

July Meeting

When

**TUESDAY, JULY 14, 1998
 7:00 PM**

What

**THE FINE ART OF
 HANDCRAFTING
 ENGLISH STYLE ALES**

Where

**MIDDLE AGES BREWING CO.
 120 WILKINSON STREET
 (SEE MAP IN THIS ISSUE)**

If you would like more information about our club, please join us at one of our monthly meetings upstairs at the Syracuse Suds Factory, 220 W. Water St., Syracuse (between Franklin and Clinton Sts.) on the second Tuesday of each month at 7:00 PM. You can also call one of the officers listed on the back cover of this *Brewsletter* for more information. If you wish to join the club, simply send \$15 to:

**THE SALT CITY BREW CLUB
 P.O. BOX 1935
 SYRACUSE, NY 13201-1935**

and you will begin receiving the club newsletter. As a member of the club you will also be eligible for discounts on club activities such as tastings as well as discounts at local homebrewing shops.

FROM THE PRESIDENT BY CHRISTOPHER V. SACK

In case you have not heard, I will be heading out west for a new job. I will not be able to make it to the next meeting because I will be leaving for Portland, Oregon immediately after the Fourth of July weekend. Pete Kirkgasser will be taking over the position of club president, but I know that he will need help with the club duties. Pete and Janet are expecting in the fall, so Pete will not be able to devote as much time as he would like to the club.

The July meeting will be at the Middle Ages Brewing Co. This *Brewsletter* includes a map to help our newer members find Marc and Mary Rubenstein's brewery. Their current list of beers includes a summertime apricot ale, Marc's contract SPA, McGreggor's Ale made with all Centennial hops, a brown Scottish ale called Highlander, Old Marcus strong Yorkshire, an ImPaed Ale, the Duke porter, the flagship Grail Ale and my personal favorite, the Beast Bitter. Everyone is welcome and there is no door charge. Bring a friend and let them sample Syracuse's microbrewery of fine English ales. Marc may also have the Beast as a cask conditioned ale.

The club picnic will be in August at Sandpiper Pavilion on Jamesville Reservoir, the same place we had it last year. Lisa and Theresa have been working on this and will provide a report at the meeting.

I will be keeping in touch with the club through the club's listserv and website.

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SCBC BREWSLETTER

VOLUME 6, ISSUE 5, JULY 1998

JUNE MEETING NOTES

Our June meeting was held on the 9th at the Syracuse Suds Factory with an impressive turnout.

President Christopher Sack introduced Vice President Pete Kirkgasser who spoke about a wide variety of beer books and periodicals that the homebrewer would find useful and interesting. Pete highly recommended *Michael Jackson's Beer Companion* as well as Charlie Papazian's *New Joy of Homebrewing* and *Homebrewer's Gold*. Pete also discussed beer magazines such as *All About Beer* and beer newspapers such as *Ale Street News* and *Barleycorn* which are usually available at brewpubs and homebrew shops. Mick Barnes also offered his comments on Papazian's *Homebrewer's Companion* (good for all grain brewers) and the *Homebrewer's Reference Guide* (see Mick's review in last month's *Brewsletter*). Mick also mentioned the *Classis Beer Style Series* books (interesting beer history), *Zymurgy* magazine and *Designing Great Beers* (also for all grain brewers, but no recipes). Other good sources for beer publications include the *Barnes & Nobles* bookstores and *Storey Publications* in Vermont.

Pete Kirkgasser reviewed the results of the surveys from last month's meeting and suggested that we implement some of the suggestions offered. More on this to follow.

The Cooperstown trip has 13 paid reservations so far. More will be needed to make this a financially viable outing. Members who had not yet signed up were encouraged to do so at the meeting. (Editor's Note: subsequent message from Christopher Sack confirmed that the trip is ON for June 27th)

Next month's meeting at the Middle Ages Brewing Co. has been confirmed. We will meet at the brewery at 7:00 PM. Non-members are welcome (but don't forget to recruit them). One of the things that we will learn about first hand will be cask conditioned beers. More info will be provided in the July *Brewsletter*.

Christopher Sack announced that he is moving to Portland, Oregon near the end of June to accept a position there. (Is it a coincidence that the Pacific Northwest is one of the hottest craftbrewing areas in the country???) V.P. Pete Kirkgasser will take over as Acting President in the interim but would be happy to step aside for a volunteer to take over. Please contact Pete at (315) 437-1981 if you are interested in the position or come to the next meeting.

