

The Brewer's Bugle

Newsletter of the Underground Brewers Club of Connecticut

YAHOOOS (Yankee Association of Homebrewers Objecting to Organized Societies)

May 2006

(Ain't no mean-spirited people here)

Volume 19, No. 4

May Meeting - Alts, Dark Lagers & Bocks

Wednesday, May 17, 7:30 pm

Chickenman's

Chickenman's Chicken Ranch

43 Stoddard Pl, Beacon Falls CT, 888-4591

Directions: .From points South of Derby: Route 8 North. Get off at Exit 22 (not exit 21) Bank St. Left off ramp and then left again onto Route 67 North/West. Go past light at Stop and Shop then right at next light onto Old Drive. Bear right up steep hill onto Rimmon Road. Proceed to top of hill then turn Right onto Jane St. Left or right onto Stoddard Place. Go around the circle and park near 43 Stoddard.

From Southbury or points West on 84: 84 East to Exit 15 - Route 67 South. At light at end of exit turn right onto 67 South/East. Follow through Oxford. Turn left at Tommy K's video onto West St. Follow West St through one stop sign to the end. Right onto Rimmon Hill Rd. Next Left onto Jane St. Left or right onto Stoddard Place. Go around the circle and park near 43 Stoddard.

From Waterbury and points North: Route 8 South. Exit 22 in Seymour. Right at exit light onto Rt 67 North/West. Follow directions above.

Darvon's Rackings

POETRY CORNER

Recently the Count gave me a copy of Wood's Unabridged Rhyming Dictionary. Obviously, this was a not-too-subtle hint that the YAHOOOS are starved for the cultural inspiration provided in times past by the BUGLE's occasional "Poetry Corner." I was not aware that the members possessed enough intellect to appreciate higher forms of culture. For those few capable of responding to finer things:

The Accident

To maximize racking he keeps
Carboy tipped to get all that he seeks.
It's really not fair
To see carboy mid-air
And a floor that is "Velcroed" for weeks.

TGTBCFORBHBOFE

That stands for "Too Good To Be Considered for Best Home Brew of Evening," and applies to any and all of Crapper and Homer's Lambics. It simply is not fair for the rest of the YAHOOOS to be forced to compete with those beers for best home brew of the evening honors. We still want them to bring their lambics to give us all a break from the mediocre micro-brewed beers that are forced on us each month. At one time we could count on a few good homebrews at each meeting, but there have been pathetically few recently. I submit that the lack of homebrews might be linked to member fears that the "Two Tarts" will bring a Lambic to blow out all the other beers. With that, I have only one thing to say to Krapper and Homer: "KEEP BRINGING THE LAMBICS." By the way, John should not feel obligated to demonstrate humility by bringing a really bad once in a while (which he did not do at the last meeting).

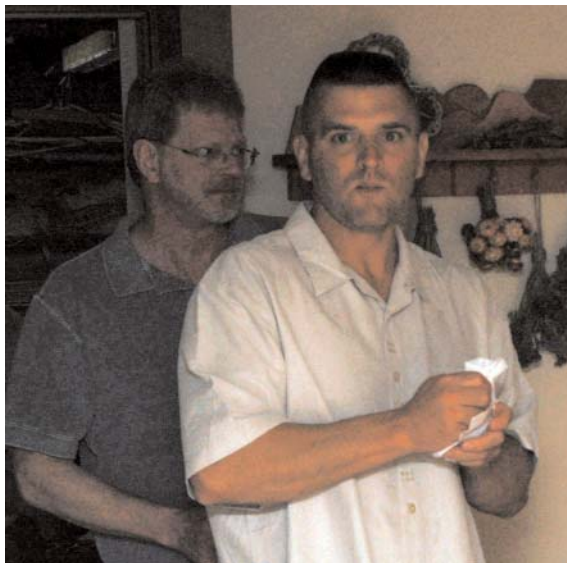
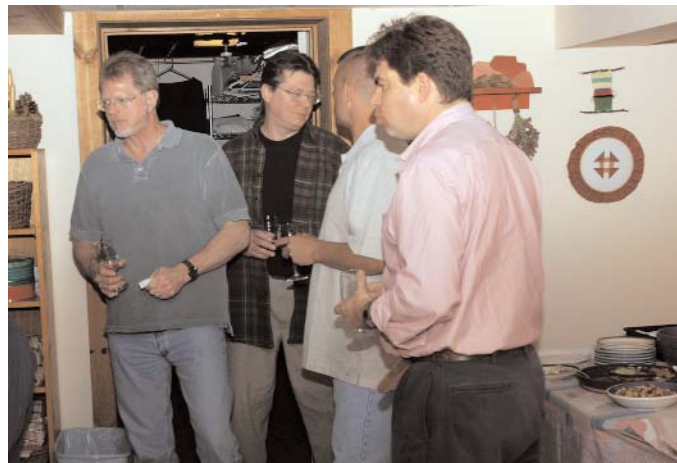
SERVES THEM RIGHT

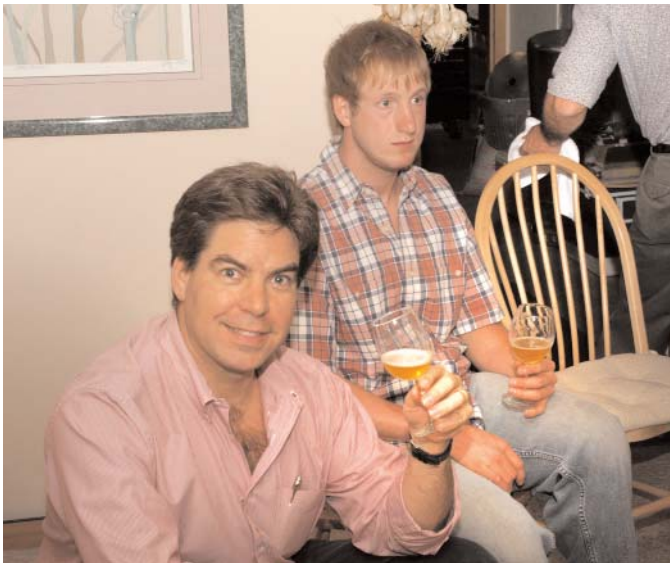
Despite the fact that there was a large and hungry group at the meeting, Bean Dip and Mik are probably still eating stale leftovers from the meeting. When, if ever, will they learn culinary discretion?





