

# Hangtown Brew Noose



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**AUCTION AT CAMPOUT!! BRING STUFF and \$\$\$\$\$**

## American Style—Part One

A couple of years ago, I heard Michael Jackson tell a brief story about a conversation he had with Charlie Papazian in 1978. The two had gone to the Great British Beer Festival and Papazian was very excited about the idea of doing something similar in the United States. Wouldn't it be fantastic to do a Great American Beer Festival, just like the festival in Britain? Well, yes, Charlie, Jackson said. It would be great to do a festival in America that celebrated beer at its best....But...what would you do for beer?

After the end of Prohibition and prior to the home brewing and the craft brewing movements in the United States, American style beer meant the beer created by the American mega breweries, produced, packaged, distributed, and advertised according to deep-felt and enduring values that have been strongly associated with America since the founding of the United States. These values are (1) the pursuit of profit for its own sake and (2) the consumption of goods for its own sake. The American mega breweries excelled at producing profitable beer and the American beer consumers excelled at consuming this beer efficiently. Those values led to the development of the American style of beer, with its sub-styles: dark American beer, premium American beer, and "lite" beer.

It is not uncommon to blame all or part of the monolithic (and monotonous) character of the pre-1978 American style beer on Prohibition. American beer production and consumption, on this view, was diverse and thriving prior to Prohibition. Prohibition wiped out all but a few breweries, which became giants because their natural competitors were destroyed by this unnatural disaster.

This view seems to me to be implausible historically. But, in any case, anyone who has ordered the most popular beers in Belgium, France, Switzerland, Italy, and Great Britain (and elsewhere, I'm sure) would agree that Prohibition is not necessary to create the conditions for a very efficiently and easily consumable American style beer to dominate a market filled with inefficient and difficult beers.

Beer styles seem to arise either through a historical evolution or through a deliberate act of creation. Most of the Belgian styles and many of the German styles seemed to have evolved, while most of the British styles (excepting, perhaps, Barley Wine and Old Ale) seem to have been created at a particular point in time with a particular aim in mind. All American styles (with the possible exception of California Common) have been deliberately created.

A new style can be deliberately created by applying new techniques to old styles, changing the ingredients or the amounts of ingredients of an old style, or doing something completely different. Obviously, most beer styles are variations on other styles, though I would argue that the cream ale, blonde ale, and the American wheat are wholly new creations.

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## American Style—Part One (Continued)

It doesn't really matter whether American style beers are variations on European styles or completely new. It would be hard to find any beer style that isn't arguably a variation on some other style. In any case, it is rare in the history of brewing for a brewer to deliberately try to make a significantly different beer (excepting, of course, the Belgians). Yet, since 1978, the Americans have done it again and again. The Americans have made new styles since the 1970s, using local ingredients, new ingredients, new techniques, strange combinations, and unheard of quantities of grains and hops. Although some of the American styles have appeared to be undrinkable at first, we have learned that those first impressions are simply a matter of old prejudices and biases.

Of course, craft-brewers are still interested in making a profit, and drinkers of craft-brewed and homebrewed beer are still interested in consuming large quantities, but the values that produced American styles of beer prior to 1978 are not dominant among them. And, while mega breweries still exert great creative force in pursuit of their values, they have pretty much given up on creating new styles of beer.

What are the values that have led to the new American styles since 1978? How can we, and should we, support those values today?

These will be questions explored in next month's BrewNoose.

## Upcoming Events

- August 5, 2006, Saturday                   **National Mead Day**  
No club events scheduled. Post to the list if you're going to make (or drink!) mead.
- August 10, 2006, Thursday                   **Club Meeting!!**  
Regular Club meeting at the "Smith", 7 PM;  
Topic will again be American Beers, from Colonial to Post Prohibition. The Beer Styles for the month will include American Pale, Amber, Brown, Robust Porter, American Stout (BJCP styles 10 a,b,c; 12b, & 13E).  
The Team American (F-Y!) is Beth Zangari (leader), with support from Michael Frenn, Dave Barlow, Forest Clark and David Brattstrom. Please contact a team member if you have homebrewed examples of these styles. Rumor has it that Bar-B-Q may be offered by Pat Kennealy.  
And remember, Finks drink foreign – don't be a fink, drink American!!
- August 18-20, 2006                           **Campout - Silver Lake**
- September 2, 2006, Saturday               **Thin Air Chili Cookoff - Kirkwood**  
Competitors cook up their top-secret recipes while spectators vote for their favorite. Feast, Music, beer and wine tasting from 1pm to 3 p.m.



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## HAZE CAMPOUT – Mark Your Calendar!

August 18 – 20, 2006

The HAZE Campout this year will be at Silver Lake. How to get there:

Take US 50 to last Pollock Pines exit, Sly Park Road. Turn right. Go past the lake main entrance (about 5 miles) to Mormon Immigrant Trail on the left (look for it!). This takes you along the southwest part of Sly Park Lake. Continue about 25 miles to Highway 88. Turn left. Silver lake is about another 7 miles up the road. As soon as you pass the lake, look for the campground sign on the right (South side of the highway). There is also a campground across the road run by EID). Enter the park and then take the first right. HAZE has reserved campsites 9, 11, 13, 14, 19, 20. Site 14 is a double and there are several RV sites.

