



## HEAD HOG'S WALLOW

By Dale James

**A** special thanks and a Worthog snort to Tom Pope for hosting the May meeting at his new home. About 40 'hogs were in attendance. Our next meeting will take place at the home of Jeff and Janice Wolpert on June 27th from 1-5 p.m. Their address is 1107 E. Fairmont (see map). Phone is 229-3376. It's above and beyond the call of duty for Jeff and Janice to host our next meeting considering all that they and Butterfield's have already done to support our club. They are looking forward to meeting everyone who hasn't already darkened Butterfield's doorway (that can't be many of you)!

The beer of the meeting will be wheat beer, so bring your own or somebody else's and as usual the club will supply unusual examples as well. Bring a chair, if you would like to sit, and your own mug, if you would like to sample.

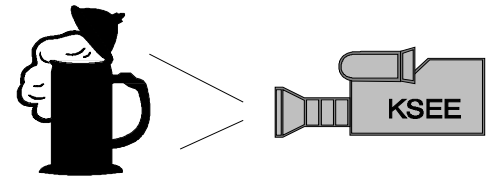
### New Look to the Newsletter

As you older members have noticed, the Worthog Review has taken on a new look. This is due strictly to the hard work and dedication of Charley Baird. Charley puts in countless hours at this (I know 'cause he whines all the time to me about it) and it shows in

this newsletter. Thank you, Charley!

### More Club News

At our August meeting we will be electing new officers. If you are interested in becoming an officer or want to nominate somebody, let me know at the next meeting. We are also going to form a Board of Directors (Steering Committee.) This will be a panel of 4 to 5 people who are very active in the club. Remember, you pay dues, this is your club, and this is an avenue to have your ideas and suggestions put to use. Anyone interested, let me know at the next meeting. No club survives and thrives without a high level of member involvement.



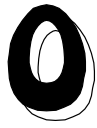
### Worthogs On TV

Recently KSEE, Channel 24, did a piece on homebrewing. Reporter Beth Rivera and her cameraman came down to Butterfield's and Kevin showed them around the brewery, telling only a few fibs in the process. They then found their way to Jim Lopes' garage where Jim showed them his fancy homebrewing system and plied them with his product to ensure a favorable report. (I heard Jim will be signing autographs at the next meeting.) It was an interesting, informative bit of news that presented homebrewing in its

rightful, respectable light. Kudos to Kevin, Jim and KSEE!

### Portland Or Bust!

The American Homebrewers' Association national conference is coming up July 27th through 29th. One of the features of the conference is hospitality night. During hospitality night homebrew clubs from around the country each rent a suite and host a party, pouring beer made by their club members, selling T-shirts, and generally having a good time. Well, this year



the Sonoma Beerocrats have offered to share their suite with us. This is extremely generous and much appreciated. All members planning to go to the conference should bring a supply of their homebrew for hospitality night. We will also be taking a supply of Worthog shirts and hats.

I have never been to a national conference, but everybody I know that has gone says it's *too* much fun! The conference moves every year and won't be back on the West Coast for 4 to 5 years. This is an excellent opportunity to attend and for the Worthogs to make an impressive showing. Details are in *Zymurgy* magazine, or you can call the AHA at (303) 447-0816.

