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HVHB June 11, 2008 Meeting

Jim Taylor gave an awesome presentation on "10 Easy Ways to Make Better Beer." The presentation can be found here: <http://groups.yahoo.com/group/hudsonvalleyhomebrewers/files/>

Dann Gavaletz gave a brief rundown of the Sam Adams Longshot competition he attended on June 7, 2008. He signed up to steward and ended up judging Oatmeal Stouts and Belgian Strong categories. The Boston Beer Company was very hospitable providing breakfast, lunch, dinner, and breakfast as well as valet parking and a room at the Park Plaza in downtown Boston.

Volunteers still needed!

Teach a Friend Coordinator

Meeting Topic Speakers (October, December)

And of course we need everyone to come out and support those that volunteer to coordinate.

Next meeting will be July 9, 2008, 8PM, River Station.

Topic: It's time for the annual Mead meeting! In preparation for Mead Day on Saturday August 2nd Chuck Lutz will be joining us to discuss Mead. He will be bringing several samples of his own mead as well as a commercial example. If you have any Mead of your own please bring it along. See you all at the meeting.

June 7, 2008 Family Picnic

A Good Time Was Had By All.....

Once again we were blessed with a beautiful day for our annual homebrewers picnic. The sun shone, the birds sang, and the beer flowed like water. The culinary delights provided by our membership, their friends, and in some case their spouse, were five stars. Especially the fabulous menu provided by our chef extraordinaire; Mark (Hooter) Waldron. Since I can only comment on those that I drank, and I did not drink much, my favorites of the day were 1) Ray Sykes Honeysuckle Wheat, 2) Steve Thomas' Old Bruin and 3) Tammy McGuire & Rob Clark's Apple Pie Cider. I thank all the brewers that donated their wares as well as our amateur gourmets and congratulate them on a job well done.

We couldn't find the volleyball equipment or the kids' toys and games so new stuff was purchased at the last minute. We also never got around using the three-legged race boards or the egg toss primarily because no member stepped forth to organize the games. The children seemed to enjoy the new toys but I hope next year we can find volunteers to coordinate the many factions of a successful picnic. We cannot leave it to one person to provide everything. As of Tuesday before the picnic Charlie had no coordinators, no games, toys, or athletic equipment. No commitments regarding donations, food, water, or beer (more on that later). The morning of the picnic I had to buy games, toys, and a piñata, arrange for donations of ice and water from Alan Daniels (three sleeves of ice and three cases of water from Half Time Beverages), thank you very much. I matched the gesture with three and three myself.

Thank you, Bill Woodring for handling the announcing duties again. I hope we can provide your assistant with an appropriate gift for helping you as the Keegan ales hat he was given by Sue Polgrean was taken by someone when he left it on the table, oops, there I am venting again. Speaking of Keegan's, besides the hat Tom gave us a five gallon keg of beer for the raffle. Brian Rexhouse of Goodfella's Inn on route 52 in Hopewell Jct. also donated two \$25 Gift certificates. All in all, it was a really nice day. I know there are many more people to thank, however I'm getting a bit longwinded. If I forgot to mention your name I'm sorry.

Lastly I would like to thank all who helped with the clean up. The place was so clean when I left that the raffle prizes I won disappeared! Just as well, I couldn't drink them anyhow. Thank you Steve and Gail, always the last two to leave making sure the place is spotless. What would I do without you. Frankie

A Disgruntled President

On the other side of the fence, I feel for Charlie who was left open for stress by his fellow members by their non-committals. this reminds me of the first picnic I ran. Nobody gave me any idea how much or even if anyone would bring homebrew and food. That picnic also worked out fine. Since the day seems to always work itself out, I propose that next year we omit the position of picnic coordinator and just hope that everything comes out on its own. Maybe Wilcox Park will hold the site without us asking for permits. Maybe we should have a "bring your own food and drink" picnic. Maybe we should forget about raffle donations and omit the raffle altogether. Maybe we should just not have the picnic in 2009. Think how much easier that would be. No commitments whatsoever! Just my \$.02 Frankie

PS If you picked up the Keegan's hat by mistake and have not used it, please give it to Marty Rowe so he can return it to it's rightful owner. I will understand. Accidents happen. FF.

