

Malted Barley Appreciation Society

June 2006 • Volume 13 • Number 6

FROM THE EDITOR'S DESK

Cheers! Here's June's newsletter...

— Alan Rice —

June Meeting

Wednesday June 14, 2006

Our guest speaker is Lee Marren, Sales Manager
for Legacy Brewing in Reading, PA

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

www.mugsalehouse.com

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<http://hbd.org/mbas>

May Meeting Steve Bayconich



Our May guest was Steve Bayconich, sales manager at Blue Point Brewery. Steve has over 20 years experience in the business. He was a rep for Guinness, Beck's and Heineken, and Phoenix Importers. He has been selling beers brewed much closer NYC for about a year.

Blue Point Brewery is about 7 years old. It was named for the oysters that are taken from nearby the brewery's home in Patchogue. BP has guest taps at the nearby Brick House Brewery. The house beers also

show some Blue Point influence, as Tommy Keegan, the owner, is a former BP brewer. He also brews Keegan ales.

Blue Point won a gold medal at the World Beer Cup in 2006 in the American-style Amber Lager category with Toasted Lager,

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and that was the first beer that we tasted. Their flagship beer is copper colored, has a nice hop aroma, and a mild bitterness. Its toasty flavor comes from direct fire kettles. Balanced with six different malts, this is a great session beer that can be recommended as a crossover from macro lagers.

The Blueberry Lager has a nice fruit aroma. The fresh blueberry flavor is more sweet than tart, with little bitterness. This is a nice summer drink for lovers of fruit beers. Some people thought that it was a girlie beer, present company excluded, of course. In contrast, from the third growler poured forth Oatmeal Stout, a chestnut colored ale with a lingering head. It has roasted malt aromas. The malt flavors were more chocolate than coffee. It has a nice silky body, but is not as chewy as some other oatmeal stouts. This beer is even better on cask when you find it.

Optical Illusion IPA won the bronze medal for best beer in NY state at the TAP NY festival at Hunter Mountain in April, but

we did not sample it this time. The seasonal Double Blonde was not quite ready. But two 750s of Old Howling Bastard barleywine appeared. This is a big brew in a big bottle that should be shared among friends. The bottles were marked 2003, but one may have been younger. The bottle markings were different and wax seals had different colors. I only tried the one that was definitely 3 years



old, and this 10% ale aged nicely. The typical English barleywine fruitiness was offset by a lingering hop bitterness. This slid right down, and I actually preferred the bottle version to the draft.—Ed.

Montreal Wedding & Pub Crawl

BY B.R. ROLYA

In mid-May, Bob and I headed up to Quebec for a friend's wedding and spent a day in Montreal before heading to La Conception, a tiny hamlet northeast of Montreal near Mont-Tremblant. Of course, we had to drop by the Dieu du Ciel! brewpub to see what sort of beers Jean-François and Stéphane had on tap and as usual, we were not disappointed.



Since we had a pre-wedding party to attend that evening we didn't have time to linger and were unable to try as many beers as we would have liked but we did enjoy a cask ESB (5%). It was smooth and malty with subtle hop character although it did have a fleeting hint of old, cheesy hops in the aroma. Nonetheless, it was very drinkable and we would have enjoyed another if there weren't other beers to try.

The Clé des Champs (5%) was described as a rye beer with "Scottish herbs". It had a soft, pale ale character to it with a perfect element of "herbs" which added a sort of wit character to it. The finish was slightly tangy. Unfortunately, we were unable to ask J-F what exactly constituted Scottish herbs as he was busy in the brew-

house. We did wave to him as he emerged from inside the kettle; perhaps that's what gives Dieu du Ciel's beer their unique character.

Revenante (smoked porter, 5%) is a favorite beer of mine and this batch had the typical smoky aroma although it was tinged with an almost weizen-like banana character followed by some roasting. The very roasty flavor was nicely tempered by sweetness. There was less smoke in the flavor than in the past but overall it was very balanced.

