

MAY 3, 2008

BIG BREW

Big Brew is an AHA sanctioned event and there is INFO on their site

<http://www.beertown.org/events/bigbrew/index.html> Details for our particular Big Brew:

Place: Party Creations Host: Steve Thomas Time: If you want to brew All grain you should try to be there by 9 am if you are going to do extract you should try to be there by 11 am

- ✚ Bring your brewing equipment
- ✚ Ingredients (Although the shop will be open so you can get what you need)
- ✚ Water for brewing (Clean up water is available but is not great for brewing)
- ✚ A dish to pass (we always have a little Pot luck lunch)
- ✚ A little homebrew to drink

This could be you!



June 7, 2008

This years Annual HVHB Family picnic is coming up on June 7th from 11to 5. If you have never attended, this is a great time to come out, bring the family and enjoy some great food and homebrew. We generally have games for the kids and the adults and the club also rents 3 camp sites for those that want to stay the night. We will be at our usual spot at Pavilion A in Wilcox Park just off Rt 199 in Stanfordville NY.

For the uninitiated this is one of the things that dues money goes for. The club foots the bill for the grill-able portion of the picnic, which generally entails a wide and varied menu of meat and fish. Once again this year we are blessed to have Chefhooter (Mark Waldron) manning the grill. For past attendees you know this means some good eats for new members show up and become enlightened. I have had a look at his menu and it is Goooooood with many returning hits from the past. So don't forget to bring a nice Homebrew for the Chef's tip bucket.

What you need to bring:

- ⇒ Homebrew - This is a Homebrew club after all.
- ⇒ A dish to pass (Salad, veggies, deserts)
- ⇒ A Homebrew for the Chefs Tip Bucket
- ⇒ Something to put in a raffle (a good beer, glassware etc)

Some things we still need:

Ice-If you have access to an Ice machine and can get a large amount of ice please let me know by calling 845-849-2160 or emailing me at cehaight@optonline.net. Same goes if you can pick up a sleeve or two of Ice.

Water-We need to stay hydrated so wee could use some cases of water. Again please let me know if you can bring water so we know we have enough.

Soda (for the kids)-Same as above, if you can make soda please let me know so I can plan accordingly

DIRECTIONS TO WILCOX PARK;

For the first timers, Wilcox Park is conveniently located on the way to Pine Plains....

- Taconic Parkway to Route 199
- 199 east for a mile or so to the entrance to the park on the right.
- If you don't reside in Dutchess County, there is a \$5.00 per car charge to get in the park.
- Drive all the way through the park and just look for a large group with soda kegs standing around...

Hope to see everybody there.

New cups for this year's picnic.



HVHB April 9, 2008 Meeting

At April's meeting, Bill Woodring gave a great presentation about TAP NY. Bill, thanks for leading the way for providing such a great way to celebrate the great beers throughout New York State. Four new faces were at the meeting; welcome to them all.

Steve Thomas provided an in-depth explanation of casting openers. Casting is a manufacturing process where metal in a liquid form is poured into a mold where the shape is hollow in the mold. I personally had the opportunity to help Steve out for a couple of hours one day. It was a great experience and I only wish I could have stayed longer. I look forward to next year's casting day!



Volunteers still needed!

Picnic Coordinators (a couple of people to plan games)

Teach a Friend Coordinator

Meeting Topic Speakers (June, September, October, December)

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

The next meeting will be held May 14, 2008, 8 PM, River Station. Topic: Saison by Dave Sherfey.

Amber Waves of Grain: May 16th and 17th

Hey! Can your beer really stand up to some good judging? Does the head really hang in there like it oughta? Is the balance so perfect that King Solomon can't decide if it's too hoppy or too malty? Well, if you brew beer that'll jump onto the judges table and pour itself, then we have the competition for you.

The 12th annual Western New York Homebrew Competition, "Amber Waves of Grain", will take place on May 16 and 17, 2008 on Grand Island, NY in the middle of the Niagara River (just a couple of miles upstream of the Falls.) Yes, the prizes are nice, but it's the quality of the judging experience that helps us attract Grand Master, Master and National ranked judges year after year. So, if you've got what it takes, send us your good stuff and we'll see that you get some pretty good feedback. And if you're truly "Worty", you could get a nice prize too.

