



# BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

May 2005

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## The Presidential Pint

Greetings fellow Homebrewers and Beer Lovers, Our upcoming meeting will be at Middle Ages Brewery starting at 7:00 p.m. Tuesday, May 10.

This month, we'll be sampling a wide variety of the Salt City's best beers brewed at Middle Ages which is located at 120 Wilkinson Street. I spoke with the owner Marc Rubenstein and he informed me that we'll be tasting the following beers:

- Raspberry Ale (Fruit Ale)
- Swallow Wit (Wheat)
- Old Marcus (Extra Special Bitter)
- Duke of Winship (Porter)
- ImPaled Ale (India Pale Ale)
- Black Heart Stout (Stout)
- 10<sup>th</sup> Anniversary (Double IPA)

Special tastings inside the brewery may also include:

- Highlander 80 (Scotch Ale)
- Middle Ages Pale (Pale Ale)
- Wailing Wench (Strong Ale)
- Tripel Crown (British Tripel)
- Druid Fluid (Barley Wine)
- Kilt Tilter (Scotch Ale)

I also want to mention that Pete Kirkgasser has opened up his home for Big Brew Day this Saturday, May 7. Pete lives at 112 Greentree Dr. just off of Kirkville Rd. West. If your interested in brewing beer, please call him at 437-1981 to confirm a brewing time. Everyone is welcome to stop by for some tastings if your time allows.

Another event not far down the road is the Brew at the Zoo. We've only had two women step up to the plate so far! I'm still looking for volunteers to serve beer as New York state law now dictates that the distributors and brewers cannot pour their own product at these events. This event will be taking place on Saturday, June 4.

Volunteers are also being requested for Friday, July 8, for the Third Annual Empire State Brewing and Music festival. As in years past, the event will be held in Clinton Square, and promises to be bigger than ever this year.

That's all for now, looking forward to seeing everyone at Middle Ages for a fun-filled evening of tastings and some great conversation regarding beer.

Cheers for now!

*Warren*



# Secretary's Report

by Rudy Haas

## April 2005

Our president Warren started the meeting serving brews that he brought back from the Crescent City. He also tossed out shiny beads for everyone to start a festive evening.

Tim Butler announced that the Middle Ages brewing is hosting the club's May meeting! Tim welcomed all members (and asked that we limit ourselves to one guest) for an interesting evening. Middle Ages is preparing for their tenth anniversary and there may be some special offerings. A Founders Club discount will be available, so bring your growlers to fill and plan to visit the store.

Tee shirts are a topic that is on the future agenda. If you have any ideas (or better yet, want to be on the committee) call or e-mail Warren.

Pete Kirkgasser will host the May 7<sup>th</sup> Big Brew Day. It's a SCBC function. Brewers must register with Pete to reserve a brew spot. The only walk-ins are the non brewers — and it would be a good idea to let Pete know if you wanted to share in the lunch.

The Club tasting this month was lagers. *Pilsner Urquell*, the "original breakthrough from cloudy beers" started the session. Next was *Brooklyn Lager*, the "pre-prohibition style lager" followed by a *Monchhof Swartz Beer*. A delicious strong *Spaten Optimator Dopppe Bock*, 7.2 percent, finished the formal tasting.

Members were generous with their homebrew samples. They kept pouring and pouring. Thanks everyone!



"Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."

- Dave Barry

# Beeriodic Calendar

## **May 7 National Homebrew Day**

Homebrewers unite! Join with thousands of homebrewers from around the world in brewing the same recipes and sharing a simultaneous toast at noon Central Time.

<http://www.beertown.org/events/bigbrew/index.html>

## **SCBC Big Brew Day**

Pete Kirkgasser's house. Brewers must register with Pete to reserve a brew spot. Non-brewers welcome!

## **May 14 Brewers East End Revival, Long Island, N.Y.**

B.E.E.R.'s Ninth Annual Brew-off is here! Entries will be accepted April 23 through May 7, 2005.

We will be accepting all mead, cider, and beer entries based on the current BJCP guidelines.

<http://hbd.org/beer/>

## **May 20-21 Amber Waves of Grain, Buffalo, N.Y.**

The Niagara Association of Homebrewers and The Sultans of Swig present the Ninth Annual Amber Waves of Grain. With more than 300 entries last year, this has become one of the largest competitions in New York. The competition is also registered with the New York State Homebrewer of the Year Competition.

<http://www.niagarabrewers.org/awog/index.php?page=home>

## **June 4, Brew at the Zoo, Syracuse, N.Y.**

The animals are wild for the Ninth Annual Beer Sampling at the Rosamond Gifford Zoo! There will also be a silent auction, food and a live band throughout the evening. More than 1,500 people enjoyed last year's event while raising close to \$60,000 for the Rosamond Gifford Zoo!

<http://www.rosamondgiffordzoo.org>

## **June 16-18 National Homebrewers Conference, Baltimore, Md.**

Come join other homebrewers for seminars by professional brewers and highly experienced homebrewers, discussions of the latest in brewing techniques, plus a lot of fun! National Homebrew Competition Award winners will be presented at the Awards Ceremony and Grand Banquet Dinner.

