

Volume 19, Number 9

September, 2009

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

## HVHB August 12, 2009 Meeting

We finally got the opportunity to visit Tuthilltown Spirits (<http://tuthilltown.com>) in Gardiner. Gable Erenzo, distiller, graciously welcomed us into his distillery for a tour and tasting. From the mash to the cooling to the open fermenters, the distillery is a nightmare in sort to sanitation processes of brewing. But, in the end, sanitation doesn't matter because in the still, all the alcohols are removed through heating the recovered liquids from fermentation and with different temperatures condenses out the desired tastes and aromas. The condensate is controlled through the temperature. The process can be repeated until the desired alcohol percent is achieved; then the product finds its way to barrel for aging (except the vodka and corn whiskey which go straight to the bottle). Speaking of vodka, Tuthilltown produces their vodka from 100% Hudson Valley apples. In addition to the vodka and corn whiskey, other products Tuthilltown offers are aged whiskeys, rum, and bourbons. Check out Tuthilltown's website and look out for their products at a restaurant, bar, or spirit shop near you. Or call and make a reservation to take a tour and tasting for a lazy, happy weekend. You can also stop by Thursdays through Mondays for tastings without reservations.

## HVHB September 9, 2009 8PM

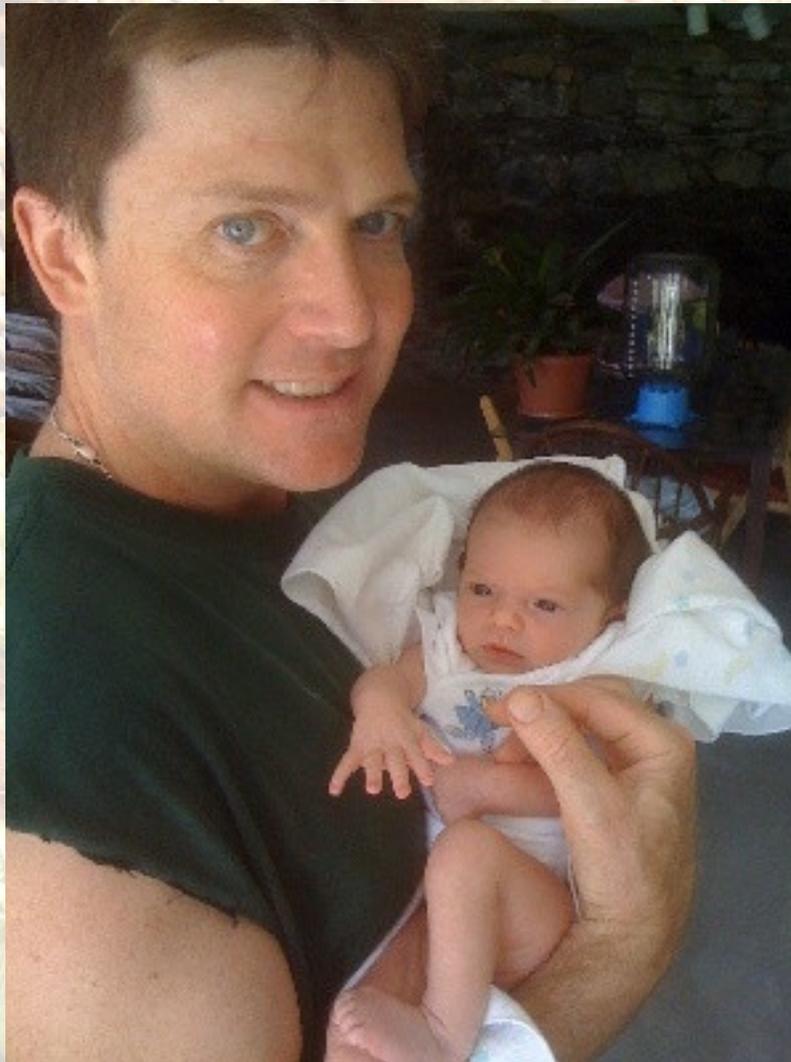
Back to the Dubliner <http://www.dublinerpubny.com/>, 8PM. Topic basic mash water chemistry and other sundry topics (by Dann Gavaletz). We will also be talking about the 20<sup>th</sup> anniversary party!

