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HVHB September 8, 2010

Our next meeting will be at 8pm on Wednesday, September 8th at the Brown Derby in Poughkeepsie, NY. (<http://www.brownderby.com/>) The topic of discussion will be apples, cider, and more. Also, bring some homebrew samples to share at the start of the meeting.

HVHB August 10, 2010

Record of Meeting - Hudson Valley Homebrewers on August 11, 2010 at the Brown Derby Restaurant and Bar

Sergeant-of-Arms Craig Day began the meeting with our tasting. Manny Holl brought an excellent IPA. Steve Schwartz brought a delicious, malty beverage. Other excellent samples were provided as the meeting continued.

Acting President/Treasurer Tom Folster called the meeting to order. Tom presented the treasurer's report. Tom asked the club if there was any old/new business to discuss before the pertinent issue of finding a new president/vice-president.

Tom Folster allowed the membership to discuss what should be done about the club's current lack of president and vice-president. Jeff Findley suggested holding off the next election until November, which is generally the most attended meeting. He noted that this will give time for people to get interested in the positions. The current meeting month, August, historically has low attendance numbers and is a poor month to make important club decisions. It was mentioned that there should no major changes to the club until November, though it is okay to discuss future changes. It was discussed that the club had made too many changes too fast in the recent past. However, it was suggested that we should have temporary officers in those positions until November, since the new officers will not take those positions until January. It was mentioned that the current officers should be commended for stepping up to leadership positions, but perhaps they may need help running the club. The current officers were willing to take on the new responsibilities. President Tom Folster noted that for the names of the previous president/vice-president to be removed from all accounts associated with the club, there may need the names the temporary vice-president/president to replace the previous ones. Both the acting president and vice-president were willing to accept the responsibility of having their names on the account. The motion to replace the names was seconded. The motion was then offered up for discussion. It was mentioned that the acting president/vice-president will take the positions until January, when the new officers take over. We should only vote to extend the positions for one more month. It was noted that the club had never been in the position where both the president/vice-president left in order.

However, it was discussed that there were still 4 capable officers willing to take on new responsibilities. Unfortunately, no one had a copy of the bylaws to see if it covered this situation. It was asked whether we could go until the end of the year without names on the bank account. Tom Folster replied stating that new names needed to be on the paperwork immediately. Member Steve Schwartz proposed that we should have a consensus vote for at least the members present at this meeting. It was asked what was needed for a quorum to be reached. Tom Folster responded stating that a quorum is not necessary. It was asked if there were any volunteers to help the current officers. Member John Rudy commented on the status of check signers. Member Steve Schwartz proposed to remove the old president and vice-president from the banking account and, for the moment, institute the acting vice-president and president. It was proposed to allow Arpit Mehta to act as vice-president and Tom Folster to act as President until next month. The motion was seconded and approved. The new bylaws were briefly mentioned, but decided to be discussed at later meetings.

Upcoming events, such as Teach a Friend to Brew Day and the Anniversary Party, were discussed. Volunteers are needed to plan and organize both events. Mead Day on August 7th only had one member in attendance.

Tom Folster brought up the passing of dedicated club member Paul Schwerman, who helped the club organize its incorporated status with no cost to the club. It was decided to donate \$50 to a charitable organization in Paul's name.

Member Charlie Haight mentioned the New York Craft Beer Expo at Terrapin Restaurant the previous weekend. Charlie and Al Alexa were able to represent the club on Saturday, with Jeff representing the club on Sunday. Jeff noted that it was club publicity for the club.

Tom Folster brought up the idea of a cider harvest/pressing as in previous years. Steve Schwartz mentioned that there was a public orchard available that the club could use for a harvest. The park asked if the club could set up a small press for a public demonstration, though it was not a requirement to picking the orchard.

Terrapin Beer Expo

Esteemed eater: This may be the hardest thing I've ever had to tell you. Not that I'm about to reveal some emotional tripe. It's just that waves of beer have lapped at the shoreline of my mind, leaving a sudsy wake where my memory should be.

