



Established 1989

Incorporated 1994

Volume 19, Number 1

January, 2009

<http://www.hvhomebrewers.com/index.html>

## Upcoming January Meeting

As of right now there is no meeting topic for the January meeting. It was supposed to be a homebrew and cheese pairing, but our cheese guy has a conflict so that is out. But we still do plan to meet at the Dubliner! January 14<sup>th</sup>, 2009. HOPPY NEW YEAR. <http://dublinerpubny.com/>

## HVHB December 10, 2008 Meeting

Elizabeth Lyons from Dogfish head brewery was our guest speaker for the December meeting. she brought two beers for us to sample. The first was Theobromo which was the latest beer in their Archeological series. This beer was based on chemical analysis of pottery fragments found in Honduras which revealed the earliest known alcoholic chocolate drink used by early civilizations to toast special occasions. Elizabeth specifically mentioned ceremonies involving sacrifice to the gods. The discovery of this beverage pushed back the earliest use of cocoa for human consumption more than 500 years to 1200 BC. As per the analysis, Dogfish Head's Theobroma (translated into 'food of the gods') is brewed with Aztec cocoa powder and cocoa nibs (from our friends at [Askinosie Chocolate](#)), honey, chilies, and annatto (fragrant tree seeds). The 2nd beer was Palo Santo Marron. This beer is a brown ale aged in handmade wooden brewing vessels. The caramel and vanilla complexity unique to this beer comes from the exotic Paraguayan Palo Santo wood from which these tanks were crafted. Elizabeth said that they actually received a collect call from a customer that was traveling in Paraguay that was very excited about the wood and wanted to recommend them using it to age a beer. He then smuggled some back for them to try. The brewers liked it so much that Sam decided to build a 10000 gallon Palo Santo vessel to use in brewing. There is a video about the vessel and the beer here <http://www.dogfish.com/brewings/video/palosanto.htm> . Elizabeth spent a lot of time answering questions on an individual basis and we thank her for taking the time to come up and see us. *(thanks Charlie)*

## 55 Gallon Drum Offer

**(contact [cehaight@optonline.net](mailto:cehaight@optonline.net) if interested)**

I was wondering if the brew club would be interested in purchasing any 55 gal food grade plastic drums. We are a small manufacturing co. that specializes in making pasta sauces and Indian simmer sauces. We receive our tomato sauce in the 55 gal drums. Once they are empty, we don't have any need for them. We are interested in selling them. The cost would be \$12.00 each, however, if you buy 10 or more, we can sell them to you for \$10.00. They would have to be picked up, they are too big (and expensive) to deliver. Right now, we have about 30 here, and we get probably 5-6 a week. Please contact us if you are interested. Thanks, Lauren (Wolfgang B. Gourmet Foods, 117 Cauterskill Ave, Catskill, NY. 12414, 518-943-2125)

## Upcoming Competitions:

For the latest update on **NYSHOTY**:

[http://nyshoty.org/index.php?option=com\\_content&task=view&id=13&Itemid=28](http://nyshoty.org/index.php?option=com_content&task=view&id=13&Itemid=28)

### Homebrew Alley 3

The NYCHG is proud to announce the third annual Homebrew Alley, to be held **February 8, 2009** (a Sunday) at Chelsea Brewing Company. Mark your calendars, as we'll need judges and stewards once again this year! This is a BJCP sanctioned competition. <http://hbd.org/nychg/>

### Amber Waves of Grain

March 6th & 7th Amber waves <http://www.awoghomebrew.com/>

### Hudson Valley Homebrewers

The tentative date for the competition is March 21st. At this point we have Al Alexa as Competition coordinator, Greg Venditto as Chief Judge, Justin Taylor as Chief Steward and Brett Lavin as Registrar. We need someone to be the prize coordinator. We also need someone to volunteer to be the assistant Competition Coordinator with the plan that this person be next years coordinator. Al Alexa has been Coordinator for 4 years straight with this year being the 5th and it is time to give him a break. I ask that someone please come and volunteer. I would hate to see the 19th annual Hudson Valley Homebrew Competition be the last, but that is what will happen if we do not get a volunteer.

