

## HVHB January 11, 2012

### Hudson Valley Homebrewers Steering Committee Meeting Minutes - 11 January 2012

- Called to order at 1935 by President Tom Folster.
- Review of the by-laws mainly for clarification on officers' individual responsibilities
- Steering Committee meeting schedule
- Meetings to be held the second Wednesday of the month at 1930 hours immediately preceding the general membership meeting, on an as needed basis.
- Corporate Status; Discussion of whether we are better off remaining a corporation, or would be better off as a non-profit. Consensus is to remain a corporation for legal/liability reasons.
- Communications to the general membership; Discussion of how to more effectively get information out to the general membership. Newsletter to be distributed in a timelier manner than in the past; Beer of the month outline for the year; We will try and keep at least a 6 month "heads up" on the beer style of the month so that the membership has ample time should they decide to brew for a meeting.
- Adjourn at 1959.

### Hudson Valley Homebrewers Meeting Minutes - 11 January 2012

- Call to order at 2009 by President Tom Folster. Swearing in of the 2012 officers.
- Beer of the month: American Brown Ale
- BEER #1: American Brown Ale by Dan.
- Style presentation by Justin.
- BEER #2: American Brown Ale by Paul
- Presentation on all-grain brewing vs. extract by Tom.
- BEER #3: Imperial Red Barrel Aged by Jim.
- Treasurer's Report \$1437 in the M&T account; \$153 in PayPal account
- BJCP Style Sheets passed out by Justin; members vote on beer styles for "style of the month" for the rest of the year. Results TBA.
- BEER #4: Raspberry Porter by Eric. BEER #5: Pumpkin Ale by Eric.
- Wrap up of the pub crawl by Joe and Tom.
- 2012 Competition- 3/24/12 at Arlington American Legion. Justin is organizing.
- BEER #6: American Amber by Mark.
- Informal group get-togethers;- 2/18/12 at Tom's house for a group brew session. Tom would like to have more of these informal sessions throughout the year. All are welcome to host and/or attend.
- Adjourn at 2136.

## HVHB February 8, 2012

The Feb-brew-ary Meeting Agenda will include Justin's beer style of the month (Russian Imperial Stout); a presentation on yeast by Mark Peffer; information about President's Day Brew at the White House; and discussion about planning the Club picnic. (*all subject to change without notice*)

### A Message from The President

**Happy New Year!** I took a few minutes today to read over my message to the club from last January. In that message I put forth some goals and I thought since we're in the new year that it would be a good idea to see how well we did in meeting those goals. The first goal I set out was to add more educational segments to the meetings. This I think was our shining achievement last year. We now have the beer style of the month presentations from Justin, and we've added additional education presentations with a wide variety presenters and topics. I'm very pleased that education is now the main focus of the meeting.

The next goal was to have better organized and more efficient meetings. I don't know about you but I like being able to be home before midnight! Again I think we've had another success. For the most part, the meeting times have been about 1.5 hours. And yet we've still been able to have some very stimulating conversations, where everyone is encouraged to participate. The next objective was more events, like pub crawls and "mini club brew" events. On this item we were only partially successful. Thanks to Joe we've had some awesome pub crawls, but the mini club brewing events never materialized.

Finally, I had set a personal goal of brewing a beer style I'd never tried before (maybe a Belgian). I could say that since I brewed an Imperial IPA that I succeeded on this goal. But I think that is stretching it a bit. That beer was more of an extension of the IPA I've been brewing rather than a foray into a new style. But I did go outside my comfort zone by really taking the plunge into all grain brewing this year. Up to now, I had only toyed with that technique a bit. This year I really focused on getting the process consistent. And I've brewed some really awesome beers using all grain, the only problem is they're not coming out as what I intended. So, I guess I have some work to do.

For this year, the leadership has set a few new goals. The first involves communications with the club. We're going to get the newsletter out in a more timely fashion, and we'll start mailing it again to anyone who doesn't have an email address. In addition, the newsletter will include the agenda items for the next meeting. Next, we're going to do more club brewing events this year. My vision for this is that folks in the club will offer up their home, garage, basement or yard for club members to come over and brew together. And to jump start this I'm hosting the first on on President's Day weekend.