The Fourth Annual Terrapin New York State Craft Beer Expo was held on the weekend of August 7 and August 8. I planned to go with my best friend, a New York City bartender, to celebrate a birthday. She hopped the Hudson Line. We arrived at 3 p.m. for the Sunday session.



Organized by Terrapin "BevMan" Chris Carbone, Beer Expo was hands down my best bottoms-up experience this year, an excellent way to sample all that New York State has to offer in the way of potent (carbonated) potables. Portland, Oregon is the city with the most microbreweries per capita, and many beer braggarts there claim that New York ales pale in comparison to the West Coast's. Let those loggers have their lagers — the Empire State is brewing beers as complex as the finest wines.

Beer Expo was held at Terrapin Catering, with the beautiful, ornate carved doors on Route 9 in Staatsburg by the Dinsmore golf course. Outside were a band, tented buffet and the Hudson Valley Homebrewers' demonstration booth. Inside, 26 New York State craft breweries were arrayed around an L-shaped perimeter: Blue Point, Butternuts, Brooklyn, Brown, Captain Lawrence, Chatham, Cooperstown, Defiant, Ellicottville, Fire Island, Hyde Park, Ithaca, Keegan Ales, Kelso, Lake Placid, Mendocino, Middle Ages, Ommegang, Olde Saratoga, Saranac, Schmaltz, SixPoint, Southampton, Southern Tier, Wagner Valley and Warwick Valley. A wall of windows to the west allowed the light to stream in, illuminating copper and amber ales arranged in ice on the tabletops. Beervana.

In this magical place, everyone received a small plastic cup emblazoned with the Beer Fest logo. True draught devotees could purchase larger mugs for larger tastes. There were no lines, perhaps because it was BeerFest's first year as a two-day event, splitting attendance between Saturday and Sunday. Whatever the cause, it was to our benefit. There was no crush to get to the beers. Pourers, who included company reps and local volunteers, were willing to chat.

We began with a flight of six samples at the Ithaca Beer Company booth. My favorite was Excelsior! AlpHalpHa, a double bitter imbued with local honey. My friend liked Old Habit, a strong, spicy, syrupy beer partially fermented in Kentucky rye whiskey barrels, ergo tasting of oak. Flower Power was bursting with honeysuckle, hops and a blatant grapefruit flavor — perhaps the most citrus beer we'd ever experienced.

Pitchers of water allowed us to wash out our cups between tastes. Large buckets were stationed around the room to receive any unwanted beer. (As if.)

Brewery Ommegang (Cooperstown) is famous for its Belgian-style ales. First, we received a language lesson: "Ommegang" is a "festival or pageant," and it's pronounced "Oh-meh-gang," which rhymes with "Tang." One went to the moon, one will send you there: Abbey Ale boasts an impressive 8.5 percent alcohol by volume. Our pourer, Bill, regaled us with tales of Weihenstephan, Germany, whose Benedictine abbey operates the oldest still-producing brewery in the world. We drank Rare Vos, which means "Sly Fox," an amber ale named after the brewer's favorite Bavarian cafe. The surprisingly smooth Chocolate Indulgence, made with real Belgian chocolate, had a dark, thick, foamy head. Abbey Ale was darker and gave off a whiff of cinnamon. I tasted tobacco and Belgian sugar. Bill espoused an easygoing beer drinker's philosophy: everyone has different taste and no detected "note" is necessarily wrong. "To me it's crap, but if you like it, you like it," he explained of Bud Light.



After just two breweries, a buffet visit was in order. We chowed down on excellent pulled pork, sweet corn salad, jalapeño corn bread, brownies and cookies courtesy of Terrapin Red Bistro. The finger foods made me happiest because I was experiencing technical difficulties inserting a fork into my mouth. (8.5 percent alcohol is no joke.)