Tom LaBarge reported that the Brew at the Zoo II event was a huge success with 2,200 people in attendance, compared to about 1,200 last year. Initial estimates place the revenue at \$60 to \$80 thousand. It seems that the turnout exceeded all expectations resulting in some vendors having to send out for additional supplies of our favorite beverages. Congratulations, Tom, on a job well done! Those of you who couldn't make it this year should definitely shoot for the next one.

As reported last month, the picnic is all set for August 30th at the Sandpiper Pavilion at Jamesville Beach. Festivities will begin at 1:00 PM with clams, hot dogs, coneys, burgers and salads being served. Don't forget to bring your own beer! Members have until the August meeting to sign up for the picnic. More information will be provided in next month's *Brewsletter*.

Brothers Todd and Ross Relyea spoke to the group about the new microbrewery that they will be creating at 502 Scott Avenue. This will be a 30 BBL brewhouse with a mix of 30 and 60 BBL fermenters. They plan to sell both bottles and kegs to retail stores, bars and restaurants. The brewery will have a tasting room but no restaurant. Beer names and logos will center around an Erie Canal theme. A limited amount of stock in the company is available for sale to investors. If you are interested in buying stock or in other aspects of the brewery, contact Todd or Ross at (315) 449-4042. (Note - this is not an offer to sell.....)

Ron Westbrook reported that club shirts could be made up with 3 color logos for \$8.00 each with a minimum order of 24. Screen printed hats can be made for \$7.00 each with a minimum of 36. Embroidered hats would be \$8.00 with no minimum number but there is a one time setup charge of \$90.00. Also, we could have pint glasses printed for \$1.00 each (we supply the glasses) with a minimum of 100.

By this time, everyone was starting to get quite thirsty and the tastings could not begin too soon! The club provided samples of Fuller's ESB from England, Beast Bitter from the Middle Ages Brewing Co. and Captain Curry's ESB from the Wagner Valley Brewery in Lodi (on Seneca Lake). Mick Barnes shared an Ordinary Bitter that he made from one of Charlie Papazian's recipes (and won a blue ribbon with) and John Eckert shared his India Pale Ale (see his recipe elsewhere in this issue).

The formal meeting then adjourned with the heartier souls heading to The Blue Tusk to continue their research.

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WELCOME NEW MEMBERS

Once again, we were joined at the club meeting by several interested individuals (4 this time!) who signed up and paid their dues. (Lisa must be getting quite persuasive) Jimmie Goodale and Phil Stone from East Syracuse and the brothers Ross and Todd Relyea from Syracuse (see the June meeting notes on page 2) are the newest members of the Salt City Brew Club. Please welcome these new members to our group at the next meeting and make them feel at home.

BEER QUOTES

Sir, if you were my husband, I would poison your drink.

--Lady Astor to Winston Churchill

Madam, if you were my wife, I would drink it.

--His reply

You're not drunk if you can lie on the floor without holding on.

--Dean Martin

I drink to make other people interesting.

--George Jean Nathan

FROM THE EDITOR

In order to make the *Brewsletter* more representative of the group I invite anyone to send me articles or anything they might find of interest. This can include favorite recipe's, tips, bottle labels, reports on brew happenings, photo's of your favorite brew session... ANYTHING.

Submissions can be sent to me via email at fmh@thomasamerica.com or snail-mail at P.O. Box 92, Groton, NY 13073. If submissions are sent on disk or by email please save them as ASCII (dos) text as that seems to work best. If you don't have a computer, please type. If I can't read it...

Thank you for this opportunity and please let me know if you have any suggestions for improving the *Brewsletter*.

FRANK HEINE, EDITOR

SUMMER PICNIC INFO BY LISA CSICSEK

We have our summer picnic date, August 30th, which is a Sunday. It will be at Jamesville Beach at the Sandpiper Pavilion. We are trying to keep as many of the details the same as last year due to the positive feedback about last summer's picnic.

There will be clams, hot dogs, coney's, hamburgers and chicken like last year. Since Theresa and I were not at the picnic last year, please feel free to tell us what else might have been served last year. My number is on the back of the *Brewsletter*.

The park charges \$3.00 per vehicle for parking in the lot. There are also alcohol restrictions at the park which allow one six-pack per person, one beer ball per 9 people, one quarter keg per 18 people and one half keg per 35 people. Wine is limited to one half quart per person and liquor is limited to 5 ounces per person.

