

Malted Barley Appreciation Society

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FROM THE EDITOR'S DESK

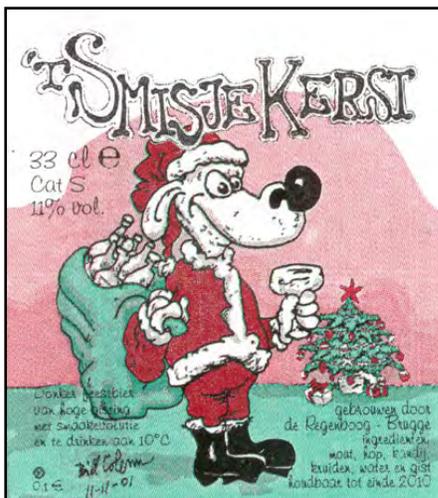
Cheers! Here's Nov.'s newsletter...

— Alan Rice —

Next Meeting:

Wednesday Dec. 13, 2006: Our guest speaker is Dan Shelton of Shelton Bros.

MUGS ALE HOUSE



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LAGUNITAS BREWING CO.

Our first guest was Trevor Jankowski from Lagunitas Brewing Company, of Petaluma, CA, about 40 miles north of San Francisco. Lagunitas was founded in West Marin about 13 years ago, but they grew out of their space several years back. Their NYC debut was in the summer of 2004 at The Blind Tiger.



We tasted two of their seasonal beers. The Cappuccino Stout is released in October. The beer pours like a regular stout in color and head. The nose was more malt than coffee to me, but the Columbian coffee is noticeable. The coffee comes through on first taste (more espresso than cappuccino), but then slowly fades to chocolate and malt. The 7.9% abv is further disguised with 29 IBUs of bitterness. It's an enjoyable coffee stout and a real bargain. If you enjoy caffeine with your beer (or visa versa), try it on tap right now at the Spring Lounge. They open at 8am.

The Brown Shugga is a 9.9% abv strong ale. It was created by accident when they screwed up a batch of Gnarley wine in 1998. It pours a clear reddish-orange-chestnut body beneath a creamy head of off-white that holds well and leaves some very nice lace throughout the entire glass. The nose is lightly nutty, fruity and of course, brown sugar. The body is full and it's creamy smooth with a very fine, re-

November Meeting: Trevor Jankowski

BY ALAN RICE

PHOTOS BY WARREN BECKER



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strained, natural carbonation. The flavor is big and rich and sweet but not really complex. I enjoy sweet beers, but I find this to be cloying.

I prefer Lagunitas' hoppy beers, and I'm not the only one. They brew three batches a day, one of which is always the IPA. They use certain hops to give it that West coast kick, including the Erocia bittering hops. Even their Censored Ale amber (aka The Kronik) has a nice hop bite. Look for the Freak Out American IPA, which honors the 40th anniversary of the Frank Zappa and the Mothers of Invention album. At about the same time, Zappa and Co. released "Lumpy Gravy". I wonder what the marketing dept. would think of that name for a beer?



And as for their 12th Anniversary Undercover Investigation Shut-Down Ale, well, let's just say the ABC didn't like their attitude towards certain censored smokables. They had nothing on the brewery, and no one would sell anything illegal to the narcs at their regular 420 parties (free food and music, \$2 beers). But after 8 weeks of

trying, the feds found a few customers who were a little too generous with strangers. All charges were dropped, but the brewery was closed for 20 days. The three week vacation was unplanned, but at least no beer went to waste. And the anniversary beer proved so popular that it's now in the regular rotation.

November meeting cont.

and then there was ...

Tim Surprise

Our next guest was Tim Surprise, the founder and still head brewer of Arcadia Brewing Company in Battle Creek, Michigan. It was established in 1996 as a microbrewery specializing in handcrafted British-style ales. They use a 25 barrel Peter Austin brewing system and methods originated in England. Austin was a mentor to Alan Pugsley while at the Ringwood Brewery. Pugsley popularized both the system and the Ringwood yeast at British-style breweries first at Shipyard in Maine then throughout the U.S., but especially in the Northeast. Arcadia also brews with British malts, such as Crisp Maris Otter, but they use Pacific Northwest hops, although the strains are mostly from the old country.



