

UNYHA
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The Monthly Mash

The Monthly Newsletter of the
Upstate New York Homebrewers Association



October 2009

SPECIAL BACK TO BEER SCHOOL ISSUE ...

- UNYHA Oktoberfest
- Joe Lenhardt's Cider Pressing
- Cider Days in Franklin County MA
- Holiday Valley Beer & Wine Festival
- Becker Brewing Co. Update
- Fall Brew Off
- The "Lost" GLBN Column
- Brewer of the month Schedule & More

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AGENDA FOR THIS MONTH'S MEETING

1. **Monthly membership drawing/giveaway:** All members in good standing (i.e. paid dues) are eligible to win one several fabulous prizes! Please remember to pick your name/ticket up off the bar as you enter the room and put it in the drawing bin. Feel free to bring a prize to donate.
2. **Welcome:** We will officially welcome all new members and guests. Newbies are encouraged to stand up and introduce themselves and share a little about their brewing experience.
3. **Mailman:** Steve Hodos - News & Events
4. **BJCP Class:** Oct- European Amber Lager; November - Porter
5. **Pub of the Month:** Kira Barnes will tell us where to go in no uncertain terms: JB Quimby's
6. **Treasurer's Report:** Sean Harnett will present the budget and collect your dues
7. **UNYHA Homebrew Contest:** 3/27/10 Kira Barnes & Sub committee
8. **UNYHA Oktoberfest:** Buy your tickets from Thomas Barnes today
9. **Upcoming events:**
10. **Brewer of the Month:** Nov - CA Common; Dec - Herb/fruit/Veg Ale
11. **Beer Tasting:** Alan Mack presents the Pale Ale brewed at the Flour City brewfest
12. **Fall Brewoff:** Thomas Ocque will hand out the recipe and ingredients

Share, sample, and enjoy plenty of homebrew!
(And pay your dues!)

HIGHLIGHTS OF LAST MONTH'S MEETING

We had a good turnout of members but once again had no newbies admit to being UNYHA virgins.

John Urlaub thanked us for our help with the Flour City brewfest.

Jason Fox of Custom Brewcrafters spoke to the club about the Autumn Festival of Ales and volunteering.

It was announced that the Fall brewoff would be a recreation of the Rochester classic "12 Horse Ale"

Joe Lenhardt invited the club to his annual Apple Cider Pressing.

Adam Odegard revealed the schedule and new point structure for the Brewer of the Month program.

Thomas Barnes discussed the plans for UNYHA's annual Oktoberfest.

Scott Ofslager led a lively discussion about harvesting and drying hops.

If you have any items of interest that you would like included in the next newsletter, please submit them to the editor at EdgeAle@hotmail.com



TIME TO RE-NEW YOUR MEMBERSHIP

It's that time of the year again. Dues are due! Please pay promptly. We have managed to keep dues the same again this year despite our hall rental costly being doubled. However, the club's financial health is dependent upon it members paying their dues.

Personalized dues forms will be available at this meeting (and future meetings) for all renewing members.

Also, please pay with a check rather than cash. It will make it easier to collect during the meeting without making change, etc.. Thanks!

JOIN OUR NEW EMAIL LIST

If you want to receive email notification of upcoming events from UNYHA please join the UNYHA Google Group by surfing to...

<http://groups.google.com/group/unyha>

You can also request us to add your email to the list for you by checking the box on your membership renewal form (Did I mention that dues are due?)

Website Crawls Back From the Dead!

Our website www.unyha.com prematurely sent to its grave by our former web hosting service, is not quite back to life but has at least joined the ranks of the undead. Our webmaster Anthony Parcerro (avparcerro75@gmail.com) and his hunchbacked assistant Igor are working frantically to fully revive it.

UNYHA ANNUAL OKTOBERFEST!

Wadhams Lodge of Powder Mills Park
Oct 17, 10 a.m. to 6 p.m

Events to include ...

Homebrew Contest: Please bring at least a growler or the equivalent of a 6-pack if you wish to enter the contest. Multiple entries encouraged. We will supply the pitchers.

Prizes awarded for:

1. Best German-style beer (Helles, Dortmunder Export, Czech Pilsner, German Pilsner, Vienna Lager, Oktoberfest, Munich Dunkel, Schwartzbier, Maibock, Traditional Bock, Doppelbock, Eisbock, Koelsch, Northern German Altbier, Duesseldorf Altbier, Hefeweizen, Dunkelweizen, Weizenbock, Roggenbier, Berlinerweisse and any specialty beer based on these styles, e.g., Kellerbier, Rauchbier, Spiced Lager).
2. Best Non-German-style beer (i.e., Anything else).
3. Best Mead or Cider. Please bring at least a growler or the equivalent of a 6-pack if you wish to enter the contest. Multiple entries encouraged. We will supply the pitchers.

Chili Cook-Off :

1. Best vegetarian chili.
2. Best meat-based chili.

Games: Bocci, Boochie, Ladderball, Horseshoes, Croquet, Kids activities will be provided as well, starting at approximately 1pm. Dana Edgell will be organizing kids activities. Possibly Beer Olympics, if we can find an organizer.

Price: \$8 for adults, free admission for kids. \$6 for 1 dozen clams (and butter). Basic admission price includes sausage, hamburgers, veggie burgers, hot dogs, rolls, condiments, soft drinks, and beer from CB's and Rohrbach's.

Please order tickets from Thomas Barnes at the UNYHA meeting on October 14 or by email (thomasbarnes@frontiernet.net), or phone (328-0148) no later than Thursday, October 15th. If you've reserved tickets, you can pick them up and pay for them on the day of the event. It is important to reserve your tickets by October 15th so the proper amount of food can be ordered.

