

Volume 20, Number 3

March, 2010

[www.hvhomebrewers.com](http://www.hvhomebrewers.com)

## HVHB March 10, 2010

Wednesday, March 10, 2010 8PM meeting: <http://www.gildedotter.com> upstairs where Mark Peffers will present Vocation Vacations. Also, come out and meet the new club officers (or just read through the rest of the newsletter).

## HVHB February 17, 2010

After being postponed by one week from the original date due to snow, Keegan Ale main brewer Mike answered members questions and gave away some of his techniques he using throughout the brewery. Mike started as a homebrewer and followed his passion to brewing school, then Tutillstown distillery, and now at Keegans.

Elections were held. Cheryl McFee was voted in as president over John Scivolette. Marty Rowe, unchallenged, is the vice president. Dann Gavaletz and Arpit Mehta will share responsibilities of recording and corresponding secretaries. Tom Folster will be guided as the treasurer responsibilities by John Rudy. Callum Benepre, along with his web expertise, will be the sergeant at arms.

## Greetings from your newly elected president.

I just wanted to thank you for electing me to this position. I am looking forward to the next year and am excited to help lead the club in some new positive directions. There are a couple areas that the other new officers and myself will be concentrating on so that the club will run more smoothly in the future. We are actively working on the legal corporate state of the organization. The other main project that is of our concern is the club's bylaws. With everyone's help, we hope to have decided on some updates to those guidelines and vote on them over the next couple months. Simultaneously, as work progresses on those projects, we will strive to hold productive meetings that focus on homebrewing, educating and sharing in our common interest. Of course enjoying each others company is one of the main reasons we get together, so let's have some fun!

Cheryl

## HVHB Belgium 2010 Trip Info

The trip has been cancelled. Rachel is working on a new trip for 2011.

## Hyde Park Brewery Beer Dinner

The dinner has been postponed to March. Call or visit the brewery for more details.

## Warwick Historical Society Tavern Night

This was a really cool event. Dave Sherfey spent the evening sharing many delicious homebrews with the guests. Many tasty dishes were served. Best of all, the historical society raised enough money to keep the lights on for a few more weeks. If you can make it to Warwick, stop in, check out the tavern, and donate some money. *(thanks Dave)*

# Hudson Valley Homebrewers

20th Annual Homebrew Competition; Saturday, March 27, 2010 at the Gilded Otter Brewing Company  
3 Main St., New Paltz, New York

**Entries will accepted from Saturday, March 6 and the deadline, Saturday March 20 at 12:00 Noon**

The Hudson Valley Homebrewers are pleased to present our 20th Annual Homebrew Competition. This is an AHA and BJCP sanctioned event. Over the years we have enjoyed an event that provides valuable feedback to brewers, great prizes to those who win, and an entertaining day for those who participate as judges and stewards. The competition is open to all amateur brewers.

## ENTRY REQUIREMENTS

1. Beer, Mead, and Cider entries are welcomed. Entry categories are per the **2008 BJCP Style Guidelines**. The complete Guidelines can be found on the Web at [www.bjcp.org](http://www.bjcp.org)
2. Each entry must be homebrewed **NO** commercially brewed beverages allowed.
3. The entry fee is \$6.00 per entry. Checks are preferable for your security. Make checks payable to **Hudson Valley Homebrewers, Inc.**
4. **Brewers must submit two (2) 10 to 20 oz. bottles per entry** Swing-top bottles are OK, as are carbonators. Caps must be plain with any markings blacked out.
5. Each bottle must have a completed bottle label fastened by rubber band only. **NO TAPE PLEASE!**
6. A completed entry form must accompany each entry. Pick up a competition announcement package with all necessary forms at our web site <http://www.hvhomebrewers.com>. Entries will be accepted between Saturday, March 6th, and **the entry deadline, 12:00 Noon, Saturday March 20th.**

## DROP-OFF AND SHIP TO LOCATIONS

Party Creations (ship to and drop-off)	Half Time (drop-off only)	Maltose Express (drop-off only)
345 Rokeby Road	Route 9	887 Main St
Red Hook, NY 12571	Poughkeepsie, NY 12603	Monroe, CT 06468
(845) 758-0661	(845) 462-5400	1-800-MALTOSE

## COMPETITION ORGANIZERS

Competition Ruler	Justin Taylor (845) 527-7406	<a href="mailto:justintaylor84@hotmail.com">justintaylor84@hotmail.com</a>
Competition Organizer	Al Alexsa (845) 255-8685	<a href="mailto:aalexsa@aol.com">aalexsa@aol.com</a>
Judge Coordinator	David Sherfey (845)-629-4878	<a href="mailto:sherf@flagbrewing.com">sherf@flagbrewing.com</a>
Prize Coordinator	Jennifer Taylor (845) 489-8083	<a href="mailto:monroe414@aol.com">monroe414@aol.com</a>
Competition Registrar	Brett Lavin (845) 256-1073	<a href="mailto:bwlavin@yahoo.com">bwlavin@yahoo.com</a>
Steward Coordinator	Justin Taylor (845) 527-7406	<a href="mailto:justintaylor84@hotmail.com">justintaylor84@hotmail.com</a>

## NYCHG, Homebrew Alley 4

Results available at <http://www.homebrewalley.org/HA4winners.html>

### Amber Waves of Grain

Amber Waves of Grain, the 14th annual Western New York Homebrew Competition is coming up on March 5th and 6th, 2010.

