

Malted Barley Appreciation Society

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FROM THE EDITOR'S DESK

Cheers! Here's July's newsletter...

— Alan Rice —

July Meeting

Wednesday July 12, 2006

Our guest speaker is Tom Baker of Heavyweight Brewing in his last NYC event

MUGS ALE HOUSE



125 Bedford Avenue, Brooklyn, NY 11211

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June Meeting

Lee Marren



Our June guest was Lee Marren, Sales Manager at Legacy Brewing Co. in Reading, PA. Lee was “born and raised in a bar”. His grandparents owned a bar, and both parents bartended.

Most recently, he was a bartender and then manager at

Flanigan's Boathouse. They are located in Malvern and Conshohocken, PA. These casual restaurants have large bar areas with lots of taps, including local microbrews. They also have an extensive bottle list.

Lee first saw Legacy beers at a Philadelphia beer fest. Introductions led to interest, and two days later he was working for them part time while still at the bar. He is now one of only two full timers at Legacy, but not before leaving a “legacy” of great taps at Flanigans.

Legacy Brewing is about three years old. They are growing steadily and adding capacity. The principles are keeping their day jobs, and brewing mornings, nights and weekends. In a way, they are professional homebrewers. But this allows them to avoid borrowing. They were previously involved with Pretzel City Brewing.

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It closed in 2000 due to financing problems, even though its beers such as Steam Horse Lager and Duke of Ale were popular.

Legacy started by contracting at Appalachian Brewing in Harrisburg. They wanted to get cases and 6-packs out to the stores. This plan worked out better than anyone could have imagined.

The artwork on the Hedonism red ale was a bit too racy for a seller in Lancaster County. However, this didn't

stop him from selling the popular brew. Instead, he covered them up in brown paper! A local news story soon turned national, and then international within a few days. Website hits jumped from 1500 a day to 40,000. This free advertising coup helped increase sales dramatically. So they are moving ahead with plans to increase capacity.

Their new 50 barrel finishing tank will increase capacity to package draft by 65%. This is the first major step toward expansion to 20,000 barrel production in Reading next year. They are now looking to raise \$1.9 million for construction of a 10,000 square foot brewery, including a 25 barrel brewhouse and beer garden on the Schuylkill River.



"We Brew Pure Pleasure"

Hedonism Ale is an American red ale which we sampled from bottles (lots of bottles!). At 110 IBUs, it masks the 7.1% abv. They use Cascade and Chinook, and dry hop with whole flowers. The flowers soak up some of the beer and this lowers the yield, but the final product has an intense hop aroma and flavor.

Brewmaster Scott Baver was at Pretzel City when he had a contract to be the US brewer of Blanche de Charleroi for Brasserie Val de Sambre of Gozee, Belgium. But Pretzel City

closed before he could do it, so he brewed it for them in Wallonia for a while. This beer inspired Midnight Wit, which was on tap at Mug's. But we also got to try the bottled version (thanks again, Lee). This 4.9% beer is right on style thanks in part to the Hoegaarden yeast strain. Coriander and Curacao orange peel are blended with a handful of spices and the result is a refreshing, unfiltered wheat beer. It's perfect for summer and is a sharp contrast from Hedonism.

Legacy beers will soon be in New York, and Lee Marren gave us a sneak peek at what's coming. They also brew Reading Pilsner, Heavy Handed Hops IPA, Bixler's Alt, and Gemini DIPA. But I'm looking forward to another crack at the Euphoria Belgian-style strong ale (11%). The bourbon barrel aged version at Split Thy Skull was fantastic. — Ed.



A Little Liquid Escape

BY MARY IZETELNY

Ah, summer in the city...steamy sidewalks, sweaty people, stinky subway platforms. What you need is a little liquid escape. And summer beers are the answer—light, yet flavorful, thirst-quenching and refreshing. Think lagers, summer ales, German Weissbiers, and Belgian Witbiers. And there are a lot of wonderful regionally-produced examples available in the NYC area. I recently selected 7 summer beers for a tasting with some friends.

We started with a summer lager. Lagers originated in central Europe and have been brewed for over 500 years.



