



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

In Remembrance: Mike Richardson

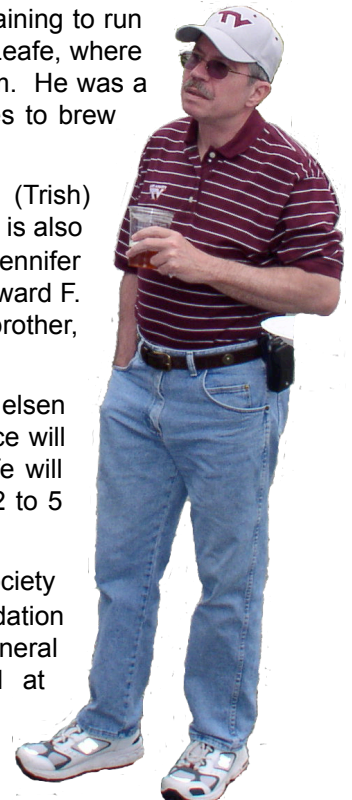


On June 14, 2008, CASK Member Mike Richardson passed away suddenly at age 54. Mike was born in Burlington, Vermont, on September 30, 1953. Mike graduated from Bethel High School in Hampton, Virginia, in 1971. In 1975, he received his Bachelors of Science in Engineering Science and Mechanics from Virginia Tech. Mike was employed for 30 years by the U.S. Army Corps of Engineers and was currently working at Fort Monroe. Mike was known as a great homebrewer who was always smiling. He was also an avid runner, having run in several half-marathons and was training to run in his first marathon. Most of us first met Mike at the Green Leafe, where he soon joined the regulars who hold "court" in the back room. He was a strong booster of English Ales, which were his favorite styles to brew and drink.

Mike is survived by his loving wife of 28 years, Patricia (Trish) Richardson, to whom we offer our deepest condolences. He is also survived by his daughters Stephanie Richardson and Jennifer Richardson and her husband, Shawn Hesman; his brother, Edward F. Richardson Jr. and wife, Lynn; his sister, Lynn R. Pirie and husband, Walt; his brother, Kenneth B. Richardson and wife, Beth; as well as several nieces and nephews.

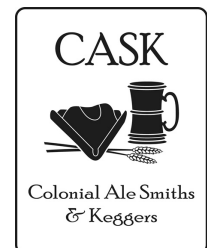
The family will receive friends from 11 a.m. to 1 p.m. Thursday, June 19, at Nelsen Funeral Home, 3785 Strawberry Plains Road, Williamsburg, VA. The memorial service will be conducted at 1 p.m. at the funeral home. Additionally, a celebration of Mike's life will take place at the Green Leafe, 765 Scotland Street, Downtown Williamsburg, from 2 to 5 p.m.

In lieu of flowers, donations may be made to Heritage Humane Society (www.heritagehumanesociety.com) in honor of Mike or to the Arthritis Foundation (www.arthritis.org/chapters/virginia/) in honor of his beloved wife, Trish. Nelsen Funeral Home is in charge of arrangements. On-line condolences may be registered at www.nelsenfh.com.



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Review: Natty Greene's Brew Pub

By Warren Haskell

Natty Greene's Brew Pub located in downtown Greensboro, NC classical brewpub style and feel and the usual suspects in their core line-up; Golden, Pale, Amber, Brown, Stout, they also do up to 7 seasonal beers as well. Having had lunch I decided to start with their Wit beer a current seasonal called the Wildflower Wit. It was a clean and crisp example of the style with just a mild spicy bite. It went quickly and I moved onto the Bayonet ESB, another seasonal, which again was true to style and easy drinker, mild and smooth with no lingering aftertaste, a true session beer. I decided that I should try at least one of the core beers and not needing a stout on a hot summer day I ordered a pint of the Old Town Brown, this is there award winning English Style Brown Ale, brewed with 8 types of malt, UK Progress hops and fermented with London 1028 yeast it comes in at 4.4% ABV. It received a silver medal at the 2006 GABF in the English Style Brown Ale category. A smooth malt balanced beer with an unassuming hop bitterness, well made, and well suited for the house cooked potato chips I ordered. There was no IPA on tap and I finished my excursion with the unfiltered Pale ale, it being recommended as the hoppiest thing on tap. This was, to me, the best beer of the afternoon, good hop bitterness with a solid malt background, though unfiltered it was clear and clean, and quite floral on the nose.

