



# Malted Barley Appreciation Society

September, 2002 Newsletter

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## From the Editor's Desk

This is my first jaunt as a newsletter editor, and I couldn't think of a better group to be doing it for. I hope to fill Andrew's shoes adequately. Let's give Andrew a round of applause (and a homebrew) for his fine work as editor for the past few years!

Sam Michalowski, Ed.

## At Our August Meeting

Eric Freberg, MBAS

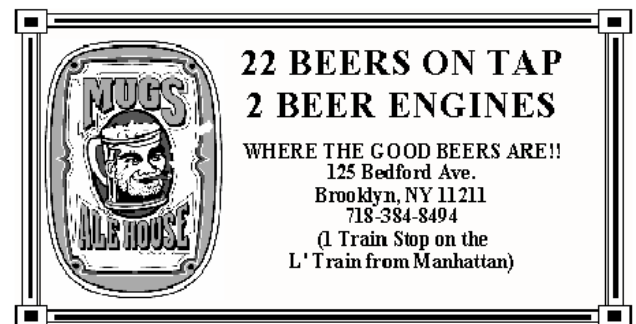
After much debate, the Malted Barley Appreciation Society decided to take a rare, one month break from our beloved Mug's Ale House. And so, we took a club trip over the river and through the, well, brownstones of the West Village, to one of Manhattan's premier beer drinking establishments, the Blind Tiger Ale House. The main draw was a two year old keg of DogfishHead's World Wide Stout. Many of us know this as the strongest kegged beer in the world, and few if any of us are not duly impressed with how smooth and drinkable it is. We had the chance to hobnob with Sam Calagione, DFH's founder. This was the second week of an event called Dog Day Afternoon or Dog Days of Summer Festival, depending on who you asked.

Other beers we sampled were the oh so malty Adam, and Fred, both from Portland's Hair of the Dog brewery. Adam was inspired by an ancient style of beer called Adambier which originated in Dortmund and is considered a precursor to Altbier. I chose to sample the Fred (named after beer historian Fred Eckhart) first, mistakenly thinking that the use of rye malt meant it would be the lighter of the two. Maybe it was, slightly, but it's still a strong ale that

packs quite a wallop. None of the Old Salty Barleywine (Heavyweight Brewing Co) was left from Part 1 of the event, but I had attended that as well, and it was outstanding as usual. In addition, Dogfish Head Rum from their new microdistillery was available. I'm not a big rum drinker but it wasn't bad, had an unexpectedly pleasant sweet character.

Somewhere along the line I found a beer that paired with the pizza that the club provided but to be honest, at that point my memory begins to fade out and so I can't remember what that might have been.

**September's meeting, Wednesday, September 11, 2002 is back at:**

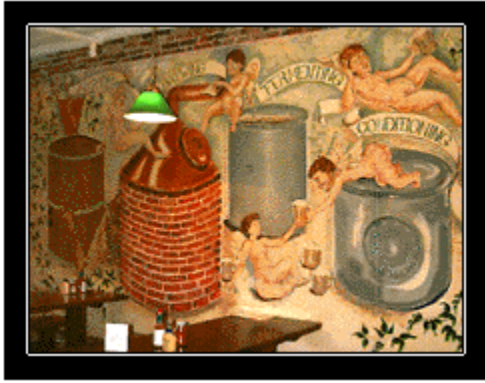


## Trip Report

**A Merry Time in the Maritimes: Beer of Fundy**  
by BR Rolya, MBAS

It was time for a summer vacation so Bob and I decided to head north to escape the heat and humidity. Our first (brief) stop was Portland, Maine (after a ride on the Downeaster train from Boston which serves Shipyard beer along with an overly generous portion of air conditioning). The heat and humidity had followed us there so we decided that

the only thing to do was to drink beer. We had a quick dinner at **Gritty McDuff's** (which has expanded since the last time we were there) and enjoyed their Best Bitter, Black Fly Stout (which I particularly enjoyed), and Best Brown (a mild that we would unexpectedly encounter later in the trip).



An "anatomically interesting mural dominating the back room" of Gritty's Portland, ME, brewpub.

