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<http://www.hvhomebrewers.com/index.html>

Upcoming April Meeting

Meeting at the Dubliner! **April 8, 2009; 8PM.** <http://dublinerpubny.com/> Don't forget to bring you juniper berry creations for the Iron Brewer Competition. And don't forget to stop by Party Creations and purchase some supplies; Bruce and Gloria amiably donated the prizes for Iron Brewer. The guest speaker, Manny Holl, will discuss "Simple Things You Can Do To Improve Your Lager Homebrews."

HVHB March 11, 2009 Meeting

Ray Sykes gave a presentation on stove top mashing and presented a 5-day old ESB.

HVHB 2009 Picnic June 13

Adina Morris has graciously volunteered to coordinate this year's picnic at THAT PARK! Contact Adina if you're planning on attending. AMorris@vanwagner.com

TAP NY

If you haven't gotten your tickets yet, hurry because they're going fast! Check out <http://www.tap-ny.com/> for all the details, pictures of previous years, and much more.

Upcoming Competitions:

For the latest update on **NYSHOTY**: <http://nyshoty.org>

Hudson Valley Homebrewers

The competition was a blast. Find all the results here <http://www.hvhomebrewers.com/results09.html>
Thanks to the competition coordinator Al Alexa, judge coordinator Greg Venditto, steward coordinator Justin Taylor, prize coordinator Jen Rich, and all the judges, stewards, and others who helped make the 19th annual competition a success. Also, thank you to the Gilded Otter for hosting the event. Finally, CONGRATULATIONS to all the winners!

Homebrew Alley 3

For the 2009 results: <http://hbd.org/nychg/homebrewalley/HA3winners.html>

Amber Waves of Grain

AWOG results <http://www.awoghomebrew.com/>

Upstate NY Homebrew Competition

Upstate NY Homebrew <http://www.unyha.com/>

Boston Regional Longshot

It's that time of year again to start the planning process for the Boston Regional Longshot competition, most of you have helped in the past, and I hope that you will spread the word about this upcoming competition. The competition is going to be held in the Manchester area, hopefully a block or two from Strange Brew, one of NH's best, if not the best, beer bar in the state. I will be setting up a registration site for judges, stewards, and staff. A preference will be given to BJCP judges, but otherwise the order in which you sign up to steward and apprentice judge will be used if needed.

<http://www.nhbrewers.com/LongShot> (*Michael Fairbrother*)

Also, check out www.samueladams.com to enter the competition.

1st Round NHC Judging

Judges/Stewards,

The Northeast Regional judging for the 1st Round of the National Homebrew Competition will be held the weekend of April 17-19 at the Yards Brewery (www.yardsbrewing.com) in Philadelphia. Yards is located at 901 N. Delaware Avenue in Philly. Check out MapQuest or Yahoo! Maps for location and directions. For those of you have judged this competition before expect this location to be even better than last year there as Yards is now in production and the facility is completed and open for business. For those of you who haven't this is a great opportunity judge in the largest home brew competition in the world. We expect to be judging on Saturday and Sunday, although the number of flights and time needed to judge will depend on the number of entries we receive and the number of judges who commit to judging. We may do some judging on Friday night if needed depending on the number of entries and judges who are available on Saturday and Sunday. While the details haven't been fully worked out expect to start judging on Saturday AM at 9am, on Sunday at 10:00 and IF we judge on Friday night, it will be about 7:30pm. Friday night might be a great time for pub crawl for those coming from out of town. Details will be provided closer to the date of the competition. Again, we will be judging Cider in addition to the Mead and Beer categories. This will be a chance to try some of the best ciders made in the US. Those of you who attended last year's cider training session will want to put their training to practice. Just reply to me to be put on the list to judge. Let me know which day(s) you will be available, what categories you want to judge, do not want to judge and can't judge because you plan to enter those categories. We will make an attempt to honor your requests if at all possible but someone has to judge the least favorable categories and not everyone can judge the most popular ones. So reserve the weekend of April 17-19 and plan to judge in Philadelphia. Let me know that you can judge. If you know someone who'd like to steward, let me know as well; we can use several. Site Director: Nancy Rigberg; NRigberg@comcast.net <http://www.homesweethomebrew.com/> Judge Coordinator: David Houseman; david.houseman@verizon.net

