

Volume 21, Number 3

March 2011

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

## HVHB March 9, 2010

Our next meeting will be at 8pm on Wednesday, March 9 at the Derby in Poughkeepsie. Oatmeal Stout beer tasting.

## HVHB February 9, 2010

Hudson Valley Homebrewers  
February 2011 meeting minutes  
Date: February 9, 2011

- Call to order by President Tom Folster at 2005.
  - Beer sample #1: Christmas Ale presented by Tom Folster.
- OLD BUSINESS
- Call for dues. Dues now cover January to December for all members.
  - Competition update presented by Justin Taylor. Steve Schwartz is steward coordinator.
  - Club mailing address settled on 3239 Sharon Tpke, Millbrook.
  - Beer sample #2: Belgian Ale presented by Patrick.
- NEW BUSINESS
- Guest brewing at Keegan Ales → update from Tom on previous e-mail; clarification on qualification.
  - Guest speaker: Ian Lindars of McCabe and Mack LLP Attorneys at Law presenting the legal aspects of drinking and driving.
  - Beer sample #3: Nut Brown Ale presented by Justin.
  - Beer sample #4: Sour Brown presented by Craig.
  - Beer sample #5: Sour Brown presented by Ray.
  - Request for assistance on Education Committee from Tom.
  - Proposal to create a by-laws committee to tweak our outdated by-laws.
  - Phil Van Itallie is heading the by-laws committee, and we are looking for more volunteers.
  - Adjourn at 2136.

## A Message from the President

If you believe Punxsutawney Phil, spring is just around the corner. And for most of us it can't come too soon. Yes, this has been a hard winter for everyone. And for a home brewer, it's just that much harder.

Brewing is about temperature, that's true enough. But for a home brewer, it's not just about mash and fermentation temperature. Many of us are forced to change our whole brewing routine. It's tough standing out in the garage or on the back porch trying to get a pot to boil when it's ten degrees out there. And how many of us move the fermentation bucket around the house trying to find just the right temperature.

I've invested more money than I care to count in refrigerators and carboy heaters, thermometers and temperature controllers, and even built homemade insulated boxes. And yet I still have not found that temperature nirvana I've been on a quest for.

I was talking with a new home brewer last week, and mentioned that I still have the original fermentation buckets I bought with my first brew kit. I don't use them for fermenting anymore, but they still are handy. But that talk of my original brew days got me in a nostalgic mood, and I started to think about when my home brewing was simple. All I had were two buckets and a pot. I brewed on the kitchen stove (much to my wife's dismay). And with that I brewed some great beer.

Standing in my basement yesterday, staying close to my burner to keep warm by the open door, I thought to myself maybe I should go back to brewing on the kitchen stove..... at least until spring.

## Guest Brewing at Keegan Ales

**Tom Folster's English Bitter debuted 2/22/2011**

**Justin Taylor's Extra Special Bitter debuting 3/8/2011**

**Dann Gavaletz's Belgian Blonde debuting 4/5/2011**

### **Background:**

Keegan Ales has begun doing small batches (10 gal) of beer that they release on Tuesday nights. It's a marketing technique that Keegan Ales uses to increase the patronage on Tuesday nights, and it seems to have been working well. However, the staff at Keegan's is having a difficulty finding time to brew these beers. In response to this problem, Tommy Keegan contacted the Hudson Valley Home Brewers and invited us to bring some of our award winning brewers to come and brew a guest beer at Keegan Ales.

### Eligibility Guidelines:

- You must be a paid member in good standing of the Hudson Valley Home Brewers
- You must have at least two awards from a AHA sanctioned BJCP judged event in past two years. (club only events do not apply)
- You must brew an award winning beer. However, if you have won best of show in the past two years, you do not have to brew an award winning beer, you can brew what you want.
- You do NOT have to do an all-grain brew, extract brews are acceptable as long as they meet the award criteria
- Styles that are NOT an IPA, Stout, or Golden Ale will be given preference. (Since that's what Keegan's servers). However variations on those styles will be considered (IE smoked stout, West Coast IPA, etc)
- Final eligibility will be determined by a guest brewing committee. All decisions of the committee are final.

If you are approved as a guest brewer you are subject to the following **Guidelines**:

- Your brew schedule, beer style, and release date must be approved by the Guest Brewing committee.
- You must brew on the Keegan Ale's premises (it's a legal thing...)
- You are expected to brew 10 gallons of beer.
- You may submit receipts for you ingredients to Tommy Keegan for reimbursement.
- Keegan's can supply you with water.
- At this time, you must supply your own brew kettle at lauter/ mash tun.
- Keegan's can provide hot water from his liqueur tank. (or you can bring your own hot liqueur tank)
- Keegan's will provide carboy/fermentation vessels.
- Once in the fermentation vessel, Keegan's can rack, keg and carbonate your beer. You can go and do that if you want, but you don't have too.
- Saturday or Sunday are preferred brew days but other days can be accommodated if necessary
- The beer you brew is the property of Keegan Ales, to be used at there discretion.