Then it was off to the passenger ship terminal where we embarked on the Scotia Prince ferry which would take us to Yarmouth, Nova Scotia. With visions of Love Boat cruises in our heads, we were disappointed by the Howard Johnson's-ness of it all but enjoyed the novel mode of travel. The beer selection was dismal but, thanks to the freedom of international waters, bottles of **Beck's** only cost \$2.

Fog and cool temperatures greeted us in Yarmouth and continued to follow us up the coast along the Bay of Fundy. Allegedly there are some might fine views and lots of whales there but we just took the guide book's word on that since we couldn't see much.

Our first exposure to local beer (in Digby, home of the famous Digby scallop fleet) was not very promising. The restaurant had a list of several local/regional beers that we had never heard of but the waitress was not very knowledgeable about them so we picked at random. The **Black Pearl** was not, as expected given the name, a porter or a stout but rather a cream ale from **Maritime Beer Co.** which is somehow affiliated with Sleeman's. It was a dark amber color with a smooth rich body. While tasty, it wasn't anything exceptional. **Alexander Keith's** (the biggest Nova Scotia brand) on tap appeared to be a decent but unexciting

golden pilsner with a good lager profile but it turns out that it was most likely their IPA (which is their main beer and the only style we saw of theirs on our whole trip). The bottle version didn't have too much in the way of hops but did appear to have a fuller flavor than the draft version. We also tried **Oland's Schooner** which was a super light flavored, light-colored, clean lager. It had no off-flavors and, in fact, almost no flavors at all.

After dinner, we decided to go to the supermarket in the hopes of finding other local beers that would be more interesting. We were surprised to find that the "beer and wine" section was about 2 feet wide and only contained non-alcoholic beer and home wine-making kits. When we asked the clerk where the rest of the beer was, he said, "You're from the States, eh." It turns out that in Nova Scotia one can only buy beer at the provincial liquor store (called, appropriately enough, "Liquor Store") and because of this monopoly every store we went into had the exact same limited selection of local microbrews.

The next day provided more encounters with fog but also warmer, sunnier moments as we moved away from the coast. After a chilly visit to Annapolis Royal (formerly known as Port Royal), which was founded in 1605 and was the first permanent European settlement in North America after St. Augustine, we continued our northward trek and found ourselves in the sunny Annapolis Valley. There, on the red shores of the Minas Basin, we encountered first-hand the incredible tides (the most extreme in the world) of the Bay of Fundy. Our first trip to the beach required a good quarter-mile hike on the sea floor from the high water mark at the sandstone cliffs until we reached water's edge. From this low tide point, we then had to constantly move our bags many yards up the beach as the water rose quickly in several inch increments. The next trip to the beach was at the end of high tide so we had to chase the water out as it receded. There's certainly lots of Fun in the Bay of Fundy.

On the recommendation of our host at the bed and breakfast (who we later found out was a homebrewer) we tried **Paddy's Brewpub** at both of

their locations in Wolfville and in Kentville. We enjoyed all of their beers but didn't enjoy the billions of mosquitoes who followed us from our walk on the old Acadian dikes and attacked us on the porch. Their seasonal beer was a hefeweizen (served with a slice of lemon!) which was cloudy gold with a clove aroma. The flavor was tart with hints of banana and while not as full-bodied and flavorful as a real German hefeweizen it was still rather good.

Raven Ale (5.2%) had a distinct brewpub fruity In taste, it was closest to a porter although it was a bit lighter in color. There was a good finishing bitterness and on second taste we detected a bit of a smokey flavor which was intentional or not.



The Annapolis Valley Ale (a bitter, 5%) was amber in color with a malty aroma along with a mix of floral and light hop notes. There was a pronounced bitterness in the flavor as well as a very bitter finish. It also had a bit of fruitiness both in the flavor and aroma. It was a good pairing for a meal of potato-fish cakes.

It was hard to detect an aroma in the Acadian Cream Ale but there was a tiny bit of malt. This light gold beer had a clean, light malt flavor, a light but discernible body, and a clean finish. The Chimney Stout Swift had a mild roast aroma and a mild yet flavorful flavor. It was roasty but not harsh and had a very smooth and creamy body. Overall, one of our favorites. Their bright yellow Pilsner had a touch of fruit in the nose but was otherwise very nice with a medium malt body and a very bitter finish.

