



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

Happy Saint Patrick's Day

This month the third Thursday marks not only the March meeting of CASK, but also the feast day of Saint Patrick, the patron saint of Ireland. It is the day when the Chicago River is dyed green as are countless barrels of formerly pale-yellow lager.

So Let us set the mood with a few Irish toasts

"It is better to spend money like there's no tomorrow than to spend tonight like there's no money!"

"May your home always be too small to hold your friends."

"Here's to you and yours and to mine and ours. And if mine and ours ever come across to you and yours, I hope you and yours will do as much for mine and ours as mine and ours have done for you and yours!"

"May you live as long as you want and never want as long as you live."

"So here's to a long life and a merry one.

A quick death and an easy one

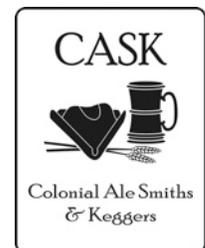
A pretty girl and an honest one

A cold beer – and another one!"



In this Issue of The Cellar:

'T Gaverhopke.....	2
Brick Store Pub, Decatur, GA	3
The Beer(s) in Front of Me	4
Tips from the Tap.....	5
CASK Member Profile: Jeremy Stoddard.....	6
The CASK Calendar of Club Events and Competitions.....	7





'T Gaverhopke

By Warren Haskell

A few months ago I reviewed 'T Gaverhopke Extra for our monthly series, "The Beer in Front of Me," not having any idea at the time that I was soon to visit the brewery in Harelbeke, Belgium. Actually as of noon on the day of the visit I had no idea that we would be going.



Zythos is the largest beer festival in Belgium, and in large part the focus and culmination of our trip there, so it probably seemed odd to the other patrons of this fantastic event to see 6 people running from the building as if it were on fire, only a brief 2 hours after the all-day festival started. But we had a mission, 'T Gaverhopke. A visit had been arranged by one of our fellow travelers to see the brewery and café, arranged while we all sat and drank at Zythos, and announced matter of fact-ly in as, "hey, I just got invited to visit the brewery and the next train arrives in 10 minutes, do y'all want to come?" Yes. So we fled the festival and stormed the train station, boarding just in time for our destination.

But anyways, on to the brewery and beer.

'T Gaverhopke (<http://www.tgaverhopke.be/>) is a family owned brewery by Bruno Delrue & Gudrun Vandoorne, in the town of Harlebeke, about 40 minutes from Ghent. They make 8 beers, which include the current seasonal Paasbier, the flagship Zingende Blondine(singing blond), and of course the Extra known as Den Twaalf (12%abv). Gudrun is one of only 3 female brewers in Belgium, and trained at a brewing school, she and her husband took over the brewery in 2007.



The brewery itself is the closest I have seen to a homebrew set-up in all of my brewery visits. It is a

simple gas fired system for single infusion mashing, the mash is still mixed in large part by hand and with minimal use of pumps or mechanization. The hop filter is a simple mesh screen hanging off of the faucet. I believe that it is about a 5 barrel system.



Bruno was our host for the afternoon, going so far as to pick us up from the train station when there were no cabs to be found. We got in just before the regular Saturday crowd, one table of Americans amongst the crowd of locals and sampled through all of the beers, mostly from bottles, but the Twaalf was on draft, the Bruintje being my personal favorite. 'T gaverhopke makes an excellent array of beers, several of which are available in VA, any of which are worth a try if you stumble across them. And if you find yourself at Zythos on a Saturday afternoon with nothing to do, it is well worth the train ride for a visit.



Brick Store Pub, Decatur, GA

By Jeff Flamm

I was recently in Atlanta on business and had dinner at the Brick Store Pub (<http://www.brickstorepub.com>) in Decatur GA. Knowing my proclivity to German, Belgian and craft beers my sister introduced this pub to me last December. It is now on my list of must stop places whenever I am in town. It is located at 125 E. Court St Decatur. Which is about 8 miles from downtown Atlanta and conveniently just a few hundred feet from the MARTA Decatur station on the Blue Line.



The Brick Store Pub Decatur, GA

We arrived about 6:30 pm on a Thursday evening and were seated quickly in the main bar room. We were fortunate that someone was just leaving as we arrived as the restaurant was full and a queue for tables quickly formed after we were seated. The pub remained very busy throughout the evening. The queue for tables did not let up until after 10:00 pm. I would suggest arriving early or making reservations. You can of course hang out by the bar with a beer while you wait for a table.

