

# The Runoff



The newsletter of the Cincinnati Malt Infusers Volume 8 Number 11 November 2003

## Mind the Gap

Or Places to Drink in London

By David Rice

When in London, a Cincinnati will feel quite at home. You can visit Hyde Park, Fountain Square or watch drivers make turns without turn signals. Alas, there is no Skyline Chili and a distinct absence of German beer kellers (figured that the Brits wouldn't care for anything

German having been the recipients of significant German bombs a few decades ago).

For certain, a CMI member would find not only a plethora of fine beers but would most

likely find Heaven – beer heaven, that is. Server CMI members went on an Irish pub crawl. T'is nothing compared to what one would find in old London town.

Being of Irish-German heritage, there existed a mild cynicism towards Brits. Rest assured that this cynicism has been erased, eradicated, dismissed and altered forever. Londoners are not short on pomp and circumstance – one need only see the changing of the Guard at Buckingham Palace to recognize this – nor are they short on their intimate passion of beer, well, at least the pub. It's more of a social thing.

I once heard an Irish joke: "How can you cross Ireland without passing a pub? Easy, you stop in every one of them." Try that in London beginning at daybreak and you'll be pissed before 11:00

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## About CMI

The Cincinnati Malt Infusers meet at 7:30 PM on the second Thursday of each month at Listermann Brewery Supply on Dana Ave, unless directed in this newsletter.

A year's membership in CMI costs \$15 per individual, \$20 per same-address couple. Dues may be mailed to the CMI Treasurer (Tom Pettinger) at 9526 Brehm Rd. Cincinnati, OH, 45252. Members receive *The Runoff*, the club's monthly newsletter, and may participate in a variety of club activities and make use of club resources.

Articles for the newsletter are encouraged from all members. They may be sent to Phil McDermott, the *Runoff* Editor, either by snail-mail (**7820 Austin Ridge Drive, Cincinnati, OH 45247**) or by Email [philmac@cinci.rr.com](mailto:philmac@cinci.rr.com). Hard copy and/or 3.5" disk (PC or Mac) are welcome.

Our club's web page can be found at: <http://hbd.org/cmi>

General email can be sent to us at [Infuser@Earthlink.net](mailto:Infuser@Earthlink.net).

The current CMI officers are:

**President:**

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AM. And pissed is not being angry in London. They seem to have more words for the euphoric state of alcoholic influence that one could shake a stick at – arse-holed, crocked, dagged, half seas over, jagged, tangle-footed, twated, wankered, well-oiled.

Londoners seem to have an interesting way with words for certain. Michael Collins of Irish Republic fame once wrote that if the Brits could not defeat Ireland with guns, then they would defeat Ireland with verbiage. That must have been true. Most assuredly foreign to us are phrases like “Way Out” meaning exit, “Give Way” for yield, “TAKE AWAY” for carry-out, and “MIND THE GAP” instead of “Watch out for the big space between the train and the station floor or you’ll shove your leg up past your neck”.

And the names of beers are rather colorful – Chiswick Bitter, Nellie Dene and Old Peculier (and that’s not a misspelling). And if you have had the latter while here in the States, you’ve not had the real thing. Of course, one can find better known beers in the London pubs – Fosters, Guinness and surprisingly (eech!) Anheuser-Busch Budweiser ... not to be confused with the original Budvar Budweiser which one can find behind nearly ever bar.

So much of the Blarney – where to go to drink beer?

So often, the best is saved for last. Not this time. When in London, make a beeline for The Round at 1 Garrick St. WC2E in the Covent Gardens area. One word – magnificent. The service, the price, the quality, the food, the restrooms – there simply is everything good about this place and nothing bad. They know their beer. They are friendly and helpful. They have guest beers even though they are a tied house to Newcastle. It’s a corner pub in an artsy area and just up the street from the Covent Gardens exit on the “tube” (the Brits version of subways). Looking up over the bar you’ll see coasters of several beers. Wines and spirits are also available. Looking at the bar you’ll see several real ale taps. There’s also an Anheuser

Busch Bud tap. The owner readily admitted that the Bud is an experiment. They tried Coors and failed miserably – they expect the same to happen with the Bud tap. The post the %ABV of all of their beers on a chalk board for all to see clearly. Of course, many pubs do this but as clearly as the Round.

