

The Third D.R.A.F.T.

(Dermatology Resident and Faculty Tasting)

August 7, 2007

Hosted by Paul K. Shitabata, M.D.

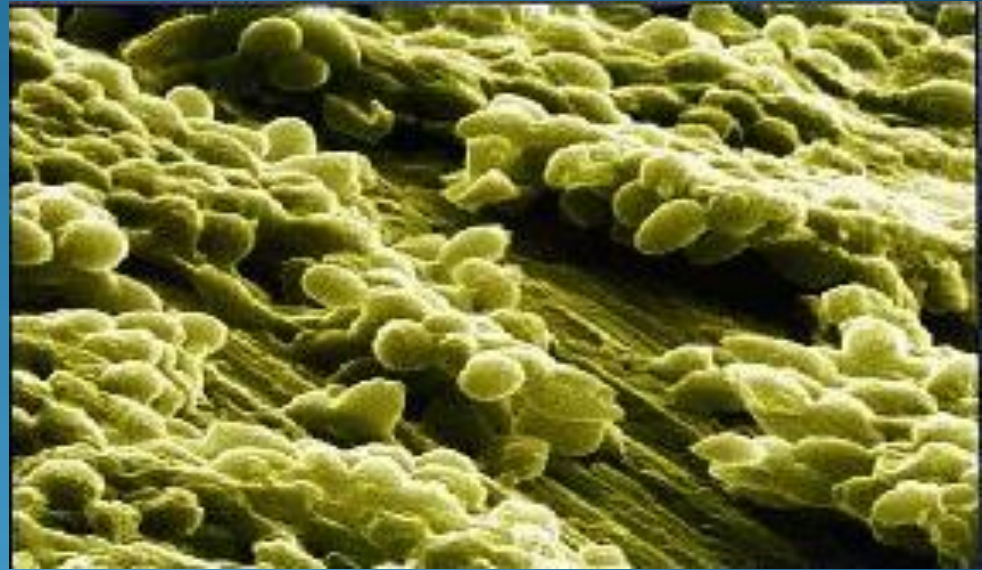
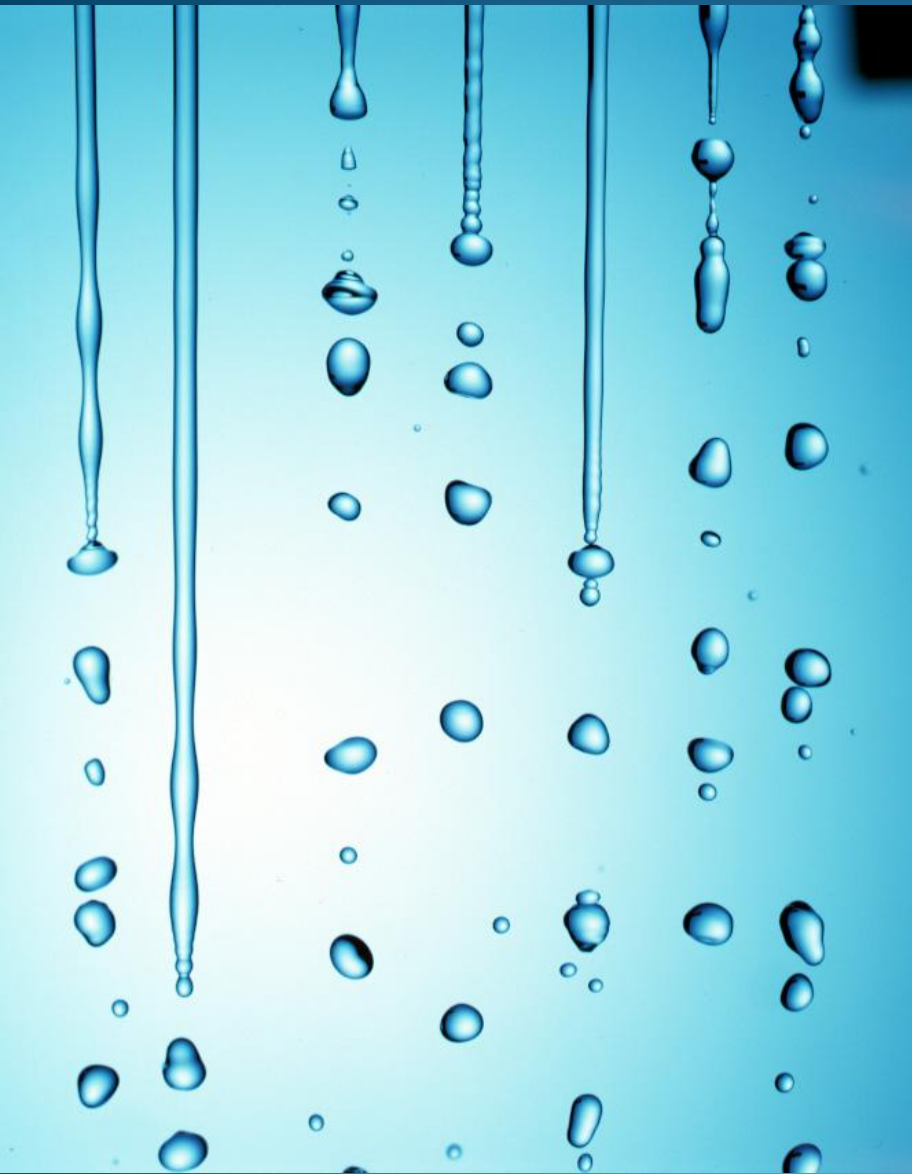
The Ales



