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www.hvhomebrewers.com

HVHB April 14, 2010

Our next meeting will be at 8pm on Wednesday, April 14th, at the Brown Derby in Poughkeepsie, NY. (<http://www.brownderby.com/>) At this meeting we will be hearing from our beloved Mark Peffers who will be presenting "Yeast in Foods and Beverages." Hopefully, there will be plenty of examples.

HVHB March 10, 2010

Record of March 10, 2010 Meeting of the Hudson Valley Homebrewers at the Gilded Otter Brewing Company

President Cheryl Mcfee called the meeting to order at 8:25 AM. The meeting attendance sheets were distributed. Treasurer Tom Folster presented the club financial report (financial report enclosed in recording secretary's records).

Vice-president Marty Rowe announced his progress on club corporation status. He also passed around a copy of the bylaws for every member of the club in order to obtain suggestions on changes for the bylaws. Member Steve Schwartz raised objections to changes of the bylaws. He argued that the current bylaws should remain for a few months while the club transitions with the new officers. Treasurer Tom Folster responded by saying the bylaws were outdated and needed to be changed.

Vice-president Marty Rowe passed around a survey for club members to fill out. He also announced a proposal for a club adopt-a-highway program. Marty Rowe asked the club if they had any suggestions for highways to adopt.

Vice-president Marty Rowe passed up sign-up sheets for various club committees and positions, including Newsletter committee's Assistant Editor position, Nominating, Education, Fund Raising, Activities, and 2011 Competition Committees. Sign-up sheets were distributed for Big Brew Day, Teach a Friend to Homebrew Day, Mead Day, Meeting Locations, and History/Archive Temporary Committees. Marty Rowe also proposed giving a \$5 discount to current members on next year's dues for each new member they get to join the club.

Vice-president Martin Rowe announced club t-shirts and a brochure to obtain new members, suggestions for which should be sent to Recording Secretary Arpit Mehta. Club member Gail Moran raised objections, arguing that both the t-shirts and brochure should be voted on by the club populace. Steve Schwartz also raised objections to new club decisions.

The group discussed a location for next month's meeting. Moving back to the River Station was discussed, but no consensus was reached.

Club competition organizer Justin Taylor discussed the upcoming Hudson Valley Homebrewers Competition on March 27. Entries will be accepted at drop-off locations Party Creations, Half-Time, and Maltose Express between March 6th and March 20th. Competition Judge Coordinator David Sherfy announced that he was looking for 10 more judges for the competition. Justin mentioned that though he has filled all steward positions, all club members are welcome to come to the Gilded Otter after it opens and support the competition. He also noted that stewards and judges should please park down the road from the Gilded Otter.

Despite the noisy environment, member Mark Peffers gave an excellent presentation about his positive experience with "Vocation Vacations." Vocation Vacations allowed Mark to work at the Gilded Otter Brewery for two days and instilled in him a passion for brewing. Mark Peffers also described the basic brewing operations at the Gilded Otter. *(by Arpit Mehta)*

NYCHG Mead Meeting

On May 18th, the New York City Homebrewers Guild will hold its tenth annual mead meeting and we have secured David Myers, of the Redstone Meadery as our guest speaker. The meeting is tentatively scheduled to be held at Burp Castle, though the location may change to the larger Jimmy's #43 (located 20 feet below Burp Castle). The fun will begin at 7:30 and we're looking to have some great and unique meads there.

Hyde Park Brewery Beer Dinner

The dinner was held on March 23rd. The menu included a buffet style serving of chicken and smoked sausage jambalaya, seafood gumbo, smoked turkey, smoked brisket, mufuleta, mashed potatoes, seafood etoufee, andouille sausage pasta salad, frank and beans, and beer ice creams. The turnout was ample and the food and beer were astounding. The brewery crew plans on having more of these BBQ buffets to continue using their new smoker. Check out their website for more details or stop by the brewery for the upcoming events. <http://hydeparkbrewing.moonfruit.com/#/bbq-beer-dinner/4539546818>

Three Little Pigs

Three Little Pigs went out to dinner one night. The waiter came and took their drink order. 'I would like a Sprite,' said the first little piggy. 'I would like a Coke,' said the second little piggy. 'I want beer, lots and lots of beer,' said the third little piggy. The drinks were brought out and the waiter took their orders for dinner. 'I want a nice big steak,' said the first piggy. 'I would like the salad plate,' said the second piggy. 'I want beer, lots and lots of beer,' said the third little piggy. The meals were brought out and a while later the waiter approached the table and asked if the piggies would like any dessert. 'I want a banana split,' said the first piggy. 'I want a cheesecake,' said the second piggy. 'I want beer, lots and lots of beer,' exclaimed the third little piggy. 'Pardon me for asking,' said the waiter to the third little piggy, 'But why have you only ordered beer all evening?' The third piggy says - 'Well, somebody has to go 'Wee, wee, wee, all the way home!'

