

Next club meeting

HVHB July 12

8:00 pm

Tavern 23

Tavern 23

23 Verazzano Blvd, Poughkeepsie, NY 12601

8:00 pm

845 473 2323

(Second Wednesday of the month)

<https://facebook.com/Tavern23/?tsid=0.05984531719653119&source=typeahead>

Club officers:

President - Dann Gavaletz

Vice President - Phil Metty

Treasurer – Brian Jameson

Sargent at arms – Justin Lomas

Communications Secretary- Hilon Potter

Recording Secretary - Phil Van Itallie

Upcoming EVENTS on page 3



Tavern 23

Minutes of June club meeting at Schatzi's

June 14, 2017 Hudson Valley Home Brewers meeting was held at Shatzi's. President Dann Gavaletz called the meeting to order at about 8:05pm. 18 people attended.

Josh Youngman hosted an A-B taste test of beer. The two samples were the same light lager except that one was modified with a Siebel "Doctoring Kit" to give an off flavor: "spicy". The un-doctored light lager was being judged in the national BJCP competition in Minneapolis at about the same time as our club meeting.

Justin Lomas poured the evening's beers:

Beer 1 - Deception by Wagner Valley, Lodi NY was a commercial Belgian Tripel at 9.% ABV. Steve Schwartz brought the beer from TAP NY.

Beer 2- Rooster Fish was also a commercial beer in the Abby Ale style that Steve Schwartz brought from TAP NY.

Beer 3 - Oktober Fest was an extract beer that Phil Metty brewed on big brew day May 6, 2017. He fermented the beer for 14 days including a two day controlled temperature rise from 50 to 72 degrees Fahrenheit. It was suggested that rather than driving the temperature to a specific value, letting the temperature rise to room temperature for two days would be adequate for a diacetyl rest

Beer 4 - Kevin Parker brought a black IPA that he brewed.

Beer 5 - Eric Wassmuth brought a Berliner weisse that he soured using probiotic pills (1/gallon) until the ph dropped to 3.1. After the souring was complete 17-18 hours), Eric started his boil. Eric did not add any hops.

Beer 6 - Josh Youngman brought his Berliner weisse which was hopped. Josh soured his pre-boil wort for 17 hours at 100 degrees F. This time, Josh and Eric did not brew their two Berliner weisse jointly.

Beer 7 - Dann Gavaletz brought a coffee stout brewed in a Pico Brew machine with 4 pounds of Peet's roast coffee.

Beer 8 - Jonathan Fry brought an IPA made with Eureka hops. His beer was a Single Malt, Single Hop (SMSh pronounced "smash") creation.

Beer 9 - **Treehouse IPA** in an New England IPA style brewed in Monson MA with Citra and Azacara hops.

Dann Gavaletz announced that **Barley Hops and Grapes**, Tom Folster's enterprise in Red Hook, will be celebrating its second birthday on Saturday, August 12. Tom would like to have people brewing and bringing food to share. Please contact Tom to know that you are coming in advance.

Treasurer Brian Jameson said that the club now has \$7317.25 in the treasury after taking in \$141. The upcoming club expenses are for a hydraulic apple press and the club picnic in July..

Monica Metty said that continues at 25 paid members with 12 members who have not paid their 2017 dues. Dues are still \$30/year.

Jonathan Fry said that the Club picnic is now set for July 29. It will be held at Eric Wassmuth's home.

Eric Wassmuth said that there will be a crowd of club members doing a beer tasting "lite" at All City Beer in Lagrange on Saturday June 17.

Eric Wassmuth won \$17 in the 50-50 drawing.

Both Kevin Parker and Jon Fry each paid the high bid for two 50% off coupons at Half Time.

Two people purchased containers of PBW and Star San.

Eric Wassmuth purchased a \$50 Half Time certificate for \$40.

There were no bids for a \$50 evaluation of **Zero Gravity Craft Brewery** in Burlington, Vermont; it will be offered next month. (www.zerogravitybeer.com)

→ **Monica Metty asked for suggestions for the annual Club party held in November.** ←

The meeting adjourned at about 9:30 pm.

The Club has a number of PBW and Star San canisters available at a discount. Contact Josh Youngman or Phil Metty.

