

Hudson Valley Homebrewers, Inc.

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May, 2010

Next Meeting

Will be at 8pm on Wednesday, May 12th, at the
[Brown Derby](#) in Poughkeepsie, NY.

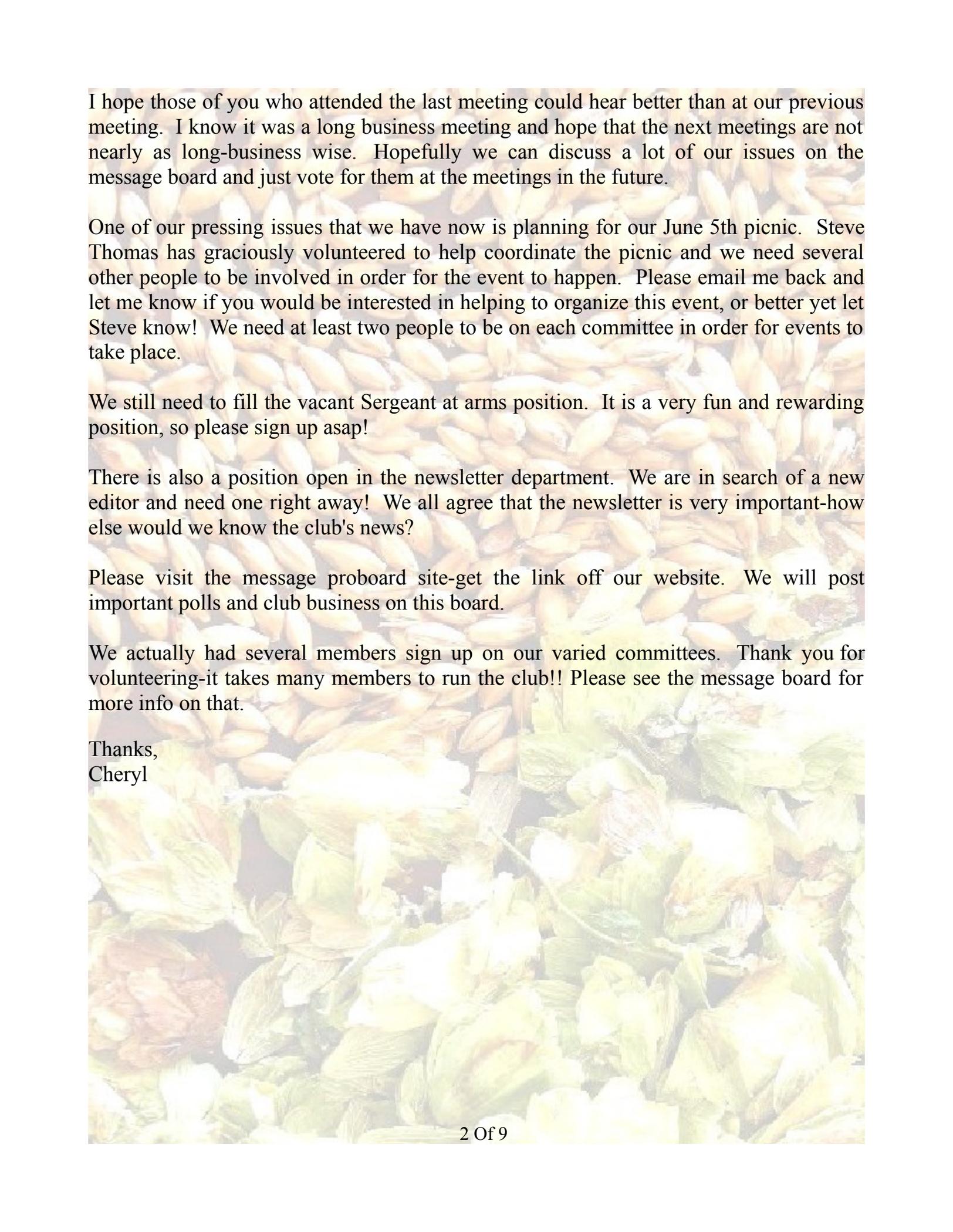
WANTED

~ Newsletter Editor ~
~ Assistant Editor ~
~ Sergeant at Arms ~
~ AHA Liaison ~

Reminder: The Picnic is Saturday June 5th at Wilcox State Park. Please email Steve Thomas and Arpit Mehta at picnic@hvhomebrewers.com to let them know you'll be there and to ask if there is anything you can do to help.