They are fermented with a different variety of yeast than ales, and are "lagered", or stored in cool temperatures for extended periods of time. This creates a clean, crisp, refreshing beer. Our lager was Cisco Brewers' Summer of Lager. Cisco Brewers, located on Nantucket Island, Massachusetts, has been brewing beer since 1985, and Summer of Lager is one of their seasonal beers, brewed in the fall, aged over the winter and released at the beginning of the summer. It is a Bavarian style lager that pours

bright gold with a lot of effervescence. It's very refreshing with a crisp, slightly bitter flavor. Some of my friends detected a green apple flavor, with one being reminded of jicama. Others mentioned lemon and grassy notes. It has a medium-light mouth feel and finishes quite dry—a good, mild, easy-to-drink summer lager.

Next up were two summer ales. Ales are thought to have been brewed since the beginning of beer. They are fermented at higher temperatures than lagers and do not usually receive an extended cooling after fermentation. Generally speaking, they have a fruitier profile than lagers.

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Our first ale was Blue Point Summer Ale, brewed in Patchogue,



Long Island at Blue Point Brewery, which began brewing in 1998. Their Summer Ale is a seasonal beer, released only during the summer. It is a light, bright gold with a nice moussy head and a lot of fruitiness in the smell as well as the

flavor. Some found it had an earthy or grainy flavor. Grapefruit, honey, and biscuit flavors were also detected. This is a light-bodied ale with a dry finish. A mild, refreshing summer ale.

The second summer ale was Geary's Summer Ale.

D.L. Geary Brewing Company has been brewing in Portland, Maine since 1986 and their Summer Ale is a seasonal release, available April through September. The color is light amber with a medium head. The aroma was fruity with a clean maltiness. Some detected apricot in the flavor, with apple, pear, and tropical fruits also being mentioned. This is a malty beer with quite a bit of bitterness that lasts through the finish. Some found it too bitter, but others found it nicely balanced—a bolder, yet still invigorating summer ale.



We next poured two Weizens. German Weizens or Weissbiers are wheat-based summer ales originally produced in Southern Germany. Although many are now available year-round, there's a much bigger choice during the warm months of the year. The signature aromas and flavors

of a German Weizen include clove, banana, some grainy wheat, and perhaps a bit of citrus, vanilla, and bubblegum. No spices or fruit are added to this beer; a special variety of yeast produces these flavors. Our first weiss was Smuttynose Summer Weizen, brewed by Smuttynose Brewing Company in Portsmouth, New Hampshire, founded in 1994. Their Summer Weizen was introduced just this year



and is available May through August. It pours a cloudy light gold with honeysuckle, banana, and juicy fruit detected in the aroma. Some indicated clove, others fruitiness, and one person woodiness in the flavor. This is a nicely balanced wheat ale with a lot of depth.

Our second weizenbier was Penn Weizen. The Pennsylvania Brewing Company, founded in 1986 in Pittsburgh, was the first craft brewery in Pennsylvania. It is produced year round and pours a light yellow with a hint of gold. This was a much bolder



wheat ale, with some sourness and citrus fruitiness. One person commented that it tasted like Starkist, while another tasted apple cider. Others found vanilla and banana flavors. This is one of my personal favorites—a very bright, tangy summer Weizen.

Our last two beers were Witbiers. Witbiers are also a wheat-based ale, originally brewed in Belgium. They use a different type of yeast than the German Weizens and are also spiced, most commonly with coriander and orange peel. These often feature spicy, herbal, fruity flavors, with the orange and coriander noticeable. This more than 400-year old style virtually disappeared in the 1950s but was revived in the 1960s by Pierre Celis at Hoegaarden. It is increasing in popularity and there are several regionally produced witbiers available. One of them is Weyerbacher Blanche. Weyerbacher Brewing Co. was founded in 1995 in Easton, Pennsylvania. The Blanche is available year round and pours a cloudy, pale straw color with a nice head. Nuttiness and coriander were noted in the aroma. Coriander was also found in the flavor by most, while others found it herbal, earthy, and dusky—a refreshing and interesting witbier.



