



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

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The Presidential Pint

Greetings Fellow Homebrewers and Beer Lovers,

Our upcoming meeting will be Tuesday, June 14 at Kitty Hoyne's starting at 7:00 p.m.

This month is dedicated to all of you homebrewers and that's what I'd like to see us primarily tasting at the June meeting. So, brew up your best recipes and come to the club meeting ready to share what's known to be truly the best of Syracuse. Please plan to bring enough brew for sampling by 40 or so people. I'd also appreciate everyone planning to participate please RSVP to me so that I can plan accordingly if we get too much or too little.

A special thanks goes out to Marc Rubenstein and his crew over at Middle Ages for such a fantastic time at last month's meeting. The tastings were great and I look forward to doing this again in the very near future.

Please note that Beth and Mike Kendrick have volunteered their home on Saturday, June 11 from 1:00 p.m. for this year's Spring Fling. There'll be more details to follow but, please mark your calendars for this fun-filled day of eating and drinking.

Also, keep in mind that Pete Kirkgasser has opened his home every Monday after the brew club

meeting for brewing beer. Pete lives at 112 Greentree Dr. just off Kirkville Rd. West. If you're interested in brewing beer, please call him at 437-1981 to confirm what your looking to brew. Everyone is welcome to stop by to brew, learn or taste if your time allows.

Brew at the Zoo is upon us and I only have three of our club ladies planning to volunteer. So far, I'm still looking for volunteers to serve beer as New York state law now dictates distributors and brewers cannot pour their own product at these events. This event will be taking place on Saturday, June 4.

Volunteers are also being requested for Friday, July 8 for the Third Annual Empire State Brewing and Music Festival. As in years past, the event will be held in Clinton Square, and promises to be bigger than ever this year.

That's all for now, looking forward to seeing everyone at Kitty Hoyne's for a fun-filled evening of tastings and some great conversation regarding beer.

Cheers for now,

Warren

Empire State Brewing & Music Festival

Listed first by *USA Today* as “Top Ten Beer Festivals in the America” (June 11th, 2004). The Third Annual Empire State Brewing and Music Festival will be held on Friday, July 8 from 5:00 p.m. until 10:00 p.m. at the City of Syracuse’s festival site in Clinton Square. The event is held in July to honor National Beer Month and is supported by The Brewers Association located in Boulder, Co.

The festival is sanctioned by the New York State Brewers Association and endorsed by the New York State Department of Agriculture and Markets’ – The Pride of New York Farmers’ Marketplace. This is not your typical “beer festival.”

The festival was formed to protect, promote, represent and educate the craft-brewing industry and its customers. It is a means for brewers and like businesses to inexpensively market their products directly to their target market customer. This year we have expanded the purpose of the festival is to include advancing the awareness of New York state wines and locally-produced and grown foods. The emphasis or theme of the event is “support local.” This is not a drinking event, it is a New York state tasting event. The event also explores a wide variety of regional and national music performers. Music is designed to compliment the event.

A commemorative 4 ¾-ounce glass is given to all patrons at the entrance. Admission allows 2-ounce samplings from more than 300 styles of beers, wines, hand-crafted soda, energy drinks, ciders, mead, champagne and malted beverages. Six bands will perform on two stages throughout the evening. Free samples of New York state-produced foods will be offered by a myriad of creative and unique food producers indigenous to our region. Retailers related to the brewing industry will also be participating. The finest area restaurants will offer creative neo-traditional festival foods for purchase.

More than 75 national and international master brewers and brewery representatives will be on hand to answer questions. Patrons will have the opportunity to participate in the Second Annual Empy Awards – presented by the *Post Standard*, which allows them to

choose their favorite beers. A separate “Brewer’s Choice Award” will be added to this year’s festival offering the brewers to vote on their favorite beers. The event is completely handicap-accessible and is tented in the event of inclement weather.

This festival is designed for mature adults. No one under the age of 21 will be admitted and legal identification will be enforced. *I’m Smart*, a professional driving service, will be on hand to assist those in need of a safe ride home for both the individual and their car.

Tickets are available online at www.empirebrewfest.com. Tickets will also be available on June 13 at participating locations throughout central New York. A limited amount of tickets will be sold for this event and we encourage interested parties to purchase tickets in advance for \$25. Tickets *may* be available for purchase at the gate for \$30. The festival has sold out the last two years. Designated driver tickets are available at the gate only for \$15.

Proceeds from the event will benefit Project Children and the New York State Brewers Association.

