



Beercation

By Kim Schimke

Beercation: traveling to new beer destinations in search of deliciousness. Okay, so that may be my definition, but neither Webster nor Wikipedia has yet to adopt this term, so I'm improvising. In the past couple months; I have been fortunate enough to take two major beercations; one to LA and the other to Boston. Both were incredibly successful. What makes for a successful beercation you ask? I have thrown together some tips so you may be equipped to take and fully enjoy a beercation of your own. I may not be a craft expert, but beercations are something I have pretty much specialized in since I was knee-high to a grasshopper. Growing up with my craft loving parents, I've been traveling around the country hitting up brewpubs, breweries, and bottle shops for quite some time. I've picked up a thing or two and have now acquired a beercation bag of tricks. It's important to keep in mind that though a hoot and a half, beercations also take preparation, just like any other vacation.

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Next Meeting: October 13th

October Meeting:

Sunday, October 13th, 2013 @ Dr. Lester's Estate.

Time: 12 pm - 5 pm

The location: 7820 N. Van Ness Blvd, Fresno, CA 93711 (see attached map)

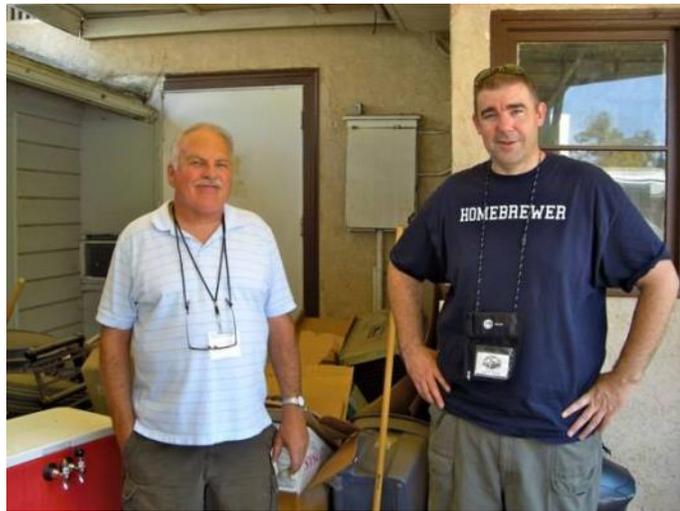
The style is: Open! This is when we all bring our best homebrew, mead or special bottles to share!

Attire: Dress comfortable, be ready to have a good time and wear your Club T-shirt to show your pride!

*****Please be sure to bring your favorite side dish to share at the pot luck. Each member attending is asked to participate in this regard and do their part to assure that the pot luck is sufficiently furnished, i.e. bringing a side dish, appetizer or dessert. Please be sure to bring some tasty homebrew to share or if your chest freezers are barren, bring a nice commercial brew to share and enjoy.*****

September Meeting

Great meeting at Bencomo's! Tasted some commercial saisons, tasted some home brew, talked about beer, brewed beer, lived beer! Great friendships and camaraderie had around our common love for beer! Matt shared his small portable all grain system and cooked up a lovely smelling wort! Thanks to all that attended.



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Transportation: Probably this most important step in one's beercation. Not drinking and driving is an obvious disclaimer but can make beerca-tioning a little more challeng-ing. Solution? Public trans- portation. This is more doable in some cities more than oth- ers, which is why researching ahead of time is key. Look at the bus systems, subways, availability of cabs, etc. In Boston, I relied primarily on the T (their subway) to get from brewery to brewery if they were not within walking distance. Another bonus to using public transit is it allows you to see another part of how a city functions and operates. Not to mention, it's a lot more affordable to use public transit than renting a car and paying meters or parking tickets. If you are rent- ing a car, take turns with your fellow beercationers. Take turns being the sipper. At one brewery, you may sip some of the beers to try the taste but having full pints are reserved for passengers. Of course that does not sound as fun, which leads into my next tip...

Mapping: Map out the breweries in the area you are going to. Often times, breweries are within walking distance from one another which eliminates the need for a designated driver (sipper) or using public transit altogether. This is also a good way to help narrow down which breweries to visit. If you have one or two desired beer destinations, map around those; Google Maps should be your best friend. It's also worth checking out local restaurants or bars that have good local tap selections nearby. That way, you can concen- trate on one specific area and still enjoy the taste of new local brews on tap.

