



# The Cellar

The Official Newsletter of the  
Colonial Ale Smiths &  
Keggers

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## CLUB NEWS: History in the Making

By Harrison Gibbs

History is in the making everywhere as homebrewers explore their brewing roots and uncover the secrets of historic recipes and traditional brewing methods. This is never more evident than with the CASK membership. History is also brewing around the country and CASK has been named host club for the American Homebrewers Association's (AHA) Club-Only Competition for Historic Beers in Fall of 2003.

At the October meeting, we welcomed four new members; Mark, Mike, Bradley, and Frank. That brings the membership up to 20. I would also like to thank Ramon Rodriguez for bringing his "Bo Hunny Brown Ale" and Rick Morris for his American Pale Ale and tasty snacks.

Items discussed at the meeting included sending our the newsletter by email except for the few without it, and plans for Teach a Friend to Brew Day next month. The email idea was popular and will save the club over \$10 a month in printing and posting. The newsletter may get its own space on a website.

Another suggestion was the organization of club raffles during each meeting. The prizes would come from donations by club members and could include anything beer related that you might want to pass on to your friends. Proceeds go into the general fund, but could be earmarked for providing the tasting beers for each month. If you have anything you would like to donate, please bring it to the next meeting.

One of our new members, Frank Clark has a great deal of brewing experience and runs the historic and colonial brewing demonstrations for Colonial Williamsburg in front of the Governor's Palace. Adding to the historic aspect of the meeting, Ramon brought to

the gathering a book with unusual but intriguing early American beer and ale recipes. He picked up the book last week while on his honeymoon, what a dedicated brewer.

Gary Glass, of the American Homebrewers Association, sent word last week that CASK has secured the title of host in the club-only competition for Historic Beer Styles. This is a rare honor for a new club. The even is scheduled for September-October of 2003. That gives us a little time to iron out any kinks.

The High Plains Draughters, in Enid Oklahoma, hosted the last Historic Beers Competition back in December 2000. The winning beers covered a wide variety ranging from Antoinette Hodges' first place "Sikaru" (Sumarian date ale brewed per the Hymn to Ninkasi), Steve Piatz's second place "Old Porter Again" (1700 blended porter made with smoked malt and *brettanomyces*), and third place winner Nathan Moore's "Plague Rat Gruit Ale" (13th century Eysturoy-style ale from the Faeroe Islands, made with birchwood, ground ivy and a fruit of lemon balm, juniper, anise and cloves).

Another bonus, is this category is the smallest of the club-only competitions, making it manageable for a small club like ours. There is a world of beer out there and we will get to sample some and judge it.

## MORE CLUB NEWS: NOV 3<sup>rd</sup> is Teach A Friend To Brew 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 in showing friends and the public the joy of homebrewing. Already four 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. In addition, anyone who has an extra propane burner please bring it. The event is scheduled to start around 10 am at the Williamsburg Brewery parking lot and will wrap up by 4 p.m.

While the club will provide wurst and buns for grilling but we can always use side dishes. If you have a favorite please bring it. All interested in helping set up and brewing let us know by contacting Harrison Gibbs at [club@williamsburgbrewing.com](mailto:club@williamsburgbrewing.com).

If Barley be wanting to make into malt,  
We must be content and think it no fault,  
For we can make liquor to sweeten our lips,  
Of pumpkins, and parsnips, and walnut-tree chips.

-New England Poem from the 1630s -

## Quote of the Month!

## BEER WATCH: *Rick & Sandi Go to Washington*

By Rick Morris



Well, fellow Homebrewers and lovers of handcrafted beers, if you missed the Capital City Mid-Atlantic Oktoberfest you missed a great time! My wife (Sandi) and I had the opportunity to attend and sample some very fine beers from the

region. There were over 30 Breweries with more than 70 different beers. We arrived to the festivities at around 1:30 on Saturday afternoon, with the big question "where do we begin?"

There were of course Oktoberfests, there were also IPAs, lagers, Ales, Stouts and Pilseners. There was even one called "Crazy Jackass Ale" from Sweetwater Brewery! Of course I had to try it and I was surprised, it was quite good. I was able to sample only a few.... OK 12 or 16 and in my humble opinion the winner was a German beer "Weizen", an offering from the Weeping Radish Brewery in Manteo, NC. We talked to Andy Duck the Brewery Manager from the Weeping Radish and he gave us some of the particulars on the Weizen, I sure wish I could remember them!

Sandi and I had lunch at Capital City Brewing Co., the main sponsor of the event. The food was great as well as their beer. Of all the beer I sampled the one I liked least was "Nut Brown" from District Chophouse & Brewery. The beer that was voted best Lager was "Helles Lager" from Fordham Brewing. The Oktoberfest voted #1 was "Fest" from Victory Brewing (we liked it too). The Oktoberfest wasn't all beer, there was entertainment in the form of an Oompah band and dancers, and there were lots of food vendors as well. In our opinion the Capital City Mid-Atlantic Oktoberfest was a great success and it will be on our calendar for next year!

