advance, \$40 at the door tel. 1-877-936-BEER.

Never Before Seen!
Exclusive to the MBAS Newsletter
Rare Drawings from the Salty Dog Archives:

The Adventures of Malted Mouse and Kraüsen Kat



Discovered
by
BR Rolya



Le Vieux Loup de Mer apparaît presque chaque mois dans Le Bulletin de la Société pour l'Appréciation de L'Orge Maltée.

Mai 1999

par Bill Coleman (Traduit en Français par B.R. Rolya)

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Le Salty Dog

