

# Malted Barley Appreciation Society

September 2009 Newsletter

15<sup>TH</sup> ANNIVERSARY 1994 - 2009

## From the Editor's Desk

Here's the September 2009 Newsletter!

<http://hbd.org/mbas>

## NEXT MEETING:

Wed. September 9, 2009 @ 7:30PM.

Our guest will be Bruce Wright,  
East Coast Sales Rep. for Wetten Importers.

<http://www.wettenimporters.com/>

## MUGS ALE HOUSE

[www.mugsalehouse.com](http://www.mugsalehouse.com)



125 Bedford Avenue, Brooklyn, NY 11211

## MBAS 2009 COMMITTEE

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TUTHILLTOWN  
SPIRITS

## AUGUST MEETING By Warren Becker

Our guest was Ralph Erenzo, distiller, and partner of Tuthilltown Spirits <http://tuthilltown.com/>, located in Gardiner, NY, which produces seven whiskies, sold in twelve states in the US, plus exports to the EU (France, Italy, Spain, UK, and Finland), Australia, and soon to Canada. Located in the Hudson Valley, Tuthilltown Spirits, produced 2500 gallons of spirits in 2008, and will produce 4,000 gallons this year. Their spirits are typically 46% ABV. They produce the three most popular whisky styles produced in the US, Rye, Bourbon, and Single Malt.



Ralph shared his Corn Whisky. Produced by an old gristmill, this 92 proof, 100% corn, whisky is the end result of brewing a 15-18% beer in a 400 gallon (12 barrel) batch, which is then filtered and distilled in a pot still. It is later aged in Oak-Bourbon barrels. The new oak barrels add color to the whisky.



While pouring his Bourbon, Ralph discussed the process of aging in a charred oak bourbon barrels. The charring acts a purification agent, while allowing for caramelization of the sugars. The wood also leaches the sugars and tannins during the aging process.



We then sampled the Tuthilltown Rum, utilizing Black Strap Molasses from Louisiana, plus 4 grains, aged for 2 years in Bourbon barrels.

Tuthilltown started producing their spirits in 3 gallon small batches. This New York State whisky producer began only a few years ago by Ralph, who admitted that he didn't know a lot about distilling, other than he wanted to try it.

Local ingredients are the key to the Tuthilltown flavor quality. They use a special heirloom field corn, a corn variety not made in 400 years. Tuthilltown uses 60 tons of local corn. Their 100% Rye, the first one produced in the US since prohibition, uses rye malt produced by a local farmer.



Their vodka utilizes locally produced, NY State table apples. They start by making a cider with a crab apple variety. Ralph told us that in Normandy, France, there are 400 varieties of apples.

Tuthilltown will move to a new location at the end of 2009, in order to expand its production capacity to up to 35,000 gallons, and research for their single malt whiskey.

Ralph spent 20+ years in the tradeshow production and management industry. He decided to move upstate in 2001, and "do something" on his agriculturally zoned property. Ralph also built NYC's first public climbing gyms including The ExtraVertical Climbing Center on Broadway. His dream of a "climbers' ranch" in the East were set aside in favor of producing high quality spirits.

Tuthilltown has an A-1 Distillers License for small distillery production in New York State. Their water is produced via well water. Tuthilltown has 10 employees and is self-distributing. You can find their spirits in many local bars, lounges, and stores, per their web site. Tuthilltown can also be found by spotting their cool, old-timey looking German-made, stubby shape bottles. This four year old distillery had come a long way in a short time.



## Beer Quest Update

The Teaser Trailer for Beer Quest has been posted for your enjoyment on You Tube in HD! Check it out:

[http://www.youtube.com/watch?v=8ZAmG\\_9Cze0](http://www.youtube.com/watch?v=8ZAmG_9Cze0)  
<http://www.beerquest.tv/> <http://thebeerquest.blogspot.com/>

## Brewed in Brooklyn Walking Tour

Brewed in Brooklyn tours currently operate every weekend.  
<http://www.urbanoyster.com/brewed-in-brooklyn-tour.html>

## Brooklyn Homebrew coming soon!

Brooklyn's only homebrewing supply store to open near 9<sup>th</sup> Avenue and 4<sup>th</sup> Avenue in Park Slope, where you can buy Hops/ Yeast/ Grain Malts Malt Extract/ Books/ Equipment/ Local Honey/ Spices: [Brooklynhomebrew@gmail.com](mailto:Brooklynhomebrew@gmail.com)  
More info at: <http://www.brooklynhomebrew.blogspot.com/>

## Vote for the MBAS!

The Chef-to-Chef website has just re-launched their best beer site page where people vote on a scale of 1 to 5 once a day for a period of time. Last time they did that, the MBAS was declared 3rd best in the world! Let's try to make it to number 1 this time.