Please bring a dish to pass which will serve about 8 people.

We also need people for clean up, set up, beer-fetching/set-up (one each for Rohrbach's and CBs), and someone with a clam steamer set-up to be clam cook.

For more information contact: Thomas Barnes (thomasbarnes@frontiernet.net) or Alan Mack (amack@rochester.rr.com).

Happy Brewing,

Thomas

BEER HUNTERS ON SAFARI

Going on a trip for business or pleasure? Planning to visit the local breweries? UNYHA would like you to bring back beer to share at a meeting. UNYHA will reimburse you for it *provided ...*

- You contact the us (Jay Murphy actually) in advance to get the OK
 - The beer isn't available locally.
 - You bring at least half a case of each beer so that all at the meeting can get a taste.
-

FANTASY BEER CAMP

Follow this link to see what happens at Sierra Nevada's Beer Camp.

http://web.me.com/tommyok/Sierra_Nevada_Beer_Camp_14/Beer_Camp.html

Enjoy!!

Tom Ocque

PUB OF THE MONTH

Our Pub of the Month is held on the third Wednesday of each month from "after work (around 5 PM or so) till whenever." These are informal get-togethers where homebrewers can get together and chat as well as try some new beers.

October 21
J.B. Quimby's
3259 Winton Road South
Rochester, NY 14623
585-272-9780

Same Happy Hour deal as Donnelly's last month: Order the Beer of the Month during Happy Hour on weds and get a pint for only \$2.75 and keep the free glass (like you need another glass).



BECKER BREWING COMPANY UPDATE

Last issue we announce the opening of a new local brewery. Steve Hodos has since visited the site and reports...

Becker Farms, Gasport, NY has a brewery that currently serves renamed products from Flying Bison (Buffalo, NY). Becker Farms is an expanded farm stand. The farm is 100+ years old and has had some kind of stand since almost the beginning. The current set up is a campus like setting with unpaved parking lots and paved walking paths between several buildings. The main store was, until about 30 years ago, the farm house. There is a children's play area, a vineyard and a winery. The brewery is in its own building (about 45 feet deep feet and 30 feet wide) with a bar along most of one of the longer walls. The building has light walls trimmed in dark wood and an earthtone tiled floor. There is a room out back where the brewery will be installed. Actual onsite brewing operations will begin in about a year. There a plans to install a big screen TV to show Bills' games. The brewery will be open year round though winter hours were not decided when I visited. Call (716) 772-2211 to check. Becker Farms is at 3724 Quaker Rd Gasport, NY. It is between NY 31 and NY 104, in western Niagara County. a light and flavorful beer perfect for summer

Check out their website for more info and directions: <http://www.beckerfarms.com/>

FALL BREW OFF

This year's Fall Brew Off will be a Historical Beer. Since the local backyard brewery "Genesee Brewing" is again "Genesee Brewing"....Let's bring back one of those icons the **12 Horse Ale**: *A rich, full-bodied, yet remarkably smooth American-style ale, 12 Horse is brewed with six-row barley malt, corn grits, hops from the Yakima Valley and a special top-fermenting yeast, resulting in an exceptional balance and solid head. 12 Horse Ale was introduced in 1934.*

The Proposed recipe will be something like ...

4.0 lbs 2 Row
4.0 lbs 6 Row
0.5 lbs Capapils
1.0 lbs of Flaked Corn

70-90 mins boil

2.0 oz Cluster Hops at 60 mins
0.5 oz Cluster Hops at 10 mins
Yeast: German Ale Wyeast 1007

The final recipe and ingredients will be handed out at the next meeting

For more information contact **Thomas Ocque** (tommyok@mac.com) .

Team 1 - Me and the Boys

Doug Dalke, Alan Mack, Joe Lenhardt, Colin Keller, Danielle Wieland

Team 2 - City Brewers

Jay Murphy, Deron Weet, Matt Stiger

Team 3 - the East Side Brewers

Paul Guarracini, Al Schlickler, Adam Odrgard

Team 4 - Southerner's

Anthony Jarcyna, Dennis Boor, Steve Zoller

Team 5 - The Westsider's

Turk Thomas, Dennis Bender, Rock Codori, Scott Olflager, Debbie Olflager, Rich Pye, Mack McCarthy Kevin Bedard

Team 6 -One Man Army

Thomas Ocque, Sean Harnett, Dana Edgell

BARE HILL BREWING CO.

Dave Schlosser has taken possession of the building for his brewery, now to be called Bare Hill Brewing Company (problems with Chosen Spot name). If licensing went perfectly he could be open by December, but early 2010 is more likely.

BEER TASTINGS

Hegedorn's Grocery
964 Ridge Rd., Webster

This is a message received on BeerAdvocate.com from David, the beer buyer for Hegedorn's.

Things are starting to firm up for tastings this month. Wednesday the 14th Victory rep will be in the store from 3:00-5:00 pouring some of their brews. Of course Hop Devil, Golden Monkey and Storm King but also Saison, V 12 and Baltic Porter. Can anyone say mid-afternoon bender?

On the 30th, Friday going West Coast with Sierra Nevada. Jennifer will be on hand from about noon till 2:30. SN Pale, Torpedo, etc. along with Estate Harvest and some year old Bigfoot I've been hiding.

Still waiting to hear from Stone, Brooklyn and a few others. I'll keep you posted.

Cheers!

David

BREWER OF THE MONTH

Each month at our meeting we will host a homebrew contest, with a different featured style chosen for each month. The contest is judge by a blind tasting by those in attendance. All voters put a dollar into the kitty in exchange for tasting/judging the brews. Half of the kitty goes to that month's winner. Half is put aside into the grand prize Brewer of the Year awarded to the brewer with the most points at the end of the season.

