



## Spirits of the Presidents

A new book *"Mint Juleps with Teddy Roosevelt: The Complete History of Presidential Drinking"* tells the story of the American presidency from the perspective of what they drank and how it affected history. The favorite tippie of the largest number of presidents was fine wines. In fact, Thomas Jefferson went bankrupt because of spending on his historic collection of wine.

While wine – including champagne and fortified wines – was the most popular drink, beer was the favorite of many of the presidents. George Washington may have sold whiskey made in the Mount Vernon area but his favorite drink was a dark porter. Grover Cleveland loved beer so much that when he had to take a vow to limit his daily intake to four beers, he just switched to a larger stein.

JFK generated a lot of bad press because of his fondness for Heineken beer because it was imported. Bill Clinton loved the Snakebite, a drink that combined a glass of beer with a glass of hard cider. The current president, Barack Obama, brought fame to homebrewing with his White House Honey Ale and served craft beers at state dinners.

The prohibition era presidents acted like most Americans and found ways around the law of the land. Warren G. Harding always had a bottle of whiskey stashed in his golf bag. And one of Herbert Hoover's final requests was "a good, dry martini."



The Best of Boston Homebrew Contest is now closed to new entries. There were 156 entries. Once the top three "Best of Show" beers are selected, they'll be brewed at Aeronaut. The date that the beers are available on tap will be announced in the near future. Aeronaut's customers who sampled the three beers at the brewery will vote for the Best of Boston. The winner will have his or her beer brewed and sold at the brewery.

## Chad & Craig come to North Greenbush 2:00-4:00 pm, Sunday, December 14

Craig Gravina and Chad Polenz will be at the North Greenbush store for a book signing. Many of you know Craig from his column in our newsletters, his book "Upper Hudson Valley Beer", his [drinkdrank1](#) blog or as the founder of the Albany Ale Project. Chad is the author of "The Handbook of Porters & Stouts" and beer reviews at [ChadzBeerReviews.Com](#). Chad and Craig will also be brewing the Amsdell beer recipe that is featured in this newsletter.

## From the Prez

I've been married 42 years, made wine for 40 years (how do you think I've stayed married so long?), brewed for 20 years and made cheese for 15. And yet I have a commitment problem; I can't stay with all grain or scratch winemaking. I still brew with extracts and specialty grains, make wine from kits and only soft cheese and yogurt.

My commitment problem is with finding the time needed. All grain brewing, crushing grapes and making hard cheese takes a significant block of time. I rarely have more than a couple of hours. But with extracts I can pop out a batch before I go to work Sunday, or start a wine kit or make wine or cheese in under an hour. It's fun and easy.

There are a lot of reasons I do extracts with specialty grains. All grain, due to the time needed to brew, often results in larger batches. I prefer a variety of beers. And a 5 gallon batch fits so nicely in a keg. Weather is another reason. Last winter many people didn't all grain brew since it was too cold outside. But brewing a batch in the kitchen keeps things nice and cozy. With winemaking you're also limited to harvest season, around October for California grapes or May for Chilean. I can make wine all year round with the kits. Plus the juices come from all over the world and the Winexpert kits are 100% guaranteed.

So if we have another polar vortex drop in for a while and you've come down with a bad case of cabin fever, have a bit of fun and make a batch of extract beer or wine.

### Roger

#### In New York

**Homebrew Emporium** 470 North Greenbush Road (Route 4), Rensselaer, NY 12144 • 518-283-7094

**Westchester Homebrew Emporium** 550 North Road, New Rochelle, NY 10801 • 914-637-2337

#### In Massachusetts

**West Boylston Homebrew Emporium** 45 Sterling Street (Route 12), West Boylston, MA 01583 • 508-835-2739

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**South Shore Homebrew Emporium** 58 Randolph Street, South Weymouth, MA 02190 • 781-340-2739

[www.beerbrew.com](http://www.beerbrew.com)

# BREW NEWS

A ROUNDUP OF NEWS ABOUT BEER FROM AROUND THE WORLD

## Cape Ann Brewing switches to cans

Gloucester's Cape Ann Brewing announced the opening of a canning facility. They will cease offering their beers in bottles and switch over to cans. The changeover in packaging allows the brewer to distribute a greater variety of beers. Currently, only the Fisherman's line is available in stores. The company also stated that the new canning facility would enable them to more closely match the flavor profile of the packaged beer with that of their draught beers.

## Buying all the beer

George Taylor and Stephen Pond are attempting to buy every kind of packaged beer available in this country. Alas, it's not for drinking. It's for the Beer Census 2014. It's a project of their company, Next Glass. They will analyze the chemical composition and the DNA of the ingredients of each beer. They hope to be able to identify the uniqueness of each beer with scientific precision rather than use personal descriptions. Their findings will be available on an app. The app should enable a beer drinker to identify the beers that they would like based on what their current favorites are.