All of our events are publicized on Facebook - if you want to stay in the loop with club activities please visit <https://www.facebook.com/hvhomebrewers>

The club gets some money if you click on an Amazon link from the club website. www.hvhomebrewers.com

Upcoming Event(s):

- June 22, 2017 Thursday, New Brewer Invitational Day. 5:30-8:30 PM Merritt Blvd, Fishkill
- July 22, 2017 Saturday, All Grain Brew Day. 8:30-4:30 PM Merritt Blvd, Fishkill
- July 22, 2017 Westchester Homebrewers Org. & NYC Homebrewers Guild Annual Picnic **Croton Point Park** 10:00-dark
- July 29, 2017 Club Picnic at Eric Wassmuth's home
- August 12, 2017 Barley Hops and Grapes Birthday Party
- September 2017 BJCP Exam sponsored by HVHB
- November 4, 2017 Learn to Brew Day

2017 meetings and beers of the month (with 2015 style guideline identifiers)

<u>Date</u>	<u>Style</u>	<u>Location</u>
July 12	17D English Barleywine	Tavern 23
August 9	4C Helles Bock	Schatzi
Sept 13	9C Baltic Porter	The Mill
Oct 11	24C Biere de Garde	Juan Murphy
Nov TBD	26D BDSA Anniversary Party-TBD	
Dec 13	17C Wee Heavy	Half Time

July 2017 Beer of the Month

17D. English Barleywine

Overall Impression: A showcase of malty richness and complex, intense flavors. Chewy and rich in body, with warming alcohol and a pleasant fruity or hoppy interest. When aged, it can take on port-like flavors. A wintertime sipper.

Aroma: Very rich and strongly malty, often with a caramel-like aroma in darker versions or a light toffee character in paler versions. May have moderate to strong fruitiness, often with a dark- or dried-fruit character, particularly in dark versions. The hop aroma may range from mild to assertive, and is typically floral, earthy, or marmalade-like. Alcohol aromatics may be low to moderate, but are soft and rounded. The intensity of these aromatics often subsides with age. The aroma may have a rich character including bready, toasty, toffee, and/or molasses notes. Aged versions may have a sherry-like quality, possibly vinous or port-like aromatics, and generally more muted malt aromas.

Appearance: Color may range from rich gold to very dark amber or even dark brown (often has ruby highlights, but should not be opaque). Low to moderate off-white head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The color may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in “legs” when beer is swirled in a glass.

Flavor: Strong, intense, complex, multi-layered malt flavors ranging from bready, toffee, and biscuity in paler versions through nutty, deep toast, dark caramel, and/or molasses in darker versions. Moderate to high malty sweetness on the palate, although the finish may be moderately sweet to moderately dry (depending on aging). Some oxidative or vinous flavors may be present, and often complex alcohol flavors should be evident. Moderate to fairly high fruitiness, often with a dark- or dried-fruit character. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter. Pale versions are often more bitter, better attenuated, and might show more hop character than darker versions; however, all versions are malty in the balance. Low to moderately high hop flavor, often floral, earthy, or marmalade-like English varieties.

Mouthfeel: Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). A smooth warmth from aged alcohol should be present. Carbonation may be low to moderate, depending on age and conditioning.

Comments: The richest and strongest of modern English Ales. The character of these ales can change significantly over time; both young and old versions should be appreciated for what they are. The malt profile can vary widely; not all examples will have all possible flavors or aromas. Paler varieties won't have the caramel and richer malt flavors, nor will they typically have the darker dried fruits – don't expect flavors and aromatics that are impossible from a beer of that color. Typically written as “Barley Wine” in the UK, and “Barleywine” in the US.

History: Strong ales of various formulations have long been brewed in England, and were known by several names. The modern barleywine traces back to Bass No. 1, which was first called a barleywine in 1872. Barleywines were darker beers until Tennant (now Whitbread) first

produced Gold Label, a gold-colored barleywine in 1951. Usually the strongest ale offered by a brewery, and in recent years many commercial examples are now vintage-dated and offered as a limited-release winter seasonal specialty. The original barleywine style that inspired derivative variations in Belgium, the United States, and elsewhere in the world.