### Upstate NY Hombrew Competition

March 27th Upstate NY Hombrew <http://www.unyha.com/>

## HOLIDAY FRUIT CAKE

1-cup water	1-teaspoon salt
1-cup sugar	1-cup brown sugar
4 large eggs	1-teaspoon baking soda
Lemon juice	2 cups dried fruit
1-gallon whiskey	Assorted Nuts

#### Simple Directions

Sample the whiskey to check for quality.

Take a large bowl.

Check the whiskey again to be sure it is of the highest quality. Pour one level cup and drink. Repeat.

Turn on the electric mixer; beat 1-cup butter in a large, fluffy bowl.

Add 1-teaspoon sugar and beat again.

Make sure the whiskey is still OK. Cry another tup.

Turn off mixer. Break 2 legs and add to the bowl and chuck in the cup of dried fruit.

Mix on the turner. If the fried druit gets stuck in the beaters, pry it loose with a drewscraver.

Sample the whiskey to check for tonsisticaty. Next, sift 2 cups of salt. Or something. Who cares?

Whisk the checkey. Now sift the lemon juice and strain your nuts.

Add one table. Spoon. Of sugar or something. Whatever you can find.

Grease the oven. Turn the cake tin to 350 degrees. Don't forget to beat off the turner.

Throw the bowl out of the window. Check the whiskey again.

Go to bed. Who the heck likes fruitcake anyway?

**HAPPY HOLIDAYS!!** (thanks Frankie)

# **New York's 400th Commemorative Beer**

Hello New York Brewers!!! - Next year we celebrate the 400th anniversary of Henry Hudson's voyage to the New World and his exploration of the Hudson River and Samuel de Champlain's exploration of the lake that bears his name. We are highlighting the NYS breweries and brewpubs along the routes taken by Captains Samuel de Champlain and Henry Hudson as part of the 2009 Quadricentennial Celebrations.

We would like to invite you to be part of this state commemoration by brewing a Commemorative Beer" in the Dutch Colonial style. Since beer has always been an important part of New York daily life, beginning in Dutch Colonial days, we want to celebrate the occasion by brewing beer typical of the period when New Amsterdam was established.

We are interested in promoting a "beer trail" along the Hudson River from Manhattan to Glens Falls. We are considering awarding a Hudson Valley Brewery Governor's Cup for the brewery/brewpub that best replicates the style of beer brewed in Haarlem, Netherlands at the turn of the 16th Century.

We contacted Heineken in Holland, and they researched its archives and sent us the information which will be the basis for the commemorative beer which we suggest you interpret to create your individual brand. Here is what Heineken reported: "In 1545 an ordinance was published as to which malts could be used for beer. This ordinance was in force up to the start of the 17th century, and gives a good indication of the type of grain bill in 1609. The ordinance distinguishes between two types of beer: a high quality dubbel bier (double) at a price of 25 stuiver and a simpler enkel bier (single) at a price of 15 stuiver.

For each brew of dubbel bier the following had to be used: 20 bags malted barley & 16 bags malted oats Malted barley might be replaced by malted wheat in ratio of 4 bags malted barley to each 2 bags of malted wheat Malted oats might be replaced by malted barley: 3 bags of malted oats to be replaced by 2 bags of malted barley Malted spelt might also be used: 2 bags of malted spelt replacing 1 bag of barley and oats together For enkel bier: 8 bags of malted barley & 10 bags of malted oats Malted oats might be replaced by malted barley: 3 bags of malted oats to be replaced by 2 bags of malted barley v.v. Malted spelt might also be used: 2 bags of malted spelt replacing 1 bag of barley and oats together A report from 1580 (Haarlem) gives the following use of grain: wheat 9%, oats 57%, barley 34%.

Due to the climate in Holland and the lack of cool caverns, only top fermentation could be employed. By 1609 hops had replaced all kinds of herbs to flavour the beer. Hops were cultivated, but no reference to their quality was given."

The Hudson Valley Beer Trail will be promoted on-line as part of the bounty of the valley and in a brochure reproducible by individual owners. Each brewer may list particulars about the history and ambience of its establishment and product descriptions. Put your creative talent to work to create a special beer to help celebrate this special occasion and to continue New York's rich brewing history.

