



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers
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CLUB NEWS: *Delirium wasn't just the Beer's name...*

By Steve Jack

September was Belgian Strong Ale month, and we got quite a few samples to try at the September tasting. Rick Morris used a "Hugh Burns original" recipe to brew his Thirsty Dog Belgian, which turned out wonderfully. Some commercial Belgians which were brought to the meeting included a Duval, Chimay, two Allagash styles (the Dubbel and the Tripel), and three styles of Delirium (Noel, Tremors, and Nocturnum).

Mike Brautt brought his homebrewed raspberry wheat, which had excellent flavor without being too sweet, and several other non-belgian beer made appearances, including a Mobjack Bay blueberry, Sam Smith's IPA,

Quote of the Month!

Here's to a long life and a merry one.
A quick death and an easy one.
A pretty girl and an honest one.
A cold beer—and another one!

-- Irish Toast --

Mackeson Triple Stout, Lost Coast's Downtown Brown, and Victory Prima.

Hugh's business is booming, which is wonderful for Hugh (and for any of us who enjoy trying one of his creations when we are out at a local establishment), but unfortunately it has not allowed us to brew a C.A.S.K.-conditioned Oktoberfest on Hugh's equipment. We hope that we may yet get the chance to do a big brew, but we will wish Hugh continued success just the same.

The raffle box has been steadily filling up, and several highly desired items were auctioned off (although many still remain). Please keep donating items to the raffle box, and be sure to buy some tickets at the next meeting.

Thanks to everyone who comes out to the meetings; learning from your peers and having the chance to meet new people is the reason for having a society like this.

Beer Watch:

By Anonymous

A philosophy professor stood before his class and had some items in front of him. When the class began, wordlessly he picked up a very large and empty mayonnaise jar and proceeded to fill it with rocks, rocks about 2" in diameter.

He then asked the students if the jar was full? They agreed that it was.

So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles, of course, rolled into the open areas between the rocks.

He then asked the students again if the jar was full. They agreed it was.

The professor picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else.

He then asked once more if the jar was full. The students responded with a unanimous -- yes.

The professor then produced two cans of beer from under the table and proceeded to pour their entire contents into the jar -- effectively filling the empty space between the sand.

The students laughed.

"Now," said the professor, as the laughter subsided, "I want you to recognize that this jar represents your life.

The rocks are the important things - your family, your partner, your health, your children--things that if everything else was lost and only they remained, your life would still be full. The pebbles are the other things that matter like your job, your house, your car. The sand is everything else. The small stuff.

"If you put the sand into the jar first," he continued "there is no room for the pebbles or the rocks. The same goes for your life. If you spend all your time and energy on the small stuff, you will never have room for the things that are important to you. Pay attention to the things that are critical to your happiness. Play with your children.

Take time to get medical checkups. Take your partner out dancing. There will always be time to go to work, clean the house, give a dinner party and fix the disposal. "Take care of the rocks first -- the things that really matter. Set your priorities. The rest is just sand.

"One of the students raised her hand and inquired what the beer represented.

The professor smiled. "I'm glad you asked. It just goes to show you that no matter how full your life may seem, there's always room for a couple of beers."



BEER STYLE of the Month: *Octoberfest*

History of Octoberfest

Crown Prince Ludwig, later to become King Ludwig I, was married to Princess Therese of Saxony-Hildburghausen on 12th October 1810. The citizens of Munich were invited to attend the festivities held on the fields in front of the city gates to celebrate the happy royal event. The fields have been named Theresienwiese ("Theresa's fields") in honor of the Crown Princess ever since, although the locals have since abbreviated the name simply to the "Wies'n".

Horse races in the presence of the Royal Family marked the close of the event that was celebrated as a festival for the whole of Bavaria. The decision to repeat the horse races in the subsequent year gave rise to the tradition of the Oktoberfest.