The next day we headed to Halifax but not without a detour to Windsor, "**the birthplace of hockey**". There we enjoyed a video (taped from tv) on the beginning of the sport (known then as hurley on ice) and bought postcards of women hockey players from the '20s and of the Windsor Swastikas team (pre-WWII). No beer was consumed in Windsor

but we did stop at Tim Horton's (Canada's version of Dunkin' Donuts) for donuts and an iced cappuccino shake since the real Tim Horton was a hockey player (and our friend's uncle!).

After a hot and dusty tour around the Citadel in Halifax, we headed down the hill and across the street to the **Halifax Ale House** (much like the soldiers must have done after a hard day's work protecting the city against potential invasions). The **Garrison Irish Red** (brewed locally in Halifax) was a beautiful light cola/amber color with a malt nose and a pleasing fresh yeast note. It had a solid medium malt body and flavor with very low hop bitterness. It reminded us of a slightly lighter version of that old New York beer: Neptune. We also had this beer in bottles (one of the few brands available at the Liquor Store) but we preferred the draft version.

The **Propeller ESB** was deep copper colored with a faint malt aroma but not much in the way of hops. This full-bodied beer had a sweet malt flavor with a bitter finish and a lingering sweetness at the end. We also tried this beer in bottles, along with Propeller Pale Ale and London Porter, both of which were quite good. This was probably our favorite brewery of the trip.

On our way back to the hotel to change for dinner, we were walking along the waterfront through a South Street Seaport-like area and saw a sign pointing to "Brewpub" amid the food vendors. So, unable to continue on, we found ourselves drinking a beer on the dock at **John Shippey's**. The Bootlegger Nut Brown Ale had a slight haze in the medium chestnut color, a typical ale yeast aroma, and a balanced flavor and body. It was very clean with a hint of house character. The Piper's Pale was light yellow and very clear with an initial citrus aroma followed by hints of malt and grain. It had a light malt flavor with some (not unpleasant) corniness and grain notes as well as a hint of citrus. It was a very delicate beer but still quite flavorful and refreshing.

We left Halifax on the overnight train, "The Ocean", to Montreal. Luckily we had packed our

cooler full of bottles of Garrison and Propeller beers along with some Stutz hard cider from Domaine Grand Pré, a vineyard in the Annapolis Valley. We enjoyed the views of Nova Scotia and New Brunswick from the observation car while enjoying tasty beer and dill pickle potato chips and avoiding the bland beer from the train.

The second part of the trip involved visits to some of our favorite brewpubs in Montreal (Dieu du Ciel!, Cheval Blanc) and also a visit to a new one: **Les 3 Brasseurs**. It looked somewhat familiar when we walked in and as we joined Laurent-Xavier Gilbert of Unibroue he said that he hadn't realized it initially but that it is part of the French brewpub chain of the same name. Bob and I had been to the original location in Lille several years ago; apparently they have expanded to Paris, Strasbourg, and now Montreal. The draft selection was comprised of a blonde, an amber, and a blanche. All three were tasty, especially the blanche, but nothing stood out as being exceptional.



We then headed out of Montreal to the Eastern Townships. By coincidence, we ended up staying in the town of North Hatley which was home to the first brewpub in Quebec: Pilsen. They no longer brew their own beer but do have a mediocre house brand (most likely contract-brewed by McAuslan). The **Massawippi Rousse** was deep copper in color, had little aroma aside from a bit of malt, and had a malty sweet flavor with some hops in the finish. The finish was slightly watery with a touch of metal. It was reminiscent of a British Brown. The clear, straw-colored **Massawippi Blonde** had a very familiar taste (reminding us of St. Ambroise blonde, brewed by McAuslan). It had a fruity, yeasty aroma and a bitter bite, mixing with a slight apricot flavor.