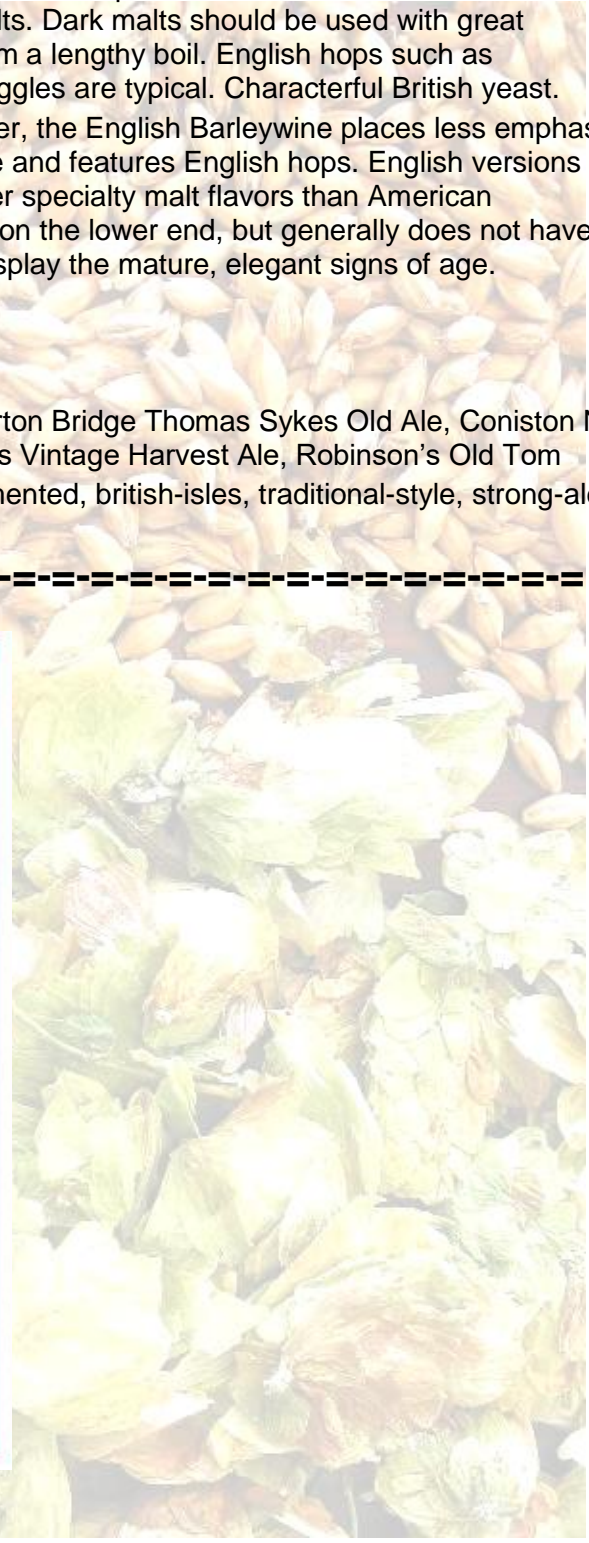
Characteristic Ingredients: High-quality, well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. English hops such as Northdown, Target, East Kent Goldings and Fuggles are typical. Characterful British yeast.

Style Comparison: Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines. Has some overlap British Old Ale on the lower end, but generally does not have the vinous qualities of age; rather, it tends to display the mature, elegant signs of age.

Vital Statistics: OG: 1.080 – 1.120
IBUs: 35 – 70 FG: 1.018 – 1.030
SRM: 8 – 22 ABV: 8.0 – 12.0%

Commercial Examples: Adnams Tally-Ho, Burton Bridge Thomas Sykes Old Ale, Coniston No. 9 Barley Wine, Fuller’s Golden Pride, J.W. Lee’s Vintage Harvest Ale, Robinson’s Old Tom

Tags: very-high-strength, amber-color, top-fermented, british-isles, traditional-style, strong-ale-family, malty



Hudson Valley's top commercial brewers identify flavors they like

Adapted from David Levine *Hudson Valley Magazine* 05/25/2017

Kenan Porter, Clemson Brothers Brewery: Sylvester's **FUN IPA at Keegan** is extremely juicy and flavorful the entire way through, with very little bitterness on the back end. It packs a ton of citrus aroma and flavor with a slight lingering sweetness. It's absolutely a sessionable IPA that pairs extremely well with my favorite chicken quesadilla, green peppers, onions, and garlic. Keegan did it right with this one!"