## Event Calendar

 by President Alan Rice

### HOMEBREWING COMPETITIONS:



<http://www.beertown.com/homebrewing/schedule.html>



<http://www.bjcp.org/compsch.html>

Sat. Sept. 12, 1pm, **Brooklyn Homebrewers Tour**, \$25. Beer journalist Joshua M. Bernstein shows you the joys and tribulations of homebrewing in Brooklyn's gnat-sized apartments. Venture inside the homes of the city's finest amateur brewers, see their set-ups, discuss their craft, and sample their stashes. Several stops, bring a Metrocard. Tour limited to 20. RSVP: [josh.bernstein@gmail.com](mailto:josh.bernstein@gmail.com)

Sun. Sept. 13, 2-5:30pm, **Chew N Brew at The Diamond**, \$25. Homebrew with snack pairings from 8 different teams. Vote for your favorite. 90% of proceeds go to BARC animal shelter.  
[http://thediamondbrooklyn.com/chew\\_brew\\_2009.html](http://thediamondbrooklyn.com/chew_brew_2009.html)

Sun. Sept. 13, 1-5pm, **The Brooklyn Cheese Experiment**

**at Bell House**, \$20. Amateur chefs' cheese-based dishes, from sweet to savory. Local homebrewers compete for cash and prizes. After-party from 5-7pm. Tickets and entry info: <http://thefoodexperiments.com/>

Start planning now to be the **2010 New York State Homebrewer of the Year**. <http://www.nyshoty.org/>  
The first event of the season is:

Nov. 14, 2009, **15<sup>th</sup> Knickerbocker Battle of the Brews**  
Presented by The Saratoga Thoroughbrews  
Entries accepted Oct. 31 – Nov. 6  
<http://www.moonbrew.com/kbotb/index.html>

## Beer Related Events:

Tue. Sept. 8, **End of Summer Rare and Obscure Drafts at Spuyten Duyvil**. Brasserie De Cazeau Saison, Fantome De Noel, Ellezelloise Hercule Stout, BFM La Madragore, BFM La Torpille, Nogne O Tiger Tripel, Church Burly Friar Barleywine (cask). <http://www.spuytenduyvilnyc.com/>

Tue. Sept. 8, **NY Brewers Night at Bar Great Harry**. Blue Point RastafaRye, Brooklyn Black Chocolate Stout '07, Brooklyn Pennant, Captain Lawrence Liquid Gold, Captain Lawrence IIPA, Chelsea Ultimate Summer, Coney Island Mermaid Pils, Defiant Little Thumper, He'Brew Lenny's RIPA, Ithaca CascaZilla, Keegan's Wit, Kelso Newtown Kriek, Lake Placid UBU, Middle Ages Wailing Wench, Ommegang Rouge, Sixpoint Nitro Otis, Sixpoint Express, Southampton Double White, Southern Tier Cherry Saison, Southern Tier IPA. <http://www.bargreatharry.com/>

Tue. Sept. 8, **Sixpoint at L'Asso**. 6 drafts TBA. Free growler fill with the purchase of a brick oven pizza.  
<http://lassonyc.com/>

Wed. Sept. 9, **Blue Point at Blind Tiger**. Vintage Old Howling Bastard, Imperial Pilsner, Pale Ale, Toasted Lager, Hoptical Illusion IPA, Blueberry Ale, Oktoberfest, Oatmeal Stout, 10th Anniversary IPA, Double Blonde, RastafaRye.  
<http://blindtigeralehouse.com/>

Wed. Sept. 9, **River Horse at George Keeley**. Tripel Horse, Hop Hazard, Lager, Special Ale, Summer Blonde.