Victory Whirlwind Wit, brewed in Downingtown, Pennsylvania by Victory Brewing Company, was our last sample. Victory Brewing Company has been brewing since 1996 and brews Whirlwind Wit mid April through August. It pours a cloudy pale straw with a large white head, very similar in appearance to the Blanche. Most found that the Whirlwind had much more coriander in the aroma and flavor than the Blanche. It also has a tart, tongue-tingling sourness that balanced the spicy/herbal flavors. Some fruity flavors were noted, and some noticed a tropical, pineapple note. The Whirlwind Wit was found to be overall more flavorful and intense on the palate than the Blanche.



This tasting was a wonderful introduction to the world of summer beers for many of my friends. Quite a few of them were surprised with the depth, intensity and variety of flavors in these beers. They unanimously agreed that they were a revitalizing, thirst-quenching drink for the heat of the summer (isn't your mouth watering by now?). So, if you don't have any in the fridge, make it a point to pick a few out and give them a try. There are many more summer beers available—look for Brooklyn Brewery's Brooklyn Weiss, Magic Hat's Circus Boy Heifeweizen, Samuel Adams summer brews, and Dogfish Head's ApriHop, among others. Ask your local beer store or bar for their recommendations—many of these can be found on tap during the hot summer months as well. Sit back and enjoy!

This article also appeared in the Gotham Imbiber, #20.

Norfolk Tour and Pub Crawl

BY ALEX HALL

Following is a day-by-day summary of Alex Hall and Felice Wechsler's post-beer-festival touring holiday, when they visited many pubs in rural Norfolk, England, in June. All beers mentioned were cask-conditioned ... duh. This diary, illustrated with all 45 photos, can also be found at: <http://www.gotham-imbiber.com/nr.html>.

Saturday, June 10 — Leaving what had become our base camp, Brighton's Evening Star pub, we collected our hire car mid-afternoon and set off into the sunset to begin our adventure. The plan was to head to rural Norfolk, but as it was getting late we decided to stop off for the night on the way. CAMRA's Good Beer Guide handily informs of pubs and inns which do accommodation, so the good book was duly consulted in our quest for a country pub with B & B and good beer—in fact most of the week's recommendations came out of the pages of the GBG.



After phoning a couple of pubs which turned out to be full, I struck lucky with The Black Horse (pictured, left) in the quiet Kent village of Stansted. Here we enjoyed Hogs Back 'T.E.A.' (4.2%) and locally-brewed Larkins 'Traditional' (3.4%).

After eating, we took a pleasant stroll beside some barley fields—very apt I thought. After closing time, Felice found an intruder in our bathroom—a spider whose dimensions I conservatively described at the time as “impressive”. To her immense relief, I was able to capture the beast in a glass and evict it to another part of the building. But not before it had posed for a photo.

Sunday June 11 — Next morning, we departed our sleepy village for the motorways. Crossing under the Thames through the Dartford Tunnel, we headed north into Cambridgeshire. Keeping our equestrian theme going, we stopped for a break at The White Horse, Witcham. The golden and hoppy Springhead 'Charlie's Angel' (4.5%) was enjoyed before moving on after a brief stroll round the village (finding a place called 'The Hall'—no relation).



Still in Cambridgeshire, we called at the market town of Ely, which boasts a magnificent cathedral. A brief visit there was made, and we then headed for The Townhouse, a recent pub conversion from a municipal building—bucking the unfortunate trend that is

happening in the U.K. where pubs and breweries are often being closed for housing conversions. Archers 'Full Time' (3.9%) was sampled there, being a good amber-hued quaffing bitter brewed to celebrate the World Cup.

Crossing into a hot and humid Norfolk, we passed up an opportunity to stop at the highly rated off-licence in Setchey, Beers of Europe, instead stopping for a break at The Old White Bell, Southery. City of Cambridge 'Rutherford IPA' (3.8%) was a pleasant, amber-coloured, quite malty bitter; it wasn't a true IPA by any means though. One of the letters of the pub's name was hanging precariously, threatening to cosh a hapless customer on the head.