Dan Suarez, Suarez Family Brewery: "This summer I'll be seeking out **lagers made by Peekskill Brewery's** new brewer, Amit Ram. I was lucky enough to recently try 'Murican Accent, an unfiltered hoppy lager he brewed with a blend of Czech Saaz and American-grown Amarillo hops. Beautiful in its simplicity and execution, I could spend a good long while with this beer in hand."

Richard Coleman, Westtown Brew Work: "My go-to local summer beer is **Newburgh's Cream Ale**. A classic New York heritage ale. Straightforward beers can be the hardest to make and they nailed this one. Perfect no matter what you are doing or eating — hot dogs at a baseball game or clams on the beach."

Janine Bennett, Crossroads Brewing Company: "In the summer, I do generally lean toward Hefeweizens and Witbiers. However, at last year's TAP-NY, I had the pleasure of sampling **Confliction Dry Hopped Sour Ale from Sloop Brewery**. While it still has that fresh grapefruit flavor and aroma that I enjoy in IPAs, it's also got a lighter body. It's no surprise it's a World Beer Cup gold medal winner."

Patrick Sylvester, Keegan Ales: "**MegaBoss from Newburgh Brewing**. It's incredibly fresh and well balanced without being too 'in your face.' Also, being in a 16 oz. can makes it perfect for bringing along on a hike, or to a swimming hole."

Tom Crowell, Chatham Brewing: "The **Farmhouse Ale from S&S Brewery** is a true farm beer — these guys grow their own grain and hops, and cultured a yeast from wild strains captured on the farm. It goes down best sitting on a hay bale, under the stars listening to some bluegrass Friday night at the farm. As for taste, it's a little funky; but so is the brewery."

Knickerbocker Battle of the Brews October 20 and 21

Announcing **First Call for Judges and Stewards** for the **21st Annual Knickerbocker Battle of the Brews**, to be held on Friday, October 20th, and Saturday, October 21st, 2017.

Judging will be held at the Park Manor Hotel, off exit 9E of the Northway/I-87 ([Park Manor Hotel - Clifton Park, NY - USA](#)). There will be a Friday evening session, beginning at 6 pm, as well as the usual morning and afternoon sessions on Saturday. There will be an after-party for all judges and stewards following the awards ceremony at the hotel, with several kegs of homebrew provided by the Albany Brew Crafters and Saratoga Thoroughbrews homebrew clubs. All out-of-town judges or stewards who participate in all three flights will receive a \$25 stipend per person to help offset their travel expenses, regardless of where you stay. The Park Manor Hotel has reserved a block of rooms at \$100 per night, which is \$60 off their regular rates; this \$100/night rate includes access to all hotel facilities including the indoor pool, as well as breakfast each morning.

Online **registration for entries** begins August 1st, and the deadline for entries is September 29th. There is a limit of 300 entries. All categories, including Meads and Ciders will be judged, and BJCP points will be awarded for each flight. Please go to [kbotb.org](#) for drop off locations or shipping instructions to Shmaltz Brewery in Clifton Park, NY. Judges and stewards will not be allowed to bring their entries on the day of competition.

Contact: Greg Mobley, Judge Coordinator, Saratoga Thoroughbrews Homebrew Club gregskegs@yahoo.com

Back then: Raiding the refrigerator

https://beerandbrewing.com/nostalgia-goggles/?utm_medium=editorial&utm_campaign=email&utm_source=autopilot&utm_term=060617-

It's the beer your mom and dad drank, the first beer you ever snuck before you were legally allowed to drink, the beer you spent years swearing you'd never touch again once you fell in love with the craft segment of the market. But still, you'll probably have a soft spot for one beer in particular.

Depending on what part of the country you grew up in, the hometown hero of pale lagers varies, but the sentiment is the same. The way the scent your childhood crush wore brings you back to simpler times, the taste of a clean, cold,

Rainier

Even the most beer snobnoxious of the crowd will proudly fill his can koozy with a "Vitamin R" from time to time. It's as unassuming as flannel in the fall and has a taste you may not be able to pick out of a lineup of similar beers, but when someone offers you a Rainier at a party in Seattle, you say yes.

Old Milwaukee

This vintage favorite is so well loved that Will Ferrell approached the company to ask if he could do free commercials for the brand. Why? In his words, "I just love Old Milwaukee. That's my official answer. I just love a good, crappy beer."

