

Hudson Valley Home Brewers, inc
Hudson Valley Home Brewers

Established 1989

Incorporated 1994

SEPTEMBER 2007 NEWS

BROOOOOOOOOOOOOOOOCE!!

Congratulations to Bruce Franconi, the 2007 New York State Homebrewer of the Year! While the margin narrowed somewhat as the competition neared its close, when it was all over Bruce's 75.65 had won by nearly 10 points.

While we were waxing poetic in the last issue about the brewing accomplishments of the **Fabulous Franconis**, the results had already been tabulated on this award which could not be announced until the official awards ceremony in August for the last competition in the NYSHOTY cycle, The New York State Fair Competition.

For those newer members not familiar with this competition, it is a competition of the significant competitions across the state of New York. The Cycle begins after, and ends with - the NYS Fair Results Announcement in August. So, a winner of

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2007 NYC German Pub Crawl By John Wolfeil

Well, first off I need to thank Mr. Joe Franconi for his tireless efforts at these Pub crawls. He did a GREAT job at scouting the German pubs out and putting the trip together. I have never been on a Pub crawl before, even after being in the club for 3 years. So...I have to tell ya that when I decide to do something, I do it with much enthusiasm! If my memory is correct, it was Dan, Al,

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HEADS UP!! SEPTEMBER MEETING LOCATION CHANGE— BACK TO JIMS HOUSE!

We will NOT BE GOING BACK TO 96 MAIN ANYMORE....They have closed. We learned this rather late from Justin Taylor who was in there when the taps were running dry and they told him they were closing.

So, on short notice, Jim Taylor has given up his house once again for our meeting this Wednesday. Follow this article and you will find directions to get to his house.

We will be talking about Michael Jackson, Bryan Buryk will present his Doppel/Dubbel brewing ex-

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The Beer Hunter Remembered

As many of you know by now, Michael Jackson, a long time mentor to many of us has passed. He was a unique ambassador of beer the likes of which will not be seen again, and anyone familiar with his writing, or anyone who becomes familiar with it in the future for that matter will miss his presence sorely. At Wednesday's meeting, we will be remembering him, and anyone who would like to say something about Michael's impact on them is most welcome to do so.

Wednesday Meeting

periment, Jim Taylor will present his Bohemian Pils experiment with three different yeast strains; the Pilsner Urquell 2001 strain, the Budvar strain, and the Staropremen strain. MEMBERS: It is presentations like this that cause mucho learning to take place, and **this month we have TWO of them**, so try not to miss this meeting.

We will be ordering take-out pizza, so be there earlier enough to get in your order.

Thanks AGAIN to Jim and Michele for hosting our meeting!

Jim & Michele Taylor

51 Prospect St.
New Paltz, NY
845-255-8474

Their house is very easy to find in New Paltz

Take Route 299 west into New Paltz. Take a right onto Prospect St at the Citgo Gas station/ Trailways bus station corner. Go 2 stop signs, look for the blue house/flat roof on the far left corner of the intersection of Prospect and Henry W. Du-bois Rd. (just look for the cars...) Parking is safest on Prospect street.

Watch out for the attack Dachshund ;-)

MAP LINK; [here](#)

LOST AND FOUND @ JIM'S AUGUST MEETING:

"One of my male friends left a pair of grey shorts/swimtrunks and fashionable black briefs wrapped up in a navy blue towel at my house in August."

The Owner may reclaim these at the September meeting.

Support the shop that supports our Club!

PARTY CREATIONS

Business Hours;

Tuesday thru Friday 11AM—7PM

Saturday 11AM—4PM

Closed Sunday and Monday

845-758-0661

www.partycreations.net

Broooooooooooooce!!

this competition needs to enter multiple competitions to have a chance to win, and they have to place in categories to add to their score. The score is based on the 1st/2nd/3rd place, the number of entries in the category, or for the BOS, the number of entries in the competition.

In other words, you gotta be good to win. Bruce got 42.25 points at the HVHB Competition, and 33.4 at the Amber Waves of Grain Competition. WAY TO GO, BRUCE!

You are also pretty good to score high in *this* competition. Our own Phil Denlinger came in 6th at 35.83 points.

Complete info on this competition can be found [here](#)

Apple Pressing Anyone?

The club needs volunteers, probably plural, to;

- 1) **Organize** and
- 2) **Host** a cider pressing for this year.
- 3) It might also be helpful to have someone experienced in doing this to act as a **MENTOR** and help guide our volunteers in doing what is needed to make this happen.

Volunteers can contact either David Sherfey, or Charlie Haight, email address on the next page, and we will facilitate getting everyone on the volunteer crew together.

This takes a little involvement, folks, so if we don't get volunteers for this, we won't have one again this year.

German Pub Crawl

Cont...

Ray, Jim, and myself at the Poughkeepsie train station at 8:30 Saturday morning. The weather was nothing short of spectacular. After a very long train ride of about 30 seconds, Jim broke out the suds. I have no idea what they were, but man what a way to start the day! I got in trouble from the train guy for having my feet up on the seat. It just seemed the natural thing to do while drinking beer at 8:30AM.