Hudson Valley Homebrewers 20th Annual Competition

Check out <http://www.hvhomebrewers.com/results10.html> for results; soon.

Message from the President

Wow, what a great competition we had at the Gilded Otter on March 27th! It was amazing to see so many of the HVHB members there; organizing, judging, stewarding, lending a hand at whatever needed to be done, and just enjoying the raffle and awards ceremony. It seemed to run so smoothly and we have Al Alexa, Dave Sherfey, Brett Lavin, Justin Taylor, Jen Taylor, and so many others to thank for that with all their preparation and hard work. Of course there wouldn't have been a competition without all the homebrewed entries-thanks to all of you who entered! We had many winning entries from HVHB members and you can see the results on our website. Congratulations to everyone and especially to Manny Holl and Ian Passingham for best of show!! See you on April 14th at the Derby. Cheryl

Big Brew Day

Craig Day is organizing Big Brew Day for the club. The event will be held at Keegan's Ale in Kingston. If you are planning to brew at Big Brew Day or can volunteer to help, please email Craig at bigbrewday@hvhomebrewers.com. Details for the event are in Big Brew Day under Committees on message board.

Big Brew Recipes Posted

Hi everyone, the Big Brew recipes for 2010 are described on the Big Brew Recipe page <http://www.homebrewersassociation.org/pages/events/national-homebrew-day/recipes>) and the recipes are posted on the AHA Homebrewopedia (<http://wiki.homebrewersassociation.org/BigBrew2010>). This year we have three recipes from which to choose, or you can brew them all!

We have American Craft Beer Wheat, which is a recipe being brewed by Craft Breweries across the US who are participating in American Craft Beer Week (<http://www.americancraftbeerweek.org/>). This recipe was adapted from a recipe in the latest Brewers Publication book, "Brewing With Wheat: The 'Wit' and 'Weizen' of World Wheat Beer Styles"

(http://shop.beertown.org/brewers/product.asp?s_id=0&prod_name=Brewing+with+Wheat&pf_id=3100_498&dept_id=3101) by Stan Hieronymus. Order it before February 22nd and get 20% off the cover price!

Then there are two recipes offered in honor of Greg Noonan, who passed away last fall. Greg was the author of "Scotch Ale" and "New Brewing Lager Beer" and one recipe is taken from "Scotch Ale" while the other is a recipe for Oktoberfest from Greg's brewery, the Vermont Pub & Brewery.

I'll let you know when the Big Brew registration is live, but for now, check out the recipes!

Cheers, Janis Gross, National Homebrew Competition Director, AHA Project Coordinator, janis@brewersassociation.org, 303-447-0816 x134, 1-888-822-6273 (toll free), www.homebrewersassociation.org Brewers Association, 736 Pearl Street, Boulder, CO 80302

HVHB Message Board

Hi All, I created a message board for the club members to communicate and keep things organized. This is just a start and we can change it. I do not plan to take down the Yahoo forum. Please go to hvhb.proboards.com and register - I will then approve your registration and you will get an email. I have included instructions on the board. Let me know what you think or suggestions you may have. Thanks, Marty

Germantown Oktoberfest

The town will celebrate the 300th anniversary of the arrival of settlers from the Palatine region of southwest Germany over the first two weekends of October. The second weekend of the celebration will bring back the Germantown Oktoberfest, renamed the Palatine Oktoberfest. It will start with a wagon parade through town, followed by food, fun and festivities at Palatine Park.

Free Tommy Keegan

I'm proud to tell you that I'm being locked up...that's right, I'm going behind bars to help Jerry's Kids© and MDA. To be released on good behavior I have to raise bail and I need your help! All you have to do is click here to make a secure, online donation before 03/16/10. Your donation will help families living in our community and help guarantee me an early release. I can't wait to add you to my list of contributors. Thanks in advance for your help. Don't hesitate to call or email me with any questions. Together we'll make a difference, Tommy P.S. I'm counting on you, click here to donate. If the link above does not work, please cut and paste the address below into the address bar of your Internet browser. <https://www.joinmda.org/2010kingstonlockup/tomkeegan/> We hope.

