



VOLUME: 2    ISSUE: 4

April 10, 1993

## HEAD HOG'S WALLOW

By Dale James

**H**ello again 'hogs! I'm pleased to announce that we had a great meeting at Dan Hamilton's home. About 40 'hogs were in attendance. Jim Lopes gave a great demo on bottling, we had a great beer competition, and lots of good food, beer and friendship. Thanks to all who participated.

### Worthog Only Mini-Competition

We had two trophies left over from the Big Fresno Fair and decided to use them for awards for a competition at our last meeting. The two categories were dark lagers (5 entries), and specialty beers (12 entries.)

In the dark lager category *Martin Allred* took the trophy for his Munich Dunkel. *Dan Hamilton* was second, also with a Munich Dunkel.

The specialty category was very interesting. Third place was captured by *Dan Hamilton*, with an intriguing licorice porter. *Mark Cottrell* placed second with a very interesting honey basil ale and (drum roll please) *Martin Allred* won first place with a spiced ale. Congrats and good job to all who entered!

**California Homebrew  
Club of the Year**

Every year the Anchor Brewing Company in San Francisco honors the California State Homebrew Club of the Year by throwing a wonderful party at the brewery. The winning club gets to bring all of its members and a guest each, with all other participating clubs bringing four members each. Last year's winning club was the Sonoma Beerocracts (their fourth time.)

This year Jim Lopes, Charley Baird, Mark Cottrell and I went to S.F. to represent our club. We had a great time (not to mention a couple of beers.) For future awards dinners there will be three ways to get one of the spots representing our club: (1) our club wins the Homebrew Club of the Year title; (2) become the Head Hog of our club; (3) be one of the top 3 award winning brewers to represent the club in competitions.



**HWBTA National  
Homebrew Competition**

The Home Wine and Beer Trade Association national competition was held this year in San Jose. We made a great showing, coming in third place as a club. Our ratio of awards received to beers entered was best overall.

Six Worthogs won a total of ten awards representing the club. New member *Jeff Hannell* garnered a second in Oktoberfest and another for his Barleywine. *Bill McCrory* squashed the competition with a second for his Scotch Wee Heavy. *Mark Cottrell* also took a second for a foreign style stout.

The Worthog roll continued with Past Head Hog *Jim Lopes* creaming the competition with a first place for his spiced ale and a second in the cream ale category. *Charley Baird* took two first places in the Vienna lager and California common categories.

*Sonya Sultan* and yours truly, *Dale Ale*, got a second for an oatmeal stout and first (and runner up best of show) for our English strong ale.

Congratulations to all, as this is a great start to win that trip to Anchor Brewing next year.

### Upcoming Homebrew Competitions

*Maltose Falcons Mayfair* competition in Woodland Hills, CA. Entry deadline is April 17th, with judging to be held May 1st. Send three bottles.

*AHA Nationals.* First Round entries for the AHA Nationals will be received at Anchor Brewing between May 13th and May 21st. The format is that you send one bottle of each style to be judged in San Francisco. If your beer goes on to the final round in July, you will be notified by mail with further instructions on how and where to send the next two bottles. Those bottles must be received at the competition site between July 14th and 21st.

The final round judging and AHA party (I mean conference) will be held July 27th through July 30th in Portland, Oregon with the Oregon Brewers' Festival to be held July 30th through August 1st. Imagine five days of beer drinking! Now you all know why Jim Lopes is going. These events are a lot of fun and come highly recommended.

The AHA's are by far the largest of all the national competitions. Get your brews ready and let's make hogs of ourselves at the awards ceremony!

Entry forms will be available for either of these competitions at Bencomo's Homebrew Supply. Julian will ship the entries at no charge to club members. Bring your competition ready bottles (plain brown 12 oz. bottles with all labels removed and caps blacked out) to Julian at Bencomo's **7 to 10 days before the entry deadlines along with the *completed* necessary paperwork.**

### **Worthog Duds**

We recently received a shipment of official Worthog shirts and hats. A good part of them were sold at the last meeting, but we do have a few hats left as well as about 10 shirts. They are now available at Bencomo's. Hats are \$7.00 and

shirts are \$12.00 (both cheap!). Be sure to get down there and get the latest in high style.