Phone App: I'm a user of the smart phone app Find Craft Beer. This app uses your current location to search for craft beer in the area telling you the classifi- cation (breweries, brew pubs, beer bars, and beer stores), the distance from where you are, and will open up in maps to guide you there. It also provides all the contact info for the location as well as reviews. It's

sort of like Yelp for craft beer.

Food & Water: Beerca-tions are not as fun if you don't remember them. To keep from getting three sheets, ample food in one's belly and staying well hydrated with water is always advisable. I try to have a glass of water for every pint.

Ask Locals: When at a brew- ery, ask the workers of good craft spots that may not be well known. I've come across many tiny but fantastic spots that are never written about just by ask- ing locals.

Tours: If you are interested in tours, I have found that sometimes breweries don't post on their website that they have them. It is worth calling and asking. I have even found that though the brewery may not have set tours, if you ask for one, they may give you one. Never hurts to ask.

Take Me with You: 'Nough said.

Some of these tips may seem like common sense, which some are, but still important to be mindful of. The better prepared you are, the more carefree you can be while imbibing. And with me along for the ride, your hoot and a half will become 2 full hoots of a beerca-tion. Happy drinking!

I found the following article on the internet. Thought it might be useful on your next Beerca-tion!

How to Build a Beer Travel Case

Part of the fun of beer tourism is bringing home a bunch of trophies you can't find at home. This is espe- cially true when you're traveling overseas. Unfortu- nately, this complicates the process because of limited space and complex airline regulations regarding weight and size allowances. The solution? Build a beer suitcase. To be fair, this isn't my idea. It was pro- vided by a friend who has a friend that makes them.

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HOGTOBERFEST 2013

Hogtoberfest is upon us! Join us for the club's premier event of 2013. If you've been to the past Hogtoberfest's you know they are a great time, if you haven't yet - Now is the time! Be sure to wear your club shirt and show off your Worthog pride!

Hogtoberfest important info:

This is always the premier club event of the year- allowing us to sample fine homebrewed beer and socialize with members and their families. To make this event enjoyable for all, the board requests the following:

This event is open ONLY to members of the San Joaquin Worthogs who are PAID for 2013. Every attendee will have an event wristband to certify they have signed-in and have paid their membership dues for 2013. If you haven't paid your 2013 dues you can pay at the sign-in table and gain entry as always.

Club members may bring members of their immediate family (spouse and/or children) and one additional (non-family) guest. We will not be charging for guests, and the 'one guest' rule will be strictly enforced. We will require all members and their families and guests to sign-in and wear name tags.

*As in past years, this event is a potluck. The club will provide a barbecued main dish, water, and soda. Each member should bring both beer and a dish to share. This can be an appetizer, a main dish, dessert, etc. ******

Please bring extra ice. If you normally bring just enough to cool a corny or an ice chest, bring more. We always go through plenty, and nobody wants to go out on an ice run.

We need help with set-up, preparation, and tear-down, please contact Sean Wood or another board member to volunteer. Set-up begins around 11:00 am. Tear down about 4:30-5pm. Please bare in mind that a lot goes into getting all the food, supplies, tables, chairs, bathrooms, etc. to the event. Extra help for tear down is GREATLY appreciated to all of the board members and past Presidents who help from start to finish. Please consider lending a helping hand, Thank You!

Worthog of The Year: We will be presenting the WHOTY trophy to a deserving member at Hogtoberfest. We have a winner and that person will be presented the WHOTY trophy. The trophy will have space for the following year's winners. The winner of the trophy can hold the trophy at home or have it displayed at Bencomo's Homebrew Supply for all to see for one (1) year. Then it will be given to the next winner in 2014... will that be you?

Worthog of The Year 2014: A little teaser for all you competition brewers... next year we will have 4 styles/4 quarters of brewing competitions for the 2014 WHOTY trophy! First entries will be due at our January meeting. The first style is "Mild." The points will start accumulating in January so be ready! More info to be provided at Hogtoberfest.