The final leg of the day's journey was then undertaken to The Lifeboat Inn, Thornham. This 16th Century inn has impressive views over the facing salt marshes which ultimately lead to the North Sea, which was visible in the distance from our bedroom. The marshland is also home to a number of rare bird species, and therefore the pub is popular with birdwatchers. Over the course of the evening, we sampled Woodforde's 'Wherry' (3.8%), Elgood's 'Golden Newt' (4.2%), and the ubiquitous Greene King 'Abbot Ale' (5.0%). I noticed some attractive gas lamps hanging over some of the tables, presumably antique.

Monday June 12 — Brewpub time! The Fox & Hounds, Heacham, was descended upon just after opening time, following a brief stop in the seaside town of Hunstanton to buy some provisions



and find a post office. The Fox Brewery is based here in an out-house to the side of the pub. I tried Fox 'Nina's Mild' (3.9%), a rich and roasty dark ale that could easily have passed for a stout, Fox 'Red Knocker' (4.2%), a deep amber, full-flavoured beer, and Fox 'Nelson's Blood Bitter' (5.1%), deep chestnut-hued, deliciously drinkable ale with a slight 'chewiness'.

Next on the agenda was The Railway Inn, Docking, which has long-outlived the former branch railway line nearby—although an impressive Victorian goods shed still survives next door as a warehouse. Woodforde's 'Nelson's Reserve' (5.1%) was tried, a strong malty brew which unfortunately was found to be a little too warm for perfection. Horatio Nelson was a native of one of the villages

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around there, hence a number of local beers are named in his honour. Back on the road, we next visited another pub popular with birdwatchers—another hostelry named The White Horse, this time



in the quiet village of East Barsham Adnams 'Broadside' (4.7%) was enjoyed there.

Taking a break from pubs for part of the day, we found the remains of two former abbeys at Walsingham and Creake—both built around 900 years ago and now reduced to partially-standing but still towering flint and stone walls with vast window frames. After that, we headed to Brancaster Staithe and another brewpub, The Jolly Sailors. This very traditional, multi-roomed pub has an emphasis on good beer, good food, and good conversation. Home to the Brancaster Brewery, two beers are regularly made on the premises—unusually the brewing plant is housed in an old shipping container sandwiched between the outside toilets and the back garden!

I tried Brancaster 'IPA' (3.7%), light golden and refreshing pale ale, Brancaster 'Old Les' (5.0%), amber and quite bold with malt characteristics, fairly rich, and also (not brewed on the premises) Woodforde's 'Mardler's' (3.5%), a ruby coloured dark mild, quite light-bodied but with a little roastiness.

After checking out the bright blue container-cum-brewery, we went onward to the village of Binham. Yet another ruined abbey was to be found here, as was another brewpub—The Chequers Inn. This old flint building is home to the recently-established Front Street Brewery, which is situated in a hut in the pub's car park. Sampled were Front Street 'Swoopy's Song' (4.9%), an amber, well-balanced ale with a malty finish, and Front Street 'Binham Cheer' (3.9%), a pale and very hoppy quaffing bitter ideal for a hot day. The latter beer had made an appearance at Glastonwick, which always features many hard-to-find real ales, a few days previously. Also available at the pub but not tried was Spectrum 'Black Buffle', a tasty organic dry stout named after the brewer's cat.

We found we had just missed the evening meal at the pub in the next village we had chosen to stay at, so a diversion to The New Carpenter's Arms, Wighton, was made for sustenance. Woodforde's 'Wherry' (3.8%) complemented our meal in this recently refurbished pub which looked a little too modern inside for its rural setting.

Our lodging for the next two nights was reached via a very narrow country lane surrounded by fields inhabited by a large population of rabbits, grouse, and pheasants. The Three Horseshoes,

Warham, was probably the most memorable of places visited, being a pub since 1720 (and actually significantly older than that). Nooks and crannies abound in the gas-lit public bar, and the absence of televisions, electronic games, and machines make it seem like we had gone many decades into the past. The sparse bar counter was apparently added in the early 1960s, before that the staff would fetch beer poured by gravity straight from the casks in the cellar. Of interest was a 1930s 'one-armed bandit' in full working order (the jackpot being something like 85 pence!), and various antique signs and advertisements including several for long-defunct local brewers Steward & Patteson. The friendly landlord, who is also an antique dealer by trade and an avid collector of vintage cars, invited us to stay for some beers with him after closing time; we made much friendly conversation about this great pub, the beers, and life in general.