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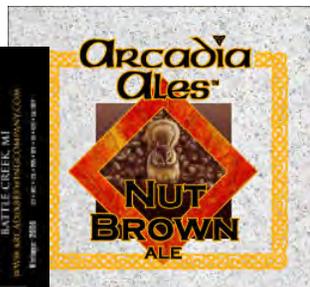
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Arcadia Starboard Stout is an Irish Oat Malt Stout with 5.6% abv. Deep black in color, with garnet undertones, it has a well-balanced chocolatey roasted malt character and a creamy mouthfeel. It's not as thick as other oatmeal stouts. The subtle 29 IBU hop flavor and aroma is provided by Willamette and Cascade. This beer is available year round. Of the regular beers, I preferred the London porter, which was too popular to be left as a seasonal.

Arcadia Cereal Killer Barleywine is brewed with Rahr Pilsner, Crisp Crystal, and Crisp Munich

malts. It is hopped to 45 IBUs with Northern Brewer and Crystal. This 9.0% abv brew is aged dated. It would be an interesting experiment to see how this Ringwood yeast ale ages.

Other seasonals include the Imperial Stout, which like most of their beers is quite drinkable. The DIPA is more east coast than west coast, and worth a try. Coming soon to NYC on draft only will be the Coco Loco Triple Stout.



Dogfishing in Delaware

BY B. R. ROLYA

My husband Bob and I unfortunately had to miss the September meeting as we were taking a mini-vacation to enjoy the last days of summer. Of course, any vacation would not be complete without decent beer so we decided to combine beach-going

the brewpub for lunch and a beer. While I don't usually gravitate to fruit/herb/spice beers, they did have a brewpub-only exclusive on tap which seemed like a refreshing way to start the vacation after a warm drive down. The Ginger Peach Wheat was a 5%, 30 IBU cloudy, peach-colored beer. It was brewed with ginger peach black tea, wheat and pilsner malts, and Sterling hops. The peach came through in the fruity, slightly spicy, aroma and then the early fruit flavor was followed by wheat tartness and a ginger zing in the finish. Highly carbonated, this beer was not at all a delicate fruit beer but rather a slight chewy, effervescent delight. Our notes exclaim, "Delicious!"

The seasonal Punkin' Ale was also on tap and was our other lunch time beer even though we were still clinging

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Fermentation tanks



Conditioning tanks

with a beer destination: Rehoboth Beach, Delaware, home of Dogfish Head.

As we arrived in Rehoboth and passed the brewpub, we were quite pleased to see that our motel was just 2 doors down (thanks to NY rep Elizabeth for the recommendation). Since it was lunch time, we figured that we might as well start things out right and make our way to

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to summer and not quite ready for fall. This medium-bodied beer had a rich, clear amber-gold color and a very light aroma. The flavor had a good, solid maltiness paired with a well-balanced “punkin” spice flavor and followed by a nice finishing bitterness.



Pallets of beer waiting to be shipped to New York.

The menu at the brewpub was quite extensive (available on their website <http://www.dogfish.com>) but we just had a light lunch of crab bisque and hummus. The bisque was delicious; I’ve learned from disappointing experiences that crab dishes outside of the DelMarVa peninsula just aren’t worth having so I always jump at the chance to have crab when I’m in the area. The hummus



Kegs waiting to be shipped (also for New York?)

platter was filling and came with 2 types of hummus.

But we didn’t come to Rehoboth to eat. After getting part of the beer drinking out of the way, we headed to the beach at the Delaware Seashore State Park. The beach was practically empty since summer vacations

were over; hurricane Florence, passing offshore, also might have contributed to the lack of people. The skies were sunny but the wind and waves were strong so after being pounded (literally) by giant swells we figured that the best way to recover was back at the brewpub for happy hour.

Something familiar and comforting was in order after the rough seas and the copper-colored Shelter Pale Ale was just right. It was very tasty with a good hop presence in the flavor - although not much in the aroma - and a biscuity malt flavor that really shone through. The finish was bitter but soft.

Another brewpub-only exclusive was the Belgian-style Black and Blue brewed with blackberries and blueberries. At 12%, it definitely softened our scrapes and bruises. Although somewhat murky, it had a lovely dark



New brewery expansion

ruby color and a berry-cranberry nose, almost like a berry, tannic red wine. The viscous mouthfeel was toned down by the sharp bitterness which also balanced the sweetness. The fruit flavor was definitely apparent although it was dry and bitter with some tartness. We returned to this beer several times over the course of our stay.