2008 Sam Adams Longshot East Coast Competition

While everyone was having fun at the picnic, I volunteered to help out Boston Beer Company with the 2008 Sam Adams Longshot Competition. I had signed up to steward, but was put on as a judge for a flight of oatmeal stout in the morning and Belgian strong ales in the afternoon.

The event was held at the Park Plaza in downtown Boston. Boston Beer Company put everyone up for Saturday night; however I found out that many out-of-towners were put up Friday, as well (will have to keep that in mind for next year). They also ponied up for valet parking.

Saturday morning, there was a nice continental breakfast before the first morning session. My wife and two daughters (three and one) joined me for breakfast then headed out to the Boston aquarium for the day. They had a blast seeing all the fish.

Ten oatmeal stouts were in the flight. The first bottle was a gusher; so I figured that I should have stayed at home and went to the picnic. Anyway, half were good stouts, but only one actually tasted like an oatmeal stout; another good one was raisin oatmeal stout. I judged with a BJCP judge from Long Island. This was my first time judging and he was very helpful; and patient. Boston Beer Company provided a lunch of deli meats, salads, fruits, etc.

Twelve Belgian strong ales consisted of the afternoon flight. Three blonds, two dubbels, three tripels, and three dark strong were in the flight. All twelve were very good. I sat with two judges; one from Cooperstown who has been a BJCP judge for fifteen years, the other was a homebrewer from western Massachusetts. Both were very experienced and very informative. At the end, we had to have a BOS between two tripels and one dark strong. We all like a different one but finally decided on first, second, and third places.

There was a big dinner for everyone that evening with Sam Adams' beers. The food was great; roast beef, chowder, salmon, pasta, fruits, cakes, puddings. What a great setup!

The nightlife in downtown Boston is a real treat. Unfortunately, two young kids kept me in the hotel room; which was just fine by me. My wife is from south of Boston and I worked in Gloucester for three years, so we weren't too disappointed with not getting out for the evening.

Sunday morning was another breakfast for the troops and then check-out to head home. All in all, the Boston Beer Company was very gracious to the volunteers and their families. Kudos to Boston Beer Company for their contributions to the homebrewing community.

Dann Gavaletz—the newsletter guy

Upcoming New York State Homebrewer of the Year Competitions:

New York State Fair RESULTS:

http://www.saltcitybrew.org/files/2008_nysfhc_results.pdf

For the latest update on NYSHOTY:

http://nyshoty.org/index.php?option=com_content&task=view&id=13&Itemid=28

Other competitions to note:

National Homebrew Competition Results: http://beertown.org/events/nhc/2008_winners.html

SNERHC 2008

The 19th Usually Annual Southern New England Regional Homebrew Competition (SNERHC 2008) will definitely be held in Newtown CT on October 19th 2008. So keep brewing, and put all your spring winners and should-have-been winners in the back of your frig and save them for the competition. We will be making a formal competition announcement closer to the date. My e-mail list has one more year's worth of stale e-mail addresses stale, so please put the word out.
Von Bair

Mead day is fast approaching!

Last year this was our totals and notes

site#:10 | Party Creations, 345 Rokeby Road, Red Hook, New York USA

site type: supply shop email: franconi@ulster.net

notes: great time had by all, lots of great meads to taste and wonderful food to eat ... even turned some people stopping by the shop to the potential of making mead ... thanks to everybody
gallons: 50 | batches: 10 | participants: 10

The amount of mead consumed was just about as much as was made by everyone, plus we had beer and port as well!! This year it would be good to have even more people present and more people making mead. To aid in this years Mead Day anyone who is interested in making mead but does not want to spend a ton of money purchasing honey by the pound from the store can email me at rsrurig@alum.syracuse.edu and tell me how much honey you want and what kind you would like...Orange Blossom, Wildflower, Blueberry or just tell me you want honey and how much and I will see if I can get enough interest to do a bulk order for honey. A typical batch of dry mead for 5 gallons is about 9lbs of honey, sweet mead can be 16lbs of honey so you decide and please contact me and hopefully we can order some honey and make lots of mead. This day is full of fun and food. Please bring a dish to share and we will meet at Party Creations in August 2, 2008.

