

Next LCB Meeting
Jan 26th
7:00 PM
Lancaster Brewing
Company



Treasury Report
\$ 880.10



In This Issue

Just One (more) Floyd
Real Beer Page
How About a Really Cold One
Miscellaneous
Upcoming Events and
Club Calendar

Just One (more) Floyd

Greetings,
Were you amused at the mails about the planning meeting and hope of special Stoudts beers? Well, the joke was on us since Stoudts was closed that night. All was not lost as we moved to Watneys in Clay and found a few good ones and came up with a few suggestions for the club.

Last meeting was another great Christmas time meeting with great attendance, food, beer, conversation; we had it all. From what I heard, guests Bob High, Joe Adams, Stan Holland, Mario Barotti and Matthew Lawrence also had a great time. Glad you could make it, hope you stop in again. Tradition held as newcomer, Joe, won a raffle and "rare" comer Bill Love took home the other.

Concerning the beer from Sri Lanka (last meeting), well it may be the last for awhile. Not necessarily because of damage but I read they are now bottling water for survivors.

This and that:
Black Chocolate Stout (Brooklyn) lovers get to Quips before the draft is gone.

Stateline Liquors has special tastings coming up, check their web



site. A Big Beer tasting on Sat. 5 Feb. sounds interesting, anyone else interested?

It's about time for a train trip to Philly and Sat. 26 Feb is the date. The club will contribute \$5 to help encourage you, contact Trip Meister Todd Bookman.

The National Homebrew Conference will be held in Baltimore this June. The club should (and will) participate in some manner. Info on Beertown.org.

Related, check out this site for quite an interesting newsletter:

<http://www.washoezz.net/competition.html>

And the news all are anticipating, bring dues \$\$ next time.

Cheers,
Floyd



Real Beer Page

In this issue:

- * Boston Beer Expands Cincinnati Brewery
- * Full-Pint Campaign Battles 'Rip Off'
- * Miller Puts Greater Emphasis on Import Brands
- * German Beer for German Soccer Fans
- * Beck's Drops Calorie Bar to 64
- * Coors Rolls Out 2% Carling
- * CBS Drops Miller Ads after A-B Protest
- Advertisements
- * Moo for Beer
- * Parishioners Flock to Beer Friendly Church
- * Does Beer Really Kill Brain Cells?
- * Olde Frothingshlosh Returns
- * In the Spirit of a Brewing Saint
- * Happy Hour for 6 Weeks
- * Quote of the Month

BOSTON BEER EXPANDS CINCINNATI BREWERY

Boston Beer Co., brewer of Sam Adams beers, plans a \$6.5 million renovation and expansion of the former Hudepohl-Schoenling brewery in Cincinnati.

Boston

Beer took over the brewery in 1997 and has tripled its annual production capacity since then to about 600,000 barrels. The new project will bump that up by another 200,000 barrels, enabling the facility to operate around the clock, seven days a week. Plant manager John Toerner said the expansion should be completed by September, and is expected to add an undetermined number of new jobs to its current workforce of about 100. Most of the investment will go into a new cellar and tanks for aging beer and some new brewing equipment. The increased production will supplant production that's now done at other commercial breweries under contract. The company began to

seriously look at expansion possibilities in 2003 when it got into a contract dispute with Miller Brewing Co.

<http://www.realbeer.com/news/articles/news-002427.php>

FULL-PINT CAMPAIGN BATTLES 'RIP OFF'

A new campaign to put an end to what a consumer group calls "the Great British beer rip off" was launched at a reception in the House of Commons. A new cross party Parliamentary Motion calls on the government to protect consumers from short beer measures in forthcoming Weights and Measures legislation by defining a pint of beer as 100% liquid. According to the Campaign for Real Ale, under the current law:

- * 9 in 10 pints are short measure.
- * 1 in 4 pints are more than 5% short measure.
- * Short measure costs consumers £400 million a year, or over £1 million a day.

