

The Brewer's Bugle

Newsletter of the Underground Brewers Club of Connecticut

Y.A.H.O.O.S. (Yankee Association of Homebrewers Objecting to Organized Societies)

July 2003

(Ain't no mean-spirited people here)

Volume 17, No. 7

Summery Beers

Wednesday, July 16, 7:30 pm

Dr. Pivo's Peaceful Place

166 East Rock Road, New Haven, 789-8223

Directions: From Merritt/Wilbur Cross, get off at Exit 61. Head south on Whitney Avenue toward New Haven. Go about four miles, leaving Hamden and entering New Haven. The first stop light in New Haven is East Rock Road; there is also a direction sign for Albertus Magnus College. Turn right; Steve's house is the seventh on the left, light teal with cream trim. Or maybe that's pale turquoise for the siding. Or perhaps blue-green. Park on the street.

From I-95, go to New Haven, exit onto I-91, take Exit 6 (Willow-Blatchley). Turn right at end of ramp to head west on Willow Avenue. Go to the end of Willow Street and turn right onto Whitney Avenue. Go about a half-mile north on Whitney to the second stop light after Willow; that light is East Rock Road; turn left onto East Rock Road. Steve's house is the seventh house on the left, some color or another with cream trim. Park on the street.



The Host

Darvon's Rackings

MORTALITY

At the May meeting, the subject of mortality among beer drinkers, and YAHOOOS in particular, was discussed at length. As this was going on, I noted furtive glances in my direction and have to assume that some think my seniority marks me as the leader in the YAHOOOS mortality parade.

I can assure you that my mild pursuit of exercise, intellectual stimulation, sex, and good beer -- absent the excesses in some or all of these by most YAHOOOS -- will result in my out-living many of them. In addition to that, I wisely selected parents of

good stock. My father died at 93, without, as a Mormon, the benefits of regular consumption of alcoholic beverages. Of course, I sometimes wondered about Pop's trips to town to attend cattle auctions on days when none were scheduled. And then there was that brandy bottle in the grain bin. Mom died in her mid-sixties of a massive stroke, but all of her sisters lived well into their eighties and nineties, most assuredly without the benefits of alcohol. Grandpa lived into his eighties, despite being the father of seven girls. He would have lived longer, but saw death as the only way to get away from Grandma.

As for the YAHOOOS, I see many prospects for early demise. My vote for first to depart goes to the Count, with my selection based upon his choices of two and four-wheeled vehicles. Two or three YAHOOOS, who shall remain un-named, could pass from illnesses attendant with excess weight. The Nurse might expire of traumatic heart valve failure if he approaches a pork-processing plant too closely. A lawn mower operator could fail to see the Hero standing in the grass and exterminate him. In his travels around the world, Dr. Pivo has undoubtedly collected numerous exotic germs and viruses, which could unite to kill him as the first victim of the Great Stephen Victor Worldwide Pandemic. Homer's body will probably have a fatal hoof print on the head. Pizzaman is probably unaware of the occupational danger of cutaneously absorbed cholesterol from mozzarella cheese. Fairyman might forget to mount the wings on his homemade airplane before its first flight. Nessie will probably exceed the maximum age for ski patrollers by one fatal year, if he is not first nibbled to death by small dogs. An old cast iron furnace might fall on the Krapper. Madame might wear the wrong T-shirt to a concert and the Sarge might be wiped out by an over-inflated helium weather balloon, if one does not carry him into outer space first.

I promise to sprinkle some Rochfort 10 on your coffins before sharing the bulk of each bottle with your respective winsome widows.



Mr. Longlife with an admiring friend

Ramblings of the Naughty Nurse

YOU KISSED A YAHOO, DIDN'T YOU?

If you were at the meeting at Count Conti's you were "intimate" with Dr Pivo and Darvon. OK, to back up. We tasted one of those *chicha* beers from Peru. Let's back up further. Peru is a country in South America. My fondest memory of it was at a town called Puno near Macchu Picchu (now you're getting it).



Nessie poses as Organizer Extraordinaire

With my heavy backpack on and my new bride (currently referred to as "a complete deserve-to-die bitch" ... sorry, but I'm forced to tell the truth) at my side, the locals were laughing their heads off. This was a bad sign for this part of the world. Out from the spectators came the local, badly mentally ill lady chasing us, shaking the bottle at us, spilling its contents. It would be wonderful if the liquid was beer, but it obviously wasn't. It was urine. I guess I digress. This same country produces *chicha*. The grain used to make this beer lacks the enzymes to convert it, so the locals help the process by adding the required enzyme. I think it is amylase. Anyway, the Peruvians have a ready supply of it in their mouths -- as you do. More specifically, as Dr Pivo and Darvon do. Now the picture is all getting clear, isn't it? These two buggers brewed a traditional *chicha*, which included chewing the grains and spitting them into the mash pot. This all would have been fabulously interesting had we been forewarned. But, no. We were simply given a beer to taste.

