

# WORTHOG REVIEW



June/July 2003

## President's Message

Hey Hogs,  
Ron McIlroy is spearheading the camping trip/August club meeting (Aug. 16) this year at Dinkey Creek. We have a beautiful campsite reserved for that weekend. We need to get the word out and we need to get a head count.  
For more information and/or to sign-up please contact Ron McIlroy.  
Email: [cozmik1@pacbell.net](mailto:cozmik1@pacbell.net)  
phone: 583-7289

I have been talking about making some club T-Shirts and I am trying to finally make it happen, but I need your help. I would like to print something the club designed. If we can put a few good ideas together we can merge the best and print some cool shirts.

So give me your best ideas and we can put them to a vote and finally kick this pig.

Here's my idea... the Two-Fisted Worthog logo on the front pocket portion...  
On the back...the hog's rear-end with the saying "bottom's up"  
"San Joaquin Worthogs Homebrew Club"  
Please pass along YOUR ideas.

Club Webmaster, Bill Stoner, wants everyone to know **the 'Hog website has received a facelift** and is up and running. It's better than ever! Please stop in and take a look... [www.sjvworthogs.com](http://www.sjvworthogs.com)

-Gary Petrosian

## Club Meetings:

July 12th at Russ Pipo's, 4134 N. Maroa, Fresno  
Russ's place is on the South East corner of Swift and Maroa, one block North of Ashlan. Try the entrance on Swift. He's got a cool pool, so bring cold beer, a safe plastic mug and swimming gear. Bring snacks or a side dish to share!

August 16th at Dinkey Creek  
See details above

## Reno Brews & Blues Festival

A small fragmented herd of Worthogs ventured several hundred miles from the home range to sample microbrew, listen to great music and win big at the table. Some hogs even helped Butterfield's serve samples. There is good reason to travel so many miles for a beer festival. Several dozen microbreweries were represented at the two day event. Breweries from as far away as England (Newcastle) and Alaska were represented as well as several local Reno-Tahoe area breweries. Several noteworthy brews included the Newcastle Brown (now I know what a Brown Ale should taste like and maybe it will help my next attempt or not), a Koelsch that was made by a local Reno Brewery (Barley Casino or something like that) and Mortality Stout made by Reaper Brewery in Irvine. The best T-shirt was from Bierbitzch. I will wear mine proudly.

-Donna Daniels

## Style and Competition News

Hi folks, Alan Nyitray here. Well hope every body is brewing up a storm. I am still mending, so it will be a while before I start up again. The kegs and fermenters are still too heavy are me to lift. I hope the that someone is brewing the European Pale lager and entries are due by July 25, 2003. Judging will be held August 2, 2003. Club entries are due at Russ Pipo's party on July 12th.

### **The Sept/Oct Style is Specialty/Experimental/Historical**

Any ale or lager beer brewed using unusual techniques, unique fermentables (such as maple syrup, honey, etc.) unique adjuncts (oats, rye, potatoes, etc.) low alcohol, combinations of fruits and spices/herbs/vegetables, or historical beer (entire, IPA with Brettanomyces, Louvain Peeterman, etc.). Experimental beers that do not otherwise meet the other established style categories may be entered here.

**Aroma** : The character of the stated uniqueness should be distinctive in the aroma. Overall the aroma should be a balanced combination of malt, hops and the featured uniqueness as appropriate to the specific type of beer being presented. If the base beer is an ale then general fruitiness and other fermentation byproducts such as diacetyl may be present as appropriate for the warmer fermentation. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. The overall aroma should be balanced and harmonious.

**Appearance** : Appearance should be appropriate to the base beer being presented and will vary depending on the base beer.

**Flavor**: The character of the particular ingredient or technique should be distinctive in the flavor profile. Hop bitterness and flavor, malt flavors, alcohol content and fermentation byproducts, such as diacetyl, should be appropriate to the base beer and harmonious and balanced with the distinctive nature of flavors present.