### Welcome New 'Hogs

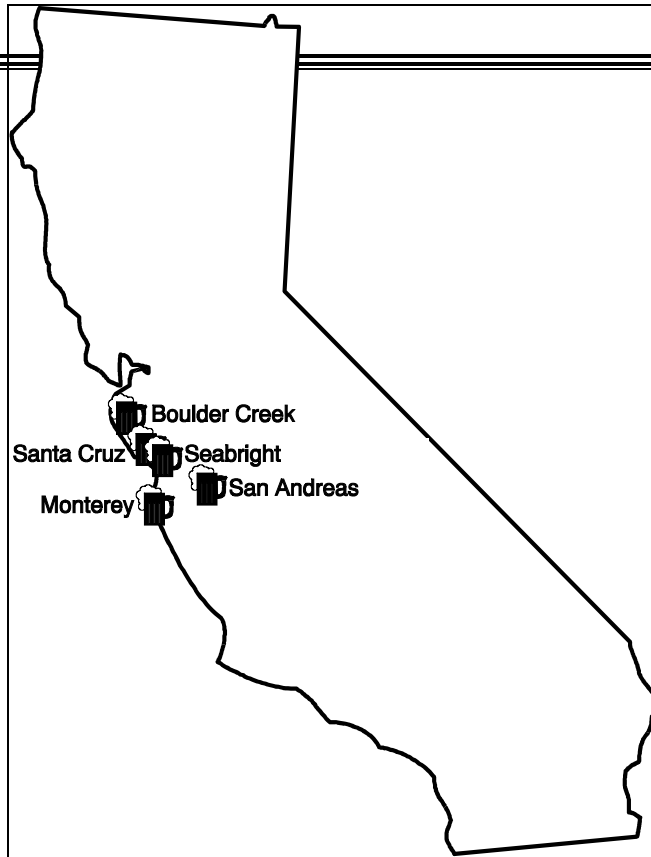
The Worthogs continue to add to their litter. Please welcome these new members of the Worthog family:

*Tom Marshall*, 254 W. Teague, Fresno, 93711-Ph. 435-1809.

*Chris Grosso*, 2081 E. Sierra, Fresno 93710-Ph. 487-5194.

*Steve Alfieris*, 2449 W. Ellery, Fresno, 93711-Ph. 432-3854.

*Cory Bohner*, 42 W. Rall, Clovis, 93612-Ph. 294-9615.



Brewpub. The pub is moderate in size and has a casual atmosphere. The food is standard pub fare with an assortment of salads, sandwiches and chicken and beef dishes.



The food was well prepared and reasonably priced. At the time of my visit, the pub had six brews on tap. San Andreas also bottles beer and you may find their brand at better liquor

stores. The three regular brews consisted of a light ale, an amber ale, and Earthquake Porter. The porter was quite excellent, with marvelous toast and roast characteristics. Specialty brews included a stout, a wheat beer, and a woodruff ale. The woodruff ale was interesting and unique, since the woodruff herb was used as the bittering agent in place of the customary hops. Although I would not replace all my hops with woodruff, I can recommend it as an alternative to those who would like to try a spicy, "woody" tasting flavoring into their brews. All the brews were, in my opinion, clean, good tasting and true to their intended styles. So, if you are ever going from the Central Valley to Santa Cruz or Monterey, just take about a ten mile detour along the way and visit the San Andreas Brewpub.

Boulder Creek is an interesting little town located about 20 miles north of Santa Cruz. The

We now number 73 paid members. That's a 100% increase from last year! Let's round up all Central Valley homebrewers to join by next year!

### New Numbers, Old 'Hogs

*Jim Lopes-Bus*. 454-1295

*David Spencer*-732-1218

## What's brewing

Worthogs' Contributions

### California Pubbing, Vol.

III

### A Whale of a Tale of Ale

by Tom Pope

kay Sweathogs (oops, Worthogs) it's time for another installment of Uncle Tom's Brewpub Tales. As I recall, I left you in Lebec at the end of the last episode, which is a bad place to be stranded. This time, we'll review brewpubs in Hollister, Boulder Creek, Santa Cruz and Monterey.

Hollister, the site of a recent major earthquake, is also the location of the San Andreas

main street is about three blocks long and is full of small shops selling sixties style clothing, jewelry, and drug paraphernalia (head shops)! To give you an idea of the "back to the sixties" feeling of this town, some of the locals were seen wear-ing bell bottoms and tie dyed tank tops, with peace symbols dangling from their necks. They were engaged in conversations concerning the changing colors of their "mood rings," while under the influence of various controlled substances.

