



# The Cellar

The Official Newsletter of the  
Colonial Ale Smiths & Keggers  
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## CLUB NEWS: *Lazy Days of Summer*

By Rick Morris

This month's meeting had a better turn out than last with 9 members and 2 non-members. The meeting began by tasting of the Beer Flavor of the Month, Wheat Beer. We had several commercial examples and a homebrews as well.

Commercial examples were;

Summer Wheat Ale - Otter Creek Brewery  
Hefeweizen - Widmer Brothers  
In Heat Wheat - Flying Dog Brewery  
Curim Gold Celtic Wheat - Ireland  
King Ludwig Weiss - Germany  
Edelweiss Wiesbier - Austria  
Maiser's Weisse Original - Germany  
Maiser's Weisse Kristall - Germany

## Quote of the Month!

Some Guinness was spilt on the barroom floor  
When the pub was shut for the night.  
When out of his hole crept a wee brown mouse  
And stood in the pale moonlight.  
He lapped up the frothy foam from the floor  
Then back on his haunches he sat.  
And all night long, you could hear the mouse roar,  
"Bring on the goddamn cat!"

-- Anonymous --

Homebrew from Dave Kersbergen.

About half way through the tasting Hugh brought up a good point, which was to do the judging for the Club Only American Lager Competition. We had 2 entries for this competition from Gene Hackney with his Standard and Dave Kersbergen with his Premium. We had 5 volunteers to do the judging (thanks guys). After the scores were tallied the competition scores were close, with Dave's Premium taking it. Dave's beer will be sent in and represent CASK in the competition. Good luck Dave! Gene, better luck next time. By the way both entries were very good. As always thanks for bringing your homebrew creations!

At the raffle some quite unique items were awarded and we had some happy winners! Not to mention raising a little money for the club.

One of the non-members at the meeting, Tim Jones joined our small but growing membership. Tim's another Newport News member and is just getting started in homebrewing. Tim, WELCOME to CASK!

We had a brief discussion about the club pint glasses, which have not arrived yet. Hugh was expecting them earlier in the week. More updates as we get them. As a reminder to the membership, every paid membership will receive 1 glass. But please, buy more no one wants to drink alone and they make great gifts!

## Beer Watch: A Beer Lover's Trip to Charlottesville

By Don Welsh

When in Charlottesville, you will want to visit the *South Street Brewery*. It is located on South Street two blocks south of the downtown mall. It is in an old grain warehouse and has a wonderful ambiance. Their décor is very interesting with unique lights and unusual art. It features brick walls, fireplaces, overstuffed chairs and sofa in the lounge, and a long bar. There were televisions showing sports but the sound was turned down and interesting music was playing. The crowd included families, students and couples on dates and

were, generally, a happy, nice-looking crowd. There are large booths that can accommodate crowds of eight or nine.

I had a sampler that featured seven beers. Their *Hogwaller Kolsch* is a light bodied, golden ale and their *Satan's Pony Amber Ale* is described as a "medium-bodied ale. Their *J.P. Ale* is an American style pale ale and was a World Beer Cup 2000 Gold Medallist and was quiet good. Their *Altbier* is "created with five different imported malts" and their *Wit* is an "unfiltered white ale spiced with coriander and curacao orange peel." Their *Belgian-Style Golden Ale* undergoes a three-stage fermentation with three unique strains of yeast and was great. Their *Brown Ale* is "served on nitrogen for a smooth, creamy taste." All the beers were pretty good with the *J.P. Ale* and the *Belgian-Style Ale* being the best.

The food was good too. We had the nachos and found out that the brewery makes its own blue corn chips and they were great. It is definitely worth the trip.

The second night we were in Charlottesville, we ended up at "the corner," a group of stores, restaurants, and bars across the street from the University of Virginia. After a quick pint at *O'Neill's Pub*, we went for dinner at *Michael's Bistro and Taproom*. This turned out to be a great choice!

*Michael's* features 11 taps with some unique offerings. I got a sampler that included *Bear Republic Racer 5 IPA*, *Anderson Valley Boont Amber Ale*, and *North Coast Red Seal Ale*, all from California. The sampler also included the great Belgium beer, *Delirium Tremens*, which was great. *Michael's* also features over 50 bottled beers including several German and Czech beers as well as 16 Belgian and Belgian-Style beers.

I am told there are a couple of other microbreweries in Charlottesville, but we were too busy drinking beer to go find them! We did take time to visit some wineries, drive along the Blue Ridge Parkway, visit Ash Lawn (the home of James Monroe), and tour the UVA campus. So consider Charlottesville for a nice weekend getaway. You can even stop for lunch at the *Legend Brewery* in Richmond on the way home – which we did. Just make sure you travel with another beer lover or someone who is a good sport!



## BEER STYLE of the Month: My Favorite Beer

Okay, so since this month doesn't have a specific beer style, I'm just going to say that if you don't already have a

favorite beer style, then you need to start brewing and drinking more beer!

### Recipes of the Month:

### Guinness clone stout:

#### Ingredients:

9 lbs Brit pale ale  
1 lb flaked barley  
18 oz roast barley  
12 oz carapils  
1.5 oz No. Brewer hops (60 min)  
1 oz East Kent Goldings hops (60 min)

First, get the "tang" the way [Guinness](#) does: Sour about 24 oz (2 bottles) of stout (pref. [Guinness](#)) by leaving it out in a bowl a week or more & then freezing it.

While brewing, thaw the sour stout & heat it to 180-190 F for 20 min.

Mash-in at 155F, hold for 1 hour, boil 1 hour & 15 minutes.

