



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

2009 Dominion Cup Scheduled for August 29th

By Steven Davis

Each year CASK looks forward to a couple of homebrewing competitions which it considers “local” and likes to participate in for Virginia Homebrewing bragging rights. One such event is our own Beer Blitz held in Hampton Roads and the other is James River Homebrewer’s Dominion Cup held in Richmond. This event, which is celebrating its 16th year of existence, has been a regular showcase for CASK beers resulting in many 1st place finishes and 4 of the last 5 Best-of-Show winners.

This year, JRHB is adding a new twist to the contest by introducing the Plato Award. This is a “Brewer of the Year” style award given to the brewer with the highest point total for 1st 2nd or 3rd place finishes in first round flights. It will be based on 5 points for 1st place, 3 points for 2nd place, and 2 points for 3rd place. Whoever accumulates the most points wins the Plato Award. As always, all 1st place brews from the opening flights will compete for the “Best-of-Show” award.

While CASK and JRHB have taken this contest to a more personal level over the last several years with our trash talking and inter-Club rivalry, it is great to see a newcomer to the Virginia Homebrewing community, Fredericksburg Brewing Insiders (FBI), joining in and claiming to be a formidable foe. This Club, founded by ex-CASK member Brian Hershey, has thrown down the gauntlet and promised to take away the Cup from both of us. This type of intrastate rivalry is exactly what Virginia has been lacking and hopefully a sign of times to come.

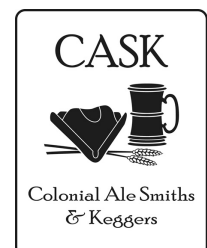
CASK encourages each of its members to join in on this challenge by registering their beers at <http://dominioncup.jrhb.org> and further requests that anyone who is available August 29th to join us in going up to the downtown Capital Ale House in Richmond to either judge or steward. It is time for CASK to take back that which is rightfully ours. The Dominion Cup belongs at the Green Leaf, and that is where we need to have it. Cheers.

Summer Party/Iron Brew 2009

This Summer Party was held Saturday, July 11th at Frank & Gail Clark’s house in Williamsburg. A big CASK “Thank You” for hosting the party this year. The Summer Iron Brew was held at the Summer Party. This year the style was all type of German beer. First place went to Chip Reich, a new CASK member recently relocated here from Pittsburgh. Second place went to Peter Stinley and Third place went to John Smith. Congratulations to the winners and all hail the Iron Brewers!

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The Cellarmaster

By Steven Davis, Photos By Greg Nowicki and Jerry Mierle

“Looking for the Hop Leafe” Contest a Huge Success

When CASK was first contacted by the Green Leafe and Williamsburg Alewerks about an IPA contest to find a new signature beer for our regular meeting place, the thought of such an event intrigued me. I figured that it would not be too difficult to get the “regulars” that enter everything to join in, but was hoping to also get equal participation from some of our upstart, highly motivated new members as well. When I first spoke with Glenn Gormley, the owner of the Leafe, and Amanda McMaster, his marketing director, I told them we were hoping to get 10 or so entries for this first time event. Little did I know just how much I had underestimated the enthusiasm of the Club, and the desire of so many to show off their brewing skills to the public. When it was all said and done, there would be 21 IPAs for people to choose from at the contest.



21 IPA's All Lined up in a row ... Most worked their way right down the line.

When first proposed, the original plan was for the Green Leafe to host the Hop Leafe contest at their Gourmet location in New Town Williamsburg; however due to ABC regulations, this would not end up being possible. The event was then rescheduled and incorporated into the annual Gormley Prom held at Glenn and Lindsey's home in Barhamsville. Initially there were several questions as to the logistics of pulling this off at someone's house, but upon first look at the Gormley estate it was obvious that this was a most excellent location for such an event. The multi-layered deck allowed for the beers to be set up separate from where the crowds were gathering, and the long stretch where the tables were lined up also allowed for a fairly organized judging format as well.