Message from the President

Well I just wanted to ask everyone that if you have a new address, email, or phone number to please email our treasurer, Tom Folster with those changes. We are also missing our corporate seal that was last used at our competition at the Gilded Otter. I contacted the establishment and they did not find it-hopefully it didn't get thrown away with the trash.

The background of the entire page is a close-up photograph of almonds. The top half shows a dense layer of light-colored, unshelled almonds. The bottom half shows almond blossoms with their characteristic papery, yellowish-green petals and stamens.

I hope those of you who attended the last meeting could hear better than at our previous meeting. I know it was a long business meeting and hope that the next meetings are not nearly as long-business wise. Hopefully we can discuss a lot of our issues on the message board and just vote for them at the meetings in the future.

One of our pressing issues that we have now is planning for our June 5th picnic. Steve Thomas has graciously volunteered to help coordinate the picnic and we need several other people to be involved in order for the event to happen. Please email me back and let me know if you would be interested in helping to organize this event, or better yet let Steve know! We need at least two people to be on each committee in order for events to take place.

We still need to fill the vacant Sergeant at arms position. It is a very fun and rewarding position, so please sign up asap!

There is also a position open in the newsletter department. We are in search of a new editor and need one right away! We all agree that the newsletter is very important-how else would we know the club's news?

Please visit the message proboard site-get the link off our website. We will post important polls and club business on this board.

We actually had several members sign up on our varied committees. Thank you for volunteering-it takes many members to run the club!! Please see the message board for more info on that.

Thanks,
Cheryl

BIG BREW DAY

May 1st at Keegan Ales

Results: 35 gallon - 6 batches

- ◆ Brian Lavenar AG Scottish Ale 5 gal w/Charles Wiles and John Mcgovern
- ◆ Tom 'Skip' Folster AG Greg Noonan Scotch Ale 5 gal w/Christine
- ◆ Dann Gavalets AG Triple Nipple Triple 5 gal
- ◆ Jeff Findley AG Black Rye Ale 10 gal w/Craig Day
- ◆ Callum Benepe EX Peppercorn Bock 5 gal
- ◆ Marty Rowe EX German Wheat 5 gal w/Cheryl

Organizer: Craig Day



April 14, 2010 Meeting Minutes

Record of April 14, 2010 Meeting of the Hudson Valley Homebrewers at the [Brown Derby](#) in Poughkeepsie, NY.

Meeting Date: April 14, 2010

Meeting Location: Brown Derby Restaurant, 96 Main St, Poughkeepsie, NY

The meeting was called to order by president Cheryl McFee at 8:15 pm. Minutes of the previous meeting and treasurer's report were read by Tom Folster.

Vice President Marty Rowe made several announcements: a new post office box has been set up for the club, an application has been submitted to obtain New York State tax exempt status and he is working on updating the club's tax records.

Justin Taylor, 2010 Homebrew Competition Organizer, gave a recap of this year's competition. The competition and raffle went well, due to the efforts of many club members, including Prize Coordinator Jenn Taylor, Judge Coordinator Dave Sherfey, Master of Ceremonies Bill Woodring, Competition Coordinator Al Alexsa and Registrar Brett Lavin. Jenn Taylor also thanked Dave King for his assistance in obtaining raffle prizes.

Cheryl discussed the need for a Sergeant-at-Arms and asked for volunteers to fill the position, however no volunteers were forthcoming.

A poll was held on the HVHB club members' message board to set the date for this year's picnic. Only five club members responded, and the date was set for Saturday, June 5.

Volunteers were requested to form various committees and to assist with upcoming club functions, including the Education Committee, Meeting Location Committee, History Archive Committee, Teach a Friend to Homebrew Day, Mead Day, apple pressing and cider pressing in October, Nominating Committee (to be formed in September) and the 2011 Homebrew Competition.

Big Brew Day is being organized by Craig Day, and will be held at the Keagan Brewery in Kingston on Saturday, May 1.

Cheryl announced that the club needs a new newsletter editor, and volunteers are requested.