If you are in the Greensboro area, Natty Greene's is definitely worth a stop, classic styled beers that are well made and easy drinking. Standard Brew-Pub food seems to be well made, good parking availability across the street and only a mile or so from the interstate makes it a worthwhile venture even if you are just passing through. Unfortunately for me there was little of the exotic on the tap list when I was there but my timing is not always that good. Currently on draft are a Smoked Porter, double IPA, Dunkelweizen, and Double Abbey, hopefully when I next visit the area I will get to try some of their other offerings.

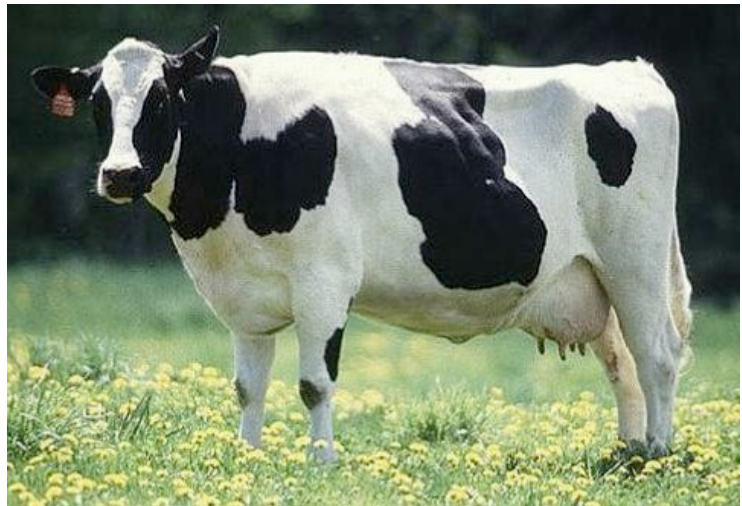
Moo Brew? Cows to Power Brewery

BRIDGEWATER, Vt. -- Long Trail Brewing Co. plans to sign a contract to become the largest commercial customer of Central Vermont Public Service's "Cow Power" program. The announcement on Tuesday is timed for Earth Day.

CVPS works with farmers to install special equipment that uses methane gas that's given off by manure to generate electricity.

Customers can pay a 4-cent-per-kilowatt-hour premium for the so-called Cow Power, which helps farmers pay for the equipment.

The craft beer brewing company said enrolling in Cow Power is part of its Eco Brew program that includes the use of heat recovery, bio-diesel, recycling, water conservation and giving eight tons of mash -- the spent grain that is a byproduct of the brewing process -- to local farms daily to feed their cows.





M.A.L.T Belgian Beer Tasting

By Warren Haskell

So in my travels I just happened to be in Asheville, NC when my friend's Homebrew Club MALT (Mountain Ale and Lager Tasters) was having their annual Belgian Beer Tasting and Potluck, oh what a shame. I, as a dutiful homebrew clubber, decided to take an evening away from my blacksmithing class to investigate MALT and Belgian beer. MALT is an active club with at least a 10 year history, they sponsor the Blue Ridge Brew Off and host regular meetings and tastings. Though their name may suggest otherwise, they are, by all means, a club of brewers.

The event was hosted at Warren Wilson College at a cabin and organic garden where one of the members works. A log cabin in the foothills of the Blue Ridge turns out to be a very nice place to have an event. Along with the regular potluck offerings, several members got together and fried turkeys for the group.

