



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

December 2002

Volume 9

Issue 12

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The next Salt City Brew Club meeting is at.....

Empire Brewing Company

120 Walton St.
Dec. 10th at 7pm

The Presidential Pint

by Pete Kirkgasser, club president

We had another good turn out last meeting. Kitty Hoynes treated us to some beer and cheese soup, made with (drum roll please) Victory Hop Devil. It was delicious, especially on a cold night. Bill Covaleski was not able to attend our meeting, but promised to come to a future meeting. Make sure to check out their web site and send him an e-mail on how much you liked his beer. I for one was crazy about their newest beer, the V-10. It is now available at the Party Source and at Galeville Grocery. Buy a couple of extra bottles and store for future consumption. I'm sure it will even get better with age.

Make sure you attend our next meeting at Empire Brewing Co. This meeting will be open to members only and a spouse or date. Only members will be eligible to win any prizes this month.. Make sure to get there on time for a tour of the brewery and some food, complimentary of the SCBC. Membership dues for next year will also be taken. Also, we will be nominating officers for next year. You must pay your dues before you can vote for next year's officers. Club elections will be held at the next meeting in January 2003. (Kitty Hoynes, Jan. 14th, 2003)

Don't forget to support those who support us. Remember to call I'm Smart if you have too much fun during the upcoming holidays. Be sure to tell them you are from the SCBC to get the club discount.

Happy Holiday's to all,
Pete, Janet, Christina and Katie



Current SCBC Officers

President:

Pete Kirkgasser
pkirkgas@twcny.rr.com
315-437-1981

Vice President:

Kiernan May
jkmay@swns.net
315-656-9174

Treasurer:

Frank Volkco
fvolkco@twcny.rr.com
315-437-9827

Secretary:

Cindy Wren
ejwren@brew-master.com
315-446-2529

Webmaster:

Karen Shafer
karenmshafer@yahoo.com
315-451-4014

Newsletter Editors:

Ryan Brundin
ryanb47@earthlink.net
315-687-3973
Christopher V. Sack
cvsack@syracusenet.net
315-471-1873
Fax: 315-470-6856

How to contact the SCBC:

Salt City Brew Club
P.O. Box 1935
Syracuse, NY 13201-1935
<http://www.hbd.org/scbc>

Regular Meetings:

The second Tuesday of every month. See page 1 for location.

Secretary's Report

by Cindy Wren, club secretary

Our meeting started off with a toast to Andy Gersten and Steve Schmitt of Empire. Steve and his family have moved to Connecticut. Andy will now be the head brewer for Empire.

The monthly club only competition is being organized by Bob Santore. There will be five club members judging the entries. (See page 6 for more details. Ed.) Last month's winner was Mike McDonough for his Imperial Stout. This month's style will be: barely wine.

Upcoming Events for the SCBC:

1. Tour of Budwieser on November 19
2. Rochester brew club competition on December 7. (Entries can be dropped off at E.J. Wren's Homebrewing)
3. Pete Kirkgasser's Christmas party on December 7.

Tim Butler ran down the itinerary of what beers are currently available at Middle Ages and announced that both the Tripple Crown and Druid Fluid will be available in 4 packs for Thanksgiving. Andy Gersten went over all the beers that Empire will have on tap for our December meeting.

Karen Shafer has a men's jean jacket that was left on the bus after the wine tour. If the jacket belongs to you, please contact Karen.

A big SCBC welcome to new members, **Bill Benz** and **Carmen and Denise Salvatore**.

Our November tasting included Victory "Prima Pils", "Hop Devil", and "V Ten". Tim Butler also brought growlers of Middle Ages "Dragon Slayer" and Imperial Stout to share.

See you in December. Cindy

Thank You, SCBC

Chris and I would like to thank all of the SCBC members for supporting us and giving us the chance to put out a monthly Brewsletter for the club. We have enjoyed doing it and would love to do it again next year. We'd also like to thank Pete Kirkgasser

for all of his successful efforts at bringing in great guests each week, as well as the other officers for their numerous contributions. Whether or not we get re-elected, we're looking forward to another great year.

Thanks again,
Ryan and Chris

The "Beer" Facts: Empire Brewing

Address: 120 Walton Street, Syracuse NY
Also at: 300 State Street, Rochester NY

Hours of Operation: Daily
Open for lunches and dinners.

Phone: 315-475-BEER (2337) Syracuse
(585)-454-BEER Rochester

Website: www.empirebrewco.com

Head Brewers: Steve Schmitt and Andy Gersten at the Syracuse brewery

Brewing Experience: I can't count that high!

Beers: *Skinny Atlas Light™

- *Amber Ale
- *Black Magic Stout
- *Hefe-Weizen
- *Sample Tray
- *Black & Tan
- *Empire Root Beer

Seasonal Beers: We create unique and interesting beers throughout the year to celebrate the changing seasons and the holidays that come along. As summer fades to fall, watch for Clarence's Bootleg Apple Ale, our delicious, malty Oktoberfest, and a wonderful Scotch Ale. Cold weather is the time for heavy, flavorful beers: a Pumpkin Ale for Halloween, an incredibly strong, nine month aged Barley Wine for Thanksgiving. A spicy Christmas Ale is sure to follow. Other cool weather favorites that we'll be brewing: Downtown Brown, Black Raspberry Ale, and our deliciously creamy Porter.

