

Dear Cologne Friends!

Our next Cologne meeting will be on:

Monday July 5, 2010 at 4:30 pm

at the Athenaeum

Max Kade Room.

We will talk about our trip in October to Cologne and meet with Uwe Siemons the fire fighter from Cologne. Uwe participate in a cultural exchange with the Indianapolis Fire Department and he will return to Cologne that week. Uwe met with Ms. Rita Kohn and talked “Koelsch” last week. We might go to the “Rock Bottom” Restaurant for some “Koelsch” sampling after our meeting.

Please forward the message to your friends and plan to attend our meeting.

Sincerely,

Sven Schumacher

Beer Buzz

by *Rita Kohn*

Kolsch, especially delightful to sip and pair with food on hot summer days, is distinctive to Cologne (Koln), Germany, Indianapolis' sister city. It's especially poignant to have several Indiana-style Kolsch beers on tap just when Indianapolis' Fire department is hosting Uwe Siemons, a career firefighter from Cologne, as part of our cultural exchange program.

At Broad Ripple Brewpub, Kevin Matalucci "patterned" his recipe after Gaffel Kolsch, which is distinguished from other Kolsch brands by its delicately bitter, pleasant, slightly hopsy taste. [more at www.gaffel.de] The intent, says Matalucci, is to cleanse the palate and heighten appetite. We sipped a sample of the unfiltered strawberry-blonde 'week-before-it's-ready-to-tap' pour while ordering, and paired our lunch of fish and chips and shepherd's pie with BRBP's English Brown Ale, winner of the 2009 Indiana State Fair Brewers Cup gold medal in that category.

At Rock Bottom College Park, Liz Laughlin's 2007 Brewer's Cup Gold and Best of Show winning Kolsch presents a very different appearance and taste. It's sunlight clear and far more assertive.

At Rock Bottom Downtown, Jerry Sutherlin's version finishes dry after a slightly spicy, malt sweetness mouth feel and "a bit more gold hued than intended."

Kolsch type beers regularly turn up with their own personalities with a balance between lagers and ales. For more variety, visit statewide at Shoreline, Three Floyds and Mishawaka for their inspired surprises.

Oaken Barrel featured Mark Havens' Kolsch during the Spring. "We now have American Wheat and California Common, a Steam beer," said Kwang Casey.

Schlafly in St. Louis offers its 2008 and 2009 Indiana Brewers Cup gold medal Kolsch year-round.

For an out-of-the-ordinary experience, go to Brugge for Ted Miller's Sour Boysenberry. Its mango-peach color and first taste of spicy-fruitiness followed by a slight tongue tinge and a full-bodied smooth finish captivates.