## Barrels

On the subject of barrels, in the past we have discussed having a barrel project, but have never quite gotten it off the ground. Most barrels are over 50-gallons and presented several obstacles. Gable mentioned that he has some 14-gallon barrels that might be a good kick-off to a barrel project. We could either: have people contributing smaller amounts to the barrel so less beer per person is lost if the barrel goes south. OR pair fewer people to a barrel so it would only take 4-5 people to maintain a barrel. The basics would be that everyone brews basically the same batch of beer, either all grain or extract, through and including primary fermentation. The beer is then sampled by the group to ensure that there are no contamination issues; then on the designated day the beer introduced to the barrel for aging. Each person would get a portion roughly equal to what they put in the barrel back, minus the angels share. We could either keep the barrel going by continually replacing the exact amount we take out (like a solaris) or we could turn the barrel over all at once removing the entire contents and replacing with an entirely new/different beer. So if you want to participate in this project, or have other great ideas for the barrels, let me know so we can get a gauge of interest. Email me at [cehaight@optonline.net](mailto:cehaight@optonline.net).

## **Newest HVHB Member**

Please join me in welcoming the newest member of the club; Grace Tyler Bard Benepe was born on Sunday, August 9, 2009 at 9:46 pm, 6lbs 2oz. 18 inches long. Jessica and Callum Benepe are doing well and slowly adjusting to their new life. They aren't not being too social just yet so bear with us, it won't be long before Miss Grace makes her debut near you!



## SODA KEGS for SALE

Bill Dickett has 4 soda kegs for sale at \$25.00 each.  
He also has 1 soda keg with a Sanke connection for the same price.  
Bill can be reached at (845)266-5866 or [Billd6@optonline.net](mailto:Billd6@optonline.net)

## OAK BARREL for Sale

Used 30 gallon oak barrel - used for cider only ... call Robert Woodward at 876-1136

## Teach a Friend

The first Saturday in November is the annual teach a friend to homebrew event. Most likely, the date will be set for November 7, 2009. The club needs volunteers to run the event and brew. Check back with the Brewers Association website for more details (<http://beertown.org/events/teach/index.html>). Please contact Frankie ([fflynn@optonline.net](mailto:fflynn@optonline.net)) if you are interested in volunteering; more information will be discussed at the club meeting.

## The Art of Blending (Zymurgy online)

By Ted Hausotter

"Blending actually has many advantages, including fixing beers that just didn't come out right. It can breathe new life into old ales or barleywines. What about those almost-empty kegs you have hanging around? Blend them together!" To read more visit the link below:

[http://beertown.org/homebrewing/zymurgy\\_magazine/online\\_extra.html](http://beertown.org/homebrewing/zymurgy_magazine/online_extra.html)

## Newsflash

Police are warning all men who frequent clubs, parties and local pubs to be alert and stay cautious when offered a drink by any woman. Many females use a date-rape-drug on the market called **Beer**. The drug is found in liquid form and is available anywhere. It comes in bottles, cans, or from taps and in large kegs. **Beer** is used by female sexual predators at parties and bars to persuade their male victims to go home and sleep with them. A woman needs only to get a guy to consume a few units of **Beer** . . . . . and then simply ask him home for no-strings-attached sex! Men are rendered helpless against this approach. After several **Beers**, men will often succumb to the desires to sleep with horrific looking women, to whom they would never normally be attracted. After drinking **Beer** . . . . **Men often awaken with only . . . . . "hazy memories" . . . . . of exactly what happened to them the night before, often with just a vague feeling, "something bad" occurred.** At other times these unfortunate men are swindled out of their life's savings, in a familiar scam known as "**a relationship**". In extreme cases, the female may even be shrewd enough to entrap the unsuspecting male into a longer-term form of servitude and punishment referred to as "**marriage**". Men are much more susceptible to this scam after **Beer** is administered and sex is offered by the predatory females. **Please** . . . . . spread this warning to every male you know. If you fall victim to this "**Beer**" scam and the women administering it, there are male support groups where you can discuss the details of your shocking encounter with similarly victimized men.