Just because I’m saying that this is the best pub, it’s not to infer that others should be avoided – not by a long shot. But there are a few that you should pass by. If you’re in Victoria Station (which most travelers will pass through), there’s a pub with a catchy name – The Mash Tun. Not so clean, stale beer, abrupt with a “if you don’t like it, leave” attitude. There’s The Country Inn off Warwick on Cambridge Streets that is dusty, moldy, not-so-nice restrooms, with a clientele who seem to wonder why you’re there invading their privacy. The beer wasn’t terribly bad but this was the first place we visited and I would have gagged down a Miller High Life at that point. And if you see The Princess of Wales pub (not to be confused with the Prince of Wales below), you might consider walking down the block.

If you’re anywhere near Harrod’s (a most interesting department store owned by Princess Di’s late boyfriend’s family), try to find The Star at 6 Belgrave Mews West ... but good luck. It’s down a mews (like an alley) that is marked “Private”. Walk down the cobblestone alley anyway ignoring the “Private” sign. It’s quite a friendly place with excellent food and wide variety of Fuller’s products. Good crowd, excellent service. The Star is recommended by Terry Foster and Michael Jackson in their books, “Pale Ale” and “Pocket Guide to Beer”. I’d say that their recommendation certainly tells us something. A few fellows standing outside of the pub drinking their pints posed for a photo for us.

If you’re in the mood for some traditional pub grub and beer, check out the Shakespeare 99 Buckingham Palace Road SW1W, a block or so from Victoria Station. They offered a fish & chips dinner with a pint of Fullers and you kept the glass. Great service, good food, fine beer,  
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younger crowd, a bit noisy, comfortable and clean.

Throughout London, there are about 8 Red Lions. We stopped by at 48 Parliament Way SW1A. There you'll find a mixed crowd with a fun bartender who likes to make snappy jokes about Americans, Germans and Frogs (I think he meant French). Can't really understand him all that much but you can catch his meaning. They offer several John Courage beers there as well as Stella Artois and Guinness. Even met a couple from Des Moines IA while there.

A very down home pub/restaurant is The Marquis of Westminster at 50 Warwick Way. It's no where near Westminster Abbey – but like I said, the Brits have a way with words. Go downstairs for dinner and upstairs for standup beer drinking.

If you're into sporting events, check out The Elusive Camel down the street from The Marquis. We walked in and walked back out after hearing the crowd scream and yell for their favorite football (well, actually soccer) team. Don't know how they could watch seven simultaneous soccer matches – there were televisions all over the place.

Do prepare yourself for warm beer. Even though we know it's served at cellar temperature, the cellars there must be pretty darn warm. Rex Halfpenny cautioned me that the beer in London was quite fruity –that is certainly true. If I ever judge a British bitter again, I'll be looking for this characteristic. If you're in a group only one of you should go up to the bar and get in queue. If several drinks are ordered, the bartender will put them on a tray for you. Be kind and return the glasses (and your plate if you ordered food)

back to the bar – not every pub has bussing service. And guzzling beer just isn't done – at least I didn't see anyone doing it. And when you're done for the day and are headed back to your hotel in the Tube, make sure you mind the gap!



**Next Meeting:**  
**Thursday, Nov 13th**  
**7:30 PM**  
**at Listermann Brewing Supply**  
**1621 Dana Avenue**  
**Topic: Mike Weaver presentation**

## **" How About that Drink"**

anonymous joke  
posted on the  
internet

A nun, really  
needing to go to

the bathroom, walked into a neighborhood pub. The place was hopping with music and dancing but every once in a while the lights would turn off. Each time after the lights would go out the place would erupt into cheers. However, when the revelers saw the nun, the room went dead silent.

She walked up to the bartender, and asked, "May I please use the restroom?"

The bartender replied, "I really don't think you should. " "Why not?" the nun asked.

"Well, there is a statue of a naked man in there, and his most private part is covered only by a fig leaf. "

"Nonsense, " said the nun, "I'll just look the other way. "

So the bartender showed the nun the door at the top of the stairs, and she proceeded to the

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restroom. After a few minutes, she came back out, and the whole place was hopping with music and dancing again. However, they did stop just long enough to give the nun a loud round of applause. She went to the bartender and said, "Sir, I don't understand.

