

THE HOMEBREWERS NEWSLETTER

The Monthly Newsletter of the
Upstate New York Homebrewers Association

Special Edition
--for April, 1989

Dear Fellow Brewers,

Yo! We sincerely hope that you and yours are preparing for a Happy Easter Sunday. I know that you just heard from us a couple weeks ago, but we've got some important stuff to throw at you as fast as possible concerning our Eleventh Annual Homebrew Competition, which is just around the corner. So it looks like you'll just have to suffer through another newsletter a little early this time around.

It was super to see so many of you at our recent meeting. We counted fifty-six (56) people there. And we now boast a paid membership of seventy-three (73). The Club sure is growing quickly this year! Due to the fact that we find ourselves just a bit behind in our preparation for the Big Event next month, we have moved our April Meeting from the second Wednesday of the month to the first, which is April 5th., 1989. As always, we'll meet at the Hof Brau Haus at 7:30 P.M. That is three days prior to the Competition, so we will be able to firm up plans and field any questions anyone may have. See ya' there!

Congratulations to Mike Kupinski who won the Membership Drawing for March! He won an assorted 4-pack of brews--not a bad prize. Also, there was an error in the last newsletter concerning the February drawing. Jack Eisenschmid was not our winner, as reported. Joseph Derrane was! So, a belated congratulations to Joe!

Thanks to Treasurer Steve Hodos for his informative talk on the brew-pubs he recently visited in the Boston area. He sure is a lucky dog!

Enclosed, you will find an informational packet concerning rules, categories, and registration procedures for the Competition. BE SURE TO READ IT CAREFULLY as there are several major changes!!!

We still are in great need of people to bring a case or so of home-brew to serve to the public at the Contest. We are stumped by the lack of support in this matter. If we run out of the little home-brew that is already committed, we will need to purchase beer to serve. That would be a large expense from our Treasury which could be used by the Membership for more fun things. Please consider this more.

For those of you who receive this letter in time, don't forget that we will be having another Judge Training Seminar at Scorgie's Bar, Andrews Street, Rochester, this Wednesday night at 7:30 P.M. That's March 15th., to be exact. Anyone is welcome, but bring along \$5.00 to help defer the costs of these expensive, yet tasty, brews. Hope to see many of you there.

At the conclusion of this letter, we are again featuring a recipe from one of our Mini-Contest third place

finishers. Thanks a lot for the recipe. Many people seemed to enjoy Norm Zajac's brew at the last meeting, so he has graciously agreed to let us include that recipe also. Thank you, Norm. Hopefully, yours will turn out as well as their's did if you give them a try.

AGENDA

APRIL--Home-Brew Competition

MAY--Canadian Pub-Crawl

JUNE--Family Picnic

So, don't forget about our meeting April 5th. before the contest to clear up any gray areas. Plus, we're sure that there will be a brew or two floating around. If we don't see you at Scorgie's this Wednesday, we'll hope to see you then. Good luck to all in the Competition! Until then, may all your brews be bottomless!

Cheers!,
The Executive Committee

STOUT MINI-CONTEST

Third Place--William Roffman--"Toad Split Stout"

3.3 lbs. John Bull hopped dark malt extract	Add crushed grains to 1½ gals. cold water. Bring to a boil. Boil for 10 min., then discard spent grains. Add Bullion hops and malts. Boil for 1 hr. Add ½ oz. Willamette hops during final 10 min. Sparge into cold water. When cooled, add yeast. Bottled with ¾ cup of corn sugar. Gravity not taken.
4 lbs. Plain dried dark malt extract	
.75 lb. Crystal malt	
6 oz. Roasted barley	
8 oz. Black patent malt	
1.5 oz. Bullion hops	
.5 oz. Willamette hops	
8 tsp. Gypsum	
1 pkg. Red Star ale yeast	

FIVE GALLONS FROM NORM ZAJAC

2 cans John Bull unhopped dark malt extract
1 oz. Tettnanger hop pellets
1 oz. Willamette hop pellets

Boil everything for about an hour. Save a little Willamette hops for the end. Two-stage fermentation about 12 days. O.G. 1.045. F.G. 1.010.

UPSTATE NEW YORK HOMEBREWERS ASSOCIATION
May, 1989

Dear Fellow Brewers:

Yo! What's hop-pening? Hope this note finds you all healthy, happy, and with a home-brew in your hand. It seems one goes with the other anyhow.

Our heartiest congratulations to all our members who made such a great showing in our recent Competition. We'll be getting your Certificates to you very soon, as we just received word that the calligrapher has finished with them. We really did get to sample some really fine brews. It was a true pleasure to judge the event as even many of the brews which did not finish "in the money" were very, very good. Unfortunately, we can only offer so many awards. Anyway, thanx to all our entrants!