Rick & Sandi Morris



## THE CELLARMASTER: *Good Grief, The Great Pumpkin Ale*

The distance from Europe and life on the frontier often forced colonial brewers to resort to alternative ingredients. In addition to addressing the scarcity of brewing ingredients, the more rebellious elements encouraged the use of indigenous ingredients in an effort to demonstrate American independence. Just as many recipes called for maize or corn and molasses, so too was pumpkin used. Rich in fructose, pumpkin became a common fermentable. Founded by Benjamin Franklin, the American Philosophical Society of Philadelphia published a recipe in 1771 for pumpkin ale. It read:

Let the Pompion be beaten in a Trough an pressed as Apples. The expressed juice is to be boiled in a copper a considerable time and carefully skimmed that there may be no remains of the fibrous part of the pulp. After that intention is answered let the liquor be hopped culled fermented and c. as Malt Beer.

Some scholars have noted that the pumpkin ale of the time had a "noticable tang" unless it was celled for some time.

The following recipe is a more modern recreation of the pumpkin beers of the colonial era. To prepare a pumpkin requires removal of the seeds, baking, removing the skin and boiling. It may also help to skim off the pumpkin that rises to the surface during the boil. You can replace the pumpkin by adding 2 cans of pumpkin pie filling.

- 8 lb of Pumpkin (or Butternut Squash)
- 3 lb of Light Dry malt extract
- 3 lb of Amber Liquid malt extract
- ¾ lb of Crystal 60L
- ½ lb Munich Malt
- 4 oz Chocolate Malt
- 2 oz U.K. Kent Golding Pellets (4.4% AA): 60 minutes
- 1 oz Pumpkin Ale Spice: 20 Minutes
- 3 Cinnamon Sticks: 20 Minutes
- 3 Whole Nutmeg: 20 Minutes
- 6 Allspice Seeds: 20 Minutes
- 1 oz Fuggle Pellets (4.9% AA): 5 Minutes
- British Ale Yeast

Clean pumpkin or squash and remove the seeds and peel. Cut into square pieces and place slices on baking

pan. After sprinkling with 1 oz pumpkin pie spice mix, cover with tin foil and bake at 375 F for 30 minutes.

Let cool and puree the mixture. While waiting for the pumpkin to cool, steep the Munich Malt and other grains at 154 F for 30 minutes. Strain out the grains and add the puree to the liquid. Bring the water up to your usual level for boiling and add heat until the water-pumpkin mixture is boiling. Add the bittering hops and let boil for 40 minutes. Then add the rest of the spices. After 15 minutes add the aroma hops and cool after the last 5 minutes of boiling. Strain the pumpkin and hops out, then cool and ferment.

Harrison Gibbs

## BEER OF THE MONTH: *Journey into the Heart of Darkness with Stout*

Dark, creamy, bitter, and tasty. This month's featured beer style is Stout. While most of us think of the classic Guinness when someone says stout, there are many other lesser known expressions of this black elixir. If one looks closely, the world of stout becomes as varied as any in the beer universe. Add oats and the brewers creates the toasty full bodied Oatmeal Stouts on Youngs and Anderson Valley. The milk sugar lactose provides the sweet fullness of Mackesson Milk Stout that makes it a lovely rich drink. The British Russian Imperial Stout was an export to the Baltic region. Breweries dedicated this strong highly hopped stout, to the wealthy Tsars. Try North Coast Old Rasputin for an example of this style.

Just from the few interpretations described above there is much to be discovered within the heart of darkness. For anyone who has any homebrewed versions or a commercial one please bring some to share at the November meeting.

### 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.

- November - Stouts
- December - None
- January - Scottish & Strong Ales
- February - Mead and Ciders
- March - India Pale Ales
- April - Pilsners
- May - Bocks & Dark Lagers
- June - Cream Ales
- July - Wheat Beers

## CALENDAR OF CLUB EVENTS

**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. 13-14, 10 Stouts of November Tasting, Washington DC.** Hosted by the Brickskeller.

**Nov. 15, CASK MEETING at 7:30**

**Nov. 18, GREAT BREWS of AMERICA CLASSIC BEER FESTIVAL, Lake Harmony, PA.** In its 10<sup>th</sup> year, this festival also features the 6<sup>th</sup> annual AHA Sanctioned Homebrew Competition. While the deadline is over for entries, there will be great beers on hand to sample. [www.splitrockresort.com](http://www.splitrockresort.com).

**Dec. 9-16, AHA Club-Only Mild Competition, Kensington, MD.** Hosted by Brewers United for Real Potables (BURP) our good neighbors to the north. Deadline for entries is 11/29-12/7. Entry fee is \$5. Contact Alison Skeel, [skeel@burp.org](mailto:skeel@burp.org), or [www.beertwon.org/AHA/Clubs/clubcomp.htm](http://www.beertwon.org/AHA/Clubs/clubcomp.htm).

**December, CASK Pub Event, December Meeting Cancelled**

**January 2002, Club-Only Scottish Ales Competition, San Diego, CA.** Hosted by Peter Zien and Quality Ales & Fermentation Fraternity (QUAFF) of San Diego, CA.

**March 30, 2002, AHA Club-Only Porter Competition, New York City, NY.** Hosted by Phil Clarke and the New York City Homebrewers Guild

## CASK

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