

Volume 20, Number 2

February, 2010

[www.hvhomebrewers.com](http://www.hvhomebrewers.com)

## HVHB February 10, 2010

Wednesday, February 10, 2010 8PM meeting: Keegan Ale <http://www.keeganales.com/> 20 St. James Street, Kingston, NY 12401. Tommy and his main brewer Mike will be presenting on brewing chemistry and more. In honor of Hudson Valley Homebrewers, all of Keegan "Flagship" beers will be \$3 a pint for club members (not including Super Kitty or guest beers). Just let your pourer know you're a member when you order.

Also, if you have volunteered to run for president of the club or want to vote for president, make it to this meeting to find out all the details.

## January 13, 2009 Meeting

Frankie stormed out of the meeting in dramatic fashion. It proved to be to be very effective as several people have put their names in the hat to be president and vice president.

## HVHB Belgium 2010 Trip Info

Check out the link on the home page. Rachel has planned a great trip to Belgium and Holland for 2010! <http://www.hvhomebrewers.com/index.html>

## Hyde Park Brewery Beer Dinner

Hyde invited you to "Hyde Park Brewery Beer Dinner" on Thursday, February 25 at 7:00pm.

Hyde says, "Support Your Local Brewery!".

.Event: Hyde Park Brewery Beer Dinner What: Dinner Party Start Time: Thursday, February 25 at 7:00pm

End Time: Thursday, February 25 at 10:00pm Where: Hyde Park Brewery Price: around \$37 per person

To see more details and RSVP, follow the link below:

<http://www.facebook.com/n/?event.php&eid=278677030670&mid=1c96500G5dd54d9aG10ad0efG7>

## Warwick Historical Society Tavern Night

Some of you may know that I am the self-elected official brewer for the Warwick Historical Society. Our main office is in Baird's Tavern, one of the older buildings in town built in 1766. Originally the tavern at the crossroads, for a couple times each year we turn it back into a tavern proper and do informal fund-raising events we call "Tavern Night." This year we have a severe excess of beer and I could use your help. Saturday Feb. 6, from 7 to 10PM at Bairds Tavern, 105 Main Street, in Warwick. It's the stone building next to Key Bank at the intersection of just about every road leading into Warwick, including Kings Highway(Co.13), and Main Street(NYS 17A and 94), - PARK IN THE BANK PARKING LOT. Featuring a few of my hand made brews: 1 or 2 Saisons, Belgian Triple with Chocolate and Orange, Moon Pie Mardi Gras Imperial Stout, Dryhop Pale Ale, Small Beer, Double IPA plus wine and lots of food to snack on. \$25 per person at the door for a worthy cause - a bunch of cool old buildings that need constant maintenance. I hope to see you all there!

-David Sherfey 845-629-4878 A photo of Baird's Tavern can be found at:

<http://www.warwickhistoricalsociety.org/v1/viewPhoto.php?id=8>

## The Hudson Valley Homebrewers

20th Annual Homebrew Competition; Saturday, March 27, 2010 at the Gilded Otter Brewing Company  
3 Main St., New Paltz, New York

**Entries will accepted from Saturday, March 6th and the deadline, Saturday March 20th at 12:00 Noon**

The Hudson Valley Homebrewers are pleased to present our 20th Annual Homebrew Competition. This is an AHA and BJCP sanctioned event. Over the years we have enjoyed an event that provides valuable feedback to brewers, great prizes to those who win, and an entertaining day for those who participate as judges and stewards. The competition is open to all amateur brewers.

