



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

A Beer-istoric Tour of Richmond

By Bryan Falman

On Sunday November 15th, fellow CASK member Warren Haskell and I ventured to Richmond to take part in the second annual Beer-istoric Tour of Richmond, a bus tour of Richmond focused on the history of brewing in the capital from the end of the Civil War through modern times. As the final event of Richmond Beer Week, the tour featured Virginia craft beers and food from local restaurants. Historians Mike Gorman and Eric Mink, two off-duty NPS historians, led the group of 100 through the booms and busts of the beer industry in Richmond. Two buses were used, one starting the tour at Mekong and the other at Capital Alehouse.

Our first stop was Capital Alehouse, where we sampled Wolf Hills Overmountain Victory Rye. The original recipe for this beer was recently found by the descendents of a Colonial-era brewer, and dates to 1786. The ingredients include rye, corn, and chamomile.



Yuengling beer caves at Rocketts Landing

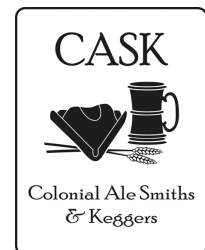
Next up was a visit to the Yuengling beer caves at Rocketts Landing. As part of the post Civil War boom, D. G. Yuengling Jr. came to Richmond from Pennsylvania to open the James River Steam Brewery. True to the brewery in Pennsylvania, the beer was aged in caves along the James River. However, by 1878 four of the five breweries in Richmond had closed leaving only Yuengling, which would also close a year later. During our time at the caves, we were able to sample the Kölsch from James River Brewing Co., a new brewery that will be opening soon in Scottsville.

After the beer caves, the tour stopped at Legend, where samples of barleywine and tripel were provided fresh from the fermenters. We also learned about the re-emergence of local beer in Richmond in the 1890s with the founding of Richmond Brewery and Home Brewing Company. The boom in local

beer production followed a decade in which only national beer brands were brewed in Richmond, including Anheuser-Busch and Pabst. A fourth stop at Gallery 5 featured Devils Backbone IPA.

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A Beer-istoric Tour of Richmond (cont)

Our discussion of prohibition took place in the grand surroundings of the Jefferson Hotel where beers from Starr Hill, Hardywood Park, Wolf Hills, and O'Connors were available for sampling. Prohibition in Richmond began in November 1, 1916, two years before National Prohibition due to state laws. Most breweries were forced to close, but Home Brewing Company successfully switched to soft drink production. Brewing would boom again in 1933 with the end of prohibition, and Home Brewing Company renames itself Richbrau Beer and is the only local brewery remaining. In 1969, Richbrau would close, leading to a quarter century without local beer production in Richmond.



A new boom in craft beer production begins in the mid-1990s with the opening of Richbrau Brewing Co. (no connection with the previous incarnation) and Legend Brewing. To celebrate modern craft brewing in Richmond, we visited the newly opened Hardywood Park Craft Brewery. There we were able to sample a firkin of Chocolate Stout, and Singel, fresh from the bright tank.

The tour lasted about seven hours, and was a good mix of tasting and local beer history, and with transportation, food, a t-shirt, and a glass included in the ticket price, it is a great bargain. So if you like any combination of beer and history, look forward to next year's Beer-istoric Tour of Richmond.

Beachwood BBQ: Craft Beer Hog Heaven

By Jeff Flamm

I was on a trip to Orange County, California earlier this year. Unfortunately for me, the AHA National Homebrewer's Conference was also underway about 100 miles to the south in San Diego. I say unfortunately because several CASK members were at the conference and taunting me via text message to come down and join them, even though I was not able to attend. Through the taunting, they encouraged me to go to Beachwood BBQ in Seal Beach, CA, just a few miles away from where I was staying. Beachwood BBQ is known for their topnotch selection of craft beers. It received an "A+ World Class" rating on beeradvocate.com. I took my fellow CASK members' advice and went there for dinner with the hope of finding a craft beer on par with what I knew they were enjoying at the AHA convention. I was sorely disappointed. How could I be disappointed with a world-class craft beer bar? I arrived in Seal Beach on a Wednesday evening. After struggling to find a parking space for about 20 minutes I made my way to 131 1/2 Main St. only to see a "Sorry We're Closed" sign posted in the window of Beachwood BBQ. So here I was in front of one of the best craft beer bars in the country; hyped up all day by fellow CASK members; I had an 8:00 am flight home the next morning and the place was closed for a "special event"... terrible letdown. Fortunately, I would be back in the area the following month.

Beachwood BBQ was open for business on my next trip to Orange County. However, I again experienced a severe pang of a disappointment. Not because of my experience at the restaurant. To the contrary, because I had not discovered this place sooner! This is a fantastic craft beer bar and the BBQ is really good too. They have 22 rotating taps. The current draft list is on chalkboards behind the bar. The draft beer is all controlled by the "flux capacitor". It allows each of the draft beers to be individually served at the correct pressure and using one of 5 different gas mixes as appropriate. There were at least two temperature controllers on the flux capacitor board too. All beers are served at the correct temperature and in the correct style glass as well. Contrary to my experience at some other beer bars, the wait staff was very knowledgeable about the beer they were serving and eager to discuss the available choices to help you make the best selection to suit



A very disappointing sight...