Beer Style Schedule:

Nov: California Common

Dec: Spice/Herb/Veg

Feb: Red Ale

Mar: Bock

May: Wheat

June: Belgian Ale

Points are awarded as follows:

1st Place: 10 points

2nd Place: 8 points

3rd place: 6 points

Entering without placing: 3 points

For more information contact Adam Odegard
aodegard@gleason.com



CIDER DAYS

November 7-8, Franklin County MA

For those interested in cider making, there's a well-attended cider festival on the weekend of November 7-8 in western Massachusetts. Thomas and I attended last year, and it was great - of particular interest were the workshops on cider making, with presenters such as Claude Jolicoeur, Gary Awdey, Ben Watson, and Paul Correnty, and the Cider Salon, featuring ciders from artisanal cideries

throughout North America (with most from Michigan, New York, the New England states, and Quebec). There is also a delicious dinner featuring cider and apple cuisine. Attendees also bring plenty of their own homemade beverages (which last year included ciders, cysers, meads, and some stronger stuff) to share informally.

More Info: <http://www.ciderday.org/>

Good brewing (and cider making),

Kira Barnes

MONTHLY MEMBERSHIP DRAWING

Here is a list of the prizes that were donated for our monthly drawing at our last meeting. Thanks to all of you who brought prize donations!

Prize	Donated By
Brooklyn Lager Glass	Dana Edgell
Souther Tier 422 Pale Wheat Ale	Shawn O'Leary
4 bags fresh '09 Cascade Hops	Turk Thomas
Samual Adams Cherry Wheat	Bill Halldow
Great Lakes Grassroots	Deron Weet
Buffalo Bill's Pumpkin Ale	Bill Henry
Homebrewed American IPA (HopNog)	Alan Mack
6 pack Orlio Organic Black Lager	Southtown Beverage
Wolavers Organic Pat leavy's Ale	Steve Zoller
4 Roxy Rolles	Jay murphy
Vanilla Java Porter	Tina Weymann
Long Trail Ale	Scott Ofslager

HOLIDAY VALLEY BEER & WINE FESTIVAL

November 14 from 3:30 to 7:30 PM
Holiday Valley resort, Ellicottville NY

This beer festival is looking for approx. 4
volunteers from UNYHA.

From their website...

Holiday Valley Resort, the Ellicottville Brewing Company and Southern Tier Brewery are hosting the 6th Annual Beer and Wine Festival at Holiday Valley's Yodeler Lodge on Saturday, November 14 from 3:30 to 7:30 PM. Guests will be able to sample a variety of hand-crafted beers from over 30 of the best US and Imported beers and wines from New York vintners.

Brewers include: Sierra Nevada, Magic Hat, Great Lakes, Erie Brewing, Saranac, Southern Tier, Ellicottville Brewing, Ithaca, Rorhbach, Flying Bison, Custom Beer Crafters, Butter Nutts, Original Sin Cider, Harpoon, Voodoo, Smutty Nose, Long Trail, Hebrew and Otter Creek...plus many more!

The ever popular 5 course tappas style Beer Tasting Dinner will take place on Friday, Nov. 13 upstairs in the Clubhouse Chalet. Cost of the dinner is \$50 per person. Reservations can be made by calling 716-699-2010.

Tickets for the Beer and Wine Festival are \$32 presale, available at the Inn at Holiday Valley, the Ellicottville Brewing Company, Consumers Beverages and Wegmans. Tickets are available at the door for \$40. The ticket includes a \$5 food voucher.

For more information check out
<http://www.holidayvalley.com/HolidayValley/info/beer-wine-festival.aspx>
or contact Peter of Ellicottville brewing
peter@ellicottvillebrewing.com

CIDER PRESSING AT JOE LENHARDT'S

Oct. 3, 9am-6pm
1930 Wheatland Center Rd, Scottsville NY

Joe Lenhard hosted another fantastic cider pressing this fall. Good beer, good food and lot's of good cider were everywhere. Below are a few pictures of the event.



MISSING GLBN COLUMN

The following is Steve Hodos' column for the latest Great Lakes brewing news that was lost from the issue due to a printing error, so it is now a UNYHA exclusive!

WESTERN NEW YORK COLUMN

(August-September 2009, Great Lakes Brewing News)

by Steve Hodos

Flying Bison Brewing Company's newest regular beer, *Rusty Chain* – an amber ale that's good and good for the community – supports Green Options Buffalo by donating \$5 for every keg sold. It is a popular session beer that has been well received at a lot of Buffalo bars. The \$5 donation helps support bicycling with programs like the Commercial District Bicycle Parking Program. Other year round Bison products are *Aviator Red*, *Barnstormer Pale Ale* and *Blackbird Stout*. The summer seasonal, *Dawn Patrol Gold*, will be around through August when it is replaced by *Baron von Bisonfest*, a 6% abv traditional German style Oktoberfest brew.

Southern Tier is moving across the road to an expanded location. They will be moving the brewhouse, packaging equipment and most of their fermentors but the project also includes significant new tankage. They will have an expanded pub with outdoor seating on a patio. From the bar you will be able to see the 2,000 bbl cellar. All beer storage at the new location will be refrigerated. *Pumpking* (a national number one rated pumpkin beer) will be available in September. The Pack of Pale variety pack will have a special *Pale Ale* in it. Different batches will be made with different recipes and drinkers will get a chance to vote online for their favorite version.