### ENTRY REQUIREMENTS

1. Beer, Mead, and Cider entries are welcomed. Entry categories are per the **2008 BJCP Style Guidelines**. The complete Guidelines can be found on the Web at [www.bjcp.org](http://www.bjcp.org)
2. Each entry must be homebrewed **NO** commercially brewed beverages allowed.
3. The entry fee is \$6.00 per entry. Checks are preferable for your security. Make checks payable to **Hudson Valley Homebrewers, Inc.**
4. **Brewers must submit two (2) 10 to 20 oz. bottles per entry** Swing-top bottles are OK, as are carbonators. Caps must be plain with any markings blacked out.
5. Each bottle must have a completed bottle label fastened by rubber band only. **NO TAPE PLEASE!**
6. A completed entry form must accompany each entry. Pick up a competition announcement package with all necessary forms at our web site <http://www.hvhomebrewers.com>. Entries will be accepted between Saturday, March 6th, and **the entry deadline, 12:00 Noon, Saturday March 20th.**

### DROP-OFF AND SHIP TO LOCATIONS

Party Creations (ship to and drop-off)	Half Time (drop-off only)	Maltose Express (drop-off only)
345 Rokeby Road	Route 9	887 Main St
Red Hook, NY 12571	Poughkeepsie, NY 12603	Monroe, CT 06468
(845) 758-0661	(845) 462-5400	1-800-MALTOSE

### COMPETITION ORGANIZERS

Competition Ruler	Justin Taylor (845) 527-7406	<a href="mailto:justintaylor84@hotmail.com">justintaylor84@hotmail.com</a>
Competition Organizer	Al Alexsa (845) 255-8685	<a href="mailto:aalexsa@aol.com">aalexsa@aol.com</a>
Judge Coordinator	David Sherfey (845)-629-4878	<a href="mailto:sherf@flagbrewing.com">sherf@flagbrewing.com</a>
Prize Coordinator	Jennifer Taylor (845) 489-8083	<a href="mailto:monroe414@aol.com">monroe414@aol.com</a>
Competition Registrar	Brett Lavin (845) 256-1073	<a href="mailto:bwlavin@yahoo.com">bwlavin@yahoo.com</a>
Steward Coordinator	Justin Taylor (845) 527-7406	<a href="mailto:justintaylor84@hotmail.com">justintaylor84@hotmail.com</a>

## **NYCHG, Homebrew Alley 4**

### **CALL FOR ENTRIES, JUDGES, AND STEWARDS**

The New York City Homebrewers Guild is proud to announce its fourth annual homebrew competition, Homebrew Alley 4. The competition will be held on Sunday, January 31st 2010 at the Chelsea Brewing Company located at Pier 59, Chelsea Piers, NYC.

**ENTRIES**--Please visit [www.homebrewalley.org](http://www.homebrewalley.org) for complete competition rules and to register your entries online. Online registration of entries will be accepted immediately. Payment and submission of entries (your check or money order and the actual bottles) must be received at one of our drop-off or mail-to locations between January 8th and January 22nd. Please see the full rules on [www.homebrewalley.org](http://www.homebrewalley.org) for a list of locations. PLEASE NOTE THAT CHELSEA BREWING COMPANY IS NOT A DROP-OFF OR SHIP-TO LOCATION.

**JUDGES & STEWARDS**--We'll need all of the help that we can get to pull off a successful competition, so please register to volunteer as a judge or steward on [www.homebrewalley.org](http://www.homebrewalley.org). In addition to breakfast and lunch, judges and stewards will receive experience points towards advancement in the BJCP. All volunteers are requested to arrive by 8:45AM for breakfast with first round judging to commence shortly thereafter.

**CONTACTS**--Vladimir Kowalyk, Competition Coordinator: [vladthebeerman@gmail.com](mailto:vladthebeerman@gmail.com) & John Naegele, Judge/Steward Coordinator: [about.me@verizon.net](mailto:about.me@verizon.net)

## **Amber Waves of Grain**

Amber Waves of Grain, the 14th annual Western New York Homebrew Competition is coming up on March 5th and 6th, 2010. We will be judging morning, afternoon, and evening flights on Friday, and morning and afternoon flights on Saturday. Entries are due on or by Feb 22nd.

AWOG is New York State's largest homebrewing competition, consistently drawing 400+ entries. Homebrews win here because they are of a high standard and will be judged against a strong field of beers in their category.

Given its size and longevity, we also attract high-quality judges. Our own homebrewing club, the Niagara Association of Homebrewers, has a high proportion of BJCP accredited judges, including at least six at the National level. In addition, our location in Buffalo, NY allows us to draw from a judging pool that extends geographically to much of Ohio, Pennsylvania and Southern Ontario as well as Upstate New York. We focus on returning high quality feedback to entrants for each beer while providing a comfortable venue and smooth process for you, the judges. We typically seat three qualified judges on each flight, and in each of the last five years we have had one or more Grand Master ranked judges participate.