It's a bit like when you YAHOOs tasted my fabulous Xmas Silly Ale beer *Triple Nipple*, made with real breast milk. Drinking a fluid from a woman is one thing (Darvon does this all the time; you probably don't), but drinking fluid from Pivo's and Darvon's mouth is plain disgusting. It's like having kissed them without the foreplay. It's a form of date rape. You have been seduced by two senior YAHOOs in a quasi-sexual manner.

Oh no, a dreadful thought just came to mind. Do you think that

when they were doing it they compared "chewings?"

Pivo: "Oh, Darvon, come here and let me transfer this mouthful into yours. I think you'll be very impressed."

Darvon: "Pivo, this is really quality chewing, very complex with a slight salty edge."

Pivo: "Darvon I'm glad you like it. That's one advantage to having a cold."

WANNA GET YOUR OWN BACK?

The next meeting is at Pivo's. Now we can collectively accost them or you can develop your own strategy. Regardless, there has to be some sort of payback.

I love you all, y'all.-- The Naughty Nurse

Beer & Food - A Commentary

Hero

This reporter is fortunate in that the owners of a Fairfield County public relations firm that specializes in handling the publicity needs of restaurants invites him to press dinners several times a year. It's a marvelous way to discover new and revamped restaurants and the ways in which they do, or do not, incorporate better-than-average beers into their establishments. Two above-average restaurants held press dinners in June.

Tengda, (1330 Post Road East, Westport) opened in 2001 as a "Pan Asian Fusion Bistro." The food is excellent. Half the restaurant sales come from a spectacular sushi bar. The other half of the menu features items influenced by Thai, Malaysian, Moroccan, Indian and other Southeast Asian cuisines.

If ever there is a cuisine that screams for beer, it's Asian cuisine, from China in the north to Indonesia in the south, from Japan in the east to the Middle Eastern countries in the west. But, alas, at this press dinner, because this is super-affluent Fairfield County (some might say overly affluent and a bit stuck-up), wine rules. This wonderful dinner at Tengda was also presented as a wine dinner, with a representative from a local wine distributor on hand to present a broad sampling of Robert Mondavi wines that the attendees were told: "Would put the lie to the misconception that you can't pair wine with hot, spicy Asian cuisine." Boy, was he wrong.

The Mondavi wines were fine. Excellent, perhaps. But completely and utterly incorrect with Tengda's marvelous foods,



Hero helped Nessie when the going got tough

according to this reporter's palate. I dutifully tasted each wine with each course served, but, obviously, I wasn't convinced. The acidic and sweet characteristics of the wines contrasted terribly with the Southeast Asian hot peppers and varied and flavorful spices. Pinot Grigio with sushi and sashimi (which include as ingredients sesame seeds, wasabi and ginger)? Fume

Blanc with Tempura Soft Shell Crab (with a Thai chili sauce)? Chardonnay (far too oaky for my taste, which is the California way) with Chilean Sea Bass (with sun dried tomato and orange miso drizzle)? There were more mis-pairings, but I'll stop there.



Hairball made a rare hirsute appearance

I drank Singha all night, the wonderfully tasty Thai beer (6% abv) with great malt flavor and body and plenty of Saaz hops for flavor and aroma. Tengda also serves other Asian beers -- Kirin, Asahi, Sapporo and Tsingtao -- but these are relatively light, unflavorful, banal lagers that don't stand up well to hot, spicy Asian flavors. Other beers at Tengda include Bud, Coors and Corona (mostly the light versions) and a few micros such as Sam Adams (the current seasonal offering), Brooklyn Lager and Harpoon IPA. Stella Artois and Amstel Light round out the list. My advice? Stick with the Singha at Tengda.

I have to admit, however, that my opinions were not universally shared by all present that night. The Tengda general manager disagreed with me. But then, Tengda does offer 15 wines by the glass and over 120 bottled wines. The restaurant also serves many sakés, vodkas, tequilas and specialty cocktails. I had great fun at the dinner explaining to the food and restaurant writers how poorly I thought the wine paired with the food. They were all extremely polite, but looked at me like I was from Mars. This is Fairfield County, after all. Wine rules. Pretense or not.

A second June press dinner was held at Telluride (245 Bedford Street, Stamford), celebrating its eighth year. Described as "contemporary American cuisine with rustic fare with the bold flavors of the Colorado region," Telluride is another great place to eat. It's also a first-class wine destination, offering 30 wines by the glass (seven-ounce pours) and an award-winning wine

list (*Wine Spectator's* Award of Excellence from 1999-2003) of over 300 bottles.

