

Malted Barley Appreciation Society

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FROM THE EDITOR'S DESK

Cheers! Here's your newsletter...

— Alan Rice —

Next Meeting:

Wednesday Jan. 10 2007: Our guest speaker is Garrett Oliver. The meeting will be at the Brooklyn Brewery. See Calendar for details.



December meeting

Dan Shelton

BY ALAN RICE

PHOTOS BY
PAMELA RICE

Our December guest was Dan Shelton. The Shelton Bros. kindly treated us once again to their Holiday seasonal offerings. Dan talked to us about the beers and his annual fights with various state govern-

ments, while Joel Shelton served us bottle after bottle. Tessa Shelton got to enjoy the party sitting down this year. Will Shelton was not in the house, but we were able to obtain this rare photo of him in his natural state. He's in the foreground with Joel and some friends:

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MBAS 2007 COMMITTEE

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Treasurer:	Eric Freberg
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Layout and Typography	Pamela Rice

<http://hbd.org/mbas>



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Dan's an entertaining speaker but Joel is just as witty. However, he is the quiet one when Dan's around. Read about what he does after his day job, and check out some of his lyrics at: <http://www.jesushchristrocks.com/>

You gotta love Connecticut. It is good for something. Last year they took on the Bad Elf and lost. This year grinchers in New York and Maine tried to stop the good little good-beer drinkers of Brooklyn and Portland from



receiving their six-packets from Santa. Is it because he's checking his list with a beer in his hand? I don't think

he's a religious figure, is he? Perhaps some 4-year old might be rummaging through the fridge and want a sip. Yum. She'd rather have the toy that Dan brought - a Santa Pez-type dispenser with candies coming out of his butt. Yummy. Or maybe a teenager would be cool if seen drinking a Santa Claus beer - so he might chug a few 6% porters.

Well, NY backed down after the Times got a hold of this, even though the illustration was "undignified". Of course, Dan kept the lawyers going to get the law changed, too. ME didn't seem to mind Rogue's Santa Private Reserve and others, but his label was "improper". They finally relented just before Christmas under

pressure from the Maine Civil Liberties Union (some nonsense about the First Amendment and Freedom of Expression). Maine also tried to ban Cantillon's Rose de Gambrinus label, featuring a watercolor painting of the king of Flanders sitting with a bare-breasted woman on his lap, and La Chouettes' Les Sans Culottes label, featuring Delacroix's classic 1830 painting Liberty Leading the People, which hangs in the Louvre and was on a French postage stamp. A lawsuit also continues in Maine.

The naughty bureaucrats did manage to keep Santa

away this year. There was still time to get some into NYC, but the Shelton's had already sold out. We didn't even sample any. Perhaps the hundreds of media outlets in the US and Britain who picked up the Shelton's press release had something to do with this. Dan insists that it wasn't all just a publicity stunt. Yeah, tell it to the judge.



PHOTO BY PAMELA RICE



We did try a plethora of other beers. We started with the 7.5% Very Bad Elf from Ridgeway Brewery. When Brakspear Brew-

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ery closed in 2002 after 223 years of operation, brewer Peter Scholey opened Ridgeway. He took the Brakspear yeast with him. This beer is reminiscent of Brakspear's Vintage Henley, brewed with a variety of Fuggles from the mid-1800s.

Dan let us drink while he pontificated about the separation of church and state. Next up was Rudolph's Revenge from Cropton Brewery. This 4.6% dark bitter is brewed with Marris Otter malt, and Cascade and

Styrian Golding hops. The wort is once again consumed by the same yeast strain from a few years ago.

Dan told us that "bad health" in Cockney sounds like "bad elf". The Bad Elf is a 6% IPA. The secret ingredient is a small amount of English Cascades. The bottle at our table was tasty, but the one behind me tasted like



PHOTO BY PAMELA RICE

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sour apples.

Seriously Bad Elf is a 9% English interpretation of a Belgian tripel. Unfortunately, it was a seriously bad beer, tasting like cheesy vinegar. Ridgeway beers are not filtered or pasteurized which makes for better flavors, but increases the risk of spoilage. They must be amazing on cask near the brewery.



The label art for the “Elf” series was painted by fantasy artist Gary Lippincott of Massachusetts <http://www.garylippincott.com/>.

Dan tried justifying the Santa label because Nick was the patron Saint of “kinder”, prostitutes, brewers and coopers (butt constructors). Whatever. We were drinking the Lump of Coal Stout, which I thought was much better than last year. The color was as advertised. With a hint of chocolate at 8%, I’d like this in my stocking.



Zinnebir is from Sint Pieters, one of the smallest commercial breweries in Belgium. It is a 5.5% pale ale, that pours a cloudy orange-yellow with a big head. Subtle hopping, but the spiciness from the yeast is almost like a saison.

The La Moneuse Special Winter is a farmhouse beer from Wallonia by Blaugies brewery. At 8%, it is richer than the regular La Moneuse, with more of everything.