The big summer event at **Ellicottville Brewing Company** is a Lobster Bake and Low Country Boil on Saturday, August 8. It starts at 6:00 PM. The bake and beer is \$58 per person while beer

only is \$20. Free live music is included. You can make a day of it by going to the Taste of Ellicottville first. The Taste runs from 10:00 AM to 4:00 PM. *Imperial Cuvée* (a golden Belgian style ale aged on American oak) *Bourbon Barrel Imperial Ale* (aged three months in a Jack Daniels barrel) will be served at the bake. The *Stein Weizenbier* that was brewed in June is on tap as is *Mow Master* (a light bodied highly hopped beer). *Oktoberfest Beer* will be ready in September and their *German Red* is now *EBC Red Rooster*. Ellicottville West (Fredonia) has fourteen house beers on tap. The big fall beer festival at the Holiday Valley ski area will be on November 14.

Congratulations to Christopher Campise who won the

Pearl Street Brewmaster's Challenge. His Belgian witbier beat eight other entries. This beer will be brewed and served over the course of this issue of *Great Lakes Brewing News*. A strong holiday ale with spices will be the next contest.

The **Buffalo Brew Pub**, home of a mug club since 1986, will be hosting a Newcastle Brown Ale tasting on August 19. On August 4 they will be pouring some house and Flying Bison beers at the Taste of Williamville. Their annual golfing event raised \$3,400 for a neo-natal unit at Sisters Hospital. Come September the Pub has the NFL Ticket cable package. It is also the only location where you can get draft *Buffalo Lager*. The Lager is a special beer from the early days of micro brewing in Buffalo. It was revived and is brewed at Flying Bison Brewing Company. Bottles are distributed around the area but only the Brew Pub can sell the draft.

The **Pizza Plant** will be at the Buffalo Beer Festival pouring some of the latest batch of the *Inferno Pod Ale*. They will be hosting Stone Brewing Company at a September event at the Transit Road location. They expect to have a Stone cask ready then. They are one of a select group of outlets that will have draft *Duvel Green*. Expansion to a third site in Orchard

Park or Buffalo's Elmwood neighborhood is being investigated.

Bobby Rabb, the manager at **Mr. Goodbar**, continues to host Good Beer Club meetings on the second Wednesday of the month. If you buy the ticket for the next month at the current meeting you get a \$5 discount. Bobby has been working hard to bring in a good selection of cask beers for his beer engine and has been well served by Flying Bison and Rohrbach brewing companies. He also gets cask beers from further afield but finds distribution to be undependable. With the increased popularity of cask beers some product ordered by Bobby gets poached at the distributor's warehouse!

Coles Homebrew Competition gathered 77 brews with entrants from as far away as New Mexico and Minnesota. The winner was a robust porter brewed by Tom Ocque, a member of the Rochester based Upstate New York Homebrewers Association. All the beers were judged using the established Beer Judge Certification Program to select top finishers in each category. The top two winners in each category then went on to a special judging round where the porter was selected for production at Flying Bison Brewing Company. The other big news at Cole's is the 5th Annual IPA Fest on Saturday, August 8.

NEW YORK STATE COLUMN

(August-September 2009, *Great Lakes Brewing News*)

by Steve Hodos

When I last wrote, New York's craft brewing industry was in an uproar about the "improved" bottle bill. Many provisions of the law would have adversely impacted the industry, but the crowning glory of the poorly thought-out measure was a requirement that every container covered have a New York specific UPC. Particularly galling was that this was added at the last minute and would take effect in a very short time. Much else that was in the bill, as bad as it was, has at the least been

discussed in advance. It is clear that the legislators realized something was wrong and four different bills were submitted to "fix" the problem. One of the "fixes," delaying implementation, seemed reasonable and could be called a fix. The others were hair-brained schemes for studies, etc., and were an embarrassment to New York's citizens. All this effort did not result in a change—none of the "fixes" was adopted. At the last minute relief came in the form of a court order from Judge Thomas P. Griesa of United States District Court in Manhattan. The judge ruled that the section requiring New York-specific universal product codes for bottles sold in the state and the prohibition against selling those bottles outside the state, violated the interstate commerce clause of the US Constitution. The judge also delayed implementing the new law until April 1, 2010. Some advocates of the new law planned to press ahead for legislation during the current session but the blow up in the state senate has made that impossible. It also looks like other changes that the Brewers Association has been lobbying will not be considered this session.

New York drinkers and the New York economy continue to suffer because of the glacial pace of license application review at the State Liquor Authority. The combination of a political climate that requires minute reviews of the smallest details and objections, an unreasonable set of laws and regulations, and a history of staff cutbacks is a massive drag on the industry. Details are unclear and those with the best knowledge of the situation are not saying much yet, but beer festival organizers are getting nervous about "requirements" for organizing beer festivals. There are rumors that the organizers will not be allowed to accept donated beer and at least one organizer says that the state is requiring a token system that amounts to a pay for each sample format.

ROCHESTER

A recent pint of cask *CB's English Pale Ale* took me by surprise. The complexity and depth of

flavor were impressive. When I got the chance to discuss this with Jason Fox, brewmaster at **Custom Brewcrafters**, he attributed this to their use of Whitbread ale yeast. It is interesting to see how their yeast selection has blossomed since the move to the new brewery. I can recall the days when all their beers were made with one yeast strain. Now they have a full team of yeasts, in fact they will be culturing up 4 more strains before you get to read this! The newest in their signature series is *Double Witt*, made with juniper berries and wild flower honey.