This press dinner was also a wine dinner, and rightly so for most of the selections. However a couple of the courses would have benefited mightily if paired with a top-quality beer, rather than a wine. It was a stretch for this reporter to pair Lobster and Brie Wontons (with a papaya ginger broth) with a Riesling. A crisp pilsner or hoppy pale ale would have been better. The same goes for the Vegetable Sushi Tempura (with a carrot purée) paired with another Riesling. The wine was too sweet and too acidic for these flavors. And Hamachi and Ahi Tuna "Tiradato," (rare with a papaya-cilantro-cucumber salsa) was paired with another Riesling. Alright, I get it. When a wine aficionado is presented with a spicy or hot or otherwise extremely tasty combination of non-traditional Western flavors, the wine aficionado goes for sweet, sticky wines. God forbid they'd pick an appropriate, full-flavored, tasty beer.

Telluride has a medium-sized but relatively uninspired beer list. In bottles there are the usual mainstream light lagers and "light" beers, plus Stella Artois, Grolsch, Heineken and Rolling Rock. On tap there is Guinness, Bass Ale, Stella Artois, Sierra Nevada Pale Ale and Pilsner Urquell. Several of these would have paired perfectly with the foods mentioned above. The bar at Telluride is long and inviting. The atmosphere is welcoming. A few more specialty beers would be perfect.



The Count and Homer work diligently at the BOS panel

Upcoming 2003 Meetings

August	Picnic
September	Wheat Beers
October	Oktoberfests
November	Pale Ales & Bitters
December	Santa's Silli Bière Competition

NB: *This list may have no basis in reality, whatsoever.*

Beer Events

November 9 - Belgian Beer Festival at Colorado Brewing, Danbury. Sponsored by Colorado Brewing and Terry Boyd (Mountview Wines & Liquors). 6 Delay Street, Danbury. 203-729-5445 (Terry Boyd)

Heroic Undertakings in CT

A NEW BREWPUB IN 2004

Mark Da Silva of **Southport Brewing**, with brewpubs in Southport and Stamford, reports that he and his partners have purchased an 8,200-square-foot restaurant in Branford (at the junction of CT Route 52 and U.S. Route 1), where they will open a third brewpub in January of next year. For the summer, the Southport location will keep *Watermelon Ale* on tap, along with *Moonshiner Bock* (7% abv). In Stamford the special summer beer is *Bitter Commuter*, an ESB.



Homer & Miss Vicki hard at work as judges

JUST WHAT THE DOCTOR ORDERED

Brewer Jeff Browning of New Haven's **Brü Rm. @ Bar** has an authentic German wheat beer, *Doctor's Orders Hefeweizen*, on tap in August, brewed with 50% wheat malt, served in a 22-ounce German wheat beer glass that customers can take home. In late August, *Kilt Lifter*, a 7.2% abv Scotch ale, returns. September sees the tapping of two seasonal beers: *Oktoberfest* and *Harvest Ale* (a 6.6% abv traditional English old ale). On August 15, Brü Rm. will supply the beer for the volunteer crew of the "Quinnipiac," a 90-foot wooden schooner, as part of a fundraiser for the Schooner School in New Haven.

DEIRDRE DOES DUBLIN & JOAN DOES THE BONFIRE

Two old favorites return to **City Steam Brewery Café** in Hartford, this August. The first is *Deirdre Does Dublin*, a "session stout," according to brewmaster Ron Page. The other beer is *Twin Peaks Pilsner*, brewed with 100% Moravian malt and Saaz hops. A slightly stronger and spicier version of Page's *White Rye*, also returns. This beer will also be bottle-conditioned and served at the Belgian Beer Festival to be held at Danbury's Colorado Brewing Co. on November 9.

Also on tap at City Steam is a peat-smoked, strong Scotch Ale, *Flower of Edinburgh*, and aging in the cellar on oak is a small batch of a Bière de Garde named *Joan of Arc*. Finally, Page has introduced his version of a southern New England classic: *White Birch Beer* (no alcohol), which Page claims is the perfect

accompaniment to the brewpub's New Haven-style ale yeast pizzas.

THOMAS HOOKER MARCHES ON

Hartford's **Trout Brook Brewhouse** has put into place some changes. The restaurant has closed, awaiting a new owner. The brewery is in full swing, producing draft beers in Hartford and 12-ounce bottled beers in Saratoga, NY. Brewer Paul Davis reports that the packaging for all Trout Brook beers will now read: *Thomas Hooker Ales and Lagers*. The three year-round draft and bottled beers will be *Thomas Hooker Pale Ale*, *Thomas Hooker Blonde Ale* and *Thomas Hooker IPA*. Davis will release *Thomas Hooker Munich Lager* this August as a draft-only beer, followed by *Thomas Hooker Oktoberfest* the third week of August, in kegs and also in 12-ounce bottles. Davis has sent some cask-conditioned beer to the Great British Beer Festival, and he hopes to offer cask-conditioned beers to Connecticut bars and restaurants later this year. Other plans call for one-liter, cobalt blue swing-top bottles of *Thomas Hooker Imperial Porter* in November, *Thomas Hooker Barley Wine* in January and *Thomas Hooker Doppelbock* in March.