Activities available at Silver Lake include hiking, fishing, sleeping, star gazing, beer drinking, boating, and swimming. At Plasse's resort (west side of the Lake) there is also horseshoes and volleyball.

Sunday morning the famous HAZE breakfast (blueberry pancakes, soy chorizo (soy what?!), bacon, eggs, hot links, tortillas, OJ, Coffee)

Cost for the event is \$20/person or family. T-shirts will be sold.

**THERE WILL BE AN AUCTION!! BRING STUFF and\$\$\$\$.**

In addition, there are a couple of possible new ideas for this year:



**IDEA 1:** Saturday Night Themed Dinner: Bar-B-Q and Beer (courtesy of Fred Eckhardt):

Le Menu:

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|-----------|---|
| Crudites: | Veggie nibblers: celery sticks, carrots, radishes, cucumbers, apple, pear, orange |
|           | Beer: Widmer Hefe-Weizen; homebrew weissbeer; alternatively – SAKE                |
| Salad:    | Potato salad  |
|           | Beer: Anchor Steam; homebrewed steam beer   |
| Entrée:   | Boston Baked Beer Beans (recipe follows):   |
|           | Beer: Dick's Lava Rock Porter, Anchor Porter, Sierra Nevada Porter                |
|           | Hots Dogs (of course!!)   |
|           | Beer: Skagit Brown Trout Brown Ale; NewCastle Brown, Zangari Brown                |
|           | Hamburger/Cheeseburger  |
|           | Beer: Rogue Morimoto Soba Ale; Guinness/dry stout                                 |
| Dessert:  | Apple Pie, Smores   |
|           | Beer: Deschutes Broken Top Bock (7% ABV); homebrewed bock                         |

For those who are interested in doing this, meat entrée will be on your own. We will need volunteers for the other items. We will finalize at the meeting later this month.

**IDEA 2:** HPS: Hazed Palate Society. Offered in the spirit of the venerable DPS (Dead Palate Society of NCHF fame), this event will be a late (kids in bed) around the campfire sharing of those beers, good, bad, and ugly, that you have in your cellar, under your house, back of your fridge, or whatever. Labeled or not, sours, sweets and WTFII (WTF Is It)! So, come one come all!!!





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## Beer Traveler – Brewery At Lake Tahoe

(Note: this is the second part of a one part series)

Last month I described my visit with Jeff Walker, owner-brewer-keg washer, at Mt. Tallack Brewing Company. I had also visited the Brewery at Lake Tahoe, but hadn't included any of my notes. I went back to this pub on another recent visit to the lake and thought I would share my observations.

First, I think homebrewers should visit this brewery. Why? Because it is one of the few commercial ventures I know of that is a partial mash operation. That's right, they use extract and grains! Why? Well according to Sheila (the owner/manager), it's a matter of space. They simply do not have the room to run a full on mash and lauter set up. The result? Well from my perspective, some beers are good and some are not. And the same beer is not good from batch to batch; I have had the same beer on different visits and they were noticeably different. So, following is a list of beers they normally serve, and my experience in tasting them, for what it's worth.

Washoe Wheat Ale (American Wheat). ABV 6.6. ABV 6.6. Using red roasted wheat malt and domestic hops, A straw golden color. Clear (ok for wheat?) Diacetyl clear in the nose. More hop bitterness than one might expect for style, definite. Noticeable diacetyl in the flavor as well, distracting and not to style.

Needle Peak Ale (American Pale).ABV 6.0% A cloudy, deep golden ale with moderate carbonation. Clean tasting with a nice malt to hop balance. Using German, English and domestic malts, and pacific northwest hops (not cascade).

Alpine Amber. (No brew notes available). A nice amber color, although cloudy. No perceptible aroma (no diacetyl, either!). Malt comes through. Subtle bitterness in the background. Low carbonation. This was a very nice beer.

Bad Ass Ale (Double Scotch Ale). Goldings and Fuggles for hops. ABV 7.8% Very strong ale up front, deep amber in color with a slight sourness in the finish. This was a very good beer for the style, a little big for a hot, summer Tahoe afternoon.

They were out of their Prince of Pales (which on my previous trip I felt was a flawed beer, although I was told it was not supposed to have been put on tap); also their IPA was out, which, if memory serves correct, was a nice clear and clean IPA, except for the noticeable absence of any hop aroma.

Again, like I said, The Brewery at Lake Tahoe is worth a visit (how about a HAZE Day trip, maybe even a hop over from Silver Lake??!)



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## Fred's Boston Style Baked Beans

(Should be prepared a day ahead of time)

1 lb	Navy beans
8 cups	Liquid (including 12 oz of Porter)
2 slices	Italian Pancetta bacon
2 tsp	Fish sauce
1/3 cup	Molasses
1 tsp.	Dijon Mustard

Wash and soak beans in water to cover overnight

Drain next day, cover 1.5" with fresh water

Bring to boil and cook 30-45 min, drain, reserve liquid

Preheat oven to 350

Place beans in heavy 4 qt casserole, add beer and enough reserved liquid to cover.

Add fish sauce, mustard, salt and pepper to taste, then molasses. Top with bacon

Bake at 350, topping with cooking water at 15-20 min intervals, until done (soft and creamy, but intact) about 2 hours.

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TO THE MEETING!!

H.A.Z.E. is dedicated to fostering social and educational  
opportunities for homebrewers in the foothills.