After a couple hours, we were at Grand Central.

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September Meeting @ Jim's House	Wednesday 9/12 8 PM
October Meeting Ray & Steve on Gruits We'll need to find a new Location	10/10 8 PM
APPLE PRESSING? Organizers needed (see article)	????
FIRST NYSHOTY COMPETITION Knickerbocker Battle of the Brews Albany NY More info when it is up	Early Nov. TBD
November Meeting	11/14 8 PM

Upcoming Meeting Topics

October's meeting will be a discussion of Gruits by Ray Sykes and Steve Thomas, two of our most innovative brewers in the club. Ought to be a very interesting and educational time. I would imagine that at least two new Gruit makers will result out of the members who hear what they have to say. These two guys make some pretty cool fruits.

German Pub Crawl cont...

Just before we arrived, I remember Dan was talking about this guy called "Spike man". From what I understood, it was a guy who hung out in Grand Central terminal. He wore black leather clothes and had his hair spiked up in the center. OK then. When we walked into the terminal, Dan literally went running across the terminal floor towards Jim, Al and Ray. Dan spotted Spike man! WA LA! There he was in all his fabulous leather spiked glory!! We all got laughs and headed on our way after Joe arrived. I remember Dan looking back and he was probably thinking he would like to invite Spike man on the crawl. It was very sweet.

I can tell you for sure that the first pub was the Hop Devil Grill. The owner was GREAT! He even wants us to set up a table at the beer fest in NYC in SEPT?? He happens to run that event. The hop Devil also has a Belgian pub that it owns one door down. He wants to combine the two someday soon. Great place, if you are ever in the city, go there and be sure to tell them you are from Hudson Valley Home brewers. Joe can give you the

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Hudson Valley Home Brewers

Steering Committee

Member: Frankie Flynn

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Joe Franconi

jfranconi@me-engineers.com

Competition Organizer:

Al Alexa

aalexa@aol.com

Very Cool Members at Large:

Amanda Horn

Jeff Horn

Jim Taylor

Ray Sykes

Gloria Franconi

Bruce Franconi

Steering Committee Meetings are held the Wednesday after the Club Meeting, and are open to anyone who would like to attend AND contribute.

THE SMALL PRINT

The HVHB News is a publication of the Hudson Valley Homebrewers, Inc., (HVHB). The HVHB is an educationally oriented non-profit society that serves members of the Mid-Hudson valley in New York.

The HVHB was founded to fulfill the following purposes: a.) to promote public awareness of home brewing; b.) to improve and encourage our brewing skills through education and instruction, recipe exchange, cooperative brewing, competitions and tasting; c.) to learn more about better beer by sharing our collective knowledge; d.) to learn to become good beer judges and help others constructively to improve their brewing skills; and e.) to have good fellowship and assume personal responsibility for drinking within reason.

The opinions expressed are those of the HVHB president, news editor, and contributors and do not necessarily reflect those of HVHB.

HVHB welcomes letter, opinions, suggestions, and articles from members and readers. Items will be published as space permits on a first-come first-served basis. Include your name and phone number with submitted material. Send correspondence to HVHB, Inc. C/O/ News Editor, 83 Little York Road, Warwick, NY 10990.

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German Pub Crawl cont...

address.

Now things start to get real blurry. I believe the next pub was the Zum Schmeiuer something or other. All the signs are lookin' fuzzy by this time. They can't paint signs worth a dam down there. All I know, is that they had delicious German food!! They also had concrete trees in the place. Don't ask me. But man did we ever eat!

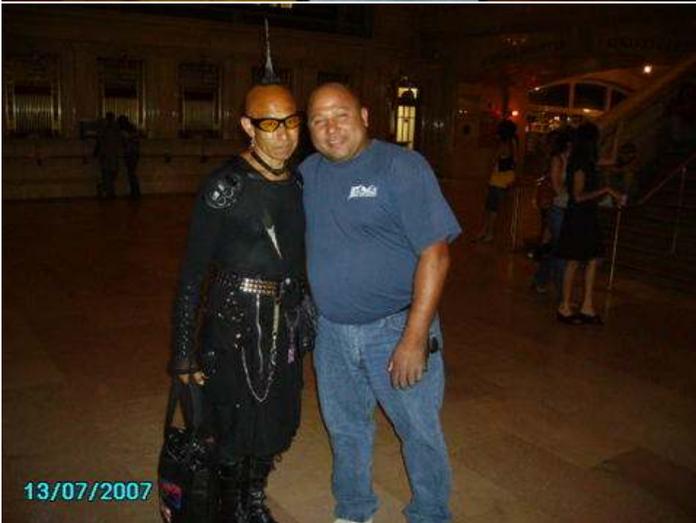
I am fairly certain that next on our tour was D.B.A. I don't remember a thing about the beers. I know the bar gal was quick, good, friendly, and right there for ya. I also remember something about girls. The girls were everywhere! I got into a conversation with Dan about all the girls and the photo's I was taking. I said to Dan, "look man, ya just go up to them, smile, and say can I have my photo taken with you?" I needed to show Dan how an expert handles these situations. So I did that in D.B.A. with a "local" NYC gal dressed in red, as Dan snapped the shot. Case closed. I think they had a beer garden in the back where Franconi got scolded from the staff for talking too loud, because people's bedroom's are about 20 feet away in the buildings. Nice goin' Joe.