Why did they applaud for me just because I went to the restroom? "

"Well, now they know you're one of us, " said the bartender, "would you like a drink? "

"But, I still don't understand, " said the puzzled nun. "You see, " laughed the bartender, "every time the fig leaf is lifted on the statue, the lights go out in the whole place. Now, how about that drink? "



## Free Beer!

By Tom Pettinger

Is there anything better than free beer? Yes there is – Good Beer that is free. Where does one get good beer that is free, you ask. Rock Bottom Brewery on Fountain Square. Well, it's not always free – but 4 ounces of it is every single time you buy a beer. What I'm talking about is a promotion that Rock Bottom has been running for a few years called the "Mug Club".

I had heard of these clubs before and have seen them in many microbreweries around the country - but I never found one that was free to join. A bartender talked me into joining while I was waiting on a friend to join me for a Reds game. I had parked at Fountain Square Garage (tip: Fountain Square Garage parking is \$1.00 every weekend - all day, and every week night after 5:00 pm), and was enjoying a Crosley Field Pale Ale when the ruse was pulled. "Do you want to join the 'Mug Club'? You get a 20 oz. beer for the price of a 16 oz. beer."

Sure, it'll probably cost 50 zillion dollars and I'll have to name my firstborn Rocky – I thought. NO, it was FREE. Victory was mine. Of course the Reds went on to lose by 5 runs, but I got my 4 extra ounces of cold sweet beer.

Seriously – Rock Bottom offers great beers made by Senior Brewer - Brion Boyer. They also offer great food and a great atmosphere all at pretty reasonable prices. Their happy hour is a great bargain. Not only does being in the Mug Club (my second favorite club to CMI) get you bigger beers, you can accumulate visits and get free stuff. Pint glasses, T-Shirts, and gift certificates are just some of the things you can 'earn' by drinking beer. In addition to the everyday deals – twice this past summer the brewery held a Mug Club patio party and gave out free food and free beer. They had 4 beers on tap outside, and if you wanted to try something else – they would send someone in to get you ANYTHING else they had on tap.

At one of these events I spent a few hours drinking beer and talking about beer with Brion Boyer and his assistant Adam Arnold. Brion has been brewing at this Rock Bottom for 2 years and is responsible for the Barleywine last Christmas (Old Crumudgeon), a wonderful Belgian Golden Ale this past spring, and a hopped up Double Barrel Double Hopped IPA – to name a few. He had some great brewing stories to tell, and said he would love for his brewery to get more involved with local brew clubs. Hint to the CMI Officers. Hint to Angie. If you get a chance, stop by and give it a try. I'm a poet, and didn't even know it.



# Budapest

a joint article by Kevin Ashley and Paul Schlecht

Ashley

It was difficult to find Hungarian beer, as almost all were imports from other European countries such as Germany (Warsteiner; Paulaner), Austria (Gösser [swill!]), Ireland (Guinness), and the Czech Republic (Pilsner Urquell). The only Magyar beer to be found was a brand called Dreher, and I tried both light and dark forms. The light pils was acceptable, comparable to other midstream continental pilsners. Dark Dreher beer was bock-like, but after the initial attack of nearly overwhelming sweetness, it was deemed tolerable.

While at dinner one evening I tasted a red Hungarian wine, but immediately spat it out (since Schlecht would otherwise have ratted on me to the club).

The Budapest newspaper one morning reported that the ancient Hapsburgian Royal Castle was crumbling and in danger of falling into the Danube. A large male American tourist, who was seen running off with a huge piece of the castle wall, was blamed for undermining the castle foundation. Several serious accidents resulted from debris falling onto the roadway below the castle. Swedish engineers were called in from Stockholm to shore up the endangered structure.

Schlecht

I have to admit that, while in Budapest, I drank wine as well as beer. I realize that this is grounds for excommunication from CMI, but my excuse is that I was pressured by a Limey wine snob who kept refilling my goblet.

One evening, while under the influence of that foul grape ooze, I wrenched a huge hunk of a castle out of what I thought was the ground. When the mountain and structures above me

began to tremble and shake, I took off running, dodging boulders and traffic. I later managed to smuggle that chunk of schloss back to the U.S.