### **California Festival of Beers**

The California Festival of Beers, held May 29th (yes, that is Memorial Day Weekend) in San Luis Obispo is one of the state's biggest and best beer fests. Tickets are \$22.50 each. The club was trying to sponsor a bus trip over, but due to cost and lack of response from club members all plans for the group trip have been cancelled. For more info on this event call 800-549-1538.

### **Upcoming Meeting**

Our next meeting will be at fellow Worthog Tom Pope's house on May 1, 1993 at 1:00 p.m. (see map attached.) See you **all** there!

## **What's brewing**

**Worthogs' Contributions**

### **California Pubbing, Vol.**

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### **Northern Exposure**

by Tom Pope

Gosh, fellow Worthogs, I can't believe it's already time to write the second episode in the continuing saga of my California pub and brewpub experiences. At this rate, I may have to accelerate my brewpub touring agenda to prevent running out of material.

In this installment, I'll cover brewpubs I've visited in the East Bay and parts of the San Joaquin Valley. Let's begin with one of my favorites, the Pacific Coast Brewery in Oakland.

The Pacific Coast Brewery is located in downtown Oakland, just across the street from the Convention Center. This establishment always offers four house brews on tap, including a

light ale, an amber ale, a stout, and a rotating specialty brew. In addition, twenty more taps are available, which usually include a few of the world's classic brews and a liberal assortment of West Coast microbrews. There are also a half dozen or so canned or bottled brews offered (e.g., Thomas Hardy's Ale, canned Guinness, etc.) to further entice the thirsty publican. The pub is quite large and features an outdoor eating area as well as a restored bar that is over 100 years old. The house brews are of the highest quality and the guest brew selection is outstanding. The food selection is limited to the standard pub fare of sandwiches and is moderately priced. Be sure to visit this brewpub if you are ever in the Oakland area.

Across the tube, on Alameda Island, is the Tied House #3. This brewpub features a magnificent view of the Oakland estuary. The atmosphere is quite elegant. This is the largest, most beautiful brewpub I've visited. The brewpub featured eight house brews ranging from a light wheat beer to a mild stout. The brews were lower in malt body and taste than I like, but were nonetheless clean and quite quaffable. The food menu was a bit pricey for my tastes, but featured an extensive selection more like that of a full service restaurant than a brewpub. Visit this establishment to see just how big and beautiful a brewpub can be!

Just a few miles to the Northeast is Berkeley (Berzerkeley), where I've visited two brewpubs. Triple Rock, on Shattuck Avenue, is about the size of Butterfield's, but is three times as noisy. No kidding, there's something about the acoustics in this place or the volume

at which the customers speak which requires that you shout at the person next to you to be heard. I can't imagine what the decibel level would be like in this place if they were playing music. Yes, I've heard the saying, "If it's too loud, you're too old," and I admit this place was too loud for my sensitive ears. The brewpub features three house ales (light, amber, stout) which are quite good. The food menu is average pub fare. You must park about a block away from the pub, and it's likely you'll be panhandled during your walk. But hey, what the heck, what do you expect in Berkeley?

About two miles southeast is the Bison Brewery on infamous Telegraph Avenue. This is the smallest brewpub I've ever seen (excluding my own kitchen and dining room), with seating for about 20 people. [Quaffers' motivation allows many multiples of 20 to squeeze in-*ed.*] Two house brews are offered, an amber ale and a porter, which are adequate but not outstanding. A guest brewery is also featured, and during by visit two varieties of Devil Mountain brews were on tap. I highly recommend the Railroad Ale and the Porter.

The menu consists of sandwiches and salads. The Bison Brewery is really a hole-in-the-wall, but worth visiting if you're in the area.

If you ever have to dine from Fresno to the Bay Area or Sacramento, a good place to stop for a rest is St. Stan's in Modesto. Located just two blocks off the freeway, this is a large modern facility with a separate restaurant located adjacent to the brewpub. The bar area serves basic pub fare,

while the restaurant area offers a more extensive food selection. The bar and restaurant are attractive and nicely decorated. The kegging and bottling operations are also located on the premises. Butterfield's staff should check out this place to see how a combination bottling/kegging/brewpub/restaurant operation can be operated at one location.