**Mouthfeel**: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented.

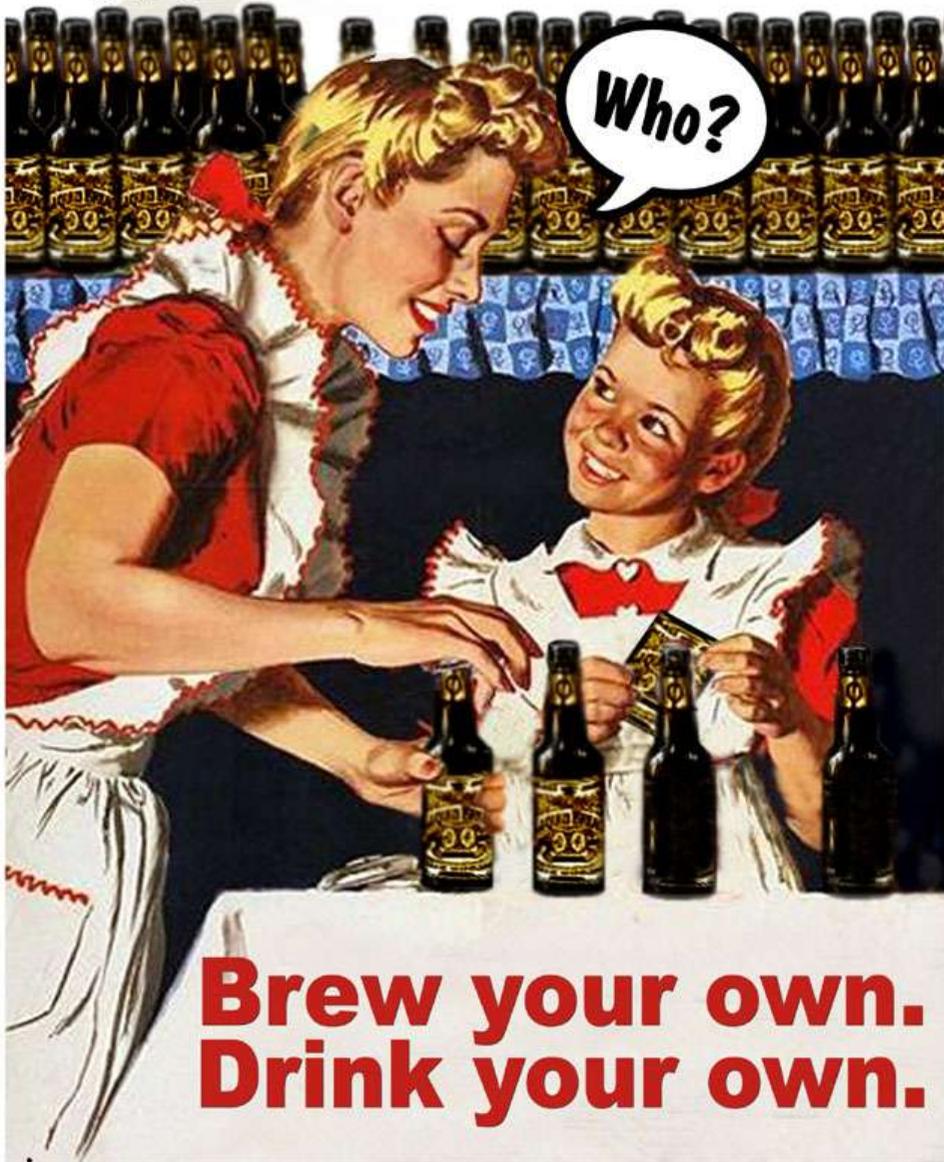
**Overall impression**: A harmonious marriage of ingredients, processes and beer.

**Comments**: Overall balance is the key to presenting a well-made specialty beer, not overwhelm it.

**Vital Statistics**: OG, FG, IBMs, SRM and ABV will vary depending on the underlying base beer.

Well that's for now - We will see you all at Russ Pipo's on the 12th.

# Won't father be ever so happy we made him beer?



**Brew your own.  
Drink your own.**

**MODERN DRUNKARD MAGAZINE**

## Meeting Reminder & Miscellaneous

If possible, please try to bring a food item to the meeting. The hosts and a few folks seem to provide most of the snacks. Thanks!

The following is a list of AHA Club-Only competitions for 2003/2004. Plan your brewing accordingly. We will be having competitions at our monthly meetings to determine the brews selected to represent the club.

| Month               | Style                                     | BJCP Cat. # |
|---------------------|---|-------------|
| August              | European Pale Lager                       | 2           |
| Sept. /Oct.         | Specialty/<br>Experimental/<br>Historical | 24          |
| Nov. /Dec.          | Koelsch &<br>Altbier                      | 8           |
| Jan/Feb<br>2004     | Barleywine                                | 12          |
| March/April<br>2004 | Mead                                      | 25          |

Visit Lovely [www.sjvworthogs.com](http://www.sjvworthogs.com) !

Don't leave home without it!

1. Beer – homebrew or commercial
2. Food if you want to eat
3. Recipes of that great beer you brought so you can share it or get help with it
4. Ice Chest -- small or large for your bottles or kegs, and a little ice
5. Beer Glass – your favorite one that is a little different so when you lose it you can find it
6. Money or checkbook for the great things we raffle off
7. Nametag so we know who you are
8. Notepad and pencil to write down names and phone numbers and that recipe or bit of advise you know you must remember

Dues are WAY Past Due for 2003 – If you have not paid your dues for 2003 be sure to do it at the meeting so the Treasurer doesn't have to keep bugging you about it. Worthog dues are a bargain at \$25.00. Dues cover meetings for members and family. Non-members pay \$5.00 per person per meeting. Paid members and family also get into Hogtoberfest for free. Non-members pay 15.00 per person.

### Club Officers

President: Gary Petrosian

Email: [garyp6@yahoo.com](mailto:garyp6@yahoo.com)

Vice President: Russ Pipo

559-229-9765 E-mail: [pipo@mindspring.com](mailto:pipo@mindspring.com)

Secretary: Trevor Jones

Treasurer: Keith Beene

Chairman of Style: Alan Nyitray

Email: [Fauxmanal@aol.com](mailto:Fauxmanal@aol.com)

Sergeant of Arms: Tom Kallos

Newsletter: Harry Houck & Donna Daniels

[Harry.Houck@comcast.net](mailto:Harry.Houck@comcast.net) & [donden2@aol.com](mailto:donden2@aol.com)

Webmaster: Bill Stoner

(559) 325-2434 E-mail: [webmaster@sjvworthogs.com](mailto:webmaster@sjvworthogs.com)