



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Summer Party Date Set: July 17, 2010

The date for the 2010 CASK Summer Party has been set. It will be on Saturday, July 17th, again graciously hosted at the home of Frank and Gail. More details will be forthcoming, but for now you can free up your calendar to ensure you can attend.

Get Ready for the Summer Iron Brew

It is time to make sure your entries for the Iron Brew competition at the party are getting brewed. The "style" for this year's competition is "CLONE BREWS". You can brew any beer you desire. The only requirement is that it MUST be a clone of a commercially produced beer and you MUST specify the exact beer you are trying to clone.

Tips from the Tap

CASK Member Jeff Flamm has suggested a new feature for the newsletter. "Tips from the Tap" will be a section where we can share with each other all the little "tricks of the trade" that we have learned over the years to make the brew day easier. So if you have some tips to share, send them to tips@colonialalesmiths.org.

Here are some of Jeff's tips:



Use vodka in the airlock on your fermenter instead of water. If the airlock back flows it will decrease the chance of contamination and will not affect taste nor will it appreciably affect the alcohol content of your beer.



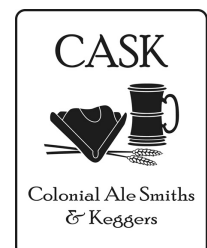
When cleaning or sanitizing multiple kegs use a jumper between the beverage ports and push the solution with CO2 from one keg to the next. You don't have to lift a heavy keg and it reduces the risk of contamination.



When bottling from carbonated keg chill the bottle to the same temperature as the beer to reduce foaming.

In this Issue of The Cellar:

The Pubs of Cambridge.....	2
The Beer in Front of Me	4
More Tips from the Tap.....	4
CASK Member Profile: Warren Haskell.....	5
The CASK Calendar of Club Events and Competitions.....	5





The Pubs of Cambridge

by Jeremy Stoddard

Over five weeks last summer I had the chance to experience the pubs of historic Cambridge in the United Kingdom and sample copious amounts of real ale. This historic university town is about an hour by train from London (accessible most easily by King's Cross Station, but also from Liverpool Station). The city, named after the bridge built the River Cam in Roman times, is today dominated by Cambridge University and its 31 colleges. Some of the colleges date back to the 13th and 14th centuries, and a number of the city's many pubs are nearly as old. Cambridge pubs are strong supporters of the UK'S Campaign for Real Ale (CAMRA) and pour local and visiting selections of cask conditioned ale pulled by hand from beer engines. The area is dominated by the regional Greene King Brewery (www.greeneking.co.uk) which is probably most known in the US for its Abbott Ale (usually available by draught can). In addition to real ales, most of the pubs had Guinness, Becks, Leffe, and a cider on tap (Stowford Press seemed to be a Cambridge favorite), as well as a lager or two – including Budvar, a delicious clean Czech Pilsner. Here are a few pub favorites, although the list is far from comprehensive.

The Eagle

In the heart of the city center is The Eagle (8 Benet St), one of the most famous pubs in Cambridge. It is a large pub that has expanded over the years. It is known for its "RAF bar" in the back that has RAF squadron insignia's burned into the ceiling. It is also famous because it is the pub where Watson and Crick, two Cambridge scientists who worked in a lab around the corner, announced that they had mapped the human DNA. It has a larger number of real ales on tap – up to a dozen – in two main bars, and serviceable pub food. It is a Greene King pub (Abbott Ale (Premium Bitter), IPA, Old Speckled Hen (Pale Ale)) but also maintains guest ales. On a hot day the St. Edmund's Blond Ale (also Greene King), which includes a portion of First Gold hops, was quite refreshing. Another favorite was The Haymaker, brewed by Hook Norton Brewery (www.hooknortonbrewery.co.uk), which is technically a strong pale ale (5%) but was a perfect summer quencher. The Eagle attracts a lot of tourists but is worth the time to have a pint in the RAF bar in particular.



The Pickerel Inn

Beyond the tourist-focused restaurants and pubs on Bridge Street that surround the River Cam is the The Pickerel Inn (30 Magdalene St), reported to be the oldest pub in Cambridge dating back to the 16th century. It has a low ceiling and open timbers and is quite a cozy place for a pint. It was historically a coach inn and also has a pleasant courtyard with tables. It has a nice selection of real ale – including Theakston Ales like Old Peculiar and their Best Bitter (<http://www.theakstons.co.uk>) as well as guest ales such as Skull Splitter and Woodford Brewery's (www.woodfordes.co.uk) Nelson's Revenge (Special Bitter) – which had nice balance and a bit of citrus in the hop profile. This pub is worth a visit and a pint or two of real ale.