We are considering awarding a Governor's Cup to the brewery/brewpub that best replicates the style of beer brewed in Haarlem, Netherlands, at the turn of the 16th century. The competition will be a blind taste testing of draft samples with a panel of national recognized experts. The event will be well publicized and the Hudson Valley Beer Trail will be promoted on-line as part of the Hudson-Fulton-Champlain Quadricentennial (please visit [www.exploreny400.com](http://www.exploreny400.com) ). We are working with David Katleski, President, NYS Brewers Association and Tap New York.

Please contact me if you are interested to participate so that we can register your name and company. We thank you and look forward to this exciting year in New York's history.

Barbara C. Fratianni  
Assistant Director  
Hudson-Fulton-Champlain Quadricentennial Commission  
(914) 428-2505 ext 369 FAX (914) 428-0323  
100 Hillside Avenue Suite 1W  
White Plains, NY 10603

# Heineken To Close Ireland's Beamish Brewery

By Shawn Pogatchnik, Associated Press Writer

Manufacturing.Net - December 04, 2008

DUBLIN, Ireland (AP) -- Dutch brewing giant Heineken NV announced Thursday it is closing one of Ireland's oldest breweries, Beamish & Crawford in the city of Cork, just weeks after taking control of the operation.

Heineken said the brewery -- best known for making Beamish, one of Ireland's three brands of dark-brown stout -- would close in March with the loss of 120 jobs, about three-fifths of the work force.

The rest would transfer to the Cork brewery that Heineken has owned since 1983 -- and where it already makes Cork's rival stout, Murphy's.

Gerrit van Loo, managing director of Heineken Ireland, called it "the most difficult decision we have ever had to make." He pledged that the Beamish brand would survive and be produced alongside Murphy's, which can be a bit creamier and sweeter than the sharper-edged Beamish.

"Retaining two breweries is not sustainable and the loss of so many jobs remains a sad but unavoidable outcome," he said.

Heineken gained control of the Beamish brewery only in October after a six-month investigation by Ireland's Competition Authority ruled -- to the disgust and disbelief of many Irishmen -- that it wouldn't be a conflict of interest for Heineken to produce both stouts.

Business and political leaders warned that the takeover would mean the death-knell of the 210-year-old brewery. Few expected the announcement so soon.

"It is vital that investment in the Beamish brands, particularly Beamish stout, continues and that the brand is developed to its full potential," said Cork lawmaker Ciaran Lynch. "The worst possible outcome would be the loss not just of jobs, but of an internationally renowned brand which is of significant value to the economy."

Another legislator, Deirdre Clune, called it "a dreadful day" for the brewery workers as well as Ireland's heritage. She called on Heineken to spell out what it will do to the brewery, a Cork landmark beside the city's medieval South Gate.

Both Cork brands have long struggled for market share against Ireland's Goliath of stouts, Dublin-based Guinness, which is owned by British drinks company Diageo. Together the Cork stouts account for fewer than one in 10 pints of "the black stuff" sold in Ireland.

But the brewing industry in Ireland as a whole is feeling pressure from increased competition in Eastern Europe and Asia, and stout in particular is shunned by Ireland's trendy young drinkers, who tend to favor lighter lagers and vodka-based drinks. Earlier this year Diageo announced it will close two of its four breweries and cut back operations at its 249-year-old Guinness brewery in Dublin, in favor of a future state-of-the-art brewery to be built on the capital's outskirts.

Heineken won ownership of Beamish's brands and brewery as part of a much larger joint takeover, with Danish brewers Carlsberg, of British brewers Scottish & Newcastle. *(thanks Bruce)*