All in all, the Competition seemed to be a success. Although total entries were down a bit from last year, we still drew 131 registrations. Counting these registrations, 105 paid admissions, and the sales of mugs and recipe books, we took in a total of \$924.00. We still have some outstanding (and large) bills, but we stand to make a decent profit once again. And many thanks to those of you who provided brew for public consumption. Despite our early fears of low quantities, we ended up having PLENTY!! And it all drew rave reviews as well. So pat yourselves on the back right now.

The first week and a half or so of May could prove to be a very hectic, yet fun, time for our Club. We've got several events of interest which some of you may desire to attend. For your reading pleasure, we'll list them in chronological order. Maybe we will see you there.

First up, on Thursday, May 4th, from 7 to 10 P.M. at Scorgie's Olde Rochesterville Inn on Andrews Street, Bill Newman, the knowledgeable brew-master of Albany Amber fame, will hold a tasting of some 10 to 12 beers from around the world. Cost will be \$11.00 per person and will include cheese and crackers as well. Mr. Newman will be on hand to answer any questions you may have. If you're a lover of good beer (it seems to us that we do have a few in our Club), you should check it out. But RESERVATIONS ARE REQUIRED!! So call Scorgie's soon at 232-7593.

Guess what! Not quick enough to those buzzers, so we'll have to tell you. May 6th is National Homebrewers Day! Happy N.H.D. to you! And what better way to celebrate than to do something relating to brew. Well, it just so happens that we have something planned. This was supposed to be the weekend of our Canadian Pub Crawl, but due to a relatively small show-of-interest, we've revamped it just a bit. Our Brothers from Buffalo, the Sultans of Swig, were attempting the same sort of thing with similar results. So we've joined forces with them and enlisted in their BUFFALO Pub Crawl. Instead of two days in Canada, we'll spend one day in Buffalo hitting several brew-pubs and taverns featuring imports and micro-brewery beers. It's a tough job, but someone's gotta' do it. Bus, lunch, and dinner will be provided for the small sum of \$15.00. What you drink is extra, of course--the average price is about \$3.00 per beer. If you're interested, please R.S.V.P. to Turk (evenings: 637-9441) or Dick Codori (days: 477-7773 or nites: 637-9574) BEFORE MAY 4th!!! We need to get a count. On the morning of the Crawl, we'll be meeting in Wegman's parking lot at the corner of Routes 19 and 31 in Brockport to car-pool as far as Buffalo. Hope to see ya' there.

Then, just two short days later, on May 8th, our Brothers to the East, the Amateur Brewers of Central New York in Syracuse, will be sponsoring a gourmet dinner with none other than Charlie Papazian as the featured speaker. This marks an excellent opportunity to hear a true expert speak his mind on our favorite subject. Space is limited, so if

you'd like to go, make reservations A.S.A.P. Dick Codori has all the facts, so he's the dude to buzz.

And, who could forget our monthly meeting on Wednesday, May 10th., at the Hof Brau Haus natch? As usual, festivities will begin at 7:30 P.M. At this meeting, you will be able to pick up your Judging Sheets from the Competition to see how you did. Any not picked up will be mailed out after the meeting. Also on the agenda are the election of new officers and a brief home-grown hops seminar conducted by Dick Codori. So bring along a six and we'll do it up!

Congratulations to William Henning, the winner of April's membership drawing for a four-pack of beer. Who will be the lucky person this month? Could be YOU!!! (Damn--now I'm starting to sound like Ed McMahon.)

We're in the process of establishing a Picnic Committee to work on this year's picnic. Attendance at this event has been small the past couple of years, and we'd really like to change that. We'd love to get a great turn-out and turn this into a true family-type affair complete with softball and some old-fashioned games. We hope to accomplish this by moving the thing from Wednesday night to a Sunday afternoon. It is scheduled for June 18th., to be exact, at Ellison Park, where we have already rented a shelter. And there will be beer. We'll have more info soon, but we're looking for good ideas. Let any officer know if you'd like to help on this.

AGENDA

MAY--Buffalo Pub Crawl; Newman Tasting; Elections;
Rehash of Competition; Hop Seminar

JUNE--AHA National Convention in Oldenberg; Family Picnic

JULY--Inauguration of New Officers

Sorry, but we gotta' get going now. We keep hearing a voice from our fridge saying, "Drink me. Drink me!" And, if duty calls, we always answer, by golly. So don't forget all the aforementioned events. If you don't make those, we hope to at least see you at our Meeting on May 10th.. Until then, may all your brews be bottomless!

Cheers!,

The Executive Committee

GET READY!