Jamesville Beach Park is located on Apulia Road south of the Village of Jamesville. Take Interstate 81 or 690 to Interstate 481. Get off 481 at exit 2 and head south on Jamesville Road to Jamesville. Take a right turn onto Route 173 and then the next left onto Apulia Road. We will publish a map in the August issue of the *Brewsletter*.

CLASSIFIED ADS

The club is considering offering classified ads for use by the members to buy or sell brewing equipment or beer related paraphenalia. We have not yet adopted any real guidelines for this but, if you are interested in having this service available to you, please let one of the club officers know your feelings on the subject.

NOTE TO BUSINESSES

In the near future, we hope to start offering advertising space in the *Brewsletter* to help offset some of the production and mailing costs. (No, the editor doesn't receive a salary.....yet) We tentatively plan to offer full, half, quarter page and business card ads on an annual basis. For those of you in the homebrewing or craftbrewing businesses, this is a great opportunity to reach your most appreciative and supportive audiences. Ad fees will be very reasonable so they will neither make us rich nor make you poor. We'll have more info on this in future issues and will contact many of you individually to discuss this mutually beneficial opportunity.

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COOPERSTOWN BREWTOUR BY PETE KIRKGASSER

A big thanks to Don Cazentre for setting up the Cooperstown BrewTour which was on Saturday, June 27th. About 30 people boarded the bus at 8:30, Saturday morning and shared homebrew during the ride to Cooperstown. The first stop was at Brewery Ommegang at about 11:00 AM. The brewery was situated on an old hop farm out in the country and the building resembled an old farm house although it was all brand new. Members went on a brewery tour and saw the very impressive, all new equipment as well as meeting the Ommegang "brew cat" (yes - there was really a cat!) who followed us during the tour. We sampled their Belgian style beer, which was excellent, and had lunch before moving on to the Cooperstown Brewing Company in nearby Milford.

In two groups, we toured the Cooperstown Brewing Company's facility which was located in a renovated former milk plant. We tasted their famed "Old Slugger" pale ale as well as the "Nine Man Ale" and the "Benchwarmer" porter which were all very good. We also got to sample the Kobar beers being contract brewed at the Cooperstown Brewing Company.

From there, the group decided to make an impromptu visit to the F.X. Matt Brewing Company in Utica which is a much larger brewery than either of the other two. It was interesting to see the difference between a macro and micro brewing system. After that brewery tour and tasting, we headed back to Syracuse, arriving around 7:00 PM. Everyone seemed to have a great time and several people were already talking about where to go on our next bus tour!

DEEP THOUGHTS

If Barbie is so popular, why do you have to buy her friends?

The only substitute for good manners is fast reflexes.

When everything's coming your way, you're in the wrong lane.

Depression is merely anger without enthusiasm.

MORE DEEP THOUGHTS

Eagles may soar, but weasels don't get sucked into jet engines.

The early bird gets the worm but the second mouse gets the cheese.

Black holes are where God divided by zero.

Why do psychics have to ask you for your name?

Everyone has a photographic memory. Some don't have film.

FESTIVAL REPORT BY PETE KIRKGASSER

On Friday, June 12th and Saturday, June 13th, the 7th Annual Great Eastern Microbrewery Festival was held at Stoudt's Brewery in Adamstown, Pennsylvania. Stoudt's is located just south of Reading which is about a four hour drive from Syracuse. This year's event had 20 breweries from Indiana, New York, New Jersey, Pennsylvania and Virginia including the Oaken Barrel Brewing Co., Woodstock Brewing Co., The Ship Inn, Barley Creek Brewing Co., Yards Brewing Co., Valley Forge Brewing Co., Pennsylvania Brewing Co., The Manayunk Brewing Co., The Lion Brewery, Weyerbacher Brewing Co., The Sly Fox Brewing Co., Red Bell Brewing Co., Independence Brewing Co., Virginia Beverage Co., Old Lehigh Brewing Co., Stoudt Brewing Co., Rogue Ales/Oregon Brewing Co., York Brewing Co., Ellicottville Brewing Co. and Brickhouse Brewery. Each brewery had two beers to sample except Stoudt's who had all of their beers on tap.

For \$20, it was definitely worth the four hours of sampling which also included the "best of the wurst" buffet consisting of German sausages, saurkraut, German potato salad, rye bread and German style desserts. A live band helped in making the atmosphere very festive. Stoudt's also provided shuttle buses to the nearby hotels.