Back in the ring for round two, I found the beers at Brown's Brewing Co. (Troy) easy to drink: Tomhannock Pilsner, named after the brewery's water source, the Tomhannock Reservoir; Oatmeal Stout, a Gold Medal winner at the 2004 World Beer Cup; and a spot-on Hefe-Weizen, or wheat beer.

Thanks to the good people at Brooklyn Brewing, I was soon in receipt of a pint glass. They served us Dark Matter, another one of those thick, complex dark beers my friend likes, and Buzz Bomb, a flavorful wheat beer with honey undertones. I would call it the number-one beer of the bunch; our pourer called it "dangerously drinkable."

Carbone himself pulled our Blue Point Brewery beers (Patchogue, Long Island), including a tenth-anniversary ale that was naturally fermented...and there was a porous wood stopper that let the air mix in...and it carbonated itself? I was just trying to keep my eyes focused. I'm sure he'd be happy to explain this process to you if you stopped by Terrapin some time. Blue Point's Toasted Lager got a star next to its name from me. The malt is toasted in a copper kettle. I heard a rumor that Keegan Ales (Kingston) had a special Coconut Brown Ale. It was gone. Instead, a friendly acquaintance mixed up a "Twisted Old Mother," equal parts Mother's Milk, Old Capital and Hurricane Kitty, in my new pint glass.

For the Ellicottville Brewing Company (EBC), I wrote down "Gemini (imperial)," but there's no beer named Gemini on their website. Perhaps it's someone's sign. I did have the Blueberry Wheat, which was effervescent, and another mystery beer, "XX," declared divine by a really big scribbled star. I drank Righteous Rye from SixPoint Craft Ales (Brooklyn), Saranac Pale Ale (Utica), and Porkslap Farmhouse Ale from Butternuts Beer & Ale (Garrattsville) and remembered nothing, save the image of two pink pigs bumping stomachs on the Porkslap can.

Notified that I had officially become an intoxicated personality, my friend whisked me away for a soporific supper and good night's sleep.

-- Megan Labrise



Learn to Homebrew Day

Craig Day is organizing Learn to Homebrew Day for the club. The event will tentatively be held at Party Creations in Red Hook. If you are planning to brew at Learn to Homebrew Day or can volunteer to help, please email Craig at craigday2@yahoo.com or through the Yahoo! group. Details for the event can be found at the AHA site <http://www.homebrewersassociation.org/pages/events/learn-to-homebrew-day>.

Cider Picking/Pressing

The club is looking for volunteers to organize and participate in a cider picking and pressing event. Tentatively, the event would be held over the first two to three weekends of October. Bruce and Gloria have expressed interest in hosting the event as well as letting the club borrow a trailer and the pressing equipment. Additionally, Little Dog Orchard (www.littledogorchard.com) has all but committed to the club coming out to pick cider apples; dependent upon a date. Steve Schwartz is contacting another local state park that has apple trees about another possible picking area. The volunteers needed would be organizing the picking, organizing the pressing, contacts to the orchards, and/or the acquiring another trailer to borrow for the event. Contact gridironbrewer@hvhomebrewers.com if interested.

October Meeting Officer Nominations

Show up for the October meeting to make your nominations for 2011 club officers. Be there or be nominated. And don't even think about getting up to use the rest rooms or you may get nominated.

Officer Elections

Officer elections will be held at the November anniversary meeting.

November Anniversary Meeting

The club needs volunteers to organize the anniversary meeting. Contact tom@folster.org for details and volunteering.

