

# 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)  
(Ain't no mean-spirited people here)

July 2004

Volume 18, No. 7

## July Meeting

### Pilsners & Lagers

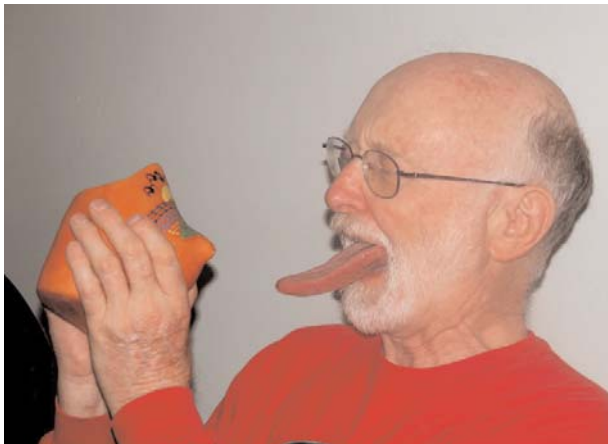
Wednesday, July 21, 7:30 pm

Dr. Pivo's Back Terrace Garden

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.*



*Darvon will greatly enjoy licking his Grand Prize*

## Darvon's Rackings

### FACTIONALISM IN THE BAND OF BROTHERS?

The YAHOOOS have always been tight, without controversies and petty bickering. We exalt in each other's triumphs. We exchange brewing secrets willingly, even at the risk of seeing our own beers topped by others using our recipes. My biggest BOS win came with ingredient hints given freely by Crapper. Close to half of our beers are co-brewed, as we share techniques. Even before he became too gimpy to brew solo, Mik co-brewed most of his beers, in order to pass his excess of technical details to others. Now, I hear that the May meeting has exposed fractures in the solid structure of the club. Some people (those not in attendance) say that the meeting was chaotic and rowdy, with rampant inebriation, while others (those attending) say that the meeting ran smoothly and efficiently, with a relatively large number of beers evaluated. Those absent came largely from among the older members of the club. I hope that we are not seeing factions forming on the basis of age. It is true that the zymurgeriatrics tend to natter and go off on tangents (a By-Law forbids that Hero and Nessie sit beside each other at meetings), but the younger members benefit from



*Coc2 poses ever so handsomely*

the bits of wisdom that rarely emerge. The older members lower the level of inebriation, as meetings are slowed by the silly jokes and left-wing ramblings of the Nurse, the abuse leveled at Darvon, and excessive detail of anything related by Nessie. We need new blood, but we also need the wisdom and humor provided by the zymurgeriatrics. I sincerely hope that the May meeting is not an indicator of tensions within the YAHOOOS.

### PATHETIC SHOWING AT THE JUNE MEETING

The Chief Winnapauk Pale Face and Ale Competition saw a really poor attendance of YAHOOOS, and a shameful lack of entries. There were only ten members and three ladies in attendance; and not counting the two ringers, and the beers submitted by Darvon and Krapper, there were only nine entries. There is no way to justify this poor showing. The food was great, as always, and there was plenty of time for conversation and beer sampling as the competition was set up, and as the BOS panel was deliberating. The inevitability of a win by Crapper is not a legitimate excuse - he has won in only one of the past three years. Next year, we must do better.

### JOHN WATSON, LOSER

In addition to missing out on good beers, food, and conversation at the June meeting, those who did not attend missed experiencing the rare, if not unprecedented, skunking of Crapper's beers - not one placed. John seemed to take it all pretty well at the competition, but we don't know what happened after we all left. Any of us who see Tracy or the kids should check for bruises. Tracy knows that if she is ever abused by John, she has a place to which she can escape - but the kids have to stay with him.

### ON THE OTHER HAND

John Watson was the only brewer from New England to win ribbons at the AHA Nationals. He won with a European Pale Lager, a Kölsch, and an Experimental Beer (Baltic Porter?). At

least one, and maybe two, of these beers were entered in the Chief Winnapauk Pale Face and Ale Competition, and did not win. The Kölsch was probably the beer that took BOS at Willimantic. All of which proves that our beers are superior to the beers in regional and national competitions - or that we suck as judges of beer.