We also wrangle in some great prizes each year. While this year's prizes are still TBD, we can say that in the past we have given away such excellent prizes as March pumps, Blichmann and Polarware kettles, 3'x4' Sierra Nevada framed mirrors, new Corney kegs, and the like.

Judging Location; Knights of Columbus; 1841 Whitehaven Rd; Grand Island, NY 14072

Our competition website is <http://awoghomebrew.com>. Please register to judge, and of course, enter some beers.

## **Goold's Cider Competition**

Hi everyone! I helping Goold's Orchard with their 2nd annual Cider competition. I am looking for judges, and entries for this competition. Please check out their web site for the competition rules. My store will be a drop off point for entries. Please contact one way or the other for helping out the competition, which will be held at Goold's on March 6th. Thanks, Reed web site link: <http://www.goold.com/>

## WHO

The Westchester Homebrewers Organization was started in March of 2008 for the purpose of getting people of Westchester County, NY together who share an interest in the craft of homebrewing. They meet every 4th Wednesday in the tasting room at Captain Lawrence Brewing Company, in Pleasantville, from 7 to 9 PM. Last Saturday, January 23rd, the club held a big brew. They made 60 gallons of Russian Imperial Stout which they plan on aging in a Merlot cask. Their starting gravity was only 1.068 out of a target of 1.090. They will try to bump it up this week with 12 lbs of DME. I will keep you informed of it. President of WHO is Phil Clarke Jr., VP Eric Freberg, Tres. Kevin Winn, Sec. Matt Friefeld. [www.westchesterhomebrewers.com](http://www.westchesterhomebrewers.com)

## Beer at BK!

<http://abclocal.go.com/wtvg/story?section=news/bizarre&id=7236327>

## Vocation Vacation

The Guided Otter participates in the program. Mark Peffers participated and started homebrewing; he even plans on presenting his experience at an upcoming meeting (possibly March). Check out the video air on Good Morning America a few weeks ago; you might see Mark and Darren. Also, check out the vocation vacation web site. There might be a vacation in your future.

<http://today.msnbc.msn.com/id/26184891/vp/34255546#34255546>

<http://www.vocationvacations.com/>

## The New Old Way to Tote Your Beer

January 27, 2010 by ROBERT SIMONSON; NY Times

By midafternoon on a recent Saturday, Bierkraft, the beer emporium and grocery on Fifth Avenue in Park Slope, Brooklyn, was half-filled with customers, many of them parents with babies or toddlers in tow. They were browsing the more than 1,000 varieties of bottled beer or surveying the listing of selections available on the 13 taps and 3 cask lines. Some carried a good-sized satchel. Diaper bag? Gym clothes? No. It was a tote for their growlers. Growlers — 64-ounce glass vessels that look like a moonshine jug — have become the beer accessory of the moment. And the jugs, filled at taps in bars and stores, are not just the toys of the bearded, flannel-shirt, beer-geek set. “In the beginning we tried to figure out, ‘Who’s going to be our market?’ ” said Ben Granger, 32, an owner of Bierkraft, which began filling growlers in spring 2006. “We thought; mullet-heads and beer-bellied dudes. But the first run was ladies with strollers. They will tell you they’re buying them for their husbands. Three weeks later, they’ve got two. One’s his and one’s hers. The next one that caught me by surprise was dads coming in with their kids. Then there’s the beer crowd who’ll rush in to get on this or that before it’s gone. There’s no age limit.” Michael Endelman, a journalist at Rolling Stone, is one of those growler-loving fathers. “I don’t go to bars too much anymore,” he said, gesturing to his baby daughter Mimi. “It just seems like a great way to be a beer geek without going out.” Some customers appreciate growlers for reasons of economy (refills range from \$8 to \$20 or more) or ecology. And as more craft brewers choose not to bottle their products, many fans like the idea of getting fresh beer that until recently was sold only in specialized bars. Liz Thorpe, vice president of Murray’s Cheese, said she had two to four growlers at home at any given time. “Good beer makes everything more special,” Ms. Thorpe said while stocking up for a recent National Football League playoff game. “I like me some football, but I don’t like me some Coors Light. So I’m ensuring I will be happy this afternoon.” Barely a week has passed in recent months without some bar or beer store in New York City trumpeting the arrival of growlers, which are typically embossed with the name of their business. Even the Gristedes grocery chain has gotten in on the act; the University Place store in Manhattan began carrying them in November. Offerings can change daily, even hourly.