There is lots of new (at least to them) equipment at **Rohrbach Brewing Company** on Railroad Street. The new growler filler is going working well and a keg cleaning machine is on the way. They also bought a 60 bbl fermentor from Souther Tier Brewing. With this tank they will be able to run three back-to-back brews of their most popular beers. The most popular summer brews are keeping Railroad Street so busy that they temporarily moved production of the *Kolsch* to the pub on Buffalo Road. *Stock Ale* will be a regularly available pre-filled growler and *Old Nates Pale Ale* will become an occasional brew. Look for some new beers at the pub, like *Watermelon Wheat* (with 50% wheat malt and the juice from 80 pounds of melon added during secondary fermentation), and *Pre-Prohibition Pilsner*. The Flour City Brewers' Fest, which Rohrbach sponsors, will be on Saturday, August 15. This year it is one day, starts earlier (4:00 PM), and will have a lower number of tickets sold.

Genesee Brewing Company is back. The half-dozen year fling with the High Falls moniker has ended. They will continue making both the Genesee and Dundee lines for themselves and contract brewing for other companies. At the moment they are not making any *Samuel Adams Boston Lager* but continue to be in contact with Boston Beer Company. *Dundee Oktoberfest* comes out in September. This year's version has 20% more Vienna malt, and that malt is from a different source.

Think Pink is the new slogan at the **Old Toad** as they serve a new *Pink Peppercorn IPA* that the staff helped brew at Custom Brewcrafters. The annual crew rotation (English exchange students staff the Toad for one year terms) has started with the departure of Ben and the arrival of Andy. Jules Suplicki (an expatriate from the Isle of Jersey) has been managing the Toad for several years. This year she has been able to inspire the exchange student crew to do a lot of special events. Coming in late August is Stone Fest II. The Boston based northeast brewery rep for Stone will be on site watching as special casks of Stone beers are tapped. There will also be an extensive line of kegged Stone products. Look for sampler trays and special foods too. August 27 to September 2 will be New York Beer Week with lots of New York beers and foods. In early September there will be a Victory Brewing event.

GENEVA, CANANDAIGUA, PHELPS

War Horse Brewing (formerly Barley Yards) at the Three Brothers Winery is serving a new IPA and will offer an unfiltered dunkelweizen in the fall. Their biggest seller, *Riesling Ale*, now comes in 22 ounce bottles. Owner Dave Mansfield realized that they have a lot of out of area visitors on wine tours who were interested in this unique brew but did not want to travel home with growlers. War Horse will be the only brewery at Canandaigua's Riesling festival. The festival will be on the Lake Shore and the City Pier, August 14, 15 and 16.

The **New York Wine and Culinary Center** has expanded their beer program and has five beer and food pairing sessions scheduled for this summer. The sessions are all in the mid-afternoon on weekends and cost \$20. Walk in visitors can stop at the tasting room and sample two beer flights or they can enjoy full servings of draft and bottled New York beers at the second floor Taste of New York Lounge. The lounge includes full meal service and has an extensive second floor deck for outdoor dining. On Thursday nights (5:00 to 8:00 PM) in July and August you can enjoy a Backyard BBQ in a tent. New York craft beers will be

paired with items like pulled pork, mini burgers, corn on the cob, and macaroni salad. On the same nights there will also be live music hosted by different New York breweries.

Flint Creek Brewing Company has added a four line draft system and is pouring a selection of house beers. The house beers: *Wheat, Amber, Nut Brown* and *Oatmeal Stout* are all made off site by others. Flint Creek offers breakfast, lunch and dinner six days a week. They close a 9:00 PM (11:00 PM on Fridays and Saturdays). The Latch family has been winning ribbons (three best- of-show and two others) at the Phelps Sauerkraut Festival and will offer some of these award winning dishes during the first two weeks of August.

A new (it opened in October) choice for beer drinkers is the **Water Side Wine Bar** in Phelps, NY. It offers over 25 bottled beers, about half from New York and almost all craft brews. It is located on Main Street in the heart of the village right by the Flint Creek waterfall. The site was a liquor store for many years. It is small, with two rooms that hold about 50 people. There is a deck overlooking the falls. There is live music (one or two piece acoustic groups) on Saturday nights and a bigger event is planned to the local Sauerkraut Festival (July 30 - August 2).

SACKETS HARBOR

Just what is **Sackets Harbor Brewing Company**? Most of us know it as a brewpub named for the village it is located in. A brew pub in a classy restored train station location that serves excellent meals and a range of house made beers. We have also seen Sackets Harbor Beers (contact brewed in Saratoga and then at High Falls) in stores and on tap. We assumed there was a union between these two parts. There has been a change in the structure and we are still working out what has happened but the pub is still open and still brewing. It is serving more craft beers from other New York brewers. Offsite sales were suspended high in the supply chain (you could still buy the beer but wholesalers were not

getting new product) and contract brewing was halted briefly. Product is being shipped again and brewing will commence soon.

SYRACUSE

Landmark Beer Company has a special *Double Wit*, a 7.5% abv American take the Belgian witt style for the summer. It is brewed for them at Custom Brewcrafters and is a draft only product. They will follow with a bottled fall seasonal in September or October. The beer company format means that Landmark also distributes other beers, for example the brews of Paper City Brewing and Pretty Things both in Holyoke in Mass. They have also added Cottrell Brewing Company from Pawcatuck CT. Cottrell has been around in Connecticut for a dozen years and has offered only one beer, *Old Yankee Ale*, for all that time. They are just now coming out with an IPA which Landmark will distribute.

Clark's Ale House is having a August promotion for *Franziskaner Weiss Beer*. Exact details were not announced at press time but a bicycle will be given away. Clark's is also working on a mid October real ale festival. The big bottle program, where they serve stock one large special bottle at a time is featuring the Maredsous line. Currently *Maredsous 8* (a dark Belgian dubble) is offered. When it runs out *Maredsous 10* (a coppery-blond Belgian triple) takes it place. Clark's is holding a keg of 2008 **Sierra Nevada Celebration Ale** in the cellar. They plan on saving it so you can make a side-by-side with the 2009. Let them know you think this is a good idea.