Brewery Tour

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

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>

From Supermarket Manager to Brewmaster

<http://jobs.aol.com/articles/2010/08/23/second-career-supermarket-manager-to-brewmaster/>

Newsletter Articles

Yes, I'm back creating these pages of information. If you have any newsletter content you would like to see or contribute, please feel free to email me at gridironbrewer@hvhomebrewers.com

Dutchess County Fair Results

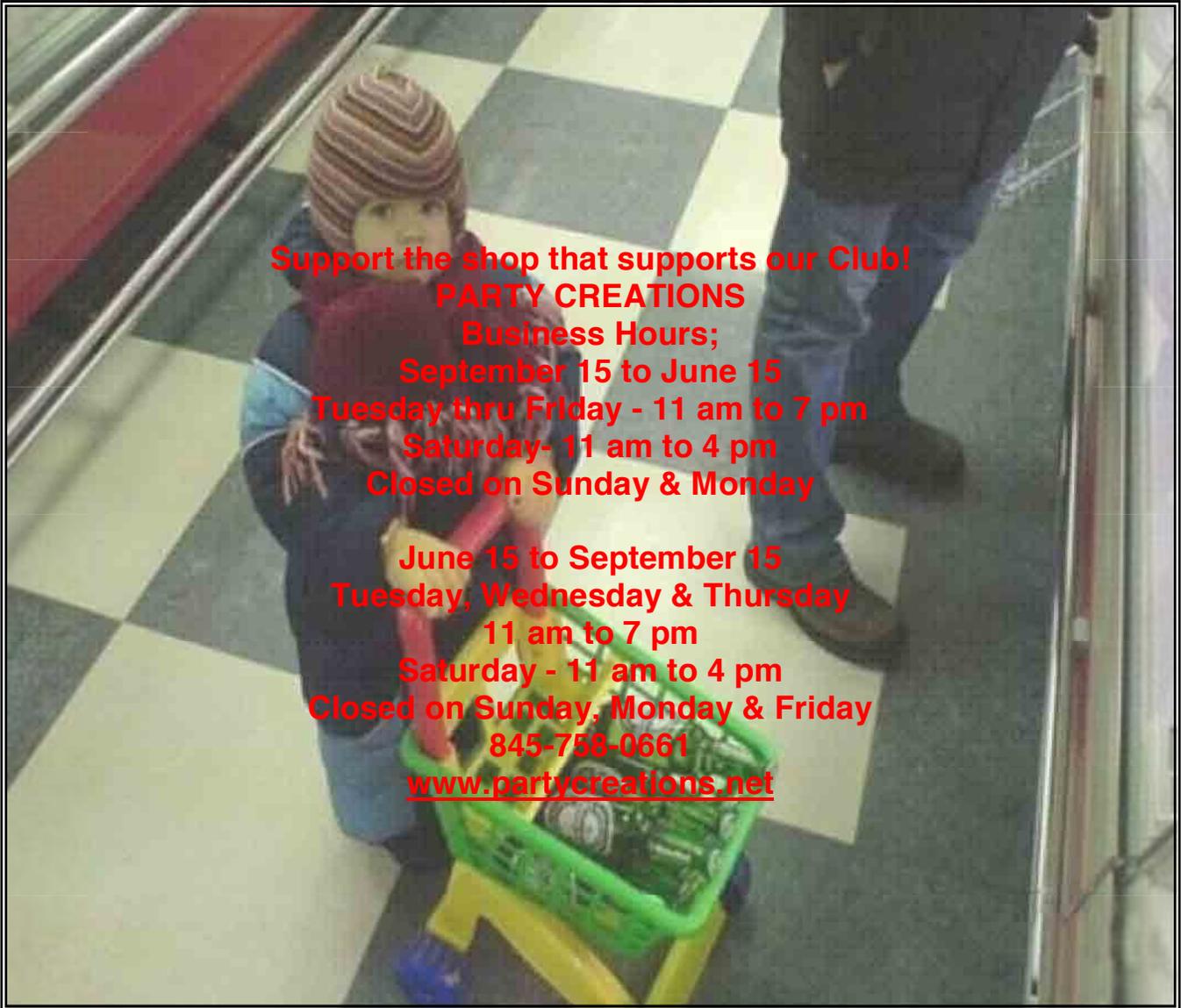
<http://www.dutchessfair.com/judging-results.php>