Thu. Sept. 10, 5-9pm, **Blue Point at Whole Foods Bowery**. 6 draft lines for growler fills, free tastings.  
<http://www.wholefoodsmarket.com/stores/bowery/index.php>

Thu. Sept. 10, **Ommegang and Oysters at Jimmy's No.43**. Pay as you go, list TBA. <http://www.jimmysno43.com/>



Thu. Sept. 10, **NFL Kickoff Party at Standings**. Titans vs. Steelers, Penn Brewery, free pizza.  
<http://www.standingsbar.com/>

Sept. 11-20, **2<sup>nd</sup> NY Craft Beer Week (NYCBW)** We are proud to shine a bright spotlight on how craft beer has intersected with two of our city's most renowned attributes: great nightlife and an outstanding restaurant scene. This year's NY Craft Beer Week includes more than 83 different venues featuring at least 162 unique beers throughout the 5 boroughs. Check out over 100 events and pick up a copy of the **NYC Beer Passport** (\$35) to make the most of all that there is to offer, including \$2 pints and other discounts.  
<http://www.nycbeerweek.com/>

Sept. 11-13, **1<sup>st</sup> Gotham Cask Ale Fest (GCAF) at Rattle N Hum, Swift's Hibernian Lodge, and Jimmy's No. 43**. 60 different cask ales (with one exception, see next listing), 20 at each bar. Cask lists at: <http://www.gotham-imbiber.com/09craftbeerweek.html>

Sept. 11, 6:00pm, **Tapping of NY3**. Toast the kickoff of NYCBW at any of the 3 GCAF venues with NY3, the official beer. Passport holders receive a complimentary 8 oz. cask pour. A single batch was brewed by Scott Vaccaro at Captain Lawrence Brewing with Jeff O'Neill of Ithaca Beer and Spencer Niebuhr of Southampton Publick House. NY3 is a Belgian-style amber with 6% abv. Each brewer provided a local honey. The hops, predominantly Willametes from the 2009 harvest, are from Pedersen Farms in Seneca Castle, NY. It will be on tap only during NYCBW at certain participating venues— look for the beer-glass icon in the Passport.

Sept. 11-20, **Zagat's House Special NYCBW Beer Dinners**, \$40. Three-course prix fixe dinners paired with select craft beers at **Back Forty, The Good Fork, Hundred Acres, Jimmy's No. 43, Little Giant, The Redhead**. Passport holders receive an additional half pint.  
<http://www.nycbeerweek.com/events/zagat/#houseSpecials>

Sept. 11-20, **Uncle Sam's New York City Pub Crawls**, \$50, includes 3 drinks. Tour the West Village, East Village, Hell's Kitchen, or Empire State Building and surrounding neighborhood. <http://www.unclesamsnewyork.com/>

Sept. 11-19, **NYCBW Neighborhood Crawls, Strolls, and Bike Rides**. Special tours for NYCBW by pros with local knowledge. The most beer-centric ones are in this calendar. Others are more food, architectural, or historically oriented, but all include stops for beer.  
<http://www.nycbeerweek.com/events/walks/>

Sept. 11-19, **Sixpoint Week at Pacific Standard**. For NYCBW, we'll start with 4 Sixpoint drafts on Sept. 11, and add a rare, cellared, or otherwise interesting Sixpoint beer daily. Drink them all and receive a special T-shirt. (See Sept. 17 for Sixpoint Night.)  
<http://www.pacificstandardbrooklyn.blogspot.com/>

Sept. 11-20, **Oskar Blues Week at Whole Foods Bowery**. We'll have 5 Oskar Blues growler lines throughout NYCBW. (See Sept. 17 for O.B. and food pairings, Sept. 18 for free tastings.) Passport holders can take a one-time \$4 growler discount on any beer, and \$2 discounts on subsequent fills through Sept. 31.

Sept. 11-20, **NY State Breweries at Pony Bar**. It's NYCBW, so we're only pouring NY State craft brews, from Ithaca, Southern Tier, Empire, Lake Placid, Great Adirondack, Blue Point, Southampton, Sixpoint, Brooklyn, Middle Ages and more. <http://www.theponybar.com/>

Fri. Sept. 11, **Ballast Point and Blue Point Brewmaster Night at Rattle N Hum**. Meet the brewers, enjoy their beers. <http://rattlenhumbar.wordpress.com/>

Fri. Sept. 11, 2:30-5:30pm, **Red Hook Walking Tour and Pub Crawl**, \$20. Free brewery samples, drinks extra. Limited to 10 people. Join lifelong Brooklyn resident Ian Kelley for a summer afternoon stroll and enjoy some of the old and new on this Beer Walk with stops at several watering holes. Local manufacturers, including a premier craft brewery and a sublime key lime pie maker, thrive there. But newcomers are also making a splash. RSVP: [iankelley@gmail.com](mailto:iankelley@gmail.com)

Fri. Sept. 11, **Ithaca at Pony Bar**. List TBA.