After a quick shower to remove the pound of sand lodged in the hair and following a trip (in retrospect, ill-advised) to Kmart to buy a boogie board, it was time for dinner so we walked - where else? - back to the brewpub. After an aperitif of Black and Blue, we marched boldly into a pint of 60 Minute IPA. We wonder what sort of palate damage from hops the bartenders have suffered

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because this is a beer with a big, citrus hop aroma and lots of hop flavor yet earlier, when we overheard a patron asking, "Is it hoppy?" the knowledgeable bartender replied, "No, not really". I suppose, in comparison with the 90 and 120 minute versions, one could say that it wasn't so hoppy. But hops aren't everything in this beer: there is a full, sweet malt character in the middle. Of course, it then



The brew room. The 2 small converted kegs in front were the original brew set-up for the brewery. The original bottler is on the left. "Sir Hops Alot" can be seen next to the large pipe on the left. This device is used to release the hops every 60 seconds in the 60, 90, and 120 Minute IPAs.

reverts back to hoppiness in the finish.

Chateau Jiahu is beer in the vein of Midas Touch and has been recreated from residue found in 9000 year old preserved pottery jars in Jiahu, China. It is brewed with rice flakes, barley, wildflower honey, muscat grapes, hawthorn fruit, and chrysanthemum flowers and then fermented with sake yeast. The draft version was somewhat turbid with a dark pinewood hue. We found it to have a faint, muted spice aroma (reminiscent of a wit) with a touch of orange. This wit character was also apparent in the flavor which started with a tart, somewhat fruity taste and finished with a big cereal note as well as a slightly oxidized aftertaste.

For dinner, I tried the Maryland crabcakes which were full of crabmeat and allowed me to take revenge on the crabs who were nipping at my toes while I was in the water. Bob had no such vendetta against tuna but he still enjoyed the grilled tuna special.

For dessert we decided to go with one liquid and one

solid. For the solid, we had to try the Rumazin' Sandwich which was an ice cream sandwich made with Raison d'E-tre ice cream and Dogfish Head Rum cookies. Yum! The liquid portion was their "Spirit Sampler" (we preferred to call it the "Liquor Platter") with vodka, gin, and 2 rums - all made at the distillery at the brewpub. Neither of us are



Sir Hops Alot

spirit connoisseurs but we gave it our best shot. The Blue Hen Vodka was a smooth, good clean vodka with, to my untrained nose, a rubbing alcohol aroma. Dogfish Jin had an herbal aroma but wasn't as woody as many gins we've



The brewery, version 2, in the brewpub. Now used only for the brewpub beers.

tried. The smooth gin flavor didn't have a lot of juniper but was gently herbal with an almost sweet aftertaste. The mellow and round flavor would have most likely been too

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diluted by ice or tonic. The light brown colored Brown Honey Rum was our favorite with its butterscotch and brown sugar aroma and sweet, smooth flavor. The clear Wit Rum didn't have as much butterscotch in the aroma - which was more alcoholic - and had a sharp alcohol flavor. Still, it was a clean and soft rum although the spice character was barely apparent.

After this, I believe we stumbled back to the hotel with a six-pack to go where I promptly collapsed after one final beer.

The next day we had an early beach morning and found the waves to be even bigger and the current even stronger than the day before. The boogie board, which



Brewer and Distillery Manager Mike Gerhart in the distillery.

seemed like such a fun idea, was a serious danger to life and limb and - combined with the force of the waves and the pull of the riptide - gave us bruises, contusions, and serious scrapes and burns. We gave up in the interest of safety and eventually made our way to Milton where the new Dogfish brewery is located. Tours are given on Mondays, Wednesdays, and Fridays promptly at 3pm (we arrive no later than 3:05 only to find that they had already started). Part of the brewery is up and running but they are still in the process of finishing the 100 bbl brewhouse. The current brewhouse is quite large but they are already running at full capacity. The size is quite a contrast to the converted keg set-up that they started with and which is on display in the brewhouse.