To say the least, the task was a formidable one; however much to my amazement almost everyone at the also appeared that those that were participating took it quite seriously as most notes and keeping tract to ensure they tried each brew. The judging was entrants as well as friends and employees of Glenn & Lindsey. All party-goers were eligible to vote for their top 3 beers. Judging was conducted over a 3 and the top 4 beers by popular vote were advanced into the 2nd round. In the round, all party-goers were again asked to vote on only the 4 beers remaining, tally of those ballots was combined with the 1st round results to determine a winner.

Contrary to the original plan, Glenn insisted the final results be announced at the Prom, and late that evening CASK would crown its Hop Leafe King. First place would go to Mike DeCarie. Mike is a new member of CASK, and new to the brewing hobby. Mike's beer finished first in both rounds of voting and was a deserving winner. His beer has once again proved that even new brewers can make great beer on their early attempts. Mike will now assist Williamsburg Alewerks in brewing his IPA which will be released under the Green Leafe's label with Mike's name displayed as the brewer. Second place would go to

of tasting 21 IPAs Prom gave it a go. It were jotting down conducted by CASK over the age of 21 hour period, 2 n d and the



The Green Leafe's Glenn Gormley and the winner Mike DeCarie



long-time member and ex-President Norm Schaeffler. Norm is best known for his English Milds and Ales; however the Hop Leafe IPA event has once again shown that you can teach an old dog new tricks. Finally, Third place was awarded to John & Jared Smith, who continue to present themselves as excellent brewmasters from contest to contest.

With the Hop Leafe Contest ending with such enormous success, Glenn finished the evening congratulating Mike on his winning brew and informing CASK of his desire to make this contest an annual event. Glenn stated he would like to choose a Leafe signature beer every year from a similar contest open only to CASK members which would then be brewed by Alewerks. As Glenn



so eloquently quoted Humphrey Bogart on the night of the Prom, "I think this is the beginning of a beautiful friendship". CASK and its members couldn't agree more. Cheers.





Holy Hampton, Batman!

Seems like Hampton is making a play to become the beer hot-spot on the Peninsula. Hampton is already home to the great craft brewery and loyal CASK supporters, the St. George Brewing Company. The downtown area is home to two beer bars with awesome beer selections, Marker 20 and the amazing 37 tap wonder known as the Taphouse. But now there are two additional beer icons on the horizon. Homebrew USA will bring a second location to Hampton, sometime in the next few months. The new store will be on Mercury Boulevard, just east of the new Peninsula Towne Center. The second new beer destination will be right at the new Towne Center. The same company that has the Fredricksburg Pub is opening a version in Hampton called The Pub Hampton. According to a press release, The Pub Hampton will feature unique English atmosphere. "All of the furniture and most of the accessories in fact are purchased in England to guarantee their authentic look and feel. The centerpiece is a stunning wraparound bar handcrafted in the United Kingdom." The release goes on to describe the menu as "The menu at The Pub will combine the finest aspects of traditional British pub fare, such as fish and chips, Sheppard's pie, and bangers & mash, as well as more "complicated" dishes like goat cheese dip, seared ahi satay, and whiskey cracked pepper steak. All menu items can be expertly paired with an assortment of the finest scotches and beers, including a wide range of English, Scottish, and Irish draught as well as cask-conditioned brews and domestics."

The Fredricksburg Pub features over 20 taps and a couple of beer engines, serving a variety of British, Belgian, and American beers, including quite a few of the Fuller's line. They also have an impressive list of single malt scotches and small batch and single barrel bourbons. If this selection is replicated at the Hampton location, and it looks like it will be, the Pub Hampton will be an impressive addition to the local beer scene.

The CASK Calendar of Club Events and Competitions

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

August	Light Hybrids
September	European Amber Lagers (Club Only)
October	Saisons (New!)
November	Belgian Strong Ales (Club Only)
December	Winter Party

August 29 2009: 16th Annual Dominion Cup
<http://dominioncup.jrhub.org/>

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!