

# WORTHOG REVIEW



November 2002

## President's Message

This is going to have to be short and sweet, because as you can tell, I'm late again in getting out this newsletter. Work this time of year is worse than usual, and there just isn't enough time...

**Hogtoberfest** 2002 was a huge success thanks to all of the help we had and the great beer! We sold 200 advance tickets, and we estimated the crowd at 200-300. The club came out in the black around \$1500 for the day. We also had several new members join as a result of the publicity.

Congratulations To **Randy Miller** for taking Best of Show at this year's Fresno Fair competition. Randy won with his Extra Special Bitter, which (if you got to taste it) was definitely 'extra special'. He also took firsts in division for his Weizenbock, and Strong Scotch Ale. **Alan Nyitray** took best of division for his Red Ale, and **Andy Ramm** likewise for his Pomegranate Meade. Congratulations all!

It's getting close to election time again. I have several volunteers to help with the newsletter, which is the biggest job. (If I only had the time, I would have organized them for this month!) The elected offices open are President, Vice President, Secretary, and Treasurer. Please give some thought to helping out with the club this coming year, and see me at the meeting for details. Elections will be held at the December meeting.

I also need someone to volunteer his or her place for the December meeting, which is tentatively set for Saturday, December 7<sup>th</sup> (Pearl Harbor Day). Please let me know if you can host the party or act as the brewer. Remember that everyone in the club is expected to volunteer at least once a year, either by hosting, brewing, being a club officer, or performing one of the many planned tasks required to make our club function. Your help is greatly appreciated.

## November Meeting:

This month's meeting will be this coming Saturday the 9<sup>th</sup> at my house.

**Kevin Draughon** is doing the brewing. For those that want to see all of the brew demo, Kevin will start at 10:00 AM and should be finished around 2:00. As always, we ask that members bring finger foods or appetizers along with their beer.

## Directions:

Dave Smith's house is at 7327 North Hulbert Ave. in Fresno. Take Hwy. 41 to Herndon, head West about 5 miles to Van Ness (Just like Hogtoberfest). Turn North (Right) on Van Ness, then take the second RIGHT (Spruce), the first LEFT (Sequoia), and the first LEFT again (Hulbert). It's the fourth house on the left. Go around the north side of the house to the back.

## Feature Article:

### **How to make a starter with White Labs yeast**

From White Labs

A "starter" can be any volume of wort that you add yeast to before using it to make your beer. The yeast get active in this smaller volume, usually for 1-2 days, and then can be added to 5 gallons of beer, or 10 gallons, or whatever size your brewing. This can be a good way to proof the yeast, and also when making high gravity beers. White Labs recommends on their label to make a starter "if the gravity is over 1.070, if the yeast is past its "best before" date, or if a faster start is desired".

Procedure:

Make up a 1-2 pint wort, gravity ~1.040, hopped as normal.

Boil for 30 minutes, cool to room temperature. Pitch one vial, shake well and let sit for 1-2 days. Little to no activity will be seen in the starter, since this is a very small volume

compared to the quantity of yeast pitched. The yeast in a starter may be done within a couple of hours. But a layer of yeast should be at the bottom after 1-2 days. The wort on top of the yeast can be either decanted of the top, or left in and pitched with the whole volume. Most pitch the whole volume, but if the starter gets to the point of 2 liters for 5 gallons, then we recommend decanting the wort off the yeast.

Typical Starter Volumes for 5 gallons:  
To activate the yeast: 1 pint  
To regenerate expired yeast (there will be living yeast in the package for ~1 year): 2 pints  
To brew a high gravity beer: 2 pints  
To brew a lager beer, starting fermentation 50-55F: 4 pints

## **Calendar of Events**

*(details will be updated as available)*

### **Club Meetings**

#### **December**

Tentatively December 7<sup>th</sup>. Location and brewer TBD.

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>
Nov./Dec.	Fruits & Veggies	21,22

### **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. 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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