

Malted Barley Appreciation Society

September 2003 Newsletter

From the Editor's Disk

Whew! I'm back from brief vacation.

*Thanks Ludwig for doing a
fine job filling in for me.*

Here's the September 2003 Newsletter.

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

Proost!

Warren Becker, Ed.

September Meeting Wednesday, Sept. 10, 2003

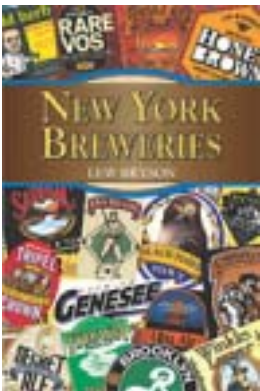
**Mug's Ale House
125 Bedford Avenue**



Our Guest Speaker will be

Lew Bryson,

**Author of several books on the subject of beer,
including the new release, *New York Breweries***



August Meeting

By Ludwig



Pictured are (L to R) Phil, Bill, Ludwig, and Dave)

August's meeting was held at The Blind Tiger.

Phil and Dave of The Blind Tiger hosted yet another great event: Dog Dayz of Summer II. This annual beer extravaganza hosted in honor of me (OK, OK, not just me... for all those over-heated doggies out there). The event took place on August 13th, and had many tasty brews (so I'm told) and yummy, smelly cheeses (so I know).

Beer highlights were:

Dogfish Head 60-minute IPA, for hop lovers only, but refreshing.

Dogfish Head Immort Ale, big 11% barley wine with a slap-happy scotch ale style mouth feel.

Dogfish Head Midas Touch, straight from the tomb of King Midas... Muscat grapes, honey and saffron, very nice at 9%.

Hair of the Dog Fred, a 10% golden ale with rye malts and 10 different hop varieties.

Heavyweight Old Salty 2003, a preview of a delicious 10.8% full-bodied barleywine, made by my drinking buddies Tom Baker & Bill Coleman. It made my tail wag like a propeller!

Heavyweight TriticomBock, an 8% amber Wheat Bock made with Belgian yeast.

Congrats to those great Blind Tiger folks for another terrific event! Keep my head & tail spinning. Woof woof!!

BROOKLYN BREWERY GOES 100% WINDPOWER IN NEW YORK CITY

By Steve Hindy

The Brooklyn Brewery Corp announced today that it would buy wind-generated electricity for its New York City facility.

The company's Brooklyn plant will be 100% wind powered, supplied with NewWind Energy™, a product of Community Energy Inc. (CEI), a leading marketer/developer of wind-generated electricity. NewWind Energy™ is produced from windmills in Fenner, New York, in Upstate Madison County. The five-year wind power purchase represents the first brewery in the Eastern U.S to convert to wind power.

"It is no secret that The Brooklyn Brewery is opposed to plans to develop another goliath-sized power plant on the Brooklyn waterfront," said brewery president Steve Hindy. "We wanted to demonstrate that there are viable, clean alternatives to building another polluting power plant. We also wanted to take a significant step in demonstrating a needed reduction in dependence on Middle East oil.

"Windpower costs a bit more, but we think it makes sense to invest in new sources of energy. The recent blackout was a wake up call--everyone has to be more conscious of their use of energy."

"This is Brooklyn business at its best. The Brooklyn Brewery is committed to this innovative, environmentally friendly way of powering its facility," Brooklyn Borough President Marty Markowitz said. "I hope other businesses realize that there are other clean, safe and affordable energy options that will help all of us conserve energy and protect our environment."

Compared to the average generation mix in New York's power pool, Brooklyn Brewery's commitment of 284,9600 kwh per year is equivalent to the reduction of more than 335 thousand pounds of carbon dioxide (CO2) that would be emitted into the atmosphere annually. The CO2 reduction is equivalent to the amount removed from the air by over 22 thousand trees or the amount emitted by cars driven over 290 thousand miles annually. In addition, the switchover will reduce emissions of sulfur dioxide by an estimated 1,593 pounds and nitrogen oxides by 564 pounds annually.

Brent Alderfer, President of CEI, said: "Brooklyn Brewery is leading the way to clean energy for New York City. This purchase means New York-based electric power with no fuel and no pollution. The more customers that follow Brooklyn Brewery's lead, the more wind farms come on-line in New York."

The brewery and CEI will celebrate this historic commitment in a 1-5pm "Windfest at the Brewery" on September 13, featuring a model of the Fenner windmills, a DJ and of course Brooklyn's fine beers. Admission is \$20. Tickets can be purchased by calling the brewery at 718-486-7422 ext. #1. Food, by Waterfront Ale House, is extra.