# American Craft Beer Continues Chinese Expansion

CONTACT Bob Pease; Vice President of the Brewers Association

## Export Development Program Showcases Flavorful Craft Beer in China

Boulder, Colorado December 16, 2008 With the success of the American craft beer movement in the United States and ever growing interest in Europe, the Brewers Association again turned its attention to the burgeoning Chinese market. During the week of December 8, 2008, the [Export Development Program](#) (EDP) showcased American craft beer in Shanghai and Beijing. The trip promoted craft beer for the first time in China's capital city, while expanding on the previous activity conducted in the country's financial center. The BA's efforts were highlighted by an unexpected visit with, and support from, U.S. Secretary of Agriculture, Ed Schafer. We are excited about the possibility of exposing more people in China to the flavor and diversity of American craft beer," said Brewers Association Vice President Bob Pease. Through craft beer seminars held in Shanghai and Beijing, the Chinese beer trade and media were introduced to different styles of American craft beer. Pease added, "American craft beer is gaining traction in this market, but much of the trade and media are still unaware of the unique characteristics, numerous styles and superior quality of American craft beer compared to beers that are more readily available. The seminars, with content provided by the Siebel Institute, offered information on beer styles, ingredients, storage and handling, and food and beer pairing. Six beers were sampled during each seminar with the final three beers paired with Western and Asian foods. Five American craft breweries currently export to China, supplying 20 brands to the marketplace. To date, the Export Development Program has been able to promote its members' beer in Scandinavia, the Netherlands, Italy, the United Kingdom, Canada, China, Japan, Australia and Germany. Today, exported beer from American craft brewers is in demand with over 50% more sales in 2007 than in 2006. This was the Brewers Association's second visit to China. American craft beer sales grew four times from 2007 to 2008 in China with more than 800 premise establishments and 50 retailers carrying products today. Export Development Program Web site: <http://www.beertown.org/craftbrewing/edp/>

## NHC 2010?

Dear Hudson Valley Homebrewers,

The Niagara Association of Homebrewers (NAH) is working with the Buffalo Niagara Convention and Visitors Bureau to prepare a bid to host the American Homebrewer Association (AHA) National Conference (NHC) in Buffalo in 2010. As you know, the conference hosts 1000 homebrewers and beer judges from around the world for 4-5 days of seminars, pub crawls, sightseeing tours and judging of the National Homebrew Competition.

No homebrew club can host the NHC alone, it is vital that we partner with your club in order to host a memorable and successful conference. We'd like to count on your participation and include this in our bid to the AHA. Please fill out the following survey and respond by December 10, 2008. I apologize for the short notice, the answers to the survey are just meant as a rough measure of support that the AHA could expect from you if the conference were held in Buffalo.

Your name and title:

Approximate club distance to Buffalo:

Approximate number of active club members:

Do you have club members interested in helping plan the NHC if held in Buffalo? YES / NO

Do you have club members interested in volunteering at the NHC if held in Buffalo? YES / NO

Best guess at number of (not binding): 15 / 5-10 / 10-20 / >20

Club's general level of excitement of thought of NHC in 2010: Yes (1-10):

Feedback/comments:

Thank you for your support in this endeavor and hopefully we'll be seeing you at the 2010 NHC in Buffalo! Todd Snyder, 2010 NHC Bid Coordinator, Niagara Association of Homebrewers, 1619 N Forest Rd. Williamsville, NY 14221

I received this from the wife of a former Quaff member (Don Williams), who now lives in far-north California:

Dear friends,

It was 30 years ago this month that I wrote *The Night Before Dea* to celebrate the birth of my daughter. This year, I was inspired again by Don's passion for brewing, and took computer in hand to create this poem to share with you.

## The Brewmaster's Night Before Christmas

'Twas the night before kegging, when all through the pub

Not a carboy was stirring, not even a blub;

The hops had been added to the wort with care,

In hopes that a 50/50 soon would be there;

I was nestled all snug in my bed,

While visions of blue ribbons danced in my head;

The spices were added, allowed nicely to steep,

And I was all settled down for a long night's sleep;

When out in the pub there arose such a clatter,

I sprang from my bed to see what was the matter,

Away to the brewpub I flew like a flash,

Tore open the door and tripped on a sash.

The glow of red on the pool table so bright,

Gave me pause as I saw an unbelievable sight,

When what to my wondering eyes should appear,

But a Santa and 8 reindeer, drinking my beer.

With a belly so round and his hat all askew,

I knew in a moment, he'd had more than a few;

More rapid than eagles he lifted his mug,

And he whistled and shouted, and took a few chugs;

More, Belgian! More Porter! More Kolsch and Stout,

More, Amber! More Wheat! More Bock and Alt;

His eyes, how they glazed, his dimples how merry!

