

The ALES CLUB NEWS

May 2007



Apologies

Due to technical difficulties, compounded by time limitations, this issue of the ALES CLUB NEWS is much smaller than usual. Come to the meeting on Wednesday to get the complete story on the ALES competition, upcoming Big Brew Day, and much more!

Full details of the completion etc. will be provided when we can work the bugs out of the system....

My Trip to Beer Paradise *By Jamie Singer*

In January, my wife and I had the pleasure of taking a trip to a little island in the Pacific called Maui. While it is known for the beautiful beaches, Haleakala (House of the Sun) and all around great weather, we have found a secret on Maui that has been evolving for some time. A brewery! To be more specific, I'm referring to the Maui Brewing Company ("MBC"), which coincidentally happens to be one of the main sponsors for the ALES Homebrew Open and AHA Qualifier.

When I first started taking winter holidays on Maui, I always made sure I had time to

stop by and enjoy the beers on tap. Many years ago, MBC was known more for their food, and much less for the beer that they produce. Well, the days of brewing on a small 7-barrel system are long gone. MBC has now refocused their efforts on expanding the brewery and adding a second location solely for the production of beer. The MBC team is lead by through the vision of owners Garrett Marrero and his wife Melanie along with head brewer Tom Kerns.

When Garrett and Melanie first purchased MBC several years ago, they had the daunting task of determining what direction MBC should take. At that time, they had a successful restaurant, sold fresh fish from a separate counter and then there was that beer they produce....it all seemed that MBC were trying to accommodate a lot under one umbrella. After some careful consideration, the focus was shifted toward the beer and food. After that the rest has been history – In 2005, MBC won two silver medals at The Great American Beer Festival for their Honolua Lager and their Belgian Abbey Ale. This was followed up with two gold medals at the "Olympics" of brewing, the World Beer Cup – one for the CoCoNut Porter and the other for their Red Cock Doppelbock. Needless to say the food has always been top rate as well – the Kiawe smoked prime rib is one of my favourites.

These days, Garrett has found himself busily torn between the original location (where the 7 barrel system is still used) and the new location where they have implemented a brand new 20-barrel system and canning line purchased from Calgary, Alberta. Why use cans you ask? That's another new technological marvel and there are several advantages– these cans come with a liner so the beer does not interact

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with the aluminum; cans get colder; and cans don't break like glass. In March, three beers have begun to be canned – the Big Swell IPA, Honolua Lager (a Munich Helles style) and the award winning CoCoNut Porter (yes, toasted coconut does taste that damn good in porter).

When visiting the pub (the original location of MBC) you get to try at least eight different beers on tap. All are wonderful and cover styles from light lagers and Hefe weizens all the way through to Russian Imperial Stout. The staff is equally amazing and attentive – why wouldn't they be, they live on Maui! If you're ever there, bartenders Allen, Jesse, Sarah or Jen (sorry for wrong spelling) will gladly serve you the freshest pint.

To tell you the honest truth, my wife began to call MBC the “Bushwacker of the South” as it appeared that the rental car always had a tendency of driving to MBC whenever I was in need for some beer in paradise – it's a new navigational feature they put on rentals.

MBC, thanks for the tour and the sponsorship. Keep up the good “brewing” work!

For more information visit www.mauibrewingco.com

The ALES CLUB BBQ

Plan now to buy your tickets for the ALES Club Barbecue - the May meeting is your last best chance to purchase advance tickets for \$12. Tickets at the door will cost \$15.

The barbecue will be held at the Kramer

picnic site, rain or shine, on Friday, 8 June 2007, 6:30 for 7:30.

When you purchase your ticket, you have the choice of bison roast, ribs or chicken breast. The menu includes potato salad, lettuce salad, red cabbage (hot) and baked beans (hot). With pretzels, chips, pickles as appetizers and S'mores for desert. It goes without saying, there will also be beer!

There will also be a raffle at the BBQ, and from past experience, we can guarantee a great time.

If you don't get your tickets at the May meeting, you can call Joanne Martin (775-2629) during May and make arrangements to pick up tickets before the barbecue.

NEXT MEETING

The next meeting of the ALES Club will be on Wednesday, May 2, 2007 at 8:00 p.m. in the Club Room in the basement of The Bushwacker.

Advertisements

Available at the Grape Vine:

I thought I'd let you along with all the Ales members know that we now have 4 brand new varieties of summer fruit mist wines from 'Orchard Breezin' they are:

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And with a purchase of any of these new varieties, you'll also receive a

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complimentary bottle of salad dressing.
Thanks.

Michelle
The Grape Vine

ALES CLUB WEBSITE

Visit the ALES Club Website at
www.alesclub.com Our site includes all
sorts of neat information on brewing
events, competitions, meetings and beer.

NEWS

If you have any news or articles or
advertisements for the ALES Club News
the editor can be reached at his home
address, by snail mail to Walter Martin,
6927 Farrell Bay, Regina Sask, S4X 3V4
or by emailing to news@alesclub.com
Walter can be reached on the phone at
775-2629.

Note from the Editor

Your jovial editor is out of town, sampling
some of the products of the fine brew-pubs
in Kingston, Ontario, when not busy with
his army course. On Sunday evening he
reported he had enjoyed a fine pilsner from
Whistle Stop Brewery. In his absence, I
volunteered to be acting editor. That was
before I knew that we would have technical
difficulties with this issue.
Joanne Martin

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acknowledge the following sponsors:**

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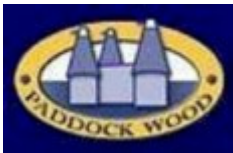
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