

Worthog Review



MARCH 2002

Volume 12, Issue 3

President's Message

The February meeting was a big success (see Scott's article). Thanks to our host, **Alan Nyitray** also Andy, Gary, and all those who pitched in to help pull it off. The Porter competition also went off well, thanks to all the great entries and the super job done by our panel of expert judges. Remember to get going on that favorite IPA for the April meeting!



At the last meeting, there was discussion on the idea of raising the guest fee from \$2 to \$5 per person. Everyone I spoke with agreed that five bucks for all the food and beer you can handle is still a great deal. This also provides some incentive to become a member instead of paying to attend selected meetings. Accordingly, the club officers have unanimously decided to make this change effective with the March meeting.



We are planning to have the May meeting on **Big Brew Day** May 4th at **Body in the Bog**. Subject to John's permission, we will want as many brewers as possible to participate. We can make it a mini festival and attract a lot of public attention if we get good participation.

Watch for more details in the coming issues and at the meetings.

A new idea that we are working on is a Hawaiian Luau for the meeting in June. We are thinking of doing a pit barbecue – possibly a whole pig. Another one is a mountain camping trip where we could brew with some real High-Sierra water. This would probably happen in July or August. We'd like to hear if there is interest and have your feedback on these ideas. Feel free to drop me an e-mail.

Remember that the club is only as good as you make it. Please show your support by bringing those brews and food to the meetings, and by participating. Everyone needs to find at least one way to volunteer some time for the club at least once during the year. Whether it's hosting a meeting, doing a demonstration brew, or cooking, those little contributions mean a lot to the success of the club. I really appreciate all the support we have had so far this year, and with everyone participating it will turn out better than ever!

Thanks,

Dave

NEXT MEETING – March 23

Bencomo's Homebrew Supply
DIRECTIONS ARE BELOW

Our next meeting will be held at **Julian Bencomo's** store. Our brewer for the day will be **Stacey Burner** and she'll be brewing a Pale

Ale. We have decided to move our IPA competition (for AHA's Club-Only Competition) to April's meeting since we can wait until April and that will give people a chance to brew one up quick. If you have an IPA ready to go and can spare some before the competition bring it to the meeting!

Last Meeting

Chalk up another very successful and fun meeting at **Alan Nyitray's**. We had a great turnout of people all of whom enjoyed an eventful meeting. I counted 18 homebrews, 10 of which were dark beers (Porter or Stouts). Obviously we're in synch with traditional seasonal brewing.



Andy Ramm deserves a thanks for being Chef of the day, and boy did he keep busy with all the meats he cooked up. Also, **Keith** and **Janet Beene** brought six smoked tri-tips. On top of that, everyone loaded up the food tables with side dishes and we ended up with enough food to feed a small country for a day.



Thanks also goes to our host and demo brewer Alan, and **Gary Petrosian** our other brewer for the day. Alan and Gary both brewed IPAs using the same recipe, however, Alan brewed an all-grain beer and Gary brewed an extract version. It will be interesting to compare the two at our next meeting.

Jim Lopes discussed the upcoming **BJCP Exam** and the review sessions he's holding before the exam. A \$10.00 non-refundable deposit is due by March 31 to participate. See the Calendar of Events for dates and times. For more information you can contact Jim at

jlopes1@mediaone.net. He has an info sheet available with all the details.

The day's big event was the Porter Competition that would decide which beer would represent our club at the AHA's Club-Only Competition for Porters in March. There was a strong showing of 10 beers entered into our competition, one inadvertently judged twice. But our judges, **Jim Lopes**, **Donald Thornton** and **Charly Baird**, caught the repeated one (shows you just how good these guys are). When all the samples were sampled and the judges had judged they chose the beer from, yours truly, **Scott Johnson** as the top beer and the one to go on to the competition. **Donna Griffin's** beer came in a close second place.



There were several other beers in attendance that deserve mentioning: **Gary Petrosian's**

Oatmeal Stout was a great, well-balanced stout; **Dave Hensley** had a year-old **Barleywine** that was absolutely delicious (and his **Kona Stout**, that's always good); **Donald Thornton** brought some of his **Pils** from **Powerhouse Brewing**, a very light and very clear beer that had a good mouthfeel and a clean flavor; **Andy Ramm's Pomegranate Mead** was a nice change of pace from the beer, very sweet with a bit of tartness from the pomegranate.

