



# The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

## CASK prepares for 2nd Annual “Blitz” on Portsmouth

*By Steven Davis*

As Summer comes to an end and everyone anxiously anticipates the upcoming holidays, once again the Virginia Sports Hall of Fame and Museum has asked CASK to facilitate their Beer Blitz homebrew competition. This is the 2nd Annual for this event, which came off last year with resoundingly positive results and reviews. With that type of 1st year success, how could we possibly decline an offer to repeat?

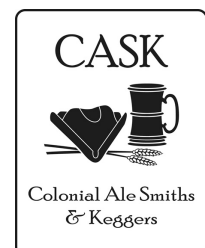
The event is scheduled to be held at the Virginia Sports Hall of Fame and Museum (VSHFM) in Portsmouth on November 15th starting at 9:00 AM, with judges and stewards arriving beginning at 8:00 AM. The VSHFM is located at 206 High Street in Portsmouth, directly across from the Children's Museum of Virginia. Their web site is [www.vshfm.com](http://www.vshfm.com). The competition this year will cover all 28 BJCP categories, including Cider & Mead, and will follow the 2008 BJCP guidelines. A potentially high 100+ entry turnout is anticipated following last year's event where 63 entries were received for only 7 categories.

The key to a successful competition will once again fall on the homebrewers and their friends and families who volunteer to help pull it off. With a full 28 category event, we are in desperate need of judges, stewards and volunteers throughout the day. With morning and afternoon rounds scheduled the competition will most likely finish up around 5:00 PM, which will conveniently lend itself to planning a nice dinner at one of the nearby beer friendly restaurants.

CASK looks forward to seeing everyone at the competition, and plans for a successful continuation of what we hope will become an annual ritual for many years to come. Cheers.

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# German Beer in Brazil!

By Warren Haskell

I write this as the sun sets in Florianapolis, Santa Catarina, Brazil, having just returned from a weekend excursion to Blumeneau and Joinville, the main German area of Santa Catarina, the Brazilian state which I am visiting. Unbeknownst to most Americans, including myself, Brazil has a significant German population which arrived in large part in the 1820~s, mainly inhabiting an area which is centered around the town of Blumeneau. Blumeneau is a pretty town with a mix of traditional German and Brazilian architecture, and as with all other areas of the world with a large German population Beer. The region even has one of the largest Oktoberfest celebrations outside of Germany, which I am unfortunately a little early for. Anyways, on to the beer!



The majority of the beer consumed in Brazil is light bodied lagers which though assuredly affected by the German traditions is really no different from cheap mass production beer anywhere else. The only Brazilian beer with any international recognition is Xingu, which was recently sampled at a CASK meeting on Schwartzbeer, however there are several other German breweries following Rheinstat which are producing excellent brews. Brewery Eisenbahn produces a wide selection of traditional German lagers and even a Pale Ale, it is a modern brewery built in 2006, and only had one disappointing beer which

was the ever troublesome Kolsch, which had a nose of butter and rotten vegetables. The highlights were the weisse, which was crisp, clean, and well balanced and the strong ale, which was floral and fruity (Belgian style). They also produce a beer in partnership with a local winery and which is bottled and carbonated in the champagne method. The other major stop on our beer tour was Brewery

Schornstein which calls itself, the most German beer of Brazil. Schornstein features 4 beers (all of

which were sampled), Unfiltered Pilsner, Pilsner, Pale Ale, Bock (more of a Doppelbock). The unfiltered Pils and the Bock were both excellent. The brew-pub itself features a 500 liter system (4 barrel) which is run 4 times a day to keep up with demand.

Also in Blumeneau was the German Beer Museum featuring a very interesting selection of old brewing equipment and well made video on the history of brewing in the region that was unfortunately only in Portuguese. Several other beers were sampled on the journey along with a traditional German meal with the double added bonuses of being all you can eat and featuring Brazilian Churrasco meats. I will be back in the country in just

enough time to get rested and still make it to this month's meeting and I am planning on bringing all of my travel pictures along with 1 or 2 well traveled raffle items (sorry no beer). Ciao - Warren

<http://www.eisenbahn.com.br/ingles/index.php>

<http://www.schornstein.com.br/home/index.php?idade=ok>





# “The Best Beer Festival in the World?”

*By Frank Clark*

## HELL YES!

This statement was recently made from the stage of the Brewgrass Festival in Asheville, North Carolina. In my opinion, it might just be true! What you say, what about the great American beer festival or the GBBF? Well neither one of them has unlimited tastings and six killer bluegrass bands for 30 dollars. Yes, I said unlimited tastings! No 10 tickets, then you pay 20 dollars for 4 more crap. You are given a 6 ounce tasting glass (yes, an actual GLASS) and you are free to fill it up in one of 45 brewery tents offering well over 150 different beers. All you have to do is wait in line. Most of the breweries are from the South and do not distribute in Virginia.



