



# The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

## January Meeting Wrap-Up

*By Norman W. Schaeffler*

CASK welcomed in 2007 by holding the January meeting at the brewery of Williamsburg AleWerks. There was a light turnout for the meeting. We started the meeting by discussing the upcoming CASK Pub Crawl. A discussion of the Style of the Month, Session beers followed. We had three beers in the running for to be the CASK representative to the AHA Club-Only Competition for Session beers. Ken Gillespie brewed the winning beer. The COC Competition was delayed by a week, due to the Super Bowl (Talk about bad planning!), so the results are not available now. We had a raffle filled with a bunch of great beer swag including glasses, books, and t-shirts. Great conversation followed and a good time was had by all.

### Newest CASK Member!!

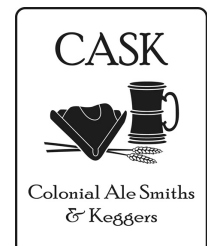
The latest CASK member popped into the world for a pint on January 15, 2007 at 10:37 PM! CASK members Harrison and Marta Gibbs have been blessed with a healthy baby boy, Charles A. Gibbs. Charles was 8 lbs, 8 ounces and 20.5 inches at birth. Marta is doing great after delivering Avery. Proud Poppa Harrison reports, "He is wonderful and healthy. I can't wait until he is old enough to learn how to cork bottles, and not just empty them."

A Hearty CASK Congratulations to the entire Gibbs Family !



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# Crawling the Night Away ...

*By Norman W. Schaeffler*

On Saturday, February 3rd, the First-Ever CASK Pub Crawl was held. A group of 13 intrepid CASK Crawlers, lead by CASK Competition Coordinator Dave Bridges and with his wife Connie acting as our designated driver (Thanks, Connie!), went on a tour of four great local beer establishments. The van first picked up a few passengers at the commuter lot on Croaker Road in Williamsburg and then proceeded to the first stop of the night, the brand new TapHouse, on Queen's Way in Hampton. There the group meet up with the rest of the Crawlers. We pretty much took over the second floor of the Taphouse and most people took the opportunity to get some food to start off the evening. We also exercised the 30+ taps that they have at the Taphouse, including a recently installed hand-pump dispensing yummy pints of St. George Porter. After enjoying the great food and beer selection, it was time to move on to Portsmouth. Everyone was given their own personal CASK pint glass and off we went.



**The CASK Crawlers enjoy the spacious second floor of the Taphouse in Hampton.**

The next stop was AltPlatz brewpub in downtown Portsmouth. I would wager that every homebrewer that walked into AltPlatz thought that they were walking into one of their fondest dreams. In a relatively small space, in the middle of a city block, we walked into a room with copper-clad fermenters down one wall, pizza kitchen down the other, and a large bar right in the middle. We filled every seat at the bar, there was 13 of us after all, and took a look over the beer selection that included a dunkle, a dunkelweizen, and an American pale ale. All were quite good. The brewer and head pizza chef, Tom DeLise, came over and talked to a few of us for a while. Small samples of a beer that he made on a dare, 5 pounds of hops in a 6 gallon batch, were passed around. And a few people sampled the pizza and the German sausage sandwiches.

A small group of us ventured down the street to the second offering in Portsmouth, the Beer Garden. The Beer Garden is somewhat of a legend in the area because of the size of its beer selection. I have learned since our visit that the only way to get a beer menu is to go to the bar and we were seated more in the restaurant area, so it was kinda of a guessing game with the server as to what type of beers were available. We sampled some great German food and sample a few good german beers. This is a place that I definitely want to visit again, if only to see the beer menu.

The last stop of the night was the new Gordon Biersch Brewery in Virginia Beach. We ended up staying there until closing time at midnight. All of the beers there were very good, again with a German orientation. We saw a few people from the Southside club there enjoying the evening. We also got to take a little tour of the lagering and serving tanks. The Gordon Biersch (GB's) is a great addition to the Hampton Roads area which has seen its fair share of brew pubs come and go. I have already been back to GB's since the pub crawl and while I was there I had a beer with a lot of local history. There used to be a micro-brewery on London Bridge Road in Virginia Beach in the 1980's, The





Chesapeake Bay Brewing Company or ChesBay. I have driven past the building thousands of times on the way to my parent's house and remember when the brewery was there. In 1987, the first year that the Great American Beer Festival gave out gold, silver and bronze metals, ChesBay won a gold metal for their doppelbock, ChesBay Double Bock. The brewer at GB, Allen Young, was one of the brewers at ChesBay and he has brought this beer back. It is available at GB's under the name, Urgesteiner Dunkel, or "native dark", Virginia's own and very tasty indeed.

The night ended with a drop-off for about half the Crawlers back to the Taphouse in Hampton followed by a return of the rest to the Croaker Road parking lot. A big CASK Thanks to Dave and Connie Bridges for organizing this great club event! Cheers!

**The CASK Crawlers outside the Taphouse in Hampton.**

## Living Will ...

While I was watching football this weekend, my wife and I got into a conversation about life and death, and the need for living wills. During the course of the conversation I told her that I never wanted to exist in a vegetative state, dependent on some machine and taking fluids from a bottle.

She got up, unplugged the TV and threw out all my beer.

Sometimes it's tough being married to a smartass!



# A cold one for man's best friend

*From the Associated Press*

AMSTERDAM, Netherlands (AP) -- After a long day hunting, there's nothing like wrapping your paw around a cold bottle of beer. So Terrie Berenden, a pet shop owner in the southern Dutch town of Zelhem, created a beer for her Weimaraners made from beef extract and malt. "Once a year we go to Austria to hunt with our dogs, and at the end of the day we sit on the veranda and drink a beer. So we thought, my dog also has earned it," she said. Berenden consigned a local brewery to make and bottle the nonalcoholic beer, branded as Kwispelbier. It was introduced to the market last week and advertised it as "a beer for your best friend." "Kwispel" is the Dutch word for wagging a tail. The beer is fit for human consumption, Berenden said. But at \$2.14 (or 1.65 euro) a bottle, it's about four times more expensive than a Heineken.

# Into Every life, a little rain must fall!



A little flooding just can't stop these beer lovers from belying up to the bar!

All the Beer News, (the stranger, the better), comes to us this month from Don Welsh.



# The CASK Calendar of Club Events and Competitions

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

<b>February</b>	Scottish Ale ( <b>Club-Only</b> )
<b>March</b>	TBD
<b>April</b>	Extract Beers ( <b>Club-Only</b> )
<b>May</b>	TBD
<b>June</b>	TBD
<b>July</b>	Strong Ale ( <b>Club-Only</b> )
<b>August</b>	Bock ( <b>Club-Only</b> )
<b>September</b>	TBD
<b>October</b>	Pilsner ( <b>Club-Only</b> )
<b>November</b>	TBD
<b>December</b>	Free-For-All

**March/April 2007: Scottish Ale** Entries are due by 3/24/07 and judging will be held 4/1/07. 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](mailto: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](mailto: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](mailto: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](mailto: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](mailto: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](mailto: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 link on the CASK home page.