



# FROTH

Newsletter of the Brewers of Central Kentucky

March 2005

## 2005 B.O.C.K OFFICERS

### Mike Kling

Primary Fermentor  
mkling@alltel.net

### Ernie Kautzmann

Secondary Fermentor  
&  
Keeper of the Cash  
ekautzmann@alltel.net

### Chris Vandergrift

Scribe & Webmaster  
chris.vandergrift@gmail.com

### Website

<http://hbd.org/bock/>

Froth is the publication of the Brewers of Central Kentucky, a non-profit organization dedicated to homebrewing.

If you would like to submit an article or have something that you would like to see included, please contact:

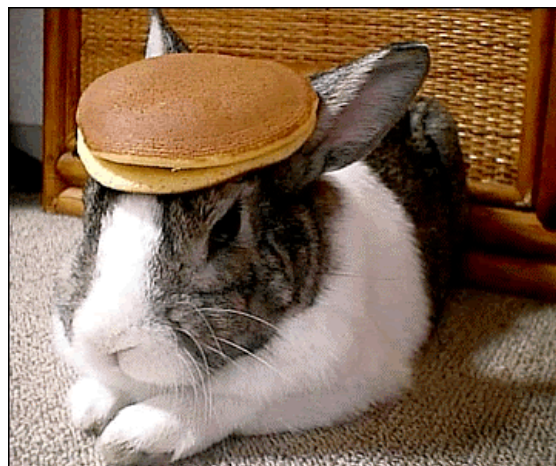
Chris Vandergrift at  
chris.vandergrift@gmail.com

**IMPORTANT:** The April BOCK meeting will be held in Midway, not at Pazzo's. See the calendar on page 4.

## NEWS BRIEFS

-BOCK wants to increase participation in homebrew competitions. In light of this, the club is going to sponsor members who wish to enter beers in local homebrew competitions.

-BOCK is looking for alternative meeting places for the near future. We've found that we cannot bring alcohol to any location that has a liquor license. So please brainstorm and come up with ideas for some new local meeting places. Call ahead and ask if they'd be willing to have us and report back.



Since there's still space to fill, here is a picture of a rabbit with a pancake on its head.

## The Grand Embellishment of Food with Beer by Carolyn Smagalski @ [www.bellaonline.com](http://www.bellaonline.com)

By themselves, the great and flavorful craft beers of the US, Canada and Europe are symphonies for the tongue. With the addition of food, they become grand embellishments that light up the sky with fireworks and laser shows. They illuminate the flavors in scrambled eggs, spicy edibles, roasted meats and sausages, ethnic dishes, and rich chocolate desserts.

The culture in the United States greatly promotes the coupling of wine with food. Wine can be a wonderful accompaniment with many dishes, but the spices found in food may change the characteristics of the wine itself. Red wines can turn bitter, while white wines become hot, flat, or sour.

The caramelized and roasted flavors in beer create harmony in many styles of food – barbecued dishes, rack of lamb, sausages, salmon, and the ethnics – Thai, Mexican, Middle Eastern, Japanese, Indian and Cajun styles. Chocolate and coffee overtones, such as those found in the porters and stouts, light up chocolate desserts and spicy cakes. The refreshing citrus subtleties, common in wheat beers, and the complex fruit tones of Belgian ales have a natural affinity with scrambled eggs, vinaigrette dressings, tomatoes, asparagus, fish and seafood, and fruits desserts.

Many of these food/beer combinations are the normal bill-of-fare found in *brasseries* throughout the world. In French, *brasserie* is a word used for brewery, but throughout the continental cities of the world – San Francisco, New York, Montreal, New Orleans, London, and beyond - it has come to be associated with an eclectic style of dining that merges the casual with the elite, incorporating the best in cuisine with the charm of tradition in a relaxed, easy setting. These *brasseries* are, perhaps, more daring in their approach to cooking with beer, introducing their clientele to combinations that light passions of the palate. In these exciting little *hot-spots*, it is not unusual to find diverse and elegant beer lists that can rival the most complex of wine offerings.

In the United States, it has now become stylish for brewing establishments to have a Master Chef in addition to the Master Brewer. Craft breweries often present the added pleasures of food with their brews, and as a result, have developed cookery that incorporates beer in a masterful complexity of available dishes. Many styles of beer already use food to add subtle undertones of excitement – Bushy's Oyster Stout, New Belgium Transatlantique Kriek, Boston Beer Works Pumpkinhead Ale, McAuslan Apricot Ale, Middlesex Brewing Oatmeal Stout and Rogue Ales Chocolate Stout. It naturally follows that adding beer to food can open up a world of excitement to the gourmet chef, as well as the grillman at the barbecue.