Since it was a rainy day, we weren't able to do the swimming, biking, and hiking as planned so instead we went to Lennoxville, just south of Sherbrooke and dropped in at the **Golden Lion Brewery**. The first beer we tried was the Lion's Pride Brown, bringing us full-circle to the beginning of the trip

since we later found out that the recipe is shared with Gritty McDuff's (known there as the Best Brown). We never could have guessed this, however, from the beer that we were served. The light chestnut color had a slight haze, there was no head at all, and a faint caramel aroma. It had a mild brown ale flavor with an unpleasant astringently bitter note suggesting a wild yeast infection. The deep golden Best Bitter didn't have much of an aroma and had some malt and hops in the flavor followed also by astringent bitterness and some phenolics, tasting a lot like a slightly infected homebrew. The Townships Pale Ale (called a "Blonde" on the French side of the menu) was nice to look at with its light straw color and thick white head but it had an odd sour note and the same wild yeast character as the other two. The hay-like malt flavor was very light with no bitterness and the body was just as light. We also detected a stale malt flavor and an oxidized element.

Our final beverage stop of the trip to the Townships was a visit to the abbey at **St-Benoit-du-Lac** (St. Benedict of the Lake, on the shores of Lake Memphremagog). While they don't brew beer, they do produce wonderful blue cheese and several types of cider. The dry and semi-sweet versions that we bought were highly enjoyable: very clean and dry with a good apple profile.

Our final verdict of the trip: a visit to Nova Scotia is definitely worth it for the scenery, tides, and seafood but the beer situation, while not terrible, leaves something to be desired. Nonetheless, we didn't plan this trip as a "beer destination" so we were still pleasantly surprised by the occasional find.



## Contests, Trips and other Goings On for your Calendar

### Beer Philidelphia

Saturday, Oct. 12, 2002

Independence Brew Pub

1-4pm \$25

"Rare cask-conditioned ales & lagers from a dozen independent breweries will be served beyond

CAMRA standards in the ancient fashions of gravity or beer engine, without the dubious assistance of elektrikal cooling devices.” Details and beer list thus far may be found at:

[http://www.beerphiladelphia.com/events/real\\_02.htm](http://www.beerphiladelphia.com/events/real_02.htm)

### **The Great Eastern Invitational Microbrewers Festival**

Stoudt's Brewing, Adamstown, PA  
Saturday, October 19th.

For those that weren't at the last Guild meeting, we are planning a trip to the Great Eastern Invitational Microbrewers Festival hosted by Stoudt's Brewing in Adamstown, PA on Saturday, October 19th. Tickets are \$23 and include a souvenir tasting glass to sample beers from 20 different craft breweries. Also included is a "Best of the Wurst" German style buffet.

To make this trip a little more relaxing and ensure we make it back in one piece, the Guild will be making arrangements for a van service to shuttle us to and from the festival. Ticket fees will be the responsibility of each attendee, but the Guild will pick up the tab for transportation. To allow us to make the necessary arrangements please contact me at PKervran@aol.com before Saturday, September 14th if you are interested in attending. Please keep in mind that we will be ordering tickets for you so once you indicate you wish to attend consider it a commitment.

Submitted by Paul Kervran, NYC Homebrewers Guild

### **OKTOBERFEST 2002**

Zum Schneider, 107 Ave C @ 7th Street, NYC  
SEPT. 21-OCT.6

Real pretzels, Oktoberfest beer, wies'n hendl and the Zum Schneider Umpah band (stay tuned for more info and the schedule).

### **THE 2002 NEW ENGLAND HOME BREWER OF THE YEAR COMPETITIONS**

Every year, a group of New England homebrew clubs join to sponsor competitions for:

*New England Homebrewer of the Year*  
*New England Homebrew Club of the Year*  
*New England Cider Maker of the Year*  
*New England Mead Maker of the Year*

All brewers and clubs in New England are eligible to compete for these awards. Brewers and clubs from other areas are encouraged to enter, and their accomplishments are announced in the report of results. The last and final competition for this year is the **New England Fall Regional Homemade Beer Competition:**

Deerfield, MA, December 7, 2002

Jason Hunter, 413-519-1738,  
hunter@postandbeam.com

For further details on the NEHBOTY competition, specific competitions, and rules and forms common to the competitions, go to the

NEHBOTY website at

<http://mail.symuli.com/NEHBOTY/>