This is where the signs on the Pubs got really bad, very fuzzy. The heat must have made the paint run. I have no idea where we went next or how we got there. I do remember going down into this hole, or underworld of sorts called the "subway". It was nothing short of amazing. You go into this hole in the ground in the middle of the street, you step into this tin box, you get shaken all about in this tin box for a few minutes, and when you get off you walk back out of the hole and you are in the middle of the street once again in another part of the city. Gosh.....I just don't know how those city folks handle all that weird stuff.

After some more pubs, a cab ride, and now approaching 10:00PM, Dan and I decide to head back to Grand Central. Now remember, "Spike man" was there at 8:30AM that morning. Well, at 10:15PM, Spike man was still there doing his Spike man thing. I talked my man Dan into posing with Spike man that night, right there, in the middle of Grand Central terminal next to that big old clock in the middle of the floor. It just seemed like the right thing to do. It's actually a very loving shot, Dan and Spike man...and I should probably put it into some sort of contest. So there ya go, a day in NYC at the German pub crawl. What a great time we had! A ton of laughs, good beer, good food, GREAT company, and perfect weather. If you see another one of Joe's crawls come up,

give it go! You will be glad you did. A special thanks to my man Dan for going on the crawl, hangin' with the Wolfman, and being a good sport.





MEAD DAY

OK, you're intrepid newsletter editor is writing on a one month delay, and old-guy-vapor-memory. The memory was severely tested by the volume of mead that was out on the table by mid-day for



tasting and appreciation. Your writer failed miserably.... There were just too many and they were too good, and it was pretty warm, and, well, there went the memory. Fortunately he has photos to remind him of what was going on that day.



Here he is. The evidence is clear—couldn't stay away from that table, and look how much is gone already. And the stupid look on the face -what a shame.

Steve Thomas made a Metheglin using lemon verbena, bog myrtle, star anise, and bitter orange peel. As always, the process was very entertaining

Wolfman and Planet Carol made a reprise of their Black Cherry, and we were fortunate to have a taste of Rev.1 from last year. They also made a black current...(notes suspiciousssssly not illegible).

More from Mead Day



Randy Rarig made a traditional using orange blossom and wildflower honey he brought back from a visit to Florida. He used the Curt Stock fermentation protocol and it finished fermenting in less than a month.

Sherfster made a big-bomb 1.160 traditional using Randy's honey. He used the Stock Protocol, but with the Beverage People Mead Nutrient instead. It stuck at 1.090, and is now in the process of becoming the world's first continuously applied cyser. Apples got it going again, and it is presently below



1.080. It will continue to get more apples until the season is done.

Bruce Franconi and Dan Evans made, uh, I don't remember exactly what, but they too used the Honey that Randy brought back from Florida.

It was a great day, a bit hot, but the shade was there most of the time to keep it cool enough to stay outside the whole time. Thanks again to Party Creations for hosting this event.



August meeting at Jim's



August Meeting...



NEW YORK STATE Homebrewer of the Year COMPETITION SKED

It is too early in the cycle and nobody has announced the dates for their competitions, but the time to start brewing for it is NOW.

Below is a tentative planning schedule, based on the dates for last year's competitions for any of you looking to brew for this award.

You can check the NYSHOTY site for updates and links to the individual competitions [here](#).

FIRST NYSHOTY COMPETITION Knickerbocker Battle of the Brews Albany NY More info when it is up	Early Nov.
Homebrew Alley NYC	Mid February
UBHYA Competition	Early March
HVHB Competition	Late March
Amber Waves of Grain Competition	Mid-May
Brewers East End Revival	Mid-May
New York State Fair	Mid-June

Cider Day Franklin County, MA November 3 & 4

Longtime Cider Competition Judge, Ralph Sturgeon (The BruPilgrim) reminds us of this annual Cider event about 3 hours away. You can get a custom blend of traditional cider apple juice for cider making there, bring your carboy along with you.

This is a countywide event - ,many orchards are involved, and there are activities for the entire family, lots of demonstrations, food, and cider, of course. [Check their website for complete information](#)

This month's newsletter contributors

Thanks to John Wolfeil for his review of the German Pub Crawl.

David Sherfey wrote the rest

Wanna Contribute? Volunteers needed! Write about a brewing project or experiment, a visit to an interesting brewery, or anything of interest to the club on a beer or brewing topic.

Start one now and get it included in an upcoming issue whenever you finish it.