CASK IMPERIAL STOUT

John Harvard's Brew House in Manchester serves its *Hefeweizen* in August, followed by *Oktoberfest* in September. Also in September, brewer Chris Jacques will offer as a special treat one keg of *Imperial Russian Stout*. This cask-conditioned, 9-10% abv beer has been aging since November of last year.



Pizzaman in a contemplative pose

THE BREWER'S BUGLE is a sometimes-monthly publication of the Underground Brewers Club of Connecticut. The contents herein are © 2003, except for the parts we stole.

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For a subscription: Send \$10.00 to Robert "Nessie"

Lachman, 5 Apple Tree Lane, Norwalk, CT 06850

June Pale Face & Ale Competition

June 18, 2003

Host: Krapper

BOS – Krapper – Baltic Porter
1st Runner-up – Pizzaman – IPA
2nd Runner-up – Mik and Sarge – Koelsch

Beers listed below in bold face advanced to the BOS Panel

STYLE BREW ER BRAND	NOSE (12)	LOOKS (3)	TASTE (20)	BODY (5)	OVERALL (10)	TOTAL (50)	COMMENTS
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Judges: Darvon, Homer, and Count

IPA Nessie	9	2	15	5	8	39	Pleasant, mildly hopped, subdued, not in your face
IPA Pizzaman	10	3	14	5	8	39	Apparently Armadillo hops, balance a little on the hoppy side
IPA Crapper	7	3	10	4	6	30	Hop aroma light, needs more hop taste. Some diacetyl.
Koelsch Mik and Sarge	10	3	16	5	8	42	Sulfury, but okay, a little sweet, but clean and refreshing.
Koelsch Pizzaman	6	3	10	3	5	27	Diacetyl wrong for this style, coffee. Good, but not to style.
Ordinary Krapper	7	3	10	5	6	31	40 for tastiness, 31 for style. Clean, hoppy, delicious. Great beer, but nothing ordinary about it.
American Brown Crapper	8	3	13	4	7	37	Good hop nose, clean, good example of style.
IPA Sean and Danika	7	2	9	2	5	25	Lacquerly nose, acidic, light body, could be the start of an infection.

Judges: Krapper, Sean, and Danika

Triple Pizzaman	11	3	17	5	9	45	Lemon cloves, bazooka, banana, fruity esters. Next time send a bigger bottle.
Strong Scotch Darvon	10	3	15	4	8	40	Rich malt, fruit, alcohol, smoky, caramel, full and warming.
American Pale Ale Darvon	8	2	10	4	5	29	Grapefruit (Armadillo?), needs more crystal malt to balance the citrus hops.
Spoilt Honey Cream Ale Darvon	6	3	9	4	5	27	Fruit, berries, honey, alcohol, very tart. (It was spoilt!)
Imperial Stout Mik	10	3	16	4	8	41	Roasted malt, hops, alcohol, toffee, chocolate cherry. Could be drier, perhaps young. Try an oak barrel.

Judges: Pizzaman, Chickenman, Mik (all Grand Master judges – too good to bother with detailed scores)

Pilsner Crapper						35	Rich malt and hops, a little too sweet and full, but we'll take more.
Munich Dunkel Krapper						32	A little oxidized, pale malt flavor, a little thin and astringent. Was probably very good a couple of months ago.
Belgian Strong Crapper						20	Strong cardboard, sour, thin, over fermented. How long ago did he taste this last?
Dusseldorfer Alt Krapper						25	Malt, but no hops, too sweet and hopless for style. Needs deeper fermentation.
Baltic Porter Crapper						35	Smoked currants, could be more fruity, needs a bigger finish – more balls in Baltic.
Dortmunder Export Darvon						30	Lager-like (it is a lager, idiots!), strange spice in nose could be hops, big hop flavor, astringent in finish.

Judges: Hero, Hairball, Bob (more Grand Master judges who don't need to detail scores)

Dubble Pizzaman						45	Rich, big, fruity, noble hops, candi sweet, big yeasty flavor, good phenols, a winner
Munich Dunkel Mik and Krapper						35	Slight cooked veggie aroma goes away, alcohol, malt, rich flavor, clean, good session beer.
Belgian Strong w/spice Homer						29	Licorice, sambuca, fusel alcohols. Good cold medicine, if young, will improve as spices soften, still delicious.
Barley Wine Mik and Homer						27	Big alcohol, fusels, butterscotch, sherry, molasses, prunes, full. Needs CO2 to bring it alive.



Summery Beers at Dr. Pivo's -- July 16



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