



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Upcoming CASK Events and Club Information Topics

By Steven Davis

The following is a list of upcoming Club events for CASK Members and their friends.

The **AHA National Homebrew Competition** deadline is drawing near. Entries must be registered and paid for online. Virginia entries will be shipped to Ohio this year and are due between March 22nd and April 1st. Register now so our Club can have a good showing in this, the largest of all Homebrew Competitions.

The **Daffodil Festival** is scheduled for Saturday, March 27th in Gloucester. Our Club Vice-President, Warren Haskell has offered to arrange a place for the Club to setup a public display, and possibly provide homebrew sampling. We still will need to know if Members are interested and willing to attend, as we would need a minimum of about 8 people in order to staff a booth throughout the day.

The **1st Annual Gloucester Beer Festival** is scheduled for Saturday, October 9th also in Gloucester. Our Club Vice-President, Warren Haskell is actively involved in organizing this event and is looking for club support in both sponsorship as well as volunteers. Once again this presents an opportunity for CASK to set up a booth where we will be able to provide a public homebrew display (possibly including an actual brew presentation) as well as provide homebrew sampling. Hampton Roads sincerely lacks adequate beer festivals for the size of our community and this will be a great opportunity to help promote a new festival for locals to enjoy good food and beer.

The Club is looking into ordering some **new CASK glasses** which are non-pint glass style if there is enough interest. We are considering mugs, pilsner style, goblets and Belgian tulip styles. Once we have a price quote, I will be sending out an e-mail seeing who is interested in going forward with ordering.

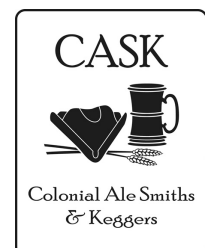
Arrangements are being made to begin our **BJCP Class** around the early April timeframe. We are still trying to find a National Judge to sponsor an exam. The earliest available date for the exam would be September; however the Club feels it is important that we continue with the class though, so that Members can get exposure to the process and information. Also, Members can arrange to travel to one of the currently scheduled exams if they wish to take it earlier.

The Club has re-instituted its "**Member Profile**" section of the newsletter. Look for an e-mail from Norm some time in the future requesting your info so you can share your most personal beer secrets with the Club.

Using this format to put out Club information is new, but allows us to keep it out of the meetings and therefore devote more time to enjoying beer with our friends. Keep those great ideas and suggestions coming, and let us know what you would like to see info on in the future. Cheers.

In this Issue of The Cellar:

The Cellarmaster.....	2
Finding Beer in New York City (It's not hard!).....	3
The Beer in Front of Me	5
CASK Member Profile: Peter Stinely.....	6
The CASK Calendar of Club Events and Competitions.....	6





The Cellarmaster

By Steven Davis

CASK President Gets Exclusive Tour of Lambic Brewery

Sometimes it's not necessarily who you know, but rather who the people that you know actually know. This proved to be the case on my recent trip to Belgium when the group I was with was offered the rare opportunity of touring Boon Brewery in Lembeek. This brewery, one of only 5 active gueuze and lambic breweries in the world (along with Cantillon, 3 Fonteinen, Girardin and Oud Beersel) is possibly the most exclusive as they never allow tours or even the local public to enter their brewery.



Boon only brews 6 months out of the year (October to March), when the natural yeast which can only produce lambic beers is prevalent in the air without other yeasts which can ruin the beer also being present. The grain is mashed in an open mash tun (one of only 3 in Belgium) for 3 hours after which the wort is pulled off and boiled for 3 additional hours. Following the boil, the wort is then pumped to an open cooling bin at the top of the brewery where it is allowed to cool for 24 hours. Once the wort is

In order to arrange this tour, our group host had to call upon a special favor from his close friend Yves, owner of La Maison de la Gueuze, the most exclusive Gueuze and Lambic pub in all of Belgium. With Yves special request, Boon Brewery's owner, Frank Boon, agreed not only to allow the tour but to conduct it personally. This treat would prove to be one of the most memorable highlights of my trip.



