



Established 1989

Incorporated 1994

Volume 19, Number 3

March, 2009

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

Upcoming March Meeting

Meeting at the Dubliner! March 11, 2009; 8PM. <http://dublinerpubny.com/>

HVHB February 11, 2009 Meeting

Colin McGrath, head cheese maker for Sprout Creek Farm and the February meeting guest speaker, described the cheese making process and how similar it is to the beer making process. Colin also discussed pairing cheese and beer. <http://www.sproutcreekfarm.org/>

At the February meeting we announced the secret ingredient for our Iron Brewer Competition. It is Juniper Berries. So the rules if you haven't heard are:

1. You must brew a beer using the secret ingredient.
2. It can be any style, using any method (all grain/Extract), with any yeast, base malt, hops or adjunct you would like.
3. Bring a sample of your beer to the April meeting (About a 6 pack) for a peoples choice style judging.
4. Prizes will be awarded for most original, most drinkable, and best overall.

If you are interested in participating and were not at the meeting just go out and get some juniper berries and brew away. Party creations has them or you should be able to find them in a health food store. Prizes for Iron Brewer Sponsored By: Party Creations, 345 Rokeby Road, Red Hook, NY 12571, 845-758-0661

Callum has added 124 photos of the bottle opener casting process that Bruce shot in 2006 to the club website. <http://hvhomebrewers.com/gallery2/thumbnails.php?album=9>

Upcoming Competitions:

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

Hudson Valley Homebrewers

The date of the competition is March 21st. At this point we have Al Alexa as Competition coordinator, Greg Venditto as Chief Judge, Justin Taylor as Chief Steward and Brett Lavin as Registrar. We need someone to be the prize coordinator. We also need someone to volunteer to be the assistant Competition Coordinator with the plan that this person be next year's coordinator. Al Alexa has been coordinator for 4 years straight with this year being the 5th and it is time to give him a break. I ask that someone please come and volunteer. I would hate to see the 19th annual Hudson Valley Homebrew Competition be the last, but that is what will happen if we do not get a volunteer. Also, entries will be accepted from March 1st until noon on March 14th and can be dropped off at Half time, Party creations or Maltose express; entries can only be shipped to Party Creations. See the Club website for entry forms and details <http://www.hvhomebrewers.com/index.html> .

<http://www.hvhomebrewers.com/contests/Announcement09.pdf>

http://www.hvhomebrewers.com/contests/EntryForm_2009.pdf

If you'd like to volunteer to be a judge, contact Greg Venditto (ny_venditto@earthlink.net). If you'd like to volunteer to be a steward, contact Justin Taylor (justintaylor84@hotmail.com). If you'd like to volunteer to be a competition coordinator, contact Al Alexa (aalexa@aol.com). If you have any prizes for the raffle or would like to help the prize coordinator, contact Jen Rich (monroe414@aol.com).

Homebrew Alley 3

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

Amber Waves of Grain

March 6th & 7th Amber waves <http://www.awoghomebrew.com/>

Amber waves of grain Call for Judges:

The 13th Annual Amber Waves of Grain (AWOG) homebrew competition in Western New York: Call for Judges & Stewards Friday, March 6th (three sessions) - Continental Breakfast, Lunch and Light Dinner provided. Saturday, March 7th (two sessions & BOS) - Continental Breakfast and Lunch provided. Awards banquet following judging Saturday (Tickets available online beginning Sunday, February 15th). * Early registration prize drawing for Judges and Stewards - register by February 23rd to qualify *All AHA Categories, including Mead & Cider. Last year, AWOG garnered over 350 entries, and had over 30 judges, many ranked National or higher: an excellent opportunity for relative newcomers to BJCP to work alongside some pros! We are looking for all levels of Judges and Stewards as well as support volunteers. Electronic registration at: <http://www.awoghomebrew.com> (top of page). Questions, contact Ethan Cox: pr@awoghomebrew.com. We hope to see you at AWOG 13! Cheers!

Upstate NY Homebrew Competition

March 27th 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 up coming 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)

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 signup 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>

Hop Rhizomes for Sale

Hello, we are currently taking orders for 2009 hop rhizomes. We have a record number of rhizomes to dig and process this year. As a result, for our planning purposes we are offering a price incentive to those who order before March 1st - .99/each plus shipping. We are shipping the following varieties for 09: Nugget, Willamette, Mt. Hood, Perle, Cascade, and Sterling. Please contact me as soon as possible if you are at all interested! Regards, Ralf Klock; RJ Klock Hops Co.; Phone- 503.989.0617; Email-KlockHops@gmail.com
(Party Creations does not sell hop rhizomes)

Old Yeast Revival

Wondering how long a smackpack of yeast will keep? I don't know. So far, I haven't found any old enough to fail. However, I can tell you my porter from the last meeting was from a nine year old pack (Swedish ale yeast, hasn't been available for years). I have a Belgian wit yeast in primary ferment, from a ten year old pack. Both yeasts were ready for first transfer in about a week after activation. Refrigerated storage is not too dissimilar to the conditions at the bottom of the English channel, where the Flagg porter yeast was resurrected from. That yeast waited about 150 years. Odds are I won't live long enough to achieve consistent failure due to yeast age. Your smackpack is kinda old? Don't sweat it. *(by Steve Thomas)*

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>

Barleywine Eisbier

Check out one of the latest videos from Basic Brewing Radio on making an eisbier from barleywine! <http://www.basicbrewing.com/index.php?page=video> "February 20, 2009 - Barleywine Ice Beer James and Steve freeze a beer and melt the good stuff out of it."

BA Announces 2008 Craft Brewer Sales Numbers

The Brewers Association, which tabulates industry growth data for U.S. breweries, announced that today's [small independent craft brewers](#) are gaining alcohol market share due to a shift toward full flavor beer and increased support for local breweries. *For more on this:*
<http://www.maildogmanager.com/page.html?p=0000015Fu8vmqatthb1OjplpayaGDb3UohPG8=>

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

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

This document was created with Win2PDF available at <http://www.win2pdf.com>.
The unregistered version of Win2PDF is for evaluation or non-commercial use only.
This page will not be added after purchasing Win2PDF.