Boston Homebrew Competition - Call for Judges

The 14th Annual Boston Homebrew Competition will be held on Saturday, February 28, 2009 at the law offices of Holland and Knight in the Back Bay area of Boston and we are still looking for judges. Judging will begin at 9:00 AM sharp on Saturday, February 28th. In order to allow us to pre-assign judges and stewards to categories and to begin judging on time, we need to know which categories you have entered and which you feel qualified/prefer to judge. Please fill out the online Judge/Steward registration form providing this information by Wednesday, February 25th. Morning coffee, tea, and donuts will be served on competition day and lunch will be provided to all judges and stewards. For those driving to assist at the competition, parking is available in the garage at the site and will be reimbursed for those who register in advance. To sign up to be a judge, please go to <http://bhc.wort.org/judgereg.shtml> As the competition will be held in a secure building, pre-registering to judge or steward before the competition is required. We need to give building security a list of people helping in advance of the competition. Further information about judging at the competition, including directions to the competition site, is available at <http://bhc.wort.org/judgeinfo.shtml> Hope to see many of you on the 28th. Mark E. Irwin; Webmaster - Boston Wort Processors; irwin@wort.org; <http://www.wort.org>

Mead Free or Die

This might be the biggest prize pool for any of the mead only competitions; it's certainly several orders of magnitude over what I had set out for. A new grand prize is being offered for the homebrew club of the year, a 660 lbs that's a 55 gallon drum of wild flower honey. I am still working out the logistics on how to determine the winner, but the honey must be picked up from Black Cat Honey & Products (<http://www.blackcathoney.com>) in Winchester NH. A donation value of \$1250! With the AHA Mead day

in August, an entire club could make one heck of a big batch. The sponsors keeps on growing the competition is just over 2 months away... <http://www.meadfreeordie.com> Michael Fairbrother
With a huge amount of sponsorship thus far, I hope to have great prizes for the winners, and some awesome treats for the staff of the competition. <http://www.meadfreeordie.com>

Brewers' Association SAVOR Event

If you are planning on being in the MD/DC area at the end of May or you want to get away for a nice weekend and spectacular dinner, then check out <http://savorcraftbeer.com/>

AHA Tech Talk Discussion of Interest

From: Tom Hargrave [<mailto:thargrav@hiwaay.net>] Sent: Friday, March 20, 2009 5:42 PM
Subject: Re: Drinking & Driving and Homebrew Club Meetings

Mark, I believe the real question to everyone should be are your homebrew meetings about sampling homebrew & commercial beers brought in by members or are your homebrew meetings about drinking? If the meetings are about sampling & improving our craft, as I believe a homebrew meeting should be, then drinking & driving should not be an issue. If your meeting is about drinking then I suggest you re-evaluate what your homebrew club is about. We all drink beer, that's why we brew beer, but homebrewing is both a hobby and a craft. Regular homebrew club meetings should be all about improving our craft. As far as someone driving home from your house drunk? I really don't think this is something you can control – you can ask your friend to stay over but I suspect that the answer will be "no".

Thanks, Tom Hargrave www.kegkits.com 256-656-1924

From: Kevin Pratt [<mailto:oh2bontv@yahoo.com>] Sent: Saturday, March 21, 2009 7:51 AM
Subject: Re: Drinking & Driving and Homebrew Club Meetings