By the way, this year we are planning to judge a special category for gluten free beers. Just enter them under category 99 and list the base style and special ingredients.

2 bottle entries are due by May 3, 2008. Details can be found at <http://www.awoghomebrew.com/>. We have drop off locations in Western and Central New York as well as in Erie Pennsylvania and of course you can ship them to us too. Just get them here by May 3rd.

Of course, it takes a bunch of great judges to evaluate over 400 beers, so if you're an experienced judge, we'd really appreciate the help. We'll be running sessions Friday afternoon and evening, as well as Saturday morning and afternoon. Sign up at the same web site, or email me, the head judge at judge@awoghomebrew.com for more information. We put all judges who pre-register with us online into a drawing for a nice cooler full of goodies.

Brewers -come on, let's see what you're made of.

Judges - sign on and show those brewers what makes their beer special.

Thanks, and good luck, Terry Felton

Upcoming New York State Homebrewer of the Year Competitions:

For the latest update:

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

Brewers East End Revival, May 17th

Entry Deadline May 10th

website: <http://hbd.org/beer/>

New York State Fair, June 13th and 14th

Entry Info: TBD

website: http://www.saltcitybrew.org/sf_competition.html

TAP NY

I attended the Saturday session this year with five friends and my brother. WHAT A BLAST! However, things didn't start out well since I bought eight tickets and one person ended up canceling at the last moment (something about a badly sprained ankle). Luckily, I found a person at the door looking for an extra ticket. We got out glass, wristband, and a stub for 12 tastings! Waiting in line for 15 minutes listening to many bitching and complaining about the 12 tasting stubs was fun (*insert sarcasm here*). We finally got to the stairs and got a pamphlet to guide us through our tour of 32 breweries, hundreds of beers, and tons of gourmet food. We headed right to the back tent and I got my first pour of a strong ale from Sixpoint Craft Ales (*methinks, honestly, it's just so hard to remember 32 different beers in 3 hours*).

Personally, my favorite brewery is Blue Point Brewing Company for the third year in a row. In 2006, I loved the toasted lager. In 2007, I loved the hoptical illusion. This year, I loved the imperial cherry stout. Though, Brown's Brewing Company, in my humble opinion, had the best beer; the rauchbier.

TAP NY-Winner's List

F.X. Matt Memorial Cup-

Ithaca Beer Co., Ithaca, NY Best Craft Beer Brewery in New York State

Best Individual Craft Beers in New York State:

Gold Medal: Ithaca 10

Ithaca Beer Co., Ithaca, NY

Silver Medal: Flower Power IPA

Ithaca Beer Co., Ithaca, NY

Bronze Medal: Brown Ale

Brooklyn Brewing, Brooklyn, NY

The Matthew Vassar Brewers' Cup-

Brown's Brewing, Troy, NY Best Craft Beer Brewery in the Hudson Valley

Best Individual Craft Beers in the Hudson Valley:

Gold Medal: White Ale

Olde Saratoga Brewery, Saratoga, NY

Silver Medal: American Style Triple

Captain Lawrence Brewing, Pleasantville, NY

Bronze Medal: Mother's Milk

Keegan Ales, Kingston, NY

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 rsrarig@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. rsrarig@alum.syracuse.edu

Business Trip

So I just spent the week in Albany, NY and man there were 3 really nice brewpubs within 15 minutes of my hotel. On Monday, I traveled up to Troy to visit Brown's. The happy hour special was \$3 pale ales. A very fine drink. I used these pale ales to wash down some hot wings and a buffalo chicken salad. The good thing was that I couldn't finish but half of the wings and one of the pieces of chicken on the salad. The bad thing is that they are still sitting in the hotel mini fridge.