Raffle: We will have a huge raffle at Hogtoberfest... come ready with a few extra bucks to buy tickets, support the club and win! If you have a donation you'd like to provide to the club for the raffle (beer, equipment, new items, etc.) please bring it and provide it to a board member! The more prizes the better!

Club Shirts: Come ready to buy one and support the club! We have multiple styles to chose from. Be sure to wear your club shirt to the meeting and show off your Worthog pride!

Elections: Got ideas? Want to help? If you're interested in serving on the board and planning the future of the club, please consider running for one of the board seats. Talk to a current board member and submit your name. Now is the time for nominations. Elections will take place in November. Each member is allowed a vote (1 vote per family/couple, unless individual dues were paid).

How to get to **HOGTOBERFEST 2013**

PARKING --- IMPORTANT INFO:

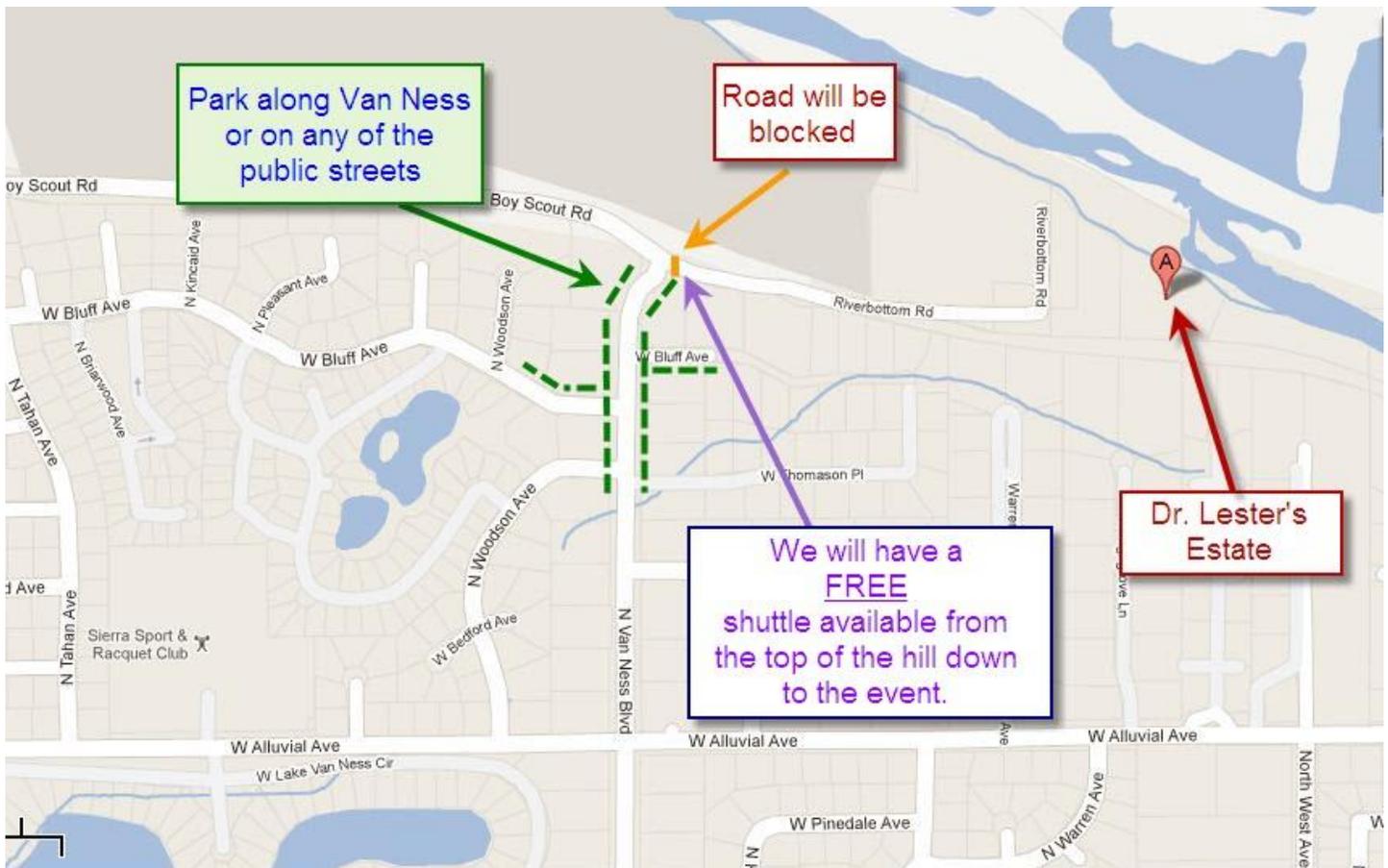
**NO PARKING ON THE ROAD LEADING TO THE LESTER RESIDENCE.
IN YEARS PAST IT WAS ALLOWED BUT IT HAS BECOME A HAZARD AND SAFETY IS-
SUE.**