Oh yes, the beers... Fenland 'Smokestack Lightning' (4.2%) was a tasty dark mild served via beer engine, and Woodforde's 'Wherry' (3.8%) was served on gravity dispense. Also on beer engine, not tried here, was the increasingly-common Greene King 'IPA'.

Tuesday June 13 — First on Tuesday's agenda was to call at Wells-next-the-Sea, a small town a few miles away that boasted the only ATM for miles (ATM machines are particularly hard to find in the Norfolk countryside!). We found it and duly replenished our wallets, also taking in a brief stop at The Edinburgh Hotel where Clark's 'Rooney's XXXXXX Bitter' (4.6%) was tried. This hoppy premium World Cup-themed bitter was not cheap at £1.40 for a 10oz half.

Just off the main B1105 Wells-to-Fakenham road can be found a most impressive farm shop—Branthill Farm's Real Ale Shop. Branthill Farm grows high-quality barley for the majority of local



craft brewers, and they have set up an off-licence which only stocks beers brewed with such barley; also all bottles there are bottle-conditioned, nothing sold there is filtered. In addition to bottles, carrykegs (growlers) and polypins of cask ale can be ordered for take-home consumption. Two well-filled basket loads later we were on our way, musing how we could get that lot back to America in one piece.

After a stop in the quaintly-named village of Great Snoring, our agenda was on to the village of Bintree, and The Royal Oak. Lots of horse brasses and old farm implements added to the rustic feel of this pub, Adnams 'Bitter' (3.7%) being enjoyed.

Then we continued a short distance to a village where the local residents are very lucky—they have two excellent pubs which collectively sport no less than 13 cask beer engines! The first stop here in Swanton Morley was Darby's Free House, where the golden, citrusy Oakham 'Bishop's Farewell' (4.6%) was imbibed. The other 7 beer engines here featured delights such as Hop Back 'Summer Lightning', Woodforde's 'Wherry', and Badger 'Tanglefoot'.

A short hop across the village took us to another rural gem, The Angel. The dark ruby Mighty Oak 'Oscar Wilde Mild' (3.7%) was

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found to be very flavoursome; other beers here were Woodforde's 'Wherry' and 'Admiral's Reserve', Wolf 'Golden Jackal', and Hop Back 'Summer Lightning'. Hops in abundance decorated the ceiling, and the friendly landlord Pete divulged he was considering adding even more beer engines to the bar, pictured below. That is one lucky village!

Next we went to North Elmham, where there could be found the ruins of Saxon cathedral. A visit there was undertaken, then we took a country walk up the trackbed of a long-closed railway—now privately owned and earmarked for restoration. We turned back at the preserved County School station, which contained a couple of historic railway carriages. In North Elmham village we quenched our thirsts at the aptly named Railway Freehouse, sampling



Spectrum 'Beckham's Bezants' (4.4%), golden and moderately hoppy, and Cottage 'Box Tunnel' (5.0%), a dark ruby, malty winter warmer-style beer with some caramel in the finish. Other craft beers were also available here in the form of Wolf 'Coyote' and Fenland 'Babylon Banks', the latter another from the Glastonwick 2006 list. Their 5th beer engine had just run out of another unusual one, Humpty Dumpty 'Nord Atlantic'. This was one of the best pubs for range with everything being from a small brewery; we immensely enjoyed the beer and sitting out in the garden with its attractive and well-maintained flower beds.

Back for our second night at The Three Horseshoes, Warham, we were able to repeat the sociable lock-in of the previous evening while attempting to banish all of the tasty Fenland mild from the premises.

Wednesday June 14 — Just down the road from the pub can be found the remains of an Iron Age fort, roughly 2,200 years old, originally inhabited by the local Iceni tribe. We visited there after checking out of our lodgings, the only inhabitants of the fort now are cows and rabbits, including a dozy one that hopped around the road right in front of our car for about 10 minutes.

