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

HVHB October 8, 2008 Meeting

Benmarl Winery (by Frankie)

At the October meeting our guest speaker was Matthew Spaccarelli of Benmarl, America's oldest vineyard. Matt treated us to a tasting of four of Benmarl's best.

The first was Traminette, an off-dry white with floral characteristics and a hint of fennel and peach.

Second was Frontenac, a blend of their Frontenac grapes and 25% of marechal grapes from Barton Orchards of Fishkill. Full bodied like a cherry pie but dry with a backbone of acidity and tannins.

I was not at my seat for the third choice but did partake of the fourth. Benmarl's award winning red, Estate Baco Noir, bottled each May, it is a light - medium bodied wine with the classic red peppery cherry fruit that only Baco can offer. The '06 seems to display a little more chocolate on the finish than the past two vintages; Benmarl has produced Baco Noir for the past 50 years.

Matt also provided a question and answer period for some of our more accomplished cross brewers and offered to let us have a meeting at the winery if we would. The problem is we would have to do this on a Saturday. Let me know what you think.

Question? Why was one of our members sitting through the meeting while undressing 2/3rd's of his body? Can you guess who?

Next meeting will be November 11, 2008, 8PM at Charlie and Patti's home; 44 Boardman Rd, Poughkeepsie, NY.

Special upcoming meeting notice:

The December meeting on Wed Dec 10th will be at The Dubliner in Poughkeepsie at 796 Main St and will feature guest speaker *Elizabeth Lyons *from *Dogfish Head Brewery *(More details in the next newsletter). This is also our holiday meeting so if you have a holiday beer bring it on. The Dubliner is an excellent venue with 23 taps that serve an exceptional line up of craft beer, both from our region as well as from around the world. The current line up includes Captain Lawrence Smoked Porter as well as Fullers London Porter on the beer engine and many others. For a full list of what is currently on tap check out the website at

<http://www.dublinerpubny.com/drinks.html>.

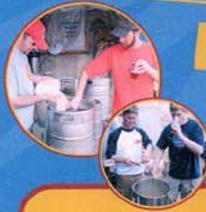
BREW YOUR OWN BEER!

WANT TO LEARN HOW TO BREW?

10TH ANNUAL AMERICAN HOMEBREWERS ASSOCIATION TEACH A FRIEND TO HOMEBREW DAY

NOVEMBER 1, 2008

THERE'S A SITE IN YOUR AREA



SITE NAME: PARTY CREATIONS

LOCATION: 345 Rokeby Road 11AM-6PM
Red Hook, NY 12571

CONTACT NAME: Dann Gavaletz

CONTACT INFO:
RSVP: gridironbrewer@hvhomebrewers.com

VISIT WWW.BEERTOWN.ORG/EVENTS/TEACH/
FOR DETAILS AND TO REGISTER YOUR SITE!
888.822.6273 | 303.447.0816

American Homebrewers Association
A Division of the Brewers Association
www.beertown.org



At Party Creations, join us for some brewing, learning, teaching, fun, socializing, and of course, sampling some homebrews. If you plan on attending, then also plan on bringing some food and homebrew to share. If you are planning on brewing, bring your own water for brewing; there will be some water available for wort chillers. So far there will be an all-grain batch of Irish Red Ale by myself, a coffee stout by Randy and possibly an extract batch.

Brewing will commence around 11AM and all brewers need to be completed no later than 6PM. Party Creations will close at 4PM, so if you need any supplies, get 'em before then.

Please send questions or RSVP: gridironbrewer@hvhomebrewers.com (Dann Gavaletz)

Apple Picking/Pressing Cider

The apple picking and pressing events were a complete success. Marty Rowe provided a huge trailer for the group to fill with apples. There were a bunch of Gala apples picked from Mead Orchard. After Mead, the group headed to Migliorelli's Farm to pick Empire and McIntosh apples. The apple pressing was held the following weekend at Cheryl Mcfee's home. Bruce and Gloria were gracious enough to allow us to use their presses and grinders (a very special thanks!!!); while Charlie Haight, Dan Evans (thanks for lending out your truck), and Dann Gavaletz (just happened to be at the shop picking up yeast for the cider) loaded and transferred the presses and grinders.

Another big thanks to Cheryl McFee for hosting the apple pressing at her home. The apples, yes all of them, were quartered, then grinded into a pulp and pressed into cider. It took about TEN hours to get all of the apples quartered, ground, and pressed. The total amount of cider came out to approximately 110 gallons. Pictures of the two events should be available on the club home page in the coming weeks

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

Thanks to Marty Rowe and Steve Schwartz for organizing the event.