While at the brewery, we purchased a bottle of the limited edition Zwaanend'ale, an 8% Dutch-style rye

bock with honey that was brewed to commemorate the 375th anniversary of Lewes, the first town in Delaware and the location of the original Dogfish brewery. We have yet to try it but have high hopes for it.

After the tour and some samples, we hurried back to the brewpub in order to catch the tour of the distillery



The still.

(Wednesdays at 5pm - not so promptly). First we started in the brewery of the brewpub which, in the early days, was kept running 24 hours a day in order to meet demand. Then we moved upstairs to the distillery which, like the



Distillery.

brewpub brewery, uses lots of converted dairy vats. The distillery batches are very small (the still holds 200 gal-

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lons) and each bottle is sealed with black wax by hand but from our sampling the night before it's definitely worth the effort.

All the touring had made us hungry so we simply went back downstairs to the restaurant for drinks and dinner.

Because it was on tap and we were on a mission, we tried the clear, light straw colored Lawnmower Light which was, as expected, light yet still with some good flavor, a fruity nose and a slightly corny flavor.

Then it was on to the 90 Minute IPA which, naturally, had hops in the aroma (although, surprisingly, they didn't have a huge presence) followed by a big hop flavor. Their was not a lot of malt apparent but it was definitely there, supporting the citrusy hops, and it came through in the very sweet finish that developed as it warmed.

For the food part of dinner we enjoyed grilled rock-

fish and bbq salmon which was smoked with their brown honey rum chips and served with a beer bbq sauce. Overall, we were very pleased with the quality of the food and the menu options which ranged from soups and salads to sandwiches and pizzas to large main courses. We were happy with everything we tried over the course of 3 meals and found that much attention was paid to the quality of the food which is can sometimes be an afterthought in brewpubs.

Finally, we ended the evening with the 120 Minute IPA. Our tasting notes for this beer simply state, "beer concentrate".

We definitely enjoyed our trip to Dogfish Head and Rehoboth - an easy drive from New York - and we'd certainly recommend a visit to anyone who hasn't been there. It's probably best to avoid weekends during the high summer season as the smaller roads can get crowded with traffic but the brewpub and brewery are open year-round for

A winter's ale: Something's brewing this season—holiday beers

BY RON GIVENS

Holiday beers are a strong tradition that certainly goes back to the earliest brewers—special occasions, then as now, would have called for special quaffs.

This year, an early-season shopping trip turned up more than 30 Christmas beers from around the world—and one brew in honor of Hannukah—and there probably will be more by the time holidays actually arrive. The best store for selection and freshness was Bierkraft (191 Fifth Ave. in Park Slope, 718-230-7600), but any place that stocks better beers should have at least a few.

Keep in mind that nearly all of

these pack a wallop, with alcohol levels that approach, and surpass, the level of 10% by volume—about twice as much as your average Bud. That's just one of the ways, along with bigger flavors and exotic ingredients, that brewers ramp up their standard fare to celebrate the season

Here's a look at the bottles to grab, and a few to avoid.



Spice is the variety of life in holiday beers—and Belgians specialize in malty-fruity-spicy bottlings. On the

lighter side, you'll find De Dolle's Stille Nacht, with apple accents, the slightly zesty La Moneuse Special Winter Ale, from Brasserie de Blaugies, with a dab of chocolate and Huyghe's Delerium Noel, with a bit of honey.

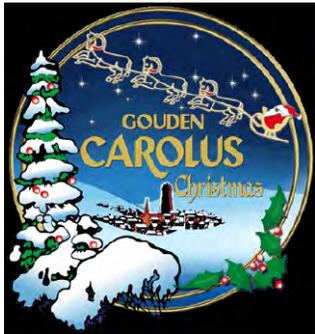


Going a little darker and fuller, St. Feuillien's Cuvee de Noel stands

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out, with its brandied-cherry accents. So does Van Den Bosssche's Kerst Pater, with its hints of dates, plums and mint. And N'ice Chouffe, from Brasserie d'Achouffe, dazzles with thyme, orange and cherry notes.



But there are lots of other very good choices. Corsendonk's Christmas Ale, Affligem's Noel Christmas Ale, Het Anker's Gouden Carolus Noel and (a faux Belgian out of Italy) Baladin's Noel all have a mellow fruitiness and a mild spiciness that's best savored at chilly, rather than cold, temperatures.