Pub Crawl Update

The **Worthog's Sacramento Pub Crawl** is scheduled for **Saturday, April 20th**. The bus will be departing Butterfield's at 8:00am sharp. We will visit Valley Brewing in Stockton, Elk Grove Brewing in Elk Grove, Sacramento Brewing, Sudverk Sacramento, Hoppy Brewing and if time permits Kelley Brothers Brewing in Manteca. The cost is \$75.00 per person and there are 45 seats available. The cost includes transportation, beer tasting at each brewery,

lunch at Sacramento Brewing, breakfast on the bus, beer on the bus, snacks and a 2002 Pup Crawl T-shirt.

-Robert Toman

Recipe Corner

I recently bought a beer recipe book titled **“Beer Captured”** from the husband /wife team Tess and Mark Szamatulski . This is a follow-up to their first book **“Clone Brews”**. Both are excellent books full of information and recipes, but “Beer Captured” has even more information and its layout is far superior to “Clone Brews”. They have developed these recipes from personal experience and have compiled 150 recipes of World-Class beers. I can highly recommend “Beer Captured” as a resource of beer recipes and related information.

Which brings me to the recipe for this month – Since we have IPAs on our mind (AHA Club-Only competition), I thought I would give you their recipe in “Beer Captured” for Sierra Nevada’s Celebration Ale:

Sierra Nevada Celebration Ale
All-grain, 10 gallons

23 lbs. Pale malt
2 lbs. Crystal 80
1 lb. Dextrin malt

1.5 oz. Chinook – 90 mins. boil
2 oz. Cascade – 15 mins.
2 oz. Cascade – 1 min.
.5 oz. Cascade – dry hop
.5 oz. Centennial – dry hop
Irish moss – 15 mins.

California /American Ale yeast

O.G.= 1.067, F.G.= 1.018
IBU= 47
SRM= 20

“Porter” Defined

I saw this explanation of the beginnings of the Porter style in the recent Celebrator Beer News. From what I’ve read about Porters, I’d say this sums it up pretty well:

“In the Shoreditch area of East London, a mixture came into favor with the market porters there. This was called three threads (thirds) and consisted of equal parts pale ale, new (actively fermenting) brown ale and aged brown ale (sometimes called stale ale). To satisfy his patrons, the pub keeper had to have all three beers on hand – not an easy task [in the early 18th century]. In 1722, Ralph Harwood, an East London brewer, produced a beer from scratch to match the taste of the three threads. He called this new beer “entire butt” (cask).

When the new beer was delivered to the pubs in the area, the teamster would call out for porters to unload the beer. This, plus the fact that the beer came to be favored by porters in the district, may have led to the beer itself being call porter.”

-Fred Eckhardt, CBN Feb/Mar 2002

Out and About Town

Special brews now on tap at our local brewpubs:

BULLDOG BREWING –
Patriot Pale Ale – 7.8% Stop reading this right now and rush down to Bulldog before this one’s gone, which may be within the next week. It’s only been around for about a month and it’s already about gone! This is a beer every hophead should try. Matt loaded it up with a new hop called Amarillo. He said the hop has characteristics of Cascade hops in its aroma and flavor and is slightly higher in alpha acids. I really liked this beer, I hope he brews it again soon!

Raspberry Stout – 6.8% This is about to run out as well so get in fast for a last chance at trying some of this great stout

Still fermenting: Matt said it's a first for him that all his seasonal brews will change over within just a one to two week period. Here's what to look forward to during the next two weeks:

Big Swifty – 8% Columbus and Crystal hops, early samples indicate that he's got another good one.

Also a Porter and a Wheat beer

BUTTERFIELD BREWING

Imperial IPA – 10% Last I heard this was still pleasing the palettes of many.

Oatmeal Stout – 8% A strong and great tasting stout, full of dark malt and hop flavors. It should be around for awhile as it came on tap recently.

Still fermenting: Riptide Red

Dues are Due

Please bring your cash, check or money order to the next meeting and find the club Treasurer, **Russ Pipo**, to pay your yearly dues of \$24.00. You will need to fill out a receipt form for us so we can keep track of your address, phone # and email address.

Please don't make our club officers do more work to chase you down. Support your club and pay your dues! You can also mail checks and information to:

Russ Pipo 4134 N. Maroa, Fresno, CA 93704
- TODAY!

Calendar of Events

(details will be updated as available)

Club Meetings

March 23

Bencomo's Homebrew Supply **Directions below**
Brewer: Stacey Burner

April 13

Donna Griffin's
Brewer: Harry Houck

May 4

Body in the Bog Pub
Brewer: Trevor Jones

Special Events

April 20

Sacramento area Pub Crawl -
\$75 per person, limited to 45 people.