If you have cider that you'd like to ferment, then check out the following link provided by Party Creations:

<http://www.hvhomebrewers.com/recipes/brew/CiderMaking.pdf>

“To show our appreciation to Mead Orchard and Migliorelli's Farm, Frankie offered to mention them on the club's website and add their link to the orchard's website and send each a thank you letter. In addition, Marty has suggested that everyone involved in either the picking or pressing contribute a couple dollars in order to purchase a couple gift certificates for local restaurants. Bill Dickett suggested buying the gift certificates online at discounted prices. Please bring your contribution to the next meeting or mail it to Marty Rowe, 193 Rhynders Rd., Staatsburg, NY 12580 - in order to get the gift certificates to the orchards before the holidays. Please save 2 small labeled samples of what you made for the orchards, if possible. I'll collect the samples and delivery them to the orchards at a later time.” Marty

“I would like to thank the folks at Mead Orchards and Migliorelli Farm for their generous donation of gleaners and drops from their huge orchards. They allowed us to go into areas that were already picked and did not charge us for what we were able to reach.

I urge all the membership to support these sponsors businesses as they alone are making this years annual apple pressing possible. I personally think they were the best tasting apples we have had in years. I know I will be going back to their farms for more.

Let us all also thank the organizers of this year's event. Marty, Cheryl, Steve and Gail, all gave up plenty of time and sweat to make everything just perfect. Give them a pat on the back when you see them.” Frankie.

Upcoming Competitions:

For the latest update on NYSHOTY:

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

Knickerbocker Battle of the Brews

Could you please put out a call for ENTRIES , judges, and stewards, and entries to the members of your brew club? Many have ENTERED and judged for us in the past, but I am lacking contact info. ENTRIES CAN BE DROPPED OFF AT PARTY CREATIONS NO LATER THAN SATURDAY, NOVEMBER 1ST AT 11AM. Please have them contact me at: gregskegs@verizon.net if they are interested in judging or stewarding. As always, judges/stewards can bring their entries on the day of the competition only if they are pre-registered with Keith Looney by the 31st. Cheers,

Greg Mobley, Judge Coordinator, Vice President, Saratoga Thoroughbrews

4th annual *Valhalla-The Meading of Life*

Congratulations Steve Thomas!

1st place 26A

3rd Place Best of Show

<http://www.valhalla-mead.com:80/results.cfm>

Beer News

Poppy Seed Brew

You really need to read these articles to believe them:

<http://www.ksbw.com/news/17811231/detail.html> & <http://www.scsextra.com/story.php?sid=79637>

401-Keg Plan

If you had purchased \$1000 of Nortel stock one year ago, it would now be worth \$49. With Enron, you would have \$16.50 left of the original \$1000. With WorldCom, you would have less than \$5 left. If you had purchased \$1000 of Delta Air Lines stock you would have \$49 left. If you had purchased United Airlines, you would have nothing left. But, if you had purchased \$1000 worth of beer one year ago, drank all the beer, then turned in the cans for the aluminum recycling refund, you would have \$214. Based on the above, the best current investment advice is to drink heavily and recycle.

Newsletter Support

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

BJCP Exam

“I now you are all waiting for ME to do something. Well those days have past. Nov. 8th, may be the last beer I drink in the next two years, restrictions of bariatric surgery, so one of YOU must start the ball rolling. Everything you need to know is ON THE BJCP WEBSITE. You don't NEED a teacher, just go by the example questions they list. I am sending this out to all of you who contacted me hoping I would do the work. Good luck to you.” Frankie.

The Ruffians HB club at Defiant Brewery, Pearl River, NY are also looking into having a BJCP test. Contact Dave Cinquina cinquina@optonline.net for info.

New Brewery Coming

The Peekskill Brewery is NOW OPEN. <http://thepeekskillbrewery.com/>

Be Festive & Dress Up!

Event Name: Halloween Party
Date: Friday, October 31, 2008
Time: 6:00 pm- 3:00 am
Location: 55 Hudson Avenue & Railroad Avenue

Celebrate with us!

Event Name: Grand Opening
Date: Wednesday, November 12, 2008
Time: 5:00 pm- 3:00 am
Location: 55 Hudson Avenue & Railroad Avenue
Contact Information: 914-734-2337

HALLOWEEN CANDY RECALLED

(you can verify this on snopes: <http://www.snopes.com/food/warnings/coins.asp>)

There is a new warning put out by the Canadian Food Inspection Agency.... Sherwood brand Pirate's Gold Milk Chocolate coins are being recalled due to the fact that they contain Melamine, the ingredient in milk product that has caused many infant (and dog) deaths in china. These candies are sold at Costco, as well as many bulk and dollar stores. please make sure to check your childrens halloween candy and **DO NOT LET THEM EAT THE PIRATE COINS** (you know the ones wrapped in the shiny gold foil) and please let other parents know about this!





HVHB Calendar

Date	Event	Topic	Presenter	Location
Nov 1,2008	Teach a Friend	Group Brew	Dann Gavaletz	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

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

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