The Guest Brewing Committee currently consists of Craig Day and Tom Folster. If anyone else cares to volunteer, we'd love to have you.

## Newburgh Brewing Company!

Here's an idea: the Newburgh Brewing Company By Doyle Murphy Times Herald-Record  
Christopher Basso popped open the rear of an SUV parked in the lot below the old brick factory building in Newburgh's East End. Read more at:

<http://www.recordonline.com/apps/pbcs.dll/article?AID=/20110207/NEWS/102070320&cid=sitesearch>

# The Hudson Valley Homebrewers 21st Annual Homebrew Competition

Saturday, March 26, 2010

At the Gilded Otter Brewing Company, 3 Main St., New Paltz, New York

**Entries will accepted from Saturday, March 5th and the deadline, Saturday March 19th at 12:00 Noon**

The Hudson Valley Homebrewers are pleased to present our 21st 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 5th, and **the entry deadline, 12:00 Noon, Saturday March 19th.**

## 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 Organizer	Justin Taylor (845) 527-7406	<a href="mailto:justintaylor84@hotmail.com">justintaylor84@hotmail.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	Steven Schwartz (845) 462-7756	<a href="mailto:sloopcapt@aol.com">sloopcapt@aol.com</a>

## Tavern Night, March 12, 6-9PM

For the past five years I have been brewing for an event here in Warwick that is a fundraiser for the Warwick Historical Society, that we call Tavern Night. This year's Tavern Night was originally scheduled for February 5, but we had an ice storm and had to postpone and re-schedule it to March 12.

A few club members have made the trip down and had a good time in the past couple of years, and I would like to invite the whole club this year. My wife Shelly and I assumed leadership of the event this year with the intention of making it larger, committing to supply more of the food and increasing the quality of it as well. This year we are going to have plenty of everything, so come on down and enjoy a great time in what is now the Society's main office, Baird's Tavern, a restored 1766 limestone building at the crossroads in Warwick Village.

The full line-up of everything that will be there can be found at the event website, <http://BairdsTavern.org>. We get things underway at 6 PM and continue on past 9. It is a fundraiser, and the admission is \$25.00 per person. Don't eat dinner before you come... While we're not exactly serving dinner, you won't go away hungry.

For those with designated drivers, there is a great new bar in the Village two blocks away on the other side of the street called Eddie's Roadhouse. Eddie like big IPAs... They're a small place and don't have many taps, but they tend to make it up with some great beer choices.

Set your maps or GPSs to Bairds Tavern, 105 Main Street, Warwick NY 10990.

If you plan on coming, send me a heads-up email at [sherf@flagbrewing.com](mailto:sherf@flagbrewing.com)

We hope to see you there! -David Sherfey

## Mazer Cup 2011

We cordially invite you to enter your meads in the 2011 Mazer Cup International (MCI) home & commercial mead competition. This premier event will allow you pit your meads against other meads from all over the world! We had over 400 entries between home and commercial last year, and 9 countries were represented.

<http://www.mazercup.com/>

## 2011 NHC NE Region

Hello my name is Reed Antis. I am the organizer for the 2011 NHC Northeast Region. I am reaching out to you today. I am looking for your help in judging this year's competition. I believe a number of 70- 100 judges will allow us to a great job with anyone being over worked. Please contact me if you can judge, or even if you cannot. This year's site is the VFW Post, 420 Excelsior Avenue, Saratoga Springs, NY 12866. It will be starting at 9 am on April 2nd. My goal is to do this competition in one day. There are several hotels close to this site. And the VFW Post is conveniently located just off Interstate-87. Our local home-brew club is planning a hospitality party that evening for the judges who are staying overnight and will be conveniently held near the VFW Post and a local hotel. Below will be two links for the hotels close to site of the competition. Judges that are considering coming up from the NYC area. I will be willing to work to with you. Amtrak comes into the Rennselaer Station. I am willing to coordinate transportation up to Saratoga Springs. Look forward to hearing from you all. Reed Antis

Comfort Inn & Suites

[http://www.comfortinn.com/hotel-saratoga\\_springs-new\\_york-NY372?sid=hroPi.i](http://www.comfortinn.com/hotel-saratoga_springs-new_york-NY372?sid=hroPi.i)

<[http://www.comfortinn.com/hotel-saratoga\\_springs-new\\_york-NY372?sid=hroPi.i](http://www.comfortinn.com/hotel-saratoga_springs-new_york-NY372?sid=hroPi.i)