That's also true for those Belgians that add bigger and richer malt to the mix: the hazelnutty Sint Pieters' Zinnebir Xmas, the caramelly 't Smisje Kerst, from Brouwerij de Regenboog, and the syrupy-but-complex Scaldis Noel, from Brasserie Dubuisson.



The U.S. has a spicy tradition of its own. Anchor's Merry Christmas and Happy New Year 2006 perfumes its dark porter-like beer with nutmeg, Sly Fox's Christmas 2006 unfolds like a parade of cinnamon, nutmeg, allspice and clove and Samuel Adams' Old Fezziwig seems austere by comparison, with a quiet balance of malt and cinnamon.



Some American brewers stay away from the spice rack, and simply make a bigger beer. Sierra Nevada's Celebration Ale is a little deeper and a little more rounded than its other hoppy brews. Goose Island's Christmas Ale, Samuel Adams' Holiday Porter and Shmaltz Brewing's Monumental Jewelation—a Hannukah quaff—all go darker and more robust.



Three English brews also go for maltier pleasures: Santa's Butt Winter Porter, from Ridgeway Brewery (punning on "butt," which is a large type of cask), Wychwood Brewery's Bah Humbug Christmas Ale and Ridgeway's Lump of Coal Dark Holiday Stout. Santa comes with flavors of gingerbread, Bah Humbug is a little plummy and Lump of Coal is somewhat ashy—no pun intended

For those who light, instead of dark, next to the tree or menorah, there are light and soft and sweet and not at all challenging options: Budweiser's Brew Master's Private Reserve 2006 from the U.S., Neuschwansteiner Weihnachts-Bier from Privatbrauerei Hoss in Germany and Bad Elf Winter's Ale, from Ridgeway in England.



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Finally, there are two beers that should be avoided by anyone who doesn't like the aftertaste of artificial sweetener. Whether such ingredient is used in the Michelob Celebrate

lagers—which come in Chocolate and in Vanilla Oak flavors—they taste like they do. This is the time of year to indulge, and with so many festive brews on hand, who needs to

settle for anything but the best?

An edited version of this article originally appeared in the New York Daily News: <http://tinyurl.com/y7crmj>.

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CALENDAR

HOMEBREW COMPETITIONS

February 10, 2007, Homebrew Alley, Chelsea Brewing Co., Pier 59, New York City. Organisers: The New York City Homebrewers Guild. <http://hbd.org/nychg/>

BEER EVENTS

Wed Dec. 13, Malted Barley Appreciation Society Meeting, Mugs Ale House. Our guests will be Dan Shelton and the crew from Shelton Bros., who will be presenting their annual winter beer line-up. Always a great event!

Wed. Dec. 13, 7:30pm, Malted Barley Appreciation Society Meeting and Holiday Bash, Mugs Ale House. Our guest will be Bad Santa himself, Dan Shelton and the crew from Shelton Bros., who will be presenting their annual winter beer line-up—always a great event!

Wed. Dec. 13, 6pm, Holiday Smackdown: Christmas vs. Hanukkah vs. Pagans vs. Agnostics, Collins Bar. If you can't wait until 7:30 for a beer, stop off for Happy Hour at the Collins Bar, featuring Sierra Celebration, Goose Island Christmas Ale, Southampton's French Country Christmas, Hebrew Jewbilation 05 & 06, Bacchus Allagash Triple (aged in red wine casks), Allagash 11th Anniversary, and a gravity keg of Chelsea Hoppy Holidays.

Thu. Dec. 14. Winter Fest, Barcade. There will be lots of winter beers on draft, both new and aged.

Thu. Dec. 14, Winter Fest, Barcade. There will be lots of winter beers on draft, both new and aged, including: Allagash Grand Cru, Anchor Our Special Ale 2003, Brooklyn Cuvee D'Auchoufe, Climax Barley Wine, Dogfish Head Au Courant 2004, Dogfish Head Olde School Barley Wine, Heavyweight Baltus, He'Brew Jewbelation, Sierra Nevada Celebration, Sixpoint Express 2005, Sixpoint Merlot-aged Grand Cru (cask), Southampton French Country Christmas Ale, Weyerbacher Raspberry Imperial Stout.

