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

## Upcoming February Meeting

Planned topic is homebrew and cheese pairings. If you have a homebrew you are planning on bringing, then please contact Charlie Haight ([cehaight@optonline.net](mailto:cehaight@optonline.net)) or Al Alexsa ([aalexsa@aol.com](mailto:aalexsa@aol.com)). Please try to contact them as soon as possible so they can work with the cheese supplier to coordinate the pairings. Also, the Iron Brewer competition is likely to kick off. Even more details will be revealed. Please contact Charlie Haight ([cehaight@optonline.net](mailto:cehaight@optonline.net)) or Al Alexsa ([aalexsa@aol.com](mailto:aalexsa@aol.com)) if you're interested in entering the Iron Brewer competition. Meeting at the Dubliner! **February 11, 2009; 8PM.**

<http://dublinerpubny.com/>

## HVHB January 14, 2009 Meeting

Al made a bunch of announcements for the new year including the homebrew and cheese pairing, iron brewer, 2009 HVHB homebrew competition, Gunk Haus, and Holy Smoke Homebrew and BBQ. Lots of good homebrew was on hand. Greg Venditto brought a hoppy brown ale. Mark Pfeffers shared his first attempt at a lager. Dann Gavaletz had a saison and a 30-minute pale ale.

Steve Thomas brought some cider from the apple pressing and a Woodsman ale: OG was 1075, FG 1020, all Belgian aromatic malt mashed 156 degrees, 4 ounces East Kent Golding hops to bitter; a pint of spruce tips, a teaspoon Douglas fir pitch; bog myrtle seed (1/2 oz?), and Labrador tea (1 oz?). Brew volume was 16 gallons in the secondary. Safale American yeast.

## Meadlenium Competition

Congratulations to Steve Thomas for placing first place in group #262 Metheglin and a third place Best of Show in the Meadlenium XII mead only competition held January 24, 2009. Grendel's Kiss has bog myrtle, labrador tea, and rose scented bee balm. If we have any luck, we'll get to see one of those sweet chalices the best of show winners received. Check out the results here:

[http://www.cfhb.org/index.php?option=com\\_content&task=view&id=20&Itemid=26](http://www.cfhb.org/index.php?option=com_content&task=view&id=20&Itemid=26)

## Upcoming Competitions:

For the latest update on NYSHOTY:

[http://nyshoty.org/index.php?option=com\\_content&task=view&id=13&Itemid=28](http://nyshoty.org/index.php?option=com_content&task=view&id=13&Itemid=28)

## Amber Waves of Grain

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

## Homebrew Alley 3

The NYCHG is proud to announce the third annual Homebrew Alley, to be held **February 8, 2009** (a Sunday) at Chelsea Brewing Company. Mark your calendars, as we'll need judges and stewards once again this year! This is a BJCP sanctioned competition. <http://hbd.org/nychg/>

We still have slots open for judges. We are doing OK on stewards, but we may have space for a couple more. You can sign up on the website for judging / stewarding.

You can drop off entries at Party Creations. Officially, the drop-off deadline is January 30th, but really it depends on when we make the pick up that weekend. You can drop off at least until January 30th. After that, if we have not picked up yet, you can still drop off your entries at Party Creations.

## Hudson Valley Homebrewers

The tentative date for 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.

If you'd like to volunteer to be a judge, contact Greg Venditto ([ny\\_venditto@earthlink.net](mailto:ny_venditto@earthlink.net)). If you'd like to volunteer to be a steward, contact Justin Taylor ([justintaylor84@hotmail.com](mailto:justintaylor84@hotmail.com)). If you'd like to volunteer to be a competition coordinator, contact Al Alexa ([aalexa@aol.com](mailto:aalexa@aol.com)). If you'd like to volunteer to be a prize coordinator, contact Al Alexa ([aalexa@aol.com](mailto:aalexa@aol.com)).

## Upstate NY Hombrew Competition

March 27th Upstate NY Hombrew <http://www.unyha.com/>

## Marketing Strategies

Heineken sponsors a festival in Texas, but Shiner gets the upper hand in marketing!  
[http://www.medialifemagazine.com/artman2/publish/Alternative\\_media\\_43/Here\\_here\\_Beer\\_here\\_Make\\_it\\_a\\_Shiner.asp](http://www.medialifemagazine.com/artman2/publish/Alternative_media_43/Here_here_Beer_here_Make_it_a_Shiner.asp)