Tours: Yes, by request only. Ask brewmaster.



I'm Smart of CNY

Party Source
Beverage Company

"Quality service, endless selection!"



Syracuse, New York
www.MiddleAgesBrewery.com

Brewing with Pete, Part 2: Damn, It's Chili in Here !

by Ryan Brundin

".....ha, ha. So that's how I got the sink," Pete said wistfully. It was at this time, at the conclusion of yet another telling of Pete's sink story, that we reached the boiling point: yes, the wort was ready to boil. So we hauled it upstairs to the garage and placed it on some sort of cooker. After adding some hops, a spare tire and a curling iron (did I mention that we added hops?), we refilled our mugs and began to take in the brew's burgeoning imperial aroma. Pete then suggested that we adjourn to his new hot tub, where we could relax and discuss manly things like beer, hops and girls (or the unfortunate lack thereof).

So we topped off our frosty mugs and "hopped" (sorry) into the frothiest hot tub I had ever seen. It was like a witch's cauldron, except therapeutic. You see, Pete had said the tub's massaging water jets would feel great and alleviate any back pain one had; having spent his life lugging around hotdogs, kielbasa and other meat products (get your mind out of the gutter), Pete knew what he was talking about. Ten minutes of sitting in the tub made me feel like a new man. It was almost too relaxing; we didn't want to get out. Only the promise of Pete's homemade chili roused Rhett and me from our torpor.

After drying off and checking on the beer, which was happily boiling away, Pete dished us

up some chili that had been bubbling since morning. I never got the recipe, but it was damn good. He put enough Frank's Hot Sauce on his helping to choke a bison, albeit a small one. Rhett and I tried some, too, though not in such large amounts. My poison is pepper, and Pete had plenty of that as well. The container must have been industrial size; it was easily congruent to a large bottle of laundry detergent.

Although we were sorry to see the meal finished, we were also excited, since the wort had finished its boil. We hauled it back downstairs and ran it through the chiller, before transferring it to the primary fermenter. I believe, although I can't remember for sure, that Pete added more hops at this point (I will give him the benefit of the doubt and say he did). We also added the yeast and checked the gravity. All I can say is that I thought the hydrometer was flawed. Again, I don't recall the exact figure, but I knew sure as hell we weren't on the moon (Get it? The gravity was too high!) It was very imperial indeed. We left it to ferment, giddy as...well, three guys waiting for the arrival of some great beer. The tough part was, we could hardly wait!

Editor's note: The beer, after months of aging, has been tapped by Pete. He says it's pretty amazing. Hopefully there's enough left for Rhett and me (and perhaps other club members) to sample!

The Salt City Brew Club is a nonprofit organization dedicated to the advancement of homebrewing and beer appreciation. Events include discussions, workshops, brewery tours, and trips.

The Salt City Brew Club Brewsletter is published monthly by the Salt City Brew Club.

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A Philosophy Lesson For Better Living

Author Unknown

A philosophy professor stood before his class and had some items in front of him. When the class began, wordlessly he picked up a very large and empty mayonnaise jar and proceeded to fill it with rocks, rocks about 2" in diameter. He then asked the students if the jar was full They agreed that it was.

So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles, of course, rolled into the open areas between the rocks. He then asked the students again if the jar was full. They agreed it was.

The professor picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else. He then asked once more if the jar was full. The students responded with a unanimous - yes.

The professor then produced two cans of beer from under the table and proceeded to pour their contents into the jar – effectively filling the empty space between the sand. The students laughed.

“Now,” said the professor, as the laughter subsided, “I want you to recognize that this jar represents your life. The rocks are the important

things - your family, your partner, your health, your children-things that if everything else was lost and only they remained, your life would still be full. The pebbles are the other things that matter, like your job, your house, your car. The sand is everything else. The small stuff.”

“If you put the sand into the jar first,” he continued “There is no room for the pebbles or the rocks.”

“The same goes for your life. If you spend all your time and energy on the small stuff, you will never have room for the things that are important to you. Pay attention to the things that are critical to your happiness. Take your children camping. Take time to get medical checkups. Take your partner for a walk on the beach. There will always be time to go to work, clean the house, give a dinner party and fix the disposal. Take care of the rocks first-the things that really matter. Set your priorities. The rest is just sand.”

One of the students raised her hand and inquired what the beer represented. The professor smiled. “I’m glad you asked. It just goes to show you that no matter how full your life may seem, there’s always room for a couple of beers.”