March - June

BJCP exam and review sessions will take place at Bencomo's Homebrew Supply:

Review Session - March 31 1:00PM – 4:00PM

Review Session - April 13 1:00PM – 4:00PM

Review Session - May 5 1:00PM – 4:00PM

BJCP Exam - June 1 9:00AM – 12:00PM

For additional information, contact Jim Lopes at jlopes1@mediaone.net

April 19 - 28

AHA National Homebrew Competition

Entries are due between April 3 and April 12.

The entry fee is \$8 for AHA members, \$12 for non-members.

Entries for the Southwest Regional go to:

NHC 2002

AleSmith Brewing Co.

9368 Cabot Dr.

San Diego, CA 92126

Judging takes place April 19 – 28.

The NHC Final Round will take place in Irving, TX on June 20 – 22.

BJCP style guidelines are used, with additional categories in the Mead style.

For rules & regs, entry forms and additional information go to: www.beertown.org

May 4

5th Annual AHA Big Brew - nationwide

June 1

BJCP Exam at Bencomo's Homebrew Supply

September

Fresno Fair judging

October

Hogtoberfest 2002

Brewer: Kevin Draughon

November

Stern Grove California State Homebrew Competition

The following is a list of all the **AHA Club-Only** competitions for 2002 – plan your brewing accordingly. We will be having competitions at our monthly meetings to determine the brews selected for entry into these competitions:

<u>Month</u>	<u>Style</u>	<u>BJCP Cat. #</u>
March	Porter	15
May	India Pale Ale	7
August	American Lager	1
Sept./Oct.	Strong Belgian Ale	18
Nov./Dec.	Fruits & Veggies	21,22

Festivals

April 13

Reggae on the Mountain Microbrew Tasting Festival, Bear Valley, CA, 209-753-2301, www.bearvalley.com

April 20

18th Annual SF International Beer Festival, San Francisco, CA, 415-781-8372, www.sfbeerfest.com

May

Sudz in the City, downtown Fresno

May 4

6th Annual Boonville Beer Festival, Boonville, CA, 707-895-2337, www.avbc.com

May 11

West Coast Brewers Festival, Sacramento, CA, 916-875-0904, www.matsonian.com/wcbf

May 18

Northern California Rhythm and Brews Festival, Suisun, CA 707-425-5784 www.agreatbrewfest.com

May 25

California Festival of Beer, Avila Beach, CA 805-544-2266, www.hospiceslo.org

July 20

5th Annual Great El Dorado BBQ, Brews and Blues Festival, Reno, NV 800-648-5966 www.eldoradoreno.com

July 26

Oregon Brewers Festival, Portland, OR, www.oregonbrewfest.com, 503-778-5917

August

*Small Brewers Festival at The Tied House, Mountain View www.smallbrewersfest.com

*IPA Festival at The Bistro, Hayward

October 3

Great American Beer Festival, Denver, CO, 303-447-0816, www.beertown.org

October 5 & 6

San Pedro Square Brew Ha Ha , San Jose

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** – please – 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. **Chair** if you want to sit down
9. **Notepad and pencil** to write down names and phone numbers and that recipe or bit of advise you know you must remember

CLUB OFFICERS

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Classifieds

Brew Stuff for Sale:

1 - chest type freezer, 60x28x36 in good condition \$150.00

20 - 5 gal. corny kegs \$10.00 each

1- beermyster fridge with tap on top , \$75.00

1- counterflow wort chiller, \$20.00

1- 10 gal corny keg perfect for a fermenter.
\$ 40.00

Call **Dave Hensley at 252-8296**, if you get the machine please leave a message

Directions to Bencomo's

Homebrew Supply:

234 W. Olive Ave.

559-485-3225

Julian Bencomo's Homebrew Supply is just east of Fruit Ave., and west of Palm. Look for the blue awning out on the sidewalk – we'll be in the back of the store.

THE BEER PRAYER

Our lager,
Which art in barrels,
Hallowed be thy drink,
Thy will be drunk,
(I will be drunk),
At home as in the
tavern.
Give us this day our
foamy head,
And forgive us our
spillages,
As we forgive those who
spill against us,
and lead us not to
incarceration,
But deliver us from
hangovers,
For thine is the beer,
The bitter and the
lager,
Forever and ever,
Barmen.