



The Brewer's League Journal



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March 2000



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Get
Cookin!

Brew Pub Review. The Bitter End, Austin Texas. (yee, haw!!)

By TZ

On a recent trip to see my brother in **Austin, Texas**, I had to check out some of the local brew. Texas legalized Brewpubs a few years back and Austin has had its share of successes and failures. My brother has been an Austinite for the past 25 years so I left the choice in Brewpubs up to him. We stayed away from the 6th street tourists and headed to the West Side of Congress Avenue.

We chose **the Bitter End Bistro and Brewery**. 512-478-5890. This was a wise choice by my trusted brother, another serious beer drinker. Located in the now trendy warehouse district at **311 Colorado Street** this modern looking pub can definitely hold it's own with most of the pubs here in the Northwest.

My first pint was the **Aberdeen Amber**, Scottish ale. ****1/2** Good malt flavors throughout with a good body to it. A good effort I might add. My brother, the hophead, had the **Austin Pale Ale**. *****1/2** As expected a big healthy dose of Cascade Hops. For you hop heads in the club (and you know who you are) this one's for you. My wife, Lynn had the **Schwarz Bier**. ********. This was a "special tap" for a great beer. This

dark German Lager had a great porter color with a big roasted malt flavor. The extraordinary thing about this beer was the big flavor with a lighter Lager body. Other beers on tap that night were **EZ Wheat**, **Bay City Lager**, **Tidwell's ESB** and the **Sledgehammer Stout**. The **Schwarz Bier** had my choice for best of show until **Tim Schwartz** (the brewer) stopped by the bar with some other samples for us

Tim and I talked brewing for a few minutes as I explained I was from the Seattle area and doing an article for the **GBL** newsletter. (Hint: this works for free beer) **Tim** proceeded to give us some really tasty samples of his **Scotch Wee Heavy** and his **Barleywine**. Both of these efforts were also outstanding with the **Barleywine** as good as you can get anywhere. **Tim** is great guy and from talking to him one can tell he really knows his stuff about brewing. **The beer lovers of Austin should be proud of his efforts.**

My only regret was that we could not stay for dinner. We could have had **Crawdaddy Raviolis**, **Sesame Tuna**, **Roasted Duck Breast** or **Spice Crusted Lamb** just to name a few. If you ever get to Austin you won't go wrong with the **Bitter End**.

Brewing with the Commander

By Murgatroid I Bubblehead

Recently, I had the opportunity to brew with Fred Farris. Not only was this an enjoyable experience, but it allowed me to get to know Fred a bit better.

I have to say that in retrospect (thinking about past meetings), I'm pretty sure Fred was rather enjoying the banter between Howard, Eric and I. You see, I am an old, (and getting older) (see photo at end of article), submarine sailor (bubblehead), and Eric the Veep is a surface ship (skimmer) sailor.

There is a constant verbal battle between "skimmers" and "bubbleheads." I'm fairly certain it's just that "skimmers" hate having "bubbleheads" sneaking up on 'em. "Bubbleheads" have developed a reputation for being ... well... friendly, er if you get my drift. We live and breathe in rather close proximity to one another for up to 90 days at a time. It's dark and intimate, and you can certainly see why jealous "skimmers" would begin to whisper and spread nasty rumors about "boat sailors." I suppose this is why Eric never lets me get behind him. Take a look at the "Friendly bubblehead" in the photo at right, and ask yourself, would he do you any harm? Someone coined the phrase "Attack with a friendly weapon."

Anyway, I digress. My point was that Fred was probably shaking his head in amazement at the comments between the Holcomb's and I. You see Fred retired from the Navy after 20 years. Upon retirement, Fred was a Commander (Three nice gold bars on his sleeve). Fred doesn't look old enough to have retired from the Armed Services does he?

Among other things, Fred completed two

tours of duty in the Mediterranean, stationed in Naples. Fred served a tour on a guided-missile frigate out of San Diego and a tour on the Pyro (an appropriately named ammunition ship) out of the Oakland Naval Station. Yes, friends and neighbors, Fred was a "Skimmer" too.