The first beery stop was planned to be The Three Pigs, Edgefield. Disappointment here—it was closed for the whole week, presumably for holidays. Most pubs hire relief staff to stay open, oh well. Plan 'B' was to call at an additional pub as we were ahead of



schedule, so a stop was made in the small town of Holt where we found Bateman's 'England Expects' (4.0%) at The King's Head. Other choices here were Adnams 'Bitter', Elgood's 'Black Dog Mild', and Woodforde's 'Wherry'.

Next on the agenda was Weybourne, which apparently is home to unpopular former British Prime Minister John 'Grey Man' Major. Not letting that bit of trivia put us off, we enjoyed some delicious Butcombe 'Bitter' in The Ship; this West Country beer was mid-brown and easily quaffable. Marston's 'Fever Pitch' was also available in this smart pub with a predominately blue-coloured interior. A quick visit to Weybourne Abbey was done (yes, yet another ruined abbey!), then we were on the road again.

The small village of West Beckham, aptly named for a visit during the World Cup matches, is centered on The Wheatsheaf, where the golden, citrusy Cottage 'Golden Goal' (4.0%) was sampled. White hens patrolled the front garden hoping for customers to feed them snacks; Felice offered them some real ale but they didn't take her up on that.



After taking the afternoon out from pubs to visit some relatives in Aylmerton, we headed to the remote Goat Inn, Skeyton. This pub was not in the village but a little way out surrounded by farmland; Woodforde's 'Wherry' (3.8%) was enjoyed here, this thatched pub has a vast garden and is home to a classic car club.

Last stop of the day was in a sleepy town by the sea—Winterton-on-Sea to be precise. The Fisherman's Return is an unspoiled gem of a pub, with three rooms for accommodation built into the attic. The access door up there is only about three feet high, and the staircase was probably the steepest I had ever seen in a pub—the disabled would have no chance. We sampled two beers: Burton Bridge 'Jules Gold' (4.3%), a golden ale that unfortunately was too warm I believe due to a mechanical failure in the cellar, and Woodforde's 'Norfolk Nog' (4.6%), a fruity dark old ale which we both enjoyed very much. The notice on the toilet ("This toilet is electronically operated and can cope with nothing other than toilet tissue.") caused amusement—it sort of defeated the object if taken literally...

Thursday June 15 — Thursday marked ten years to the day since I had first met Felice, so we did something special in the form of a boat cruise along the River Thurne from Potter Heigham in the heart of the Norfolk Broads; here uncommon birds such as black swans and grebes thrive. After an enjoyable and relaxing time there, we went to quench our thirsts at The

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Crown Inn, Catfield. This 300-year-old village pub is very traditional and big on cask-conditioned beer; we tried Coach House 'Pioneer Special Brew' (4.1%), pale golden with an intensely refreshing citrus hop bite, outstandingly drinkable, and the more common Caledonian 'Deuchars IPA' (3.8%). Adnams 'Bitter', Woodforde's 'Wherry', and Highgate 'England's Pride' were also available in this friendly tavern.

Next stop was the town of Watton, Adnams 'Bitter' (3.7%) was enjoyed in The Crown Inn (yes, another one!). Just along the road from there can be found the best off-licence for miles—Breckland Wines. An immense selection of craft beers are stocked, mostly bottle-conditioned, and consequently some additions were made to what we had already invested in at Branthill Farm earlier in the week.

Leaving Watton as a World Cup England game was starting, we were soon at Larling, and The Angel Inn. The public bar here was crammed with people watching the football, while the TV-less rear saloon bar attracted only three customers, plus ourselves. Newby Wyke 'England Expects' (4.6%) was a golden beer from Lincolnshire, mouthwateringly hoppy, while Rebellion 'Mutiny' (4.5%) came through mid-brown, malty with a little fruitiness. Anells (Carlsberg UK) Mild, Adnams Bitter, and Inveralmond 'Independence' were also on, the latter running out while we were there to be replaced by Youngs 'St. George's Ale'.