<http://www.realbeer.com/news/articles/news-002412.php>

MILLER PUTS GREATER EMPHASIS ON IMPORT BRANDS

Miller Brewing Co., known first for such American icons as Miller Lite and Miller High Life, hopes to boost profits by promoting sales of its imports - Pilsner Urquell, from the Czech Republic; Peroni, from Italy; and Foster's Lager, from Australia. Company executives call these the "worth more" brands.

They sell at higher prices and carry heftier profit margins than mainstream brews such as Miller Lite. Imports make up less than 5% of Miller's sales volume. "Winning in the 'worth more' segment is an essential element" in Miller's turnaround, said Robert Mikulay, Miller's executive vice president for sales and marketing. "Our mission in this segment is to build a portfolio of distinctive, high-margin brands," Mikulay recently told Miller distributors.

GERMAN BEER FOR GERMAN SOCCER FANS

German soccer fans will get to drink German beer at the 2006 World Cup, after all. American brewing giant Anheuser-Busch and Germany's Bitburger have struck a deal that allows Bitburger to pour its beer in soccer arenas and

Budweiser to increase its advertising presence. "Beer is a very emotional subject here in Germany. But this deal pays for itself in other ways, too. Both sides are winners here," Bitburger spokesman Dietmar Henle said. Under

the deal with Bitburger, Anheuser-Busch can advertise Budweiser on billboards

inside stadiums during the World Cup. That exposes the brand to a huge worldwide television audience, with one billion expected to tune in for the final alone.

<http://www.realbeer.com/news/articles/news-002420.php>

BECK'S DROPS THE CALORIE BAR TO 64

Beck's has begun shipping the lowest-calorie beer in the U.S. market. Beck's Premier Light has just 64 calories. InBev USA, which owns German brewer Brauerei Beck & Co., will support Premier Light with national TV and print campaign, as well as a strong local radio and outdoor effort in key markets across the U.S. "We are very excited about early enthusiasm from retailers for Beck's Premier Light," says Victor Melendez, director of marketing at InBev USA. "It's a fantastic tasting beer that stays true to its German roots in both taste and its brewing process." A standard Beck's beer has 143 calories and 10 carbs, while Light is 103 and 6.1. Premier Light has 3.9 grams of carbohydrates.

<http://www.realbeer.com/news/articles/news-002404.php>

COORS ROLLS OUT 2% CARLING

Coors launched a lower-alcohol version of the United Kingdom's biggest selling lager. Coors, whose UK base is in Burton-on-Trent, introduced a 2% (alcohol by volume) version of Carling, first rolling it out in pubs. Coors said the new beer, dubbed C2, is aimed at drinkers who want to limit their alcohol consumption, but prefer beer rather than soft drinks. "There are so many occasions where drinkers have to either opt for a soft drink which they don't really like, or make a single pint last two or three hours," said marketing director Mark Hunter. "C2 has all the taste of a proper pint of lager, but with only half the strength."

<http://www.realbeer.com/news/articles/news-002415.php>

CBS DROPS MILLER ADS AFTER A-B PROTEST

CBS stopped airing three Miller Brewing TV spots following a protest from Anheuser-Busch that the work is based on improperly conducted taste tests, officials said. A-B filed the protest with the four major TV networks over 11 Miller commercials. A-B argued that Miller's taste test was improperly conducted in part because people were asked which beer had "more flavor" or "more taste" rather than simply which beer's taste they preferred. The spots, A-B said, leave viewers to infer that Miller's brands were favored over A-B's. A network representative said in a statement: "CBS upheld AB's challenge with respect to three Miller commercials. Other Miller advertising challenged by A-B was found to be substantiated and remains acceptable for broadcast" on CBS.

*****ADVERTISEMENTS*****

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<http://www.bannerbeer.com>

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<http://www.tiedhouse.com>

ALMOST TIME FOR BARLEY WINE AT THE TORONADO

It's been a long year but the wait is almost most over and oh so worthwhile.

Real Beer Page

Starting on Feb. 19 and running a full week to the 26th, the annual Toronado Barley Wine Festival is an event worth crossing oceans to attend, and year after year those who truly love beer do.