Check here for results <http://awoghomebrew.com/>

### Goold's Cider Competition

Hi everyone! I helping Goold's Orchard with their 2nd annual Cider competition. I am looking for judges, and entries for this competition. Please check out their web site for the competition rules. My store will be a drop off point for entries. Please contact one way or the other for helping out the competition, which will be held at Goold's on March 6th. Thanks, Reed web site link: <http://www.goold.com/>

### 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.

### Mazer Cup International

We cordially invite you to enter your meads and judge in the 2010 Mazer Cup International (MCI) Home Mead Competition!! For almost two decades the most well known name in mead competitions has been the Mazer Cup. Created by Ken Schramm (author of "The Compleat Meadmaker"), Dan McConnell and Mike O'Brien, the annual event quickly became the world's best recognized and most prestigious mead competition. Even though the Mazer Cup competitions have not been held for the past few years, there has never been a more widely recognized event in the mead community. After a tremendously successful competition in 2009, and continued support from the Mazer Cup founding fathers, Ken Schramm, Dan McConnell and Mike O'Brien, [Gotmead.com](http://Gotmead.com) is happy and excited to sponsor the Mazer Cup International 2010. We will do our best to continue the tradition of the original competition, and work to make it the best competition possible. We are committed to bringing the best judges available to Boulder, Colorado from North America, Europe and wherever else mead is held in high regard. The Mazer Cup International 2010 will again sponsor both Commercial and Home mead competitions the weekend March 26-27, 2009, in Boulder, Colorado. All of the pertinent information including competition rules, entry forms, and the online entry system can be found at the Mazer Cup International website ([www.mazercup.com](http://www.mazercup.com)). Entry cutoff will be March 15th 2010. Any questions regarding the event can be directed to [Info@Mazercup.com](mailto:Info@Mazercup.com) and will be answered by one of our staff. Judging for the home competition will be conducted in accordance with the 2008 Revision of the 2004 BJCP Style Guidelines. Judging will be conducted by a prestigious pool of BJCP judges, professional mead makers, and Mead luminaries such as Ken Schramm. Those interested in Judging in either the Home or Commercial competitions should contact Glenn Exline at [Judge.Director@Mazercup.com](mailto:Judge.Director@Mazercup.com) or fill out a volunteer registration at [www.mazercup.com/volunteer](http://www.mazercup.com/volunteer).  
Regards, Glenn Exline; Judge Director; Mazer Cup International 2009

## Club Officers

**Cheryl McFee** President oversees all corporation activities, calls to order and conducts all meetings, sets meeting agenda, appoints committees and reviews the monthly newsletter prior to publication.

**Marty Rowe** Vice-President assists the President as needed, performs duties of President In his/her absence, distributes and tallies score sheets and reviews the monthly newsletter prior to publication.

**Callum Benepe** Sergeant-at-Arms will preserve order at all meetings, will take immediate and appropriate measures when a member does not maintain proper conduct, maintain meeting attendance records, assist treasurer in elections to insure membership standing during voting and coordinates beer brlnger sign-up sheets.

**Tom Folster** Treasurer will have charge of all corporation finances, provide detailed written reports to Board of Directors, verbal report to membership, is in charge of tracking membership dues and eligibility for corporation elections, issue membership cards and provide labels for corporation mailings.

**Dann Gavaletz/Arpit Mehta** Recording Secretary keeps the minutes of all meetings, presents minutes for approval at following meeting, assists corresponding secretary as needed, brings bread for tastings to general meetings and conducts election proceedings. Corresponding Secretary is in charge of all correspondence including: press releases for all corporation activities, assembling press kits as needed, correspondence with other clubs and reporting items such as birth, weddings, deaths, etc..., as given to him/her.

## Brewery Tour

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

## Warwick Valley Distillery Demonstrations

Due to popular demand, we are opening our distillery doors to the public again in 2010

Introductory Distillery Demonstration  
Demonstration & Lunch with Master Distiller, Jason Grizzanti

Join us for our third distillery demonstration series and tasting with award winning Master Distiller Jason Grizzanti with a gourmet lunch to follow. This year we will be adding an intermediate distiller's course to follow the introductory distillery demonstration. You must complete the demonstration course to take the intermediate level course. Available every Saturday in the month of February (6th, 13th, 20th, & 27th) the course is limited to 15 people. The Course begins 11am and will end approximately 1:30 pm.  
\$30.00 Includes lunch, distillery course, and tasting (*thanks Al*)

## Charity Clothing Drive

The folks at Bud advertising continue to prove that experimenting with LSD in their younger years have no long term affects. Would you do this for a beer? LOL! Charity clothing drive. Feel good about helping others! <http://link.brightcove.com/services/player/bcpid1125919467?bctid=63259762001> (*thanks Mark*)

## Sierra Nevada Video

<mms://wms.sierranevada.com/snb/estateharvest2-small.wmv>

## Brewers Discussion Panel

On March 3rd, at the Albany Pump Station, there will be a Brewers Discussion Panel, Hosted by George DePiro, and including Paul McErlean of OSB, and Phil Lienhart of Ommegang. It will be moderated by Joe Donahue of WAMC. You MUST have reservations to attend!! Go to George's blog at: <http://blog.timesunion.com/beer/> for complete info, and to read George's blog. Contact George directly if you have plumbing skills.

## 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](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](mailto:janis@brewersassociation.org), 303-447-0816 x134, 1-888-822-6273 (toll free), [www.homebrewersassociation.org](http://www.homebrewersassociation.org) Brewers Association, 736 Pearl Street, Boulder, CO 80302

## 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>

## 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](mailto:gridironbrewer@hvhomebrewers.com)