## CIA Dining Series: Brooklyn Brewery

At the CIA... from [http://www2.ciachef.edu/pdf/dining\\_series.pdf](http://www2.ciachef.edu/pdf/dining_series.pdf) Brooklyn Brewery; Thursday, March 19, 2009 at 6PM; Course No. 810-Brewery

Garrett Oliver, brewmaster of the Brooklyn Brewery and author of *The Brewmaster's Table*, is a dynamic and entertaining lecturer who will bring to life the fascinating world of craft brewing and beer pairing. Meet at the Danny Kaye Theatre, where Mr. Oliver will discuss everything from seasonal beers to his own reserve brands. You'll then enjoy a delightful dinner at St. Andrew's Café with a menu chosen to complement Brooklyn Brewery's finest beers. To learn more about Brooklyn Brewery, visit [www.brooklynbrewery.com](http://www.brooklynbrewery.com). (thank you John Rudy for the article)

## Stir it up

This article comes from the New Paltz Times, Megan Labrise, featuring Hudson Valley Homebrewer club members Dirk and Elizabeth. (*thank you Al for the article*)  
Clintondale's Hollywood Bar finds new life as Gunks Haus

The Hollywood Bar is going from Jamaican dance hall to German beer hall. Owners Dirk Schalle and Elizabeth Steckel plan to turn the former Jamaican restaurant, bar and dance club on South Street in Clintondale into a German restaurant and biergarten named the "Gunks Haus."

The couple purchased the building from the family of Frederico "Freddie" Elliot, who presided over the Hollywood Bar during its decades-long incarnation as a restaurant and bar for Jamaican agricultural workers and other devotees of island culture. The Hollywood served fried chicken, rice and peas and Red Stripe, and featured a huge DJ booth with an unparalleled vinyl collection of over 500 reggae records.

"It was amazing — outside full, inside full. The people were happy and on good behavior," said Frederick "Sugar" Graham, a Jamaican-born former patron.

The original Greek revival-style estate was built in the 1830s. It became a boarding house in the 1870s when Clintondale was a popular New Yorker vacation spot. In the 1930s, the Sevillo family turned the building into Hollywood Bar and Grill, serving 10-cent spaghetti dinners to neighborhood diners.

Most people estimate that Freddie bought the property in the late 1960s. The rest is local history. Since closing on the sale in October 2007, Schalle and Steckel have been at work personally refurbishing the building while living upstairs. Reinstalling, re-insulating and refurbishing every inch, the couple have acquainted themselves firsthand with the history of the house.

"We got to know every single inch of the old girl. Since we've been renovating, we've found no drugs, no dead bodies ... and about two dozen machetes," said Steckel.

"It was a happening place in its time," said Schalle.

They planned to open for long-passed Labor Day 2008. The new hope is sometime in Spring 2009.

When doors do open, patrons can expect traditional German cooking — with a twist, said Schalle. Steckel, who attended the Culinary Institute of America and put herself through additional schooling by cooking, will act as chef, preparing a seasonal menu with local and free-range ingredients.

Ultimately, she hopes to grow her own crops, like asparagus and hops, in a garden across the street.

Schalle, from Germany, will be the host and biermeister, presiding over an expanded bar with a 22-tap capacity and a refrigerator featuring 40-60 additional beers in the bottle. Beers will be grouped by style, to make the beer list more accessible to newcomers.

"We'll have Red Stripe and Peroni on tap to honor the Jamaicans and the Italians," said Schalle. "It's a good legacy."

The multiple-room eatery will encourage accessibility and communal dining. A Dutch door will enable diners to peek in on the kitchen on their way to the bar or stammtisch, a table seating 8-10 reserved for regular diners (To buy a round for the table, just ring the overhead bell). Another room will feature two large communal tables, booths and a long European banquet. A stübe, or private dining room, will accommodate 25-30 for private dining or a more intimate setting on stormy nights. In the summer months, an outdoor biergarten will allow diners to enjoy mountain views with their brews.

Gunks Haus will be open for lunch and dinner.

Steckel hopes that the business will be a boon to Clintondale. Thus far, responses from neighbors and passers-by has been encouraging, said Steckel. "If they don't stop to say hi, they give us the thumbs up," she said. "We hope we can really provide something positive to this community."

"I think it's a great thing that they're doing. They've got a good building, good parking, good views of the mountain ... If there's good food and good beer, I think they're going to be a great success. People will travel if you've got good food," said neighboring farmer Doug Minard.

That may include some of the old crowd from Freddie's days. "Good place, nice place. They will get support — especially in the summer," said Graham.