His cheeks were like roses, his nose like a cherry!

The hair from his cap was in need of a comb,

And the beard of his chin was covered in foam.

My eyes flew to my kegger, holding 8 kegs of beer,

Sipping each tap was a tiny reindeer!

The glow in the room, flashed on my night clothes,

It was Rudolph passed out, except for his nose.

To the top of the porch! To the top of the wall!

I yelled "dash away! Dash away! Dash away all!"

Brewing barrels of coffee, I begged them partake,

They sipped the hot joe and they jolted awake!

Now up to the house top the coursers they flew,

Old Jolly and reindeer yelled, "Thanks for the brew!

Warm cookies and milk await us tonight,

Your home brew was perfect, the flavor just right!"

As I stood in stunned silence, and was shaking my head,

I thought, "Did I dream or fall out of my bed?"

My thoughts were confirmed, as I heard out in the night,

"I'm a convert this Christmas. To heck with Bud Light!"

Merry Christmas with love,

From Don (Brewmaster) and Canda (Brew Babe) *[thanks Frankie]*

# Holiday Gift Tips for Everyone

[http://www.drunkard.com/issues/10\\_06/10\\_06\\_holiday\\_hints.html](http://www.drunkard.com/issues/10_06/10_06_holiday_hints.html)

## Learn Latin

Fermenti, bibi, accidi: We brewed, we drank, we fell down.

## Illustrated Beer Brewing Primer

If you would like to save some yeast for your next batch, check out this site:

<http://cruisenews.net:80/beer/kegging/page2.php>

## How Cool Is This?

Have your kids build you a magnetic stir plate: <http://www.youtube.com:80/watch?v=FMTWMvDs5e4>

## Space Beer

“Sure, the Soviets had the first cosmonaut and the Americans won the moon. But leave it to the Japanese to brew the first space beer in history. Called Space Barley, it uses barley grown in the International Space Station.”

For more <http://gizmodo.com/5101552/japanese-sapporo-brews-worlds-first-space-beer> (thanks Charlie)

## Hop Devil Re-opens

“Turns out the [Hop Devil Grill](#) was only temporarily closed, owing to underage drinking at the bar. Owner and self-proclaimed "beer bro" Keith Reichenbach tells us he used the shuttering to make some changes, and after stopping by last night, we can say they're for the better. There are still 30 craft beers on tap (including cassis, barley wine, and soon, cask-conditioned ale), but the main room has been given a stripped-down southwestern makeover via license plates, bright colors, and a wagon wheel.”

For more [http://nymag.com/daily/food/2008/12/hop\\_devil\\_grill\\_reopens\\_with\\_n.html](http://nymag.com/daily/food/2008/12/hop_devil_grill_reopens_with_n.html) (thanks Frankie)

