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April 2011

www.hvhomebrewers.com

HVHB April 13, 2010

Our next meeting will be at 8pm on Wednesday, April 13 at the Derby in Poughkeepsie. Belgian tripel beer tasting (contact Craig if you're planning on bringing a sample craigday2@yahoo.com), description of triples, and kegging.

HVHB March 9, 2010

Hudson Valley Homebrewers
March 2011 meeting minutes

Date: March 9, 2011

- Call to Order at 2006 by President Tom Folster.

STYLE PRESENTATION: Oatmeal Stout

- Presented by Justin with one of his Oatmeal stouts as beer sample #1.
- Commercial style example: Barney Flats Oatmeal Stout from Anderson Valley Brewing Co.
- A "hoppy" birthday to longtime member Steve Schwarz.
- Treasurers report.

OLD BUSINESS

- Competition
- Keegan guest brewing
- Beer sample #2: American stout presented by Mike.

NEW BUSINESS

- Big Brew Day. Discussion of located → club decided on Party Creations, leaving Keegan Ales for guest brewing sessions.
- Beer sample #3: "Driver's Choice" low-OG beer presented by Jim.
- Club picnic. Discussion of dates → most likely June 11, 2011 at Wilcox Park.
- August: Mead Day.
- Pub Crawl preliminary discussion. Tentative date of May 22, 2011. "Beer Garden" theme.
- AHA National Homebrew Competition looking for judges.
- Beer sample #4: Czech style pilsner presented by Eric.
- Beer experiments presented by Ray.
- 1.032 and under competition.
- 10/10/10 project. (10 beers, 10 brewers, 10 different yeast strains)
- Beer sample #5: Belgian Porter presented by Dan.
- Adjourn at 2131.

Eric Kennett has been doing an awesome job of keeping the meeting minutes. Find him and thank him at the next meeting.



Meeting Side Note

What a great meeting we had last night. We had the focus on beer and brewing and not bureaucracy. Let's do that every month. Everyone can help out even if it's bringing a beer (and telling us how you made it and why) or helping out with some new ideas for education and experimentation.

The yeast projects and hopefully hop projects all sound like really awesome ideas. I'd much rather see the club spend our money on multiple things like that each year than blow it all on our anniversary meeting. Dann's Porter recipe with Belgian Yeast and my Low alcohol Belgian were 2 examples of stepping outside the box in an effort to learn more.

These kinds of group brewing sessions help everyone learn more about our hobby and make better beer. Homebrewing has advanced so much and is so popular now people want new information and innovative techniques. Charlie Papazian must be proud to see just how far people have gone beyond his early pioneering efforts.

Thanks to Justin for the great talk. I hope we do that every month (we used to and it helped me tremendously). I hope many others, me included get a chance to help him and not just dump another job on one person and burn them out. With approx 100 substyles of beer we can do this for 8 years and then start over. If we ever can align it with peoples or club brewing schedules think how awesome that would be.

Thanks the meeting was so much fun I even paid my dues. JT

The Hudson Valley Homebrewers 21st Annual Homebrew Competition

The Hudson Valley Homebrewers would like to thank everyone who participated in our 21st Annual Homebrew Competition. Thanks to all of the businesses who donated to successful raffle and a special thanks to the Gilded Otter for being a gracious host. The competition ran smoothly and the judges were able to get through 340 beers. If you would like to view the results please click <http://www.hvhomebrewers.com/news/Results032611.pdf> (Justin)

Homebrew Competition Judge Coordinator Note

Folks, you made it happen for us this year, plain and simple. We were under way faster than we have ever been before, and the judging went efficiently well and was completed at least an hour earlier than in previous years. Best of Show started around 3:00 and when we loaded out it was still daylight!

Thanks to John Federico for tipping us to the Queued Judging Procedure, which made a lot of sense out of multiple tables judging the same flight of entries.

Meriam, I owe you for screwing up and putting you on Smoked beers after promising you I wouldn't...whatta doofus I am for that.