<http://www.toronado.com>

MOO FOR BEER

Cows in eastern Iowa prefer their feed spiked with beer. In fact, a dozen or so cattlemen say their cattle now hesitate to eat food prepared any other way. This all began about a year ago when an official at Fleck Sales, a Cedar Rapids beer distributor, contacted Fisher's Feed and Fertilizer in Norway, a small town southeast of Cedar Rapids. The company asked if the feed business would like to get free beer which had outlived its shelf life, not for its workers but to mix in with its feed, said Jack Fisher, the feed company's owner. Beer is commonly used in cattle feed in Japan and Canada. The animals' complex digestive system breaks down the alcohol in beer, turning it into food energy, animal nutritionists said.

<http://www.realbeer.com/news/articles/news-002421.php>

PARISHIONERS FLOCK TO BEER FRIENDLY CHURCH

The addition of a house beer has created excitement at St. Mark's Episcopal Church in Washington, D.C. "I can't say it's a compelling reason," Rector Paul Abernathy said when asked whether the addition of Winged Lion Lager to Sunday's pub lunch menu had anything to do with an influx of new parishioners at St. Mark's. Others point out that attendance by twenty- and thirty-somethings seems to be on the rise. St. Mark's has a tradition of serving pub lunches. Sharing a brew in a family atmosphere is one way they take part. Every Sunday after the 11 o'clock service, more than 100 people gather in the parish hall for pub-style fare that includes soup, sandwiches, salad, bread, beer, soda and wine. Until last summer, the beers were commercial. That changed when parishioner Rick Weber rented a kettle at Shenandoah Brewing Co. in Alexandria and brewed the first batch of Winged Lion, the symbol of Saint Mark the Evangelist. The first five cases, 120 bottles, of the beer lasted only a few weeks, and Weber soon produced a second batch.

<http://www.realbeer.com/news/articles/news-002422.php>

DOES BEER REALLY KILL BRAIN CELLS?

A new study disputes the long held belief that alcohol slays brain cells. The researchers point out, however, that it may be too early to order a drink and celebrate. Roberta Pentney, former professor of anatomy and cell biology at the University of Buffalo, and her co-investigator, Cynthia Dlugos, concluded that daily consumption of alcohol did create temporary damage in the connections between brain cells. However, the damage was able to repair itself, a "hopeful note," wrote Pentney in a University of Buffalo press release. Implications of the study "are not well-enough differentiated yet," Dlugos said. "The fact that we don't lose neurons doesn't mean that there aren't real effects on the brain as a result of alcohol."

<http://www.realbeer.com/news/articles/news-002403.php>

OLDE FROTHINGSLOSH RETURNS

Pittsburgh Brewing Co. plans to celebrate the 50th anniversary of Olde Frothingslosh - the "pale, stale ale with foam on the bottom - with a limited edition can commemorating the beer that began as a joke. In 1954, Pittsburgh disc jockey Rege Cordic created a series of zany commercials for the fictitious beer, Old Frothingslosh, The Pale Ale for the Pale State Male. Pittsburgh Brewing Co. celebrated the gag by putting Old Frothingslosh labels on 500 cases of Iron city Beer bottles for friends of the company for Christmas. The next year Old Frothingslosh had new labels for Christmas and was sold to the public for the first time. The Christmas issue became a popular tradition and over time distribution ranged well beyond Pittsburgh. The beer was advertised as "so light, the foam's on the bottom" and as "brewed from hippity-hops on the banks for the Upper Crudney in Lower Slobbovia." It debuted in cans in 1968 with the introduction of Fatima Yechburg, a 300-pound go-go dancer who became Miss Frothingslosh, and was sold for decades.