Ignite your own passions for beer cookery! The following resources will add pizzazz to your kitchen or barbecue grill with the refreshing, alternate style associated with the merging of beer and food.

On the Web:

--[Alaskan Brewing Company](#) in Juneau, Alaska has developed a diverse collection of recipes online for the aspiring beer cook. At Cooking with the Brew Crew, they have developed a searchable database with over a hundred recipes in all categories of cooking. Stephen Beaumont's resource, [Brian's Monthly Beer Cuisine](#), is the inside story for the cooking enthusiast.

--Lucy Saunders presents [beercook.com](#), with secrets of world-renowned chefs, informative tips about cooking with beer and links to online beer and food sources.

--David Lauterbach displays passion for the beer lover and the home beercook at [Brian's Belly](#).

Hard copy resources that present pairings of beer and food, as well as recipes for the avid beercook:

--[The Brewmaster's Table – Discovering the Pleasures of Real Beer with Real Food](#) by Garrett Oliver – a “must have” guide that describes perfect pairings of refreshing brews with sumptuous cuisine.

--[Cooking With Beer](#) by Lucy Saunders, published by Time/Life Books – footnoted as a resource for food and beer in the original hardcover edition of Michael Jackson's Great Beer Guide. This book has also been a source of information for beer journalists across the country, from the Chicago Tribune to the Los Angeles Times.

--[Ultimate Beer](#) by Michael Jackson – in addition to being a comprehensive collection of marvelous brews and descriptions, a goodly chunk of this edition is dedicated to food and beer, presented in a luxurious display of mouth-watering comestibles.

--Candy Schermerhorn's [Great American Beer Cookbook](#) touts a chic, exotic, downhome and decadent collection of beer-enhanced recipes to satisfy the most discriminating palate.

--[The Beer Cookbook](#) by Susan Nowak – beer appears triumphantly in diverse recipes, from the sophisticated to the hearty.

It was my intention to whet your appetite for gourmet beer cookery – to make you an enthusiast, immersed in the pleasures that can only be found with the merging of beer and cuisine. Your meals can stand out as the highlights of your life, ones that will light up your senses and live in your memory. Cook with beer! **Enjoy!**

## Upcoming Homebrewing Competitions

- **2<sup>nd</sup> Annual SODZ British Beer Competition**  
Saturday, April 9 - 10:00am  
Leatherlips Yacht Club; Powell, OH  
Entries due by March 25  
<http://www.sodz.org>
- **2005 Homebrew Extravaganza**  
Saturday, April 23 - More info soon  
Bosco's Brewpub; Nashville, TN  
<http://www.memphisbrews.com>
- **Mountain Brewer Open**  
Saturday, July 30  
Huntington Art Museum, Huntington, WV  
<http://hbd.org/ghha/>
- **KY State Fair AHA Competition**  
Saturday, August 14 - Judging at Noon  
Entries Due: Saturday, August 13 11am – 4pm
- **Beer & Sweat Keg Competition**  
Saturday, August 20  
Holiday Inn Eastgate; Cincinnati, OH  
<http://hbd.org/bloat/home.html>
- **2<sup>nd</sup> Annual BOCK Iron Mash**  
Saturday, September 24~tentative date~  
Location and times TBA
- **10<sup>th</sup> Annual Music City Brew-Off**  
October 28-30 ~tentative date~  
Bosco's Brewpub; Nashville, TN



### On Tap Beer Notes



- BOCK will sponsor you if you want to enter a sanctioned brewing competition. We're hoping to get more participation by alleviating the entry and shipping fee. The treasurer will be writing a check for the first eight entries into each of the competitions listed on the schedule. We will ship all of the brews together and cover shipping for these first eight entries as well. Get brewing!
- We've been having commercial beer tastings to further educate people about beer styles and characteristics. If you think you might be interested in joining us for this, contact Chris Vandergrift ([chris.vandergrift@gmail.com](mailto:chris.vandergrift@gmail.com)) or Kevin Pitz ([kmpitz2@uky.edu](mailto:kmpitz2@uky.edu)).
- We need some articles and information to put in the newsletter. If you've written anything that might be applicable or know of something helpful, please let me know at [chris.vandergrift@gmail.com](mailto:chris.vandergrift@gmail.com).

### Ask the Experts

It's brew day and you've forgotten a critical piece of information or need a backup piece of equipment or just need someone to confirm a suspicion. Who do you contact? The following members have volunteered to serve as Brew Buddies, offering their expertise and help to the best of their abilities.

Tony Aiken: [taiken@us.ibm.com](mailto:taiken@us.ibm.com) 859-268-4981  
Tim Chancellor: [Tponeman@aol.com](mailto:Tponeman@aol.com)

## **Calendar of Events**

**April 2005**