In 1811 an added feature to the horse races was the first Agricultural Show, designed to boost Bavarian agriculture

The horse races, which were the oldest and - at one time - the most popular event of the festival are no longer held today. But the Agricultural Show is still held every three years during the Oktoberfest on the southern part of the festival grounds.

In the first few decades the choice of amusements was sparse. The first carousel and two swings were set up in 1818. Visitors were able to quench their thirst at small beer stands which grew rapidly in number. In 1896 the beer stands were replaced by the first beer tents and halls set up by enterprising landlords with the backing of the breweries.

The remainder of the festival site was taken up by a fun-fair. The range of carousels etc. on offer was already increasing rapidly in the 1870s as the fairground trade continued to grow and develop in Germany..

Today, the Oktoberfest is the largest festival in the world, with an international flavor characteristic of the 21st century: some 6 million visitors from all around the world converge on the Oktoberfest each year.

And since the Oktoberfest is still held on the Theresienwiese, the locals still refer to the event simply as the "Wies'n". So "welcome to the Wies'n" means nothing other than "welcome to the Oktoberfest"!

Vienna Style Lagers and Marzen/Fest Beers.

The classic amber to red lager which was originally brewed in Austria in the 19th century has come to be known as the Vienna style. These are reddish-amber with a very malty toasted character and a hint of sweetness. This style of beer was adapted by the Munich brewers and in their hands has a noted malty sweetness and toasted flavor with a touch more richness. The use of the term Marzen, which is German for March, implies that the beer was brewed in March and lagered for many months. On a label, the words "fest marzen" or "Oktoberfest" generally imply the vienna style. Oktoberfest beers have become popular as September seasonal brews among US craft brewers, though they are not always classic examples of the German or Austrian style.

Recipes of the Month:

KRAUT DOG OKTOBERFEST

6.6 lbs. (2 small packs) Yellow Dog
 1 oz Hersbrucker Pellets (5.3) in boil
 1 pack Wyeast #2124 Lager Yeast
 ¾ cup Corn Sugar for priming
 Pitch yeast at room temp., ferment at 42 deg.

Starting Gravity 1.048 -- Final Gravity 1.013

Follow basic brewing process. Enjoy!

Veg-Head Three-Bean Chili

Recipe courtesy Rachael Ray

This Tex-Mex great pleaser is another vegetarian happy medium to please meat eaters and meat-free-ers alike.

2 tablespoons (2 turns around the pan) olive or vegetable oil
 1 medium yellow skinned onion, chopped
 1 large red pepper, seeded and chopped
 1 large green pepper, seeded and chopped
 1 large jalapeno pepper, seeded and chopped
 4 cloves garlic, crushed and chopped
 1 cup beer or vegetable stock/broth
 1 (32-ounce) can crushed tomatoes
 1 (14-ounce) can black beans
 1 (14-ounce) can dark red kidney beans
 1 tablespoon ground cumin
 2 tablespoons chili powder
 1 tablespoon cayenne hot pepper sauce, several drops
 1 teaspoon coarse salt
 1 cup spicy vegetarian refried beans

Toppings:

8 ounces (2 cups shredded) spicy monterey jack or smoked cheddar
 Chopped scallions, whites and greens
 Diced fresh seeded plum tomato
 Blue and red corn tortilla chips or black bean tortilla chips, for dipping

Over moderate heat, add oil to a deep pot and combine onion, peppers, and garlic. Saute for 3 to 5 minutes to soften vegetables. Deglaze pan with beer or broth, add tomatoes, black beans, red kidney beans, and stirring to combine.

Season chili with cumin, chili powder, hot sauce, and salt. Thicken chili by stirring in refried beans. Simmer over low heat about 5 to 10 minutes longer, then serve up bowls of chili and top with shredded cheese,

scallions, and tomatoes. Place bowls on charger plates piled with assorted tortilla chips.