Anita prefers a prize he can drink as opposed to one he can lick

## Ramblings of the Naughty Nurse

### REAL CLASS AT CRAPPER'S

Forget about the beer ... no, not just the 26 huge kegs in his cellar, let's talk about the food. Not just over-hosting but superior-hosting. Stunning foody items showed just what amazing people the Crappers are and how it is totally unnecessary to provide meat to impress YAHOOOS. With that established, how about some sort of new rule making the YAHOOOS the first vegetarian brewing club in the world? Yes, we're always at the cutting edge. OK, I can hear some of you Rednecks protesting because the flesh is so fine. A recent New York Times expose revealed much about beef. I'll skip the fourteen months of physiological abuse the creatures receive before culling time, but the whole cow killing process has a major problem for the meat industry. I'll try to be delicate. Cow's pass a lot of waste and this mostly lies as a big puddle with them splashing their lives away in it. On their death day the problem is to prevent this brown stuff getting into the meat. Aha, we have a problem here. You can't. Sorry to tell you, but as you bite into your burger you must assume that you are eating a quantity of - how shall I say - cow shit. I have not made this up for a cheap untrue laugh. If you eat meat then the old phrase, "Eat shit," is true in your case. With this firmly established, let's restrict our palates to vegetables and beer.

### BEANDIP DUMPS DOUBLECOCK

Word has it that he is out of the house. The out-building has been set up to keep him there. Anita has renovated it to allow

him to make, eat, think and literally sleep beer. It's beer heaven for DubbelCoq. Beandip has thereby freed up the old beer basement area for her soon-to-be-famous salsa parties. She has lost so much weight that she is going to devote much of her time to dancing and eating low glycemic index foods, which are, naturally, completely free of ... meat.

*I love all y'all -- NNN*

## Heroic Undertakings

### RHEINGOLD TO BE BREWED IN BROOKLYN

*Rheingold Beer*, established in 1850 in Brooklyn, NY, and shut down in 1976, will once again be brewed in its hometown. **Rheingold Brewing Co.**, which re-established the brand in 1999, has contracted with Greenpoint Beer Works to brew 1,000 to 2,000 barrels of Rheingold at its Waverly Avenue brewery. The majority of Rheingold is brewed at F.X. Matt Brewing Co. in Utica, NY.

### OTTER CREEK TO SEND WINNER TO OKTOBERFEST 2005

**Otter Creek Brewing** (Middlebury, VT) is giving away a trip to the biggest beer event in the world -- the Munich Oktoberfest. Beer lovers can enter the contest at [www.ottercreekbrewing.com](http://www.ottercreekbrewing.com). The sweepstakes runs from September 1, 2004, to October 31, 2004. One lucky winner (and a friend) will attend the 2005 Oktoberfest.

### ST. PAULI GIRL BEER OFF-PREMISE SUMMER PROMOTION

"Grill It With The Girl" is the summer promotion for *St. Pauli Girl*, featuring the St. Pauli Girl Barbeque Grilling Kit, as an incentive for wholesaler sales or for on-premise giveaways. Consumers can order a unique, high-quality five-piece stainless steel Barbeque Grilling Kit via Take One Tear Away Pads located at St. Pauli Girl displays or by logging onto the St. Pauli Girl website at [www.stpauligirl.com](http://www.stpauligirl.com). The kit includes a spatula, tongs, fork, cutting blade and sauce brush, which are housed in a sleek, stainless steel carrying case bearing the St. Pauli Girl logo. As part of the promotion, St. Pauli Girl is offering an added value coupon for rebates on summer barbeque food (steak, chicken and seafood) tied to the purchase of St. Pauli Girl beer.

### JW DUNDEE'S AMERICAN PALE ALE AND AMERICAN AMBER LAGER

**High Falls Brewing** (Rochester, NY) has released two new beers. *JW Dundee's American Pale Ale* (5.3% abv) is an



*Chickenman enjoys it all*

American-style ale brewed with pale and caramel malts and hopped with Cascade, Amarillo and Tomahawk hops. *JW Dundee's American Amber Lager* (4.9% abv) is a malt-accented lager brewed with pilsner, caramel and crystal malts and hopped with Magnum, Simcoe and Cascade hops. Both available in 12-oz. bottles and on draft. High Falls is also packaging a sampler pack of six bottles of *JW Dundee's Honey Brown Lager* with a bottle each of the pale ale and amber lager.

#### WOLAVER'S CERTIFIED ORGANIC OATMEAL STOUT

**Wolaver's Certified Organic Ales** (Middlebury, VT) will re-release this fall, by popular demand, its tall, dark and organic *Oatmeal Stout*. Brewed with organic rolled oats, this hearty stout will be available in 12-oz. bottles and on draft.

#### FLORIS APPEL BELGIAN WITBIER

The newest addition to the Merchant du Vin portfolio is *Floris Appel Witbier*, a unique Belgian wheat ale made with apples. Floris Appel Witbier, 4.2% abv, is brewed from 60% barley, 38% unmalted wheat, and 2% oatmeal and the hops are Brewer's Gold from Belgium. Introduced into the brew kettle are crushed coriander seeds and Curaçao orange and during maturation the brewers add fresh apple juice. Floris Appel is brewed by **Huyghe**, in North Flanders, Belgium. Available on draft only in AK, AZ, CA, CO, DC, GA, IL, MA, MI, NE, NY, PA, and WA.