22 Tap "Flux Capacitor" allows each beer to be served at correct pressure and with one of 5 gas mixes as appropriate.

visit, it felt less crowded than the original due the larger size. than the original Seal Beach location. It has an urban industrial warehouse-brewery atmosphere whereas the Seal Beach location has more of a neighborhood BBQ joint that happens to serve great beer atmosphere. The downtown location features the same outstanding food as the original and has a similar outstanding rotating collection of premium craft beers. The flux capacitor is a little bigger at the Long Beach location allowing the bartender to dial in gas mixes for up to 36 taps including 7 or 8 house brews. I must admit I did not try any of the house beers on my visit. My selections for the evening were the Avery Kaiser Imperial Oktoberfest and Abbaye De Saint Bon-Chien by Brasserie Des Franches-Montagnes. I hope to give the house beers a try on my next visit. If you are ever in the Orange County, California area I highly recommend making time to visit Beachwood BBQ in Seal Beach or Beachwood BBQ Brewing in Long Beach.

Prost,
Jeff

your taste. They are serious about craft beer at Beachwood BBQ.

The place is small and was packed with people the evening I was there. The taps rotate quickly. At least three kegs blew and were changed out with a different craft beer over the course of a few hours the evening I was there. The constantly rotating taps make each visit a unique surprise (there is a live "hop cam" so you can see what is currently on draft <http://beachwoodbbq.com/beer.php>). On my first visit I had the Val-Dieu Grand Cru and Gaffel Kölsch. On a subsequent visit, I was delighted to find Firestone Walker Reserve on cask and Parabola on draft. I was amused when someone asked for a sample of the Firestone Walker Reserve only to be rebuffed by the bartender and told no samples were available from cask because it was too rare.

Beachwood BBQ opened a second location and its own microbrewery in downtown Long Beach this past July. Conveniently the free downtown public transit stops about a block away (The Passport B route <http://www.lbtransit.com/Services/Passport.aspx>). The Long Beach location is much bigger than the original in Seal Beach. While very busy on my visit, the atmosphere of the Long Beach bar is completely different



Rotating tap list at Beachwood BBQ Brewing Long Beach

Beachwood BBQ
131 ½ Main St.
Seal Beach, CA 90740
562-493-4500
Tuesday - Sunday
Kitchen open 11:30 to 9:30
Bar open 11:30 to 11ish

Beachwood BBQ Brewing
210 E 3rd St.
Long Beach, CA 90802
562-436-4020
Tuesday - Sunday
Kitchen open 11:30 to 9:30
Bar open 11:30 to Midnightish



5th Virginia Beer Blitz

Photos By Jeff Flamm

CASK held the Fifth Virginia Beer Blitz at St. George Brewing Company in Hampton on October 22, 2011. This year we had 269 entries. This year's competition was very successful and ran exceptionally smoothly. Congratulations and thanks to the competition coordinator, Steven Davis, the Judge Coordinator, Warren Haskell, the Steward Coordinator, Rollin Woolley, and the Registrar, Greg Nowicki.

Congratulations to all the CASK winners at this year's Beer Blitz!



The Award-Winning Brewers from CASK were:

- Benjamin Medina, 1st with his American Barleywine,
- Christopher Reed, 3rd with his American Wheat or Rye Beer and 3rd with his Belgian Dark Strong Ale,
- Cole Corbin, 2nd with his Maibock, 1st with his Belgian Specialty, 3rd with his Berliner Weisse, and 2nd with his Metheglin,
- Harrison Gibbs, 3rd with his Brown Porter and 1st with his Roggenbier,
- Jeffrey Flamm, 3rd with his Weizenbock,
- John and Jared Smith, 1st with their Eisbock, 2nd with their English Barleywine, and 2nd with their Wood-Aged Beer,
- Phillip Vaughn, 3rd with his Biere de Garde,
- Steven Davis, 3rd with his Munich Helles and 2nd with his Stron Scotch Ale,
- Walter Keeler, 1st with his American Brown and 3rd with his Russian Imperial Stout,
- Warren Haskell, 2nd with his Robust Porter, 2nd with his Saison, 1st and 2nd with his Common Ciders,
- William Phillips, 1st with his Special/Best/Premium Bitter and 2nd with his Extra Special/Strong Bitter (EPA).





The CASK Calendar of Club Events and Competitions

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

2011

October - Cider

November - Hefeweizen (COC)

December - TBD

2012

January - Dark Lagers (COC)

February - Stout (COC)

March - TBD

April - Scottish & Irish Ale (COC)

May - Spring Party!

June - TBD

July - Porter (COC)

August - TBD

September - Light Hybrid (COC) (Subject to change to August)

October - TBD

November - TBD

December - TBD

Calendar looking empty?

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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