



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

And the Homebrewer of the Year is ...

By Norman W. Schaeffler

The Winter IronBrew was created so that the race for the CASK Homebrewer of the Year title would come down to the final meeting of the year and that is exactly how it happened this year. Harrison Gibbs was in the lead having a great end-of-the year showing in the 2006 Great Lakes Olde World Syder Competition (GLOWS) Non-Commercial Division, where he took home two golds, a bronze, and Best of Show with three ciders, two common and one English, and a pear mead.

But in a set-up worthy of the BCS, if Steven Davis could take the blue ribbon in the IronBrewer and Harrison was shut-out, we would have a tie. And that was exactly what happened. Steven Davis took first place with his English Barleywine, Dave Bridges took second with his ESB, and Ken Gillespie took third place with his Oatmeal Stout. There were six entries this IronBrew, all great beers, all well received by the crowd. With the HBoY score tied at 28, we have two Homebrewers of the Year for 2006!

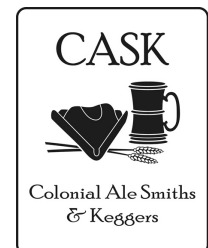
Special thanks to Don and Linda Welsch for hosting this year December Party. Don had a custom pint glass for everyone at the party and had laid out an impressive spread of food before all the members arrived with their own special dishes. We ended the year with a huge raffle of books, bottles of Christmas beers and plenty of other beer swag. A good time was had by all!



The 2006 CASK Homebrewers of the Year: Steven Davis and Harrison Gibbs and the trophy.

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Now is a Great Time to join AHA

By Norman W. Schaeffler

I received the following info from Bob Henderson up at the Weekend Brewer about AHA memberships, both new and renewals.

“January & February is a great time to sign up new AHA members or renew your membership and Zymurgy. Sign up through the 'WeekEnd Brewer' and save \$5.00 on a year subscription. (\$38 down to \$33)

Sign Up NOW until the End of February and 'CASK' Members receive a \$10.00 gift card from the 'WeekEnd Brewer'.

All memberships and renews MUST be done at the store to receive Gift Card and discount.”

The WeekEnd Brewer is located up in Chester, Virginia, which is near Richmond. They are on 4205 West Hundred Road and their phone number is (804) 796-9760 or (800) 320-1456. They also have a web site www.weekendbrewer.com.

Perhaps we can get a group together and drive up one Saturday within the next month and renew or join. The AHA just announced that the 2007 National Homebrewing Convention will be in Denver Colorado on June 21-23, 2007. If you are an AHA member, you get a pretty good discount. So if you are thinking about going to Denver in June, maybe the snow will be melted by then, now is a good time to join AHA!



First Place 2006 CASK Winter IronBrew

Steven's English Barleywine, 7 Gallons

Brewer: Steven Davis

OG: 1.148, SRM: 13.9, IBU: 67.7

Efficiency: 75 % Boil Time: 90 Minutes

Grains:

- 31.00 lbs. Golden Promise (2-row)
- 1.00 lbs. Crystal 55L
- 1.00 lbs. Amber Malt
- 0.19 lbs. Peated Malt
- 0.50 lbs. Wheat Malt
- 2.00 lbs. CarAmber

Hops:

Amount	Name	Form	Alpha	Boil Time
1.50 oz.	Northern Brewer	Pellet	9.30	90 min.
3.00 oz.	Goldings - E.K.	Pellet	6.20	90 min.
1.75 oz.	Fuggle	Pellet	4.20	15 min.
1.00 oz.	Goldings - E.K.	Pellet	6.20	3 min.
1.50 Tsp	Irish Moss	15 Min.(boil)		

Yeast: WYeast 1084 Irish Ale

Step	Step Time	Rest Time	Start Temp
Mash-in	5	5	122
Protein Rest	30	30	122
Saccharification	75	75	151
Mash-out	10	10	168
Sparge	60	60	168

Notes: Add WYeast 4021 Champagne yeast after 10 days in secondary



The CASK Winter 2007 Pub Crawl

By Dave Bridges

On Saturday, February 3rd, there will be a pub crawl with stops at the new TapHouse in Hampton, AltPlatz in downtown Portsmouth (just down the street from the Biergarten), and finishing up at Gordon Biersch in Virginia Beach.

The van will depart the commuter parking lot on Croaker Road (just off I-64) at approximately 5:00 PM and will return to the lot at approximately 1:00 AM. Gordon Biersch's closing time on Saturdays is 12:00 midnight. While the schedule is not engraved in stone, here are some approximate times:

5:00 PM Leave the commuter lot, headed for the TapHouse in Hampton.

7:00 PM Leave the Taphouse, headed for AltPlatz/Biergarten in Portsmouth

9:45 PM Leave Portsmouth, headed for Gordon Biersch in Virginia Beach

1:00 AM Return to the commuter lot.