cool, the rafters of the brewery are opened and fans blow outside air across the wort to allow the rare *Brettanomyces Bruxellensis* yeast to come in contact with the beer and begin the spontaneous fermentation process. Once krausen is present, the beer is transferred to a stainless steel fermenter where it will sit for 4 weeks. Finally, the beer (lambic) is transferred to an oak barrel which will act as its home for 1 to 3 years while the beer ages and picks up the special oak character it needs from the wood. The process reaches completion when lambics of different ages are meticulously blended (personally by Frank Boon himself) to create the final gueuze products or further aged on sour cherries to create the famed Boon Kreik.

The highlight of our tour came at the end when Frank grabbed a ceramic pitcher and drew samples directly off



or 1 year and 3 year old barrels to allow us to taste the difference caused by the aging process. The tour then ended with Frank telling us that this was the first and possibly last tour he has conducted in his brewery as owner for the past 30+ years. With this type of rare treat bestowed upon us, I must make a point of bringing our friend Yves a special beer from the United States upon my next trip to Belgium. Cheers.



Finding Beer in New York City (It's not hard!)

by Don Welsh

I travel to New York fairly frequently and, as a result, often have the opportunity to visit several of the better beer venues. There are, of course, very many places to find beer. The good news is that many places have learned to stock up on microbrews and European beers. Web searches reveal many places but I will stick with those I have been to.



There are some breweries in New York. The Heartland Brewery (www.heartlandbrewery.com) has been around for years and now has four locations and they all have pretty good food.

They do samplers but, as with many breweries, their seasonal and special brews are often their best.

The Chelsea Brewing Company (www.chelseabrewingco.com) is on the lower west

side. I was not blown away by their beer but it is a good place to go in nice

weather. You can sit outside and look over a marina and the Hudson River. They occasionally have special events. I ran into a "Cask Ale Festival" with 60 cask ale! I did not drive home.

While I don't often stray out of Manhattan, I have been to the Brooklyn Brewery (www.brooklynbrewery.com) about three times. It was actually easy to get there: Take any subway which runs downtown and change to the "L" train which runs across 14th street. Then you get off at the first stop in Brooklyn





The Bar at the Ginger Man

building which is about 2 blocks away.

I spend most of my time in Greenwich Village because I stay down there. Another one of my favorite places is called "d.b.a." (www.drinkgoodstuff.com) It's on 1st Avenue between 2nd and 3rd Streets. They don't have food but they do have many taps with nothing ordinary in the bunch. They also have over 40 single malt scotches and many single barrel bourbons. When the web cam is working, you can call your friends and tell them to look for you!

Zum Schneider (www.zumschneider.com) is an indoor German beer garden in the east village. They have about 15 German beers on tap and have pretty good food. Check their web site because they often have Oktoberfest or cabaret parties going on. There is often an interesting "east village" crowd there!

The Blind Tiger Ale House (www.blindtigeralehouse.com) is a popular spot in the west village. It is often crowded. It moved a couple years ago so don't trust older guides to New York to find it. Check the web site:

Everybody has to visit Mcorley's at some point... even if they don't have much of a beer selection. This bar has been mentioned in works of literature and captured in paintings. As their web site says, "Everyone from Abe Lincoln to John Lennon have passed thru Mcorley's swinging doors." I knew a guy who saw Norman Mailer get in a fight there once.

A place I have not been to but heard of is just down the street...Jimmy's 43. (www.jimmysno43.com). As is the somewhat famous "Burp Castle:" (burpcastlenyc.wordpress.com) You could spend a day on one block of 7th street! Another place which is just getting off the ground is the Hop Devil Grill (www.hopdevil.com) You have to love that name! When they first opened, they did not have a very good beer selection but looking at their list today, it appears like they are doing better.