Any questions please contact me. rsrurig@alum.syracuse.edu

Beer News

Farewell

Jay Misson passed away. Bill Woodring gave a very sincere toast at the June meeting. Also find a tribute to Jay here: <http://lewryson.blogspot.com/2008/06/jay-misson.html>
Lastly, a few words from High Point Brewing Co. President, Greg Zaccardi

It is with deep sadness that I learned of the passing of Jay Misson. His legacy is one of a great brewer and a beautiful person. Many lay claim to being the "father of craft brewing" in our area. Jay was brewing great beer here before most of us knew what to drink. In recent years, Jay was the head brewer for all Triumph Brewing Co. brewpubs.

However, I had the opportunity to meet Jay at Vernon Valley Brewing in 1990 and I feel blessed. He hosted a brewery tour of the former Vernon Valley Brewing Co for the New York City Homebrewers Guild, of which I was a member. It was an amazing place, historic copper brewhouse, open fermenting barrels, and the famous wood casks (holz fass). Jay was in charge of this place and he made great beer.

A few years later, I got into craft brewing and specialized in German style beers, Jay loved German style beer was certainly an expert.

Jay was more than a great brewer and craft beer leader he was more like a caring big brother. Always made you feel welcome.

My memories of Jay are one of generosity, passion and humanity. He is one of the few people that we think of when we measure the quality of a beer.

Hoist a great beer to a great brewer. God Bless you Jay. Thank you for your contribution to the world of beer.

Greg Zaccardi
President
High Point Brewing Co., Inc.

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Butler, NJ 07405
Tel: 973-838-7400

Crazy Drivers

Here's a piece of advice for our readers: Don't get behind the wheel or handlebars of anything motorized if you're intoxicated, whether it's a car, a scooter, Power Wheel, or even a cooler. It's dangerous, and most likely illegal. For the rest of the article, click here: <http://www.switched.com/2008/06/05/man-arrested-for-drunk-driving-a-motorized-cooler/?icid=100214839x1203529618x1200142000>

Three New Members

Please extend a warm welcome to Cheryl McFee, Tom Jones, and John Scivolette; the three newest members of the Hudson Valley Homebrewers.

New Brewery Coming

Coming soon to Peekskill (possibly this summer), a new brewery: <http://thepeekskillbrewery.com/>

Beer Examiner

Charlie Papazian has started a new blog. Since he's always traveling, he's decided to document his travels. <http://www.examiner.com/x-241-Beer-Examiner>



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The James River Homebrewers Announce...

The 15th Annual
DOMINION CUP
Homebrew Competition
August 30, 2008

Enter your beers for valuable feedback and a chance to win great prizes!

- Scoring by BJCP certified judges and professional brewmasters
- All entries will receive copies of judges scoring and comments
- Prizes and recognition for each flight
- Beat the shortage: Well kept hops will be given in top prizes!
(Over 2 lbs secured for this competition!)

Best of show earns a spot on the coveted Dominion Cup!

All entries must be received at the Weekend Brewer by no later than August 23rd, 2008

For more information on how to enter, visit or email us at:

<http://www.jrhb.org/dominioncup>

Email: competitioncoordinator@jrhb.org

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Richmond, VA 23219
Phone 804-780-ALES

Sanctioned by...



HVHB Calendar

Date	Event	Topic	Presenter	Location
Jul 9,2008	Monthly meeting	Mead	Chuck Lutz	River Station
Aug 2,2008	Mead Day	Group Brew		Party Creations
Aug 13,2008	Monthly meeting	Homebrew in the Pool	Jim Taylor's	Jim Taylor's
Sep 10,2008	Monthly meeting	Brewery	Tom Keegan	River Station
Oct 8,2008	Monthly meeting			River Station
Oct 2008	Cider pressing	Group Brew	Steve Schwartz & Marty Rowe	TBD
Nov 1,2008	Teach a Friend	Group Brew		Party Creations
Nov 11,2008	Monthly meeting	Anniversary Party	Rachel	TBD
Dec 10,2008	Monthly meeting	Xmas Beer		River Station

HVHB Dues

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, Gloria Franconi, Al Alexsa or John Rudy or you can mail them to:

**Hudson Valley HomeBrewers
503 Sharon Turnpike
Millbrook, NY 12545**

Last	First	renewal	Last	First	renewal	Last	First	renewal
Adams	Daniel	5/30/2008	Franconi	Bruce	1/31/2008	Rinaldi	Tom	5/31/2008
Alexsa	Al	6/30/2008	Franconi	Gloria	1/31/2008	Ritters	Erik	1/31/2008
Bartles	Don	11/30/2008	Franconi	Joe	1/31/2008	Rowe	Marty	5/31/2008
Beckerman	Wayne	4/30/2008	Frisch	Michael	9/30/2008	Rucker	Carl	2/28/2008
Blumstein	Robert	1/30/2008	Gange	Morgan	6/30/2008	Rudy	John	1/30/2008
Brandtner	Daniel	9/30/2008	Gavaletz	Daniel	1/1/2009	Schalle	Dirk	2/15/2008
Brooks	Kevin	3/31/2008	Gernhardt	Alfred	3/31/2008	Schneider	Jim	9/30/2008
Bruno	Al	4/30/2008	Haight	Charles	5/31/2008	Schultz	Stephen	9/30/2008
Buryk	Jim	9/30/2008	Hillis	Bill	6/30/2008	Schwartz	Steve	9/30/2008
Butler	Brian	2/28/2008	Himelstein	Rachel	11/30/2008	Scott	Arthur	5/31/2008
Cagle	Les	1/31/2008	Holl	Manny	5/31/2008	Sherfey	David	4/30/2010
Calen	John	1/1/2010	Holton	Greg	1/31/2008	Siegel	Gary	5/30/2008
Callahan	April	11/30/2008	Horn	Amanda	3/30/2008	Siegel	Ira	3/31/2008
Catania	Leonard	1/30/2008	Horner	Jeff	3/30/2008	St. Pierre	Henry	9/30/2008
Cerchiara	Tom	12/31/2008	Kane	Tim	1/31/2008	Stevens, Jr.	Bob	11/30/2008
Chaconis	Manny	12/31/2008	Keller	Jay	9/30/2008	Stolarski	Paul	1/31/2008
Cherry	Steven	2/28/2009	King	Dave	9/30/2008	Sykes	Raymond	11/30/2008
Chrysler	John	12/31/2008	Kobes	Frank	3/31/2008	Taylor	Jim	2/28/2008
Clark	Robert	11/30/2008	Lakatosh	Jim	10/12/2008	Taylor	Justin	2/28/2008
Cothren	Betsy	8/31/2008	Lavin	Brett	1/30/2008	Teal	Scott	9/30/2008
Daley	Jim	1/30/2008	Lutz	Chuck	3/31/2008	Terwilliger	Robert	3/31/2008
Dave	Parth	12/31/2008	Lynch	Jay	9/30/2008	Thomas	Steve	4/30/2008
Deieso	Joe	9/30/2008	Machorro	Ralph	9/30/2008	Titone	Brian/Michael	9/30/2008
Denlinger	Philip	12/31/2008	Maynard	Christopher	2/28/2008	Town	Jeremy	2/28/2008
DiCamillo	Pier	7/30/2008	McDonald	John	1/30/2008	Venditto	Greg	1/30/2008
Dickett	Bill	5/31/2008	McGregor	Grian	4/30/2008	Wagner	Greg	3/31/2008
Dinges	Mark	1/1/2009	Messner	Troy	1/30/2008	Waldron	Mark	5/31/2008
Dunn	Mike	10/30/2008	Moeller	Tom	11/30/2008	Willmer	Mark	6/30/2008
Evans	Dan	1/31/2009	Moran	Gail	9/30/2008	Wise	Adam	1/30/2008
Federico	John T	12/31/2008	Muller	Georg	9/30/2008	Wolfeil	Carol	2/28/2008
Fell	Bill	11/30/2008	Muollo	Jeremy	8/31/2008	Wolfeil	John	2/28/2008
Findley	Jeff	6/30/2008	Nack	Stanley	5/31/2008	Wood	Randy	11/30/2008
Flynn	Francis	8/31/2008	Nunez	Louis	8/31/2008	Woodring	Bill	2/28/2008
Fox	Brett	11/30/2008	Parry	Greg	7/30/2008	Zeller	Don	10/30/2008
Fraitag	Lee	10/31/2008	Rarig	Randy	12/30/2008			

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