On Tuesday, I headed over to the Evan's Ale Pump House in downtown Albany. I sampled the pear cider, awesome. I had a pint of pale ale, the award winning kick ass brown, dawn's dry stout, and a snifter of barleywine. All great beers. I had a small nachos and the Golabki (Choice ground beef, rice, and imported Romano cheese rolled in cabbage leaves, slow roasted with house marinara and served with pierogies). The Golabki is one of my childhood favorites and the chef's did an excellent job preparing it. I could only finish one of the pierogies, though. The rest are hanging out with the wings and salad from Brown's. Boy, the maids are going to be in for a treat.

On Wednesday, I traveled over to Schenectady. I had a bunch of trouble locating the Van Dyck Restaurant & Brewery. I ended up grabbing some Indian food somewhere on US-5. After speaking with a few locals at work on Thursday, I headed back up and had a brew before taking my 3-year old out for her birthday dinner. Since the wife and kids drove up on Thursday, I figured it would be a good idea for them to bring up a few of my empty growlers.

On my way home, I stopped at Brown's and Evan's to fill those bad boys up; two whiskey porters from Brown's, one smoked hefeweizen from Evan's, and one Munich dunkel from Evan's. So many beers; so little time. I missed the April club meeting, but a paid business trip to Albany turned out to be a lot of fun.

Recipe of the Month

Xocoatl (Chocolate Stout)

5 Gallons

6 lbs Maris Otter
1 lbs Vienna Malt
11 oz Crystal 60L Malt
13 oz Chocolate Malt
11 oz Black Patent Malt

Mash 153F

For an extract, replace Maris Otter and Vienna malt with 5.25 lbs (LME) or 4.2 lbs (DME) of an English pale ale extract. *Also, remember that if you use a concentrated boil to make the necessary calculations for bittering hop contributions.*

1 oz	Northern Brewer 7.5%AA	60 minutes
1/4 oz	EKG 5%AA	15 minutes
1 lb	Lactose	15 minutes
8 oz	Clover Honey	15 minutes
4 oz	Light brown sugar	15 minutes
1 lb	Bakers cocoa powder	15 minutes

23 g Safale-04

OG 1.056 FG 1.020



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

Beer News



The results are in from San Diego: <http://www.beertown.org/events/wbc/index.html>

Edjumacation

The Cicerone Certification Program seeks to improve beer quality by certifying the knowledge and tasting skills of those who sell and serve beer. The more beer professionals understand about the many aspects of beer culture and service, the better beer will be for beer consumers. www.cicerone.org/

Did You Know?

Did you know there is a Club Library with a bunch of books, magazines, and even a movie? Some of the titles include Art of Making Cider, Brew Chem 101, The Brewer's Companion, Essentials of Style, and several Classic Styles copies. Check out the full list of Club Library selections on the website: <http://www.hvhomebrewers.com/library.html>

Beer Gadgets

A lot of folks have been asking about my bottle opening ring. Well here is the website I purchased mine from: <http://www.thinkgeek.com/caffeine/accessories/756e/> (it's not the bottle cap)



Hops Shortage

Krogh's Restaurant & Brew Pub; Sparta, NJ <http://www.kroghs.com/index2.html>
Special note to our customers: Due to a worldwide shortage of hops, an important ingredient in all our craft-brewed beers, we are limited in our brewing capability for the next 9-12 months. Accordingly, we have temporarily suspended the sale of all hand-crafted beer in 5- and 15.5-gallon kegs. We apologize for any inconvenience this may have cause, and look forward to the return of sale of our hand-crafted beers in kegs at a future date.

HVHB Calendar

Date	Event	Topic	Presenter	Location
May 3,2008	Big Brew Day	Group Brew	Steve Thomas	Party Creations
May 14,2008	Monthly meeting	Saison	Dave Sherfey	River Station
Jun 11,2008	Monthly meeting			River Station
Jun 7,2008	Picnic			Wilcox Park
Jul 9,2008	Monthly meeting	Mead	Dave Sherfey	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			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			River Station

Dues Reminder

I am searching for suggestions on how to best display the dues section. Any ideas will be appreciated with a warm welcome. If you like it just the way it is, then let me know that, too.

Additionally, would each of you reply to me with your email address (and name) so I can update the dues list with your name to send you a reminder that your dues are coming up? I have trouble putting huggilybear083@supercuddly.net with a face. Your email address won't be posted in the newsletter.

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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