Fri. Sept. 11, 6-8pm, **Sugar Hill and Jazz at Whole Foods Upper West Side**, free. Jazz Legend Series, beer and food pairings.  
<http://www.wholefoodsmarket.com/stores/upperwestside/>

Every Sat., 2pm-2am, **Beer on the Pier in Greenpoint**. 10 drafts, \$5 pints, burgers and dogs, DJs, and great sunset views. This event at the end of Kent Ave. will continue as long as the weather holds out. <http://tinyurl.com/ny7cuu>

Every Sat. and Sun., 11:45am-3pm, **Brewed in Brooklyn, Past and Present**, \$45. Limited to 16 people. Brooklyn Brewery tour and tasting, Brewers' Row and neighborhood historical tour, pizza tasting. Tour ends with food and a German and craft beer tasting. <http://www.urbanooyster.com/>

Sat. Sept. 12, **Long Island City Craft Beer Fest at Water Taxi Beach**, 2 sessions, \$40. Around 30 breweries will be

pouring. <http://www.liccraftbeerfest.com/>

Sat. Sept. 12, **NYC German Pub Crawl**, \$30. Zum Schneider, Radegast Hall, DBA Williamsburg, Lederhosen. Includes bus, brat, beer discounts. <http://www.ygac.org/>

Sat. Sept. 12, **Oskar Blues Brewmaster Night at Rattle N Hum**. Dale Katechis will be on hand.

Sat. Sept. 12, 4-7pm, **NYCBW Tasting at Grab Specialty Foods**. Growler fills and free tastes. Special offerings from Kelso, Ithaca, Keegan, Southampton, Sly Fox, Lake Placid, High Point. <http://www.grabspecialtyfoods.com/>

Sat. Sept. 12, 5-8pm **Harpoon at Barcade**. Todd Charbonneau will be on hand. Big Bohemian Pils, Blonde Bock, Cider, IIPA, Oktoberfest, Quad, Saison, Sour Rye (cask), Wet Hop '09. <http://www.barcadebrooklyn.com/>

Sat. Sept. 12, **Troegs at South Fourth**. Featuring the launch of Dead Reckoning Porter. Also Hopback Amber, both are \$4 a pint, \$3 for Passport holders from 7-8pm. Plus Nugget Nectar cask, \$5. <http://www.south4thbar.com/>

Sun. Sept. 13, 2-5pm, **Bike Brooklyn Beer Blitz**, \$20 plus drinks. Limited to 20 cyclists. Approximately 12 miles at an easy pace. Join Matt Levy on a biking and drinking tour of Williamsburg and Bushwick, home to German brewers of the late 19th century. Cycle past and learn about their breweries, mansions and churches. Tour ends at Evergreen Cemetery, the eternal resting place of many of the brewers, with a surprise. RSVP: [iammattlevy@gmail.com](mailto:iammattlevy@gmail.com)

Sun. Sept. 13, 4-6pm, **Malt & The Mash at Astor Center**, \$44-\$55. Tim Suprise of Arcadia leads a tasting that highlights the way that different malt profiles contribute to beer's flavor. Sample many different malts, and at least 6 beer styles, including wheat and sorghum variations. Maggie Fuller will demonstrate mashing. <http://www.astorcenternyc.com/series-here-s-to-beer.ac>

Sun. Sept. 13, **Ommegang Beer Dinner at Resto**, \$175. Six-course dinner, featuring Ommegang Rouge, and the debut of both Adoration and Ommegang Tripel. Vintage bottles. <http://www.nycbeerweek.com/events/zagat/#resto>

Sun. Sept. 13, **Sierra Nevada and Schmaltz Brewmaster Night at Rattle N Hum**. Meet the brewers, enjoy their beers.

Mon. Sept. 14, 6:30-8PM, **Captain Lawrence Beer & Cheese Pairing**, \$65. Led by Scott Vaccaro and Chris Munsey.

Mon. Sept. 14, **Fisherman's at Barcade**. Pumpkin Stout, Tea Party Barleywine '07, Dunkelweizen, Navigator '08, Fisherman's Ale, Fisherman's Brew, Eclipse (cask), IPA (dry hopped, oak aged, on cask), and more TBA.

Mon. Sept. 14, **Victory, Flying Dog, and Sixpoint Brewmaster Night at Rattle N Hum**. Meet the brewers, enjoy their beers.