Marty and Cheryl are continuing to research alcohol liability issues. At this point, it appears that there is no applicable liability insurance available to the club. Discussions with several lawyers have resulted in suggestions for rewording of some of the club's by-laws. Changes to by-laws require a vote of the full membership, so more discussion will take place in future meetings.

A proposal was made by Treasurer Tom Folster to change the club membership dues to a calendar year basis. There was some discussion of how this would be handled for members joining in mid-year. The motion was seconded by Charlie Haight and passed by the members present.

Al Alexa was thanked for his five years of service to the club as Competition Coordinator, and presented an engraved mug and several beers.

Frankie Flynn was thanked for his nine years of service as club president. He was presented an engraved mug, going-away card signed by many club members and a photo album.

Charlie Haight was recognized for his years of service to the club as vice president and was presented an engraved mug.

Due to the death of his Mother, Steve Schwartz was not able to attend the meeting. Justin Taylor said that flowers had been sent in her honor.

Cheryl announced that there will be a directors meeting at the Hyde Park Brewing Company at 1:00 pm on Saturday, April 17. The meeting is not restricted to club officers.

The planned presentation by Mark Peffers, "Yeast in Foods and Beverages", was postponed to a later meeting.

Al Alexa mentioned an article published by Ulster Publishing regarding this year's competition. If you're interested in reading the article, it can be found here:

<http://www.ulsterpublishing.com/index.cfm?fuseaction=article&articleID=510931>.

The meeting was adjourned at 9:35 pm.

Treasurer's Report

Hudson Valley HomeBrewers
Treasurers Report

Balance as of 03/10/2010 2122.37

Income

Dues	\$160.00
Competition	\$1,496.00
Total	\$1,656.00

Expenses

Competition	\$1,044.08
Corp	\$20.00
General	\$83.88
Steering	\$143.00
PayPal Fees	\$2.64
Total	\$1,293.60

Balance as of 04/14/2010 \$2,484.77

New Members:

John and Marian Edmond

Respectfully Submitted by
Tom Folster
Treasurer
04/14/10

April 17, 2010 Directors Meeting

Record of April 17, 2010 Meeting of the Hudson Valley Homebrewers at the [Hyde Park Brewery](#) in Hyde Park, NY.

Meeting Date: April 17, 2010

Meeting Location: Hyde Park Brewery, Hyde Park, NY

The meeting was called to order at 1:15 PM at the Hyde Park Brewery.

In attendance were Treasurer Tom Folster, Vice president Marty Rowe and President Cheryl McFee.

Tom Folster reimbursed Cheryl McFee for the gifts purchased for Frankie Flynn and Charles Haight.

Tom gave Cheryl one of the HVHB's check books to have in case of emergency.

Tom also discussed doing some fun activities and has a pub crawl in mind. This may involve renting a limo bus so no one would be responsible for driving to the different establishments.

The remainder of the meeting was the discussion about moving our membership to a calendar year.

Tom broke it down to pro-rating new membership dues per quarter. If joined before March, dues would be \$20, before June \$15, before September \$10 and after Sept \$5. Everyone agreed that this

would be fair. Marty created a conversion schedule to get all existing members onto the calendar

membership year. This was also agreed upon by everyone. For those already paid into 2011, we will offer a refund. That way, everyone's expiration date will be Dec. 31st. The meeting was adjourned at

2:45 PM.

HVHB In The News

Ales in comparison

THE ANNUAL HUDSON VALLEY HOMEBREW COMPETITION IS HELD AT THE GILDED OTTER IN NEW PALTZ

The judges assemble in New Paltz at 9 a.m. It's 5 o'clock somewhere (Moscow, Russia) and they're ready to uncap the first contenders. This is the Hudson Valley Homebrewers' 20th Annual Homebrew Competition, held March 27. Approximately 50 brew enthusiasts are upstairs at the Gilded Otter Brewing Co., sipping and swirling samples of 250 homemade beers, ciders and meads. Budweiser these are not: These are artisan ales and small-batch stouts conceived in the garages, basements and backyards of greater New York.

You've heard of a microbrewery? Think "nanobrewery" (a word I thought I'd made up until I Googled it), where an entire batch could be just 20 gallons.

I arrived in the afternoon for a crash course in homebrew criticism. Assistant competition organizer Al Alexa introduced me to two excellent teachers, Helena Alves — an actual teacher, of English and German — and Mark Bastian. This was an American Homebrewers Association/Beer Judge Certification Program (AHA/BJCP) competition, wherein two judges are assigned to each brew style and one judge must be AHA/BJCP approved.