St. Stan's always has two house brews on tap, the Amber and

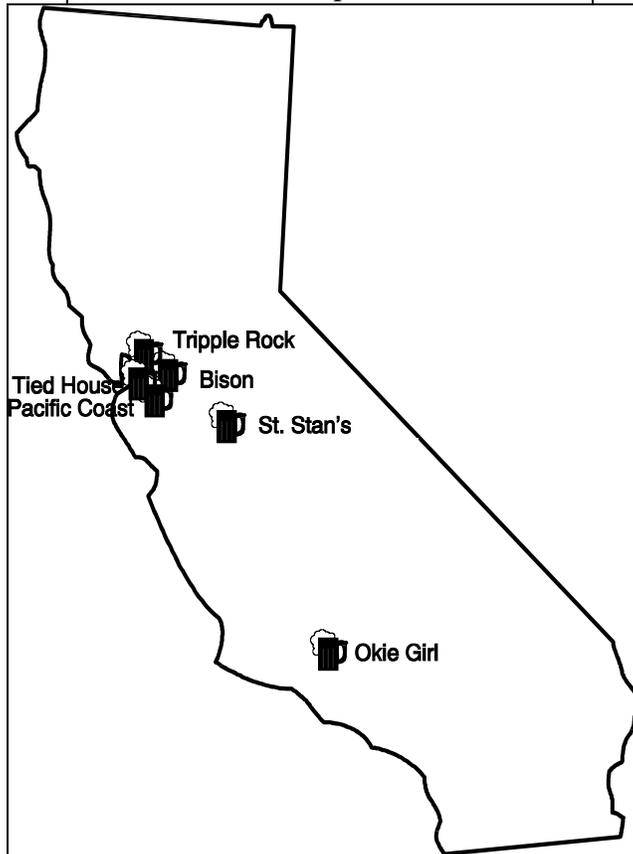
malt and hop flavor. Two ounce samplers are offered, which allows the traveler to sample quite a few brewskis without exceeding the DUI standards. Of course, it's always best to have a D.D. (designated dumpee) who will chauffeur the swillers in relative safety.

In the far south end of the San Joaquin Valley is the Okie Girl Brewery in Lebec. This establishment is of average size, with separate bar and restaurant

areas decorated in a country-western style. I found the brews, ranging from a light lager to a stout, to be thin and low in malt and hop flavor. Although the brews are marginally better than our largest selling domestic lagers, I do not recommend them. The food is good and moderately priced, with an ample selection of "Okie style" beans, chicken, ribs, and steaks. You may want to stop here to eat and see if the brewer has "beefed up" his beer recipes.

I'm going to close for now, as I'm sure I've taken up all the available space in the newsletter and our Worthog word processor (Charley Baird) is probably tired of trying to get this material to fit in the available space. In future

installments, I plan to cover brewpubs in Monterey, Santa Cruz, Hollister, Boulder Creek, and San Luis Obispo. I'll be going to San Francisco and Oregon in April, and will report on brewpubs visited on that trip in a future episode. As time and space permit, I'll provide my insights on beer drinking in Fresno establishments and will relate my Southern California brewpub experiences. Until next time, fellow Worthogs, remember the battle cry



the Dark (altbiers), which can also be purchased in bottles at your local liquor store. In addition, they offer a few imports on tap and frequently have up to six additional house brews on tap. These specialty brews have included light and dark filtered and unfiltered wheat beers, fruit beers, stouts and pilseners during my visits. Sad to say, on one of my visits only the two regular house brews were available. The brews are all quite good, with adequate

of all true beer connoisseurs: "Life is too short to drink cheap beer!"



Worthog winners  
Members' Recipes

## California Common

By Jim Lopes

### Fermentables

10 lbs. Pale Malt  
1 ½ lbs. Caramel 40  
½ lb. Cara Pils

Mash grains at 150° for 90 minutes:  
Sparge at 178° to approx. 7 gal.

### Hops:

60 min. 1 oz. Northern Brewer 7.5α  
30 min. ½ oz. Northern Brewer 7.5α  
10 min. ½ oz. Cascade 4.7α  
Dry hop with 1 oz. Cascade 4.7α  
Total IBU: approximately 37

Add boil:

½ tsp. salt  
1 tsp. gypsum  
1 Tbsp. Irish Moss

Yeast: Wyeast #2112, Calif. Lager  
Ferment at 60-65° approx. 7 days.  
Rack to secondary fermenter. After 1-2  
weeks in secondary prime with 3/4 C.  
corn sugar and bottle.

