



Hudson Valley Home Brewers, Inc.  
**Hudson Valley Home Brewers**

*Established 1989*

*Incorporated 1994*

## JULY 2007 NEWS

### JOE FRANCONI MAKES IT A HAT TRICK! 2007 AHA CIDERMAKER OF THE YEAR

Congratulations to **Joe Franconi** for making it all the way to the top of the AHA National Competition this year with his English Cider. The AHA site does not give the total number of cider entries, but if I remember correctly, it was in the 80's.

This has to be a proud time for the Franconi family. Very cool—like mother, like father, like son. For any of you new to the club, or for memory challenged geezers, remember that **Joe's mom Gloria** won Cider Maker of the Year in 1998, and **his dad Bruce** won that same award in 2004. It is unlikely this has ever happened before, but regardless, this is a distinguishing moment for a family that has given a great deal of its time and energy to the homebrew movement for many years. Way to go!

**Phil Denlinger** took away two awards this year at the Nationals, first a Bronze for Light Lager, out of 170 entries. Best of all, he won Gold for his Amber Hybrid, out of a total of 127 entries. Getting two awards is not an easy thing to do in a competition with more than 5000 entries, and it signifies a brewing skill level that is repeatable. Phil is probably our most prolific brewer right now, and these are great awards—congratulations, Phil!

### Steve Schwartz will speak on the Current State of Beekeeping at the July meeting

Of interest to all Meadmakers, **Steve Schwartz** will update us on the current research into the worldwide "Colony Collapse Disorder" recently in

the national news. Also on the continued movement northward of Africanized Bees, popularly known as "Killer Bees", and how they might play an important role in mitigating the problem of Varroa mites, which have plagued honey bees for years. For accurate information about any of this, he will simply refer to his Swarmy, **Art Scott**.

This meeting topic and the mead sharing that will go on while Steve is talking (and imbibing), will also serve as a lead-in to our next event, coming in August;

#### MEAD DAY

### MEAD DAY, AUGUST 4 10AM to 4PM at PARTY CREATIONS

Mead Makers, plan on making mead August 4, and if you can, come to Party Creations and make it there with the rest of us! Mead Day, a brewing holiday sanctioned by the American Homebrewers Association, is held every year at this time and they have a couple of suggested recipes to get everybody going. Check this link;

<http://beertown.org/events/meadday/recipe.html> for the two recipes. The first recipe, by Kurt and Kathy

### The JULY Meeting will be held WEDNESDAY 7/11 at 96 MAIN, 8PM BRING MEAD!

## Mead Day continued...

Stock of St. Paul MN contains a complete read on his method, which has been adopted by many over the past couple of years. He uses a nutrient combination and feeding method & schedule that is unique and has made for quite a number of award winning recipes.

**Pete Garofalo**, the Northeast Representative for the BJCP and quite a meadmaker himself, keeps telling me about Kurt's methods, which produce a mead that is considered quite drinkable at 4 months. I have heard many good things about the Strawberry-Bananna Melomel. Perhaps I will break my obstinate tradition of NOT making the AHA suggested recipe and try this one out this year just to watch how the method works for myself. Might need to freeze up some strawberries now, though...not sure there will be fresh at reasonable cost available in August.

If others are interested to try Kurt's methods with me, we could all pool our results for a future mead project article for this newsletter. Interested?? Reply to the email address this newsletter comes from and let me know.

-David Sherfey

## August Meeting to be a Pool Party at Jim Taylor's

HVHB members,

We will be hosting the **August 8th Club Meeting** at our house and welcome you all to come to a special gathering/pool party. We have lot's of out-

**Support the shop that supports our Club!**

**PARTY CREATIONS**

**Business Hours;**

**Tuesday thru Friday 11AM—7PM**

**Saturday 11AM—4PM**

**Closed Sunday and Monday**

**845-758-0661**

**www.partycreations.net**

door space and plenty of indoor space in case of foul weather. We can have an early start at 6pm for those who would like to use the pool and/or socialize before we start any business.

I will provide a variety of homebrews to sample and will also have some food and BBQ for the soiree. If you would like to bring something to share that would be fine but optional.

If we need to cover any club business I can show the Steve Thomas Foundry DVD, show some recent brewing gadgets I've made, talk about yeast choices and ranching or coffee roasting.

Everyone should bring their swimsuit and a towel so we can stay cool. I would encourage folks to carpool and be responsible as always.

See you then,  
**Jim & Michele Taylor**  
51 Prospect St.  
New Paltz, NY  
845-255-8474

My house is very easy to find in New Paltz

Take Route 299 west into New Paltz. Take a right onto Prospect St at the Citgo Gas station/ Trailways bus station corner. Go 2 stop signs, we are the blue house/flat roof on the northwest corner of the intersection of Prospect and Henry W. Dubois Rd. Parking is safest on Prospect street. Watch out for our attack Dachshund ;-)

MAP LINK;

<http://maps.google.com/maps?f=q&hl=en&q=51+prospect+st+new+paltz+ny+12561&sl=37.0625,-95.677068&sspn=42.174768,65.742188&ie=UTF8&om=1&z=16>

## Dutchess County Fair Homebrew Competition Judging August 11, 9:00 AM

We'll need to discuss this at the July meeting. There will probably be some need for additional judges this year, but we need to control it a bit better than we did last year. We made the mistake of putting out an "all-hands" call for judges just before the competition when there were only a handful of spots that needed to be filled.