Knickerbocker Battle of the Brews

At 9:30am on Saturday, November 13th, the Saratoga Thoroughbrews will be holding their 15th annual Knickerbocker Battle of the Brews at the Albany Pump Station/C. H. Evans Brewing Co. Judges and stewards should arrive no later than 9am for sign-in and coffee and bagels/doughnuts. Lunch will be catered by Neil Evans/Albany Pump Station. This is a BJCP/AHA sanctioned competition, and also qualifies for the New York State Homebrewer of the Year. As always, judges and stewards may bring their entries on the day of competition, but ONLY if they are pre-registered prior to the entry deadline. More info can be found at the Saratoga Thoroughbrews' website: www.thoroughbrews.com. Medals will be awarded to the top 3 finishers in each flight, as well as BOS top 3. Please contact me, Greg Mobley, if interested in judging or stewarding, at: gregskegs@yahoo.com. Please include your BJCP # if you have one, T-Shirt size, and any categories you wish to judge/steward, as well as those categories you wish to avoid.

Get Real NY

Hey Y'all, Call to homebrewer brethren interested in representing themselves and their club at Get Real NY (www.getrealny.com)... If you'd like to cask condition 5 gallons or 10 gallons...or more and represent at the fest, let me know. The event will take place on September 25th and 26th at the Altman Building in Manhattan which allows for little brew time, I know. At first, I had access to a very limited amount of 5.4 gallon pins that I had to allocate, however, those have fallen through which has thankfully brought me to realizing that I can open this up to anyone and everyone by... building a bunch of these homemade beer engines!!!! <http://www.byo.com/stories/projects-and-equipment/article/indices/20-build-it-yourself/349-build-a-beer-engine-projects> Not as good as an expensive and sturdy traditional Angram beer engine from the UK, but really really cheap to fix or simply replace! The pump alone is just \$28 bucks from Amazon. So...wanna cask condition a corni-keg or two for the fest? If you're into it and do not have a corni-keg or access to one, let me know and I'll make sure one is provided on loan. I know cask conditioning may seem daunting to some, but our friend Chris Post (Prez Emeritus of the NYCHG, and founder of Wandering Star Craft Brewery) has drafted up an awesome little 'cask conditioning 101' for us that I will disseminate upon completion. In essence, it is just like bottling...but with a little less priming sugar. If you want to make your own beer engine as per the instructions in the link above to bring to the fest, you are absolutely more than welcome to (and encouraged to do so). Otherwise, I plan to spend a weekend making one for each of your individual beers (you are welcome to come help of course, time and date TBD). AND...If you throw me some bucks for parts, you can take it home to keep after Sunday's final session ...of course with the caveat that you plan to consider bringing it or lending it along with more cask conditioned homebrew to future Get Real NY festivals ;-). It is hoped that this festival will be twice a year although only time will tell whether that makes sense at all to do. One thing is for sure: we'll have a lot more lead time for the next one so as to brew strong and crayazy for those that choose. I realize there is not too much time here for brewin'. Many apologies. The fest came to reality relatively late in the game and details are still getting sorted (like Jamil Zainasheff's participation on the Saturday). But we'd love to have as much homebrew as possible and represent the NY area Homebrew culture strong! To the regard of remuneration, I do plan on having a donation/tip bucket around our section that we can split amongst the brewers in hopes of replenishing moneys spent on ingredients. If that amount exceeds \$35 per 5 gallon batch, then I propose the extra money be split evenly into the treasuries of the NYCHG, MBAS, WHO, and possibly WORT (to be decided by majority vote exclusively by those that submit brews). If you would like to submit a 5 gallon corni keg, please email me ASAP. If you'd like to submit a 10.8 gallon firkin...let me know ASAP via email and I'll get an official firkin to you to gravity pour at the fest (68 were just ordered and should be here within a week and a half...so I am told). Feel free to forward this email to anyone you may think is interested. All the best, Cuzme Chris Cuzme Prez, The Malted Barley Appreciation Society Veep, The New York City Homebrewers Guild Saxophones, Bass...and other stuff www.cuzme.com



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