Rigor Mortis Blonde (blonde abbey, 6%) had a very clean nose with no strong aromas and was fairly clear with a dark golden straw color. There was a tart Belgian yeast bite in the flavor and a somewhat bitter and grainy finish.

Also on tap that weekend were: Paienne (blonde ale, 5%), Fumisterie (amber with hemp, 5%), Déesse Nocturne (stout, 5%), Gaelique (Irish cream ale, 5%), and Rigor Mortis Triple (9.5%).

After dinner we dropped by Vices & Versa (www.vicesetversa.com) which serves beers from La Barberie brewery as well as snacks and small plates of regional food. The beer from the Barberie wasn't outstanding although we had better luck with the guest beers.

Once we got to the Laurentians and checked into our motel that was straight out of an episode of Twin Peaks, we realized that we would need to fortify ourselves in the



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evenings while watching Stanley Cup playoffs. The supermarket had the usual regional micros that we have had many times (Unibroue, Cheval Blanc, Boreale) but we also stumbled across a specialty beer store that carried a few items that we had never seen before.

Two of the beers were from Brasserie Le Chaudron (www.brasserielechaudron.com). We tried some of the beers from Le Chaudron at the Mondiale de la Bière a few years ago and were not impressed with their rather average selections. However, these 2 beers were brewed specifically for the beer connoisseurs at *Bièropholie* (www.bieropholie.com) - a web/discussion site similar to the Burgundian Babble Belt. From what I can gather, beers are either commissioned by the group or are brewed from award-winning homebrew recipes but no information on the 2 beers we tried was found on either the brewery's website or the beer page of *Bièropholie*.

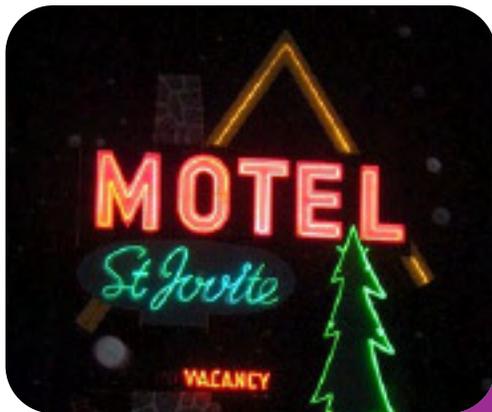
The "S" had no information on the label aside from listing the beer as a digestif of 12.5%. This appeared to be a very smooth, sherry-like barleywine. The alcohol wasn't harsh at all and seemed much lower. Sadly, we only had one small bottle to split between the 2 of us.

The MacKroken Flower was a 9.5% Scotch Ale and this bottle was part of the 2nd batch brewed for *Bièropholie*. Unfortunately, the tasting notes for this one seemed to have disappeared but I recall that it was a decent version of a strong Scotch Ale.

Finally, we picked up a 750ml bottle of a new Unibroue beer that we had not seen before: Seigneuriale. This apricot-colored beer had a fruity nose and a pleasant Belgian-like flavor that was unfortunately oxidized. The finish was thin but with a fruity character up front combined with some tartness.

The provenance of this beer, however, is a bit confusing. The

label gives the following information - strong ale on lees, 7.5% - as well as this text: "The seigneurial regime of medieval Europe flourished in New France until the mid 19th century. In 1667, Pierre Boucher Sieur de Grosbois established a Seigneurie in Boucherville on the south shore of Montreal. The last three seigneurs resided in the sumptuous François Pierre Boucher manor of Boucherville built in the 1750s and declared an historical monument in 1974. This premium beer is dedicated to these ancestral roots. A percentage of sales donated to the Société de patrimoine de Boucherville."



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But what is confusing is that there is used to be a brewery called Seigneuriale which brewed a line of Seigneuriale beers and which closed several years ago. It was purchased by Sleeman which planned to start brewing the beers again at the Unibroue brewery. Recently, these beers have returned to the shelves in 12oz bottles with the same artwork as before but which is much different than what is on the Unibroue 750ml bottle. We weren't able to do a side-by-side comparison of the 2 beers so it is unclear as to whether the Unibroue bottle is the same beer in a different package or a

different beer with the same name (and there is no concrete information on either Sleeman's or Unibroue's websites).