The beers were selected and presented by member Aaron Schenk, who is a Belgian beer nut and avid brewer. Presented in order by taste each beer was briefly described and quickly dispersed to an eager audience. The night was moved along quickly since there were 15 beers to work through, the featured beers are listed to the right.

MALT presented an outstanding line-up of beers, and Aaron did an expert job of introducing and explaining styles and methods. I picked up a bottle of Achel to add to the event so even the Trappists were represented and a few other beers showed up later in the evening for the dedicated few that remained, however I not able to recall them at this time. Later in the evening I ended up in a lively discussion with Aaron and another MALT member about rinsing no rinse sanitizer, the use of 5-star versus bleach or iodophor and general sanitation of beer receptacles. All in all, it was a great event and I hope I will be in the area next year, which seems very probable.

Beers Featured at the 2008 MALT Annual Belgian Beer Tasting and Potluck

- Allagash White
- Witterkerke
- Saison Dupont
- De Dolle Ara Bier
- Cantillon Gueze
- Cantillon Kriek
- Rodenbach Grand Cru
- Moinette Blonde
- K O Blonde Beer
- Unibroue La Fin Du Monde
- Bornem Dubbel
- De Dolle Oerbier
- Unibroue Trois Pistoles
- Abbaye Val Dieu Grand Cru
- De Dolle Export Stout

Dates to Remember

• **CASK Summer Party: Saturday, July 19, 2008:** The Summer Party is always our biggest event of the year and generates a huge turnout. Family, children and friends are all welcome. The theme for this year's party is "Hail to the English." Food will consist of authentic Fish & Chips and the Iron Brew competition will be open to any English Style beer. There is still plenty of time left to get an English Ale ready to enter. We hope to have a record number of entries this year (last year had NINE), so we really need members to step up and brew.

• **15th Annual Dominion Cup: August 30, 2008:** Help CASK keep the streak alive by entering your beer in this year's Dominion Cup. A CASK member has won "Best of Show" for the last four years, so let's make it five! All entries must be received at the Weekend Brewer by no later than August 23rd, 2008. Someone from the club will be running the beers up to Chester.



The CASK Calendar of Club Events and Competitions

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

June	California Common (Steam Beer)
July	Mead (Club-Only)
August	German Wheats
September	Imperial Anything (Club-Only)
October	European Light Lagers
November	Homemade Wine
December	Christmas/Spiced Beers

You can add items to the CASK calendar and keep your fellow club members informed about beer-related happenings in the area. Logon to the CASK Message Board to find out how!

June 19, 2008: CASK June Meeting 7:30 PM

July 19, 2008: CASK Summer Party at the home of Frank Clark.

August 2, 2008: Mead Club-Only Competition (CASK Judging in July): Entries are due 7/25/08 and judging will be held 8/2/08. Hosted by Al Boyce and the Minnesota Homebrewers Association of Edina, MN, this competition covers BJCP Categories 24, 25, 26 mead styles.

August 30, 2008: Dominion Cup, Richmond, VA: Enter your beers for valuable feedback and a chance to win great prizes! Scoring by BJCP certified judges and professional brewmasters. All entries will receive copies of judges scoring and comments. Prizes and recognition for each flight. Beat the shortage: Well kept hops will be given in top prizes! (Over 2 lbs secured for this competition!). Best of show earns a spot on the coveted Dominion Cup! All entries must be received at the Weekend Brewer by no later than August 23rd, 2008

September 15, 2008: "Imperial Anything" Club-Only Competition (CASK Judging TBD): The entry due date and judging date are to be determined. (Sometime September - October) Hosted by Fred Bonjour and the Clinton River Association of Fermenting Trendsetters (C.R.A.F.T.) of Macomb Township, MI, this competition covers imperialized versions of all BJCP categories. The imperialization of the beer (ABV, IBU, etc.) must be stated on the entry form.