Starting Gravity 1.052-1.056

Finishing Gravity 1.010-1.012

## trub news

News That Settled Out

### Head Hog On Safari In The Haight

Our fearless Head Hog, Dale James, went on a strange and enlightening safari in the deepest, darkest environs of San Francisco's Haight-Ashbury District following the California Homebrew Club of the Year awards dinner at Anchor Brewery.

Upon hearing of the possibility that the elusive Shelf Life lived in or near the exotic Toronado bar, James and his trusty band risked limb and liver to seek it out. After a taxi ride more dangerous than any trek through the jungle, the safari troupe arrived at the Toronado.

They were amazed at the wide variety of beer species crowding this small corner of The City. Somewhere lurking amongst them, there *must* be the rare Shelf Life brew!" Dale searched in earnest through the Hefe Weissens, Chimay tigers, and Red Hook ESB's.

At last, in desperation, he looked into the golden eyes of a strange species the publican called the IPA of Butterfield. Eureka! Dale jumped for joy and started

yelling to IPA Chuck (how did he get there?!) "We've got Shelf Life, we've got Shelf Life!" Chuck looked at him in a very strange way, but since Dale was clearly deranged (and quite a bit larger) he didn't attack the Hog.

In haste, the Safari goers beat a hasty retreat, dodging the denizens of the Haight jungle with varied success. The Worthog safari ended in an elevator with three forgettable young ladies. It's true! You can ask Dale. *by Charley Baird*

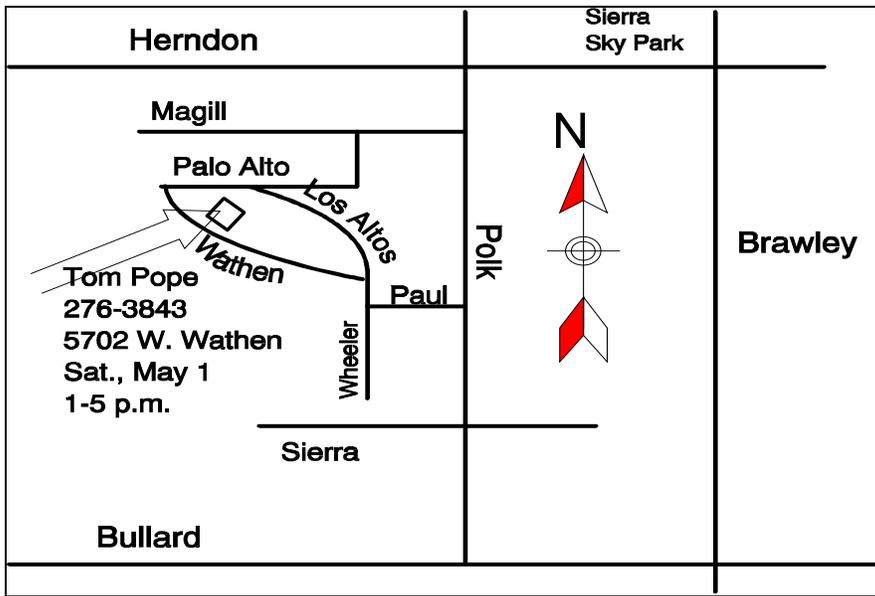
The *San Joaquin Worthog Review* is the official newsletter of the San Joaquin Worthogs homebrewing club. It is provided free of charge for the enjoyment of club members. Club membership dues are \$10.00 per year, or any part thereof, from September 1.

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Edited by Charles Baird



## CALENDAR

- May 1 National Homebrew Day  
Maltose Falcons *Mayfair*. Entry  
deadline April 17
- May 31 *It's Scottish!* Scottish Ale, AHA Club  
Only Comp., Entry deadline May 15
- June 1-14 AHA National Homebrew Competition.  
First round. Entry deadline May 13-21.
- July 27-29 AHA National Homebrewing Confer-  
ence and National Homebrew Competi-  
tion Final Judging.
- July 30-Aug. 1 Oregon Brewers' Festival  
Aug. 9 *Weiss Is Nice*, AHA Club-Only Comp.  
Entry deadline July 30
- Oct. 4 *Best of Fest.* AHA Club-Only Comp.  
Entry deadline Sept. 25.
- For details on competitions see Dale or Charley