The Nurse shows how to deal with gassy American beers





Beer Events

May 18, 2006: Northcoast Brewing (CA) BBQ Beer Dinner at The Cookhouse; 5-course dinner plus dessert, 7-10 pm; \$75; 154 Boston Post Road, Darien, 203-655-6663, www.thecookhouse.com

May 19, 2006: Wine & Beer Benefit Event for the Hunt Hill Farm Trust; presented by County Wine & Spirits at The Silo in New Milford; 6-9 pm; \$25 (includes food) - advance tickets necessary; 44 Upland Rd, New Milford, 860-868-2181, www.hunthillfarmtrust.org

May 19, 2006: Springfest at the Beach; outdoor beer garden with picnic tables; food included; 6-9 pm, \$20 in advance; \$25 at the door; Ocean Beach Park, New London, www.newlondonrotary.org

May 20, 2006: Connecticut and New England Craft Brewers Festival; 5-9 pm; \$25.00 in advance, \$30.00 at the door; outdoors under the tents at Jesse Camille's Restaurant, 615 North Church St, Naugatuck, 203-729-5445, www.winect.com/worx-cms_published/selfchange_page33.shtml

April Meeting Results

April 19, 2006

Host: Mik

	STYLE BREWERS BRAND	NOSE (12)	LOOKS (3)	TASTE (20)	BODY (5)	OVERALL (10)	TOTAL (50)	COMMENTS
1	Strong Belgian Gold Pranqster North Coast Brewing	6	1.5	10	2	5	24.5	Too phenolic, even for a Belgian; sweet; cloudy; less phenols in taste than nose, but still sweet. Flat, dull.
2	Bière de Garde Castelain	4	2	7	2	4	19	Spiced green apples; "Spiced floor mop." (Darvon), apples, cider, puckering. Must have been Amity top shelf.
3	Saison Avec les Bon Voeux DuPont	10	3	15	5	8	41	Fresh, spicy, beautiful hops; cloudy, gold; sweet, but with a dry finish, full flavor, old hop taste, spicy, tasty.
4	Saison Jeff Lieder (new guy)	7	2	11	3	6	29	Dry, spicy nose, but less fresh than previous one; cloudy, bland, oxidation, taste fades; dry.
5	Saison Hennepin Ommegang	9	3	15	4	8	39	"Wet day." (Hazel), clean, fresh; sweet and spicy, clean, good mouthfeel, finishes dry.
6	Abbey Ale Augustin Brewery von Steenberger	8	3	12	3	6	32	Orange, citrus, sweet; fresh, clean, spicy, tart and carbonic; finishes dry. Very good, but really a Tripel. 8% ABV
7	Double St Bernardus Abt 12	9	3	14	4	7	37	Oxidized, sweet/sour, "Licorice & mace." (Mik), "Complex." (Jim); dark amber; sweet candy fruit, licorice, treacle, some fusels. 10% ABV.
8	Abbey Brown Corsendonk <i>really a double</i>	6	3	12	3	6	30	Off, plastic syrup bottle; "Chocolate bottle." (Jim) "Saccharine." (Crapper); gorgeous brown; complex artificial sweetness, phenolic.
9	Flanders Red Duchesse de Bourgogne Brouwerij Verhaeghe	10	3	13	4	7	37	Balsamic Red, acetic nose; pretty; saccharine; pretty; wrong kind of sourness, tastes sour-mashed, big sweet; correct, but needs more oak.
10	Flanders Grand Cru Krupper	9	3	10	4	5	31	Bret nose, sour, cherry; very pretty; green apple sour, puckery, too sour, very Bret, thin. BBHofE
11	Barley Wine Devil & 71 Virgins Ron Page	8	3	11	2	5	29	Fruity, syrupy, old aleish, like fermented treacle; cloudy; too simple, "Hops at end not pleasant." (Paul Nelson) flat and bitter, like some ladies Darvon has known. Made 9/11/01.
12	Pale Ale Whale's Tale Pale Ale Cisco Brewers	10	3	13	5	7	38	Fresh citric hops, low malt; beautiful blonde; "Best beer of the night." (Conti, which means it was overhopped.) "Where's the malt?" (Paul Nelson), two dimensioned, thin.
13	Framboise Crapper & Homer	10	3	18	5	9	45	Bret, tart, oak, low fruit, "Oak high." (Haystack); pretty, very tart and puckering, yet soft. Really good. Blend of 1- and 3-year-old lambic. TGTBCforBHBofE**
14	Quadruple Brouwerij De Leyerth/Urthel Samaranth	6	3	10	4	5	28	Sugar sweet, honey some fruit; too sweet and honey-like, not balanced – tripel on steroids, not balanced. "Great complexity of flavors – deserves better marks." (Jim). 11.5 ABV.

SUMMARY: ** Too Good To Be Considered for Best Home Brew of Evening



**Alts, Dark Lagers & Bocks at Chickenman's
May 17**

This has been the YAHOO'S NEWSLETTER