Alternatively, people may meet up with the van at the Taphouse at 6:00 PM and be returned there after the van leaves Gordon Biersch.

Each stop will be approximately 1.5-2 hours long, depending on travel time. If the majority want to spend a little more time at one spot, such as Portsmouth to visit both pubs, that won't be a problem.

The van will be a 15 person van, but I don't want to put more than 12 people/van, so if there are more than 12 people going, we will have two vans instead of one. The cost will be \$25/person, with any money left over after van fees and appetizers/sodas for the driver going to the club.

You will be responsible for your own food/drink bills, and as always, responsible for your own transportation after getting dropped off at the commuter lot after the crawl.

For those who haven't been to the TapHouse in Hampton, and since it just opened up a few days ago, that's most of us, they plan on having 37 beers on draft, with 180-300 different types in bottles. Their draft beer list runs the gamut from PBR to Belgian Quads, with quite a variety of IPA's, Imperial IPA's, stouts, belgians, a couple of ciders, porters and brown ales from across the country, with our own AleWerks, St. George's and Legends represented as well.

Please RSVP to Dave Bridges at dwbridges@cox.net or telephone (757) 723-5415 by January 31, 2007. Dave will also be at this month's meeting on the 18th, where he will be taking reservations and payments, including personal checks. Dave would like to have all payments by the 31st, if at all possible.

Any questions can be directed to Dave at the above email address/phone number, and I will try to answer them as soon as possible.





Maine bans boozy Santa beer label

From the Associated Press

PORTLAND, Maine (AP) -- A beer distributor says Maine is being a Scrooge by barring it from selling a beer with a label depicting Santa Claus enjoying a pint of brew.

In a complaint filed in federal court, Shelton Brothers accuses the Maine Bureau of Liquor Enforcement of censorship for denying applications for labels for Santa's Butt Winter Porter and two other beers it wants to sell in Maine.

The dispute recalls a similar squabble last year when Connecticut told Shelton Brothers it had problems with its Seriously Bad Elf ale. (Watch why a civil liberties group is fighting to protect Santa's Butt)

"Last year it was elves. This year it's Santa. Maybe next year it'll be reindeer," said Daniel Shelton, owner of the company in Belchertown, Massachusetts.

The lawsuit, filed Thursday, contends the state's action violates the First Amendment by censoring artistic expression.

But the state says it's within its rights. The label with Santa might appeal to children, said Maine State Police Lt. Patrick Fleming. The other two labels are considered inappropriate because they show bare-breasted women.

"We stand by our decision and at some point it'll go through the court system and somebody will make the decision on whether we are right or wrong," he said.

The lawsuit was brought by the Maine Civil Liberties Union, which says the beer labels are entitled to First Amendment protection.

"There is no good reason for the state to censor art, even art found on a beer label," said Zachary Heiden, staff attorney for the MCLU.

The label for the English-made Santa's Butt Winter Porter features a rear view of a beer-drinking Santa Claus sitting atop a barrel. The beer's name refers not only to Santa's ample backside, but also to the barrel. In England, brewers once used a large barrel called a "butt" to store beer.

Maine also denied label applications for Les Sans Culottes, a French ale, and Rose de Gambrinus, a Belgian fruit beer.

Les Sans Culottes' label is illustrated with detail from Eugene Delacroix's 1830 painting "Liberty Leading the People," which hangs in the Louvre and once appeared on the 100-franc bill. Rose de Gambrinus shows a bare-breasted woman in a watercolor painting commissioned by the brewery.

In a letter to Shelton Brothers, the state denied the applications for the labels because they contained "undignified or improper illustration."

The state reviews between 10,000 and 12,000 applications a year for beer and wine labels. It typically denies about a dozen a year because they contain inappropriate language or nudity, or might appeal to children, Fleming said. "Basically, the standard we use is what are people going to see walking up and down a store aisle," he said.

Shelton said his company filed a lawsuit against the New York State Liquor Authority last month after it denied his applications for six holiday-themed beer labels, including Santa's Butt Winter Porter. The state changed its mind but the lawsuit is going forward, he said. In years past, the company has had labels challenged in a few states, including Ohio, North Carolina and Missouri, he said. States have the power to regulate alcohol through the 21st Amendment, which repealed Prohibition in 1933. "But I don't know where they get the idea they can ignore the rest of the Constitution," Shelton said.





Beer from 1869 that can be guzzled

By David Derbyshire

London, Dec. 10: It was brewed in the year that the Suez Canal opened, Charles Dickens embarked on one of his last literary tours and the Cutty Sark was launched in Scotland.

But the recently-discovered cache of 1869 ale should have been undrinkable, given the conventional brewing wisdom that even the best beers are supposed to last no more than a couple of decades. Beer experts, however, say the 137-year-old brew tastes "absolutely amazing".

The Victorian beer was part of a cache of 250 vintage bottles found in the vaults of Worthington's White Shield brewery in Burton-on-Trent.

The bottles will not be sold and have yet to be valued.