The other advantage that Brewgrass has going for it is the fact that it is in Asheville, one of the most beautiful cities in America. I would go as far as to dub the town the “Boulder of North Carolina.” Very young and very hip, in fact, you might go as far as to say hippie, Asheville is home to lots of vegetarian restaurants, coffee shops, and bakeries with macrobiotic foods, all of which are very eco-friendly and emphasize fresh local ingredients. It is also

home to 4 breweries producing some fantastic beers. One of the best I tasted at the festival was a hand-pulled ESB from Green Man. It was the most English tasting beer I have had outside of England. We also sampled the beers at the Asheville Brewing and Pizza Company the night before and found them all very well made and tasty. The Shiva IPA was a hit, as was the porter. You need not be an aficionado of the high lonesome sound to enjoy the music at the ‘Fest. The music was based in Bluegrass but included more traditional folk and plenty of rock elements that would please most music lovers and the last band of the afternoon, *Cadillac Sky*, were just plain fantastic!





Some of the beer highlights that I can still remember include the Dogfish head people pouring their 60 Minute IPA through a Randal full of mint leaves, basil, and coffee; a rather extraordinary flavor and aroma. They also had a very sour beer going through peaches and sage. The Lemongrass ale from Otter Banks Brewing Company was also outstanding.

In conclusion, you may have never heard of the Brewgrass Festival before but if you like good beer, good bluegrass, and good BBQ, you WILL be joining me for a trip to next years Brewgrass Festival. In fact, CASK should rent a BUS!!!!

The festival takes places in late September and is limited to 3500 people and it always sells out early.

## 2008 Dominion Cup

*By Norman Schaeffler*

Five times in a row was just not meant to be. The streak of CASK taking the "Best of Show" at the Dominion Cup came to an end this year, although not for a lack of trying! CASK's own Steven Davis came close, taking second in the "Best of Show" round, with James River Homebrewers' Tony Brock winning the cup this year. Tony organized the competition a few years ago, so it is fitting that he won the cup. Overall, the Dominion Cup was a great event again this year. There were 156 entrees this year, spread over 16 tables. The Capital Ale House was a great location to hold the event.

**Congratulations to all the CASK winners for the 2008 Dominion Cup:**

**Steven Davis:** 2nd Place Best of Show and 1st Place with his English Barleywine, 1st Place with his Biere de Garde, and 3rd Place with his American Standard Lager,

**Norm Schaeffler:** 3rd Place with his Oatmeal Porter,

**John Smith:** 3rd Place with his American Brown Ale,

**R. E. Wooley:** 1st Place with his Hefeweizen,

**Jason P Moore:** 2nd Place with his Weizenbock,

**Jason Wilson:** 1st Place with his Brown Porter,

**Jeff Steubben:** 3rd Place with his Dry Stout,

**Jon and Astrid Smith:** 2nd Place with their Ginger Beer.





# The CASK Calendar of Club Events and Competitions

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

**October** European Light Lagers  
**November** Homemade Wine  
**December** Christmas/Spiced Beers

**November 15, 2008: Second Annual Virginia Sports Hall of Fame Beer Blitz, VSHFM, Portsmouth, Virginia:** This is a BJCP/AHA Sanctioned Competition sponsored by the Virginia Sports Hall of Fame and conducted by CASK. It will be held at the VSHFM on Saturday, November 15, 2008 from 9:00 a.m. - 5:00 p.m. Registration is open October 17 to November 7. We need judges and stewards! Please volunteer to be a judge or a steward. E-mail [judges@colonialalesmiths.org](mailto:judges@colonialalesmiths.org) or [stewards@colonialalesmiths.org](mailto:stewards@colonialalesmiths.org), today to volunteer!

**November 1, 2008:** AHA Teach a Friend to Homebrew Day

**November 20, 2008: CASK November Meeting**

**December 2008: CASK Winter Party:** Don't forget that the CASK Winter Party is coming up! Bring your Christmas/Spiced Beer for the Winter Iron Brew and join your fellow CASK'ers at the home of Paul Scott for this year's Party.