Thu. Dec. 14, Capt. Lawrence Downtown, Hop Devil Grill. Liquid Gold, Extra Liquid Gold, Freshcester Pale, Captain's Reserve Imperial IPA, Smoked Porter.

Fri. Dec. 15, Capt. Lawrence Uptown, David Copperfield's. Let's Redux the same event at a different venue.

Fri, Dec. 15, 6-9pm, Sixpoint celebrates the grand

opening of Retreat. Check out this 5000 square foot space and enjoy Sweet Action, Bengali Tiger, Diesel, Righteous Rye, and Brownstone for the nice price of \$4 per pint. 147 Front Street @ Jay Street on the main drag in DUMBO. F Train to Jay Street. <http://www.retreatnyc.com/>

Sat. Dec. 16 and Sat. Dec. 23, 3-8pm, Holiday Craft Fair, d.b.a. Support local artists in our newly winterized back garden while you enjoy some very good holiday stuff - winter beers are in!

Sun. Dec. 17, 3-5pm, Young's Victorian Christmas Dinner, \$35 inclusive, Graze Catering. Enjoy a 5-course Olde London dinner paired with different ales from Young's Brewery. This month's event will not be held at Downtown Bar & Grill. Please contact us for details and reservations by Midnight on Dec. 14. events@grazecatering.com

Wed. Dec. 20, 6pm, Bad Santa Party, Collins Bar. Beer list TBD.

Thu. Dec. 21, 6-8pm, Holiday Beer, Wine & Cheese Party, Burp Castle. Pair our holiday beers with complimentary artisanal cheeses from around the world.

Sat. Jan. 13 and Sun. Jan 14, Days of the Devil Strong Ale Festival, Hop Devil Grill. At least 15 drafts of 8% abv or more throughout the weekend.

Thu. Jan. 18, Midwest Night, Barcade. There will be lots of beers on draft you would normally have to cruise Route 80 to find.

Sat. Jan. 27, 3-7pm, Long Island Cask Ale Fest, Blue Point Brewery, Patchogue. Real ale fans can expect to see casks from all of Long Island's breweries. The hosts will be tapping Old Howling Bastard barleywine and the new Hopnoxious Maximus DIPA. <http://www.bluepointbrewing.com>

Sun. Jan. 28, 1-5pm, Connecticut Real Ale Festival, Bru Rm at BAR, New Haven, \$30. A charity fund-raiser featuring 40 cask ales. <http://www.barnightclub.com/bruroom.html>

Fri. Feb. 9, 6-9:30pm, Extreme Beer Fest - Night of the Barrels, The Cyclorama at the Boston Center for the Arts, \$45. An exclusive line-up of 100% wood-aged beers. <http://beeradvocate.com/fests/>

Sat. Feb 10, 1-4:30pm or 6-9:30pm, Extreme Beer



Fest, The Cyclorama at the Boston Center for the Arts, \$32.50. Try beers that push the envelope. Brewer selection is by invite only. <http://beeradvocate.com/fests/>

Fri. Feb. 23 – Sun Feb. 25, Cask Head Festival, Brazen Head. About 25 casks will pour throughout the weekend.



LOCAL BEER EVENT VENUES

Andy's Corner Bar, 257 Queen Anne Road, Bogota, NJ 07603, (201) 342-9887, <http://www.andyscornerbar.com/>.

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

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

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

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

Downtown Bar & Grill, 160 Court Street, Brooklyn 11201. (718) 625-2835.

Essex Ale House, 179 Essex Street, Manhattan 10002. (212) 505-6027.

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

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

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

Liberty Heights Tap Room, 36 Van Dyke Street, Brooklyn 11231. (718) 246-1793.

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

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

Villedge Publick House, 17 Stanton Street, Manhattan 10002, (212) 677-5555, <http://www.villedgepub.com/>.

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

WED. JAN. 10, 7:30PM

Malted Barley Appreciation Society Meeting, at the Brooklyn Brewery.

Our guest will be Garrett Oliver, who will also be our host. Garrett will show us their new bottling equipment, which is the largest still-fill bottling line in the country. We will also taste the three test batches of Local 1 (née Fortitude) and some of the commercial batches in progress - perhaps the next Brewmaster's Reserve, which will be Brooklyn Smoked Weissbock. Garrett may also have a surprise or two from his personal stash – check this space next month for clues!