Oktoberfest New York 2003

20. September - 5. Oktober

Live music, Special food & beer

Mösi-Franzi Oompah dates:



Sa, Sep. 20, 5-8 pm

Di, Sep 23, 6-9 pm

Mi, Sep 24, 6-9 pm

So, Sep 28, 4-7 pm

Di, Sep 30, 6-9 pm

Mi, Oct 1, 6-9 pm

So, Oct 5, 4-7 pm

AYINGER OKTOBERFEST KEGS

Are available at the following bars in the New York area:

MUGS ALE HOUSE

GINGERMAN

DBA

BLIND TIGER

ADOBE BLUES

WATERFRONT ALE HOUSE

ZUM SCHNEIDER

Homebrew Contest Calendar

The second annual **Minuteman Challenge** will be held on **Saturday, September 27, 2003** at Kimball Farms, Route 110, Westford, MA, in conjunction with the BluesnBrews Festival. Directions and entry forms are at <http://www.bluesnbrews.com>.

This event is AHA and BJCP sanctioned.

The Minuteman Challenge needs at least two judges for each category after any necessary collapsing of categories (those with less than six entries). Since this is a BJCP-sanctioned event, judges will be awarded experience points.

I don't have any further info yet but the **SNERHC contest** is being held in **Danbury, CT** on **October 25th**.

Beer Events Calendar

- September 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-train station). This month's guest is Lew Bryson, author of several books on the subject of beer, including the new release, *New York Breweries*. As always, there should also be lots of good homebrew, and Mug's usual excellent selection of draft and bottled beers. The Malted Barley Appreciation Society meets at Mugs Ale House at 7:30 on the *Second Wednesday* of each month. The remaining dates for 2003 are: *October 8, November 12, and December 10*.
- September 10: **Stoudt's Brewing**, 6:00 pm on, *The Blind Tiger Ale House*, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848. a night hosted by Carol Stoudt & Stoudt's Brewing Co. (Adamstown, Pennsylvania), featuring several fine Stoudt's draught brews hand-picked and brewed by Carol herself, including the Abbey Tripel, American Pale Ale, Fat Dog Stout, longer-lagered Fest, keg-conditioned IPA, Pilsner & a cask of ESB. Plus, a free sampling of gourmet cheeses chosen to compliment the beers.
- September 10: **Wagner Valley Brewing Company Tasting**, starting at 8:00 pm, at *David Copperfield's*, 1394 York Avenue, at the NE corner of 74th and York. Telephone: (212) 734-6152. Wagner Valley will be doing a first time ever exclusive tasting of 8 of their brews: IPA Captain Curry's ESB Caywood Station Oatmeal Stout Seneca Trail Pale Ale Dockside Amber Lager Sled Dog Dopplebock (best bock at 2002 US Beer Championships) Trippelbock Summer Sail Hefeweizen (or the Dunkelweizen if it's ready by the 10th) This event will include free beer cheese and spent grain bread made by Wagner Valley's chef. For those of you who have been to a lot of David Copperfield's tastings over the years, we will be trying a different format this time. Walking around and mingling will be promoted. Call if you have any questions, or visit the website. Next up: Oktoberfest week, Yorkville style!
- September 11: **Come Drink Punkin Ale out of your Gourd Night**, 6:00 pm on, *The Blind*

Tiger Ale House, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848. Be at the Blind Tiger to consume the season's first Dogfish Head Punkin Ale (a double xl ale made with real pumpkins, brown sugar, nutmeg, allspice and cinnamon, boasting a 7%+abv, served straight from a cask). The first 50 participants will get their own highly collectable/perishable hollow, baked pumpkin to drink from. Plus, there may be a certain "world wide"known stout (Euro edition) on line. Brewery president Sam Calagione will be on hand and drinking out of his own gourd. And, NYC's "i" lounge will provide a free tasty food dish sampling, which incorporates the Punkin Ale!

- September 13: **Brooklyn Brewery's Windfest** (see article this issue for details)
- September 17: **Annual SMOKE OUT' Smoked Beer Fest**, 6:00 pm on, *The Blind Tiger Ale House*, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848. Featuring several special smoked beers on draught along with a free sampling of some kind of tasty smoked food... [details to soon follow]
- September 24: **Duvel Night**, 6:00 pm on, *The Blind Tiger Ale House*, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848. Featuring the lovely Duvel ladies passing out free samples of Belgium's famous Duvel Belgian Ale as well as... one free Duvel glass to each of the first 40 purchasers of an 11.2oz. bottle of Duvel... free cheese tasting!
- October 1: **Oktoberfest Celebration**, 6:00 pm on, *The Blind Tiger Ale House*, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848. Featuring several fine domestic and imported Oktoberfest brews on draught. Plus a free cheese, sausage, etc. tasting, only while supplies last. [details to soon follow]
- October 8, **Blind Tiger's first BIPA fest (Big IPA beer fest)**, 6:00 pm on, *The Blind Tiger Ale House*, 518 Hudson Street (on the corner of West 10th St.). Telephone: (212) 675-3848. Featuring several immense IPAs/IPAish brews on tap. Plus, some kind of free food (that you may still be able to actually taste after consuming one or two of the beers!) will be available whilst it lasts. [details to soon follow]

SALTY DOG

IN "THE BEER JUDGE MURDER MYSTERY" *by Bill Coleman* © 1996