My best find was a 5 minute walk from where I was staying. It was a Belgian restaurant called "Petite Abeille" (www.petiteabeille.com) There are four of them in New York City. I went to the one on East 20th Street. They only had a few taps but they had about 40 Belgium beers in bottles. On Monday nights, all the beers are half off! I had a couple of great brown abbey ales... a Maredsous Double and Grimbergen Double. I've been there about four times now because it is close and they have good food.

I've stumbled across a few others in my time. One in the village had a chalk sign that simply said "Belgian Beer Bar"! It was pretty good but expensive so I did not even note where they were. If you find other good places in the city, please let me know!

and walk about 10 blocks. Directions are on their web site.

They are not open all the time. They have a Friday night "happy hour" and have "tours" on Saturday. You don't have to take the tour. You can just buy beer tokens and try their beers. They usually have about 6 on tap, including some of their seasonals. They do not have food but people get pizzas delivered! They also have lots of good swag.

Probably one of the best beer bars I have ever seen is not too far from mid-town. It is "The Ginger Man" (www.gingerman-ny.com) on 36th street. It is a very nice place with an attractive interior. It did not have much food besides sandwiches but it does have 66 taps and 130 bottled beers. At night, sit by the window and you can gaze up at the illuminated Empire State





The Beer in Front of Me ...

"The Beer in Front of Me ..." is a new feature in the newsletter where a CASK member tells other members about a beer that they are enjoying right now. Be it "true-to-style" or "way-out-there creative," if it is a beer that is your current "favorite" and you want to tell the club about it, e-mail your description to beer@colonialalesmiths.org

This month, Jeff Flamm tells us about Hacker-Pschorr Animator ...



The beer in front of me this evening is an Animator. My dad recently returned to the states from Munich and brought me two of these (sorry, I am not sharing!). It is a doppelbock (double bock) by Hacker-Pschorr. Animator is a classic double bock - very malty and rich, slightly sweet. This beer leaves a stronger alcohol impression on the palate than other double bocks I have tried.

I enjoy a nice double bock this time of year in celebration of the Starkbierfest (strong beer festival) in Munich. Starkbierfest is Munich's lesser known beer festival held each year during Lent. Folklore holds that the first strong beers were brewed by monks to sustain them through their Lenten fast - drinking liquid bread. The first double bock is attributed to the monks of cloister Neudeck ob der Au in Munich. The monks of cloister Neudeck ob der Au belong to an order founded by St. Francis of Paola from which Paulaner brewery derives its name. This beer came to be known as Salvator (Savior). According to the Paulaner website the first written reference to Salvator beer was in 1634. Many other double bock names pay homage to (or perhaps capitalize on) Salvator by ending in - "ator" (Ayingen Celebrator, Spaten Optimator, Bell Consecrator, etc.).

While I am enjoying my Animator, I think my favorite double bock is from cloister Andechs just outside of Munich. I have not had an Andechser Doppelbock Dunkel in several years. My fondness may be more out of nostalgia since I had such a good time when I visited there. As I typed this article, I was surprised to realize that trip was almost 10 years ago. Time flies...

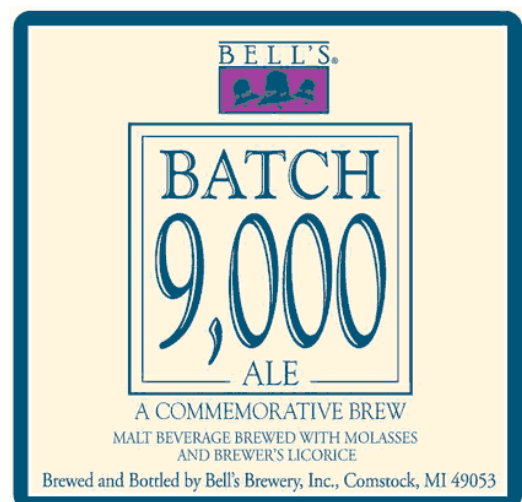
Prosit, Jeff

And Don Welsh tells us about Bell's Batch 9000 Ale.