The food offered is upscale pub fare and reasonably priced with everything under \$10. My dinner choice for the evening was pierogi primavera with side with salad. The cheese and potato stuffed perogis were served in light cream sauce accompanied by squash, red bell peppers and portabella mushrooms with just the right amount of garlic (which is to say a bit heavy since I love garlic).

Above I mentioned that we were seated in the main bar room. The main bar features 17 taps that rotate through select craft, German and English beers any one of which I would be proud to serve in my home bar. Much to a Belgian lovers delight there is another bar on the second floor with 8 taps devoted only to Belgian and Belgian style beers. The Belgian bar is advertised as featuring "beers you will find nowhere else." Presumably they mean in greater Atlanta and perhaps all of Georgia. With current offerings such as Rodenbach vintage 2008 and De Dolle Dulle Teve I won't challenge their claim. In addition to the draught beers, the beer menu (bound in wood and



The main bar

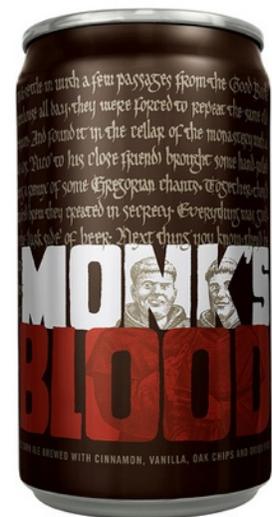


The Belgian beer “cellar” located on the second floor

leather) boasts a bottle list of roughly 75 craft and import beers and 120 Belgians.

The Brick Store Pub has an outstanding selection of Belgian, German, English and craft beers on draft and an even larger selection of choice beers available in bottles. Based on the varied selection of hard to find craft and import beers this is certainly the best beer bar I have found in Georgia and arguably one of the best I have found in my travels around the states. If you are ever in Atlanta it is definitely a place you should visit and stay awhile (Drink responsibly and take the MARTA! Parking is scarce, though there is a public garage about a block away on Ponce DeLeon Ave). If you only have a short time in Atlanta add the Brick Store Pub to fellow CASK member Warren Haskell’s *Atlanta Layover Beer Blitz* itinerary, which was featured in the November 2008 issue of The Cellar (<http://www.colonialalesmiths.org/Newsletters/08-08-Nov.pdf>), and you will not be disappointed.

Prost,
Jeff

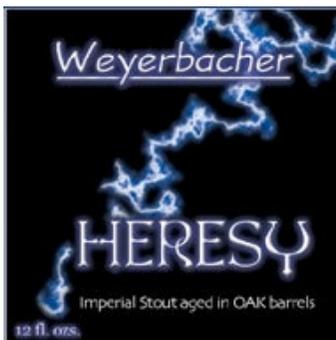


The Beer(s) in Front of Me ...

“The Beer in Front of Me ...” is a new feature where you can tell your fellow CASK members about a beer that you are enjoying right now. E-mail your description to beer@colonialalesmiths.org

This month, Jeff Flamm tells us about the two beers he had at the Brick Store Pub reviewed above ...

The dinner that I had at the Brick Store Pub paired nicely with my first beer selection for the evening, Monks Blood served on draught. It arrived in a 14 oz British style pub glass much too my surprise. At 8.3% ABV, this is a big Belgian style beer brewed by 21st Amendment Brewery in San Francisco, was one that I expected to arrive in a tulip glass. It was dark brown with ruby highlights in color. The aroma was slightly sweet and malty with strong notes of fig and some raisin. The flavor followed the nose with strong notes of fig and dark fruit (to be expected since it is brewed with figs). It was slightly sweet and malty with subtle chocolate and vanilla notes. The alcohol was evident on the tongue, but not overpowering and added to the body of the beer. It is definitely a beer I would like to have again.