## Latte that tastes like beer

Starbucks has begun testing a latte that tastes like beer. It's called Dark Barrel Latte. However, it doesn't have any alcohol. The drink contains a chocolate stout-flavored sauce that might remind drinkers of a dark beer such as a Guinness. It also has whipped cream and a dark caramel drizzle. BuzzFeed writer Ryan Kincaid wrote that he tried the drink in Columbus, Ohio, and that "it does taste remarkably like stout." The latte is available in some Starbucks locations in Ohio and Florida.

## Blue Ribbon goes red

Oasis Beverages, a Russian company, has acquired Pabst Brewing Company. Pabst was founded in Milwaukee in 1844. Pabst Blue Ribbon is one of the iconic American brands.

Pabst Brewing also owns Rainier, Lone Star, Old Style, Schlitz, Stroh's, Ballantine IPA and Old Milwaukee.

Fear not, PBR fans. The beer will still be brewed in the US. Oasis Beverages, though headquartered in Russia, has a multinational management team. The founder, Eugene Kasper, was born in Russia. But he immigrated to the United States in the 1970's, graduated from Columbia University and became an American citizen. Kasper will be the CEO of Pabst and keep the company's Los Angeles headquarters.

## Local 2014 GABF winners

This year's GABF represented one of the weakest showings by local brewers. Nevertheless, there were winners.

**Boston Beer Company** won gold medals for their Samuel Adams Double Bock and their Samuel Adams Tetravis. **Peekskill Brewery** won a silver for the NYPA. **Gun Hill Brewing Co.** won a gold for their Void Of Light. **Brewery Ommegang's**

Ommegang Witte won a silver. And finally, **Cambridge Brewing Company's** Remain In Light won a bronze.

## Bruges OKs underground beer pipeline

The Belgian city of Bruges has approved plans to create an underground pipeline for transporting beer. Agence France-Presse reported that the pipeline will connect De Halve Maan brewery to a bottling factory two miles away. It will eliminate the need for 500 truck deliveries a year, each of which disrupts the calm of the city's narrow cobblestone streets. "The idea is born of environmental and quality of life concerns, and not economic ones," the company's director Xavier Vanneste said. "The pipeline is designed to carry more than 1,500 gallons of beer each hour." The beer will take 10 to 15 minutes to reach the bottling plant. "By using the pipeline we will keep hundreds of lorries out of the city center," Vanneste said.

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## Craig's Corner

British brewers in the late 18th to early 19th century often aged porter. Brett exposure from the oak fermenting tubs and unions caused the beer to sour slightly over time. Later in the mid-19th century the brewers took to the cost-saving method of blending a small amount of the Brett-infected, aged, strong, and heavily-hopped (although the bitterness would have dissipated over time) stock or "old" ale to achieve an aged flavor. That fell out of fashion around 1860 when beer began being served "mild", that is to say shortly after conditioning. Guinness even did this into the 1970s, adding around 3% sour beer to their worts to achieve a slight tang.

Here in the U.S., Amsdell was doing both at the turn of the century. They blended old ale into their porter. Then they vatted it for an undisclosed amount of time rather than

racking it with krausening wort as they did for many of their other beers. Here's the thing. It was an exceptionally high amount of old ale that they added — 21% of the total volume, or 60 to 65 barrels. So why add soured beer and then vat the brew? That seems a bit redundant unless they weren't adding the old ale as a souring agent. Alan speculated that it was not old ale in the British strong, heavily hopped, slightly soured ale sense of the word, but literally old ale as in unsold beer that had been sitting around for a while. It may have been used as an adulterating agent as well as a way to get rid of the overstocked beer. The other additives, licorice, capcaisin and grains of paradise would have masked the flavor of the older brew, as well as extended aging in vats.

*Check out Craig's 'odd duck' beer recipe on Page 4.*

# Holiday Gift Specials

Brewer's Best equipment kit **plus** a Brewers Best or a True Brew ingredient kit (value up to \$40) **plus** a 20% off gift certificate towards your next ingredient kit.

**\$99.95**

All of the above **plus** a Brewing 101 class **and** a \$15 gift certificate for only \$119.

**\$119.00**

Add a 5 gallon stainless steel pot for **\$39.95** (reg \$49.95)

Add a stainless steel wort chiller for **\$69.95** (reg \$84.95)

Buy a Vintners Best wine equipment kit with a Better Bottle **plus** a wine kit (Vintners Best, Vino Del Vida, Island Mist or Orchard Breeze) **plus** a 20% off coupon for you next wine kit!