Our overnight stay was in the nearby village of Kenninghall at The Red Lion (pictured on previous page). This 15th Century building has been a pub since 1722, and is very much unspoiled with no TVs—they declared themselves a "football free zone". However, a disappointment came in our direction—the Good Beer Guide quoted a beer each from Woodforde's and the less-enticing Greene King, plus three guest cask ales; in reality there were four



return the cask had finished and there was no replacement ready. So we were left with the Greene King offerings, only one of which tasted in its prime (though the others weren't that bad but were beginning to show their age a little). So it was Greene King 'Abbot Ale' (5.0%), on gravity dispense and lacking condition, and 'Old Speckled Hen' (5.2%) for the rest of the evening. I'm presuming this pub is a recent acquisition by Greene King—it's a pity they can't keep more than one good guest beer on to supplement their own uninspiring range.

Friday, June 16 — Time to return to Brighton after a very enjoyable week, and ultimately prepare for our flight back to New York. A stop on the way was made in Kent, at the Grasshopper on the Green, Westerham (pictured below, left). We tried the local Westerham 'Grasshopper' (3.8%), a dark amber bitter, quite fruity with a hoppy finish.

The beer was apparently first brewed as a house beer there but is now available in other places.

Back in Brighton 672 miles after we had set out, after dropping off the car we relaxed at The Evening Star with Archer's 'Real Lager' (4.0%), a cask-conditioned pale lager, Mauldon's Micawber's Mild (3.5%), Eastwood & Sanders 'Anniversary Ale'



(4.1%), Tipples 'Topper' (4.5%), a dark, dry stout from Norfolk(!) with plenty of roast flavour, and the extremely refreshing Dark Star 'Sunburst' (4.8%).

Many thanks to my wife Felice for the driving—and putting up with all the pub stops when she couldn't drink more than an occasional half.



Greene King beers with one guest. Wolf 'Wolf Bitter' (3.9%), a highly-drinkable local amber quaffing ale was enjoyed very much before getting some food and later going for a short walk in the surrounding countryside. It was too highly-drinkable in fact, as on our

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, July 12, 2006, 7:30 pm MBAS meeting at Mugs. Our *very* special guest will be Tom Baker of Heavyweight Brewing. This event will almost certainly be the last ever commercial Heavyweight Brewery function in New York City as Tom and Peggy will very shortly be moving on with other projects. We at the MBAS wish Tom and Peggy all the very best for the future.

Wednesday, July 12, 2006, 5pm Blind Tiger in Exile, The Secret Stash Event at the Collins Bar. Dogfish Head Golden Shower, Dogfish Head Aprihop, Avery Maharaja Imperial IPA, Rogue Integrity IPA, BBBourgandier, North Coast Thelonious Monk Abbey Ale, Captain Lawrence Double IPA (gravity keg), Sixpoint Grand Cru (gravity keg), and Heavyweight Old Salty 2005 (barrel aged, bottles).

Thursday, July 13, 2006, Oskar Blues Night, Hop Devil Grill. Join us for the NYC debut of Gordon DIPA. Dales Pale Ale & Old Chub will also be n tap. And there will be a special keg of Chubourbon as well. A representative from the brewery will be here as well as hourly giveaways.

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>

Thursday, July 20, 2006, Oyster Festival featuring beers from Blue Point Brewery, at Hop Devil Grill and David Copperfield's.

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/>

Thursday, July 27, 2006, Lagunitas Brewery Night, Hop Devil Grill.

Thursday, August 3, 2006, Stone Brewery Night, Hop Devil Grill.

Saturday, August 5 2006, 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/>

Sunday, August 6 – Saturday, August 12, 2006,

Join us at Hop Devil Grill as we celebrate our One Year Anniversary – all week long!

Wednesday, August 9, 2006, 7:30pm, MBAS monthly meeting at Mugs. Our guest will be Paul Davis of Thomas Hooker Brewing.

Friday, October 20–Saturday, October 21, 2006, 5th Annual Brewtopia World Beer Festival, Jacob Javitz Center. The East Coasts largest festival allows you to sample over 500 beers from 100 breweries from all over the world. More info. and tickets (\$60) at: <http://www.worldbeerfest.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>