My second selection of the evening was Heresy by Weyerbacher Brewery in Easton PA also served on draught. This imperial stout is one of Weyerbacher’s seasonal beers. It is actually their year round beer Old Heathen except it is aged in bourbon barrels. This beer arrived in a 14 oz tulip glass etched with the brewery’s name. The beer was pitch black with minimal head. The aroma was again malty sweet though less sweet smelling than the Monks Blood. The sweetness was offset by coffee. Oak and bourbon with some chocolate aromas were evident though not overpowering. The beer tasted just as it smelled: coffee and chocolate with subtle bourbon and oak flavor. The oak and bourbon flavors were more subdued than I expected for a bourbon barrel aged beer. The alcohol content was also deceptive. This is an 8% ABV beer, but I found the beer very smooth with little indication of it strength in the mouth feel. This was a good beer I will surely try again.



Tips from the Tap

CASK Members Like You

“*Tips from the Tap*” is a new feature 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.



The Big Orange Bucket (http://www.homedepot.com/h_d1/N-5yc1v/R-100087613/h_d2/ProductDisplay?langId=-1&storeId=10051&catalogId=10053)



Available at Home Depot, the big orange bucket (actually volume 5 gallons). This looks like any old bucket, except blaze orange, but it is so much more! Well, all in all, it is just a bucket, but a really useful one. Things to note about this bucket:

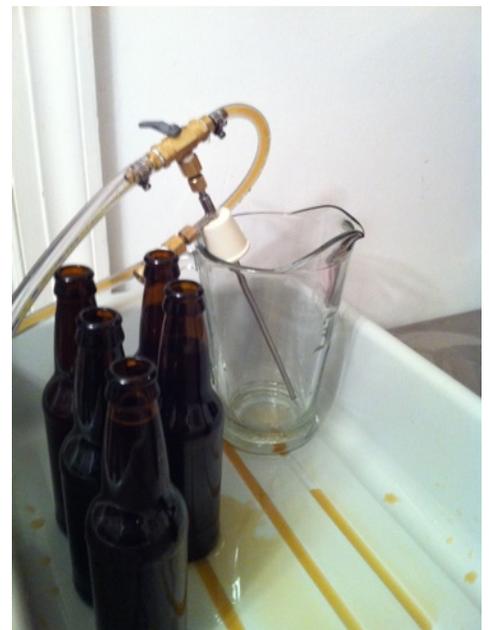
- **Gasket fitted lid** – aka it won't leak water or let in bugs, thus great for grain storage or transporting liquids
- **Food Quality Plastic** – not food certified but made of the same high-grade plastic used in food containers
- **Sturdy Handle** – easy size and weight for carrying and hard to overload
- **Cheap** – under 5 dollars with lid(sold separately)

I have been storing my grain in these buckets for about 2 years now without a bit of issue, used them to transport cider from the press in Harrisonburg with no leaks, and generally use them throughout my brewing for cleaning, transportation, and storage.

Note – the Lowe's buckets do not have a gasket lid. **[A tip of the hat to Warren Haskell for this tip]**



Keep a sanitized pitcher or bucket handy as place to set your bottle filler down if needed. **[A tip of the hat to Jeff Flamm for this tip]**



Bottle filler resting in a sanitized beer pitcher



CASK Member Profile: Jeremy Stoddard

Full Name: Jeremy Stoddard

Hometown: Waseca, Minnesota

Town of Residence: Williamsburg, Virginia

Occupation: Assistant Professor of Education, College of William & Mary

Years Brewing: 7 years (with a long break in between)

Favorite Beers to Brew: English & Scottish ales, IPA, Porters & Dark Lagers

Favorite Commercial Brew: Tie between New Glarus Organic Revolution Pale Ale (or anything from New Glarus) and Surly Furious IPA

Favorite Brew Pub or Beer Bar: Great Dane in Madison, WI and the Augustiner Braustuben in Munich

How did you started brewing?: In college after a tour of the Summit Brewery in St Paul - it sounded like a good idea after a lot of taste testing.

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

Why do you brew?: I like to cook and garden and take the local and do it yourself movement seriously - and fresh beer just tastes better!

Awards, Beer Related Associations, etc: 1997 Waseca County Fair Champion - I believe it was a Northern English Brown Ale (not kidding - only one I have entered).



A man, his dog and his beer!



The CASK Calendar of Club Events and Competitions

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

March - Bock (COC)

April - Wood Aged Beer (COC)

May - Spring Party

June - Amber Hybrids

July - IPA

August - Mead (COC) / Cider Tasting

September - Specialty/Experimental/Historical (COC)

October - Fall Party

November - Hefeweizen (COC)

December - Stouts

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

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