



THE BREWER'S LEAGUE JOURNAL

Volume 6, Issue 12

December 2001

Inside this issue:

Belgians, Stouts and Chocolates	1
BS&C (continued)	2
Beer Me Upcoming Events	3
2002 Nominations Style Calendar	4



Don't forget White Elephant gifts for next meeting!

BELGIANS, STOUTS, AND CHOCOLATES

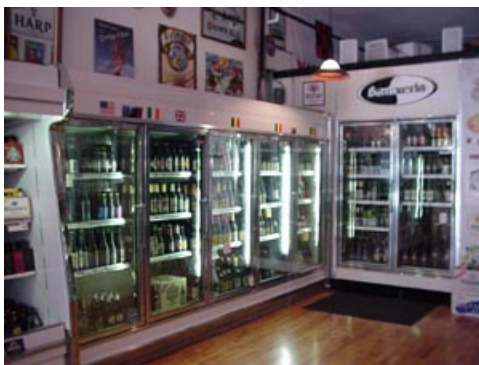


By: Fred Farris

Tom Namowicz and I had the good fortune to attend the Belgians, Stouts, and Chocolates tasting on Sunday, November 19 at the Celtic Bayou. Tom Munoz, Head Brewer at the Celtic Bayou, and Matt Bonney, General Manager of Bottleworks, were the hosts. Prior to starting the tasting, we were treated to a spread of appetizers that included fresh bread, fruit, five different cheeses, garlic mussels, and pommes frites. These were accompanied by either Elysian Brewing Saison or New Belgium Brewing 1554 Brussels Black Style Ale.

The tasting included six different beverages accompanied by a chocolate. Matt spoke about each beverage, the brewery, and the chocolate prior to each tasting.

Our first flight was a Dubbel brewed by Abdij Duinen (pronounced Abbey Duenen). Abdij Duinen started brewing this Dubbel in 1100. It was a marvelous dark ale. It was accompanied by a Pistachio Cream Chocolate. (continued on page 2)



Next meeting will be December 13th *Downstairs* at The Flying Pig Meeting starts at 7 PM - Bring your Strong Belgian Beers!

(Continued from page 1)

Second flight was a Double Chocolate Stout brewed by Young's. Chocolate Stouts were first brewed in 1994 by Brooklyn Brewing Company. Young's started brewing this double chocolate a couple of years later. A distinctive chocolate flavor with a smooth and velvety finish. Pale ale malt, crystal malt, roasted barley, chocolate malt, special blend of sugars, Fuggles and Goldings hops, real dark chocolate and chocolate essence. Melted chocolate bars are added to the boil and the essence is added after filtration. To accompany this we had Vanilla Eve, a dark chocolate with a French Vanilla Cream filling. The cream filling is made with fresh cream and only has a shelf life of 20 days. Bottleworks imports these every two weeks. Incredibly smooth and tasty.



Third flight was Hercule brewed by Brasserie Ellezelloise. This Belgian Stout is named after the Belgian detective Hercule Poirot. The bottle has a likeness of the inspector with his prominent waxed moustache. Belgian stouts are few and far between. This small family owned brewery has really crafted a wonderful stout with a great mouthfeel. This was accompanied by Pure Denache, a whipped cocoa concoction that was again incredible.

Fourth flight was Gueuze Oudbeitie brewed by Hannsens. Hannsens does not actually brew the Gueuze, but purchases two different gueuzes from other breweries and blends them together after they are two years old as well as adding strawberries. Like most gueuzes, this one had an earthy almost musty aroma and intensely sour taste. The strawberry flavor was barely perceivable. To accompany this we were served Irresistible Bliss, an incredible concoction of white chocolate with a strawberry cream filling.

Flight five was Oud Kreik Vielle brewed by Oud Beersell. This Lambic had a definite cherry flavor and aroma and was not anywhere near as sour as the gueuze. We had a second round of Irresistible Bliss to accompany this.

The sixth and final flight was Black Pool Extra Stout brewed by Far West Brewing. This slightly dry extra stout gets its name from the city of Dublin, which in Gaelic is Duibh Linn, or Black Pool, an apt name for this dark and creamy ale. It was very reminiscent of Guinness, but a little extra mouthfeel and oomph. This was accompanied by a completely decadent chocolate cake draped in whipped cream and a strawberry whipped topping that included a Framboise.