Author-- Megan Labrise

# Beertown.org Events

**Date:** Continual **Item:** **Seasonal Beer Throughout the Year** – The number one resource on U.S. seasonal craft beers, including suggested food pairings. **Web:** [www.SeasonalBeerandFood.org](http://www.SeasonalBeerandFood.org)

**Date:** Mid-February 2009 **Item:** **Press Release: Craft Beer Segment % Growth from 2007 to 2008**  
**Where:** Sent to Brewers Association Media list and posted on the wires

**Date:** April 2009 **Item:** **Press Release: List of 2008 Top 50 Brewing and Craft Brewing Companies**

**Where:** Sent to Brewers Association Media list and posted on the wires

**Date:** April 21-24, 2009 **Item:** **26th Annual Craft Brewers Conference & BrewExpo America** - Conference (CBC) is known as the leading conference and tradeshow for U.S. brewers large and small. The CBC has expert speakers in topics ranging from technical brewing to marketing and brewery operations.

**Where:** Boston, MA **Web:** [www.CraftBrewersConference.com](http://www.CraftBrewersConference.com)

**Date:** May 2, 2009 **Item:** **Big Brew Day**- Each year on the first Saturday in May, thousands of homebrewers around the world unite to celebrate National Homebrew Day. The same homebrew recipe is brewed and a toast is raised simultaneously at Noon Central Time.

**Where:** Worldwide **Web:** [www.beertown.org/events/bigbrew/](http://www.beertown.org/events/bigbrew/)

**Date:** May 11- 17, 2009 **Item:** **American Craft Beer Week** - An annual celebration of craft brewers and the culture of craft beer. Check out the website for a list of participating breweries in your area.

**Where:** In brewpubs and small, independent craft breweries nationwide.

**Web:** [www.AmericanCraftBeerWeek.org](http://www.AmericanCraftBeerWeek.org)

**Date:** May 30, 2009 **Item:** **SAVOR: An American Craft Beer & Food Experience** - SAVOR is the main beer and food pairing event in the U.S. Nowhere else can a beer enthusiast or foodie interact directly with some of the greatest brewers and brewery owners in the world, with 65 of the nation's top independent craft brewers participating. **Where:** Washington D.C. National Building Museum

**Web:** [www.SavorCraftBeer.com](http://www.SavorCraftBeer.com)

**Date:** June 18-20, 2009 **Item:** **National Homebrewers Conference** - A fun, educational gathering designed to enhance homebrewers' skills, knowledge, and camaraderie within the homebrewing world. Special seminars and events cater to beer enthusiasts and amateurs brewers of every level. Ken Grossman from Sierra Nevada Brewing Co. will be the keynote speaker.

**Where:** San Francisco Bay Area **Web:** [www.AHAconference.org](http://www.AHAconference.org)

**Date:** June 18- 20, 2009 **Item:** **National Homebrew Competition** - The world's largest international homebrew competition, with more than 5,000 entries in 2008, recognizes the most outstanding amateur beer, mead, and cider. The final judging and awards ceremony take place at the National Homebrewers Conference in the San Francisco Bay Area.

**Where:** San Francisco Bay Area **Web:** [www.beertown.org/events/nhc](http://www.beertown.org/events/nhc)

**Date:** August 1, 2009 **Item:** **Mead Day** - The American Homebrewers Association's (AHA) Mead Day is a national event to help increase camaraderie among homebrewers and mead makers, in addition to celebrating the hobby of mead making.

**Where:** Worldwide **Web:** [www.beertown.org/events/meadday/](http://www.beertown.org/events/meadday/)

**Date:** August 2009 **Item:** **Press Release: 2009 Mid-Year Growth Numbers of Craft Beer Segment**  
**Where:** Sent to Brewers Association Media list and posted on the wires

**Date:** September 23-24, 2009 **Item:** **Craft Beer Garden at the National Beer Wholesaler Association Trade Show** **Where:** Las Vegas, NV

**Date:** September 24, 25, 26, 2009 **Item:** **28th Great American Beer Festival** - America's greatest beer celebration: 46,000 + attendees, 1,900 beers, in 3 days. **Where:** Colorado Convention Center, Denver, CO **Web:** [www.GreatAmericanBeerFestival.com](http://www.GreatAmericanBeerFestival.com)

**Date:** September 24-26, 2009 **Item:** **Great American Beer Festival Pro-Am Competition** - A crowd favorite at the GABF in which amateur homebrewers compete against each other with award-winning recipes they have produced in collaboration with a professional brewery.

**Where:** Colorado Convention Center, Denver, CO **Web:** [www.GreatAmericanBeerFestival.com](http://www.GreatAmericanBeerFestival.com)

## 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)



## 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>**

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