

January 2006



## **YOUR Club Officers**

### **Board of Directors**

**Chris Steinkraus**  
**Alan Nitray**  
**Jason & Dave Decker**

### **Chairman of Style**

Alan Nyitray

### **Treasurer**

Russ Pipo

### **Sergeant of Arms**

Tom Kallos

### **Newsletter**

Dave & Jason Decker

### **Webmaster**

Thayne Erickson

## **Next Meetings**

February 18, 2006  
Alan Nitray's House  
428 N Fenger  
Fresno

March 18, 2005  
To Be Announced

**San Joaquin  
Valley Worthogs**  
<http://www.sjvworthogs.com>

# San Joaquin Valley

# Worthog Review

## **LAST MEETING**

Members brought about 8 kegged home brews (as usual not a bad one in the bunch) and some fine commercial brews as well.

Volunteers were solicited to serve on the new board of directors. Our thanks to last years board of directors (those that lasted the entire year) for their service, and a special thanks to Donald Thornton who was the "glue" that held the club together.

A brewing demonstration on Donald Thornton's system was done by Dave & Jason Decker. The brew was an American Wheat which should be available for tasting at the next meeting? I hope those that watched and asked questions derived some benefit from the demonstration.

## **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.

***IF YOU HAVEN'T PAID YOUR DUES FOR 2006, NOW IS THE TIME.***

## **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. (I believe it will be an Amber Ale). There is an upcoming AHA/BJCP club only competition for American Ales. Alan will have some sample recipes available or use the tasty one Grandma gave you. If interested, you should plan on brewing in February and bring to the March meeting for local judging. If you have the winning brew(s), we will need to steal two 12 oz. Bottles worth of beer. The club will then forward them to the competition. This is a great chance for our club and members to be recognized nation wide. There are 3 styles of American Ale – Pale, Amber, and Brown. Cut and paste this link into your browser to view the style guidelines: <http://www.bjcp.org/styles04/Category10.html> The other club only competitions for 2006 are listed on page 2. If there is enough interest, we can enter future competitions.



## 2006 CLUB ONLY COMPETITIONS

### March/April 2006

American Ale

*Entries are due by 4/01/06 and judging will be held on 4/8/06.*

Hosted by Jeffery Swearengin and the Fellowship of Oklahoma Ale Makers (FOAM) of Tulsa, OK.

*Category 10\* American Ale*

### May 2006

Extract Beers

Hosted by Tim Bardet and Pacific Gravity of Culver City, CA.

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

### August 2006

Mead

*Entries due by 8/12/2006 and judging will be held 8/19/2006.*

Hosted by John Tull and the Washoe Zephyr Zymurgists of Reno, NV.

*Categories 24-26\**

### September/October 2006

Stout

Hosted by Steve Fletty and the St. Paul Homebrewers of St. Paul, MN.

Category 13\* Stout

### November/December 2006

Light Hybrid Beer

Hosted by Bill Gornicki & Kevin Kutskill of the Clinton River Association of Fermenting Trendsetter CRAFT of Macomb Twp, MI

Category 6\* covering Cream Ale, Blonde ale, Kölsch, and American Wheat or Rye Beer



## BJCP CLASSES AND EXAMINATION

Donald Thornton is still willing to hold classes to prepare for the Beer Judge Certification Program exam. The classes will cover the brewing process, beer styles, and sensory evaluation of beer. Even if you don't have an interest in judging beer, the classes and exam can help enormously in improving your brewing- both in identifying problems in your beer and in more accurately replicating beer styles.

When this subject was announced last year, the response was to say the least, underwhelming. It would be great for more members to become certified judges. Please let Donald know if you are interested: [tuba\\_brew@sbcglobal.net](mailto:tuba_brew@sbcglobal.net).



## **LABEL REMOVAL TIPS from Jason and Dave Decker**

Looking for any easy way to remove the labels from those bottles you will soon be filling with your home brew? This method has worked well for us and is relatively inexpensive. All you need is some Oxy Clean and a Scotch Brite or similar scouring pad.

1. Place one scoop of Oxy Clean in your sink and fill with enough moderately hot water to cover your bottles and mix thoroughly.
2. Place the bottles in the sink and fill with the solution so they do not float. Allow them to soak for 20-30 minutes. Note: You should make sure the bottles are at room temperature before putting them in the sink. If the bottles are very cold, the thermal shock might cause them to crack or break.
3. Some of the labels will simply float off and some might need to be peeled off. Remove the labels but leave the bottles in the solution for another 10 minutes to help remove the remaining adhesive.
4. Use the Scotch Brite or similar scouring pad to remove the remaining adhesive. You will find this takes very little effort.
5. Thoroughly rinse the bottles with hot water and air dry.

Another plus to using this method is that any hardened beer or mold at the bottom of the bottle will also be removed. If you have a different method of removing labels that has served you well, please drop us an email and we will include in a future newsletter.



## **QUOTE OF THE MONTH**

24 hours in a day, 24 beers in a case. What a coincidence...  
-Stephen Wright

## **FROM THE BEER DICTIONARY**

Barley sandwich - Beer for lunch. Also called a slurp sandwich.



## **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](mailto:dave_decker@comcast.net) or Jason\_decker6@yahoo.com.

**PHOTOS FROM THE JANUARY MEETING**