I'm real excited about the upcoming year for the club, and I hope you share that excitement. I'm looking forward to brewing with you this year.

## 2012 Meeting Styles

March- Gueuze; April- Braggot; May-Maibock; June- Imperial IPA; July- Saison  
August-Cream Ale; September- Baltic Porter; October- Doppelbock;  
November-Anniversary Party No Style; December- American Barleywine

## 2012 Competitions

Homebrew Alley 6; 1/29; <http://www.homebrewalley.org/>  
Amber Waves of Grain 16; 3/23-24; <http://awoghomebrew.com/>

## Hudson Valley Homebrewers 22<sup>nd</sup> Annual Competition

The date of the competition is March 24th. We have Justin Taylor as Competition Coordinator, Dave Sherfey as Chief Judge, Steve Schwartz as Chief Steward, Registrar is TBD, and Jennifer Taylor and Tom Folster as Prize Coordinators.

Also, entries will be accepted from March 3rd until noon on March 17th and can be dropped off at Party Creations, Half time, Pantano's Wine and Grapes, Brewshop at Cornell's, Homebrew Emporium, Mistucky Creek HomeBrew and Wine Making Supply or Maltose Express; *entries can only be shipped to Party Creations.*

See club website for entry forms and details <http://www.hvhomebrewers.com/index.html>

If you'd like to volunteer to be a judge, contact Dave Sherfey ([sherf@flagbrewing.com](mailto:sherf@flagbrewing.com)).

If you'd like to volunteer to be a steward, contact Steve Schwartz ([sloopcat@gmail.com](mailto:sloopcat@gmail.com))

If you have any prizes contact Jennifer Taylor ([monroe414@aol.com](mailto:monroe414@aol.com)) or Tom Folster ([tom@folster.org](mailto:tom@folster.org)).

If you'd like to volunteer in any other way with the competition, contact Justin Taylor ([justintaylor84@hotmail.com](mailto:justintaylor84@hotmail.com))

## How Beer Changed the World

<http://vimeo.com/23278902> ~45minutes (thanks Gloria)

## NY Beer History

<http://www.nyhistory.org/exhibitions/beer-in-new-york> (thanks Joe)

## Beer Launcher

[http://www.youtube.com/watch?v=bZ46q4c\\_YHs](http://www.youtube.com/watch?v=bZ46q4c_YHs) ~2.5minutes (thanks Gloria)

## **Beer IS Healthy**

<http://health.yahoo.net/experts/dayinhealth/10-surprising-health-benefits-beer#.TxDUFAzQEok.email> (*thanks Phil*)

## **Build Your Own**

Stir plate; part list and easy to follow instructions:

[http://www.donosborn.com/homebrew/stir\\_plate.htm](http://www.donosborn.com/homebrew/stir_plate.htm)

## **Buy a Brew Pub!**

<http://newyork.craigslist.org/mnh/bfs/2809756440.html>

## **Brew at the White House**

Saturday Feb 18<sup>th</sup>-10AM Brew if you wish, or just come and hang out.

55 Apple Ring Rd Red Hook (845)758-3378

Directions:

From the south:

Take Route 9 North to the light in the village of red Hook (199); Turn left onto 199 west; Take the 2nd right onto Linden Ave (Cnty Rt 79); Go about 1 mile and Turn Right onto Apple Ring Rd. The house is on the back of the circle, White ranch with black shutters.

From Ulster Co.

Cross the bridge and go to the second light. Turn left onto 96 north; At the next light, turn right onto 199 east. Go about 1.5 miles, turn left onto Linden Ave (Cnty Rt 79) Go about 1 mile, turn right onto Apple Ring Rd; The house is on the back of the circle, White ranch with black shutters.

From the north

Route 96 South; At the light on 96 and 199 take left onto 199 east; Go about 1.5 miles, turn left onto Linden Ave (Cnty Rt 79); Go about 1 mile, turn right onto Apple Ring Rd; The house is on the back of the circle, White ranch with black shutters.



Support the shop that supports our Club!

**FREE BEER!**

**PARTY CREATIONS**

Business Hours:  
September 15 to June 15  
Tuesday thru Friday - 11 am to 7 pm  
Saturday - 11 am to 4 pm

845-758-0661 [www.partycreations.net](http://www.partycreations.net)

*tomorrow*