<http://www.beertown.org/events/hbc/index.html>

## **June 17-18 American Beer Festival, Boston, Ma.**

"The ultimate celebration of American craft beer," featuring more than 100 beers from 40 American breweries; guest speakers and beer education; plus a special screening of the documentary "American Beer."

<http://beeradvocate.com/fests/>

## **July 29-30 New York State Fair Judging, Syracuse, N.Y.**

The SCBC is the host club for the New York State Fair Homebrew Competition. Homebrewers from all over New York compete in this state-wide event. All BJCP beer styles for competition will be judged.

<http://hbd.org/scbc/>

## **August 6 Mead Day**

Mead Day is a national event to increase camaraderie among homebrewers and meadmakers and introduce or reintroduce meadmaking to people.

<http://www.beertown.org/events/meadday/index.html>

## **November 5 Teach a Friend to Homebrew Day**

Gather friends and family who are not yet homebrewers and teach them to brew. Be sure to introduce your recruits to your local homebrew supply shop.

<http://www.beertown.org/events/teach/index.html>

# The Brew Pub Gourmet

*An occasional guest article from a gastronome visiting one of our local brewpubs!*

## Sackets Harbor Brewing Company

May is here (YAY!), but I bet you can easily conjure up images of snow, ice and that giddy feeling you get in early spring when you've been outside all day in 30° and sunshine and you suddenly realize that it's after 5 pm *and the sun is still up*. It was one of those late March Saturdays that found us wandering up Route 3 to Sackets Harbor to have dinner at the Sackets Harbor Brewing Company. After a sunny mid-March Saturday spent cross-country skiing in the morning and ice fishing in the afternoon, we found ourselves sunburned, happily tired, quite hungry and more than a wee bit thirsty. In our family that's a recipe for a road trip, so we peeled off the longjohns and hopped in the truck for the trek to Sackets Harbor.

The late afternoon sun was just beginning to set as we entered the building, which is directly on a small harbor on Lake Ontario. Even at 5:30, there were still ice fishermen, kids and dogs milling around on the harbor and more than half of the 20 or so tables in the restaurant were filled. Our fellow diners were military officers from Ft. Drum, couples young and old, families with children and an exuberant group celebrating a special occasion. There is a bar attached that was sparsely populated, though by the time we left, the locals had started to arrive to sip a few. We were warmly welcomed and quickly installed in a comfortable booth in the dining room. The building is old (or has been carefully constructed to look old) but the dining room is newer, with a large expanse of glass on the harbor side and walls of cedar clapboards painted in barn red, and trimmed in a black green and white. The dining tables all have a view of the harbor, and are adjacent to the bar but separate enough so the rooms have a different ambiance. Besides the view, the dining room (and, indeed, the entire building) is decorated with pictures of old Sackets Harbor, white tablecloths and simple table candles. The warmth of the old wood and simple refinements contribute to an overall effect, letting the view of the harbor and lake take precedence, and it is at once warm and elegant.

beer fanatics or brewers, but we are not drinkers of mass-produced American beer either, so I guess we fit somewhere in the middle of the "If it's booze I'll drink it," and the "I can identify in which country these hops were grown," continuum. Since I am partial to more substantial-tasting beer, I ordered the *Railroad Red Ale*, and DH, who likes a lighter beer than I, chose *Grant's Golden Ale*. The *Railroad Red* was smooth and "deep," but not bitter, and it was a beautiful amber/red color. *Grant's Golden* lived up to its name, boasting a lovely color and a light, easy taste with a bit of a bite to it, sort of a "ting," but a nice one. Both were drunk in short order, so we had to order a second round, which, I am happy to report, we liked just as much as the first. Rosaleen, our six-year-old daughter, was with us, and pronounced their brewed-on-site root beer "awesome." It was served in a frosted mug, which was a nice touch.

We requested a kid's menu, and, in addition to the requisite chicken fingers and hamburger, they offered a cheese quesadilla, which Rosie chose. Bill ordered an interesting bruchetta appetizer and beef fajitas. I ordered the Salmon Wellington and a salad. As soon as our order was in, a large basket of house-made and warm wheat bread appeared on the table. It didn't appear long, however, as it was quickly consumed and pronounced delicious by all of us. The brushetta was also excellent, a salad of mixed mesclun (with, I am happy to report, not a shred of iceberg lettuce) on a large plate, surrounded with pieces of toasted Italian bread and a mixture of fresh tomatoes, onions, kalamata olives and spices to spread on the bread. There was a simple but yummy balsamic dressing provided for the salad. The tomato mixture was spicy but not hot, and was excellent heaped on the bread. When we ran out of tomato mixture, we dipped the bread in the salad dressing, and that was almost as good.

