

June 2007



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Next Meetings

July 21st.

Russ Pipo's House
4134 N. Maroa
Fresno, CA 93704.

August

Sorry but no location set
for the August meeting.
Watch for email.

San Joaquin Worthogs

<http://www.sjworthogs.org>

San Joaquin Valley

Worthog Review

Last Meeting

Nice warm day. Just the way we like it in Fresno. Again, Keith and his wife hosted an excellent meeting with plenty of beer, food, and good people.

We also discussed the Pub Crawl, 2nd Annual Brewers Festival and the Brewin in the Sierras camp trip. Please visit the website for more information.

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

Russ's house is located 1 short block south of Ashlan (S.E. corner of Ashlan and Buckingham).

No brewing demo, so meeting starts at 12:00.

The club only competition for Strong Ale is taking place in August. If you have brewed some, please bring it to the next meeting to be judged and possibly sent to the competition.

The pub crawl is coming up in late August and information is posted on the website. Deposits are currently being accepted.



BREWING IN THE SIERRA'S CAMPING TRIP

- Will take place on August 10th - 12th at the Fir Group Site located off of highway 180 on Stoney Creek.
- The site can accommodate a maximum of 100 people.
- 30 vehicle parking spaces are available.
- Pot luck group dinner on Saturday - Breakfast and lunch, on your own.
- Decomposition pit toilets.
- Potable water from faucets.
- Less than a mile from store and showers.
- Everyone is encouraged to bring their brewing equipment.

Directions:

Fir Group - From Fresno, go east on Highway 180 towards Kings Canyon National Park. Take a right on the General's Highway and travel approximately 10 miles south to campground entrance on the left.



GENERAL INFORMATION

- There are a bunch of AHA homebrew competitions that are open to any homebrewer, so don't be shy and send your best in. A list of competitions can be found at <http://www.bjcp.org>. Just click on Competitions.



ANCIENT BREWING STUFF

That Osiris founded there the dynasty of the Beer Kings.
-Pharaoh's Charter, Circa 2300 B.C.

Whoever makes a poor beer is transferred to the dung-hill.
-Edict, City Of Danzig, 11th Century



MY STAINLESS IS RUSTING AND I DON'T KNOW WHAT TO DO!

Found this interesting information posted on the AHA member forum.

Stainless steel is stainless because of the protective chromium oxides on the surface. If those oxides are removed by scouring, or by reaction with bleach, then the iron in the steel is exposed and can be rusted. Stainless steel is also vulnerable to contamination by plain carbon steel, the kind found in tools, food cans, and steel wool. This non-stainless steel tends to rub off on the surface (due to iron-to-iron affinity), and readily rusts. Once rust has breached the chromium oxides, the iron in the stainless steel can also rust. Fixing this condition calls for re-passivation.

Passivating stainless steel is normally accomplished in industry by dipping the part in a bath of nitric acid. Nitric acid dissolves any free iron or other contaminants from the surface, which cleans the metal, and it re-oxidizes the chromium; all in about 20 minutes. But you don't need a nitric acid bath to passivate. The key is to clean the stainless steel to bare metal. Once the metal is clean (and dry), the oxygen in the atmosphere will form the protective chromium oxides. The steel will be every bit as passivated as that which was dipped in acid. The only catch is that it takes longer--about a week or two.

To passivate stainless steel at home without using a nitric acid bath, you need to clean the surface of all dirt, oils and oxides. The best way to do this is to use an oxalic acid based cleanser like (Revere Ware Copper and Stainless Cleanser, another is Bar Keeper's Friend, and another is Kleen King Stainless Steel Cleanser), and a non-metallic green scrubby pad. Don't use steel wool, or any metal pad, even stainless steel, because this will actually promote rust. Scour the surface thoroughly and then rinse and dry it with a towel. Leave it alone for a week or two and it will re-passivate itself. You should not have to do this procedure more than once, but it can be repeated as often as necessary.

Editor's note: I have been in plants that do the nitric acid passivation, and this is very dangerous stuff. DO NOT ATTEMPT TO EVER USE NITRIC ACID! Even with a short contact time, nitric acid can cause severe burns.



CLUB MEMBER INPUT NEEDED (YES, REALLY!!!)

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 . Photo's also accepted from any of the meetings.



LAST MEETING PHOTOS

No photos submitted from last meeting.



BEER STORY'S OF INTEREST

Stolen kegs have beer makers feeling tapped out.

With metal prices rising, beer makers say they expect to lose hundreds of thousands of kegs and millions of dollars this year as those stainless steel holders of brew are stolen and sold for scrap.
<http://www.msnbc.msn.com/id/19562843/from/ET/>

Shore thing: Beer-battered fish and chips.

Chef Jasper White's recipes for a great summer meal include beer-battered fish served with boardwalk french fries and homemade tarter sauce.

<http://www.msnbc.msn.com/id/18768484/from/ET/>

Get rid of my brewski? No _ it's my medicine!

A new study, says Phil Lempert, shows that beer, particularly dark brews, may have health benefits like those claimed for red wine.

<http://www.msnbc.msn.com/id/6232144/from/ET/>



2007-2008 CLUB ONLY COMPETITIONS

August 2007

Strong Ale

Entries are due 8/10/07 and judging will be held 8/18 and 8/19/07. Entry fee \$7 (make checks payable to AHA).

AHA Club Only
c/o: DeFalco's
8715 Stella Link Road
Houston, TX 77025

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 m.heniff@earthlink.net

September/October 2007

Bock

Entries are due 10/1/07 and judging will be held 10/9/07. Entry fee \$7 (make checks payable to AHA).

Larry Kemp
c/o: Data Base Products
12770 Coit Road
Suite 1218
Dallas, TX 75251

Hosted by Larry Kemp and the Cap and Hare Homebrew Club of Dallas, TX.

This competition covers BJCP Category 5 beer styles.
For more information, contact Larry Kemp at kempbrewing@aim.com

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.