Mike Yorton reports that the **Blue Tusk** is serving a group of special brews. Of note are *Blue Point Rastafar Rye Ale*, *Dogfish Head Burton Baton* (a 10% abv, oak aged blend of the Delaware brewery's English strong ale with their famous and sought after 90 Minute IPA), Stone Brewing's *Oaked Arrogant Bastard Ale* (7.2% abv with a "classified" IBU). The Blue Tusk also offers cask beers every week.

CALENDAR OF UPCOMING EVENTS

🍷 — COMPETITION INFO

📍 — UNYHA-SPECIFIC STUFF

🌟 — NEW

🍷 **October 10. Deadline to enter 5th Annual VALHALLA 'The Meading of Life** (Competition: 10/17/2009 Iron Hill Brewery & Restaurant, West Chester, PA).
Contact: Chris Clair cmclair@verizon.net
Info: <http://www.valhalla-mead.com/>

October 10. Custom Brewcrafters' Autumn Festival of Ales

🍷 **October 13. Deadline to enter OktobersBest** (Competition: 10/17/2009 Cincinnati, OH).
Contact: Conan Crofoot corvid@cinci.rr.com

🌟 **October 14 Beer tasting** Victory beer 3-5 pm @ Hegegorns 964 Ridge Rd. Webster, Free & includes a bit of food

🌟 **October 23-25 Peoples Real Ale Festival** Fri & Sat: noon till midnight, Sun: noon till 6 (or until the beer is gone) @ Clark's Ale House (Syracuse). No admission, buy your beers

📍 **October 14. UNYHA Meeting.** @ 7:30 PM. Merchants Grill, 881 Merchants Rd, Rochester
Contact: Dana Edgell EdgeAle@hotmail.com

🌟 **October 14: Hedonist Artisan Chocolates & Beer Tasting** 7PM @ 674 South Ave, Rochester <http://www.tapandmallet.com>

🌟 **October 16 Beer tasting** Custom Brewcrafters 4-7 pm @ Food Towne of North Chili.

🌟 **October 16 & 17: Stoudt's 18th Annual Micro Fest.** Adamstown, PA
http://www.stoudtsbeer.com/events_micro-fest.html

October 17: Lehigh Valley Brewfest. Easton, PA
<http://www.lvbrewfest.org>

📍 **October 17. UNYHA Oktoberfest** Wadhams Lodge at Powder Mills Park.

🌟 **October 17: Beer Advocate Evening** 5PM @ The Tap & Mallet <http://www.tapandmallet.com>

🍷 **October 18. Deadline to enter HOPS BOPS** (Competition: 10/24/2009 Philadelphia, PA).
Contact: Bruce Fabijonas hopsbops@gmail.com
Info: <http://hopsclub.org>

📍 **October 21. Pub of the Month.** After work 'til whenever. Location **J.B. Quimby's**, 3259 Winton Road South, Rochester, 585-272-9780.
Contact: Kira Barnes kiracalico@gmail.com

📍 **October 22. UNYHA Officers Meeting.** @ 6:30 PM. Tap & Mallet, 381 Gregory St. Rochester
Contact: Jay Murphy jxm2119@rochester.rr.com

🌟 **October 24. Saturday Social** – Joe's Picks. 2pm @ The Tap & Mallet. \$15 per person
<http://www.tapandmallet.com>

🌟 **October 28. Beer Social** – Stoudt's Brewery. 8pm @ The Tap & Mallet. \$12 per person
<http://www.tapandmallet.com>

🌟 **October 29. Art Show Opening** – Winter '09. 7pm @ The Tap & Mallet
<http://www.tapandmallet.com>

🌟 **October 30 Beer tasting** Sierra Nevada (including 1 yr old Bigfoot) 3-5 pm @ Hegegorns 964 Ridge Rd. Webster, Free & includes a bit of food

🍷 **October 31. Deadline to enter Lancaster County Brewers Showdown II** (Competition: 11/07/2009 Lancaster, PA).
Contact: rock@cyberia.com
Info: <http://www.lancasterbrewers.com/>

🍷 **October 31. Deadline to enter 2nd Annual Stoney Creek Homebrewers' Amateur Brewing Championship** (Competition: 11/14/2009 Lafayette Hill, PA).
Stan Belkowski sbelkowski@comcast.net
Info: <http://SCHomebrewers.com>

🍷 **November 2. Deadline to enter Wizard of SAAZ III** (Competition: 11/14/2009 Akron, OH).
Michael Krajewski woscoordinator@gmail.com
Info: <http://hbd.org/saaz/wos.html>

📍 **November 4. BJCP Class.** Porter (BJCP Category 12) @ 7 PM. The Old Toad, 277 Alexander St., Rochester
Contact: Thomas Barnes thomasbarnes@frontiernet.net

November 7. Teach A Friend to Homebrew Day Worldwide Event
Contact: Janis Gross
Janis@BrewersAssociation.org
www.beertown.org/events/teach/index.html

November 7-8. Cider Days in Franklin County, MA. Link: <http://www.ciderday.org>

🍷 **November 7. Deadline to enter Knickerbocker Battle of the Brews** (Competition: 11/14/2009 Albany, NY).
Contact: Keith Looney looney@moonbrew.com