We asked that Rosie's entrée be delivered with our appetizer, and it was, which was a good thing, because our dinners took over 45 minutes to come out. The embarrassed server had to come over and say "Just another few minutes," more than once, and, frankly, we were wondering what was going on (well, working in restaurants all through college we *knew* what was going on, someone screwed up, but

# Recipe of the Month

*Wondering what to do with all that leftover beer? How about cooking with it? Here's a couple of tasty beer-based recipes that'll help you enjoy your homebrew in a whole new way!*

## Butter-Crust Beer Bread

2 cups self-rising flour  
3 tablespoons sugar  
1 ½ cups (12 oz.) beer (room temperature)  
4 tablespoons (1/2 stick) unsalted butter, melted



Preheat oven to 350 degrees. Oil or butter a standard loaf pan.

In a bowl, combine the flour, sugar and beer, and mix with a wooden spoon until well-blended and sticky, about 1 minute. Do not over mix.

Pour the dough into the prepared pan and bake for 30-35 minutes.

Remove the bread from the oven and pour the melted butter over the top. Bake an additional 30-35 minutes, until lightly browned on top.

Cool in the pan, then remove, and serve warm with your favorite spread. Or, try this recipe:

## Beer Cheese Spread

8 ounces cheddar cheese — shredded  
8 ounces cream cheese — softened  
1/2 teaspoon Worcestershire sauce  
1/4 tsp. whole-grain mustard  
1 green onion — minced  
1/4 cup beer — at room temperature  
dash cayenne pepper  
dash garlic powder  
dash chili powder

In a large mixing bowl, combine all ingredients. Mix with electric mixer until well blended and fluffy, scraping sides often. Chill for at least 2 hours.



# The Brew Pub Gourmet

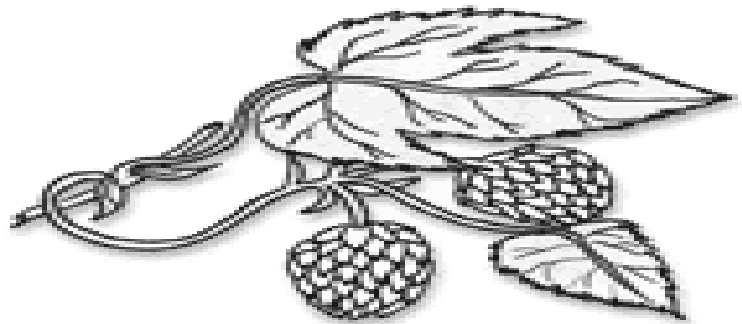
*Continued from page 4*

I digress), but, when the dinners finally appeared we were pleased. The beef fajitas were cooked as ordered (medium) and came with a spicy salsa and warmed tortillas. The presentation was exceptional for fajitas, instead of being jumbled on a simmering platter; the beef, onions and yellow peppers (a nice touch) were neatly arranged on the plate, interspersed with lettuce and tomatoes. The salmon Wellington was encapsulated in a phyllo dough crust, with a rich sauce, edamame and wasabi dribbled dramatically around the oversized plate. The salmon was good, if a bit bland, and was a large portion. A few spritzes of lemon brightened the salmon, and the wasabi was a nice foil for the bland fish. Rosie's quesadilla was warm, crispy and gooey with cheese, and came with sour cream and salsa for dipping. Unfortunately, the salsa was very, very spicy, and not appropriate for children, even ones who will try salmon Wellington with a bit of wasabi.

Dessert call found us all stuffed, but able to eek out a little room for a shared piece of (homemade) peanut butter pie with Oreo® crust and real, unsweetened whipped cream on the side (Rosie picked dessert, could you tell?). The pie was divine, light but rich, and necessitated a cup of coffee to accompany it. After lingering over a second cup of decaf (Rosie had made friends with the girls at the table next to us, so we had a few minutes of adult conversation to accompany our coffee) we headed out. Before leaving, we stopped to look at the brewing area, which is totally visible (through a wall o' glass) from the bar and contains large stainless tanks, a bunch of hoses and a very wet floor (I told you I wasn't a beer brewer, and now you know for sure). For two adults and a child, the total was about \$74, with tax, but without tip. Not cheap eats, but great food and beer served in a welcoming and casually chic atmosphere. There are tables and an outside eating area, which I imagine fills up quickly in the summer.

We live in Sandy Creek, so it's a 25-minute hop from our home, but even from Syracuse it's an easy drive that probably won't take much more than an hour. If you want to go the back road, as we did, get off I-81 in Pulaski and head up Route 3. You'll drive through lush farm country and get glimpses of Lake Ontario through the trees. Sackets Harbor is a beautiful town, full of naval history, quaint and well preserved, with some nice shops, other restaurants, Sackets Harbor Battlefield state historic site and museum and the Lake Ontario Playhouse Comedy Club. Take some time before dinner to walk through and see the sights, you won't be disappointed.

Sackets Harbor Brewing Company  
210-212 West Main Street  
Sackets Harbor, NY 13685  
315.646.BREW  
<http://www.1812ale.com/>



**The Salt City Brew Club is a non-profit organization dedicated to the advancement of home-brewing and beer appreciation. Events include discussions, workshops, brewery tours, and trips.**

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