

^{new} THE WRITTEN WORT

The newsletter of the New York City Homebrewers Guild
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ACCORDING TO JOHN

By John Naegele

While the scheduled speaker for October, Dan Soboti Jr. (former guild member and president of the Gaslight Brewery and Restaurant) cancelled on the day of the meeting, the guild was fortunate to get a replacement speaker in the form of Sal Penacchio, the president of the Old World Brewing Company (and former guild member). Dan promised to come to a future meeting and we'll be sure to hold him to this.

Many years ago Sal had a homebrew shop in Staten Island, NY. From there he started Old World Brewing Company. Originally the beer was contract -brewed in Stevens Point, WI. In 1998, he moved his operation to the Hoboken Brewing Company. Four months later Hoboken was out of business. Sal shut down operations in 1999 and spent the next year getting investors and acquiring equipment from several local breweries

that had shut their doors. In June 2001, Old World Brewing got back into brewing.

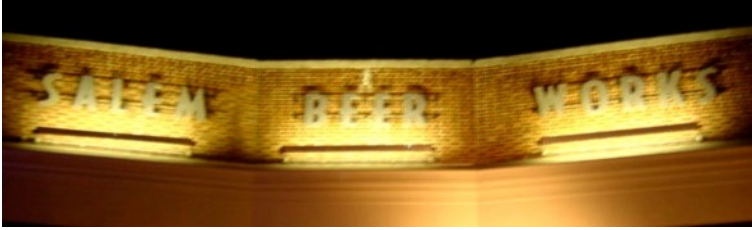
Sal brought two beers with him for us to sample. The first beer was Old World Harbor Ale, a spiced amber. It obviously had Cascade hops and I have to say that I loved this beer...NOT! Other than that deplorable choice for hops, it was a tasty and flavorful beer. It was the best seller this year at the new Staten Island Yankee Stadium in Staten Island. Yes America, it outsold Coors Light!! The second beer we sampled was an Octoberfest. It was a true german-style lager and much better than any other Octoberfest that Brewski's had on tap.

Speaking of Yankees... As part of the bet between Mayor Rudolph Giuliani and whatever city in Arizona the Diamondback's call home, are cases of hometown beer. This year, Giuliani chose beers from the Old World Brewing Company's Harbor Ale, as it is the only beer that's brewed and bottled in NYC.

To wrap things up, I'm enjoying the raffles of late – especially our sick leader's idea for a monthly mystery prize. This month's mystery prize was a 4-Pack of Checker Cab Ale glasses, a far cry from the various beers normally found in that little red mystery box.

CONGRATS TO THE CHELSEA PIERS BREWING COMPANY

On winning a bronze medal for their cream stout in the 2001 Great American Beer Festival, the only medal won by a New York City brewpub or microbrewery.



ON THE ROAD

By Phil Clarke Jr.

Recently, my wife and I were in Salem, Massachusetts, enjoying all things witchy and ghostly. In the course of our travels, we came upon the Salem Beer Works, the only brewpub in "Witch City." While a lack of competition might cause some brewpubs to be lazy in what they produce, I did not find this the case at this establishment.

The Salem Beer Works regularly has about a dozen beers on tap. Among those I tasted was an excellent cask-conditioned Octoberfest with complex maltiness, a British mild with a nice nutty finish, a blueberry ale served with actually blueberries in the glass (redefining the term a 'chewy beer;' and a very smooth oatmeal stout that Janet and I made stout floats with (see the guild website for the recipe).

For dinner, we had tuna-kabobs and Boston clam chowder for appetizers, followed by a shrimp and rice dish and jambalaya. All foods was exceptionally prepared. Nothing was overcooked or overspiced.

The brewpub was ready to burst at the seams when we were there. Salem, around Halloween time, is like Times Square on New Years Eve. Despite this, the service was quite good and the food hot.

I strongly recommend the Salem Beer Works to anyone visiting Salem, or its sister brewpub, the Boston Beer Works, located in nearby Boston.

RAFFLE!

Donations for the monthly guild raffle are being accepted! Anyone wishing to donate any beer-related paraphernalia (glassware, clothing, beer, breweriana, etc) will receive free tickets for the raffle.

UPCOMING EVENTS

November 17 – Pre-Thanksgiving pubcrawl, starting at noon at the Waterfront Alehouse and ending at DBA's. All are welcome!

November 20 – Monthly guild meeting at Brewski's. Our guest speaker will be Kelly Taylor, brewer at the Heartland Brewery. Don't forget to bring your milds for the club-only competition!

November 26 – Fundraiser at David Copperfield's to benefit the Widows and Orphans Fund of the World Trade Center disaster. Starts at 6:00pm.

VISIT THE WEBSITE!

<http://www.pipeline.com/~dogglebe/nychg.html>

FROM THE PRIMARY

By Phil Clarke Jr.

It was a televised political advertisement the other night that made me realize I needed a beer. While the droning of a candidate went on and on, my head was peering into one of my beer refrigerators (yes, I have more than one). I was trying to decide whether to have a homebrew or a commercially-brewed beer when I saw a couple of 'competition bottles.' What are 'competition bottles,' you may ask. Well, when I bottle, so much of my beer goes into 16 ounce brown bottles. I mark them with those little round stickers and keep them aside for competition.

This bottle that I found had no label. Upon further investigation, I found four of these unlabelled bottles. Unlabelled. Unknown. Unnamed. They were the bastard bottles of my refrigerator. Through the brown glass, the contents of these bottles all look alike. Opening one up was the only way to tell what was in these bastard bottles. Damn these bastard bottles!

I realized that I was overreacting to the situation. It wasn't that big of a deal, really. After all, if I brewed it, it had to be a style of beer that I liked, right? So I grabbed the first one I saw. Then I saw the raised emblem of Anheiser Busch. A bad omen, wouldn't you say?

I popped the cap and poured the mystery beer into a glass. It was dark in color, alright, with bits of dark ruby highlights. The nose had a complex maltiness. Upon the first taste, I knew it was a barley.

I spent the next hour drinking and savoring this strong ale. I realized how much I overreacted with the whole matter. Perhaps when I drink the other bastard bottles, I can start off a little more relaxed. I guess the phrase, 'Relax. Don't worry. Have a homebrew,' will have a little more meaning to it from on.

I look forward to finishing the other bastard bottles.

GUILD OFFICERS

President: Phil Clarke Jr.
Vice President: Marc LaPointe
Treasurer: Rich Medina
Webmistress: Janet Clarke
Photographer: Sid Washer
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