Additional information may also be obtained at www.empirebrewfest.com. Direct inquiries can be made to Founding Director David Katleski @ 315.256.7608.



Beeriodic Calendar

June 3- 4 Harpoon Brewstock, Boston, Ma.

Boston's Harpoon Brewery celebrates summer by hosting its twelfth annual beer and music festival. Sample a variety of Arpoon beers and rock to the tunes of some of Boston's up-and-coming bands, performing a variety of music from rock to reggae. Feast on delicious food prepared by Boston's own Rouge restaurant.
www.harpoon.com

June 4, Brew at the Zoo, Syracuse, N.Y.

The animals are wild for the Ninth Annual Beer Sampling at the Rosamond Gifford Zoo! There will also be a silent auction, food and a live band throughout the evening. More than 1,500 people enjoyed last year's event while raising close to \$60,000 for the Rosamond Gifford Zoo!
www.rosamondgiffordzoo.org

June 11, Spring Fling, Homer, N.Y.

Mike and Beth Kendrick's home from 1:00 to ? Food donations will be appreciated.
micbetty@twcny.rr.com

June 16-18 National Homebrewers Conference, Baltimore, Md.

Come join other homebrewers for seminars by professional brewers and highly experienced homebrewers, discussions of the latest in brewing techniques, plus a lot of fun! National Homebrew Competition Award winners will be presented at the Awards Ceremony and Grand Banquet Dinner.
www.beertown.org/events/hbc/index.html

June 17-18 American Beer Festival, Boston, Ma.

"The ultimate celebration of American craft beer," featuring more than 100 beers from 40 American breweries; guest speakers and beer education; plus a special screening of the documentary "American Beer."
beeradvocate.com/fests/

July 8 Empire State Brewing & Music Festival, Syracuse, N.Y.

Listed first by USA Today as "Top Ten Beer Festivals in the America" (June 11th, 2004). The Third Annual Empire State Brewing and Music Festival will be held on Friday, July 8 from 5:00 p.m. until 10:00 p.m. at the City of Syracuse's festival site in Clinton Square. The event is held in July to honor National Beer Month and is supported by The Brewers Association located in Boulder, Co.
www.empirebrewfest.com

July 29-30 New York State Fair Judging, Syracuse, N.Y.

The SCBC is the host club for the New York State Fair Homebrew Competition. Homebrewers from all over New York compete in this state-wide event. All BJCP beer styles for competition will be judged.
hbd.org/scbc/

August 6 Mead Day

Mead Day is a national event to increase camaraderie among homebrewers and meadmakers and introduce or reintroduce meadmaking to people.
www.beertown.org/events/meadday/index.html

September 17, Madison County Hops Fest Oneida, N.Y.

Tenth Annual Madison County Hop Fest
To encourage interest and increase knowledge about hops, the Madison County Historical Society will host its 10th Annual Madison County Hop on the society's grounds at 435 Main Street in Oneida.
www.dreamscape.com/mchs1900

November 5 Teach a Friend to Homebrew Day

Gather friends and family who are not yet homebrewers and teach them to brew.
<http://www.beertown.org/events/teach/index.html>

Let's Hop to It!

By Loren G. Sigman II

Proud member of SCBC and NeHA

During the Nineteenth century, hops dominated the landscape of Oneida, Otsego and Madison counties. Tourism supported the regional growers as visitors shared in picking hops and experiencing the hop culture. Hops (*humulus lupulis*) are a perennial herb used for many purposes. One use is to impart flavor, bittering and aromatic qualities to the delightful elixir of life called beer. Each type of hop adds its unique quality to beer. A renewed interest in commercial hop production is developing in New York state and NeHA is helping lead the effort.

What is NeHa you ask? The Northeast Hop Alliance is a broad-based coalition established to explore the feasibility of re-establishing commercial specialty hop production. NeHA plans to secure financial, scientific and community resources to support the feasibility study to determine the commercial viability of hop production in New York and the Northeast. Further, NeHA seeks to enhance the cultural heritage of hop production through education, agri-tourism and architectural preservation. The Salt City Brew Club (SCBC) has been intermittently involved with The Northeast Hop Alliance (NeHA), the Madison County Historical Society (MCHS) and the Hop Fest over the past several years. The Madison County Historical Society has overlapping interests and sponsors the Annual Madison County Hop Fest. This year, the Tenth Annual Madison County Hop Fest will take place on Saturday September 17, from 11:00 a.m. to 5:00 p.m. at the Madison County Historical Society Grounds (435 Main Street, Oneida, N.Y.). There will be a microbrewery sampling starting at 2:00 p.m. Further, there will be hop memorabilia, guest speakers, Hop Shop, hop growing demonstrations, food and entertainment. NeHA and The MCHS are promoting the 2005 Hop Fest.