As usual, a very beery time was had in Quebec. The beer scene - already quite impressive - keeps improving with the appearance of new beers and breweries. There is a new brewpub (Benelux) that has recently opened in Montreal but when we were there they were not yet serving their own beers so we didn't drop in. But in the name of Beer Research we'll be sure to check it out the next time we're in La Belle Province.



Over 3,000 people attended the TAP NY at Hunter Mountain festival on April 22 and 23, 2006. A panel of esteemed judges awarded

medals for NY state breweries and beers. Congratulations to Scott Vaccaro for winning best brewery in Hudson Valley after only a few months of operation. In the best beer of Hudson Valley category, he won gold for Captain's Reserve, and bronze for Liquid Gold. Best beer in NY state was Captain's Reserve.

Best brewery in NY state was awarded to Joe Hayes of Black Forest Brewhouse. Medals were also awarded for Lake Placid Frostbite Ale, Ithaca Pale Ale, and Blue Point Hoptical Illusion.

Last Round for Heavyweight

BY ALAN RICE

This time the rumor is true. After 7 years, Tom Baker and Peggy Zwerver are closing Heavyweight Brewing. Tom is tired of brewing the same beers, and he does not want to grow by adding employees. It has always been a one man (and one woman) operation, and he prefers brewing to managing. So, he will be opening a brewpub instead.

They are looking for a partner to handle the restaurant side of the business. Then the brewpub's location can be chosen. Give this process, it will not open until sometime next year. So don't miss this chance to pick up some Heavyweight in bottles. American Beer in Brooklyn has several of the One Time One Place beers in 750s, and New Beer in Manhattan has most of the regular beers in 12 oz. singles or 4-packs.

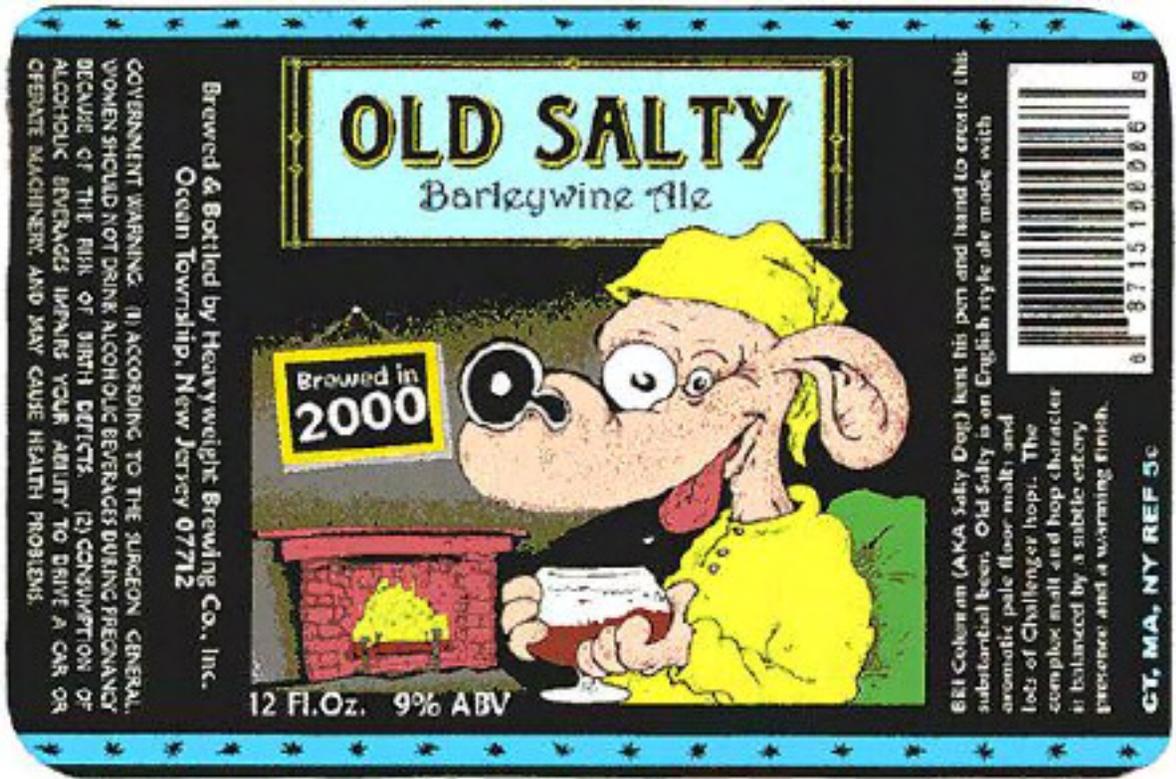
Also, there are several Heavyweight events listed in the Calendar, including a brewery open house. And it is on draft at the usual places. Check the Beer Alert page to see what's on tap.

