

January 2007



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Next Meetings

February 24, 2007
Alan Nitray's House
428 N Ferger
Fresno

March

Donald Thornton's

San Joaquin

Valley Worthogs

<http://www.sjworthogs.com>

San Joaquin Valley

Worthog Review

Last Meeting

The meeting was held at Full Circle Brewing. Decent weather and club turnout. A half dozen home brews in Corny kegs and a few bottled (by the way Chris, your beer is fine, just keep brewing).

No club business discussed and no demo was performed (we did however drink some good beer).

Special thanks to the folks at Full Circle for allow us to borrow their place for a few hours. Thanks to Joe for handling the BBQ (if you bring some beer you won't have to BBQ).

What to bring to meetings:

- Yourself and anyone who's interested in beer and brewing.
- Beer to share. (Homebrew or store-bought craft brew and imports).
- Food to share. (Chili, things to throw on the grill, sides dishes, etc.).
- Good vibes to share.
- Money for raffle tickets, dues (\$25.) and/or non-member entry (\$5.).
- Pen and paper for recipes and phone numbers.

Please Drink and Drive Responsibly !

Next Meeting

The next meeting is at Alan Nitray's house from 12-5 and is always a great event that should not be missed. Ron McIlroy will be doing a brewing demonstration which starts at 10 a.m. (not sure what he will be brewing). There is an upcoming AHA/BJCP club only competition for Scottish Ales. If interested, you should plan on bringing it to the meeting to be judged.

Please be aware of the following rules for entry to the next meeting:

1. No glasses larger than 8 ounces allowed
2. Visitors should bring beer and or food.
3. Visitors bringing either beer or food still need to pay \$5 at the gate
4. Visitors bringing nothing but an empty glass pay \$10.
5. Visitors bringing both beer and food get in free



2007-2008 CLUB ONLY COMPETITIONS

March/April 2007

Scottish Ale

Entry fee \$7.

Hosted by Phil Clarke of the New York City Homebrewers Guild of New York, NY.

This competition covers BJCP 2004 Category 9 A, B, and C: the Scottish Light 60/-, Scottish Heavy 70/-, and Scottish Export 80/- styles.

For more information, contact Phil Clarke at doglebe@yahoo.com .

The due date for the COC is Saturday March 24. All entries should be mailed my attention at:

Maltose Express
887 Main Street
Monroe, CT 06468

May 2007

Extract Beers

Entries accepted between 4/20/07 and 5/4/07 and judging will be held 5/11/07. Entry fee \$7.

Shipping/drop-off location:
TBD

Hosted by John Martin and the Homebrewers Of Peoria (HOPs) of Peoria, IL.

This competition covers All BJCP 2004 beer styles (Categories 1-23)*. Extract must make up more than 50% of the fermentables.

For more information, contact John Martin at n922m@dr.com .

August 2007

Strong Ale

Entry fee \$7.

Hosted by Mike Heniff and the Foam Rangers of Houston, TX.

This competition covers BJCP Category 19 beer styles.

For more information, contact Mike Heniff at Mike.Heniff@evalca.com .

September/October 2007

Bock

Entry fee \$7.

Hosted by Larry Kemp and the Cap 'n' Hare Homebrew Club of Ft. Worth, TX.

This competition covers BJCP Category 5 beer styles.

For more information, contact Larry Kemp at lke149@airmail.net .

November/December 2007

Pilsner

Entry fee \$7.

Hosted by Todd Crockett and the Gold Country Brewers Association of Orangevale, CA.

This competition covers BJCP Category 2 beer styles.

For more information, contact Todd Crockett at toadlc@pacbell.net .

January/February 2008

Dark Lagers

Entry fee \$7.

Hosted by Susan Ruud and the Prairie Homebrewing Companions of Fargo, ND.

This competition covers BJCP Category 4 beer styles.

For more information, contact Susan Ruud at Susan.Ruud@ndsu.nodak.edu .

March/April 2008

Perfect Porter Challenge

Entry fee \$7.

Hosted by Ron Smith and the Foam Blowers of Indiana (FBI) of Indianapolis, IN.

This competition covers BJCP Category 12 beer styles.

For more information, contact Ron Smith at RonSmith@MarketWiseSolutions.com .

May 2008

Extract Beers

Entry fee \$7.

The host for this competition is available.

This competition covers All BJCP 2004 beer styles (Categories 1-23)*. Extract must make up more than 50% of the fermentables.

For more information about hosting this or other Club-Only Competitions, contact Janis Gross at janis@brewersassociation.org .

August 2008

Mead

Entry fee \$7.

Hosted by Al Boyce and the Minnesota Home Brewers Association of Edina, MN.

This competition covers BJCP Categories 24, 25, 26.

For more information, contact Al Boyce at allan.boyce@usbank.com .

September/October 2008

Imperial Anything

Entry fee \$7.

Hosted by Fred Bonjour and the Clinton River Association of Fermenting Trendsetters (C.R.A.F.T.) of Macomb Township, MI.

This competition covers imperialized versions of all BJCP categories; you must state the imperialization of the beer (ABV, IBU, etc.) on the entry form.

For more information, contact Fred Bonjour at homebrew@wideopenwest.com.



ADDITIONAL HOMEBREW COMPETITIONS

From Donald Thronton:

Just got notice in the mail that the Bay Area Mashers are hosting the World Cup of Beer again this year. Entries are due March 10th at Oak Barrel in Berkeley, with final judging at Trumer Brauerei on March 31.