Thanks to Jim Link and Jim Forcade for making the two hour drive from Connecticut to be with us again this year.

Thanks to Roger Haggett and Frank Haining for making the 2.5 hour drive from Bingamton. These two guys have been with us for many years, and drive all over New York to judge homebrew competitions, and will be in Saratoga next weekend for three days judging the Nationals...

It was great to have our former preso, Bob Hall with us, all the way from Laramie, Wyoming.

Thanks to the Westchester club for ganging up on us and handling several tables worth of judging and stewarding. Wow!

I mention these specific individuals and groups, but this is not to short any of the other 55 judges who gave us a full day of their time when spousal units and significant others probably would have chosen differently...

IRONMEN AWARD: Paul Stolarski and Steve Breault for clocking through 19 Strong Belgians before lunch! That's beer for breakfast for sure...

I think everyone (but Meriam) had a good time, so we're going to come back and do it again next year and hope to see you all back.

I will once again plug for the Nationals next week in Saratoga. Reed and Jim could really use your help with it either Friday, Saturday or Sunday.

When: Friday evening, Saturday 9:00 AM, Sunday time TBD, April 1, 2 & 3

Where: VFW - Post 420190 Excelsior Avenue Saratoga Springs, NY 12866

Contacts: Jim Kehrer at Jim_Kehrer@nycap.rr.com or Reed Antis at oozb@verizon.net

Thanks again everyone! David Sherfey, Judging Coordinator, HVHB 2011 Homebrew Competition

A Message from the President

Something interesting happened at the March meeting. It just felt a little different. I didn't really realize it until afterwards. That little something that was different is called enthusiasm. And, man, did it feel good!

I started to realize that something had changed right when I dropped the gavel to end the meeting. Everyone applauded. Later that evening, a few folks came to me and told me what a good meeting it was expressed their thanks. Since then I've received additional positive feedback both in person and via emails. It seems to me that everyone else felt it just as I did. And their sentiments were about the same as mine; man, did it feel good!

I want to thank all those who have complimented me on the way the club has evolved. But to be honest, I really didn't do anything spectacular. My goal was to give the club back to the club. And in return what I got back was that the club stepped up. I've been in many clubs before, a horse club, a musicians club, several gun and hunting clubs, fishing clubs, brew clubs, and in all those cases it's always been that 10% of the people do 90% of the work. But that is not what I saw at this meeting, and since. People have been coming to me with ideas. But the way those ideas are being presented is not "you should do this or that" but instead it's "WE should do this or that". People are stepping up, taking ownership, volunteering, getting things done.

This is truly what defines a successful club; when the membership fully participates. The club's leadership is here to facilitate that, nothing more really. And the way the membership is participating has truly made me proud to be a member. And you should be proud of yourselves and of your club.

So I pass along all the compliments that have come to me over the past few weeks, to the members of the club. Thanks for doing a great job. Keep up the good work.

Brewer's East End Revival (B.E.E.R.),

Brewer's East End Revival (B.E.E.R.), the premier homebrewing club on New York's Long Island, will be hosting our 15th Annual Brew-off on May 14th, 2011. As anybody who has participated in a homebrew competition knows, the whole enterprise would not be possible without the skills and energy of dedicated volunteer judges to provide high quality feedback on the products submitted for evaluation.

In the coming weeks I'll be issuing a formal call for judges as well as entries. For the time being, I ask that you reserve the second Saturday in May (the 14th) and, if you'd be so kind, pass around the attached flier at any local homebrew club meetings.

Also, I realize that some of you may be in a geographically distant area, ie western NY, possibly you've moved and not updated your info with the BJCP, or maybe you already have plans on May 14th; so if you would not like to be included on any further communication regarding this particular competition, please reply to this email with "remove-BEERCOMP" in the subject line, and I'll remove you from my working list.

