

Malted Barley Appreciation Society

August 2006 • Volume 13 • Number 8

FROM THE EDITOR'S DESK

Cheers! Here's August's newsletter...

— Alan Rice —

Next Meeting:

Wednesday August 9, 2006

Our guest speakers are Paul Davis of Thomas Hooker & Kelly Taylor of Greenpoint

MUGS ALE HOUSE



July Meeting: Tom Baker

BY ALAN RICE, ED.

Our July guest was Tom Baker of Heavyweight Brewing Co. As you know, Tom is no longer brewing in Ocean Township, NJ. Tom accomplished everything that he wanted to do. Seven years was long enough for a craft brewery. He's always been independent and didn't want to add employees to grow the business. [For more details on the Heavyweight closing, see the June newsletter at:

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MBAS 2006 COMMITTEE

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<http://www.hbd.org/mbas/archive.html>]

This was Heavyweight's last Brooklyn event, but look for something at the Blind Tiger soon after their re-opening. Also, Yards Brewing Co. in Philadelphia will be producing 60 barrels of Lunacy. And they are quietly ageing for Tom a lambic-style brew that will be ready in two years or so.

Tom has been our guest at least 5 times, so there wasn't much more for him to say. Alex presented Tom with a certificate of appreciation from the MBAS. It recognizes his and Peggy Zwerver's "hard work and valuable contributions to the craft beer industry over the last seven years with Heavyweight Brewery".

Then the Irish wake began.

Mugs had Lunacy on tap. If you've never had it, rush on down to New Beer Dist. and pick some up. They also have Stickenjab, Perkuno's Hammer and Old Salty 2005 (regular and barrel aged).

Tom brewed Slice of Bread Rye with the last odds and ends still laying around. It was fermented with bread yeast, but ironically, it was served from used White Labs Yeast containers. The beer had an orange color and little head. It had an interesting sourness. I caught an aroma of rye, but I didn't taste it.



In a similar vein we also tasted the Viking Gotsland, which Tom brewed in collaboration with Joe Carroll of Spuyten Duyvil. This beer was also orange with little carbonation. But it was brewed without hops. Juniper was the dominant spice. There was also a minty, medicinal quality, that offset the honey sweetness and smokiness. A very interesting beer that I would go back to, but one glass per sitting would be enough. This is the type of experiment that Tom wants to keep trying at his new brewpub, wherever it is, whenever it opens.

A few bottles of OTO (one time one place) appeared. Ste-ve Belgian-style ale was originally a mistake, but it was turned into something special. A batch of Lunacy was too dark, due to some mislabeled grain sacks. Tom threw some Brett in the batch, and the results were spectacular. The beer is named for Steve Lander, a friend and supporter. He was a big fan of Golden Idol, which was brewed with Brettanomyces. The Brett sourness is restrained and balances the frutiness found in Lunacy.

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I think I'll try them side by side.

There are still a few bottles of Ste-ve left at Thrifty/American in Brooklyn, and the last time I was there they still had Biere D'Art and Wee Whale. Get 'em before they're gone forever.

The photos in the article are by Warren Becker and Michael Lovullo. I used all the good ones with different people. There were more of us there, and there were more photographers there. But if you don't send me the images, I can't post them. Maybe next month?



Blonde Tiger, a Triathlon Fundraiser

The following comes from The Blind Tiger e-newsletter. And as everyone and his drunk nephew knows, The Blind Tiger closed in December. And as everyone is anticipating, one of our favorite watering holes will reopen soon. The minute the place is up and running, we'll be sure to get the word out. Stand by

Dear Tigerites:

Louise has so much free time on her hands - with designing the new BT menu, being grand master chef, tasting coffee, traveling around looking for even more cool craft stuff for us to use - that she thought to herself..."Heck, why not do another triathlon?" Just writing that sentence made me tired... So, I'll let her explain...

Greetings!

I am writing to inform you that I will be competing in the Westchester Triathlon on September 17, 2006 as part of Team in Training. This is an organization that raises money for the Leukemia and Lymphoma Society while training and competing in athletic endurance events such as marathons, century rides and triathlons. This particular race is held in Rye, NY, which is a beautiful town on the Long Island Sound about an hour and half north of New York City. It is there that I will be swimming one mile, cycling 25, and running 6.5. I actually like to refer to the races I do as quads, since upon crossing the finish line I slow down enough to collect my medal and then begin phase four, which is where the real endurance comes in; beer after beer after beer...