Stoudt's is hosting two more festivals coming up on August 8th and October 17th. Tickets are limited to 1,000. Call early to reserve if you are interested. Their number is (717) 484-4385.

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LOCAL AND REGIONAL BEER EVENTS

- July 14:** Monthly meeting of the Salt City Brew Club, Middle Ages Brewing Co., Syracuse, NY
For information, see next month's newsletter
- July 17-18: Vermont Brewers Festival, Waterfront Park, Burlington, Vermont
For information, contact Debbie or John Caulo at (802) 865-FEST
- July 18: 3rd Annual Wallingford Brew Festival, Wallingford, Connecticut
For information, contact Kevin McCormick at (203) 294-0650, ext. 516 or kmc@nyconn.com
- July 18: Cape Cod Brew Fest, Hyannis, Massachusetts
For information, call (508) 775-9100
- July 25: Brewers' Fest 98, Ellicottville, New York
For information, contact Peter at (716) 699-2537
- July 27-28: Great European Beerfest #2, Pittsburgh, Pennsylvania
For information, contact Jeff Walewski at (412) 661-3537
- August 1: Madison County Hop Festival, Oneida, New York
For information, contact Tom at (315) 363-4136
- August 7-9: Toronto's Festival of Beer, Toronto's Historic Fort York, Ontario, Canada
For information, contact Scott Rondeau at (416) 778-5253 or Greg Cosway at (416) 698-7133
- August 8: 7th Annual Great Eastern Invitational Microbrewers Festival, Adamstown, Pennsylvania
For information, contact Stoudt's Brewery at (717) 484-4387
- August 11:** Monthly meeting of the Salt City Brew Club, Syracuse Suds Factory, Syracuse, NY
For information, see the August newsletter
- August 14-15: Flour City Beer Festival, Rochester, New York
More information to be announced
- August 29: 1st Annual New Hampshire Craft Brewers Festival, Arms Park, Manchester, New Hampshire
For information, call (603) 622-0000
- August 30:** Annual Salt City Brew Club Summer Picnic, Sandpiper Pavilion at Jamesville Beach
For information, contact Lisa Csicsek at (315) 431-0881
- September 8:** Monthly meeting of the Salt City Brew Club, Syracuse Suds Factory, Syracuse, NY
For information, see the September newsletter
- September 12: Western Maryland Microbrew Festival, McHenry, Maryland
For information, contact Dave Saba at (301) 387-2182
- Sept. 24-26: The Great Canadian Brewing Festival, Guelph, Ontario, Canada
For information, contact Danielle Houle & Craig Moore at (519) 824-4120, ext. 2219
- September 26: Autumn Jubilee, Bridgton, Maine
For information, contact Shawnee Peak Ski Resort at (207) 647-8444
- October 1-3: Great American Beer Festival, Denver, Colorado
For information, contact the Association of Brewers at (303) 447-0816
- October 13:** Monthly meeting of the Salt City Brew Club, Syracuse Suds Factory, Syracuse, NY
For information, see the October newsletter
- October 9-17: Kitchener - Waterloo Oktoberfest, Kitchener, Ontario, Canada
For information, call (519) 570-4267
- October 17: 7th Annual Great Eastern Invitational Microbrewers Festival, Adamstown, Pennsylvania
For information, contact Stoudt's Brewery at (717) 484-4387
- November 7: 5th Annual Great Northeast International Beer Festival & Homebrew Competition, Providence, R.I.
For information, contact Maury Ryan at (401) 272-0980

If anyone knows of events not listed here, please send me the information and I'll be happy to add them.

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BEER "HISTORY"

If you doubt the importance of BEER in history, read on.....

It was the accepted practice in Babylonia 4,000 years ago that for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer, and because their calendar was lunar based, this period was called the "honey month" or what we know today as the "honeymoon".

Before thermometers were invented, brewers would dip a thumb or finger into the mix to find the right temperature for adding yeast. Too cold and the yeast wouldn't grow. Too hot and the yeast would die. This thumb in the beer is where we get the phrase "rule of thumb".

In English pubs, ale is ordered by pints and quarts. So in old England, when customers got unruly, the bartender would yell at them to mind their own pints and quarts and settle down. It's where we get the phrase "mind your P's and Q's".

Beer was the reason the Pilgrims landed at Plymouth Rock. It's clear from the Mayflower's log that the crew didn't want to waste beer looking for a better site. The log goes on to state that the passengers "were hasted ashore and made to drink water that the seamen might have the more beer.

