



The Cellar

The Official Newsletter of the
Colonial Ale Smiths &
Keggers

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TABLE OF CONTENTS:

1. Club News -	P-1
2. Beer Watch -	P-1
3. Beer Quote -	P-2
4. Beer of the Month -	P-2
5. The Cellarmaster -	P-2
6. Calendar of Events -	P-3
7. Cooking with Beer -	P-3

CLUB NEWS: *Club is growing*

With two meetings under the belt and a few brews, CASK appears to be growing. At the last meeting we welcomed five new members (Bill Dufort, Rick Morris, Greg Schenk, Gene Hackney and Ed Kulas) who joined us to taste a couple of commercial and a homebrewed Saison. We had a lively discussion about brewing, kegging, and the early efforts at brewing beer in the Jamestown Colony. (We have the "Colonial" Ales Smiths). While Harrison provided the Saison, Don Welch brought us a bottle of Legend Tripel, and Ramon Rodriguez provided a taste of his homemade spiced cider.

There was also discussion about what beer styles the club can showcase at each meeting. Hugh has provided us with a great sampling of a variety of commercial beers that we will match them up to the monthly featured tasting. **BUT PLEASE CONTINUE TO BRING ANY OF BEERS YOU WANT TO SHARE.** Homebrewing is about sharing, and all of us enjoy sampling the efforts of the membership.

The club pint glasses order has suffered another delay. It appears that the design the club sent was too detailed and indistinct. If anybody has any artistic talent or ambition, please contact Harrison Gibbs about designing a logo that will be easier to reproduce. You don't know what you will get if you leave the task to him.

BEER WATCH: *Local Octoberfest Celebrations*

The season of falling leaves and great beer festivals has returned. While few of us can attend the Great American Beer Festival in Denver, there are many other festivals that provide an opportunity to slake your thirst. In honor of this great tradition here are a few beer festivals in our region.

In the Village at Shirlington, in Arlington VA, **Capital City Brewing Company** is sponsoring their annual Mid Atlantic Octoberfest Celebration. On Saturday, October 6th from noon to 7pm, Capitol City Brewing Company Mid-Atlantic will feature a biergarten in a family friendly environment including a traditional German "oompah" band and a dance area. So get out and practice your chicken dance and work up that thirst. The event will showcase over 40 beers from more than 20 breweries, most serving the Mid-Atlantic region. Admission to the festival is free. Purchase of a commemorative festival tasting mug is required for sampling.

Farther to the south, the **9th Annual Charleston International Beer Festival** will be held Friday Night October 19, 2001. South Carolina's oldest and largest celebration of the brewers art will be held on Friday Night, October 19th at Omar's Shrine Temple in Mt. Pleasant, SC. In addition to over 100 American and International ales, stouts, lagers, pilsners, specialty brews and alternative beverages; the festival will also feature great food provided by fine local restaurants plus live music

This section is dedicated to the discovery of new beers and a return to old favorites. We hope to gather contributions from club members describing their beer and beer drinking experiences. Hopefully this will not include too many old Frat Party tales. I know there are many times when I travel that I have discovered a great little brew pub, or a bar with an endless variety of styles and brands. The same can be said regarding visits to beer festivals or that special homebrewing experience.

The selling of bad beer is a crime against Christian love.

- Thirteenth-Century Law from the City of Augsburg-

Quote of the Month!

BEER OF THE MONTH:

Brown Ale

Brown Ales are conveniently divided into two families, English and American. The English brew a variety of Brown Ales but generally they are sweeter and fuller bodied than the typical other styles. Some are light brown such as Newcastle Brown Ale, while others are more robust and darker like Old Peculier. Malty sweet tones dominate the style with little hop bitterness. The ale yeasts may provide some fruity esters and a light butterscotch flavor of diacetyl may be appropriate. The Yorkshire brewery of Samuel Smiths produces their Nut Brown Ale with clear hints at diacetyl. English Brown ales fall within 1.040 and 1.050 in specific gravity and have a color rating of 15-22 SRM.

Across the pond, Americans have tinkered with another English tradition. While the American versions look like their English counterpart, American brewers have hopped up the Brown Ale. Increased hop aroma and bitterness such as found in Pete's Wicked Ale set this side of the family apart.



THE CELLARMASTER: *Teach a Friend to Homebrew Day*

This Nov. 3 is "Teach a Friend to Homebrew Day" and CASK will be joining homebrew Clubs and individual homebrewers from around the world celebrating the joy of homebrewing. Sponsored by the American Homebrewers Association and the Home Wine and Beer Trade Association, the event's success depends on the participation of all those who brew. Here is where I introduce a theme I will often repeat from this column, at least until someone else volunteers to write it, and the theme is "All homebrewers are in this hobby together."

This theme of togetherness is true for the individual, the club and the local store. Without more brewers the hobby not only suffers but the hobby's decline puts greater burdens on all of us. With fewer new homebrewers there are fewer starter kits sold and fewer supplies. The decline in sales translates into a decline in homebrew supply stores. Nobody wants to rely on mail order when you need that liquid yeast or bag of priming sugar on the weekend. Despite sounding like a commercial for Home Beer Shop Trade Association, the truth remains that we are all better for having a local shop and a growing community of homebrewers.