Pabst Blue Ribbon

Blame it on branding, or a classic look, or the man-buns-and-ironic-T-shirt segment of the market, but there can't be talk of classic American beer without a mention of PBR. Although this should possibly be filed under the "hipster goggles" category, along with Crystal Pepsi and tobacco pipes, there's no denying how large this beer's fan base is.

Old Style

If you grew up in Chicago and spent your youth in the stands of Wrigley Field, your love for this beer runs deep and fierce. Sure, you get it when newcomers don't understand why you like it, but that doesn't stop you from resenting them for it.

Schlitz

The beer better known as "The beer that made Milwaukee famous," almost lost its footing when it tried to change its formula and brewing process; the natives were not happy. After it returned to the original 1849 recipe (or as close an approximation as the new parent company could manage), those who grew up with this are back to being in love with it.

Miller High Life

It is the champagne of beers, after all, as well as the beer that launched an iconic American beer company. Since 1903, this beer has been showing up on store shelves, and—like it or not—generations of Midwesterners cut their beer-drinking teeth on bottles of this stuff.

Which one(s) do you remember?



Get Your Buzz on at Cold Spring's Barber & Brew

Craft beer and old-school barber services

Excerpted from **Hudson Valley Magazine** Published: 06/07/2017 Originally written By Zarah Kavarana

Your new favorite watering hole might just be the same spot you go to spiff up your 'do. Cold Spring's Barber & Brew yields a sense of harmony between two unlikely services, mixing up the classic barbershop experience by serving fresh cuts with a side of locally curated craft pours.

The most recent Main Street addition in Cold Spring manages to meet that equilibrium by dividing its 1920s-meets-modern-day interior into two distinct spaces. Lined with emerald leather barber chairs and a sturdy wood mirror mounting, the front offers the perfect aesthetic for an old-school shave. The back functions as a bar room, clad with exposed brick walls, antiques, and generous room to gather.

Order up some wine or tap beer with your barber treatment (only \$5 a glass!), or head over for just beer and a bite. The bar stays open an extra few hours after the barbershop closes, so Wednesdays through Sundays, you can grab a cold one until 10 p.m.

You can spot local names on their 10-tap beer list, like Hudson Valley Brewery and Industrial Arts Brewing Company. Or, if you're looking for a quick bar bite, Caroll notes that Garrison's Fresh Co pork-and-duck terrine (made with Cold Spring-based Marbled Meat smoked pork) is particularly stellar. Moving into summer, Barber & Brew anticipates broadening its food and drink provisions by collaborating with more local purveyors and working to provide house-exclusive beers.

Barber & Brew
69 Main Street, Cold Spring
(845) 265-2834
www.barberandbrew.com

Scottish heavies / Italian grape ales / Australian authenticity

DRAFT

Kate Bernot, June 7, 2017

<http://draftmag.com/brewery-passport-lochiel-liberati-platypus/>

Brewing winds through Ian Cameron's family tree like a vine, encircling branches and snaking far down toward its trunk through the 18th and 19th centuries.

The brewer and founder of months-old **Lochiel Brewing in Mesa, Arizona**, traces his family's Scottish brewing history back to the 17th century; to this day, Clan Cameron of Lochiel owns a huge tract of land in the verdant, craggy Scottish Highlands, in the general area of Lochabar. The abundance of grain grown there lends itself naturally to distilling and brewing, the latter aided historically by the family's access to hops through trade partners. For generations, the Camerons brewed their own celebrated brand of Scotch ale that supplied the army—and, at 13% to 14% ABV, kept them warm as well.

A much lower-alcohol version eventually became a commercially produced cask ale. That recipe is, without too much modification, the recipe Cameron uses to brew Lochiel's wee heavy. His other beers are recreations of Scottish, English and Irish styles that come largely from family recipes.

Lochiel is part of a small group of new breweries specializing in beers that reflect their owners'

heritages and the brewing traditions of other countries. They hope to set themselves apart in an increasingly crowded American brewing field—one in which even small towns boast a handful of breweries filled with ubiquitous Citra-hopped IPAs. But striking a balance between novelty, authenticity and popular appeal has no set roadmap, no matter where you come from.

The first time Cameron thought of himself as carrying on that family brewing legacy, he was, naturally, in Scotland, brewing a cask ale with some distant relatives.

“Actually, it was frustrating. It was a beast of a beer to wrangle with and I was a bit of a greenhorn at brewing then,” he says. “On top of having to understand heavy Scottish accents.”