Okay, kidding aside. I completed my first race with Team in Training a few years ago and at that time I personally did not know anyone afflicted with blood cancer. I had heard of the organization and thought a triathlon would be a great challenge while raising money for a great cause. Unfortunately this time, I will be running the race in honor of my uncle, Grayson Dyer, who was diagnosed with leukemia last fall. The money I intend to raise, will



go towards my team goal of \$350,000, of which 75% goes directly to the Leukemia and Lymphoma Society. All donations help support blood cancer research, public education and patient aid programs.

If you are feeling generous and would like to give a tax-deductible donation, here's how:

For those of you in New York, there will be a fundraiser on Wednesday, August 9 at the Collins Bar, from 6-9p.m.. Brooklyn Brewery is donating beer, some graduate of the French Culinary Institute and Blind Tiger Chef Extraordinaire will provide the food, and there will be a 50/50 raffle. All proceeds will go to Leukemia and Lymphoma Society. Collins Bar 735 8th Ave., between 46th and 47th Sts.

For those unable to attend and all out-of-towners, you can make a donation on-line at www.active.com/donate/tntnyc/tntnycleonar or, you can send a check or money order made out to the Leukemia and Lymphoma Society, and mail it to me:

C.L. Leonard
169 Russell St., 1L
Brooklyn, NY 11222

Any questions, you can email me at louise-leonard@msn.com.

For more information on Team in Training, go to www.teamintraining.org

Thanks. Now go get your wallet.
Louise

BEER EVENTS

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. This month we have a double-header of special guests: Paul Davis of Thomas Hooker Brewing, CT, and Kelly Taylor of Greenpoint Beerworks with his new Kelso beer brand.

Thursday August 10, 2006, 6pm, Colorado Tribute at Standings. Flying Dog, Dale's (including Gordon), and free food.

Thursday, August 10, 2006, 7pm, Magic Hat night at Hop Devil Grill. They have a new DIPA and a new hefeweisse.

Thursday, August 17, 2006, 7pm, Southern Tier night at Hop Devil Grill, featuring the Tripel and Unearthly IPA. Raffle for Yankees vs. Detroit, great seats!

Thursday August 17, 2006, 4pm until it runs out, Gone Fishin' Party at Liberty Heights Tap Room. We will be closed for vacation from 8/18/06- 9/7/06. Join us for food and Sixpoint beer, both at half price.

Sunday August 20, 2006, all day long, Zum Schneider's Sixth Anniversary Party. Live Oompah bands, great food, and delicious German drafts.

Saturday August 26, 2006, starting at 2pm, Summer's Last Call Pub Crawl in Williamsburg. Mug's at 2pm, Levee at 4:15pm, Spuyten Duyvil at 6pm, and Barcade at 7:45pm. Details at: <http://beeradvocate.com/events/info/9393> .

Thursday September 7, 2006, 6pm, Penn Brewery NFL Kickoff Party, Standings. Four beers from Penn, free food, and Dolphins vs. Steelers at 8:30pm.

Friday September 8, 2006, 5pm-10pm, \$40, I Love NY Beer Festival at South Street Seaport. New York State Brewers Assoc. and Heartland Brewery will officially launch the NY State Beer Trail. Beer sampling from state breweries, live music, and food and wine sampling through a partnership with the NYS Department of Agriculture's "I Love NY Farmers Marketplace Program." Signed into legislation by Gov. Pataki, the Empire State Brewery Trails Program will promote tourism among beer lovers, boost state brewery businesses and honor the state's rich brewing heritage, which dates back to the 1630's. Currently there are 57 breweries in the state. The brewing industry contributes nearly \$10 billion a year to the state's economy. Tickets available at all Heartland locations. Details at: <http://nybrewfest.com/>.

Wednesday September 13, 2006, 7:30pm, MBAS monthly meeting at Mugs. Guest TBD.

Friday, October 20–Saturday, October 21, 2006, \$60. 5th Annual Brewtopia World Beer Festival, Jacob Javitz Center. The East Coast's largest festival allows you to sample over 500 beers from 100 breweries from all over the world. More info. and tickets 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/> .

Liberty Heights Tap Room, 36 Van Dyke Street, Brooklyn 11231. Tel. 718 246 1793. <http://www.liberty-heightstaproom.com/> .

Standings, 43 East 7th Street, Manhattan 10003. Tel. 212 420 0671. <http://www.standingsbar.com/> .

Zum Schneider, 107 Avenue C (at 7th St.), Manhattan 10009. Tel. 212 598 1098. <http://www.zumschneider.com/>.

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BEER ALERT PAGE**



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