<http://www.realbeer.com/news/articles/news-002425.php>

IN THE SPIRIT OF A BREWING SAINT

Saint Arnold Brewing Co., the oldest microbrewery in Texas, sold the "naming rights" to one of two new fermenters on eBay, receiving 45 bids and taking in \$970. "This could be the perfect Christmas gift for that person who loves Saint Arnold's full-flavored beer," Brock Wagner, founder and CEO of Saint

Arnold, said when the auction began in December. "It's not a money-making venture so much as it is a new and interesting way to enable our grassroots supporters to really be a part of the brewery." The brewery's faithful laid the foundation for this in 2003. When the brewery asked for help in funding a \$15,000 reverse osmosis system to purify its water, supporters pledged nearly to \$7,500 to offset the cost. Those who donated to the cause have their names displayed on the water tank.

<http://www.realbeer.com/news/articles/news-002411.php>

HAPPY HOUR FOR 6 WEEKS

A disgruntled ex-employee stole a truck full of Miller Lite beer and left it for residents of a west side Indianapolis neighborhood to enjoy for free. Indiana police are looking for the man who left behind the ingredients for a six-week-long block party. Investigators say a just-fired deliveryman employee parked the 53-foot trailer and invited the neighborhood to help themselves. The semi-trailer held 14,000 cases of beer, but residents drank "only" 1,500 cases valued at \$30,000. "I'm really surprised there's any beer left," Marion County sheriff's Detective Christa Moncrief said. "I figured it would have been gone within the first week, but maybe not a lot of people knew it was here."

<http://www.realbeer.com/news/articles/news-002405.php>

QUOTE OF THE MONTH

"We're making individual products, not necessarily from all-local ingredients. But we're producing specific styles by region, whether it's the West Coast and its very hoppy beers, or the East Coast and its English-style, maltier flavors."

- Chris Leonard, proprietor of Gen. Lafayette Brewery & Restaurant in Pennsylvania

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How About a Really Cold One: Beer Ice Cream

Beer in ice cream often elicits nothing more than "eeeeuu" from disgusted devotees of the pure cold creamy dessert. But as many brew pubs and restaurants are discovering, beer in ice cream can make a refreshing change of pace from that ubiquitous brewpub finale, cheesecake. Instead, try a scoop of raspberry lambic sorbet served in a stemmed Belgian glass... or a triple decker treat, a la Fred Eckhardt: fudgy brownie, vanilla ice cream and porter poured on top!

Sweet cream, whipped and frozen smooth, is a perfect foil for malty, slightly bitter flavors of beer. Blended with chocolate, or tropical fruits, beer can be a good stand-in for other liquids in the typical recipe for ice cream. Most ice creams start with a cream or dairy base: skimmed evaporated milk, custard, whole milk, yogurt or half and half.

Add a sweetener, such as white or brown sugar, or even a reduced wort or malt extract syrup.

Blend with a binder of some sort--eggs, gelatin, cornstarch or rice flour--especially if the recipe will incorporate fresh ripe berries or cut fruit. Cook the blend (a necessary step if raw eggs are used).

Add other flavors (vanilla, chocolate, beer), stir well and chill. For best results, the cream base should be well chilled before freezing.

"It's a little tricky to make a smooth, creamy malt ice cream from reduced wort," said Darren Chadderdon, a former chef at Gordon Biersch's Palo Alto brewpub in a phone interview. "If there is too much sugar in the wort, it will interfere with the fine ice crystal formation that you want in a frozen dessert." Chadderdon experimented with pure malt ice creams, as well as a Maibock Wine Sorbet. "The wine added another layer of flavor to the sorbet, which made it even better."

Other chefs have experimented with freezing fruit lambics for refreshing ices, or intermezzo sorbets served between courses. In Jamaica, I once sampled a delicious granita made by freezing Dragon Stout with sweetened lime juice syrup. At Chicago's Goose Island the chef devised a trio of Timmermans sorbets: kriek, peche and framboise. Charles Finkel has tasted Lindemans lambics made into sorbets at beer tasting dinners held across the country. Brewpubs aside, other restaurateurs develop frozen desserts with beer. At the April 2002 Craft Brewers Conference in Cleveland, the Metropolitan Cafe restaurant created a special malted vanilla ice cream made with swirls of golden malt extract.

