

Malted Barley Appreciation Society

September, 2000 Newsletter

Trip Report: Tahiti: Pilsner in Polynesia by Jim Simpson, MBAS

As some of you know, Iggy, my wife, and I took a little vacation to Tahiti. I resigned myself to be imbibing nothing but wine and frozen drinks. Believe me, I had no problem drinking plenty of both. I was surprised to find that Tahiti had a very respectable



national brand beer: Hinano. I figured it would be just another bland American styled pilsner, but instead, was treated to a very full-flavored German/Eastern European hybrid. The hop aroma on draught was delightfully flowery and spicy, possibly Saaz or Hallertau.

Upon the first sip you're met with a nice firm bitterness followed by a smooth maltiness; a truly enjoyable easy drinking beer. If your mouths are watering by now you don't have to go all the way to Tahiti to enjoy one. Yes, I brought home some cans, so if you can make it to the September meeting, join me for a taste of Tahiti.

This Month's Guest Speaker

Joe Lipa



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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 13th.

On another note, there is a brewpub in the main city of Papeete. I was only able to taste two of their offerings. One, a "Scotch" ale, looked and tasted more like a porter. A very elegant beer by brewpub standards with a nice roast character with a hint of smokiness. The other beer, a "golden" ale, was a typical brewpub offering with some hop aroma and bitterness. This was a decent beer, just not very daring. The other two offerings I didn't try were the "amber" and the "brewer's choice," which was a wit beer. On a side note, their first brewer was a former guest speaker, Keith Symonds. He could probably tell you more about the system. It was just too late in the day for me to ask or even care!

Trip Report: The Vermont Brew Pub

By George M. Forsythe, MBAS

First off, this is written from the point of view of a non-geek when it comes to beer. I love to drink beer and enjoy most beers with a year-round preference for stouts and porters. This may stem, in part, from being a pip since practitioners of that avocation have made Guinness their virtual "official refreshment."

Frequently, my wife Mary and I summer in Vermont and a major part of our time is spent sampling local products, primarily **Crowley Cheese** (Headville) and beers from various breweries. Last year, we enjoyed our visit to **The Vermont Brew Pub**, in Burlington, where the food was superb yet not expensive and the beer was top-notch. Mary takes care of sampling the lighter beers although with her limited capacity, she is usually full with just one pint.

However, this year was made even more special by the presence of Mick Bowen, the brewmaster and manager. If the lively twinkle in his eye does not give it away immediately, the first two words out of his mouth immediately confirm to even the most clueless that he's from Ireland. In the course of conversation, I threatened to bring in my pipes and liven



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the place up even more than it already was during this lunch hour. He immediately took me up on the offer and I went out to the car to pick up my pipes. After tuning up, I marched back into the pub playing traditional Irish pipe tunes. From that point on, Mick was even more the traditional, extremely hospitable, Irish host and we had a lively conversation ending in an invitation to return on Wednesday evening when the crowd at the bar would be even more enthusiastic. Nobody was disappointed that night.

The stout (*Handsome Mick's Stout*) was excellent as was the Smoky Porter. I wish I hadn't had to drive afterwards; I would have needed to be carried out. Mary had a light beer named *Beetle Juice* and she of the more discerning palate enjoyed it very much. There are something like 10 different styles of beer in service at all times including Dogbit Bitter ESB, Bombay Grab IPA, Burly Irish Ale (red, of course), and Silk Ale to mention only the ones listed on the take-out menu which comes in the format of a four-page newspaper replete with wise quotations about the beneficial effects of beer and a short history of the brewpub which was named one of the US's 25 Best Craft Breweries in *America's Best Brews* (1997). The paper also featured a Beer Lovers' Calendar which listed February 1 as St. Brigid's Day. This was important to me only as a piper who is called upon to participate in the parades that day until reading here that St. Brigid is Ireland's patroness of brewing. In ancient Ireland on this date, any woman could choose the man of her liking or leave the one she had. (Sort of like Sadie Hawkins Day in America which mercifully comes only once every four years.)

The Vermont Brew Pub now has a sister brewery, **The Seven Barrel Brewery** in West Concord, NH where Paul White is the brewmaster who gave me a personal demonstration in the brewery. The food menu is identical to The Vermont Brew Pub and the selection of beers is similar, although named differently, and also excellent. The décor here is a bit

more rustic and the crowd and atmosphere were too subdued for me. It's not the kind of place I would march into playing bagpipes unless I had a personal invitation and was assured that some rowdies would be imported for the occasion. All in all, my experience was a thoroughly enjoyable one and one I will attempt to build on each time I visit Vermont in the future.





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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

Sept 16: Brooklyn Beer Festival with Matthias Trum of Heller-Trum/Aecht Schlenkerla, makers of Aecht Schlenkerla Rauchbier URBOCK (wooden keg, gravity fed).

Oct 08: Georg Schneider VI and Hans-Peter Drexler, Brewmaster at Gingserman from 2pm - 4 pm Tasting of a 19 year old Aventinus fermented with Bordeaux yeast.





The Salty Dog

The Salty Dog Appears Sometimes in
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By Bill Coleman

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