According to Steve Wellington, Worthington White Shield's head brewer, said: "It was always rumoured that there were some vintage beers on site but no one had bothered to taste them because it was assumed they would not be drinkable.

"Uncovering such an interesting collection is fantastic, the most exciting discovery ever made in British brewing. I assumed they would taste awful. But they had the most astonishing, complex flavours."

The bottles were sealed with corks and wax and stored in even, cool temperatures, in the dark and placed on their side to stop the corks drying out.

For more info: http://www.telegraphindia.com/1061211/asp/atleisure/story_7124183.asp

Denver College Offers Beer 101

From NBC News

It's a college student's dream come true: Beer 101, for credit. Students in the hospitality and restaurant administration program at Metropolitan State College of Denver are learning the art of beer in one of the only programs of its kind in the country. When you think of college and beer, less than savory images may come to mind. But Metropolitan State College of Denver students are learning to appreciate beer on a whole new level.

"We treat it just like an art and a science," said school administrator Michael Wray. A sandlot brewery is their classroom, and brewmasters are their teachers. "Beer is homework, what better homework is there?" said student Eric Rivera. "They can smell the brewery, they can see the brewery, they can taste the brewery," said brewmaster John Legnard.

From mashing to filtration, this hands-on class is all things beer. Students learn the difference between German Hellas, Irish Stout, Belgian White and everything in between. They also learn the chemistry and biology of brewing.

"It's an important part of a restaurateur to understand the different nuances in beer styles," said Wray.

So they swirl it, sniff it and taste it to analyze different styles and quality.

"After taking this class, I'm better prepared and might have an edge over someone who has similar background but doesn't understand scientific production of beer," said student David Weiss.

"We try to take them from being just beer drinkers to beer geeks," said Legnard. And as beer geeks, they take away a new appreciation for a frosty cold one, and all that went into making it a fine brew. Students will also design their own beers for a hypothetical brew pub. It's a six-week course and the first part of the class includes a course on safety issues regarding serving and consumption of alcohol. They have to be 21 or older to get into the class, and there's usually a waiting list.



The CASK Calendar of Club Events and Competitions

Plan your brewing year now and hit as many club- and other competitions as possible.

December	Free for All, Winter IronBrew
January	Session Beers (Club-Only)
February	Scottish Ale (Club-Only)
March	TBD
April	Extract Beers (Club-Only)
May	TBD
June	TBD
July	Strong Ale (Club-Only)
August	Bock (Club-Only)
September	TBD
October	Pilsner (Club-Only)
November	TBD
December	Free-For-All

February 2007: Low Gravity/Session Beers (OG < 1.045), Entries are due by 2/8/07 and judging will be held 2/11/07. Hosted by Drew Beechum and the Maltose Falcons of Woodland Hills, CA. This competition covers BJCP beer styles with original gravities less than or equal to 1.045. For more information, contact Drew Beechum at drew@maltosefalcons.com.

March/April 2007: Scottish Ale Entries are due by TBD and judging will be held TBD. Hosted by Phil Clarke of the New York City Homebrewers Guild of New York, NY. This competition covers BJCP 2004 Category 9 A, B, and C: the Scottish Light 60/-, Scottish Heavy 70/-, and Scottish Export 80/- styles. For more information, contact Phil Clarke at dogglebe@yahoo.com.

May 2007: Extract Beers Entries accepted between 4/20/07 and 5/4/07 and judging will be held 5/11/07. Hosted by John Martin and the Homebrewers Of Peoria (HOPs) of Peoria, IL. This competition covers All BJCP 2004 beer styles (Categories 1-23)*. Extract must make up more than 50% of the fermentables. For more information, contact John Martin at n922m@dr.com.

August 2007: Strong Ale Entry fee \$7. Hosted by Mike Heniff and the Foam Rangers of Houston, TX. This competition covers BJCP Category 19 beer styles. For more information, contact Mike Heniff at Mike.Heniff@evalca.com.

September/October 2007: Bock Entry fee \$7. Hosted by Larry Kemp and the Cap 'n' Hare Homebrew Club of Ft. Worth, TX. This competition covers BJCP Category 5 beer styles. For more information, contact Larry Kemp at lke149@airmail.net.

November/December 2007 Pilsner: Entry fee \$7. Hosted by Todd Crockett and the Gold Country Brewers Association of Orangevale, CA. This competition covers BJCP Category 2 beer styles. For more information, contact Todd Crockett at toadlc@pacbell.net.

January/February 2008: Dark Lagers Entry fee \$7. Hosted by Susan Ruud and the Prairie Homebrewing Companions of Fargo, ND. This competition covers BJCP Category 4 beer styles. For more information, contact Susan Ruud at Susan.Ruud@ndsu.nodak.edu.

A note from Dave Bridges, CASK Competition Coordinator: Check out the rest of the competition schedule by clicking on the competition links on the CASK homepage.