Still other brewers prefer to drink, not eat, their beer. Brendan Moylan of California, says, "I'd rather have a beer with dessert, than a dessert made with beer. For instance, a raspberry-infused beer goes great with a chocolate and raspberry dessert."

Remember to follow manufacturers directions to freeze recipes (crushed ice really makes a difference in the old salt-and-ice bucket makers). Prepare the recipe 12 to 24 hours ahead of serving time, to let the ice cream ripen in

the freezer.

Raspberry Lambic Ice Cream

Lucy Saunders

prep time : Advance prep required

recipe type: dessert and sweets

ingredients: 1 1/2 cups seeded raspberry puree

1/2 cup sugar

1 cup framboise or raspberry lambic

1 envelope (2 teaspoons) unflavored gelatin, softened in 3 tablespoons

1 cup heavy cream, whipped with 2 tablespoons powdered sugar

1/2 cup vanilla syrup (use a brand made with real cane sugar)

Ice cream machine

Blend raspberry puree, sugar and lambic. Cover and chill overnight.

Remove the fruit blend from refrigerator and warm to room

temperature - or microwave on high for 30 seconds and stir well.

Temperature should be around 75 degrees. Blend the softened gelatin

with fruit beer mixture, whisk until smooth, then fold in whipped heavy

cream and vanilla syrup. Whisk well and chill for 1 hour. Pour into an

ice cream machine and freeze according to manufacturer's

instructions. Garnish with fresh raspberries and serve.

Speedy Stout Mocha Freeze

Lucy Saunders

prep time : One to two hours

recipe type: dessert and sweets

ingredients: 1 quart coffee ice cream

1 cup stout

1 cup grated dark semisweet chocolate (I used Valrhona)

Soften ice cream in microwave for 15-30 seconds. Place in bowl of a

large stand mixer. Mix in stout and grated chocolate. Mixture will be

soft - pour into 1 cup ramekins and freeze until firm - about 4 hours.

Serve with more stout.

Apricot Ale Frozen Custard

Lucy Saunders

prep time : Advance prep required

recipe type: dessert and sweets

ingredients: 12 oz. Pyramid Apricot Ale

8 oz. apricot preserves

1 large egg

1 cup sugar

1/2 cup whole milk

2 cups heavy whipping cream

Pour ale and preserves into a heavy saucepan and simmer to reduce

to 1 1/2 cups, remove from heat. Mix the

egg and sugar in a bowl. Mix in milk, then mix in the warm apricot ale

concentrate. Mix in cream. Chill ale-cream blend in refrigerator for

about an hour. Freeze in ice cream maker according to manufacturer's

instructions.

Makes around 2 quarts.

Spicy Spiked Ice Cream

Lucy Saunders

prep time : Advance prep required

recipe type: dessert and sweets

ingredients: 12 oz. barleywine or spicy brew

1 tablespoon cinnamon

2 oz. orange liqueur 1 large egg plus one yolk

1 cup sugar

1/2 cup milk

2 cups heavy whipping cream

Blend barleywine with cinnamon, liqueur, egg and yolk, sugar, and milk

in quart top of double-boiler. Whisk till smooth. Simmer in top of double

boiler to make a custard, stirring often with the whisk to prevent

clumping or curdling. When thick, remove from heat and let cool. Mix in

cream and strain. Chill mixture in refrigerator for about an hour. Freeze

in ice cream maker according to the manufacturer's instructions.

Makes around 2 quarts.

Hop Head Alert !

This just in:

I know its hard to believe but it's true, Lancaster Brewing has an IPA on tap !!!!! And according to Karen it's "really good."

Lancaster
County
Brewers



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Jan 26th Club Meeting Lancaster Brewing Company 7:00 pm
Feb 23rd Club Meeting Lancaster Brewing Company 7:00 pm
Feb 26th Club Train Trip to Philly

(Print this page and cut this table out to keep as a reminder of upcoming events.)

We're on the Web!

See us at:

<http://www.lancasterbrewers.com>