The beer that has been in front of me recently is the "Batch 9000 Ale" from Bell's Brewery. Bell's Brewery is in Michigan and has a great reputation for turning out fine beers. Their "Two-Hearted Ale" is one of my favorites which I sample often. But the Batch 9000 is a very different animal!

Made to celebrate their 9000th batch (obviously), Bell's does not label it...some have described the Batch 9000 as an imperial stout and others label it an American strong ale. It is a very dark brown to black with a ruby hue. It is fairly low in carbonation but produces a nice tan head. One picks up the flavor of alcohol along with a strong molasses taste and a strong licorice backbone. This is one of the strongest and most unique beers I have ever tasted. At 12.5% alcohol, this is not what you would call a session beer. It is great for sipping on a cold night.

This is obviously a limited release so look for it soon. The Wine Seller in Williamsburg was selling single bottles for \$2.99. It is bold enough to age well in your cellar but so tasty you might just drink them up! That's what I did.





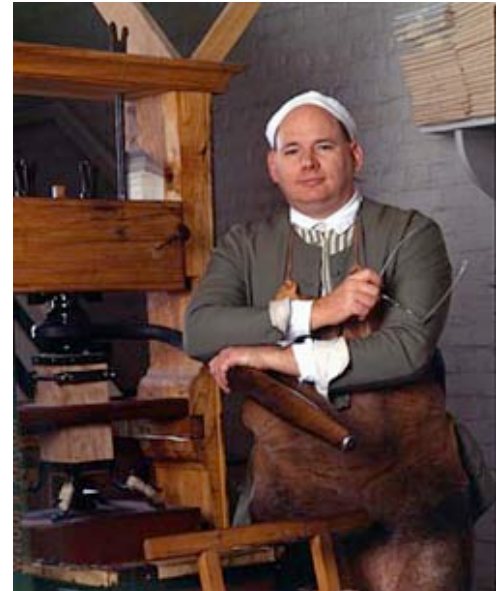
CASK Member Profile: Peter Stinely

Peter Stinely has been a stove-top homebrewer since '07 when his wife Jodi gave him a Mister Beer kit for Christmas. The results of making a pale ale were encouraging enough to invest in a starter kit from The Weekend Brewer in Chester. From there he has tried many of the extract kits from Northern Brewer with varied results. If he has learned anything it is if you brew the beers your wife likes you can be forgiven for most any smell emanating from the kitchen. Living in James City the Stinelys are often at the New Town Green Leaf with Jodi partial to amber ales while Peter favors more hoppy varieties like Bear Republic's Racer Five.

Working as a journeyman printer for Colonial Williamsburg for the past 29 years Peter has been guided by fellow CW tradesmen and club members Frank Clark and Preston Jones.

Peter has inherited his maternal grandfather's stoneware fermenting crock and his mother's hydrometer. Growing up in the historic area of Colonial Williamsburg during the 1960's his parents brewed beer for themselves and root beer for the kids. Both parents tell of green glass quart bottles exploding in the cellar with some perverse pride.

While still largely an extract brewer, Peter has tried an all-grain batch using his winnings from the monthly raffle. He will be bringing some of this bizarre concoction to the next club meeting.



The CASK Calendar of Club Events and Competitions

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

March - American Ales (COC)

April - Extract Beers (COC)

May - Bock

June - Irish & Scottish Ales

July - Summer Party / Mead (COC)

August - Sour Ales (COC)

September - Cider

October - Strong Ales (COC)

November - TBD

December - Winter Party

You, yes you, can add items to the CASK calendar and keep your fellow club members informed about beer-related happenings in the area!

Either:

1. logon to the CASK Message Board to find out how to add events to the calendar or

2. E-mail information about the event to calendar@colonialalesmiths.org