#### BORIS

Importer Distinguished Brands has released *Boris*, a bottom-fermented pale, golden lager (5.5% abv) brewed by La **Brasserie de Saverne** in Alsace, France (a subsidiary of the German Karlsberg Group). Available in 8.5-oz. bottles.



*Caught offguard, Hero flashes a rare smile*



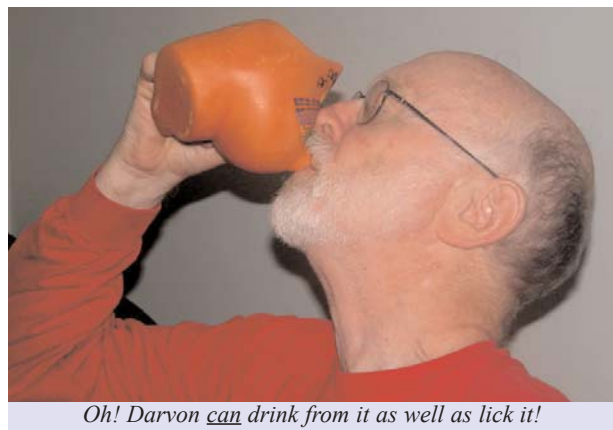
## Beer Events

**July 14-17: Eastern Coast Breweriana Assn. 32nd Breweriana Convention**, Holiday Inn Select, 700 Main St., Stamford, CT, 860-644-9582, [www.Eastcoastbrew.com](http://www.Eastcoastbrew.com)

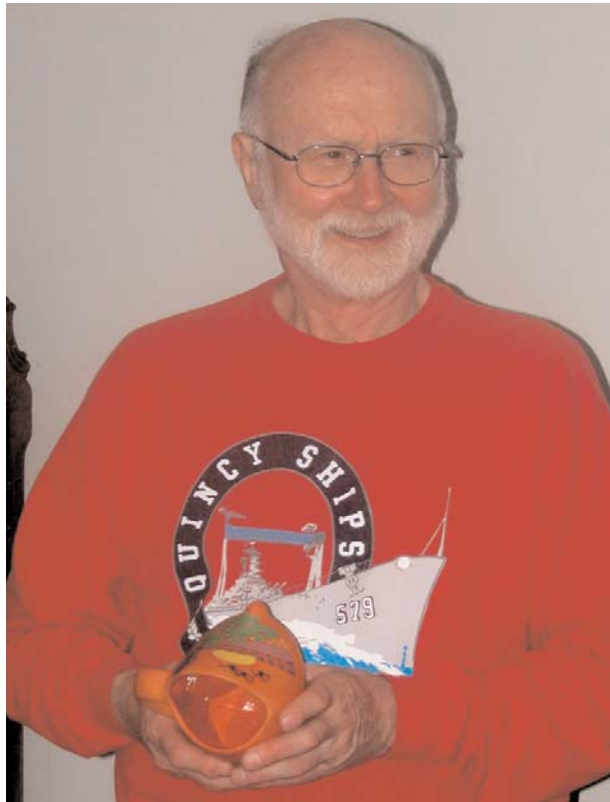
**July 15: Cobbs Mill Inn/Homemade Libations Wheat Beer Tasting**, Cobbs Mill Inn, 10 Old Mill Rd., Weston, CT, or Brewhouse Restaurant, Marshall St, South Norwalk, CT - A tasting of wheat beers, \$30.00 includes beer & food; 7:00 pm, Reservations: 203-855-7911



*Pizzaman scores yet another*



*Oh! Darvon can drink from it as well as lick it!*



**THE BREWER'S BUGLE** is a sometimes-monthly publication of the Underground Brewers Club of Connecticut. The contents herein are © 2004, 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

## Chief Winnapauk Pale Face & Ale Results

June 22, 2004

Hosts: Crapper &amp; Tracey

**BOS - Nostra Azzurro (Italy) - North German Pils**  
**1st Runner-up - Darvon - American Pale Rye Ale**  
**2nd Runner-up - Anita - Strong Scotch Ale**  
**3rd Runner-up - Darvon - American Pile Isle**  
*(Beers listed below in bold face advance to the BOS panel)*