Let's go to the brewpub! The Boulder Creek Brewpub is located right in the middle of the main drag (the only street in town) and is of average size. The pub had four ales on tap: the standard house beer, Redwood Ale, and three specialty beers. The specialty beers were a light, amber, and a porter. The specialty brews are regularly rotated, so you may want to call ahead to see what's on tap. All brews were clean and quite tasty. Boulder Creek is one of the only breweries in California that does not filter its beers. The food was good, with a wide selection of burgers, chicken dishes, and salads. The floor of this pub was carpeted and smelled like stale beer. I don't think a brewpub should have carpet-it's a bad combination. Here's an oxymoron: a clean, good smelling rug in a brewpub. Anyway, make a trip to, or through, Boulder Creek. It is a beautiful drive through some massive old redwoods.

Ah, Santa Cruz . . . . . the beach, the Boardwalk, the clean air, the pier. the seals under the pier, the beach, the . . . . . (censored for political correctness by the author) . . . . what a town! Let's go there right now; at least to the Seabright

Brewpub. The Seabright's atmosphere is well lighted, and bright, and includes a nice area facing the sidewalk. At the time of my visit, there were eight brews on tap, ranging from a light wheat beer to a thick stout. All brews were well balanced and good representations of their intended styles. The menu was quite extensive and the food was excellent and moderately priced. I highly recommend a visit to this establishment.

Santa Cruz Brewing Co. and Front Street Pub is located just a few blocks from the Santa Cruz Boardwalk. It is a large pub with lots of dark woodwork. The lighting is a bit dim, but many publicans think that's the way a pub should be. The food menu is extensive and moderately priced. There were four brews on tap at the time of my visit, ranging from a light lager to a chewy stout. The food and beer were excellent, and I was told that up to six brews are frequently on tap, three of which are rotating specialty brews. Any time you are in Santa Cruz, make sure to schedule a visit to this brewpub.

Our final establishment to be reviewed in this installment is the Monterey Brewpub, which is about a block northeast of the Aquarium in Monterey. Have your family or friends save your place in the Aquarium line while you go sample a few brews. The pub is small and pretty dark inside. Three brews were on tap: a light, and amber, and a stout. My party didn't like any of them, as we agreed that they all tasted as if they had soap in them. Some knowledgeable brewers have told me that this could be a result of a microorganism other than our good friend, the beer/ale yeast. In

any event, maybe this was a fluke and the problem is fixed (let's hope)!

My party ended up walking down the street to an Irish pub where we could get Harp and Guinness in bottles. If any of you 'hogs reading this article have visited Monterey Brewpub please share your experience with me. At this point, all I can say is we didn't like the beer we sampled at the pub.

I'm going to close for now. Next time I'll review pubs and brewpubs in San Luis Obispo. Getting material for these articles is a dirty job, but somebody's got to do it. Until then remember: "Life's too short to drink cheap beer."

San Andreas Brewpub  
737 San Benito  
Hollister - Ph. (408) 637-7074

Boulder Creek Brewpub  
13040 Hwy 9  
Boulder Creek - Ph. (408) 338-7882

Seabright Brewpub  
519 Seabright  
Santa Cruz - Ph. (408) 426-2739

Santa Cruz Brewpub  
516 Front Street  
Santa Cruz - Ph. (408) 429-8838

Monterey Brewpub  
638 Wave St.  
Monterey - Ph. (408) 375-3634

**trub news**  
News That Settled Out

**Competition Results:  
Maltose Falcons Mayfaire**

Results of the Maltose Falcons Mayfaire have just come in, and the Worthogs made a great showing. Five fellow 'hogs received 7 ribbons this past May.

Head Hog *Dale James* and brewing partner *Sonya Sultan* received a third place ribbon for

their strong ale. This is not the first competition in which this beer has been high (along with the judges that sampled it.)

Head Hog Emeritus (and TV star) *Jim Lopes* had two beers in the money. His Cream Ale placed third against stiff competition as did his Barleywine.



From South Worthogland *Bill McCrory* also had a third, in American Wheat. His American Brown blew away the competition for the first place blue ribbon!

Charley Baird rounded out the Worthog ribbon winners with first places for both his Vienna Lager and California Common.