Handy Beer Troubleshooting Guide for the Holidays

Symptom:	Cause:	Solution:
Feet cold and wet	Glass held at wrong angle	Rotate glass so that open end points towards ceiling
Feet warm and wet	Poor bladder control	Stand next to dog and complain about poor training
Beer pale and tasteless	Your glass is empty	Get someone to buy you another beer
Opposite wall covered with lights	You have fallen over backwards	Get someone to lash you to the bar (avoid pussy beer end of Pete’s bar)
Beer tasteless, front of shirt is wet	Mouth not open or glass is being applied to wrong part of face	Go to bathroom and practice in front of mirror or stand in tub with drain closed to avoid losing more beer. Re-join party when technique is perfected.
You don’t recognize any one, room is unfamiliar	You have wandered into the wrong party	See if they have free beer

Beer (*n.* an alcoholic beverage usu. made from cereal grain)

Vocabulary (*n.* a list of words usu. alphabetically arranged and explained or defined)

by Ryan Brundin

Don't know your hops from your hefeweizens? Your mash from your malt? Your—dare I say—decoction from your Düsseldorf? Fear not, then! This monthly section just might help.

1. Christmas ale- an ale brewed around Christmas time, to be enjoyed throughout the season
2. craft brewery- former microbreweries that vastly exceed their official production level; they maintain a “micro-outlook” and brewing philosophy, which distinguishes them from major mainstream breweries
3. hefe- German for ‘yeast,’ implies that a brew contains unfiltered yeast
4. kriek- Flemish for ‘cherry’
5. nitrogen- elemental gas increasingly used in addition to, or in place of, carbon dioxide to create ‘fizz’ in beer and to dispense it; popularized by Guinness, this creates a smoother tasting beer

New Club-only competition schedule
by Bob Santore

We are going to introduce some changes to the monthly club-only competitions. As in the past, these competitions will focus on one style at a time and will be open to any current club member. However, the competition will take place outside of the normal meeting in order to foster a better judging environment. The SCBC schedule will lead the AHA club-only schedule, so SCBC winners can submit their entry to the AHA competition. The AHA schedule is not every month, but we will try to stick to a monthly schedule.

The most important reason for these changes, however, is that the new structure will provide a good setting for anyone interested in learning about beer judging and BJCP guidelines. Anyone interested in learning about judging is encouraged to participate. Typically we will try to have a relaxed setting, with lots of discussion and one or more commercial “calibration beers” in addition to the competition entries.

Entries for a given competition can be given to me at the meeting and results will be announced at the next meeting. A suggested schedule for upcoming competitions follows. The schedule is open to suggestions, so don't be afraid to speak up!

Month:	Style:	BJCP Category:
December 2002	Spice/Herb/Vegetable Beer	22
January 2003 *	Bitter & English Pale Ale	4
February 2003	Strong Belgian Ale	18
March 2003 *	Brown Ale Competition	10
April 2003 *	English & Scottish Strong Ale	11
May 2003	American Pale Ales	6
June 2003	Wheat Beer	17
July 2003 *	European Pale Lager Competition	2

* Category coincides with AHA club-only competition.

The Kirkgassers' Annual "Twelve Beers of Christmas" Party

The Kirkgassers' annual "Twelve Beers of Christmas Party" is, as always, on the first Saturday of December, which is the 7th at 7:00 P.M. Please call me if you would like to bring anything.

This year's list of beers:

Imperial Stout - Roasty, malty and too big too imagine, a beer with BALLS.

Coffee Stout - Roasty, with big coffee aroma, with a \$#!^ load of caffeine, breakfast beer?

Blueberry Ale - Very, Very Berry (girls only please)

Hefewiesen - No hops, great with a lemon twist

Belgian Tripple - No hops just lots of malt, which makes lots of alcohol, not for pussies

Belgian Dubbel - No hops just lots of malt, darker than the tripple, not a girly beer either

Belgian IPA - Yes a Belgian IPA, someone had to do it, hoppy and lighter in alcohol than the tripple

Belgian Imperial Stout - Yes that's what I said, roasty, malty, hoppy, potent, definitely a manly beer

IPA - Malty and too hoppy, just right

Girls' Light - Do I need to explain? Women ONLY, a real pussy beer

Barley Wine - Maltier and hoppier than the IPA, I'm in

heaven, hold on to your boots.

ESB - Extra Special Bitter - Malty, bitter, smooth

Other Beverages: **Orange Blossom Mead, Blueberry Mead, Lemon Mead, Pear Mead, Sweet Mead, Raspberry Mead, Root Beer, Coffee, Water** (Just like Girls' Light, but without those nasty bubbles)

Please arrange to be carried home, because I know you will have too much fun. I'm Smart will be available at the club's discounted rate.

Hoppy Holidays - Pete, Janet, Christina and Katie

"On Tap" at the Salt City Brew Club

December:

7th: UNYHA's competition in Rochester. Go SCBC!

(Drop off at EJ Wren)

7th: Pete's "12 Beers of Christmas" Party

10th: SCBC meeting at Empire Brew Co. Brewery: Empire Club only style: Spice/Herb/Veggie Beer

Officer nominations for 2003 and "Six pack exchange"

11th: UNYHA club meeting in Rochester

January:

14th: SCBC meeting at Kitty Hoyne's - Club elections.

Club only style: Bitter and English Pale Ales



Salt City Brew Club
P.O. Box 1935
Syracuse, NY 13201-1935

Address Correction and Forwarding Requested

Next club meeting: December 10th at
Empire Brewing

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