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

HVHB July 8, 2009 Meeting

At the Dubliner, 8PM

SPECIAL GUEST SPEAKER WITH SECRET TOPIC

HVHB Annual Picnic

Hi All!

I just wanted to thank everyone for coming out to the picnic on Saturday. I think everyone had a good time! Thanks to everyone who helped with the grilling, roasting of the pig, set up, kids games and clean up committee. Without you all, it would of proved quite difficult to coordinate all by my lonesome! Have a great week everyone!

Cheers! Adina

Once again we had a fabulous picnic. My thanks go out to Adina again volunteering to be our coordinator and for calling in that special order of sunshine and great weather, and to Bruce and Gloria for all the work they did, especially providing the pig preparation site. A big thanks goes out to Bruce and all those that worked to prepare and cook the Pig, Turkeys and fish. Once again an excellent job. I also want to thank Jim and Jimmy Buryk for bringing the pinata for the kids. Short lived, but they had fun.

If you missed the picnic you missed some excellent food and homebrew. As usual we had more homebrew than I can even list, but I will hit a couple of highlights. Dave Sherfey brought an excellent Saison made with old stinky cheese hops and hard hard hard water and served on a beer engine so good! Randy Raring brought a watermelon wheat. This was a clone of the famous watermelon wheat from the 21st Amendment brewpub and had a half of pureed watermelon. And of course there were Steve Thomas's weed meads and weed mead with basil, all of which were FANTASTIC. As I said before, there were many others all of which were excellent and I thank everyone for bringing them out for us to try. I am already looking forward to next years picnic. Any volunteers to cook and coordinate??? (Charlie)

Longshot 2009 Winners

Congratulation to our newsletter editor Dann Gavaletz for his first place showing in Category 22 Smoke and wood aged beers for his classic rauchbier. For the rest of the results see below:

The Boston Beer Company (Sam Adams beers) has been hosting a Long Shot homebrew competition for a few years now. There are three regions (east, west, and central) competing for two lucky homebrewers to have their beer brewed by Boston Beer Company. The beers are featured in a six pack (which is currently available in many beverage stores) along with a Boston Beer Company employee homebrew. The competition is free to enter and a great way to get free quality feedback on your beers.

<http://www.samueladams.com/promotions/LongShot/winners.aspx>

Brother Levonian Visits Connecticut

by Frankie Flynn

It was a beautiful, but windy day for brewing. Dave Fitch an avid homebrewer for 15 years and former officer of The Underground Brewers of Connecticut, aka TheYahoo's (Yankee Association of Homebrewers Objecting to Organized Societies), was consigned to brew 10 gallons of Brother Levonian. The recipe was supplied by Harold Gulbransen, President emeritus of QUAFF. The idea came from two of our newest members, Mark & Tess Szamatulski, Owners of Maltose Express homebrew shop in Monroe, Ct, authors of Clonebrews & Beer Captured, and Award winning homebrewers up and down the east coast. They were here in San Diego researching their next book. They visited AleSmith, Stone, and Lost Abbey and were able to confer with Tod Fitzsimmons and Tomme Arthur. Bill Sobieski arranged a book signing at Stone also.



Here is what Tess had to say about their visit: “Mark and I had a great time meeting all of the QUAFF members and all of the people we met in the San Diego area were very welcoming. At Stone, where they hosted a Meet the Author’s reception, we met many great homebrewers. One in particular, Lucky gave us a bottle of his Mango Hefe which we had for breakfast the next morning in place of orange juice. It was delicious and we will include his recipe in our next book. Tomme Arthur and his crew at Lost Abbey were wonderful, fun and we had a great time there. All the beers we tasted, both homebrew and micro brew were fantastic. All in all, the people and the brews make us want to return to San Diego!” The mash and boil took almost six hours as the wind kept blowing out the flame. Dave tried to use his truck as a windscreen and when that didn’t work he wrapped a large cardboard carton around the Sabco brew system that he had bought from Cooperstown Brewery in NY. The following is correspondence from Dave to myself: “Starting gravity was 1.065 Target ABV 6.9% I did a 120 minute boil instead of the 90 minute boil because the gravity was a little low prior to the boil. I used the Wyeast Belgian Saison Yeast and oxygenated the shit out of it. Unfortunately, after checking the gravity last Wednesday, it seemed to have stalled at 1.050 (I have heard the yeast is somewhat difficult). I think it may have been because the temperature in the store was a little low (mid-60’s). I hit it with a second dose of yeast last Thursday, but have not been there since to check it again.”

I have not had any contact with Dave this week but have asked that a few bottles of the finished beer be sent to QUAFF for tasting at a future club meeting. Maltose Express also had a story board with photo’s of Dave Levonian donated by Harold, Chad Stevens, Randy Barnes, and Larry Mulherin, and when any customers approached us I gave them a verbal account of my friendship with my buddy from 3000 miles away.

NHC 2009 Winners

http://www.beertown.org/events/nhc/recent_winners.html

There were five winners from the state of New York. Congratulations to all who entered. There were over 5,000 entries this year. You can also check out the NY state homebrewer of the year website to view the latest results of that competition also. (www.nyshoty.org)

Judges Needed

Hi All,

The Fitchburg Order of Ale Makers/Blues n Brews homebrew competition is coming up on August 15th this year and we are looking for judges and stewards. The competition will be held at the Pinecrest Lodge in Hubbardston, MA and the winners will be announced the following weekend at the Blues N Brews festival. If you are interesting in judging or need more info, please email me at tbaboval@yahoo.com. If you can't judge, we hope you at least send in some entries as we've got some great prizes and swag this year!

Thanks, Thia St.Martin and F.O.A.M

Another Pig Roast Invite

There will be a pig roast at my house on July 18th starting around 12 noon....It may not rival the club picnic but it is Pig and beer. Feel free to stop by and enjoy some pig and other smoked favorites. There will be enough homebrew on tap to drown everyone's sorrows who have to cross that dreaded bridge to the dark side of the river. Just drop me a quick email if you plan to come so I make sure I have enough of whatever it is I may need rsrarig@alum.syracuse.edu
Randy Rarig; 63 Welling Rd ;Slate Hill NY 10973

Something's Brewing Close to Home

"The do-it-yourself ethos has taken hold in America — this time powered as much by necessity (the battered economy) as by any casual embrace of the storied American self-reliance. It's maybe nowhere more evident than in a new and re-emerging form of the DIY philosophy according to home brewers." Read more of this article: <http://cityguides.msn.com/articles/cityblogpost.aspx?post=1117586>1=24000>

SODA KEGS for SALE

Bill Dickett has 4 soda kegs for sale at \$25.00 each.
He also has 1 soda keg with a Sanke connection for the same price.
Bill can be reached at (845)266-5866 or Billd6@optonline.net

OAK BARREL For Sale

Used 30 gallon oak barrel - used for cider only ... call Robert Woodward at 876-1136

Newsletter

Don't want to wait until a couple nights before the next meeting to read the latest newsletter? Check out the club website to find the latest newsletter! Or just wait for it to show up in your inbox.

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



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, Al Alexa, or John Rudy or you can mail them to:

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