Some new growler users believe they're getting in on the latest thing, but beer lovers know better. "Growlers have been around since Christ was a child," Mr. Granger said. "We're not doing anything new." In the late 19th century and the early 20th century, both The New York Times and The Brooklyn Eagle regularly published contentious stories about the containers, which then took the form of small galvanized pails. The articles cataloged the complaints of saloon keepers, who thought growlers cut into their profit, and those of temperance groups, who hoped to curb home drinking. "Rushing the growler," connoting children hustling pails of beer for adults from bar to table, was a common expression. The curious name is thought to be inspired by the rumbling noise escaping carbon dioxide made as the beer sloshed about in the pail. In more modern times, growlers could be found at brew pubs like Heartland Brewery, which has served beer to go since opening in 1995. The jugs — which, according to the New York State Liquor Authority, have always been legal at both retail outlets and bars — have proliferated lately, said Heartland's founder, Jon Bloostein, because there are more interesting beers to go in them. "People's palates have become more sophisticated," Mr. Bloostein said. "Look at the number of beer bars in Manhattan, and especially Brooklyn. And the offerings at regular bars are leaning toward craft beers." The Whole Foods beer store on Houston Street began its program in 2007. The chain's first to carry the vessels, it has done as much as any store to introduce New Yorkers to growler culture. The manager, Jeff Wallace, said he saw other reasons for the trend. "It's basically a really good way to promote recycling, because you bring back your jug," Mr. Wallace said. "And it's a cheap and affordable way to get fresh draft beer." He said growlers made up half the beer store's business. Whole Foods stores in TriBeCa and on the Upper West Side also offer beer for growlers. That much-vaunted freshness, however, depends on how the bottle is filled. "There's always the possibility that someone may not fill the growler properly," said Shane Welch, founder of Sixpoint Craft Ales brewery in Brooklyn, which sells its products in stores in growler form. Most stores and bars run the beer straight from the tap to the bottle. "If you don't fill it to the top, if you don't purge the air out of there, when you close the container it will be stale beer," Mr. Welch said. "You probably have to drink it that night." Mr. Granger, who says growlers constitute a large percentage of his sales, has tried to avoid that possibility. He has a system in which bottles are filled under pressure through a plastic hose to keep out oxygen. Filled that way, he said, they could stay fresh for months unopened, and three to five days when opened. "Ergo, no flat beer," he said. "No oxygen in the bottle, no foaming beer, no waste." No bar tab, either.

## **Brewery Tour**

New videos all the time: <http://www.beerinfo.com/index.php/index.html>

## **Good Use for a Pasta Machine**

<http://www.youtube.com/watch?v=E4oZrAPGSRy&feature=related>

## **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](mailto: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! The newsletter will be posted to the club website on the first day of every month. <http://www.hvhomebrewers.com/news/news.html>

## 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)

## Germantown Oktoberfest

The town will celebrate the 300th anniversary of the arrival of settlers from the Palatine region of southwest Germany over the first two weekends of October. The second weekend of the celebration will bring back the Germantown Oktoberfest, renamed the Palatine Oktoberfest. It will start with a wagon parade through town, followed by food, fun and festivities at Palatine Park.