Back stateside, Cameron honed his homebrewing skills, but on more modern equipment. Once he discovered that the Phoenix area’s high-magnesium and -calcium water profile was nearly perfect for the types of malt-forward beers he was drawn (perhaps by DNA) to, the idea of a commercial brewery began to coalesce. Lochiel opened in October 2016 with seven core beers: a wee heavy, a Scottish porter, an ESB, a Colonial Golden (a wheat-free British version of a golden ale), an Irish red, a Scottish amber and a British mild.

“I figured that the cry for something other than IPAs, IPAs, IPAs here in America was my in,” Cameron says. “It was almost as if the market was wide open there and I just filled it.”

But doesn’t this strict adherence to U.K. styles fly in the face of American brewing’s penchant for innovation, for hops, for fruit, for throwing everything in a weird spirits barrel?

“Authenticity is important to me as a classic brewer. I have super-high standards for the specific style I’m making and my beer must match it, or it gets tossed,” Cameron explains. “I’m not the type to shoot off doing weird things. At the same time, people seem to be searching for a staple craft beer, and my styles lend themselves to daily consumption. That, in turn, helps the brewery become a presence, a permanent presence for people.”

Bringing Birra to Denver

There isn’t the same codified brewing tradition in Italy, where Alex Liberati was born and raised before moving to **Denver** two years ago to found coming-soon **Brewery Liberati**, which will specialize in **Italian grape ales** and traditional Italian food.

“Italy is, more or less, the Galapagos of beer. Brewing developed in a separate environment with no tradition; it evolved in its own crazy way,” says Liberati. “Italians who are 30-years-old-plus don’t much speak English. For the past 15 to 20 years, it was hard to find an Italian brewer who spoke English, so it was harder for them to get into the international brewing community. We developed styles like the Italian grape ale just by experimenting.”

Liberati plans to hang his hat on Italian grape ales, a largely unfamiliar style of beer in the States that’s defined as a beer with a minority portion of grapes (not necessarily of Italian origin) in its recipe. The Beer Judge Certification Program, which sanctions homebrew competitions and creates their stylistic guidelines, added Italian Grape Ale as not much more than a note at the end of an appendix of “local styles” in its 2015 guidelines. According to Liberati, this works in his favor.

“Expect anything,” he says. “To make you an example, if we brewed, theoretically, an American pale ale with one percent sauvignon blanc grape in it, that would by definition still be a grape ale. It would have a strong character of a pale ale, but it would probably show up some notes of Bell peppers, for example, which is characteristic of some sauvignon blanc grapes. That’s one end of the spectrum. The other end is a beer made with 49 percent wine must, aged in a wine barrel and fermented with wine yeast; on that end of the spectrum, you’re looking at something much more wine than beer, maybe even served flat and around 12% in alcohol. That’s how broad this thing is. It’s hard to define it, that’s why it’s going to be good for us.” Serving beer and

food that are true to what Italians enjoy is Liberati's sole focus.

Though he cops to enjoying Domino's pizza occasionally ("you want to call it pizza, fine,"), Liberati says Americanized versions of Italian food won't be on his menu when the brewery opens this fall.

"I don't want to do the chicken Alfredo thing. We just don't have that in Italy," he says. "We want to reproduce the reality of food there. We'd like to do something closer to what we've been used to eating in the past 30 years of our lives there."

That means adjusting the Denver tap water pH for his pizza dough recipe, finding the right source of flour for perfectly textured pasta, and learning where to draw the line between compromise and sticking to his guns.

"We are restaurateurs and want to know what our clientele thinks. We might love zucchini a la scapece, but maybe the clientele doesn't," Liberati says. "But then, for example, unfortunately some of the neighborhood here has asked us to open for breakfast ... In Italy we don't really have breakfast; it's a croissant and a cup of coffee, so we will never be able to compromise on that."

Down Under Meets Houston

Compromise, blending, assimilation, overlap— whatever you want to call it, **Houston's Platypus Brewing** hopes the less-than-a-year-old brewery hits a sweet spot between the managing partners' **Australian roots** and the area's **Texas attitude**.

"The risk was that we'd just go way too far with the Aussie theme and it would get cheesy," says Australian-born partner Sean Hanrahan. "We're looking for a nice blend of Australia and Texas, showing through in the menu and the beer and the atmosphere. In Houston, we're looking at people who take life seriously but also know how to kick back and relax and not make too much of a fuss about it. There's a wonderful synergy of the cultures there."