17 Old Gick Road, Saratoga Springs, NY, US, 12866,

Phone: (518) 587-6244, Fax: (518) 581-7014

Courtyard by Marriott Saratoga Springs, 11 Excelsior Avenue, Saratoga Springs, NY 12866, 518-226-0538 (hotel) 518-207-5273

<http://www.marriott.com/hotels/travel/albss-courtyard-saratoga-springs/>

<<http://www.marriott.com/hotels/travel/albss-courtyard-saratoga-springs/>

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Both have rooms at \$99.00 per night

## May has American Craft Beer Week

May 16-22 is American craft beer week. Check out this link to find out the news:

<http://www.craftbeer.com/pages/news-and-events/american-craft-beer-week>

## **Get Real Craft Beer & Food Festival**

March 19-20, 2011 at the Altman Building 135 West 18th Street, New York City, NY, 10011

<http://www.craftbeer.com/pages/news-and-events/calendar/show?title=get-real-craft-beer-food-festival>

## **TAP NY**

<http://www.tap-ny.com/> April 30-May 1, 2011

## **2011 Zymurgy Best Beers in America**

If you are an AHA member, you can vote for 2011 Zymurgy best beers in America online at:

<https://spreadsheets.google.com/viewform?formkey=dDBtdlotb184YXZjU3Y1M2U5aGZNa0E6MQ>

## **Brewery Tour**

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

## **Brewing TV**

A new site for brewing videos. <http://www.brewingtv.com/episode-index/>

## **How COOL!**

Fill'er up! FROM THE BOTTOM!

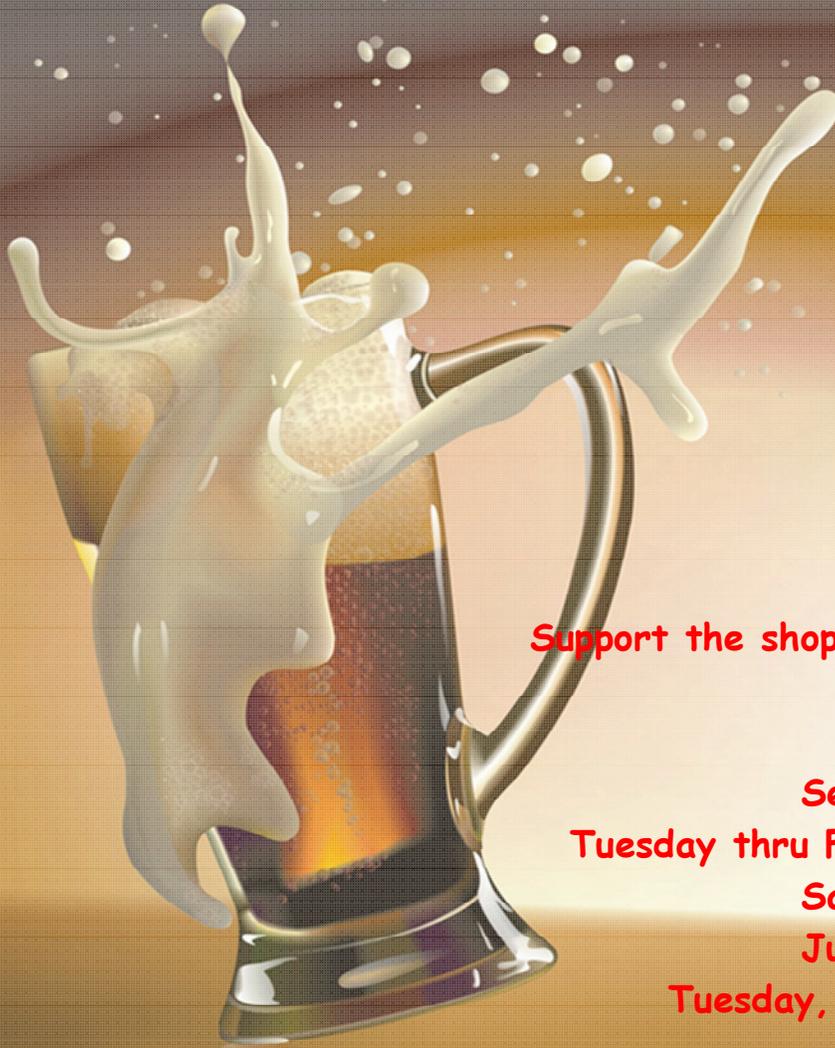
[http://www.youtube.com/watch?v=wiu\\_IX14wLI&feature=related](http://www.youtube.com/watch?v=wiu_IX14wLI&feature=related)

## **Newsletter**

The newsletter will be posted to the club website on the first day of every month. The president 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**

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)



**Support the shop that supports our Club!  
PARTY CREATIONS**

**Business Hours;**

**September 15 to June 15**

**Tuesday thru FrIday - 11 am to 7 pm**

**Saturday- 11 am to 4 pm**

**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)**