### 1990 MIDWEST MORRIS ALE

# Camp Lakamaga, Scandia, Minnesota

May 25-28, 1990

#### Alcohol Committee Report:

lst keg tapped at 5:00 P.M. Friday, last keg flowing at 1:00 P.M. Monday.

Inventory -

2 ½barrels (kegs) commercial lager

l = barrel pale ale

l ½ barrel (pony) porter l ½ barrel sparkling ale

45 gallons (9 five gallon batches) of various home brews (bitter, brown ale, light ale, and stout), bottled

15 gallons mead (homemade) ----50 liters of wine (various)

2 4 barrels of draft root beer\*

Consumption -

3章 kegs (56 gallons)

30 gallons (+/-) home brew

12 gallons mead (we hid some)

25 liters of wine

16 gallons of draft root beer

#### Comments:

It's important to have it ready when folks start armiving.

 $\frac{1}{2}$  barrel = 16 gallons

# barrel = 8 gallons

The porter was the most popular beer. Tried to get a keg of it. Would suggest 2 kegs in the absence of dark home-brew.

---Wildly popular and traditional at Midwest Ales - check with other teams for potential donors.

\* = non-alcoholic. Beer consumption would have been higher without the presence of the root beer.

Check with the Food Comm. for the amount of soft drinks consumed.

## Opinions -

The root beer is a real treat for the minority, a nice change for the regulars, and a steadying influence during the contra dance - if you can find good stuff in a keg.

Wine is a nice change of pace, especially with the meals, but most dancers prefer beer. Should have had a better defined wine dispenseing station.

Should have made better arrangements for dispensing the home-brew, with more bottle openers, cups, and a garbage can for the caps.

It's nice to have something alcoholic available on the tour buses, in limited quantities, but individual teams should show some initiative in this area also.

Warmer temperatures tend to higher consumption and a preference for "lighter" beers.

You'll never have enough mead to dispense mechanically. Best to have someone in charge of doling it out or passing round the jugs at convenent times so it lasts through Sunday night.

Good beer is really appreciated, but expensive, so have a keg or two of regular commercial stuff for back-up. We made buget at \$400 (plus \$200 up front for deposits) thanks to the home-brew. Expect next year to spend \$450-500, with an additional \$250-300 for deposits.

Always get an extra tapper. This year we lucked out, but generally at least one of them always screws up.