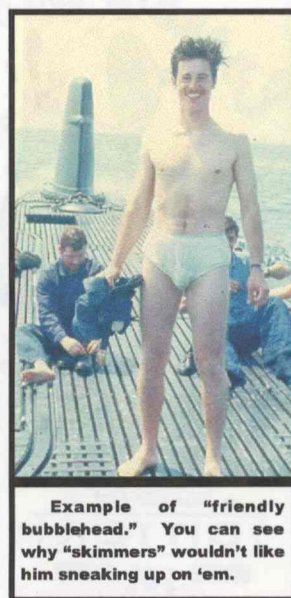
While serving in Naples the first time, Fred met his wife Jan. Jan was working in the Commissary at the Allied Forces Southern Europe base where Fred worked as the supply officer.

Fred and Jan hit it off so well, (at an Oktoberfest USO tour) that they spent some time touring Europe between duty stations. Seems Fred was headed to Alameda, and Jan was headed to Scotland. Fred managed to arrange circuitous travel orders from Naples to Alameda by way of Europe (that's pretty circuitous).

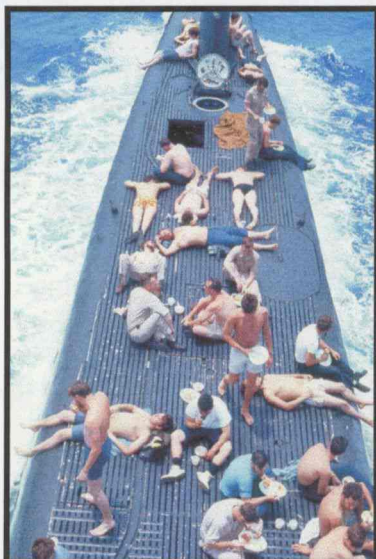
Half a world of distance didn't keep their hearts apart, and after 6 months of writing and phone calls, Jan journeyed to the bay area where Fred met her family and still proposed, er I mean proposed and met her family... oh you know what I mean. After the proposal, Jan returned to Scotland to continue her tour, and firm up wedding plans. You can bet after having to travel half way around the world to receive a proposal, Jan wasn't about to do it again for the wedding. After another 5 months of mail and phone calls, Fred took off for Scotland where they were married in a 400 year old church by a minister wearing a kilt under his robes. Jan was piped into and out of the sanctuary by the captain of the pipe brigade. Pretty cool stuff!

Fred returned to Alameda, and before long, Jan joined him. Fred served his final tour at Alameda where he worked in the Traffic Control Division. Fred was responsible for food shipments to the entire United States armed forces, worldwide. You might say he was responsible for making sure we had steaks to grill during swim-call (something skimmers didn't get to do), heh heh heh.

During Fred's final tour in Alameda is where his beer journey begins. Fred had a neighbor who brewed beer and while the neighbor shared the beer quite readily, he didn't share the knowledge or the brewing experience. Fred was thus exposed to the homebrew experience, and as I understand it,



Example of "friendly bubblehead." You can see why "skimmers" wouldn't like him sneaking up on 'em.



The foredeck of the USS Tiru SS-416, July 1971, underway in the Med, after swim call.

his neighbor was a bit of a fanatic at it. Fred says that within brewing 3 batches, the man had a beer cooler with taps and the whole nine yards. Sounds pretty reasonable to me... don't see any fanaticism in any of that, do you?

Anyway, Fred and Jan migrated to Everett after retiring from the Navy. Fred took a job with HK Systems, and pretty quickly noticed Gary Martinkus (Gar) sharing bottles of his homebrew. Fred's interest continued to increase, and finally much like a lot of us, received an early Christmas gift from Jan. Yes brew fans, it was a complete homebrew kit from *The Home Brewery*.