## Ex-beer-imental Recipe

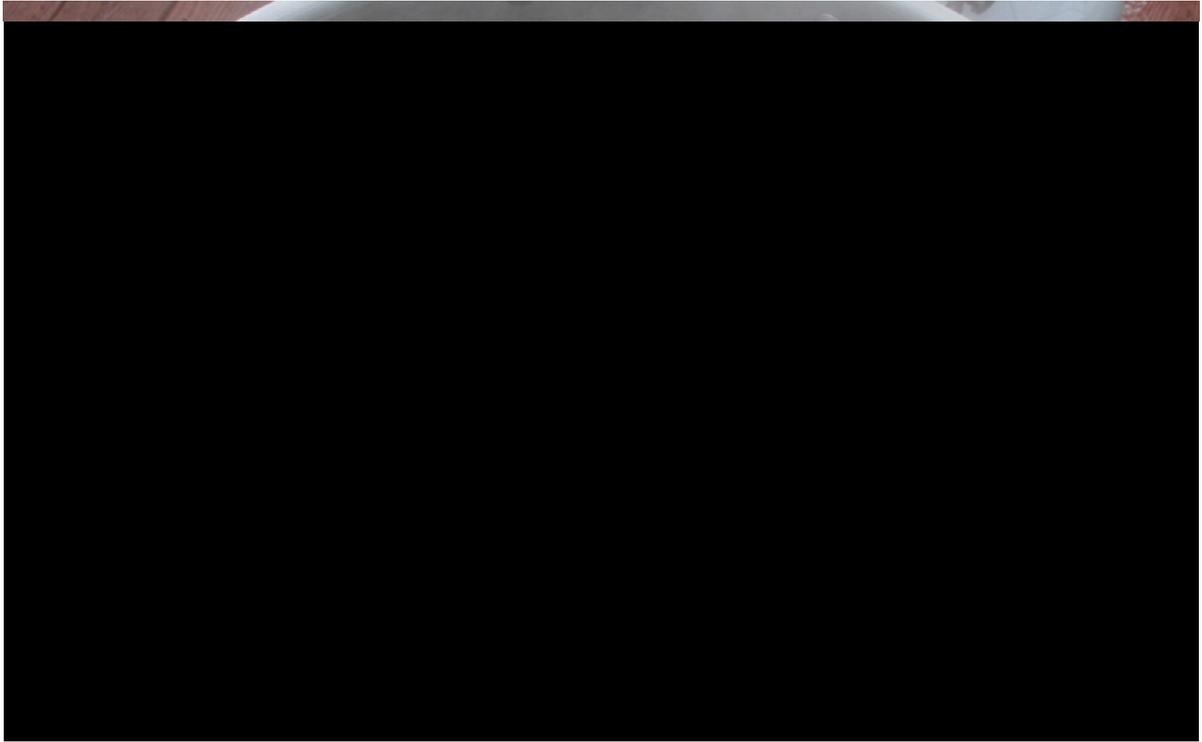
I brewed an all-grain batch one Sunday and decided to try and maximize my brew day by doing a quick extract batch afterwards. I did a 10-gallon batch, concentrated 9-gallon, 30-minute boil with staggered extract additions and steeping grains. Here is my recipe and look to try some at the next meeting.

- Steep 2 pounds milled carahell 10L in grain sock and remove at 170F.
- 3.3 pounds Cooper's wheat liquid malt extract, 1 ounce Columbus 12.2% pellet hops, 1 ounce simcoe 11.9% pellet hops all added at 30 minutes.
- 3.3 pounds Cooper's light liquid malt extract, 1 ounce centennial 9.1% pellet hops, 1 ounce Amarillo 8% pellet hops all added at 20 minutes.
- 2 pounds light brown sugar, 0.5 ounce centennial 9.1% hop plug both added at 15 minutes.
- 3 pounds Munton's light dry malt extract, 0.5 ounce centennial 9.1% hop plug, 1 whirlfloc tab all added at 10 minutes
- 1 ounce cascade 5.9% pellet hops, 1 ounce sterling 5.3% pellet hops both added at 2 minutes.
- Chill to 65F, distribute to two 6.5 gallon carboys, and pitch rehydrated 1 packet of safale-04 yeast to each.
- Ferment at 66F for 14 days, then keg each and force carbonate at 50F, 15 PSI for 14 days.

## Newsletter Articles

***Thanks for all of the feedback coming in for the newsletter. It is much appreciated!***

Read a good beer joke. Found an interesting beer article. Heard some good gossip on an upcoming event. If you have any newsletter content you would like to see or contribute, please feel free to email me at [gridironbrewer@hvhomebrewers.com](mailto:gridironbrewer@hvhomebrewers.com)



## HVHB Dues

***If you don't want your name to appear on the website, please notify Callum Benepe or John Rudy from <http://hvhomebrewers.com/contacts.html>.***

A common complaint since we did away with the paper newsletter is that people don't pay their dues because they don't know when they are due anymore. Below is a list of the club membership and their anniversary date in 2008. This is not an indication of paid or not paid, only a reminder of which month the dues are due. If your dues are due this month and you have paid them I thank you. If they are due and you have not paid them please see Charlie Haight, Gloria Franconi, Al Alexsa or John Rudy or you can mail them to:

**Hudson Valley HomeBrewers  
503 Sharon Turnpike  
Millbrook, NY 12545  
<http://www.hvhomebrewers.com/dues.html>**

This document was created with Win2PDF available at <http://www.win2pdf.com>.  
The unregistered version of Win2PDF is for evaluation or non-commercial use only.  
This page will not be added after purchasing Win2PDF.