Teaching others to homebrew directly addresses CASK's mission to promote the hobby of homebrewing. To further our goals, strengthen the community of homebrewers, and further develop our skills as brewers, I ask for all of you to participate. If each of us finds an interested friend who has not brewed before or feels they have forgotten how, then invite them to help us brew November 3rd. Introduce your guest to Hugh and show them around the shop. Introduce them to the club members who are brewing let them see how it is done.

Simplicity and fun are the goals for this event. For the novice brewers we will have extract recipes and for those who are curious some of us may do an all-grain batch. Hopefully CASK's involvement will demonstrate our shared love for the hobby.

Already a few people have volunteered to brew at the event. All brewers and quest are welcome. If you have never brewed, this would be a great opportunity to give it a shot. At the October Club meeting, anybody who plans on brewing for the event please volunteer to show a novice how its done. Also if you have any propane cookers please bring them. The event is scheduled to start around 10 am at the Williamsburg Brewery parking lot. The club may provide food for grilling but we can always use sides. All interested in helping set up and brewing let us know at the next meeting or contact Harrison Gibbs at club@williamsburgbrewing.com.

Harrison Gibbs

BEERS OF THE MONTH

Please contact Harrison Gibbs if you would like to provide a homebrew style or make a suggestion for the beer style for any month. (List is subject to change.)

September	-	Belgian Saison
October	-	Brown Ale
November	-	Stouts
December	-	None
January	-	Scottish and Strong Ales
February	-	Mead and Ciders
March	-	India Pale Ales
April	-	Pilsners
May	-	Bocks and Dark Lagers

CALENDAR OF CLUB EVENTS

Oct. 18, CASK Club Meeting, 7:30 pm. At the Williamsburg Brewery Store, Williamsburg, VA.

Nov. 3, Teach a Friend to Homebrew Day. Once again the AHA is sponsoring Teach A Friend To Homebrew Day to encourage homebrewers everywhere to introduce our great hobby to friends and family who are not yet acquainted with homebrewing. Plan to join us for a big brewing session and cook out.

Nov. 15, CASK MEETING at 7:30

December, CASK Pub Event, December Meeting
Cancelled

OF SPECIAL EVENTS & COMPETITIONS

Oct. 6, Capital City Brewing Co. Octoberfest. At 2700 S. Quincy St. Arlington, VA. Phone 703-578-3888.

Oct. 6, World Beer Festival. 12-4pm & 6-10pm Historic Durham Athletic Park, Durham, North Carolina (the 'DAP') in downtown Durham. The fifth annual World Beer Festival features over 300 beers.

Oct. 13, 3rd Annual Palmetto State Brewers Open, Columbia, SC (AHA SCP). This event is sponsored by Palmetto State Brewers, Inc., Columbia's (SC) homebrew club. All styles including meads and ciders will be judged. A "Just Good Beer" category for non-style beers will also be judged and awarded prizes, etc. Details will be on web site. All entries must be received by October 8, 2001. Entry fee is \$6.00 per beer. Contact Gerald D. Jowers, 803-765-9620, GDJowers@aol.com.

Oct. 13, Esteemed California Common Beer CLUB ONLY Competition, Woodland Hills, CA. Hosted by Tom Hamilton and the Maltose Falcons Category 6C. California Common Beer. Entries due by September 28, 2001.

Oct. 19, The 9th Annual Charleston International Beer Festival. South Carolina's oldest and largest celebration of the brewersart will be held on Friday Night, October 19th at Omar's Shrine Temple in Mt. Pleasant, SC. The events feature between 125-150 American and International ales, stouts, lagers, pilsners and specialty brews. Beers are poured from both bottles and kegs. Guests enjoy live bands, information on home brewing, international cuisine-from local restaurants, snacks, water, cigars and door prizes.

COOKING WITH BEER: *Beer - Battered Fish*

This classic British Pub-Grub takes on a southern twist with the addition of cornmeal and dash of spicy red pepper. Serve it with thick cut fries, tarter sauce and malt vinegar.

2 Cup of Flour
 ½ Cup of Cornmeal
 1 Tbsp of Salt
 ¼ tsp of Red Pepper
 2/3 Cup of Beer (light or dark)
 2 Egg Yolks
 1 Tbsp of Melted Butter
 Vegetable Oil, enough for Deep Frying
 8 Medium-sized and firm White Fish Fillets
 (Cod, Snapper, Mackerel. . .)
 Salt and Pepper to Taste

Combine 1 cup of flour, cornmeal, salt and red pepper. Add the beer, egg yolks and melted butter. Then mix well. Season fish with salt and pepper and dredge in additional flour. Heat the oil until a drop of batter dropped in spatters and sizzles. Dip each fillet in batter and drop into oil. Cook until brown and crisp, about 5 minutes. Drain on paper towels and serve warm with your favorite homebrew.

Recipe from the The Homebrewer's Recipe Guide by Patrick Higgen, Maura Kate Kilgore, and Paul Hertlein, published by Simon and Schuster, 1996.

CASK
 Sponsored by
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 and Brewery Store
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