**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!**

## Mid-Atlantic GABF Winners!

On October 11, 2008, 127 beer judges labored for three days to evaluate 2,902 beers and pick the best entries and top breweries for this year's Great American Beer Festival. A total of 222 medals were awarded in 75 beer style categories and top breweries and brewers were designated based on the total number of medals won. The five top awards recognize small, medium and large breweries and small and large brewpubs. The following are some of the winners from the Mid-Atlantic region:

### Herb and Spice or Chocolate Beer

Silver: Pangaea, Dogfish Head Brewery, Milton, DE

### Specialty Beer

Gold: Red & White, Dogfish Head Brewery, Milton, DE

Bronze: Palo Santo Marron, Dogfish Head Brewery, Milton, DE

### Rye Beer

Gold: Roggenbier, Iron Hill Brewery & Restaurant - Media, Wilmington, DE

Silver: Right On Rye, Rock Bottom Brewery - Bethesda, Bethesda, MD

### Specialty Honey Beer

Gold: Honey Lager, Capitol City Brewing Co. - Capitol Hill, Washington, DC

### Wood- and Barrel-Aged Sour Beer

Gold: Beekeeper, Bullfrog Brewery, Williamsport, PA

Silver: Cherry Dubbel, Iron Hill Brewery & Restaurant - Newark, Wilmington, DE

### Smoke-Flavored Beer

Gold: Rauch Bier, Sly Fox Brewing Co., Royersford, PA

### German-Style Pilsener

Gold: Kaiser Pilsner, Pennsylvania Brewing Co., Pittsburgh, PA

Bronze: Prima Pils, Victory Brewing Co., Downingtown, PA

### Dortmunder or German-Style Oktoberfest

Bronze: Penn Oktoberfest, Pennsylvania Brewing Co., Pittsburgh, PA



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**Vienna-Style Lager**

Gold: Vienna Red Lager, Iron Hill Brewery & Restaurant - West Chester, Wilmington, DE  
Bronze: Clipper City MarzHon, Clipper City Brewing Co., Baltimore, MD

**German-Style Märzen**

Gold: Dogtoberfest, Flying Dog Brewery, Frederick, MD

**American-Style Amber Lager**

Silver: Old Scratch Amber Lager, Flying Dog Brewery, Frederick, MD

**German-Style Strong Bock**

Silver: Deep Water Dopplebock, Thomas Creek Brewery, Greenville, SC

**Classic English-Style Pale Ale**

Silver: Clipper City Pale Ale, Clipper City Brewing Co., Baltimore, MD

**Extra Special Bitter or Strong Bitter**

Silver: Sweetwater Motorboat ESB, Sweetwater Brewing Co., Atlanta, GA

**Scottish-Style Ale**

Gold: Highland Courage, Rock Bottom Brewery - Bethesda, Bethesda, MD  
Bronze: Railbender Ale, Erie Brewing Co., Erie, PA

**South German-Style Hefeweizen**

Silver: The Love, Starr Hill Brewing Co., Crozet, VA

**French- and Belgian-Style Saison**

Gold: Saison, Iron Hill Brewery & Restaurant - West Chester, Wilmington, DE  
Silver: Saison, Nodding Head Brewing Co., Philadelphia, PA

**Belgian-Style Lambic or Sour Ale**

Gold: Lambic de Hill, Iron Hill Brewery & Restaurant - Media, Wilmington, DE  
Bronze: Cassis de Hill, Iron Hill Brewery & Restaurant - Newark, Wilmington, DE

**American-Style Stout**

Silver: Black Mocha Stout, Highland Brewing Co., Asheville, NC  
Bronze: Troegs Dead Reckoning, Troegs Brewery, Harrisburg, PA

**Strong Scotch Ale**

Bronze: Bag Pipe's Scotch Ale, Allentown/Bethlehem Brew Works, Allentown, PA

**Barley Wine-Style Ale**

Bronze: Scratch #4 "The Flying Mouflan", Troegs Brewery, Harrisburg, PA

**2008 Great American Beer Festival Pro-Am Beer Competition** - Sponsored by Briess Malt & Ingredients Co, and HopUnion CBS LLC

Silver: Bamberg Hellerbock, Starr Hill Brewing Co., Crozet, VA - Mark A. Thompson and AHA Member Lyle Brown