## Mazer Cup International

We cordially invite you to enter your meads and judge in the 2010 Mazer Cup International (MCI) Home Mead Competition!! For almost two decades the most well known name in mead competitions has been the Mazer Cup. Created by Ken Schramm (author of "The Compleat Meadmaker"), Dan McConnell and Mike O'Brien, the annual event quickly became the world's best recognized and most prestigious mead competition. Even though the Mazer Cup competitions have not been held for the past few years, there has never been a more widely recognized event in the mead community. After a tremendously successful competition in 2009, and continued support from the Mazer Cup founding fathers, Ken Schramm, Dan McConnell and Mike O'Brien, [Gotmead.com](http://Gotmead.com) is happy and excited to sponsor the Mazer Cup International 2010. We will do our best to continue the tradition of the original competition, and work to make it the best competition possible. We are committed to bringing the best judges available to Boulder, Colorado from North America, Europe and wherever else mead is held in high regard. The Mazer Cup International 2010 will again sponsor both Commercial and Home mead competitions the weekend March 26-27, 2009, in Boulder, Colorado. All of the pertinent information including competition rules, entry forms, and the online entry system can be found at the Mazer Cup International website ([www.mazercup.com](http://www.mazercup.com)). Entry cutoff will be March 15th 2010. Any questions regarding the event can be directed to [Info@Mazercup.com](mailto:Info@Mazercup.com) and will be answered by one of our staff. Judging for the home competition will be conducted in accordance with the 2008 Revision of the 2004 BJCP Style Guidelines. Judging will be conducted by a prestigious pool of BJCP judges, professional mead makers, and Mead luminaries such as Ken Schramm. Those interested in Judging in either the Home or Commercial competitions should contact Glenn Exline at [Judge.Director@Mazercup.com](mailto:Judge.Director@Mazercup.com) or fill out a volunteer registration at [www.mazercup.com/volunteer](http://www.mazercup.com/volunteer).  
Regards, Glenn Exline; Judge Director; Mazer Cup International 2009



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Closed on Sunday, Monday & Friday  
845-758-0661  
[www.partycreations.net](http://www.partycreations.net)





## Spuyten Duyvil Big Woody '010

In just two short weeks Spuyten Duyvil will host it's annual tribute to Strong & Wood Aged beers. Saturday February 13th at noon.

-----On Tap:

1. Brew Dog Paradox Isle of Arran Whisky Barrel (10%, Scotland)
2. Church Brew Works Cherry Quadzilla (10.3%, Pennsylvania)
3. Pausa Cafe Tosta Barley Wine (12.5%, Italy)
4. Regenboog 't Smisje Calva Reserva, calvados barrel quadruple (12%, Belgium)
5. Atwater Block Bourbon Barrel aged Shamans Porter (10%, Michigan)
6. Mikkeller Black (17.5%, Denmark)

-----In Cask:

1. Voodoo Brewing Big Black Voodoo Daddy Imperial Stout (12%, Pennsylvania)

-----In Gravity Poured Wooden Barrels:

1. Schneider Aventinus Weizen-Eisbock (12%, Germany)
2. Regenboog 't Smisje Kerst (11%, Belgium)
3. J.W. Lee's Harvest Ale Sherry Barrel 2006 (11.5%, England)

-----In Bottle: Firestone Walker 13th Anniversary, Nogne O Dark Horizon 2nd edition, The Bruery Papier, Mikkeller Black, Mikkeller/Brew Dog Devine Rebel, Brew Dog Paradox Smokehead Islay Barrels, Brew Dog Atlantic IPA, Gale's Jubilee 2002, Kuhnenn Mayhem, Captain Lawrence SFTO Bourbon #2, Captain Lawrence SFTO Apple Brandy #1, Norrebro Little Korkny 2006, Montegioco Dolii Raptor, Regenboog Great Reserva 2008, Avery Mephistopheles 2006, Lee's Harvest Ale 2003 (Sherry, Calvados, Port, Lagavulin), Brooklyn Black Ops 2008, De Struisse Pannapot Reserva 2005, Scadis Prestige, Ithaca 10, Goose Island Bourbon Co. Stout 2007

## Club Membership

<http://hvhomebrewers.com/member.html>

**New members:** We unconditionally love you so please consider loving us and join.

**Dues:** Your name and membership start date is listed on <http://hvhomebrewers.com/dues.html>.

To those that are current, thank you.

**Membership contacts:** Any club officer, <http://hvhomebrewers.com/contacts.html>