Yield: 4 servings
 Prep Time: 10 minutes
 Cook Time: 15 minutes
 Difficulty: Easy



THE CELLARMASTER: Teach a Friend to Homebrew Day

By Harrison Gibbs

It is almost November and that means Teach a Friend to Homebrew Day is here. This November 3rd, homebrewers are encouraged to help spread the gospel of brewing your own beer. Gather friends and family who are not yet homebrewers and teach them to brew, either at home or with the rest of the club at the Brewery. CASK is meeting at the Brewery on the Saturday morning to help show how easy and fun brewing is. One way to share the fun is to bring along some of your own fine efforts, so that there will be homebrew on tap and the bottle for sampling. We might have a few extra burners so contact either Harrison Gibbs or Rick Morris if you need one. Supplies are limited. Unlike Big Brew Day every May, there is no suggested recipe. It is a good time to get those beers ready for the holidays. Last year was the first big event for CASK and we enjoyed a good turnout. Now the club is three times the size it was last year, allowing us to step up the participation. Instead of a cookout, CASK will be hosting their first Chili Cook-Off. Prizes will be awarded for the Best Chili and the Hottest Chili. So bring a friend, a crock-pot of chili, and your brewing equipment and lets share the love - of homebrewing. Remember to introduce our guest to Hugh and the Brewery Store.

A Taste of History

By Harrison Gibbs

From the bonny bells of heather
They brewed a drink long-syne,
Was sweeter far than honey,
Was stronger far than wine.
They brewed it and they drank it,
And lay in a blessed swound
For days and days together.
In their dwellings underground.

- Robert Lewis Stevenson, *Heather Ale*

With Halloween around the corner, it reminds me of another tradition imported from Scotland – Heather Ale.

Heather is a hardy shrub with blossoms ranging from pink to purple. In summer, the flower blankets the Scottish landscape. Because hops were not introduced to Scottish brewing until late, the flower tips of Heather provided flavor to the lands brews since prehistoric times. The beer, however, survived the centuries and modern industrial brewing in the family traditions and isolated kitchens of Scotland's homebrewers.

Archeologists have unearthed pieces of pottery dating from 2000 B.C. that still had a residue of some beverage containing barley, oats, and heather. Legend has it that the pre-Celtic peoples known as the Picts used to consume the potent brew before they fought. This might explain their fearless attacks on the legions of Rome who drew the line between civilization and barbarism at the Scottish border.

The Picts inhabited Scotland from about 100 B.C. until the Ninth Century A.D. A warlike people, little remains but their stone megaliths, a few ruins, and the stories written down by the Romans in Britain. Picts derives from "picti" the Roman word for color or tattoos in reference to the blue tattoos and painting they wore into battle. Despite holding the line against Rome, these wild tribes were assimilated into invading Celts from Ireland. In *Heather Ale*, the Scottish writer Robert Lewis Stevenson takes license and tells the story of a Pictish Chieftain would rather die than reveal the secret recipe of Heather Ale to an invading army. Luckily, we don't have that problem because the recipe has been recaptured by Scottish brewer Bruce Williams.

While the history of Heather Ale goes back 4000 years, it was not brewed commercially, until Bruce Williams introduced *Fraoch* in 1991. Williams and his family ran several shops specializing in homebrew supplies. He had never considered brewing this unique brew until a woman came in with an old family recipe, titled *Leann Fraoch*, that featured heather flowers instead of hops. Available now throughout the United States, *Fraoch* is joined by several other traditional and historic brews that capture the taste and smells distinct to Scotland.

Williams also offers *Alba* made with Scots Pine, *Grozet* a gruit style ale with gooseberries, and *Kelpie* brewed with the iodine rich kelp from Scotland's jagged coasts.