Scroll down for two extensive interviews of Tom Baker where he explains his decision to Jack Curtin in Beer Yard:

http://www.beeryard.com/news/default.cfm?f_date=5/2006

Joe Sixpack interviewed Tom for the Philadelphia Daily News: <http://www.philly.com/mld/philly/entertainment/columnists-14671489.htm>

You can view Bill Coleman's Old Salty barleywine label gallery, and also find a link to his story in the Dec. 2000 MBAS



newsletter of the brewing of the original batch 2000 here:

<http://hbd.org/mbas/gallery.htm>

Don't miss the link to Tom's account of the 2001 brew, when Warren Becker helped out. He earned his spot on the label.



New Role for Former 'Tiger' Tender

The Blind Tiger's (latterly George Keeley's) popular weekday bartender Kate Dulcich is starring in Shakespeare's 'Measure for Measure', which is the inaugural production of

The Hipgnosis Theatre Company. Kate plays the role of Mistress Overdone. Please come and support this new company performing this gripping play, as provocative and eerily comical as anything Shakespeare ever concocted.

When: June 15 to July 2, Thursdays to Sundays, at 8pm.

Where: The Flamboyant Theatre at the Clemente Soto Velez Center (107 Suffolk Street, between Rivington and Delancey).

Tickets: order via SmartTix over the phone (212-868-4444) or online, \$18:

<http://www.smarttix.com/show.aspx?showCode=MEA0>

<http://www.hipgnosistheatre.org/>

Contributions Welcome

Not cash, but articles and photos. If you enjoyed a beer event, share it with us. Do you have any photos, even from the MBAS meeting? Then e-mail them to me (alanrice234@hotmail.com). If you found an interesting bar or brew pub in your travels, write it up, send it in, and your diary will be recorded. -Ed.

BEER EVENTS

Wednesday June 14, 2006, 7:30pm, MBAS Meeting, Mugs.

The guest speaker will be Lee Marren of Legacy Brewing Co.

Saturday, June 17, 2006, 12-3:30pm and 5-8:30pm, \$30.

Troegs Brewery presents the 3rd annual Harrisburg (PA) Brewers Fest. Sample beers from 35 breweries in PA, NY, NJ, DE, MD, and VA. Live music and inexpensive food.

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

Tuesday, June 20, 6:30pm, \$48. Summer Brooklyn Beer Dinner

A fabulous 4-course summer menu served al fresco, paired with the award-winning brews of Brooklyn Brewery. Rock Center Cafe, 20 W. 50th St., (212) 332-7620.

Saturday June 24, 2006, 1-5pm, \$30. The Garden State Craft

Brewers Guild and the Battleship New Jersey are hosting the 10th Annual Craft Brewers Festival on the Battleship Pier, which is located on the Camden Waterfront across the river from Philadelphia. Tour the ship and sample beers from 16 of New Jersey's craft breweries. (856) 966-1652x108

<http://www.njbeer.org/>

Sunday June 25, 2006, Noon – 5pm, Waterloo Summer Beer

Festival, Waterloo Village, Stanhope, NJ. A great day of beer tasting, food noshing and music listening featuring the Barley Boys Band. Over 70 choices of regional, national and local beers with emphasis on the local.