The History











*Brewmaster's
Collaboration*



SIGNATURE ALE

A stylized, handwritten signature in gold ink, appearing to read "Tomme Arthur".

TOMME ARTHUR
PORT BREWING

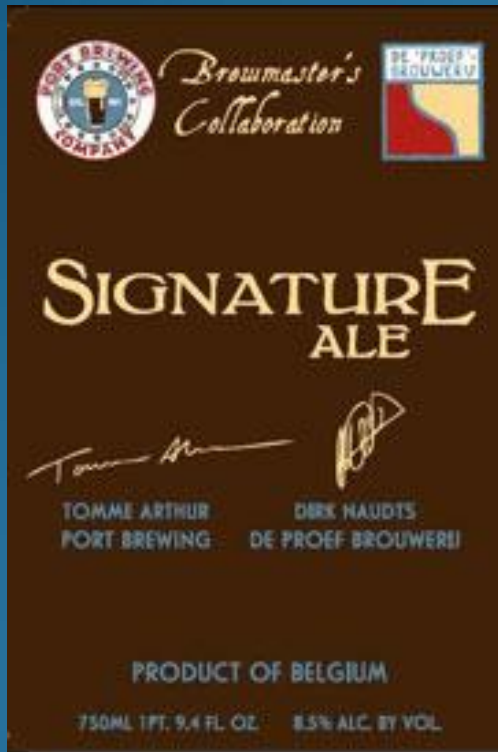
A stylized, handwritten signature in gold ink, appearing to read "Dirk Haudts".

DIRK HAUDTS
DE PROEF BROUWERIJ

PRODUCT OF BELGIUM

750ML 1PT. 9.4 FL. OZ. 8.5% ALC. BY VOL.

Tasting Notes



- Joint venture Dirk Naudts, at Belgium's De Proef Brewery, and Tomme Arthur of Port Brewing and Lost Abbey in southern Californi
- Golden ale
- 8.5% abv
- Four different malts, saccharomyces & brettanomyces fermentations, "west coast hopping-(Phoenix & Amarillo hops)



Tasting Notes



- Double: double malt and hops
- American Cascade and Amarillo hops
- 7.5% abv
- Floral, bitter orange marmalade, bitter finish
- Suggested Food pairing: Roast wild duck with orange sauce
- History of IPA



Celtic Angel

SERAFIJN

BIER VAN HOGE GISTING • FLASCHENGÄRUNG
BIÈRE DE FERMENTATION HAUTE

Tasting Notes



- Similar to Irish red ale
- 6.2% abv
- Roasted malts
- Legend of the serafijn



Tasting Notes



- Scottish ale
- 8% abv
- Soft Edinburgh water, roasted malts, Perle and Spalter hops



Tasting Notes



- Dry stout?
- 7% abv
- Plain Porter-lightest-bodied of Ireland's black brews, fruity
- Oyster Stout-? Contains oysters-seaweed and salty-sweet
- Wrassler's-drier and richer stout

Thank you Michael Jackson!





As a sidelight, we secretly used red and blue food coloring and dyed a generic Chardonnay to match the same hue as a generic Merlot. We then gave the two wines to the participants, without their knowledge of the actual wine. After they tasted both, they were told of the deception and were then asked, “Which is the red wine and which is the white wine?”



This is a close up of the two wines. Can you tell the difference? Of the six participants, four got it correct! Clearly the dermatologists have superior gustatory and visual skills!

The Third DRAFT!

August 7, 2007

Cheers!