What Ashley says above about the Budapest newspaper report is pure BS: he can't read Hungarian!



## Octoberfest Tasting Results

By Tom Pettinger

Results from the October CMI club meeting judging of commercial Oktoberfest Style beers.

At the October club meeting a very unscientific experiment took place. Six commercially available Oktoberfest (German Amber Lagers) beers were blindly judged. The only thing the club members knew was the style (5 Oktoberfest/Maerzen and 1 Vienna Lager) of the beer being judged. After reviewing the results of the judging it was very clear who the loser was, but not quite as clear as to who the winner was (except everyone who got to sample some good Fest Bier). The results follow:

First Place: Sam Adams - Oktoberfest	35.3
Second Place: Great Lakes Brewing Co. - Eliot Ness Vienna Lager	35
Third Place: Paulaner - Oktoberfest Marzen	34.9
Fourth Place: Goose Island - Oktoberfest	33.1
Fifth Place: Spaten - Oktoberfest Beer	32.2
Last: Hofbrauhaus - Oktoberfest	25.4-

# Club Notes

## Monthly Meeting Notes for October 9th, 2003.

Angie opened the meeting at 7:35 pm with several announcements. The new CMI light-up mugs and club t-shirts have arrived and Angie commented that the mugs didn't go over very well at Donauschwaben. She reported that beer sales were low although there were good crowds on hand Saturday and Sunday. Friday was cold and windy with the threat of rain which may have kept some away. The folks that run the Donauschwaben printed up a custom sign for us this year so I guess that means we will have to do it again next year. Tom and Angie made sure that the booth was fully staffed for the weekend. Thanks to all who volunteered.

Jeff Graff reported on the final results of the Summer Brew Tour, the drawings and who received the free 1-year memberships to the AHA. He also reported that there is talk about continuing the Brew Tour throughout the winter months so if anyone is interested in hosting a brewing session to contact him. There is \$25 available from the club to help offset some of the food expenses. Tim McPartlin wanted to know if he could get the \$25 if he was the only person to show up at his place to brew???? The CMI competition is fast approaching and will be over by the time you read this. Angie mentioned that plans are being made for our annual Christmas Party as we are looking over several places including Rock Bottom, Hofbrauhaus and Mecklenberg Gardens. More details will come later. Dave Lear advised that he has a source that can provide Honey at \$1.75 per pound if anyone is interested in making a Mead. John Graff advised that the 7th annual Pub-Crawl will be February 21st and it will probably start and end at the Hofbrauhaus with many of the same stops as last year. Also, he wants to know if anyone is interested in going to Munich to attend the real Oktoberfest There will be a planning meeting held at Mecklenberg

Gardens on January 22nd, 2005. Please contact John now if you are interested in either of these two events.

Tom Pettinger was handling the presentation for the evening in the absence of Mark Olding. Before Tom got started with his very appropriate discussion and tasting of Oktoberfest beers he first provided some statistical facts about the quantity of beer and number of people who attended this years Oktoberfest in Munich. This was the 170th Fest of which only 24 had to be cancelled. There were 6.3 million liters of beer consumed vs 6.1 the previous year. Approximately. 6000 people needed medical attention of which 415 were from excessive alcohol. ONLY 415!!! Tom deviated from the normal style of presentations when he announced that we would be doing a BJCP style judging of 6 Oktoberfest beers, well 5 Octobersfest's and one Vienna. These were all commercial offerings, no homebrews. In random order we tasted and judged Oktoberfest beers from Paulaner, Spatan, Goose Island, Sam Adams, Hofbrauhaus and the Vienna was from the Great Lakes Brewery in Cleveland, Elliot Ness. Tom also passed around the BJCP style guidelines for 9A and 9B which provides the characteristics of these beers. After the judging, Tom asked if anyone could pick out which beer was which. Most people could get the Vienna correct and some even were accurate on a couple of other ones but most agreed that although some of these beers were good to great tasting, very few felt they were made to style. Many favored the Sam Adams beer over all the others, including myself, although the Elliot Ness is a favorite of mine ever since John Graff introduced it to me when we visited the Great Lakes Brewery some years back. John did comment that the bottled version of this beer doesn't come close to matching the flavor and freshness of getting it on tap in their Brewery.