Mon. Sept. 14, **Arcadia at The Gate**. Tim Suprise will be on hand. <http://www.thegatebrooklyn.blogspot.com/>

Mon. Sept. 14, **Flight Club at Bell House**. Sixpoint, Captain Lawrence, Elysian and Rogue drafts paired with Murray's cheeses at 4/\$10, plus \$3 Ommegang pints. <http://www.thebellhouse.com/>

Mon. Sept. 14, **Beer and McLure's Pickles at Beer Table**, \$35. Bob McClure will be on hand to share his goods and some tips for the home pickler. <http://www.beertable.com/>  
Mon. Sept. 14, **Goose Island Beer Dinner at Tabla**, \$90. Six courses, Indian themed. <http://www.nycbeerweek.com/events/zagat/#tabla>

Mon. Sept. 14, **Southern Tier at Stag's Head**. Harvest ESB, Mokah, Cherry Saison, and more. <http://www.thestagsheadnyc.com/>

Mon. Sept. 14, **Southern Tier at David Copperfield's**. Unearthly, Jah-Va, Mokah, Harvest, IPA, Pumpking. <http://www.davidcopperfields.com/>

Mon. Sept. 14, 6:30-8:30pm, **Hops & The Boil at Astor Center**, \$44-55. Brian O'Reilly of Sly Fox introduces the wide world of hops, one varietal at a time. Sample a series of his experimental beers, the Sly Fox Hop Project, each brewed with a single hop variety. Maggie Fuller will demonstrate methods of hop additions during the boil. <http://www.astorcenternyc.com/series-here-s-to-beer.ac>

Mon. Sept. 14, 7-9pm, **Keegan Ales at Brouweij Lane**. Geoff Wenzel will be on hand. 4 oz. taste \$1, or unlimited for \$10. <http://brouwerijlane.com/>

Mon. Sept. 14, **Crazy Bad Ass Beer Day at Hop Devil Grill**. List TBA. <http://www.hopdevil.com/>

Tue. Sept. 15, 6-8pm, **Stone at Gingerman**. List TBA. <http://www.gingerman-ny.com/>

Tue. Sept. 15, 7-9pm. **Women in the Beer Industry at The French Culinary Institute, \$10**. Maggie Fuller leads a panel with several of the beer industry's prominent female figures, including

Carol Stoudt and Debra Boening, owner of Oak Beverages.  
<http://www.nycbeerweek.com/events/women/>

Tue. Sept. 15, 7-9pm, **Victory at Brouweij Lane**. Meet the rep., 4 oz. taste \$1, or unlimited for \$10.

Tue. Sept. 15 7-9pm, **Coney Island at Dive Bar**. A Freak flight is available. The Schmaltz Brewing party then moves to our sister bar...

Tue. Sept. 15, 9-11pm, **He'Brew at Amsterdam 106**. Three flights have been Chosen for your enjoyment.  
<http://www.divebarnyc.com/>

Tue. Sept. 15, **Sam Adams Beer Dinner at Mas (farm-house)**, \$195. Jim Koch is bringing personal favorites and hidden gems.  
<http://www.nycbeerweek.com/events/zagat/#mas>

Tue. Sept. 15, **Empire Brewing NYC Debut at Pony Bar**. Tim Butler will be on hand. Black Magic Stout, White Aphro, Hop Harvest, American Strong Ale.

Tue. Sept. 15, **Daze of the Devil at Hop Devil Grill**. 10 strong and rare beers.

Tue. Sept. 15, **Keegan Ales at The Gibson**. Geoff Wenzel will be on hand. <http://thegibsonnyc.com/>

Tue. Sept. 15, **Geary's at Barcade**. David Geary will be on hand.

Tue. Sept. 15, 7-9pm **Smuttynose Extended Happy Hour at Toast (Uptown)**. A special gravity cask, lots of great drafts at \$4/pint. <http://www.toastnyc.com/>

Tue. Sept. 15, 6pm-1am, **Harvest Fest at Against the Grain**, \$35. Five harvest or fresh hop beers with food pairings. RSVP: 212-4200-0002  
<http://www.menupages.com/restaurants/against-the-grain/>

Tue. Sept. 15, **Dogfish Head at Blind Tiger**. Sam Calgione will be on hand. Squall IPA (cask), Red & White, Black & Blue, Fort, Johnny Rawton Pils, Raison D'extra, Raison D'etre, Burton Baton, Immort Ale, Palo Santo Marron, World Wide Stout, 60 Minute, 90 Minute, 120 Minute, Indian Brown, Pangaea, Olde School Barleywine.