Wow, Mark! That's a whole lotta question! For the Gold Country Brewers, the short answer was to incorporate, which helps protect the assets of club officers. We also make sure we have liability coverage either on our own or through the meeting hall. The real issue is to create a club atmosphere of beer evaluation over just plain 'ol drinking. Sometimes this happens naturally, other times it has to be developed and reinforced. I've found this to be the bedrock of all of the best clubs. For us, some major meeting format and club purpose issues are emphasized and become a bit of self governance. Meetings happen on a Tuesday evening. People have to work the next day, so this is built in incentive for self control. Things might be a lot different if we met on a Saturday... but then we'd miss too many other beer events! Our club promotes a half hour "Hoppy Hour," before the meeting to socialize and get some beer. However, this isn't a bar, you can't walk in and just order a pint! Samples are the order of the day and there is an expectation that you'll talk about the beer with the brewer in order to teach and learn. "If you can't taste it, why bother?" Homebrew takes time and effort to make. Bringing homebrew is important to the learning curve of the members. In order to get the most feedback, members pour small amounts for as many as will try the beer to get differing opinions about it. They also tend to avoid those who seem to have had a bit too much because their palate isn't very sharp. Members tend to prefer homebrew over commercial beers and bringing commercial beer is a sure sign that you haven't been brewing. Once the meeting starts, members are expected to pay attention and not pass around a lot of beer. We have a guest speaker, too. After that, we have a style of the month with commercial calibration samples and homebrewer entries. The homebrews are offered prizes of a judge's award and popular choice award. Stewards pour all of these samples, so portion control is automatic. A culture of watching out for problematic attendees has developed. People looking for a drinking club are less likely to look for beer education and usually get bored after a few meetings. Even if they become members, they often find themselves offering more beer than having it offered to them. This forces behavioral changes as they get with the program to stay in the social fabric of the club. Some of our best members started out with a complete misunderstanding of what the club was all about.

Damn, My Bones Must Be DENSE

Moderate Drinking May Help Build Bone Density: New research published in the American Journal of Clinical Nutrition suggests that people who enjoy a glass or two of wine or beer could be helping keep their bones strong. However, drinking more and choosing hard liquor instead of wine or beer may actually weaken bones, Dr. Katherine Tucker of Tufts University in Boston and her colleagues found. Beer is an excellent source of silicon, a mineral needed for bone health that has become increasingly rare in the modern diet. <http://www.reuters.com/article/healthNews/idUSTRE52J2VX20090320>

Linda Starck's Habenero Lime Cheesecake

Crust: 1 1/2 cups wheat-meal biscuits (or about 26 graham cracker squares) ground to crumbs; Pinch salt; 1/3 cup melted butter

Filling: 3 fresh habanero peppers; 2 tablespoons sugar, plus 1 cup; 24 ounces cream cheese; Pinch of salt; 4 eggs; 2 tablespoons heavy cream; 1 lime, zested; 1 very juicy or 2 less juicy limes, juiced; 1 lime sliced thinly, for garnish; 1 whole habanero, for garnish

Preheat the oven to 400 degrees. Position top rack in the center of the oven. Place a baking pan on the rack below this. Boil water.

Make crust: Mix the crumbs and salt together in a small bowl, then add butter and stir to mix. Set aside 1/4 cup for topping. Press the rest into the bottom and sides of a 9-inch springform pan.

Turn on kitchen or stove exhaust fan. Skewer and roast the habaneros over an open flame (gas burner is fine) and set them to steam under a towel. When they are cool enough to handle, put on plastic gloves if desired. Peel and deseed habaneros, then pound in a mortar with the 2 tablespoons of sugar until a coarse paste results.

Cream the cream cheese, then add remaining sugar and salt. Beat in the eggs 1 at a time until incorporated. Add the cream and blend. Beat the zest and lime juice into this mixture. Add the habanero paste last and beat until well mixed. Pour into the crust, then gently tap the pan to level the filling. Sprinkle the reserved crumbs on top.

Pour boiling water into the pan on the oven's lower rack. Place the cheesecake on the rack above it. Bake for approximately 1 hour or until the cheesecake pulls away from the edge of the pan. Remove from the oven and allow to set for 20 minutes. Wrap and keep in the refrigerator overnight, or if rushed, place in the freezer for 2 to 3 hours.

Garnish, if desired, with slices of lime and place a whole habanero in the center.

Ruffian Brewers

Most Rocklanders don't know it, but every other Wednesday evening, the Defiant Brewing Company becomes a speak-easy. Located in a dark industrial park on the wrong side of the Pearl River train tracks, the converted warehouse is enormous, half the size of a football field. Boppin' jazz tunes and raw, fluorescent light barely leak out into the parking lot, the only subtle publicity issued by the group that meets inside-The Ruffians. They're a ragtag fleet of more than 35 passionate Rockland and North Jersey homebrewers-bearded, T-shirt-clad, middle-aged men who trade in their workday names (Dave, Phil, etc.) for hard-earned, beer names like Tap Master. They're led by Neill Acer, the barrel-chested owner of Defiant. Acting as the unofficial King of the Ruffians, he takes long swigs of beer that his subjects pour from unmarked bottles. Acer is as much a connoisseur as he is an oracle-he can predict the style and quality of each homebrew before it even touches his lips.