Included in the kit was a gift certificate for an ingredient kit from Don & Ralph. Fred's first batch was an Irish Stout which was almost ready for a Thanksgiving celebration at Jan's family home in Portland. I say almost, because Fred bottled his maiden beer the week before Turkey day, and as you can well imagine, the offering was as flat as Ally McBeal's primary mammaries. When I asked about the response to his proudly offering up this nectar, Fred replies that his friends and relatives were... polite. Makes me remember how polite people were with my first efforts. I agree with Fred when he says his relatives weren't eager to discourage the brewer, because you never know what wonders of malted barley and delicate hops, may be in the future.

Fred was a "Plank" subscriber to BYO, and in those initial issues, he discovered a recipe for "Adelaide Pale Ale." This became the basis for much experimentation and growth. Fred's beers got better and better.

Don, Ralph and Chuck have to take a large part of the credit for Fred's introduction to GEBL. Don &

Ralph in their encouragement, and the whiteboard in the shop, kept his interest up. Fred says that the thought of brew-club meetings at Bucks, didn't thrill him. Sort of like a submarine, if you know what I mean (dark, hot & intimate). Fred joined us for the second annual bus trip to the Herbfarm, and Chuck took it on himself to be Fred's personal guide for the

day. Fred laughs about one of the most memorable moments of the day, when he and Chuck needed additional sample tickets. Chuck asked the lady selling them if he bought 40 of them, would he get a complimentary stay at the Betty Ford Clinic. The lady just looked at Chuck... Fred settled for an additional 10 tickets.

So now here we are. Fred brewed a nice large batch of Peckerhead Porter last weekend at the Fall Creek Brewery. In the process, he adjusted the hops (heretic), and made it his own variation. I have to admit, that Fred was very comfortable with all-grain brewing, even though

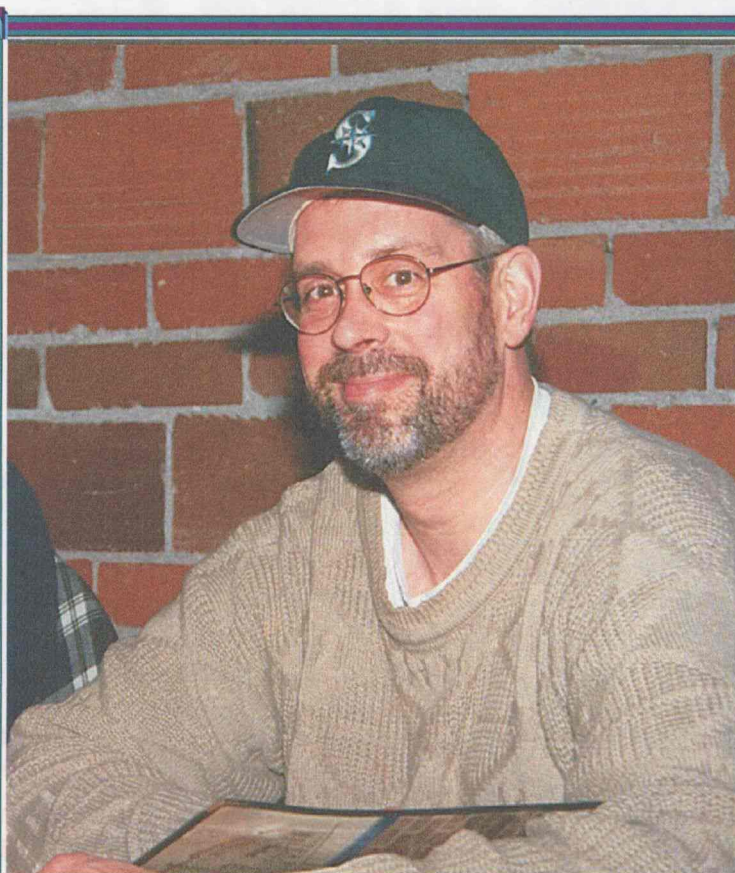
this was only his second batch. I'm pretty sure Fred could have handled the brewery by himself. Fred is a terrific addition to the ranks of GEBL, and I personally look forward to sampling many of his creations over the years.