THIS IS A STIPULATION MADE BY THE HOST - WE WILL RESPECT IT.

AS SUCH, WE HAVE PROVIDED A FREE SHUTTLE FOR ARRIVAL AND DEPARTURE.

**THE SHUTTLE (SMALL SUV) WILL HAVE ROOM FOR YOU, FOOD & BEER FOR TRANS-
PORT.**

**PLEASE PARK ON THE PUBLIC STREETS ON VAN NESS AND USE OUR SHUTTLE SER-
VICE.**



Become a BJCP Judge



Ever wanted to know more about beer, be a better brewer, and help out other brewers? Then becoming a BJCP Judge is for you. Check on the BJCP website at <http://www.bjcp.org/>. The first step is to download the study materials, study and take the online **BJCP Beer Judge Entrance Examination**. Once you pass the exam you will need to take the **BJCP Beer Judging Examination** in the next twelve months. If we have at least 8 people pass the entrance exam Tom Pope can facilitate the Judging Exam!



XVII Anniversary & Release Party

XVII the eighth blend in our Anniversary series will be released November 2, 2013.

More info at <http://www.firestonebeer.com/mingle/xvii-anniversary-party.php>

Bencomo's Homebrew Supplies

Bencomo's Homebrew Shop was started in 1991 in Mike's Liquors on north Palm Ave. Julian Bencomo has been brewing since 1988, is a nationally recognized beer judge, and has won numerous awards for his

beers. The shop is located on the northeast corner of Olive and Arthur between Palm and Fruit at . Hours of operation are M-F 10-4; Sat. 9-5 we also take appointments after hours and on Sundays. Bencomo's is a full service shop with great selection of grains, hops, yeasts, extracts and equipment. Homebrewing advice is always just a phone call away. Phone 559-486-3227

Address: 234 W Olive Fresno



Date: Fri, October 18th 2013

Time: 5:30pm - 9:30pm

Venue: Fulton Mall

<http://www.downtownfresno.org/do/sudz-in-the-city>

Turn in your used White Labs Vials at the next Meeting...when we get 5000 vials Chris White will brew with us! Every meeting we get closer...



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He gave me the rough idea which I translated into action and this post.

Here is your supply list:

1. A hard sided suitcase with approximate measurements of 12"x18"x28" which is a total of 58" dimensional inches. Most airlines have a maximum size allowance of 62 inches. You can try looking at thrift stores, but I bought mine at a discount store (Ross or TJ Max).
2. Grey packing foam. I brought a 108"x48"x1" sheet at a packing/shipping store. For a few extra dollars they cut it into 12 18"x24" sheets.
3. A good utility knife with an extra blade or two.
4. Contact cement (get a few small bottles or a larger one, more is better).
5. A sharpie.
6. Velcro
7. Cardboard
8. A tape measure or a ruler



Construction

1. Figure out the size of the largest bottles you'll be bringing home. I was going to be bringing home a mixture of 375ml and 750ml cork and cage finished bottles. I took the dimensions of these two bottle sizes and made a rectangular cardboard cutout of each one. I figured any other sized bottle would fit in these spaces.