Wow! Tom and I looked at each other after finishing this up and said in unison, we can't tell our wives how good the menu had been as they would be very disappointed that they missed out.

The other aspect of this was that it was a benefit event with half the proceeds going to Hopelink.

Hopelink serves homeless and low-income families, children, seniors and people with disabilities. The goal is to help families move out of crisis and into self-sufficiency.

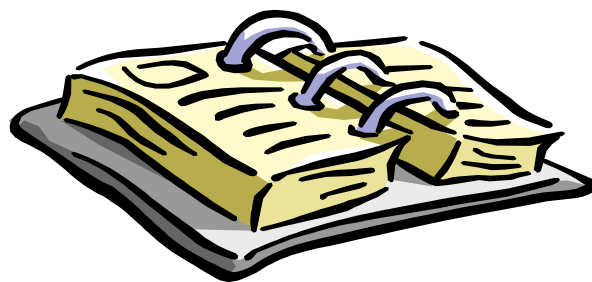
Beer Me

PART I

By Shane Miels

So, I ask a question to every man and woman out there that has either loved Microbrews from the beginning, or have gently realized that Microbrews or the making of, has a serious impact on life, Forever. We begin the story as a ranch boy growing up in Western Montana. Now, realizing that the best beer in my world would be a toss up between Budweiser and Falstaff beer, you can imagine just how wide the spectrum has become, from a lowly yellow beer drinker, to a home brewer. I can remember the days in high school when a Friday night would roll around, and we contemplate about what the night would hold. As if it would be such a big decision, knowing that the only recreation put in front of us was a toss up between driving up into the mountains (roughly 20 minutes) and drinking beer, or going to some ones house, who's family was away, and...drinking beer. Tons of choices as a young beer drinker. So, one option or another was picked, and off we would go, to fulfill whatever that night would hold for us.

Decisions in life are strange. You never know what will be placed on your plate, nor do you know exactly what you will do with it when it happens. A decision was laid in front of me to devise a plan on HOW to leave that small town in Montana I was in, and try to experience what the world might be, for real and for true. Off I went to join the Navy and experience the World and everything that that entails, not realizing what that package would contain. Needless to say, the Beer world turned out to be more than I could imagine, and it could (and did) only get better...



UPCOMING EVENTS

December 2001

- White elephant Gift Exchange

The December meeting marks the annual white elephant gift exchange. Those who bring a gift worth \$10 or less can participate in the gift exchange. Beer related items are encouraged, but as always, it seems that anything goes—especially if it glows in the dark.

- GEBL Elections

Just a quick reminder to all that our club elections will be held at our upcoming December 13th meeting. Traditionally, we hold nominations during the November meeting. The nominations will then be posted in next month's newsletter for all to ponder over.

That means that everyone needs to put their thinking caps on and think of whom you would like to see on the board for next year. Be sure to be at the meeting November 8th to nominate your favorite future board member.

March 2002

- March 9th Cascade Brewers Guild Cascadia Cup Homebrew Competition

If you know of a local beer related event that is not on this calendar, please let me know and we will make sure it gets promoted to our members.

2002 ELECTIONS AT THE DECEMBER MEETING

Last month the following people were nominated for next years officers. We still need additional people for several positions. Please consider nominating yourself at the December meeting. Voting will take place at the December meeting.

President/Vice President:

- Fred Farris
- Erik Holcomb
- Jeff Matheson
- Shane Miels
- Valerie Oliver
- Eric Wilson

Treasurer:

- Dennis Fugier
- Nominees?

Membership Coordinator :

- Louise Fugier
- Nominees?

Secretary:

- Louise Fugier
- Nominees?

Newsletter editor:

- co-editors, Lori Brown and Shelley Albright
- Nominees?

Librarian:

- Shane Miels
- Jason Savage
- Bob Winchell



STYLE CALENDAR

2001

December: Strong Belgian (Cat. 18)

2002

January: English and Scottish Strong (Cat. 11)

February: Mead (Cat. 25)

There is still time to suggest monthly styles to Shelley Albright for 2002. If you don't vote—you cannot complain we never talk about your favorite style.