Thanks for an excellent presentation Tom, it was well done.

Meeting adjourned at 8:30 pm.

Rick Walters

## **Addendum by Phil McDermott**

Just in case you haven't been to Listermann's recently, you may have noticed a sign posted on the building for Woodstone Creek Winery. Well, for those who stuck around just after the meeting officially adjourned, we were given a guided tour of the place by owner Don Otterson, who is also a long time Bloatarian. Those familiar with Dan's place might not have ever realized there is a whole other world behind the door near the extract barrels. As Don led us on a tour of the place, we first wound our way back to where his fermenters are located.

Not only does Don make wine on the premises, he is also licensed to distill spirits. In this case he is making whiskey aged of course in oak barrels. While he is starting off slow and is not sure what the plan will be he will let the barrels age as long as he can as they become more valuable every year. Around the other corner he directed us to the tasting room. As we made our way down the corridor we were soon greeted by a wonderful wooden 1/2 oval bar with inviting chairs. Don encouraged us to sit down and started serving us tasting of his various products including several types of meads and wines. This tasting room is open to the public through a separate entrance around the corner on Saturdays from 1 to 5 PM.

As we sampled Don espoused on the intricacies of the liquor laws and how most of them are devised, not as you would expect to limit consumption but instead to benefit the State's treasury. It seems that since Don is licensed to distill, the state is obligated to purchase everything he makes. He is also not yet allowed to actually sell any of the whiskey. That of course requires yet another permit. And then, he must sell everything to the State and buy it back again at an increased price of course before he can sell his product. By the way did I mention Don is a licensed ATF agent during the week. So he knows exactly what the rules are. He runs a variety of other businesses including buying and reselling wine making equipment. In his past he was also a brewmaster for 20 years both in the US and internationally includ-

ing Australia. If anyone remembers the original brewpub that was in the Forest Fair mall when it first opened, Don was the brewmaster there. Don doesn't have plans at the moment to make and sell beer. He said, that would actually cost him a lot more because it would be a separate license. Woodstone is one of only 30 small distillers in the country of his class, and the only one in Ohio.

Someone inquired about home distilling, specifically if it is something the government is looking at enforcing. Don said that for the most part they are not interested, unless of course you start trying to sell it.