For the support group nearest you, just look up '**Golf Courses**' in the phone book.

For a video, to see how "**Beer**" works, click here: <http://www.brackenspub.com/beer.swf> (thanks Mark)

## HV Brew Trail

“Handcrafted beers have slowly been capturing the imaginations (and the palates) of Americans. Along the way, the Hudson Valley has become awash in places to sample brews with their own regional flavor.” Read more of the article here: <http://www.newsday.com/travel/a-hudson-valley-brewery-trail-1.1383341> (thanks Al)

**Credit:** Times Herald Record/DOMINICK FIORILLE Charles Barone of Middletown, left, looks over a bottle of Hooker Blonde Ale while Callum Benepe, right, serves up the brew. Picture was taken at the Great Beer Expo in Cuddebackville to benefit the Neversink Valley Area Museum in July.



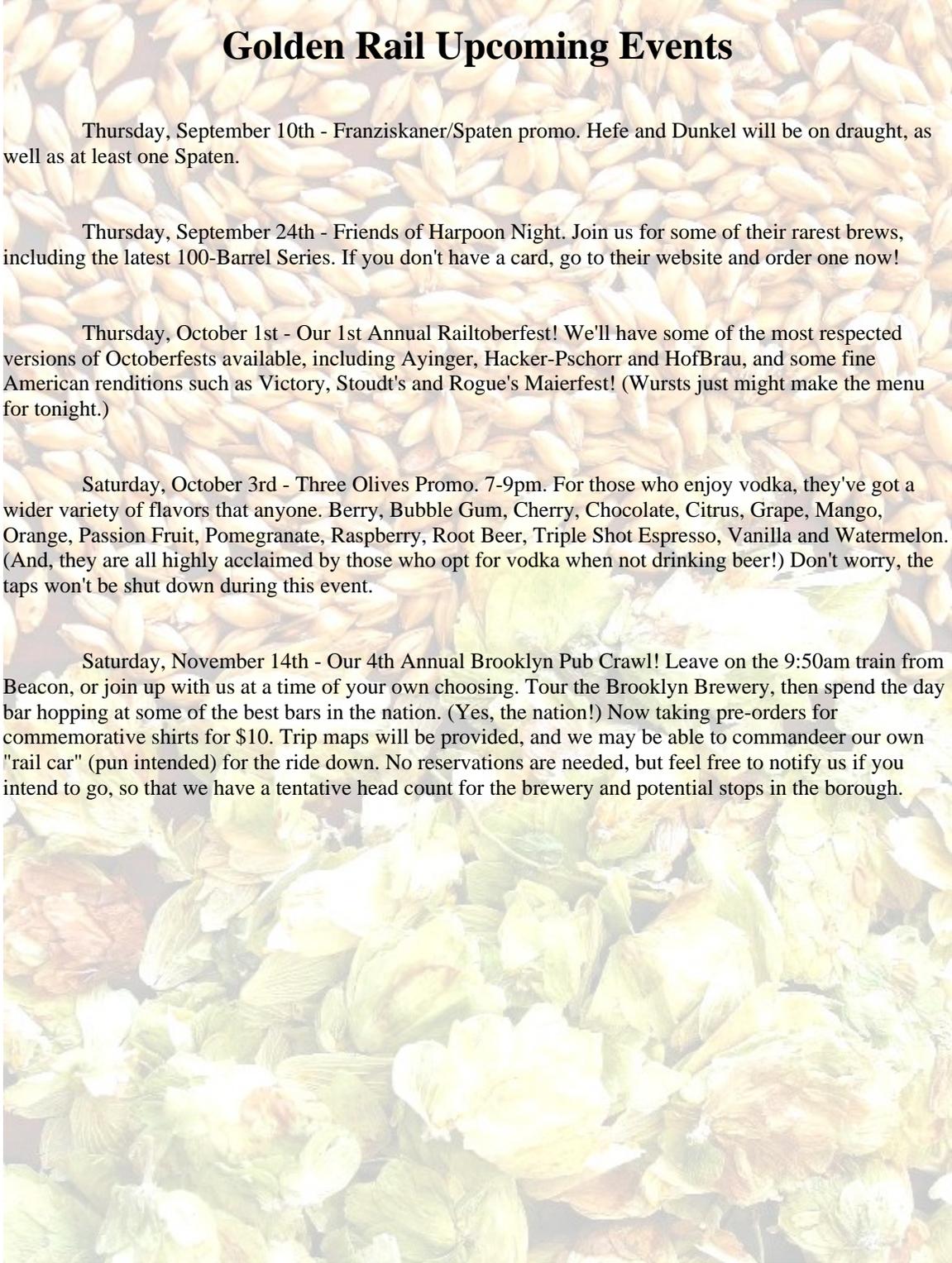
## Newsletter

Don't want to wait until a couple nights before the next meeting to read the latest newsletter? Check out the club website to find the latest newsletter! Or just wait for it to show up in your inbox.

## 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)



## Golden Rail Upcoming Events

Thursday, September 10th - Franziskaner/Spaten promo. Hefe and Dunkel will be on draught, as well as at least one Spaten.

Thursday, September 24th - Friends of Harpoon Night. Join us for some of their rarest brews, including the latest 100-Barrel Series. If you don't have a card, go to their website and order one now!

Thursday, October 1st - Our 1st Annual Railtoberfest! We'll have some of the most respected versions of Octoberfests available, including Ayinger, Hacker-Pschorr and HofBrau, and some fine American renditions such as Victory, Stoudt's and Rogue's Maierfest! (Wursts just might make the menu for tonight.)