So, Heads-Up!! Lets figure out ahead of time what needs to be done this year.

<b>Mead Day Party Creations</b>	<b>Saturday 8/4 10 AM</b>
<b>August Meeting Pool Party at Jim Taylor's House See the article on page 2 for details and directions</b>	<b>Wednesday 8/9 8 PM</b>
<b>Dutchess County Fair BEER COMPETITION Date and time CORRECTED by the Fair</b>	<b>Saturday 8/11 9AM</b>
<b>September Meeting</b>	<b>Wednesday 9/12 8 PM</b>
<b>October Meeting</b>	<b>10/10 8 PM</b>

## Upcoming Meeting Topics

**September's meeting** will be a presentation of an interesting pair of beers that were made by **Bryan Buryk** at Big Brew Day using the same wort and two different yeasts;

DOPPLEBOCK  
DUBBEL

**October's meeting** will be a discussion of Gruits by Ray Sykes and Steve Thomas, two of our most innovative brewers in the club. Ought to be a very interesting and educational time. I would imagine that at least two new Gruit makers will result out of the members who hear what they have to say. These two guys make some pretty cool gruits.

## Picnic Roundup

Well folks, the Picnic went off just as we envisioned it :)

The weather was perfect, the beer was plentiful, the company wonderful, and the food exquisite. What more could we ask for???

The thanks that needs to be given to the volunteers:

First and Foremost to the cook **Mark Waldron** for an incredible menu.

**Jim Buryk** for picking up all of the supplies from party creations.

**Jimmy Buryk** for organizing the kids games and making the Pinata

### Hudson Valley Home Brewers

#### Steering Committee

**Member:** Frankie Flynn

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**"Vice" Preso:** Charlie Haight

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**Newsletter/Scribe:** David Sherfey

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**Treasury:** John Rudy

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**Off-shore Trail Guide:**

Rachael Himelstein

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**On-shore Trail Guide:**

Joe Franconi

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**Competition Organizer:**

Al Alexa

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**Very Cool Members at Large:**

Amanda Horn

Jeff Horn

Jim Taylor

Ray Sykes

Gloria Franconi

Bruce Franconi

**Steering Committee Meetings** are held the Wednesday after the Club Meeting, and are open to anyone who would like to attend AND contribute.

#### THE SMALL PRINT

The HVHB News is a publication of the Hudson Valley Homebrewers, Inc., (HVHB). The HVHB is an educationally oriented non-profit society that serves members of the Mid-Hudson valley in New York.

The HVHB was founded to fulfill the following purposes: a.) to promote public awareness of home brewing; b.) to improve and encourage our brewing skills through education and instruction, recipe exchange, cooperative brewing, competitions and tasting; c.) to learn more about better beer by sharing our collective knowledge; d.) to learn to become good beer judges and help others constructively to improve their brewing skills; and e.) to have good fellowship and assume personal responsibility for drinking within reason.

The opinions expressed are those of the HVHB president, news editor, and contributors and do not necessarily reflect those of HVHB.

HVHB welcomes letter, opinions, suggestions, and articles from members and readers. Items will be published as space permits on a first-come first-served basis. Include your name and phone number with submitted material. Send correspondence to HVHB, Inc. C/O/ News Editor, 83 Little York Road, Warwick, NY 10990.

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## Picnic Roundup continued..

**Bob Stevens & David Sherfey** for picking up the paper products and ice

**Patti Haight** for picking up prizes for the kids games

**Debra Alexsa & Michelle Taylor** for selling the raffle tickets and Rachel for doing the drawing

...and everyone else that set up, picked up, brought beer and did everything else that needed to be done.

The Beers:

Rye Saison - **Dave Sherfey**

ESB - 3 ways...including Jason the mason hop infused on a beer engine - **Jim Taylor & Ray Sykes**

Alt, Northern English Brown - **Phil Denlinger**

American IPA - **Manny Holl**

Gruit - **Steve Thomas**

Wit - **Charlie Haight**

Cyser & Pumpkin Eisbock - **Chuck Lutz**

Wheat Porter - **Frank Kobes**

N'ice Choufe - **Rachel Himmelstein**

Pumpkin Ale - **Chris Maynard**

Moosehead clone - **Jim Buryk**

Various other bottles and contributors to numerous to count

Thanks to some of our special sponsors:

**Half Time Beverage** for donating the water and some of the other prizes for the raffle

**Brian Butler & The Golden Rail** for the donations to the raffle

-Charles Haight

## My New Hangout

I moved to New York in 1995 and was pleased to have an English style pub in my nearby village, Warwick, that had a decent selection of English beers on draught that were fresh. In fact, these beers were noticeably fresher than the same beers I was able to get in Southern California, where we moved from. Life was wonderful.