Three 'hog snorts to all Worthog competitors and winners. These competitions are a great opportunity for all of us to get outside input on our beers and to see how they compare to beers around the state and country. If you have a good beer, enter it! It's fun, and you may get some info that will make all the difference on your next batch.

Also remember that these results count toward determining the club's representatives at the next Anchor homebrewers' awards dinner.

## Worthog winners

Members' Recipes

### I.P.A.

By Charley Baird

#### Fermentables

14 lbs. Pale Malt  
2.8 lbs. Alexander's Pale Malt Extract  
(2 cans of kicker) added to boil  
Mash grain at 150° for 90 minutes:  
Sparge at 178° to approx. 7 gal.

#### Hops:

60 min. 1¼ oz. Northern Brewer 7.0α  
30 min. ¾ oz. Northern Brewer 7.0α  
30 min. ¾ oz. Cascade 5.1α  
Dry hop with 1¼ oz. Cascade 5.1α  
Total IBU: approximately 50

Add boil:

1 tsp. gypsum  
1 Tbs. Irish Moss

Pitched Butterfield's Whitbread slurry  
Ferment at 55° approx. 36 hrs., then  
60° for 4-5 days. Rack to secondary  
fermenter. After a week in secondary  
prime with 3/4 C. corn sugar and  
bottle.

S.G. - 1.072, F.G. - 1.018

## MORE TRUB

### Fresno Foam

As a public service to our members, the editorial staff of the Worthog Review has decided to start locating and spreading the news about good beer on tap in Fresno. The object isn't to do a restaurant review series, but just to let y'all know where you can get a decent brew here in Lite Land. The articles aren't meant to be a complete and definitive list, just those places that have come to our attention. If you know someplace that is serving good brew, let

Charley know so he can include it in the next issue.

Our first exposé will center around downtown and the Tower district. Later, our horizons will expand, as long as there are new watering holes to write about.

I couldn't consider beginning a series like this without having **Butterfield Brewing** at the head of the list. As homebrewers it has been a guiding light and great supporter. Beyond the help and friendship Butterfield's has provided members of the Worthogs, it is also a Mecca of great, innovative beers.

Currently on tap are the three standards, San Joaquin Golden Ale, Bridaveil Ale, and Tower Dark. The special currently on line is Raspberry Wheat. The next special, a German style Pilsener, will be up in a week or so. It is being brewed using a unique Vitbröd yeast (Dale swears), so don't miss it!

Butterfield's pours a 16 oz. glass of the good brew for \$2.50. You can turn in four happy hour chips for a beer on the house. Pitchers and half pints are also available.

Butterfield's has a varied menu that includes numerous appetizers, salads, fresh seafood, meat and pasta entrees.

A couple of blocks over and north of Butterfield's, on Van Ness Avenue is **Club Fred**. Ol' Fred has a pretty good selection of beers on tap in a very casual atmosphere.

The last time I was there, the friendly barmaid was pouring eight different micro or imported draught beers along side the standard maxo-brewery swill. The micros were represented by Sierra Nevada Pale Ale, Anchor Steam, and Red Hook ESB, good beers all. The imports on line were Watney's Red Barrel,

Newcastle Brown Ale, McEwans Export, Foster's and Double Diamond Ale.

They have some sort of entertainment every night at 7:00. Food appeared to be confined to a limited number of bar snacks.

Fred pours a 12 or 14 oz. glass and charges \$3.25 for imports and \$2.75 for micro brewery beers. They have a rather long happy hour however, extending from 3:00 to 7:00, during which both imports and micros are all \$2.00 per glass.

Farther north on Van Ness, just over the tracks near Shields, is **Goodbody's Pub**, operated by Rodger Rocka of Music Hall fame.