① **November 11. UNYHA Meeting.** @ 7:30 PM. Merchants Grill, 881 Merchants Rd, Rochester *Brewer of the Month Style:Calif. Common* Contact: Dana Edgell EdgeAle@hotmail.com

🌟 **November 12. AHA Rally – Matt Brewing Co. Utica, NY** Contact: Kathryn Porter Kathryn@BrewersAssociation.org www.AHArally.org

November 14. Holiday Valley Beer & Wine Show 3-8pm, Ellicottville, NY Contact: Ellicottville Brewing peter@ellicottvillebrewing.com

🌟 **November 14. Annual General Meeting of the Canadian Amateur Brewers Association 3** The meeting includes a bus trip to Neustadt and Creemore breweries, lunch, coffee and donuts in the morning and a glass for about \$60 Canadian

① **November 18. Pub of the Month.** After work 'til whenever. Location TBA Contact: Kira Barnes kiracalico@gmail.com

① **November 19. UNYHA Officers Meeting.** @ 6:30 PM. Tap & Mallet, 381 Gregory St. Rochester Contact: Jay Murphy jxm2119@rochester.rr.com

🏆 **November 27. Deadline to enter AHA Club-Only Competition: Belgian Strong Ale (BJCP Category 18).** Clearwater, FL. Contact: Nelson Crowle. Email: Nelson@DunedinBrewersGuild.com. Web: http://www.beertown.org/homebrewing/club_only/schedule.html

① **December 2. BJCP Class.** Holiday & Christmas Beers (Combination of BJCP Categories 21 - Spice/Herb Vegetable Beer and 16E - Belgian Specialty Ale) @ 7 PM. The Old Toad, 277 Alexander St., Rochester Contact: Deron Weet staretoolong@hotmail.com

① **December 9. UNYHA Meeting.** @ 7:30 PM. Merchants Grill, 881 Merchants Rd, Rochester *Brewer of the Month Style:Spice/Herb/Veg* Contact: Dana Edgell EdgeAle@hotmail.com

① **December 16. Pub of the Month.** After work 'til whenever. Location TBA Contact: Kira Barnes kiracalico@gmail.com

① **December 17. UNYHA Officers Meeting.** @ 6:30 PM. Tap & Mallet, 381 Gregory St. Rochester Contact: Jay Murphy jxm2119@rochester.rr.com

① **January 6. BJCP Class.** Sour Ale (BJCP Category 17) @ 7 PM. The Old Toad, 277

Alexander St., Rochester Contact: Thomas Barnes thomasbarnes@frontiernet.net

① **January 13. UNYHA Meeting.** @ 7:30 PM. Merchants Grill, 881 Merchants Rd, Rochester Contact: Dana Edgell EdgeAle@hotmail.com

① **January 20. Pub of the Month.** After work 'til whenever. Location TBA Contact: Kira Barnes kiracalico@gmail.com

① **January 21. UNYHA Officers Meeting.** @ 6:30 PM. Tap & Mallet, 381 Gregory St. Rochester Contact: Jay Murphy jxm2119@rochester.rr.com

🌟 **January 21. Garrett Oliver** will be in Toronto to do a beer dinner with the Canadian Amateur Brewers Association

🏆 **January 22, 2010. Deadline to enter Homebrew Alley 4.** New York, NY, US. Contact: Ed Measom. Phone: (917) 270-3938. Email: vladthebeerman@gmail.com. Web: <http://www.homebrewalley.org/>

🏆 **January 30, 2010. Meadlennium.** Sorrento, FL, US. Contact: Ed Measom. Phone: (407) 673-1099. Email: mead@cfhb.org. Web: <http://www.cfhb.org/>

① **February 3. BJCP Class.** Belgian and French Ale (BJCP Category 16) @ 7 PM. The Old Toad, 277 Alexander St., Rochester Contact: Deron Weet staretoolong@hotmail.com

① **February 10. UNYHA Meeting.** @ 7:30 PM. Merchants Grill, 881 Merchants Rd, Rochester Contact: Dana Edgell EdgeAle@hotmail.com

🏆 **February 16, 2010. Deadline to enter AHA Club-Only Competition: The Session Challenge: English Brown Ales (BJCP Category 11).** Kent, WA. Contact: Tim Hayner. Email: president@impalingalers.org.

① **February 17. Pub of the Month.** After work 'til whenever. Location TBA Contact: Kira Barnes kiracalico@gmail.com

① **February 18. UNYHA Officers Meeting.** @ 6:30 PM. Tap & Mallet, 381 Gregory St. Rochester Contact: Jay Murphy jxm2119@rochester.rr.com

🏆 **March/April ???.** Deadline to enter **AHA Club-Only Competition: American Ales (BJCP Category 10).** Charlotte, NC. Contact: Bill Lynch brewcnc@yahoo.com

① **March 3. BJCP Class.** Stout (BJCP Category 13) @ 7 PM. The Old Toad, 277 Alexander St., Rochester Contact: Thomas Barnes thomasbarnes@frontiernet.net