	STYLE BREWERY BRAND	NOSE (12)	LOOK S (3)	TASTE (20)	BODY (5)	OVERALL (10)	TOTAL (50)	COMMENTS
<b>The Three C's – Crapper, Chickenman, Count</b>								
1	<b>Strong Scotch Ale</b> <b>Anita</b>	9	3	15	5	8	40	<b>Malty and nice, a very impressive Strong Scotch Ale</b>
5	Old Ale w/Raisins Pizzaman	7	3	10	1	3	24	Old, musty whiskey; hot, thin, sour, harsh. Sorry, but how old is this stuff?
15	Hefeweizen Haystack	7	2	12	3	6	30	Band-Aids, gum, cloves; sour finish, too dry, watery thin.
16	Wit Haystack	4	3	10	3	5	25	A good coconut cream ale, but not a wit. How do you get a beer to taste of coconuts?
19	<b>Cream</b> <b>Darvon</b>	8	3	15	3	8	37	<b>The beer is in the bottle (?)</b>
20	<b>American Amber</b> <b>Darvon</b>	9	3	15	4	7	38	<b>Nice hop nose, malt and hops in the middle.</b>
21	Smoked Dortmunder Darvon	6	3	10	3	6	28	Malt, with light smoke, finishes harsh. Tastes like an accidentally burned pot. (How'd they know?)
25	English Barleywine Darvon	4	3	12	3	6	28	A nice Old Ale, but not a Barleywine
27	Amer. Pale Rye Ale Real Ale Brewing, Texas	8	3	13	3	6	33	Clovey phenolic, plastic, nice spice.
<b>The Northwest Territorials – Hero, Mik, Pizzaman</b>								
2	IPA Anita	7	2	13	5	6	33	Needs more hops, too caramelly.
3	Brown Ale Nurse	5	3	10	3	5	26	Kettle charcoalization, makes Newcastle look good, over roasty and caramelly.
8	Olde Bruin Crapper	7	3	10	3	5	28	Smells like old beer gone south, cherry pits, harsh finish, needs mouthfeel to balance acidity.
10	<b>Düsseldorf Alt</b> <b>Krapper</b>	8	3	16	4	8	39	<b>Nice toasty malt, lingering hops, good dry malt, we like.</b>
11	Strong Scotch Ale Crapper	7	3	12	4	6	32	Malty, grainy, worty, dry and rich, a bit stringent.
14	Lambic Krapper & Homer	8	3	15	4	7	37	Lactic, Brett, sharp, acid a bit hot, needs time.
18	<b>Baltic Porter</b> <b>Crapper</b>	10	3	15	5	7	40	<b>Big roast and alcohol, chewy, dry, burnt roastiness, big alcohol warmth, damned good.</b>
24	<b>Amer. Pale Rye Ale</b> <b>Darvon</b>	7	3	15	5	8	38	<b>Citrus hops, dry rye, crisp, tasty, yummy.</b>
28	Düsseldorf Alt Darvon	8	3	17	4	8	40	Toasty and grainy, malty, dry finish, carb a bit high, O-Yeh!
<b>New Haven County Contingent – Nurse, Anita, Haystack</b>								
4	Belgian Pale Ale Pizzaman	6	2	10	3	5	26	Where's the Belgium? Unfermented wort, a bit flat, needs yeast, try fermenting next time.
6	<b>Munich Helles</b> <b>Mik &amp; Madame</b>	9	3	15	4	8	39	<b>Clean, Helles nose, malty, lagery, Teutonic, marginally sweet. Scarily true to style.</b>
7	Imperial Stout Coq2 & Pizzaman	9	3	12	3	7	34	Robust, but needs more malt & fruit, too dry at the end, over attenuated.
9	Best Bitter Crapper	6	2	10	3	5	26	Smells old, like Darvon, oxidized, dead (unlike Darvon).
12	Saison Krapper	6	2	9	3	4	24	Live, but not refreshing, starts nice, flat & sour finish. We don't do impressions of overalls.

13	Kölsch Crapper	7	2	11	3	6	29	DMS first, not quite right, but why? Need better judges. Fermentation “extras”, a little dead.
17	<b>Strong Dark Belgian Krupper</b>	9	3	15	4	8	39	<b>Malt and alcohol, Munich malty. Well liked, could only be improved by cunnilingus.</b>
22	<b>American Pile Isle Darvon</b>	9	3	15	5	7	39	<b>Nice, heavy hop hand, score says it all.</b>
23	Belgian Strong Sour Ale Darvon	7	3	14	3	7	36	Alcohol first, little after, real fruit? More sourness would improve. More interesting than tasty.
26	<b>N. German Pils Nastro Azzurro, Italy</b>	10	3	19	4	9	42	<b>Incredible noble hops, lagery, alive, corny, could read a book through it. Super.</b>



## Pilsners & Lagers at Dr. Pivo's - July 21

Robert "Nessie" Lachman  
5 Apple Tree Lane  
Norwalk, CT 06850