Trouble is, that bar still has the same selection of beers today as it did 12 years ago, and there isn't







## My New Hangout cont....

any other bar nearby with a better selection. It's just not fun going anywhere in Warwick for beer anymore.

After returning last year from working and living in Santa Cruz CA for seven months, I was spoiled from having numerous locations, practically within walking distance, where good beer was easy to be had. And now I was back to the 12 year old selection again...yawn.

Frankie had been after me for months to go to this place in Newburgh that had a great beer selection and an owner who knew his beer, and at this point it did not take much to motivate me to make that trip. No homebrew, need beer, go to Newburgh.

My reluctance had been that it was 40 minutes one way to Newburgh, and who wants to drive home for 40 minutes after a trip to the pub for serious drinking? Nonetheless, I went up there one Saturday afternoon to see if the place was worth the trip.

One step inside **The Golden Rail Ale House** convinced me that this was a good place to be. Why had I waited so long? What an idiot! Lots of taps. Beer that has never graced a tap in Warwick. Beer I hadn't had before. A dive that felt like beer paradise.

The only problem is that there IS a new limit I have to impose on myself so that the drive home is safe. I can work with the new limit...there are ways.

It is possible that everyone in the club knows about this place already, and this article is falling mostly on "been there, done that" ears. But for newer members, there may be a couple of you who need to learn about this great bar, easily the best beer bar in Orange County..

**The Rail** has a selection that changes fairly often. This is not a bar where there is a raging number of people in there draining the kegs at light speed, so things tend to be there over a couple of weeks (more for the big beers), but in many cases the cool thing is that the next beer at a given position is something different than what was there before. Only on the HIGH popularity beers do they keep back-up kegs of the same beer at the ready to keep the customers happy.

**Brian Butler**, the owner and chief beer guy there does not seem like a guy who tries to cater to his distributors. He likes to choose new beers that are different than others on the wall, or ones that were well received previously that customers call for. He is not afraid to try stuff that he hasn't had before, and is quite willing to admit that a choice turned out to not be the best. He listens to his

customers and takes advice from those he respects as having good taste. I think his choices come from the heart, and I also think he likes to not plan choices too far in advance. Did I say he has great taste in beer? These are all qualities of a bar owner that add up to surprises that cause great beer drinkers to return frequently.

They are also qualities that make for a great bar staff. Everyone behind the bar knows their beer and they also read their customers well and will comment freely when asked. Brian's wife **Marie**, son **Chris**, and **Henry** (who also works for Half-Time Distributing) are all knowledgeable and helpful with customer selections. I am probably missing someone here....

The beer selection last week when I was there was;

- Lake Placid Maibock
- Lake Placid Twice Bitten Barleywine
- Anderson Valley Summer Solstice
- Sam Adams Boston Lager
- Avery White Rascal
- Avery IPA
- Southern Tier Unearthly IPA
- Smith's Irish Ale
- O'Hara's Irish Stout
- Bear Republic Heritage Hefe
- Brooklyn Brewmaster's Reserve
- Brooklyn Summer Ale
- Captain Lawrence Double IPA
- Victory Prima Pils

Long Trail IPA

Recently they had one of my favorites, Duchesse de Bourgogne. Beers that are soon to arrive, if they haven't already are,

- Rogue John's Locker Stock
- Sour Cherry Cider from Warwick Valley Winery

Lindemanns Pomme Lambic

There are frequent **beer tasting events** at the Rail. A few of the beers mentioned in the list above are remnants of the recent tasting that brought in many of the winners from TapNY, and was led by Bill Woodring. It was indeed amusing to watch Bill go through beer after beer style for beers he is NOT really a fan of, big hop monster *ales*. He did a great job and kept things moving for two hours, but his palate was probably shot for a week afterward.. These events at the Rail hap-

pen irregularly and often and are always worth going to for good beer fun.

**Beer tours** are another feature promoted by the Rail, with TapNY the most recent one, and one coming up going to Brooklyn and Coney Island.

Brian has a Yahoo Group mailing list to keep us all up to date on the new beers and events that are coming up that you can get on by sending him an email at [thegoldenrail@aol.com](mailto:thegoldenrail@aol.com) with your contact info.

If you haven't been to The Rail, you need to go. Don't wait forever like I did (I'm still kicking myself for all the beer I've missed...). Oh, yeah, one last thing. Every Thursday afternoon starting at 4:30 a group of HVHB's get together for an informal happy hour that can run into the evening with later arrivals.



Lastly, on a personal note.... Some of you know my son Dan. We gave him our '95 Explorer this summer and he drove it back to school in Arcata CA at the end of June. He didn't quite make it... Getting to within 100 miles of his destination, his right rear tire lost air and on a long left curve the rear end spun out, crashed into a tree and tumbled back out onto the road, slamming down on the roof of the passenger side. He was sitting in the only 'safe' place in the car and survived with only a couple of scratches. Needless to say, Shelly and I are so fortunate and thankful for this!

