

## DUNEDIN BREWERY – Florida

This story of my visit to Florida last summer kinda got lost in the basement beneath piles of the Celebrator, Northwest and Southwest Brew News and old issues of the “Noose”. As a result, I’m pullin’ hard from memory, but the one thing that still sticks out these past 10 months is, “Wow! We are way spoiled in California!” By that I mean, instead of at least one brewpub in almost every town, you’re lucky to find one in every county in Florida! But thanks to contacts the Z’s established when they went to AHA in Tampa in June of ’06, I was able to visit at least one brewpub and one taphouse. My special thanks to my host, Ken Koenig, President (I think), of the local Brewers’ Guild.



The original Bar Fly! Poor little guy landed in a sampler of Celtic Gold and was never the same! Hope his hangover wasn’t too bad!

Dunedin Brewery, established in 1996 as a packaging microbrewery, offers a wide range of year round and seasonal taps on premises and has a bottling

line which makes their beer available throughout the State. And the State is kinda weird, lemme tell ya! For one thing, the brewpub can’t pour you a beer they brewed, not directly. They first have to sell it to an “independent” distributor and then buy it back before they can sell it to you (the so-called Three-Tiered system)! Guess what the purpose of THAT is!

<http://www.dunedinbrewery.com/>



Editor of the Noose (left) with Ken Koenig



A few bottled offerings from Dunedin Brewery

Dunedin hales a certain heritage with the British Isles with beers such as Pipers Pale Ale (Florida’s best beer in ’03); Celtic Gold Ale, and Highland Games Ale. I’m generally not a fruitbeer fan (pumpkin ale being the principle exception), but their Apricot and Razberry Wheat beers were OUTSTANDING!

Like so many American brewpubs or microbreweries, Dunedin has it’s roots in homebrewing. Michael and Kandi Bryant, owners, were homebrewers who took the plunge, although Michael’s first fermentation love was winemaking. The karma of their place is excellent and on Wednesday nights they have a drum circle, which I was not only fortunate enough to see but also picked up a CD for less than the price of a pint.

# Hangtown Brew Noose

## DUNNEDIN BREWERY – Continued



Nice use of a tap faucet!



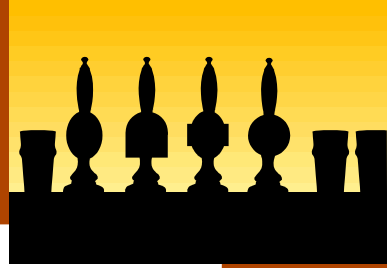
A mural from a cool little pizza joint (Mystic Mushroom) across county (and it turns out to be a little premonition of my trip back home the next day!).



The Dunnedin Drum Circle – way cool!

## CAMPOUT DETAILS

The Annual HAZE Campout returns to familiar roots at the Sly Park campground at Sly Park Lake, August 17-19, 2007. While most of the time is on your own at the lake or at a keg, several events will also be featured. Saturday night we will again try a themed dinner and beer pairing as last year's seemed to go well. Then there is the auction. This is an important fund raiser for the club, so bring stuff and bring cash (although we do take IOUs). Sunday morning we will have the famous HAZE breakfast. And don't forget HPS: The HAZED Palate Society. Cost is \$20 per person or family. More details to follow.



## CULINARY OFFERINGS

### Tandoori Chicken with Watercress Salad

- 2 lbs boneless chicken breasts
- 2 bunches watercress, stems removed
- 1 tbsp toasted black cumin seeds
- 3 tbsp mustard oil
- 2 limes, juiced (that means squeezed, not intoxicated!)
- 2 medium onions, shaved

#### Marinade:

- 2 cups whole yogurt
- 1 Large garlic clove
- 2 inch piece fresh ginger
- 4 tbsp ground cumin
- 2 tbsp ground coriander
- 1 tsp turmeric
- 1.25 tsp fenugreek seeds, ground
- 1 tsp black pepper
- 1 tsp white pepper
- 1 tsp sweet smoked paprika
- 1 tbsp sea salt
- 1 tsp ground red pepper
- 1 cup fresh cilantro
- 1 cup vegetable or peanut oil
- 1 cup IPA, plus one six pack!
- 2 lemons, cut into wedges

Blend ginger, garlic, cilantro and beer in food processor. Add spices and slowly add oil in the processor. Place mixture in bowl and whisk in the yogurt. Add/pour over chicken, coating well and marinate 4-6 hours, but not more than 24 hours. Grill over wood fire or bake at 425 degrees.

In a mixing bowl, add watercress to the mustard oil, lime juice and toasted and toasted black cumin seeds. Add salt to taste. Place salad on platter, top with tandoori chicken and serve with lemon wedges and shaved onions. Serve with lots of IPA!

# Hangtown Brew Noose

## THE FROG IS A PRINCE!

<http://www.bigbluefrog.com/brewery.asp>

You might tire of hearing about the Blue Frog, but hey, it isn't bragging if it's true! The Frog came away with a GOLD medal at the California State Fair for its Maibock in the Maibock/Helles category, and 1st place for the Hefeweizen in the Wheat Beer category. According to Nick Campbell, brewer at the Frog, "...this makes our Hefe Weizen our most award winning beer at the Frog! (Yeah baby!)" Way to go, Nick!

And, oh, yes. The Red Ale received Five Stars in the most recent Celebrator blind taste test (It's the swimsuit issue, and yes, you might go blind, if you know what I mean! ...Your wife? Does she go, eh?.....")

## PROSLETIZING

I found the following little diddy in OUTSIDE Magazine (July 2007) under the heading of How To Do Everything:

(Reprinted without permission, but I'm sure they'd like it!)

### (#4) Brew A Seasonal Beer

"Ah, the dog days! High beer-swilling season! Which means trips to the store, which means getting out of the hammock, which is unfortunate-and just another great excuse to brew your own, which is why we asked Beertown.org's Ray Daniels, author of Designing Great Beers, to provide a delicious, foolproof summertime recipe. Inspired by Belgian witbier but with a tropical twist from West Africa, it'll be ready to enjoy in 20 to 30 days. PARADISE SUMMER ALE: 5 lbs wheat malt extract; 1 oz. Centennial pellets, 1 pack dry ale yeast, 1 oz grains of paradise, crushed. Boil three gallons of water; remove from heat, add extract, stir until dissolved; add all but a quarter ounce of the pellets; return to heat, boil while stirring constantly with a long wooden spoon for 40 minutes; add grains of paradise, remaining hops; and two more gallons of water; kill the fire. Makes FIVE FREAKIN' GALLONS (about 53 trips to the head). Kit and ingredients with fermentation and bottling instructions, from \$69; morebeer.com"

With a little tweaking this might be worth a try, also a conversion to all-grain would be good, perhaps a campout beer. As long as the word is getting out!

## IN MEMORIAM

In memoriam of our dear friend, Monty, purveyor of smiles and happy times. We miss you now and always.

And a special thought of care and remorse to our dear friend, Michael Boyd, whose mother passed just recently. Love and consolation to you, my friend.

