

Malted Barley Appreciation Society

September 2004 Newsletter

<http://hbd.org/mbas>

From the Editor's Desk

Here's the September 2004 Newsletter!

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

Correction: The Montreal pro hockey team is spelled

"Canadiens"

Proost!

Warren Becker

September Meeting

Wednesday, September 8, 2004

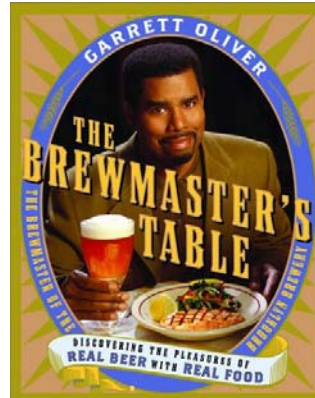
MUGS ALE HOUSE

www.mugsalehouse.com



125 Bedford Avenue, Brooklyn, NY 11211

MBAS Pub Crawl! (Oct. 9th) <http://hbd.org/mbas>



August Meeting

By Warren Becker

Garrett Oliver, of Brooklyn Brewery was our August meeting speaker. He is the Brewmaster and Vice President for Production.

In 1993, Garrett joined Brooklyn Brewery and designed the brewhouse in Brooklyn. Prior to that, he co-founded the New York City Homebrewers Guild in the mid-1980's and was an apprentice brewer at the Manhattan Brewing Co., the first brewpub in New York City.

Garrett has judged the Great American Beer Festival and the Great British Beer Festival. He founded the New York Area Small Brewers Guild. He has written for All About Beer, Cigar Aficionado and other publications. He is co-author of The Good Beer Book, and the author of the latest book, The Brewmaster's Table. This book is out in hard cover, with the paperback version due out next year. Garrett has won a culinary writing award from the International Association of Culinary Professionals, for his work in promoting the depth of beer placement with regards to specific food flavors. Making craft beers prominent in fine dining establishments is a goal of Garrett's.

Garrett discussed the changes that have occurred over the past 15 years. The shift in beer perceptions have spawn many styles brewed, on both a professional and a homebrew level. He believes that homebrewing has changed the focus, and inaccurate brewing limitations of just a few years back.



Garrett just returned from European visits to London, to judge at the GBBF, and to Copenhagen, to meet with the Carlsberg Brewery. He judged the final panel at the GBBF, for the second time. Garrett liked the 1st place finished Pale Ale by Kelham Island. He enjoyed the rainy, but festive atmosphere of the GBBF, and those CAMRA folks that strive to put forth the best that British Brewing has to offer.

At Carlsberg, he had discussions regarding that brewery's importing of Brooklyn Beers (Lager, Brown, and IPA) into Denmark. Also, the Brooklyn Scorcher, a hoppy light Pale Ale, will be brewed in Copenhagen at Carlsberg for the Danish market. Garrett mentioned that there was a new Copenhagen brewpub run by an ex-Carlsberg brewer. He was glad to see that craft brewing is spreading in Denmark, and across Europe. He went on to state that despite Italy's "no bar" scene, craft brewing is growing there, due to the "internationalization" of beer culture. Garrett stated that he feels a "personal closeness to Europe" beer-wise, more than to the west coast breweries.

Garrett discussed the 10 year success of his Brooklyn Black Chocolate Stout, which is brewed at FX Matt in Utica. He believes it ages well, and has cellared past vintages. He mentioned a possible move by Brooklyn Brewery in the future, as well as, producing some cork-finished bottles in house.

In other Brooklyn Brewery beer news, JW Lees will be working with Garrett on a new version of the Mild, "Manchester Star". Also, he hinted at producing a Smoked Porter, and revamping his earlier Weizenbock. There are a number definite Brewmaster's Reserve Beers coming out in the near future. They are a Saison, an Oktoberfest, an Organic Porter, and an Abbey Style.

