



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

“Looking For Hop Leafe” Contest Details

By Steven Davis

As many of you are already aware, the Green Leafe Gourmet has invited CASK Members to participate in their 1st ever "Looking For Hop Leafe" contest. The event will take place on Saturday, July 25th from 4 - 9 PM on the property adjacent to the Green Leafe New Town. They are expecting a crowd ranging from 150-200 people and will be pre-selling tickets for the entry fee as well as for food and beer. Any CASK members entering the contest will be admitted free of charge.

Entries for the event **must** follow the following guidelines:

- 1) Style - Hoppy IPA
- 2) ABV - 6-8%
- 3) Amount - Full 5 gallon batch (No More, and No Less)
- 4) Entries may be submitted in kegs or bottles, or both.
- 5) Beer become the property of the Green Leafe (however we should be able to get your bottles back as I'm sure the Leafe doesn't want them)
- 6) Beers will be judged by both the public as well as a "panel of experts" and the winner will be selected based on a formula and guidelines to be set forth by the Green Leafe.
- 7) Winner agrees to provide the recipe to Williamsburg Alewerks, and releases rights to the brew to the Green Leafe.
- 8) The winner will be announced at the annual Green Leafe Prom held at the Gormley's home on August 8th. All CASK members are welcome!!

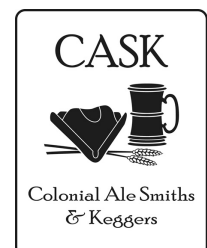


NOTE for members entering kegs: CASK officers can provide the CO2 (for ball locks only) as long as you provide the keg and picnic tap. If you want or need a keg, please put a message on the Message Board and I'm sure someone out there can help you out.

The winning beer will be brewed at Williamsburg Alewerks (with the winners assistance, of course) and will be released under the name "Hop Leafe" with the winners name appearing on menus and advertisements. In addition, there will also be a cash prize awarded to the winner.

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The Cellarmaster

By Steven Davis

Cantillon: A Perspective from the Inside

When one walks into Cantillon Brewery, the first thought that comes to mind has to be “Old”. This brewery which was established in Brussels, Belgium in 1900 has changed very little, if at all, since its initial construction over 100 years ago to its modern day existence. Once you take your first steps inside the door, it becomes very evident that great effort has gone into not changing the appearance, or decorum inside the brewery. This is of little surprise; however, since the key to great Gueuze brewing is to never change what works. And no one can ever argue with the success of Cantillon, which to this day remains the industry benchmark in this somewhat lost art.

Gueuze and Lambic brewing is in fact a very rare process, only capable being performed around the northern parts of Brussels. This is because Gueuze beers require a “special” spontaneous fermentation to achieve their unique flavor profile. This special yeast and flora strain is indigenous only to the northern end of Brussels, extending barely 20 miles out. Despite many efforts from the world’s best chemists, this yeast has not been able to be recreated, nor reproduced outside of this small region. For that reason, Belgium remains now and forever the only true producers of this rare beer style.

Cantillon prides itself on its Gueuze history. In fact, they house the official Gueuze Museum inside the brewery itself. The brewery is open to the public year round, and offers both self guided tours as well as guided tours spoken in 6 languages (French, English, Dutch, Spanish, Russian & German). In addition, Cantillon offers four “open brew” days where the public is encouraged to come in and walk throughout the brewery during the brewing process and ask questions of the brewery staff and of Jean-Pierre, the owner, himself. It was during one of these few but special days that I was able to take my tour.

As far as the brewery itself goes, it is quite convenient that tour both begins and ends at the tasting tables. In fact, these are actually barrels set up in a row for handing out samples, and throughout the room for people to stand at and taste the beers while they wait for their tour to begin. Also in this room is the souvenir stand which offers both modern as well as antique replica Cantillon beer garb and memorabilia. As an added treat, Jean-Pierre himself was out in the crowd of people asking customers what they thought of his products and answering questions posed to him as rapidly as people could formulate them.

One step into the brewery and it was easy to envision yourself back 100 years ago walking into the very same rooms. The brewery utilizes the original copper kettles as well as the original belt driven pumps and fans as it did over a century ago. Their belief is that as long as you never change the process or equipment, the product will also never change. This became even more evident when you walk into the upper rooms where the fermentation vats were located. These open vats are contained in an attic style room filled with cobwebs and rotting wood. The ceiling/roof includes





many holes and flaws which the brewery is afraid to repair as they fear it may impact the natural yeast character of the room. The roof also contains swing open panels which are capable of being opened to allow in the natural treasure which makes their Gueuze so unique. Also of note is the grain and hops storage room, where only bagged grain is permitted and already aged hops are stored at room temperature for at least an additional year prior to use. It is the 2+ year aged hops which further contribute to the distinctive flavors only experienced in a Cantillon Gueuze. Finally, one must venture through one of the many barrel storage rooms to work your way back to the entrance tasting area. Many of these barrels are original, dating 100+ years in age, and show the signs of every batch of Gueuze which have fermented and aged inside of them over the last century.

Should you find yourself with an opportunity to experience any of Cantillon's great beers, I would highly encourage it. The following is a list of their brews available at the time of my visit, and YES, I did in fact sample each and every one of them.

- Gueuze 100% Organic Lambic
- Gueuze 100% Lambic
- Kriek Lambic (made with sour cherries)
- Rose de Gambrinus (made with raspberries)
- Grand Cru Bruocsella (straight 3 year old Lambic)
- Iris (straight malt Lambic – no wheat)
- Vigneronne (made with white grapes)
- Saint-Lamvinus (made with merlot grapes)
- Cuvee Fou' Foune (made with apricots)
- Faro (made with candy sugar)

One point of interest to potential tourists though, is that in order to enter for a tour, you must sign a waiver of liability. Remember that the brewery was built 109 years ago, and was not intended for occupancy by the public; therefore most spaces are quite cramped, with many exposed hot pipes and pulleys. Additionally, you will find



yourself walking through several steam plumes during your tour, and traveling up and down quite steep, narrow and usually wet stairwells. Finally, it must be noted that anyone taller than 5'6" will find themselves ducking not only to walk around equipment, but also to even walk through several of the doorways. I would not; however, let this preclude anyone from enjoying an experience of a lifetime by touring the only remaining Gueuze and Lambic brewery still operating in the city of Brussels. I certainly know it will be a regular stop of mine during future trips back to Belgium. Cheers.



CASK Central VA Beer Tour and Big Brew

Photos By Greg Nowicki, Jerry Mierle, and Rob Byrd





At Big Brew this year, a total of 45 gallons of soon-to-be great tasting homebrew were brewed, 25 gallons of which was all grain.

Here is what was brewed:

- Rollin, Julianna, Jared and I brewed the SS Minnow Mild Ale (10 gallons, all grain)
- Jerry Mierle brewed a Dandelion Honey Hefeweizen (I think) (5 gallons, partial mash)
- Dave Bridges brewed a Saison Du Mont (10 gallons, all grain)
- Matthew (prospective member) brewed a John Smith Clone (5 gallons, partial mash)
- Greg Nowicki brewed a Saison Du Mont (5 gallons, partial mash)
- Ralph Kuehn brewed a Hefeweizen (5 gallons, all grain)
- Rob Byrd brewed the SS Minnow Mild Ale (5 gallons, partial mash)

The CASK Calendar of Club Events and Competitions

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

May	Maibocks/German Beers
June	Light Lagers
July	Amber Hybrids (Club Only)
August	Light Hybrids
September	European Amber Lagers (Club Only)
October	Saisons (New!)
November	Belgian Strong Ales (Club Only)
December	Winter Party

You too 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!