At this point, the party started breaking up and the really special, funky stuff came out. Panil Barriquee, then De Ranke Pere Noel 2005 and 2006, and finally Drie Fonteinen Oude Kriek. Awesome finish. Thanks, guys.



PHOTO BY PAMELA RICE

MBAS presidents serve only one year before their hard work causes burn-out to set in. Symptoms include headache, nausea, fatigue, dizziness, and thirst. So a new “volunteer” was necessary. Mary Izetelny was nominated, seconded, and elected unanimously as your 2007 President, in absentia. That will teach her to miss the Holiday Party. Unfortunately, Mary will also be away during the January meeting, so Alex Hall will not be able to hand over the rubber mallet until February 14. We hope that date isn’t a conflict for anyone!



A Good Time Had By All

photos by Pamela Rice



The December '06 MBAS meeting at Mugs



PHOTOS BY PAMELA RICE



The December '06 MBAS meeting at Mugs

photos by Pamela Rice

CALENDAR

BEER EVENTS

Sat. Jan. 13 - 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.

Thu. Jan. 25, 6pm, Sly Fox at Barcade. Brewer Brian O'Reilly and the gang will be tapping Odyssey Imperial IPA, Ichor Quad (aged 1 year), Gang Aft Adley Scottish Wee Heavy, Saison Vos, O'Reilly's Irish Stout, and Royal Weisse.

Thu. Jan. 25, Dogfish Head Beer and Cheese Pairing, Tini Cafe, Red Hook, Brooklyn, \$25. With Elizabeth Lyons from DFH. <http://www.bartinicafe.com>

Sat. Jan. 27, Beer Advocate Invades Brooklyn. Pub crawl with Todd and Jason Alstrom, the founders of BA. Details at <http://beeradvocate.com/events/info/11277>

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.

Mon. Jan. 29, 7pm(?), Strong Ale Tasting, DBA, \$25. Hosted by Ray Deter. Sit down and relax as we serve and discuss each round. Stay tuned for the list. <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/>

Wed. Feb. 14, 7:30pm, Malted Barley Appreciation Society, Mugs Ale House. If you love beer, come to our February meeting. And in the spirit of the day, bring something to share. Homebrew or an unusual bottle is always welcome. We don't have a guest lined up yet, so check our website nearer the date: hbd.org/mbas/calendar.html

Fri. Feb. 16, 11am - Sun. Feb. 18, 2am, Max's Belgian Fest, Max's on Broadway, Baltimore, MD. At least 50 Belgian beers on tap and over 120 Belgian bottled beers, some never before seen in the U.S. No entrance fee, sample sizes available. Belgian inspired food. <http://www.maxs.com/>

HOMEBREW COMPETITION

February 17, 2007, Homebrew Alley, Chelsea Brewing Co., Pier 59, New York City. Organisers: The New York City Homebrewers Guild. Best of Show will win a two-line jockey box. One entry will be chosen for the Brewer's Choice Award - the lucky winner will see his or her creation brewed at Chelsea Brewing Company! Entry deadline is January 27. For details and entry forms, or if you would like to be a judge or a steward, go to: <http://hbd.org/nychg/>. Come to our monthly meeting on Tuesday, January 16, 7:30pm at Burp Castle when among other things we'll be discussing the big event.

WED. JAN. 10, 7:30PM

Malted Barley Appreciation Society Meeting, at the Brooklyn Brewery.

The next meeting of the Malted Barley Appreciation Society is this month only at The Brooklyn Brewery, on January 10th, 7:30 p.m. 118 North 11th Street, Brooklyn, NY. Telephone: (718) 486-7422. 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 (néé 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. Our February meeting will be back at Mugs Ale House, as usual.

Fri. Feb. 16 – Sun. Feb. 18, Magic Hat Mardi Gras

Weekend, Downtown Burlington, VT. For details, and a chance to win a VIP weekend for 4 or lots of swag: <http://www.magicchat.net/mardigras2007/>

Sat. Mar. 3, 12-4pm or 6-10pm, Philly Craft Beer Festival, Philadelphia Cruise Terminal, \$35. American craft beer from at least 45 breweries and over 120 beers. The Cruise Terminal, with its 50' ceilings and seafaring murals, is a unique venue that we hope will be our home for years to come. The Navy Yard itself is a destination worth visiting. You will be amazed by the Destroyers and other U.S. Navy vessels. Located just off exits from I-95 or I-76. Public transportation available. <http://www.phillycraft-beerfest.com/>

Sat. Mar. 10 – Sun. Mar. 11, Split Thy Skull Brooklyn Strong Ale Fest, Mugs Ale House. Save the dates and save up a few brain cells, details to follow.

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/> .

dba, 141 First Avenue, (212) 475-5097, Manhattan, 10003. <http://drinkgoodstuff.com/>.



Check out the Essex Ale House if you haven't been there yet. It's at the corner of Houston Street.

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/> .

Stanton Publick, 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/>.



PHOTOS BY ALAN RICE



The new bar which is near the edge of the Village on Stanton Street has changed its name, for the better.