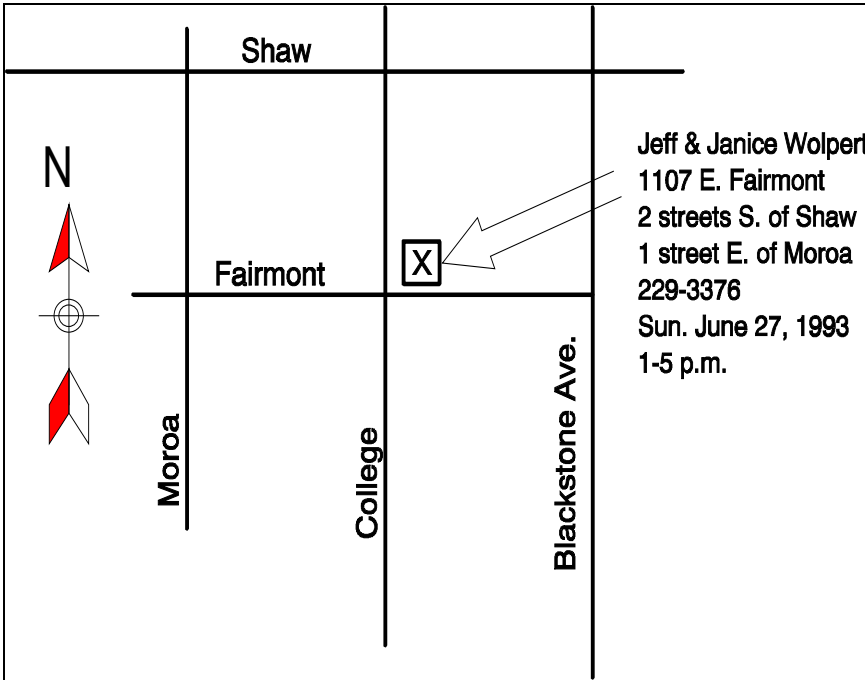
Goodbody's is a full service bar and restaurant with the warm friendly atmosphere of a British pub. The restaurant menu supports the atmosphere, with bangers and mash, shepherd's pie, etc. It's a comfy feeling place.

Goodbody's has taken the plunge, with only good imports and micros on tap-NO mega-breweries to be seen. Along with the seven draught beers available, there is an extensive selection of bottled beer, ranging in style from Blackened Voodoo to Chimay.

Currently on line at Goodbody's are Sierra Nevada Pale Ale, Fuller's ESB, Spaten, Newcastle Brown Ale, McEwen's Export, Double Diamond, and Guinness Stout. They occasionally change some of their taps, but Guinness, Newcastle, and McEwens never seem to be missing.

Goodbody's pours the deepest pint in town, at 20 oz. For that pint they get \$3.75. Their happy hour beer, which rotates each day is \$3.25.





### CALENDAR

June 27	Worthog meeting at Jeff Wolpert's home. 1-5 p.m.
July 27-29	AHA National Homebrewing Conference and National Homebrew Competition Final Judging.
July 30-Aug. 1	Oregon Brewers' Festival
Aug. 9	<i>Weiss Is Nice</i> , AHA Club-Only Comp. Entry deadline July 30
August 28	Worthog meeting at Charley Baird's home
Oct. 4	<i>Best of Fest.</i> AHA Club-Only Comp. Entry deadline Sept. 25.
December 6	<i>Poignant Porter</i> , AHA Club -Only Comp. Entry deadline Nov. 26

For details on competitions see Dale or Charley or bring competition ready bottles to Dale at B'field's.

The *San Joaquin Worthog Review* is the official newsletter of the San Joaquin Worthogs homebrewing club. It is published bi-monthly and 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. For membership information contact:

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Julian Bencomo, Vice Pres.--Bencomo's Homebrew Supply, 1544 N. Palm, Fresno, CA 93704

Charles Baird, Vice President 166 W. Quincy, Fresno, CA 93711 - Ph.-(209) 435-1472

Other homebrewing publications are welcome to reprint articles contained in the *Worthog Review*, so long as the source and author (if known) of the article are acknowledged.

Edited by Charles Baird

**Your Wants Wanted**

Send your want ads for brewing equipment to the *Worthog Review*. The price is right- free!