Tue. Sept. 15, **Brooklyn and Goose Island Brewmaster Night at Rattle N Hum**. Garrett Oliver and Greg Hall will be on hand.

Wed. Sept. 16, 6-10pm **Let Us Eat Local at Prince George Hotel**, \$150 minimum donation. Presented by Just Food and

NYCBW. Tastings from more than 30 of NYC's best restaurants and food producers, and more than 30 breweries.  
[https://www.nycharities.org/event/event.asp?CE\\_ID=3967](https://www.nycharities.org/event/event.asp?CE_ID=3967)

Wed. Sept. 16, **Elysian at Blind Tiger**. List TBA.

Wed. Sept. 16, **Ithaca, Keegan, and Captain Lawrence Brewmasters at South 4<sup>th</sup>**. Meet the brewers, enjoy their beers.

Wed. Sept. 16, **Harpoon at Manchester Pub**. List TBA.  
<http://www.manchesterpubnyc.com/>

Wed. Sept. 16, **Troegs at Barcade**. Dead Reckoning Porter, Dreamweaver Wheat, Java Head Stout, Mad Elf '08, Nugget Nectar (cask), Troegenator '08.

Wed. Sept 16, 7pm, **Brooklyn Scary Dive-Bar Crawl**, \$10, drinks extra. Limited to 15 people. Beer journalist Joshua M. Bernstein leads this tour of neighborhood dives and workingman's bars from the Navy Yard Cocktail Lounge to a motorcycle club in Bed-Stuy. Learn their histories and about their specialty drinks. RSVP:  
[josh.bernstein@gmail.com](mailto:josh.bernstein@gmail.com)

Wed. Sept. 16, 7-9pm, **Southern Tier at Brouweij Lane**. Meet the rep., 4 oz. taste \$1, or unlimited for \$10.

Wed. Sept. 16, **Stone and Bear Republic Brewmaster Night at Rattle N Hum**. Richard Norgrove Sr. will be on hand.

Wed. Sept. 16, **Green Flash at Stanton Public**. Chuck Silva will be on hand. <http://www.stantonpublic.com/>

Wed. Sept. 16, **Chelsea at House of Brews (51<sup>st</sup>)**. Half price Chelsea beers, special kegs and casks. Featuring the release of Catskill Fresh Hop IPA '09, more here:  
<http://ianaphillips.wordpress.com/>

Wed. Sept. 16, **Chelsea at Pony Bar**. Featuring the '09 release of Catskill Fresh Hop IPA.

Wed. Sept. 16, 5-7pm, **Captain Lawrence at Gingerman**. Scott Vaccaro will be on hand.

Thu. Sept. 17, Noon-3pm, **Craft Brewers Lunch at Toast (Downtown)**, \$10. Food and beer pairing, details TBA.  
<http://www.toastnyc.com/>

Thu. Sept. 17, 5-7pm, **Smuttynose at Swift's**. David Yarrington will be on hand.

Thu. Sept. 17, **Smuttynose and Stoudt's Brewmaster Night at Rattle N Hum**. David Yarrington and Carol

Stoudt will be on hand.

Thu. Sept. 17, 5-7pm, **Bear Republic at Gingeman**. Richard Norgrove Sr. will be on hand.

Thu. Sept. 17, 5-7pm, **Allagash at Stanton Public**. Rob Tod will be on hand.

Thu. Sept. 17, 7-10pm, **Allagash at Downtown Bar & Grill**. Rob Tod will be on hand. 10 drafts, TBA.

Thu. Sept. 17, 6-9pm, **Southern Tier and Otter Creek at East Village Tavern**. \$5 drafts.

Thu. Sept. 17, 7-9pm, **Boulder at Brouweij Lane**. Meet the rep., 4 oz. taste \$1, or unlimited for \$10.

Thu. Sept. 17, 7-9pm, **Oskar Blues Food Pairing at Whole Foods Bowery**. \$35. Includes some down-home cooking from their brewpub and restaurant.  
<http://www.acteva.com/booking.cfm?bevalID=186521>

Thu. Sept. 17, 7-9pm, **Ithaca Beer and Sausage Pairing at Cafe D'Alsace**. Details TBA.  
<http://www.cafedalsace.com/>

Thu. Sept. 17, **Chatham Brewing at Dive Bar**. James Cunningham will be on hand.