Complete info at www.bayareamashers.org. The organizer is John Link, a friend of mine.

Thanks for the information Donald.



ADDITIONAL NEWS

Who Needs Wine When you can have Craft Beer and Cheese?

Next time when you are thinking of what to pair cheese with, think of a craft beer. Beer compliments the cheese flavors. Traditional beers and cheeses make exceptional matches.

Beer and cheese are traditionally farmhouse products. They are both are fermented and aged. Beer's fermentation produces alcohol and cheese's fermentation produces acid. The combination of beer and cheese balance the sweetness and acidity with their fruity and fermented flavors.

When buying cheeses make sure to not buy dull cheeses they will not go as well with beers. Find harmony with the beer and cheese flavors as well as contrast.

Beers and cheeses that go well together:

- Aged Cheddar is best paired with a dark stout.

- A good match with Doppelbock is Limburger cheese.
- A dry stout goes well with French Brie.
- Smoked Gruyere cheese and Rauchbier.
- Stilton with barley wine, an older ale, or an Imperial stout.
- Goat cheeses, because they are more flavorful, go well with stouts or porters.
- Smoked Gouda's flavor goes well with the malty and very rich favor of Bock beer.
- Fresh Mozzarella and a dark larger.
- Asiago and Parmesan cheese go well with a Marzen lager.

Beer and cheese make a great combination when cooking

Lucy Saunders, author of the book *Grilling with Beer*, has a great recipe for a sauce used for grilled steak, lamb, or chicken. This recipe was originally developed for the Wisconsin Milk Marketing Board.

Wisconsin Gorgonzola Ale Sauce

Prep time: less than 30 minutes

Ingredients:

- Two cups diced onion
- 2 tablespoons olive oil
- ½ cup amber ale
- ½ teaspoon dried thyme
- Salt and pepper to taste
- 1 teaspoon minced lemon zest
- 1 tablespoon minced red bell pepper
- 1 cup crumbled Wisconsin Gorgonzola cheese

•Caramelize onions with olive oil in a nonstick skillet over low heat, cooking until reduced by half and golden brown. Stir in ale, and season with thyme, salt, pepper, lemon zest, chives and bell pepper. Stir in crumbled Gorgonzola while sauce is still warm. Serve immediately over grilled steak, lamb or chicken

Four Great Reasons to Drink Beer in 2007:

A brochure produced by the Brewers of Europe gives the following information about the health benefits of consuming alcohol in moderation for healthy adults. Moderation is considered as no more than two drinks per day for men or one drink per day for women (as defined by the U.S. government).

#1) Drinking Beer is Good for Your Heart-

- There is compelling evidence that moderate beer drinkers have a substantially reduced risk of coronary heart disease, heart attack, when compared to teetotalers and heavy drinkers.
- Additional evidence shows that moderate drinking may be protective against the most common form of strokes.
- It is estimated that an intake of approximately three alcoholic drinks a day should reduce the risk of coronary heart disease by 24.7% (a drink as defined here is 8.5 U.S. liquid ounces).
- Beer is as good as wine for protecting your heart. The American Heart Association has said that, "There is no clear evidence that wine is more beneficial than other forms of alcoholic drink."

#2) Moderate Consumption of Beer Reduces the Risk of Type 2 Diabetes-

- Studies show a reduced incidence of type 2 diabetes Mellitus in men and women who are moderate drinkers. Men who consume one to two beers a day compared to non-drinkers, have a 36% less risk of type 2 diabetes.

#3) Drinking Beer Reduces the Risk of Osteoporosis-

•Recent research shows that moderate beer drinking has a protective effect on bones, thus reducing the risk of osteoporosis.

#4) Beer Consumption Reduces the Risk of Kidney Stones-

•Daily consumption of beer is shown to reduce the risk of kidney stones by 40%.

With these great benefits in mind, why not open a craft beer and toast to your health.

This information is not meant to encourage consumption of beer or other drinks as a means of promoting health or longer life.



BEER – GONE TO THE DOGS?

A pet shop owner in the southern Dutch town of Zelhem, has created a beer for her dogs made from beef extract and malt. Terrie Berenden stated that "Once a year we go to Austria to hunt with our dogs, and at the end of the day we sit on the verandah and drink a beer. So we thought, my dog also has earned it".

She contracted with a local brewery to make and bottle the nonalcoholic beer, which is called Kwispelbier (Kwispel is the Dutch word for wagging a tail). This stuff sells for \$2 a bottle, but your pet is worth it, right? Any of our homebrewers want to give this one a try? Hey, Russ how about a Doggie Common?

Thanks to Donald Thornton for sharing this information.



CLUB MEMBER INPUT NEEDED

If any member has a tip, event, etc. that they would like to share with your fellow club members, please forward to dave_decker@comcast.net or Jason_decker6@yahoo.com .



LAST MEETING PHOTOS

Meeting photos will no longer be included in the newsletter due to their large size.

To view the photo's please use the following link or cut and paste into your browser.

<http://new.photos.yahoo.com/album?c=dave.decker1&aid=576460762388757953&pid=&wtok=GtD8YCAyOPiImanIMOARrA--&ts=1170890107&.src=ph>

This link will take you to a photo album on Yahoo. You can double click on each photo for a larger view. These photo's can also be saved on your computer.