- ① **March 10. UNYHA Meeting.** @ 7:30 PM.
Merchants Grill, 881 Merchants Rd, Rochester
Contact: Dana Edgell EdgeAle@hotmail.com
- ① **March 17. Pub of the Month.** After work 'til
whenever. Location TBA Contact: Kira Barnes
kiracalico@gmail.com
- ① **March 18. UNYHA Officers Meeting.** @ 6:30
PM. Tap & Mallet, 381 Gregory St. Rochester
Contact: Jay Murphy jxm2119@rochester.rr.com
- ① **March 27. UNYHA Annual Homebrew
Competition**
- ① **April 7. BJCP Class.** Belgian Strong Ale (BJCP
Category 18) @ 7 PM. The Old Toad, 277
Alexander St., Rochester Contact: Deron Weet
staretoolong@hotmail.com
- ① **April 14. UNYHA Meeting.** @ 7:30 PM.
Merchants Grill, 881 Merchants Rd, Rochester
Contact: Dana Edgell EdgeAle@hotmail.com
- ① **April 21. Pub of the Month.** After work 'til
whenever. Location TBA Contact: Kira Barnes
kiracalico@gmail.com
- ① **April 22. UNYHA Officers Meeting.** @ 6:30
PM. Tap & Mallet, 381 Gregory St. Rochester
Contact: Jay Murphy jxm2119@rochester.rr.com
- May 1. Big Brew.** AHA Event Contact: Kathryn
Porter Kathryn@BrewersAssociation.org
- 🍷 **May 1. Deadline to enter AHA Club-Only
Competition: Extract Beers.** Buffalo, NY.
Contact: Ric Cunningham
Ric.Cunningham@bocedwards.com
- ① **May 5. BJCP Class.** Smoke-Flavored and
Wood-Aged Beer (BJCP Category 22) @ 7 PM.
The Old Toad, 277 Alexander St., Rochester
Contact: Thomas Barnes
thomasbarnes@frontiernet.net
- ① **May 12. UNYHA Meeting.** @ 7:30 PM.
Merchants Grill, 881 Merchants Rd, Rochester
Contact: Dana Edgell EdgeAle@hotmail.com
- May 17-23. American Craft Beer Week.** AHA
Event Contact: Kathryn Porter
Kathryn@BrewersAssociation.org
- ① **May 19. Pub of the Month.** After work 'til
whenever. Location TBA Contact: Kira Barnes
kiracalico@gmail.com
- ① **May 20. UNYHA Officers Meeting.** @ 6:30 PM.
Tap & Mallet, 381 Gregory St. Rochester
Contact: Jay Murphy jxm2119@rochester.rr.com

- ① **June 2. BJCP Class.** Fruit Beer (BJCP
Category 20) @ 7 PM. The Old Toad, 277
Alexander St., Rochester Contact: Deron Weet
staretoolong@hotmail.com
- ① **June 9. UNYHA Meeting.** @ 7:30 PM.
Merchants Grill, 881 Merchants Rd, Rochester
Contact: Dana Edgell EdgeAle@hotmail.com
- ① **June 16. Pub of the Month.** After work 'til
whenever. Location TBA Contact: Kira Barnes
kiracalico@gmail.com
- ① **June 17. UNYHA Officers Meeting.** @ 6:30
PM. Tap & Mallet, 381 Gregory St. Rochester
Contact: Jay Murphy jxm2119@rochester.rr.com
- June 17-19. National Homebrewers Conference.**
Minneapolis, MN. AHA Event Contact: Kathryn
Porter Kathryn@BrewersAssociation.org
- ① **July 7. BJCP Class.** Special Bonus Session -
Topic TBA
- ① **July 14. UNYHA Meeting.** @ 7:30 PM.
Merchants Grill, 881 Merchants Rd, Rochester
Contact: Dana Edgell EdgeAle@hotmail.com
- ① **July 21. Pub of the Month.** After work 'til
whenever. Location TBA Contact: Kira Barnes
kiracalico@gmail.com
- ① **July 22. UNYHA Officers Meeting.** @ 6:30 PM.
Tap & Mallet, 381 Gregory St. Rochester
Contact: Jay Murphy jxm2119@rochester.rr.com
- August 7. Mead Day.** AHA Event Contact: Kathryn
Porter Kathryn@BrewersAssociation.org
- 🍷 **August 2010. Deadline to enter AHA Club-Only
Competition: Mead (BJCP Styles 14,15,16).**
Boulder, CO. Contact: Ryan Thomas at
president@hopbaley.org
- 🍷 **September 9 2010. Deadline to enter AHA
Club-Only Competition: Sour Ale (BJCP
Styles 17).** Woodland Hills, CA. Contact: Drew
Beechum at dbeechum@gmail.com
- 🍷 **November/December 2010. Deadline to enter
AHA Club-Only Competition: Strong Ale
(BJCP Styles 19).** Everett, WA. Contact: Jim
Brischke at j.brischke@comcast.net.
- 🍷 **Jan/Feb 2010. Deadline to enter AHA Club-
Only Competition: English Pale Ales (BJCP
Styles 8).** Pleasanton, CA. Contact: Brian
Cooper at brewerbrian@sbcglobal.net
- 🍷 **April 16, 2011. Deadline to enter AHA Club-
Only Competition: Bock (BJCP Styles 5).**
Tulsa, OK. Contact: Desiree Knott at
desiree@highgravitybrew.com

🍷 **May 12, 2011.** Deadline to enter **AHA Club-Only Competition: Angel's Share (BJCP Style Sub-category 22C)**. Pasadena, CA. Contact: Steve Kinsey at youcanreachsven@yahoo.com

Future AHA Events and Homebrew Competitions:

<http://www.beertown.org/homebrewing/calendar/events.aspx>

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Future AHA Club Only Competitions:

http://www.beertown.org/homebrewing/club_only/schedule.html.

Note: If you are entering an AHA/BJCP sanctioned contest, please note the entry rules (including bottle preparation) here:

<http://www.beertown.org/homebrewing/club.html>

Links to Other Local Beer Calendars

Great Lakes Brewing News (& others):

<http://www.brewingnews.com>

Ale Street News:

<http://www.alestretonline.com>

Links to Local Beer Bars with Events

The Old Toad

<http://www.theoldtoad.com>

Tap & Mallet:

<http://www.tapandmallet.com>



CHEERS!