After consuming a bucket or two of vibrant brew they called aul, or ale, the Vikings would head fearlessly into battle often without armor or even shirts. In fact, the term "berserk" means "bare shirt" in Norse, and eventually took on the meaning of their wild battles.

In 1740, Admiral Vernon of the British fleet decided to water down the navy's rum. Needless to say, the sailors weren't too pleased and called Admiral Vernon "Old Grog", after the stiff wool program coats he wore. The term "grog" soon began to mean the watered down drink itself. When you were drunk on this grog, you were "groggy".

Many years ago in England, pub frequenters had a whistle baked into the rim or handle of their ceramic cups. When they needed a refill, they used the whistle to get some service. "Wet your whistle" is the phrase inspired by this practice.

Now, you can appreciate the importance of BEER throughout history.....

MEMBER RECIPE CORNER

John Eckert shared his India Pale Ale with us at the June meeting and he offers this recipe for anyone who might be interested in replicating it:

Ingredients for 11.5 gallons:

17 lbs. Pale Ale Malt (MASH) (Briess)
1.5 lbs. Crystal 40L (MASH)
2.5 lbs. Pale Ale Malt (MASH) (Muntions)
4 oz. Kent-Goldings 6.1% BOIL 90 minutes
2 oz. Kent-Goldings 6.1% BOIL 60 minutes
2 oz. Fuggles 3.5% BOIL 30 minutes
#1028 yeast

Boil Time: 90 minutes

Primary Fermentation: 13 days at 52F

Secondary Fermentation: 0 days at 52F

Date Started: 3/29/98

Date Racked: 4/11/98

Date Bottled: 4/16/98

Mashing Procedure:

Mash Efficiency: 75%
Add 6.56 gallons of water at 164F to heat mash to 150F
Sparge with 10.84 gallons of water to yield 11.50 gallons to primary
Water absorbed by grain: 4.20 gallons
Water evaporated during boil: 1.20 gallons

Notes:

Used new malt - 10 gal in carboys and 1.5 gal starters
4/7/98: SG5 = 1.016 @ 52F
SGc = 1.015 @ 52F
4/7/98: SG5 = 1.015 @ 58F
SGc = 1.012 @ 58F
4/16/98: SG5 = 1.014
kegged at 40F with 10# CO2
gets chill haze below 40F

Recipe Specifications:

O.G. = 1.048 (Min = 1.05, Max = 1.07)
T.G. = 1.012 (Min = 1.012, Max = 1.018)
Alc % = 4.6% (Min = 5%, Max = 7.5%)
I.B.U. = 64.6 (Min = 40, Max = 60)
S.R.M. = 10.3 (Min = 8, Max = 14)

Thanks, John, for sharing your recipe. If you have any questions on this, John can be reached at (315) 633-8405.

SCBC BREWSLETTER

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MAP FOR LOCATING THE MIDDLE AGES BREWING CO.

SCBC OFFICERS

ACTING PRESIDENT	PETE KIRKGASSER		437.1981
VICE-PRESIDENT	POSITION VACANT - CONTACT A CLUB OFFICER IF INTERESTED		
TREASURER	RONALD TOOKE		699.6785
MEMBERSHIP	LISA CSICSEK		431.0881
NEWSLETTER EDITOR	FRANK HEINE	FMH@THOMASAMERICA.COM	898.5054
WEBMASTER	PETER VERHEYEN	PDVERHEY@DREAMSCAPE.COM	475.0012
CLUB LIBRARIAN	RONALD TOOKE		699.6785
T-SHIRTS/SWEATSHIRTS	CINDY WREN		446.2529
LISTSERV GATEKEEPER	KIERAN O'CONNOR	KOCONNOR@SYR.EDU	449.2844

ALL TELEPHONE NUMBERS ARE IN THE 315 AREA CODE.
(EXCEPT FOR FRANK HEINE WHO IS IN 607)

TO BE ADDED TO THE SCBC LISTSERV, PLEASE SEND AN EMAIL MESSAGE TO:

KOCONNOR@SYR.EDU

VISIT THE CLUB ON THE WEB, POINT YOUR BROWSER TO:
[HTTP://HBD.ORG/USERS/SCBC/](http://HBD.ORG/USERS/SCBC/)
(USE LOWERCASE CHARACTERS)

THE SALT CITY BREW CLUB
P.O. BOX 1935
SYRACUSE, NY 13201-1935

"ADDRESS CORRECTION AND FORWARDING REQUESTED"