<http://lohud.com/apps/pbcs.dll/article?AID=/20080228/CUSTOM04/804020455/1277>

ESB Brew Bash at Ray Sykes

In case you don't keep up with the Yahoo! Group, you may have missed out on a impromptu brew bash at Ray Sykes place March 28, 2009.

ESB society brewing session-----It was fine, beautiful morning on the mountainside in High falls. Ten brewers set up the tools of their craft. In driveway, in front of Ray's garage, we looked alot like a yard sale. As a matter of fact, we had one couple stop to see what was for sale, verry funny. Cheryl and Ray Sykes, our hosts, put out some homemade chili which was supplemented by chili dishes (ingedients below) from Dave Sherfey and Jim Taylor. Dann Gavaletz, our handsome newsletter editor, provided some pork sausages for the grill. By the end of the day, nine batches of homebrew were compleated. Dann made an Irish Red Ale, Dave Sherfey concocted a recipie for American Pale Ale, with help from Randy Rarig who split the work in half (40/60 is half?). Justin Taylor brewed one of my favorites, a Dunkelweisen. Jim Taylor made a Wee Heavy & a Scotch Ale. Ray Sykes did an American Barleywine and an Oatmeal Porter. He was talking about maybe fermenting in an oak cask. Jim & Ray, as well as Al Alexsa usually use their grains to make two beers at a time. They make a strong beer with the first boil and then use the grains again (2nd runnings) to make a light beer also. I think this ia an Ulster Guild of Homebrewers tradition. Al brewed a batch of his own American Brown Ale recipie, which he calls "Moose Drool". Makes your mouth water (?), doesn't it? And lastly, one of our newest brewster's, Sierra Schwartz, with help from her father, the funniest man alive and the HVHB comic relief officer, Steve Schwartz, tried to make something out of daddy's old supply of homebrewing ingedients (some left to him by Mathew Vassar). I would like to know if that was a giant piece of hard malt extract, a large nugget of rock candy or one of Ray's heated Shownagunk quartz rocks. Ray likes to put these heated rocks into his brews ala German Steinbier. Quite a few if not all of Saturday's brewers used these rocks in their brews to carmelize the malts, which give a nice sweetness to the beer. Next session maybe Steve will use that 1940's can of Kreik extract. If he still has it of course. Also attending, Charlie Haight and his brother-in-law Scott, and Stephen Crawford of Olivebridge, who along with his wife Dona, started the Olivebrew website. see <http://profile.myspace.com/index.cfm?fuseaction=user.viewprofile&friendid=101355789> to as they are out two newest members. view Steve and Dona's system. I hope to see alot of them as they are our two newest members. I would like to take this time to say, writing this article was not hard. I wish more of our members would take the anitiative to do so also. Let's try to help out Dann a little. Maybe a running comentary about your next or last brewing session, chow. (*thanks Frankie*)

Hallertauer Mittelfrüh Hops Soon to be Available

<http://cvillain.com/2009/03/10/inbevanheuser-busch-to-change-budweiser-beer-recipe/>

Beer Wars: The Movie <http://www.beerwarsmovie.com/>

AHA Auburn University Survey

Click here to take a quick 15-minute survey on homebrewing:

<http://www.maildogmanager.com/page.html?p=0000015Fu8vmoUt89e0e3sk5O3bWXe2E8kOWo=&email=danngavaletz@optonline.net>

Be Transported to a 1930 German Brewery!

<http://retroyoutube.blogspot.com/2007/12/retro-youtube-1930-german-beer-factory.html>

Learn More about the Hops You Use

http://www.usahops.org/index.cfm?fuseaction=hop_info&pageID=9

Recipe of the Month

Green Flash West Coast IPA http://beertribe.com/forum/index.php?topic=2597.0;prev_next=prev#new

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



HVHB Dues

If you don't want your name to appear on the website, please notify Callum Benepe or John Rudy from <http://hvhomebrewers.com/contacts.html>.

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

Hudson Valley HomeBrewers
503 Sharon Turnpike
Millbrook, NY 12545
<http://www.hvhomebrewers.com/dues.html>

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