2. Take the cardboard cutouts and figure out the best configuration. For me, and I imagine this will be true for you, I had 10 375ml slots on one side and 2 375ml and 6 750ml bottle slots on the other side. This should be the same for 12oz and 22oz bottles. This configuration allows you to bring home a full case of beer. The other great thing about this setup is that the total

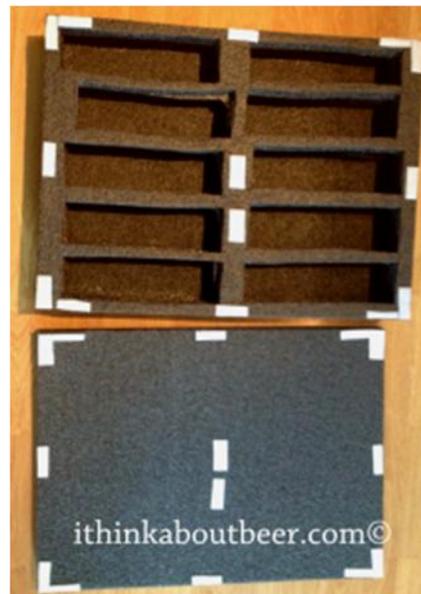
weight foam, (beer, and suit- just un- lbs. For airlines, the maxi- weight the air- starts ing you the and card- cutouts your onto one foam

3. Use sharpie board to trace slots of your rectangles.



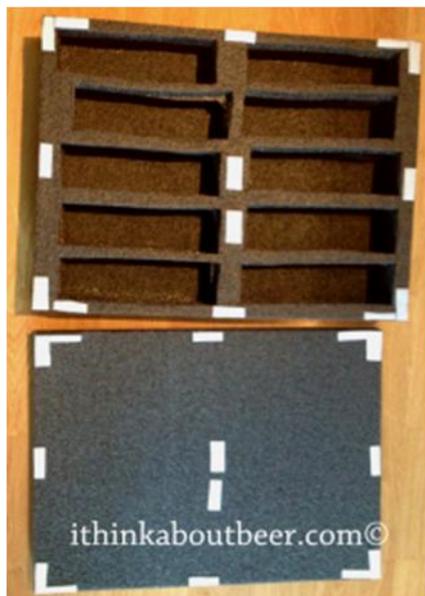
4. Use one of the foam rectangles as a cutting pad (you won't need it later). Cut along your sharpie lines in clean, slow motions. Always practice safe knife techniques. It's much harder to take a cork out of a beer if you're missing a few digits. This one will hold 6 larger bottles and 2 smaller bottles once you glue 2 more identical pieces on top of it for a 3" depth.

5. Once you have all the bottles slots cut out, place the cut piece on top of a new piece. Trace the rectangles onto the new piece through your cut holes. You can go ahead and trace it onto one more piece.



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6. Cut out all the slots on the other 2 pieces. You should now have 3 identical pieces.
7. Repeat steps 3-6 with 3 more uncut pieces using your other configuration.
8. Take 2 uncut pieces and place one with each set of 3 cut pieces. These will form the base for each stack. Take one of the cut pieces and trace the outlines of your bottle slots onto the base so you have guidelines for putting down contact cement on the base.



9. Apply contact cement to the base and the cut piece that will go on top of it. Don't be stingy with the cement. You want a nice, solid connection. Let sit for 15 minutes but not more than an hour. Press the two glued sides together. Repeat the gluing process with two more cut pieces. You should have a base with 3 identical cutouts glued onto it.
10. Repeat step 9 with the other uncut base and other 3 cut pieces.
11. You should have 3 remaining uncut pieces (excluding the one you used as a cutting pad). Two of these will function as your lids, one for each stack (the last won't be used). Take your Velcro and attach some to your lids and onto the stacks. (I bought Velcro that was more powerful than the stickum on the back of the Velcro strips. I'll need to do some minor repair work next time). This finished foam storage box will hold 10 smaller bottles.
12. Place your foam boxes inside your suitcase, one for each side. I suggest you try to buy a suitcase that has straps for each side. It'll be nice added security feature. I also took large ziplock bags to put my bottles in as an added layer of protection in case there

was a highly unlikely breakage. You can use some of the foam rectangles you cut out to pad any gaps you have between the suitcase wall and the foam box.



This is the foam box that will hold 6 larger bottles and 2 smaller bottles nestled in one half of the suitcase. Congratulations, you now have an easily transportable beer suitcase that will protect your beer throughout your travels.



This side of the suitcase contains the 10 small bottle foam storage box.