Platypus hopes to carve a niche with its handful of Australian-leaning beers like the flagship Bobby Dazzler Australian Ale as well as with pub food like an Australian meat pie and sausage roll. Many of the beer styles will be familiar to American palates, but heavy use of Aussie hops including Vic Secret and Topaz should help set them apart.

Head brewer Kerry Embertson also has plans to use Australian-grown fruits and herbs in upcoming beers—if she can get them. She has her eye on a saison brewed with wattleseed, the edible seeds of Australian acacia trees, but she's not sure they can be imported to the U.S. Embertson herself is not Australian, but says Platypus is about merging the cultures of Australia and Texas, not trying to recreate it exactly.

"If it was just me trying to replicate Australian beers, that would be lame," Embertson says. "But when you have a guy with a thick Australian accent walking around, people trust it."

The CraftBeer.com Beer & Food Course

(<http://r.smartbrief.com/resp/jedPCvjcsHCZdmcFCieuiPCicNcBZf?format=standard>)

The Culinary Institute of America is proud to promote the CraftBeer.com Beer & Food Course, brought to us from the Brewers Association and CIA graduate Adam Dulye. This comprehensive online program features engaging educational videos, an extraordinary knowledge of beer and food pairing and resourceful demonstrations on how to expertly present craft beer. Don't miss it! Available now at ciaprochef.com/beerandfood. (<http://r.smartbrief.com/resp/jenXCvjcsHCZdShoCieuiPCicNnXhY>)

Order a printed copy! In addition to the digital version of the course, which remains **free to download**, you can purchase a [printed copy](#) for \$17. If more than 10 copies are ordered, the price drops to \$12 each. (<http://members.brewersassociation.org/store/detail.aspx?id=566>)

HVHB Still Going Strong – Mark A. Marnell

Ale Street News June • July 2017

markmarnell@yahoo.com

[Ale Street News Main Vol. 26 - No. 3 06*07-17](http://editions.us.com/alestreet_m_0617/#18/z) (http://editions.us.com/alestreet_m_0617/#18/z)



Cidermaking Day for Hudson Valley Home Brewers

Very few people would dare question the effect that homebrewing has had on Craft Beer popularity. Virtually every one of today's brewers has dabbled in it. Way back in 1989, when the US brewery count was just 247, the local Hudson Valley Home Brewers club was formed. At that time, supplies and homebrew shops were scant but club founder, Bruce Franconi and his wife Gloria operated Party Creations in Red Hook. It fed us local homebrewers for over a quarter century until another club member, Tom Folster, bought the inventory to carry on the tradition as Barley Hops and Grapes.

In its heyday, HVHB membership peaked at 220. Almost three decades later, the club is still thriving with 40 members, still choosing to light the fires in both their souls and under big metal pots that brew up the promise of self-fulfillment. Recently, at TAP New York, I reconnected with the club, judging beer for the John Calen Memorial Award with current President Dann Gavaletz and long time member Greg Liguori.

We took time to reflect on a few of the notable past members that achieved commercial success: Neil Evans, Owner of CH Evans Brewing, Justin Taylor Co-owner and Brewer of Sloop Brewing, Mark Peffers, Brewer at Bull and Barrel Brewpub, and TAP New York Beer Beer Festival founders: Bill Woodring, Nat Collins (former owner of Woodstock Brewing), John Eccles (Brewer at Hyde Park Brewery) and, of course, John Calen (former club President and Brewer at two former HV breweries) and others. We also marveled at the many beer judges, writers and second-generation brewers that the club has produced over the years.

I was happy to discover that the HVHB are still making a difference in the local craft beer scene. I was heartened when Dann told me that they still school and graduate beer judges; hold annual beer picnics; get together to pick apples and make cider; have community brew days and host a popular annual homebrew competition that in March had close to 400 entries.

After 28 years, they still think it's cool to get together periodically to appreciate great beer and to reflect on the process. Today there are over 5,300 breweries in the US and clubs like HVHB helped to make that possible. Along with their counterparts across the US, their pioneering enthusiasm for preaching beer turned out to be far more effective than million dollar Madison Avenue ad campaigns. Old habits die hard! Long live the HVHB.



Club meeting, June 14, 2017 at Schatzi's

Photo by Phil Metty