<http://www.waterloovillage.org/>

Wednesday, June 28, 2006, 7pm, Our Last Heavyweight

Event, Andy's Corner Bar. Details TBA

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

Thursday, June 29, 2006, 7pm. Sample four Captain Lawrence

beers and one on cask with brewer Scott Vaccaro at David Copperfield's.

Saturday, July 1 – Sunday, July 2, 2006, in the afternoon. The

last Heavyweight Brewery open house. No beer will be sold to go, but all remaining kegs are going to be tapped.

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

Friday, July 14- Sunday, July 16, 2006, Belgium comes to

Cooperstown. Once again we'll be celebrating the finest imported Belgian beers and American craft-brewed, Belgian-style beers. There will be over 125 different beers available to sample! Camping, Belgian and American foods, live music, and other amusements. Entry and camping fee.

<http://www.ommegang.com>

Friday, July 21, 2006, 5-11 pm, \$30, NY Empire State Brewing

& Music Festival, Clinton Square, Syracuse. The festival was formed to protect, promote, represent and educate the craft brewing industry and its customers. Over seventy-five national and international master brewers and brewery representatives will be on hand to answer questions. The festival also explores a wide variety of regional and national music performers, designed to compliment the event.

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

Saturday, July 22, 2006, Noon-4pm and 6pm-10pm, \$35, The

State College, PA MicroBrewers & Importers Exposition. Over 60 breweries and specialty importers will be serving

more than 150 microbrews. Admission includes a gourmet buffet. <http://www.scbrewexpo.com/>

Saturday, August 5, Noon, The Last Official Heavyweight Event at The Drafting Room in Exton, PA. Tom and Peggy will be on hand, along with 16 of their beers. Hodgepodge will be the final beer, brewed with whatever ingredients are left. <http://www.draftingroom.com/>



LOCAL BEER EVENT VENUES

Barcade, 388 Union Avenue, Brooklyn 11211. Tel. 718 302 6464. <http://www.barcadebrooklyn.com/> .

Brazen Head, 228 Atlantic Avenue, Brooklyn 11201. Tel. 718 488 0430. <http://www.brazenheadbrooklyn.com/> .

Collins Bar, 735 8th Avenue, Manhattan 10036. Tel. 212 541 4206. <http://collinsbar.com/> .

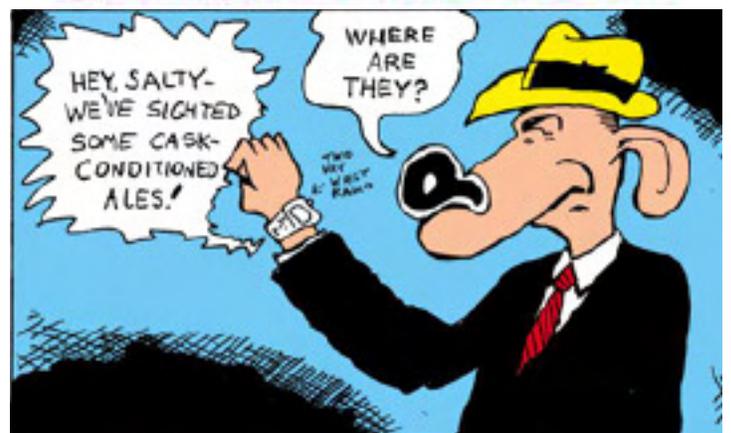
David Copperfield's, 1394 York Avenue, Manhattan 10021. Tel 212 734 6152. <http://www.davidcopperfields.com/> .

Hop Devil Grill, 129 St. Marks Place, Manhattan 10009. Tel. 212 533 4467. <http://www.hopdevil.com/> .

Mugs Ale House, 125 Bedford Avenue, Brooklyn 11211. Tel. 718 384 8494. <http://www.mugsalehouse.com/> .

Spuyten Duyvil, 359 Metropolitan Avenue, Brooklyn 11211. Tel. 718 963 4140. <http://www.spuytenduyvilnyc.com/> .

CHECK OUT YOUR BEER ALERT PAGE



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