Thu. Sept. 17, **Ommegang at Swift's**. List TBA.

Thu. Sept. 17, **Sixpoint Night at Pacific Standard**. The brewers are bringing ten new, rare, and cellared classics, plus giveaways and specials.

Thu. Sept. 17, **Schmaltz at Barcade**. List TBA.

Thu. Sept. 17, 6-9pm, **Two Brothers at Shorty's**. Featuring the launch of Heavy Handed IPA, and Bare Tree Wheat Wine '07 and '08. Food specials. <http://shortysnyc.com/>

Thu. Sept. 17, 7-10pm, **Magic Hat Brewmasters at Brass Monkey**. Meet the brewers, enjoy their beers. Lots of free swag. <http://www.brassmonkeynyc.com/>

Fri. Sept. 18, 4pm, **Vintage Beers at House of Brews (51<sup>st</sup> St.)**. Rare beers from our cellar, including limited amounts of Thomas Hardy's, JW Lee's and Utopias.  
<http://www.houseofbrewsny.com/>

Fri. Sept. 18, 5-7pm, **Oskar Blues at Stanton Public**. Dale Katechis will be on hand. <http://www.stantonpublic.com/>

Fri. Sept. 18, 5-9pm, **Oskar Blues at Whole Foods Bow-**

**ery**. Dale Katechis and brewery reps will be on hand to pour free tastings. Bring your growlers.

Fri. Sept. 18, 5-7pm, **Ommegang at Gingeman**. Phil Leinhart will be on hand.

Fri. Sept. 18, 6-7:30pm, **Yeast & Fermentation at Astor Center**, \$44-55. Rob Tod of Allagash leads a tasting that highlights different yeasts in a variety of styles and flavors. Compare different strains including wild yeasts, and the impact of mixing of multiple yeast strains. Maggie Fuller will demonstrate the bottling stage and discuss bottle conditioning. <http://www.astorcenternyc.com/series-here-s-to-beer.ac>

Fri. Sept. 18, 6-8pm, **Sugar Hill and Jazz at Whole Foods Upper West Side**, free. Jazz Legend Series, beer and food pairings.

Fri. Sept. 18, **Brooklyn Beer Dinner at Per Se**, \$350. Reception and seven-course tasting led by Garrett Oliver.  
<http://www.nybeerweek.com/events/zagat/#perse>

Fri. Sept. 18, 7-9pm, **Stone at Brouweij Lane**. Meet the rep., 4 oz. taste \$1, or unlimited for \$10.

Fri. Sept. 18, **Ommegang, Allagash (?), and Captain Lawrence(?) Brewmaster Night at Rattle N Hum**. Meet the brewers, enjoy their beers.

Sept. 18-20, 11am-2am, **2<sup>nd</sup> German Fest at Max's Ta-  
pouse**. All German imports, 80+ drafts and 70+ bottles. Special German menu. <http://www.maxs.com/>

Fri. Sept. 18, 7-10pm, **Green Flash at Jimmy's No. 43**. Chuck Silva will be on hand.

Sat. Sept. Sept 19, 10:30am-3pm, **Kegs & Eggs at Resto**. A NYC BW twist for your Saturday brunch.

Sat. Sept. 19, Noon-7pm, **Craft Beer Scavenger Hunt**, \$42. A multi-borough discovery of beer, bars, and neighborhoods for teams of 4. Includes several beers and after party at Brooklyn Brewery.  
<http://www.metrometroland.com/night.htm>

Sat. Sept. 19, Noon-8pm, **Andy's Corner Oktoberfest**. Huge German and German-style draft and bottle list, German grill and buffet, live music.  
<http://www.andyscornerbar.blogspot.com/>

Sat. Sept. 19, Noon-10pm, **Oktoberfest Tasting at Brouweij Lane**. 4 oz. taste \$1, or unlimited for \$10.



Sat. Sept. 19, 2-5pm, **Bike Brooklyn Beer Blitz**, \$20 plus drinks. Limited to 20 cyclists. Approximately 12 miles at an easy pace. Join Matt Levy on a biking and drinking tour of Williamsburg and Bushwick, home to German brewers of the late 19th century. Cycle past and learn about their brewhouses, mansions and churches. Tour ends at Evergreen Cemetery, the eternal resting place of many of the brewers, with a surprise. RSVP: [iammattlevy@gmail.com](mailto:iammattlevy@gmail.com)

Sat. Sept. 19, **Troegs, and Elysian Brewmaster Night at Rattle N Hum**. Meet the brewers, enjoy their beers.