Thanks for sharing your story with us Fred.

Damn I'm Good Looking! I've got some hair too!



Who the Hell is this?



Recipe Corner By Ingrid Brewmore

Here is a nice Scottish Ale recipe. The ale is not too light and not too heavy. It has enough smoked malt to let you know that it is there, but is Is not overpowering.

You may have had a taste of this ale. Shelley brought a sample of this same ale to a meeting sometime before Christmas.

ENJOY!

Scotch Ale

5 gal. Batch/based on 75% efficiency of system

Malts:

11.75 lbs.	2-row pale
1.25 lbs.	Belgian Aromatic Malt
.25 lbs.	Crystal 40L
.5 lbs.	Crystal 80L
.5 lbs.	Chocolate Malt
2 oz.	Peat Smoked Malt

Hops:

1.5 oz.	Fuggles 60 min.
.25 oz.	Kent Goldings 30 min.

Mash with 3.5 gallons of 170 degree water for 1 hour.

Sparge with 5 gallons of 185 degree water.

Add Irish Moss in the last 30 min.

Use American Ale Yeast

2000 Style

March Brown Ale

AHA Categories 10 (a-d)

Mild, Northern English Brown Ale, Southern English Brown Ale and American Brown Ale

April Wheat Beer (*)

AHA Category 17 (a-d)

Bavarian Wheat, Bavarian Dunkelweizen, Berliner Weisse, Weizenbock.

May Porter

AHA Category 15 (a&b)

Robust Porter, Brown Porter.

June Light Ale (*)

AHA Category 3 (a&b)

Blond Ale, American Wheat

July Pale Ale

AHA Categories 6 & 7

American Pale, American Amber, California Common, India Pale Ale,

August Open (Bring Your Best and Knock our socks off)



Road Trip!!!

Saturday March 11th 3:00 PM

Snoqualmie Falls Brewing

Bring Food

They Have the Beer!!

Next Meeting!!!

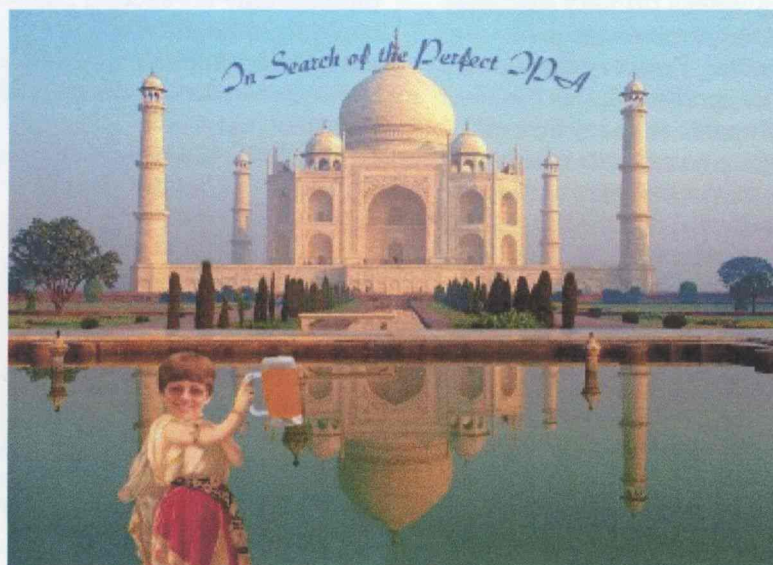
Road Trip 3/11/2000

Snoqualmie Falls Brewing

8032 Falls Ave. SE

Snoqualmie, 425-831-2337

**Shelley
Travels
FAR
AND
WIDE
for
the
PERFECT
IPA
Let's Go!!**



Calling

All

Members!!!

Have you been to a cool pub lately?

Are you using any new "trick" equipment?

Does your mother where ARMY BOOTS?

Can your dog do tricks and do you have pictures?

Send your articles today to keep this publication going!!

:-) TZ