Check out the great NY Times article, "When the Right Wine Is a Beer" By Mark Bittman from June 16, 2004 on Garrett's book, and his beer and food philosophy at:

<http://www.nytimes.com/2004/06/16/dining/16BEER.html?ex=1094529600&en=be79deb9be1e147f&ei=5070&ex=1088394579&ei=1&en=863827d17b042bf5>



Garrett receives an MBAS club shirt, depicting a comical 10 years of change (see illustration on last page) from our Prez Jennifer and cartoonist Bill



Brewpub Review: Offshore Ale Co., Martha's Vineyard

By Jennifer Traska Gibson

In August, Rob and I found ourselves enjoying a day of beach, biking and perfect weather on the island of Martha's Vineyard. Fortunately, we also had just enough time to check out the island's only brewpub before catching our 8PM ferry back to the mainland. We stopped in at Offshore Ale Co. in Oak Bluffs, right around the corner from the ferry dock. We arrived just before the dinner rush, which was a pretty impressive crowd for a Wednesday night. (I guess that's Martha's Vineyard in August for you.) Offshore Ale Co. is a casual place, popular with kids partially because of its "strictly enforced peanut shells on the floor policy." Their parents seemed to be more impressed by the craft beers on hand.

There were seven beers on tap on the night we were there, including one on cask. We started with the most thirst-quenching choices available - a Hefeweizen and an IPA. The Hefeweizen was true to style, with 5.2% ABV, a golden color, a nice nose and a nice finish. A slight banana aroma was present. The Stonewall Island Style IPA came in at 6.5% ABV with a noticeable Cascade hoppiness, though nicely balanced. It was a clean and clear beer (though sup-

posedly unfiltered), and not overly citrusy with a dry finish. Offshore Ale Co. also has an impressive, though somewhat pricey, menu. (Again, that's Martha's Vineyard for you.) We ordered clam chowder, meatloaf (not my choice!) and the Portuguese seafood stew – a delicious party of fresh local fish and shellfish in a tomato broth. All our choices passed with flying colors. To go with our food, we chose the Nutbrown Ale and the cask Rye. The Nutbrown Ale, at 5.2% ABV, had minimal aroma and seemed a bit thin. We were a bit surprised that it has been a GABF medal winner in the past. It was well balanced and nicely hopped and malted, just a little too light. Frankly, we've had better. (George De Piro's Kick Ass Brown comes to mind.) As for the Rye, my notes say, "It's a Rye." Apparently I wasn't bowled over, but at least it was true to style. It had a dry finish, was very smooth and nicely balanced. Like all the beers we tried that night, it was correctly served and at the right temperature. This cask offering seemed to be well kept, with a big head that was thick upon pour and diminished after sitting, making the beer seem adequately carbonated.



Since we had come this far, we had to finish out the evening by trying the last three available offerings – the Offshore Amber Ale (5.5% ABV), the Dry Stout (4.5% ABV) and the O.B. Blonde (4.5% ABV). Our (increasingly illegible) notes say that the Amber Ale was very drinkable, a good session beer. This is Offshore's signature beer and is distributed in bottles and kegs throughout Massachusetts, Connecticut and Rhode Island. The Dry Stout was well poured, with a creamy head and a nice malty start and malty finish. The Blonde was the beer that Offshore's servers suggested when diners at a nearby table asked for a "light beer." Enough said. (Besides, our notes were really useless at this point.) Stop by Offshore Ale Co. and try it for yourself if you're on Martha's Vineyard or virtually at <http://www.offshoreale.com/>.

Beer Events & Home Brew Competitions:

- **September 8:** 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). As usual, there will be Mugs' excellent selection of beers as well as homebrews.
- **September 18:** Open Brew Day @ The TAP, 100 Washington Street, Haverhill, Massachusetts Join Dan Paquette (Brewmaster, The TAP) and Todd Alström (Co-Founder, BeerAdvocate.com) for The TAP's First Annual Open Brew Day in which they'll craft the Official Beer of the Belgian Beer Fest. Stop by The TAP in Haverhill, MA throughout the day to watch the brewing process, get involved, learn more about beer, enjoy The TAP's awesome selection of brews and food and checkout The TAP's new massive deck that overlooks the Merrimack!