Green Dragon

If you go across Jesus Green and follow the Cam River you will find a number of pubs frequented more by locals and members of the local rowing clubs than tourists. A ways down the Cam is the Green Dragon (5 Water St). This is another historic pub that even has a table in the old giant fireplace and better than average food – including good burgers and house made sausages. It is a Greene King pub but had several guest ales on tap including a very nice Tiger Best Bitter from Everards Brewery (www.everards.co.uk). You can even grab a pint from the pub and go down and sit at one of their tables by the river to watch the races.

The Free Press

Our favorite pub in Cambridge, especially for atmosphere and food, was The Free Press (Prospect Row). This small neighborhood pub has a quaint atmosphere, fantastic service, and great pub food. It is a Greene King Pub with five ales on tap, including one or two guest ales. Their guest ales included Brains Brewery's (www.sabrain.com) Reverend James Ale, a dark and rich Best Bitter, and the Tom Woods Brewery (www.tom-wood.com) Bomber County (premium bitter). The Bomber County was dark brownish-red for a bitter and had a hint of smokiness to it that was not all that appealing on first sip but made it an excellent accompaniment for our dinner – I had the house made lamb kofte bangers (sausages) and mash and my colleague had a variation of shepherd's pie that used corned beef. Much of the food at the Free Press comes from local farms and while not “upscale” pub food the quality was as good as we found in the UK.



Other Cambridge Pubs of Note

The Elm Tree – Down from the Free Press – up to a dozen Charles Wells ales and guest taps.

The Anchor & The Granata – Both pubs have nice outdoor areas and are near the river.

The Castle – One of the few Adnams Brewery Pubs – nice place for a meal and a pint.

Ft. St George – Off of Jesus Green, large outdoor seating and near the rowing club boathouses.

The Green Man – Another popular tourist pub – good higher end pub fare on the edge of town.



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, Don Welsh tells us about Terrapin Brewery's Hop Karma IPA ...



One of the most interesting beers which I have had lately is from the Terrapin Brewery. They are a relatively new brewery in Athens, Georgia but their beers are now available in many areas of Virginia. The bottle I had said "India Style Brown Ale" but, according to their web site, they now call it "Hop Karma IPA." Terrapin describes this beer as "a head on collision between a hoppy, west coast IPA and a complex, malty brown ale." It is brewed with 7 different malts and a bunch of hops: Nugget, Chinook, Centennial, Willamette, Columbus (Dry Hop). I was intrigued by the beer since I inadvertently brewed a dark IPA once. I thought it was pretty good! This beer does not disappoint. Plenty of flavor and enough hops for any hop head (65 IBUs). It has won several awards. Terrapin now produces a number of interesting beers including this "Rye Pale Ale" and "Hopsecutioner." They do a number of seasonal and special releases including "Big Hoppy Monster" and "Wake 'N' Bake Coffee Oatmeal Imperial Stout." I am glad that the southeast is finally getting some interesting breweries....I like to support them so try a Terrapin!

More Tips from the Tap



To sanitize long items such as a racking cane or auto-siphon use a wallpaper paste tray filled with sanitizer solution. (I actually saw CASK Member Greg Nowicki do this at a Big Brew some years back and adopted the idea).



You do not need a fancy sparge arm to brew all grain. You can use a simple kitchen colander to slowly pour the sparge water over the grain.



CASK Member Profile: Warren Haskell

Full Name: John Warren Haskell

Hometown: Gloucester, VA

Town of Residence: Gloucester, VA

Occupation: Manager/Cook/Dishwasher, Kelsick Specialty Market

Years Brewing: 12 years.

Favorite Beers to Brew: Anything odd/non-traditional, hefe-weizen, High Gravity.

Favorite Commercial Brew: New River Pale Ale.

Favorite Brew Pub or Beer Bar: Churchkey Washington DC, Mekong in Richmond.

How did you started brewing?: was re-gifted a starter kit when a friend moved to Hawaii.

Type of Brewing (Extract, Partial Mash, All-Grain): All-Grain, occasional extract.

Why do you brew?: I like the creative and creation aspects of it most of all.

Awards, Beer Related Associations, etc: Nope.



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 - 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