The 11th Annual

**UPSTATE NEW YORK
HOMEBREWERS ASSOCIATION
BEER COMPETITION**

Saturday, April 8, 1989

CONTEST TO BE HELD AT:
HOF BRAU HAUS
406 LYELL AVE.
ROCHESTER, NEW YORK

OPEN TO EVERYONE
DONATION \$5.00

ENTRIES CLOSE AT 1:00 PM
DOORS OPEN AT 6:30 PM

Come and join the fun of tasting different types of beer and learning what makes some beers taste better than others. Free samples of homebrew and snacks will be included in the price of admission.

Competition will be held in the following categories:

- LIGHT ALE
- LIGHT LAGER
- DARK / BLACK LAGER
- DARK / BROWN ALE
- PORTER / SWEET STOUT
- STOUT / FULL BODIED PORTER
- SPECIALTY BEER

PRIZES AWARDED FOR EACH CATEGORY

SEE RULES SHEET
FOR ENTRY DETAILS

THE ELEVENTH ANNUAL
1989 UPSTATE NEW YORK HOMEBREWERS ASSOCIATION
BEER COMPETITION
• RULES AND REGULATIONS •

Contest Rules:

1. A \$3.00 entry fee must accompany each entry.
2. All entries must be in 10 to 17 oz. green or brown crown-capped bottles.
3. No labeled bottles (paper or painted) will be accepted for entry.
4. Enter three (3) bottles of brew for each entry. They will be used for Preliminary Judging, Category Finals and Best-of-Show Judging.
5. Entries will be accepted at the Hof Brau Haus on Wednesday, Thursday and Friday - April 5, 6 and 7- from 5:00 PM to 10:00 PM and Saturday - April 8 from 10:00 AM to 1:00 PM. Entries will also be accepted at The Wine Press and Hops, Pittsford, and Mayer's Cider Mill, Hilton, until April 6.
NO ENTRIES WILL BE ACCEPTED THE NIGHT OF THE CONTEST.
6. Brews will be judged in 7 categories. Choose the one your entry fits best. Should you be unsure and wish to have your beer categorized, please check with the entry desk.
 - LA - Light Ale
 - LL - Light Lager
 - BL - Black / Dark Lager
 - BA - Brown / Dark Ale
 - PO - Porter / Sweet Stout
 - ST - Stout / Full Bodied Porter
 - SB - Specialty Beers (This category will be exempt from Best of Show judging)
7. Recipes of brew must accompany each entry. Entries dropped off at Mayer's or The Wine Press must have a copy of the entry form rubber-banded to EACH BOTTLE!!

*** Sorry, failure to properly enter a brew could result in disqualification ***

HOMEBREW CATEGORIES

LIGHT LAGER

- Bottom fermented
- Golden to light copper color
- Light to full body
- Medium to aggressive hop character
- Normal carbonation
- Dry to mild sweetness

Examples: Pilsner Urquell, Beck's Light, Dortmund Union, Upper Canada Lager, Samuel Adams Boston Lager, Harp Lager

LIGHT ALE

- Top fermented
- Pale to light copper color
- Light to full body
- Medium to assertive hop flavor and nose
- Light to normal carbonation
- Dry to mildly sweet

Examples: Labatts IPA, Bass Ale, Genesee 12 Horse Ale, Upper Canada Ale, Connor's Best Bitter

BLACK / DARK LAGERS

- Bottom fermented
- Copper colored to black
- Medium to full bodied
- Medium to aggressive hop nose & flavor
- Normal carbonation
- Dry to sweet

Examples: Spaten Oktoberfest, Beck's Dark, Einbecker Bock, EKV Dark Reserve, Kulmbacker Monchshof Dark

BROWN / DARK ALE

- Top fermented
- Copper to dark brown color
- Mild to medium hop character
- Slight to medium sweetness
- Light to normal carbonation
- Medium body

Examples: Newcastle Brown, McEwans Scotch Ale, Alt Bier

PORTER & SWEET STOUT

- Top fermented
- Dark brown to black
- If dry, light to medium body
- If sweet, light to full body
- Average hop bitterness
- Normal carbonation

Examples: Molson Porter, Mackeson, Sierra Nevada Porter, Samuel Smith's Porter, Boulder Porter

STOUT & FULL BODIED PORTER

- Top fermented
- Black
- Full bodied
- Slight sourness in the finish is acceptable but not required
- Aggressively hopped
- Light to normal carbonation
- Creamy, coffee colored head

Examples: Guinness, Toothsheaf, Dragon Stout, Anchor Porter

SPECIALTY BEERS

- Any beer type fermented beverage having at least some of the usual ingredients (malt, hops, yeast) that does not fit in the above categories. It may contain unusual ingredients (spices, fruits, honey, etc).

Examples: Barley Wine, Wheat Beer, Kriek, Fruit Beer, Mead, etc.

Entries in this category will not be considered for Best Of Show prize