**\$169.95**

All of the above **plus** a Winemaking class, and a \$15 gift certificate (a \$265 value)

**\$189.95**

Add some fun to your winemaking. Buy 2 Selection or RJ Spagnols kits and get a **free Island Mist or Orchard Breeze Kit**.

**FREE**  
w/PURCHASE

Selection Limited Edition Kits celebrate their 25th anniversary. Availability dates are: January: Australian Shiraz Viognier, German Riesling; February: Triumph, Washington; March: California Trio Blanco; April: Italian Super Tuscan. **Buy all 5 and get a free Selection Special Port kit free, a \$95 value.**

**FREE**  
w/PURCHASE

Looking for some great kids' projects that you'll enjoy too? With our **Mozzarella & Ricotta cheesemaking kit** (regularly \$24.95), all you'll need is an 8-quart pot and a gallon of milk. You can eat the results in an hour or less. Add herbs and spices for variety. The kit makes 30 to 40 lbs. of cheese.

**\$19.95**

Or try growing mushrooms with the **Mini Mushroom Farm**, regularly \$14.95.

**\$11.95**

We've got lots of **herbs & spices** that you can use in your holiday recipes – cinnamon, cloves, juniper berries, mulling spices, herbs de provence, vanilla beans to name a few. They are all priced well below supermarket prices. **Buy 2 and get one free.**

**FREE**  
w/PURCHASE

## At work & play

Roger & Anita went to the Finger Lakes for juice. Thursday evening began with dinner at the Ithaca brewpub **Band Wagon**, which they visited when it opened 5 years ago. They have a brew system just a bit smaller than 2 barrels. In the morning, they had a nice drive heading towards Watkins Glen. It brought them to **Castle Grisch Estate Winery**, **Pompous Ass Winery** and **Rock Stream Vineyards**. Rock Stream is also a brewery and has a distillery license to make grappa. After stopping at Fulkerson's for juice, the next winery visited was **Fruit Yard**. They had a nice mix of fruit wines and grape-based wines. New along Seneca Lake is **Climbing Bines Brewery**, which has 5 acres of hops under cultivation. Luckily, the final stop was at **Molleno Winery**. It was a lucky wrong turn that enabled them to visit it.

Mark Plaat from the North Greenbush store visited Martha's Vineland. He recommends **Bad Martha**, a newly opened farm brewery & tasting room in Edgartown. It features ten handcrafted brews on tap. Located near the intersection of Beach Road and Upper Main Street, the tasting room is a well-designed barn-like brewhouse with a beautiful landscaped patio & grounds. Mark and his companions enjoyed the subtle flavors of the Honey Ale and Saison. In the words of Head Brewer/General Manager Jim Carleton, "I brew the beers I like and I like beers with subtle flavor in the finish." The mermaid at the bar is also quite a conversation starter – although she's rather shy. Enough said!





**Homebrew Emporium**  
470 North Greenbush Road (Route 4)  
Rensselaer, NY 12144

518-283-7094  
www.beerbrew.com

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## Craig Gravina's Odd Duck Beer

This recipe is an odd duck with everything but the kitchen sink in it — glucose, invert sugar, corn, licorice root, grains of paradise, capcaisin and “old ale.” The spices were likely used to mask the flavor.

### INGREDIENTS

Amount	Item
10 lb	US 6 row
1.3 lb	Black malt
1.5 lb	Corn grits
0.7 lb	Corn syrup
0.7 lb	Invert sugar
4.5oz <del>4oz.</del>	Cluster hops 60 min
0.5 oz	Cluster hops 30 min
0.75 oz	Cluster hops dry hop 60 days
1 tsp <del>4oz</del>	Salt 60 min
1.2oz <del>12oz</del>	Licorice root 60 min
9 grams	Cayenne 60 min
9 grams	Grains of Paradise 60 min WY1338 or WLP011
1 gallon	Old ale at secondary.

### DIRECTIONS

Mash at 155°F for 60 minutes. Collect 6.5 gallons wort. Add grits. Corn syrup, invert sugar, salt, licorice, cayenne, grains of paradise and cluster hops at boil. Boil 60 minutes. Cool to 70°F and add yeast. At day 7 transfer to 6 gallon carboy and add old ale. Age for 60 days. By ‘old ale’, we mean any leftover beer that you have had hanging around a while, not the style.

*Craig Gravina is a founder of the Albany Ale Project.  
Find more at [drinkdrank1.com](http://drinkdrank1.com).*

This recipe was originally published incorrectly. We regret the errors.