Mead Free or Die

Hey all this is a mead only competition put on by Brew Free or Die homebrew club in NH. This is the home club of our good friend and former fellow member Lyn Howard. They put on a really nice mead competition so if you think your mead has what it takes then enter it here and go up against some of the best. Check the website for details. <http://www.meadfreeordie.com/>

Brewery Tour

New videos all the time: <http://www.beerinfo.com/index.php/index.html>

New Homebrewers Website

A friends from work and I have been tossing around ideas for a website for home brewers. He's a long time brewer and dislikes the scattered, old-school recipe site and forums out there. We've thrown together something to see if we can do a better job at providing a community for fellow homebrewers to find and share recipes and ideas around home brewing: <http://brewershut.com> You can search, add, and save recipes. You can mark recipes you've brewed and add recipes you'd like to brew to your 'To Brew' list. You can rate and comment on recipes. You can follow brewers, which means you can get notified if they contribute or update recipes. We're not trying to be Facebook, so there is no friending, poking, or anything like that. We've added a point system to entice members to contribute. Each recipe you add is worth 25 points, with the top contributors displayed on each page. We know it's rough, version 2 is already in the works, but we really want some feedback. What we really would appreciate is some feedback. Is it useful? What about it sucks? What would make it better? Would you use it? Anything you have to offer would be greatly appreciated. If you know anyone else who might be interested, feel free to pass this along.

New Brewery on the Horizon

The rebirth and reimagining of the 1893 Brooks Opera House has been officially approved by village planners, paving the way for a fresh, new destination in Greene County: The Crossroads Brewing Company. Ken Landin and Janine Bennett have endeavored to revitalize the dilapidated and crumbling opera house, once a pillar of the quaint Athens community, into something the village can be proud of once more. For more on this article, check out this link:

<http://www.thedailymail.net/articles/2010/03/20/news/doc4ba44c280522b387919326.txt> (thanks Mark)

SMASH Brew

Let's try something new. SMASH (Single Malt And Single Hop) Brew: Before the May meeting, plan a brew that will include 95% base malt, 5% crystal (medium lovibond—30-60L) while shooting for about 35 IBU (30 from the boil, 5 from flavor) and an ounce of aroma hops. Use one hop throughout the boil, flavor, and aroma. Use a neutral yeast such as safale-05, Wyeast 1056, or White Labs 001. Ferment around 60-65F. Let's see how many different SMASH beers we can sample at the next meeting.

Club Membership

<http://hvhomebrewers.com/member.html>

The new administration is working to pass word protect the membership page.

Membership contacts: Any club officer, <http://hvhomebrewers.com/contacts.html>



NHC First Round Call for Judges

Note from Dave Houseman: Judges, It's that time of year again! Open your style guidelines, get your pencils sharpened, and plan to attend the Northeast Regional judging for the 1st Round of the National Homebrew Competition that will be held the weekend of April 17-18 at the Yards Brewery in Philadelphia. (www.yardsbrewing.com) 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. 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 a past year's cider or mead 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: a) Which day(s) you will be available, b) What categories you want to judge, c) What categories you do not want to judge and d) Which categories you 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 17-18 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

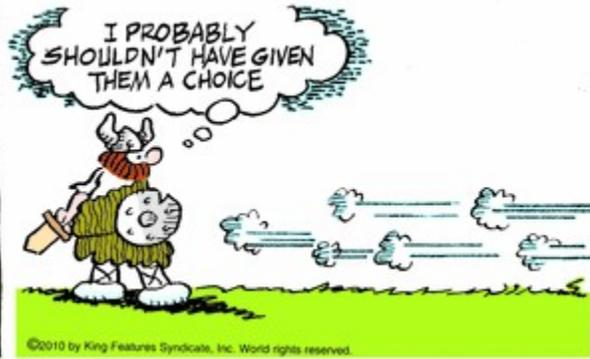
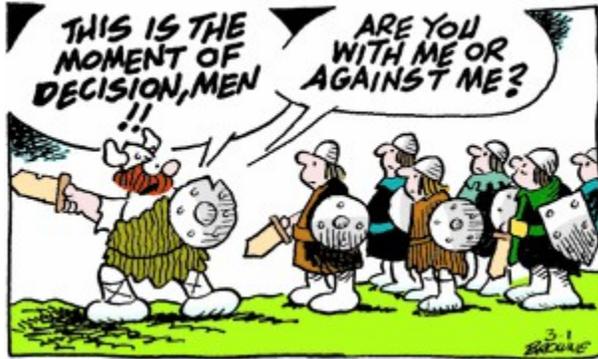
Newsletter

The newsletter will be posted to the club website on the first day of every month. The treasurer will send out the newsletter to club member emails. Check out the club website to find the latest newsletter! <http://www.hvhomebrewers.com/news/news.html>

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



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