Thank you, Matthew Bobiak, Judge Coordinator, 15th Annual B.E.E.R. Brew-off

New Yeast Cultures (by JT)

As I briefly discussed at the last meeting the Burgundian Babble Belt is an online resource for information about Belgian Beers. <http://www.babblebelt.com/>

If you click under Beer Talk on the Homebrew Board it takes you to a discussion area where the most amazing people talk about brewing Belgian beers at home. One of the guys on the board has successfully captured some amazing yeast cultures (Al's Bugs) and has been asked to share them so many times that he is starting his own yeast business.

More info here: <http://www.facebook.com/pages/East-Coast-Yeast/168646113149281>

I talked with the owner of Princeton Homebrew (Joe Bair) who is distributing them and right now due to warmer weather they have suspended shipping due to the yeasts reactivating during shipping and making a mess. It may take a little while to fix that but he said he will have them locally and his brother lives in Saugerties and he has a friend who goes to Marist so we made a deal when he has more in stock and someone is coming this way I can pick them up at the Thruway. If anyone is interested please send me a list of what you would like and we'll see if it works out. You can't get these anywhere else so I'm not stepping on any toes here.

Pub Crawl

Come join myself and other club members on May 21st, 2011 for a Biergarten pub crawl of New York City. Be prepared for a long day of friends, laughs, and most importantly beer. The majority of the bars will server predominantly German, Czech, and Austrian beer by the liter. This will bring back memories to anyone who has visited German. The details are the following:

When: May 21st, 2011

Train: 9:28 am @ Poughkeepsie OR 9:38am @ New Hamburg

Number of bars: 6 **First bar:** 11:15am **Last bar:** 8:00pm or later

Feel free to bring a beer to share on the train ride down to get yourself primed for a great day. (Joe Franconi)

Members, Family and Friends
Please Join Us For The

Hudson Valley Home Brewers Annual Picnic

**When: Saturday, June 11, 2011
11:00 a.m. to 6:00 p.m.**

**Where: Wilcox Park (Pavilion A)
Route 199
Stanfordville, NY 12581
845-758-6100**

What: Food, Beer, Games, Prizes & Good Times!

**Please bring a side dish or
appetizer and of course your
favorite homebrew to share!**

**Park Entrance Fees: \$5.00 for Dutchess
County Residents, \$10.00 for Non-
Residents. ID Required.**

**Campsites have been reserved
for those who want to stay
overnight.**

**For further info and updates please visit
the HVHB Yahoo Group or contact Adina
Franconi at 845-706-3064**

May has American Craft Beer Week

May 16-22 is American craft beer week. Check out this link to find out the news:
<http://www.craftbeer.com/pages/news-and-events/american-craft-beer-week>

Presidential Homebrew

<http://www.npr.org/blogs/thetwo-way/2011/03/04/134271001/obama-to-serve-more-home-brewed-beer-at-white-house>

Upper West Side Duane Reade Fills Prescriptions, Serves Beer

http://news.yahoo.com/s/yblog_dnainfo/upper-west-side-duane-reade-fills-prescriptions-serves-beer

You can now also get growlers filled at Hopewell Oasis on route 82 in Hopewell Junction. And as always, you can get growlers filled at Halftime Beverages on route 9 and most local brew pubs.

TAP NY

<http://www.tap-ny.com/> April 30-May 1, 2011

Brewery Tour

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

Brewing TV

A new site for brewing videos. <http://www.brewingtv.com/episode-index/>

Newsletter

The newsletter will be posted to the club website on the first day of every month. The president will send out the newsletter to club member emails. Check out the club website to find the latest newsletter! <http://www.hvhomebrewers.com/news/news.html>

Newsletter Articles

If you have any newsletter content you would like to see or contribute, please feel free to email me at gridironbrewer@hvhomebrewers.com

Support the shop that supports our Club!

PARTY CREATIONS

Business Hours;

September 15 to June 15

Tuesday thru Friday - 11 am to 7 pm

Saturday - 11 am to 4 pm



June 15 to September 15

Tuesday, Wednesday & Thursday

11 am to 7 pm

Saturday - 11 am to 4 pm

Closed on Sunday, Monday & Friday

845-758-0661 www.partycreations.net