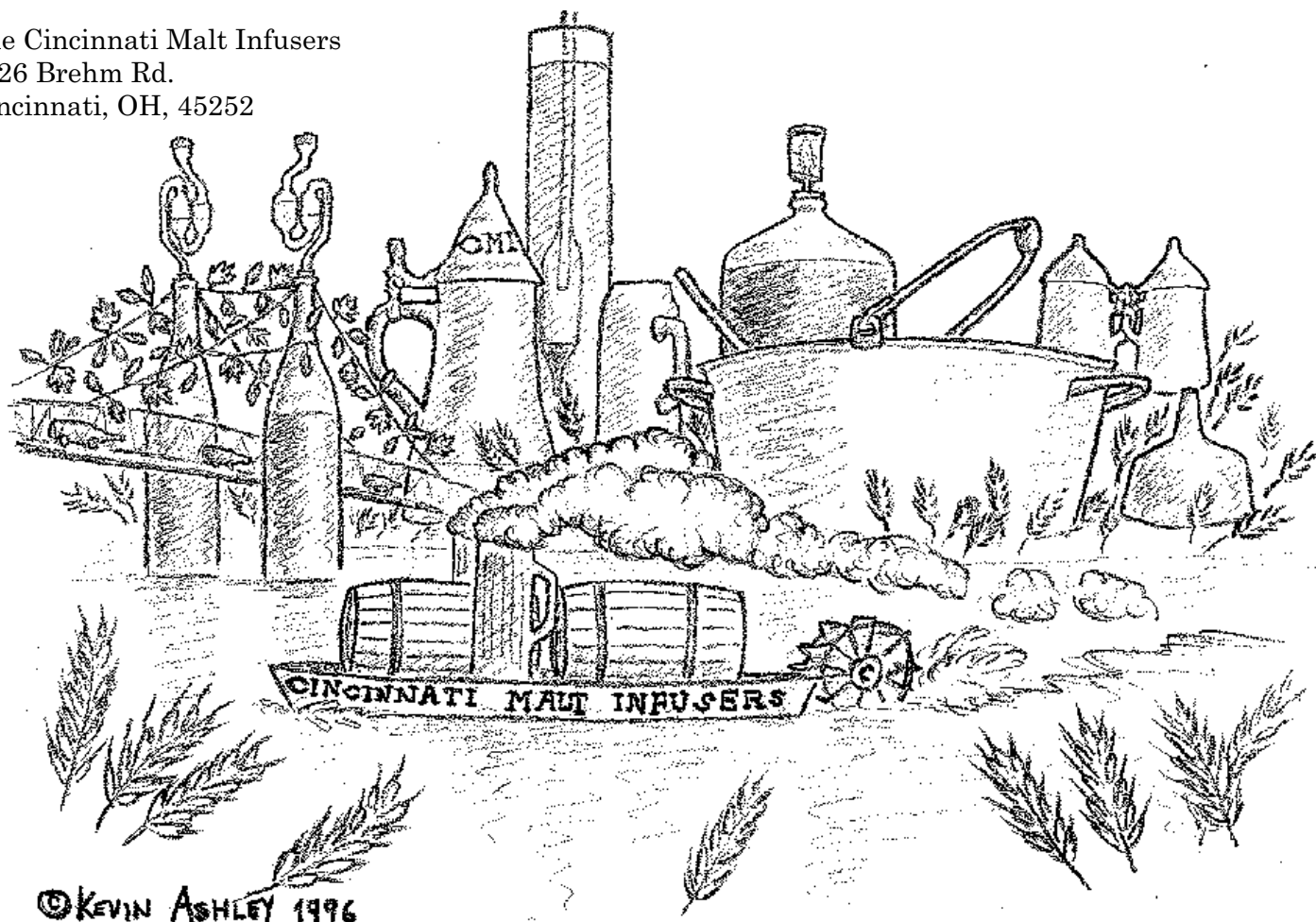
So I encourage everyone to stop by and sample his wonderful wines and meads. And this is just another reason to come to the CMI meetings. You never know what new doors might be opened up.

## **CMI Oktoberfest Competition**

On Saturday, November 1st, CMI held its 2003 Octobersbest Homebrew Competition. This marks the first year for our new organizer David Rice taking over the responsibility from Mike Weaver. Dave did an excellent job as expected. As in the past years the event was held at Watson Brothers Bistro in Blue Ash. Once again we wish to thank Watson's for their hospitality and letting us take over the place for most of the day. This year we had over 160 entries. We also had an excellent turnout of judges and stewards. Dave managed to convince some people he works with to participate as stewards. They have been voluntary samplers of Dave's beer for some time and decided to come see what all the excitement was about. As usual CMI club members took home lots of awards. The club gave a complimentary light up CMI mug as gifts to all who judged or stewarded. The results of the competition will be posted on the web site as soon as they are available.

Phil

The Cincinnati Malt Infusers  
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Cincinnati, OH, 45252



## Competition & Events Schedule

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For event information and entry forms, contact John Graff (513) 232-1940 unless another contact person is listed below.

**Nov 13th** Regular CMI Monthly Meeting at Dan Listermann's, 7:30 PM. Topic: Mike Weaver conducts the presentation.

**Dec 2nd** Deadline for submissions to the Barleywine AHA Club Only Competition. If you have brewed a Barleywine bring it to the November meeting and we will select one to represent the club.

**Dec 13th** CMI Holiday Party. Tentatively scheduled for Rock Bottom Brewery. We are working on a plan that would include a special menu dinner by the head chef including beer selections from the brewmaster. This would be \$25-30 per person. All beer would be included in the price. More info will be discussed at the next meeting. We need to get a count of how many people would attend.

**Jan 22nd** Preliminary planning meeting for Germany 2005 trip to be held at Mecklenberg Gardens. Contact John Graff for more details.

**Feb 21st** CMI Pub Crawl, Reserve this date for this very special event. John Graff usually has the registration form available at the Holiday Party, so don't wait to sign up. The seats go quickly.