Alves is a certified apprentice judge after faring fairly on the test, which could rightfully be called a bar exam. Like its legal counterpart, this test is "hard and demoralizing," said she, and requires memorization of recipes and elements of brewing, as well as a taste test. Bastian's qualifications include 17 years of wheat-beer brewing experience. Hefeweizen drinkers, take heed: He says the slice of citrus is a show. "You're supposed to have citrus notes in the aroma."

Today, they were quaffing 13 English pale ales and amber hybrid beers (Düsseldorf Altbiers) as the denizens of Judging Table 3. Contrary to my fantasies, no judge samples all 250 beers.

Judges score homebrews on a scale of zero to 50 points, based on aroma, appearance, flavor and mouthfeel. The highest-scoring beer in each style is retained to compete for "best in show," like the superlative specimens of each breed at the Westminster Kennel Club dog show.

"Except the owners aren't here to freak out," said Alves.

I learn to score

They weren't. I was. My qualifications were considerably fewer than the average judge boasts. I do know a pilsner from a porter. I was even involved with a beer competition, once — but it involved drinking 15 cans of Pabst in 42 minutes as team member in the "100 Pabst Challenge."

I was not prepared for the complex AHA/BJCP rubric.

According to the score sheet, beer can be estery (aroma and/or flavor of fruits, fruit flavorings or roses), light-struck (similar to the aroma of a skunk) or diacetyl (artificial butter, butterscotch or toffee aroma and flavor, sometimes perceived as a slickness on the tongue). It may be musty, metallic, grassy, alcoholic, vegetal, yeasty or astringent.

Add to it that some styles allow for considerable interpretation by the brewer, and you'll find assessing beers about difficult as grading a stack of high schoolers' German papers, said Helena.

If you don't know German, I'd add.

First up was entry No. 11. The label was removed properly from the recycled twelve-ounce bottle, according to style guidelines. When held up to the light, the beer was clear, not cloudy; poured, it was a brilliant "9" according to the color chart. It had a slightly creamy head with good retention. Nice lacing — the trail of foam on the inside of the glass when swished, like a wine's "legs." A subtle, low hop aroma. The sweetness of the malt barely outdid the bitterness of the hops. No. 11 got a 40/50, a very good score, the average of Alves' (39) and Bastian's (41).

They encouraged me to fill out a practice score sheet for No. 84, an English pale ale, extra special/strong. I wrote "hops aroma," and "hoppy, with a pleasant mouthfeel, medium body, good carbonation and slight astringency." "Good balance." I gave it a 33/50. I gave my assessment a D-minus, and asked for another taste.

Nothing goes to waste

“Nothing goes to waste at this table, I’ve noticed,” said Barry, an American pale-ale brewer who kindly collected our empty cups. We did drink most of each bottle. Bastian estimated that an average judge would drink about 36 ounces (three beers) in judging 13. Best-in-show judges would drink 36 ounces and then sample 25 additional beers.

To qualify for the job, candidates must have strong stomachs and designated drivers.

As sample after sample presented itself, my afternoon slipped away into carbonated conviviality. The judges held forth on homebrewing, which can be like cooking: You can follow a recipe strictly or throw in a handful of this and a pinch of that until it seems right.

A man named Phil shared a sample of his Gamet grape-infused mead, the “nectar of the gods,” which was absolutely ambrosial. Mead, a fermented honey drink, is where the word “honeymoon” comes from, said Alves and Bastian. Newlyweds were encouraged to drink mead (honey) for one lunar cycle (moon) to increase fertility and, therefore, the odds of a happy, fruitful marriage.

Judging finished, we, already friends, exchanged contact information. There was a raffle, and five thirsty men began judging the best-in-show beers, a tawny rainbow of disposable cups filling the table before them.

Then I just really wanted a burrito.

For more information on the Hudson Valley Homebrewers, visit <http://hvhomebrewers.com/> or drop in for a draught at their next meeting on Wednesday, April 14 at the Brown Derby in Poughkeepsie.

-- Megan Labrise



The best job in the world: Judges at Table 2 compare amber and bock beers.

PHOTO BY MEGAN LABRISE

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!](#)

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