Saturday, October 3rd - Three Olives Promo. 7-9pm. For those who enjoy vodka, they've got a wider variety of flavors than anyone. Berry, Bubble Gum, Cherry, Chocolate, Citrus, Grape, Mango, Orange, Passion Fruit, Pomegranate, Raspberry, Root Beer, Triple Shot Espresso, Vanilla and Watermelon. (And, they are all highly acclaimed by those who opt for vodka when not drinking beer!) Don't worry, the taps won't be shut down during this event.

Saturday, November 14th - Our 4th Annual Brooklyn Pub Crawl! Leave on the 9:50am train from Beacon, or join up with us at a time of your own choosing. Tour the Brooklyn Brewery, then spend the day bar hopping at some of the best bars in the nation. (Yes, the nation!) Now taking pre-orders for commemorative shirts for \$10. Trip maps will be provided, and we may be able to commandeer our own "rail car" (pun intended) for the ride down. No reservations are needed, but feel free to notify us if you intend to go, so that we have a tentative head count for the brewery and potential stops in the borough.

Picture below was supplied by Mark Dinges. Mark brewed up the 6 fermenters on the right in one brew day! 2 PA, 2 IPA, 2 Irish stouts! Happy Brewing!



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**Tuesday thru Friday - 11 am to 7 pm**  
**Saturday- 11 am to 4 pm**  
**Closed on Sunday & Monday**  
**June 15 to September 15**  
**Tuesday, Wednesday & Thursday**  
**11 am to 7 pm**  
**Saturday - 11 am to 4 pm**  
**Closed on Sunday, Monday & Friday**  
**845-758-0661**  
[www.partycreations.net](http://www.partycreations.net)

## **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, 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>