Of particular future interest, 2006 will mark the bicentennial of Madison County. NeHA and the MCHS are looking to the SCBC to help develop a recipe using only New York state-grown products, for a Madison County Bicentennial Beer. Plans are for the Bicentennial Beer to be brewed for the 2006 Hop Fest by a microbrewery such as the Ithaca Brewing Company, Cooperstown, or FX Matt. If the SCBC were

interested, we would need to develop a working program to accomplish the above-referenced items. Support would be offered through NeHA and The Madison County Historical Society and possibly Madison County Governmental and Legislative sources.

There are three regional New York state hop growers that have offered to make their hops available for this venture. The intent would be to develop a pilsner-style beer using New York state-grown products, in particular highlighting qualities of the locally-grown hops.

Initially, it may be interesting to brew several batches of beer where the type of hops is the only thing different between brews. Thus, the hop qualities could be assessed against a uniform beer background. A retired Madison County Court Judge has volunteered to help in judging. Additional tastings to refine the recipe could be done during the fall of 2005 as needed. The final "winning" recipe will be brewed by a microbrewery in 2006 as the signature Bicentennial Brew for the Madison County Bicentennial and related events.

The three regional hop growers who are willing to provide hops for the brews are listed below along with what hops they are growing and the relative amounts of each they expect to have available.

Pederson Farms (Rick Pederson, Seneca Castle, N.Y.):

- Large scale crop: Cascade, Mt. Hood, and Willamette.
- Trial growings: Golding, Fuggle, New York, Sterling, Crystal, Centennial, Hallertauer, Glacier, Saaz, Local Wild New York hop.

Larry Fisher:

- Larger growings: Cascade, Willamette, Sterling, Liberty, Saaz.
- Trial growings: Vojvodina, Perle, Chinook, Brewers Gold, Kent Golding.
- Limited quantities: "Clark Hedgerow," Galena, Fuggles, and three New York hops form the Hop Repository in Wye England - these were original New York hops that were preserved from extinction in England.

Recipe of the Month

Maple Wheat Beer

6.6 pounds Ireks Wheat Malt Extract
2 pounds light dried malt extract
2 pounds dark maple syrup
4 ounces malto-dextrin
1 ounce Hallertauer hops
2 packages #3056 Bavarian Wheat Yeast (Wyeast)
2 tsp Irish Moss
Priming: 1 cup dark maple syrup, ¼ cup brown sugar

Bring 2 gallons of water to a boil. Add the 6.6 lbs of wheat malt extract and bring to a rolling boil.

Add 1 pound dark maple syrup, 4 ounces of malto-dextrin and 2 pounds light dried malt extract. Boil 15 minutes while stirring constantly.

Add 1 ounce Hallertauer hops and boil an additional 15 minutes.

Add 1 pound dark maple syrup and 2 teaspoons of Irish Moss during the last 5 minutes of the boil.

Add 3 gallons of cold, “sterile” water into carboy. Add wort into the cold 3 gallons of water.

Pitch yeast when wort is at room temperature.

Starting gravity is 1.062, ending should be 1.012.

Prime for kegging with 1 cup dark maple syrup, ¼ cup brown sugar.

*Recipe courtesy of Loren G. Sigman II
Proud member of SCBC and NeHA*



Hop to It!

Continued from page 4

Kingsley Wratten:

- Cascade, Liberty, Brewers Gold, Willamette, Mt. Hood, Perle, Santiam, Tetnanger, Spalt Select.

This is a great opportunity for the club to bring collective expertise and the love of brewing and work with many great people associated with NeHA and the MCHS. We can do something memorable and of value to the regional community and the sustainable future of our heritage.



Spring Fling

June 11, 2005 at Mike and Beth Kendrick's home in Homer. from 1:00 to ? We have three empty bedrooms in case someone needs to spend the night.

Directions:

Take Rt. 81 south until exit 11-that is Preble N.Y., Go to the right Rt 281 approx. one eith of a mile. Take a right turn and travel about 3 miles south on route 11. Home will be on the right and will be marked with a balloon and the lake in front.

Food donations will be nice. Please contact me at micbetty@twcny.rz.com

Hope to see you here!

The Salt City Brew Club is a non-profit organization dedicated to the advancement of home-brewing and beer appreciation. Events include discussions, workshops, brewery tours, and trips.

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