Sat. Sept. 19, 7-9pm, **Speakeasy Beer and Food Pairing at Cafe D'Alsace**. Details TBA.

Sun. Sept. 20, **Redstone Meadery at Hop Devil**. List TBA.

Sun. Sept. 20, 8:30-10:30pm, **NYCBW Pub Quiz at Pacific Standard**. Beer and brewery trivia, mystery beer identification round.

Sun. Sept. 20, **Ithaca Brewmaster Night at Rattle N Hum**. Meet the brewers, enjoy their beers.

Sun. Sept. 20, 2-10pm, **A Walk in the Park at Studio Square**. NYCBW's closing event. The Royal Cellar Collection of 40+ rare and special craft beers on tap in the Queens Loft, live music from NY's best busking artists, NYC farm-fresh produce market by Just Food, local artisanal food samplings, a screening of the "Beer Quest" movie. Passport holders receive a free Sam Adams glass.

Tue. Sept. 22, **Shelton Bros. Beer & Bacon Tasting at Jimmy's**, \$45. With Josh Ozersky, Schoolhouse Kitchen mustard.

Tue. Sept. 22, **Rogue at Bar Great Harry**. List TBA.

Wed. Sept. 23, **Allagash at The Gate**. We're clearing out the cellar for this one.

Sept. 26-27, Noon-until late, **Oktoberfest at Bohemian Hall**, \$10. Good beer, plenty of food, live entertainment, rain or shine. <http://www.bohemianhall.com/>

Sept. 26-29, Oct.3-6, Oct. 10-11, **Oktoberfest at Zum Schneider**. Festivities with live Oompah early and DJ late on Sat-Tues. <http://www.zumschneider.com/>

Mon. Sept. 28, **Belgian Blond Beer Dinner at Resto**. Details TBA. <http://www.restonyc.com/>

Tue. Sept. 29, **Rogue at Rattle N Hum**. John Maier will be on hand. 20 drafts, 4 casks TBA.

Tue. Sept. 29, **Sierra Nevada at Pony Bar**. 20 drafts and 2 casks.

Wed. Sept. 30, **Troegs at Manchester Pub**. Troegenator Double Bock, Dead Reckoning Porter, and more.

Thu. Oct. 1, **Captain Lawrence at Barcade**. Scott Vaccaro will be on hand.

Sat. Oct. 3, 2-9pm, **2<sup>nd</sup> Freaktoberfest at Public Assembly**. A boutique beer and music fest presented by Schmaltz Brewing. General admission, \$20, includes 5 tasting tickets (pay as you go for more tastes or pints), and all day access to 2 rooms showcasing the best in American craft brewing, live bands and DJs, burlesque and performances by freaks, wonders and human curiosities. VIP admission, \$75, includes unlimited tastings and access to the VIP loft, featuring rare and vintage beers, and special entertainment. <http://freaktoberfest.blogspot.com/>

Sat. Oct. 3, **Hudson Valley Brewfest at the Mid-Hudson Civic Center**. 2 sessions, details TBA. <http://www.hvbrewfest.com/>

Tue. Oct. 6, **Brewed in America Oktoberfest at Rattle N Hum**. List TBA.

Tue. Oct. 6, **Brooklyn Brewery at Bar Great Harry**. List TBA.

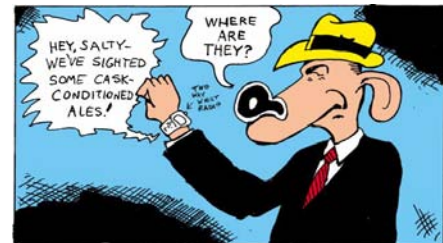
Sat. Oct. 10, 1-8pm, **1<sup>st</sup> Anniversary Party at Peekskill Brewery**. 20 craft breweries, live music, games and activities, arts and crafts vendors, food, and more.

Sat. Oct. 10, **17<sup>th</sup> Anniversary Party at Mugs Ale House**. List TBA.

Tue. Oct. 13, **Blue Point at Rattle N Hum**. List TBA.

??? ??? **Great Growlers at New Beer Dist.** Ommegang Rouge, Oskar Blues Ten Fiddy, Bruery Melange No. 3, Cigar City Jai Alai. <http://www.new-beer.com/>

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<http://hbd.org/mbas/beer.html>