At end boil, add the sour stout.

At 70F, pitch 2 packs of Wyeast #1084.

A month or so of cold lagering (<40F) after bottling or kegging will help.

### Guinness Black Bean Soup

#### Ingredients:

12 bacon strips, diced  
2 medium onions, diced  
3/4 cups oil  
12 cups water  
6 cloves garlic, crushed  
2 cups diced carrots  
3 to 4 bottles Guinness Stout beer  
1/2 cup paste style beef base  
4 cups ground corned beef  
4 cups Black turtle beans

#### Directions

Brown bacon in oil in a large Dutch oven. Add onions; cook until translucent and add garlic. Add water and beef paste, turtle beans, carrots, and corned beef; cook over medium heat until the beans are about half done.

Add Guinness to soup and cook on low until beans are soft (You may have to add more water). Season with salt and pepper. Enjoy!

## World of Beer News

By Steve Jack

So I've been in Ireland for a while, which is why the Cellar is late this month. And when in Ireland... drink Guinness, right? Well, I was fortunate enough to get to the Guinness brewery in Dublin, and the brewery has a fantastic tour open to the public.

First, let me mention that the Guinness brewery is huge; it completely consumes several city blocks. Walking toward the brewery from the main sight-seeing part of town, you can immediately tell when you are near the brewery by the smell of hops wafting through the air.

The tour is cheap, and with your admission you get a small gift (I got a pin in the shape of a pint of Guinness), a coupon for a free pint of Guinness, and a map of the tour building. The tour building is seven stories high, with a different exhibit on each floor. You work your way up through the building, and you are well rewarded at the end of your journey (but more on that later).

The first floor has exhibits explaining the ingredients used in brewing Guinness. The second floor describes the process, and directs you step by step through that process past examples of the machines used. Next is a floor dedicated to the founder, Arthur Guinness, and the history of the brewing company. This floor was actually quite interesting.

Above was a floor which contained the history of Guinness advertising and labeling. It included interactive video screens where you could play Guinness commercials from the last 50 years, as well as a large collection of bottles and labels from over the same period. Next was a floor which showed the process of bottling and shipping the Guinness to all the places in the world where it is sold, which was also actually an interesting exhibit. The sixth floor included a large wall where you could write your name on a card and hang it on the wall with those of all the other visitors to the brewery. A surprisingly small portion of the visitors were from Ireland or the US.

When you are finished with the first six floors, you get into a glass elevator and travel up to the seventh floor – a 360 degree observation lounge and bar know as the Gravity Bar. Here you can redeem you coupon for your free pint of beer (with a shamrock drawn into the head) and look out over the city of Dublin. It was here that my girlfriend Sandy realized for the first time that she actually can enjoy drinking Guinness.

All in all, it was an enjoyable experience. Slainte!

## **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.

- August - My Favorite Beer
- September - Belgian Strong Ales\*
- October - Octoberfest
- November - Steam beers
- December - No special tastings
- January - English Pales & Bitters\*
- February - Fruit and Spice beers
- March - Brown Ales\*
- April - Strong/Old Ales\*

\* Denotes beer type coincides with club-only competition

## **CALENDAR OF CLUB EVENTS & COMPETITIONS**

**August 9-11** Mashout 2002, 15th Annual Mid-Atlantic States Homebrewers Campout sponsored by Washington, DC's Brewers United for Real Potables (BURP) Club <http://burp.org>

**August 14, 6th Annual Great Smokies Brewgrass Festival - Asheville NC.**

**August 15** - Club Meeting.

**August 17, 5th Annual Microfestivus, Roanoke VA.**

**August, 2002, AHA Club-Only American Lager Competition, (Category 1)**, Club judging at the August meeting, with entry deadline at the end of the month.

**Anniversary Roadtrip to Legends Brewery in Richmond. Either Sept. 7 or 8.** To cover the transportation be \$12 per person. CASK will also buy all beverages for any designated drivers who want to ride along with us. We need a headcount by Labor Day (the Monday before) so RSVP Harrison by email at [harrisong@lycos.com](mailto:harrisong@lycos.com)."

**September 14, 5th Annual West Hundred Open, Richmond VA.** – Sponsored by the Southside Brewers, the entries are due between Sept 4-13th. Because of the low number of entries last year, there may be limited categories.

**September 19** - Club Meeting featuring Belgian strong ales.

**Sept. 21, 7th Annual World Beer Festival, Durham, North Carolina.**

**October, 2002, AHA Club-Only Belgian Strong Ale Competition, (Category 18)**, Club judging at the September club meeting, with entries the first of October.

**October 17** - Club Meeting featuring Oktoberfest beers.

**November 2, Teach a Friend to Homebrew Day, Williamsburg Brewery**, CASK repeats its big brewing event. Remind your friends to come out see how it is all done.

**November 21** - Club Meeting featuring steam-style beers.

**Dec, 2002, AHA Club-Only Fruit Beer and Spice/Herb/Vegetable Beer Competition, (Category 21 & 22)**, Mini-judging at the November 21st meeting, with entries due early December.

From the Clipper City Newsletter:

Also, the **Brewer's Association of Maryland is planning an Oktoberfest, to be held on October 19, in Timonium, Maryland.** I know this is well in advance, but we are beginning to recruit volunteers to help. If you are interested, please contact Hugh Sisson at [clipper1@ix.netcom.com](mailto:clipper1@ix.netcom.com). For those of you who have already responded, don't worry I will get back to you.

**CASK**

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Williamsburg Brewing Company  
and Brewery Store  
189-B Ewell Road Williamsburg, VA  
757-253-1577