Designing his beer based on the old family recipe for *Leann Fraoch*, Williams added hops to the boil to add stability, but at low enough levels not to overpower the subtle taste and aroma of the heather. "Fraoch" is Gaelic for heather and pronounced with a thick Scottish brogue as "fruuuuu-ach." He also reduced the amount of heather because the flower can impart a very astringent taste. For the first few years, he relied on students going into the open meadows of the countryside to collect the heather. As production has increased, he must order much of it from farmers. In addition, some of the strength and wild abandon described in the Stevenson poem probably does not come from the heather but the "fogg," a powdery white moss that is related to the toxic ergot fungus. This might affect the nervous system and cause hallucinations. But, the fungus only grows on the lower portions of the plant and is not used if the only the tips are used.

William's *Fraoch* is a honey colored ale with a perfume, floral aroma that has strong elements reminiscent of other flowers such as hyacinth and rose. The beverage is dry, almost wine-like, and finishes at 5% abv.

HEATHER ALE recipe for 5 gallons:

- 8 lbs of Pale Ale Malt (or 5 lbs of Pale Malt Extract)
- 12 oz Cara-pils malt or Crystal 20-L
- 6 oz of Crystal 60-L
- 8 oz of Honey
- 5-7 cups of Dried Heather tips (5 cups of fresh) at Boil (60 min.)
- 3-6 cups of Dried Heather tips (4 cups of fresh) at end of the Boil (0 min.)
- 2-3 cups of Heather for secondary
- 1 Tbsp of Irish Moss in the last 20 minutes
- Wyeast 1728- Scottish Ale Yeast

If you are brewing all-grain, mash in at 151 F (66 C) and hold for 90 minutes. Sparge as normal to get about 5 ½ gallons. Boil for 60 minutes adding half of the heather at the beginning of the boil and the other half at the end. Ferment at 65 F for a week and then rack to a secondary. However, remove ½ gallon of beer and simmer with the remaining heather for 30 minutes. Let cool and then return to the secondary to finish. Bottle when fermentation is complete with ¾ cup of corn sugar.

World of Beer News

By Steve Jack

During the month of October it's hard not to think of Oktoberfest when you think about beer. So many breweries put out Oktoberfest-styles and there are mini-festivals around every corner. I hope everyone got a chance this month to go to a festival (or is planning to go to one later in the month). Since I was unable to make it to Munich this year (I know, what a shock!), I went to the Capital City Oktoberfest in Arlington, VA.

About twenty breweries occupied tents along two closed-off blocks in Arlington, and about a dozen more tents were filled with food vendors (mostly selling bratwurst). Most of the usual suspects (i.e., Capital City, Clipper City, Stoudt's, Victory, Richbrau, etc.) were there. We started off with the granddaddy of them all, Spaten, straight from Munich, and its Oktoberfest style beer was the best of the day by far.

My second favorite beer sample (8 ounces is a sample, right?) had to have been the Rogue maibock. It was very smooth and had the perfect flavor. I also have to give credit to the Allagash White; Sandy liked that one best (and since she mostly drinks lighter beers while I drink mostly darker ones, we pretty much had them all covered).

We managed to spend a good seven hours there with a group of friends, and I believe everyone enjoyed their day.

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.

- October - Oktoberfest
- 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

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 19, Stoudt's Oktoberfest, Adamstown, PA

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, and don't forget the chili cook-off.

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. For those of you who have already responded, don't worry I will get back to you.

Classifieds

"I'm a former home brewer looking for a good home for some of my brewing supplies. I have:

59 swingtop bottles - mostly Grolsch bottles
70 regular bottles - mostly brown -former returnables

1 nearly complete Homebrew Kit includes:
2 large funnels
Strainer
fermentation locks
hydrometer with flask
thermometer
bottling bucket
bottle & Carboy brush
bottle washer
Joy of Homebrewing
Bottle capper
some bottlecaps
laser labels
5-gallon carboy with handle
plugs & tubes
grainbags

Really everything that you need except a brew pot and ingredients. Any chance your group could help me find a good home for these things - I would charge a nominal "adoption" fee of around \$50-60 to put all of this stuff into a good home.

If interested, please contact Shelly at liebs4jc@att.net"

CASK

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189-B Ewell Road Williamsburg, VA
757-253-1577