2004	
brooklyn beerfest	
and brooklyn new music fest	
BEERFEST	SEEDS AND BONES
Sat Sept 18, 1-6pm \$30 (all you can drink) musical guests include: The Big Sleep Jungli Suffrajett	MUSIC, LLC brooklyn new music fest sept 16-19 For more events around brooklyn go to: seendsandbones.com
Shrine for the Black Madonna	
	
for tickets go to www.brooklynbrewery.com	

- **Sept. 18 – Oct. 2:** David Copperfields Oktoberfest 2004! German beers and homemade German food, 1394, York Avenue, Manhattan. <http://www.davidcopperfields.com>
- **September 30:** Joy of Sake. Thurs., 6:00 PM - 9:00 PM The Puck Building, New York Join visiting brewers from Japan and sake enthusiasts from New York and Japan to sample this year's newly released fall sakes. Over 140 sakes, including gold and silver award winners from this year's U.S. National Sake Appraisal will be featured. *The Joy of Sake* is the largest sake tasting held outside of Japan, and a rare opportunity to experience great sakes in peak condition. <http://www.joyofsake.com/NY/index.html>
- **October 7 -11:** David Copperfields 4th Annual New York City Real Beer Festival. 1394, York Avenue, Manhattan. <http://www.davidcopperfields.com>

- **October 9, 2004: Malted Barley Appreciation Society Pub Crawl**, visiting bars in the Greenpoint/Williamsburg area on October 9. We will have a pub crawl hitting 5 bars, one in Greenpoint, the other 4 in Williamsburg.

This is the schedule:

3:30-4:30: Mark Bar: First stop, on the northern part of Manhattan Avenue, a few blocks from the G train or near the 61 bus and the only one that is significantly further than the rest. A really nice bar with a good draft and bottle selection. Next would be either a twenty-odd minute walk straight down Manhattan Avenue, or a bus or subway ride down the same street. Every other stop would be a walk of somewhere between 5 and 10 minutes.

4:30-5:00: Travel to Matchless.

5:00-6:00: Matchless: Again on Manhattan Avenue, a really comfortable place with a good selection of beers in both bottles and draft, and a cool area in the back to run DVDs. From here we walk along Driggs to 10th street, about five minutes, and hit the old reliable:

6:00-6:15: Travel to Mugs...walk down driggs about four blocks, and then up 10th Street to Bedford.

6:15-7:45: Mugs: No need to comment further here as we all know this place. We will stay a little longer as it would be a good stop for food.

7:45-7:50: A quick walk, 3 blocks straight down Bedford to Spikehill.

7:50-8:30: Spikehill: Some interesting beers on draft and a great bottle selection. Then from here we could do one of two things, both a six/seven-minute walk:

8:30-8:45: Travel to Spuyten

8:45 - ??? Spuyten Duyvil: This is the most exciting new bar in New York City in the last few years, with an always unusual selection of excellent drafts, and an amazing selection of bottles.

If you're interested in taking part in this pub crawl, email: malty.dog@verizon.net

We would like to give the places we will be visiting an approximation of what kind of numbers they should expect. See you there!

- **October 16, 2004: "Beer on the Pier" BeerFest 2004**, 1:00pm - 9:00pm, festival to take place at Pier 54 - part of the beautiful Hudson River Park on Manhattan's Lower West Side. Over 200 of the world's finest brews BeerFest 2004 is a celebration of the art of brewing and the public's love of beer. BeerFest attendees will have the opportunity to sample some of the best food Manhattan has to offer. <http://www.beeronthepier.com>
- **October 22 - 24:** 4th "Cask Head" Tri-Annual Cask Ale Festival, A dozen great cask ales throughout the

weekend. The Brazen Head, 228 Atlantic Ave., Brooklyn. 718.488.0430

- **November 6:** Beer Advocate Belgian Beer Fest The Cyclorama @ The Boston Center for the Arts (539 Tremont Street, Boston, MA) <http://beeradvocate.com/fests/bbf/>
- **November 6:** 2nd CT Invitational Belgian Beer Festival at The Brewhouse in Norwalk (12 - 4PM) Bob and Lou Montanaro, owners of The Brewhouse (formerly New England Brewing's brewpub) have agreed to host this years Belgian Beer Festival. <http://beerct.com/Mountview/events.htm>

The Queen of Beer Women's Homebrew Competition

The Hangtown Association of Zymurgy Enthusiasts (H. A. Z. E.), Placerville, California, is pleased to announce the seventh year of the "Queen of Beer" Women's Homebrew competition. The Queen of Beer Women's Homebrew Competition is open to all non-commercial, home brewed beer and meads produced by persons of the female gender. Beer produced by or with the assistance of persons of the male gender is not eligible. All beer entries will be accepted October 1st 2004 through October 16th. Judging will be held on Saturday, October 23rd, 2004. Please visit: <http://www.hazeclub.org/QOB/QOB.html> for information or contact (Steve Seeley) QOB@HAZEclub.org.

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