



# BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

September 2005

Volume 12

Issue 6

## Current SCBC Officers

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Warren Cruse

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Bill Benz

**Treasurer**  
Frank Volkco

**Secretary**  
Rudy Haas

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Stacey Hall

**Web Master**  
Todd Relyea

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Manlius, NY 13104

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## The Presidential Pint

Greetings fellow Homebrewers and Beer Lovers,

Our upcoming meeting will be at Kitty Hoyne's starting at 7:00 p.m. Tuesday, September 13.

This month, I'm relying once again on our Brew Club Vice President Bill Benz to pull together a fine selection of beers for our meetings. Bill has been very dedicated to the club, every month going out to research and select a variety of great-tasting beers for us all to enjoy at the meetings. This week, we'll be enjoying Belgian beers.

With summer just zooming on by, there are several critical events that will be happening in the month ahead.

1) We'll be having the Brew Club Summer Picnic/Party up to my house in Pompey on Saturday, September 10.

2) The Madison County Hop Fest is on Saturday, September 17; and if anyone is interested in participating and manning and promoting the Salt City Brew Club please advise either myself or Loren Sigman ASAP,  
[Loren.Sigman@med.va.gov](mailto:Loren.Sigman@med.va.gov)

3) The infamous Salt City Brew Club Wine Tour will be

on Saturday, September 24 where this year we'll be visiting seven wineries around Cayuga Lake. Amazingly enough, the bus is already half sold out and we're just a few weeks away.

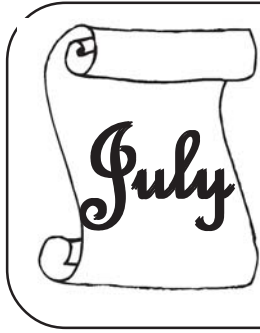
Please refer to the SCBC Web site (<http://hbd.org/scbc/news.html>) for more details and as always, we're very much looking for all or as many members as possible to participate in these great events.

Also, please keep in mind that Pete Kirkgasser has opened up his home every Monday after the brew club meeting for Brewing Beer. Pete lives at 112 Greentree Dr. just off of Kirkville Rd. West. If you're interested in brewing beer please call him at 437-1981 to confirm what you're looking to brew. Everyone is welcome to stop by to brew, learn or for some tastings, if your time allows.

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

Cheers for now,

*Warren*



# Secretary's Report

by Rudy Haas

President Warren called the meeting to order before I got there and from what I could gather he didn't waste time, and started the members pouring homebrews. The IPA's were first, and I sat down just in time to get back up and pour two versions.

The first important item of business was a round of applause and thanks to the hostesses and host of our Spring Fling. Beth and Mike Kendrick made everyone feel welcome and comfortable at their wonderful home and fabulous yard. Thank you! The Lake Placid Frostbite hit the spot along with the Middle Ages Swallow Wit. Pete "the chef" Koloski always gives us a treat with his Barbequed ribs and this was no exception to finger lick' in good!

Warren displayed the Club shirts which has a neat SBSC logo. There were sales of the lightweight summer shirt to those that correctly anticipated a warm June. Warren said he is thinking about tank tops for the ladies in the club.

Again, Pete Kirkgasser is helping out new brewers and newbie all-grainers with instructional brew sessions at his house on the Monday following the Club meeting. Call ahead and let him know or the brewing slot will be filled by someone else. Bring your ingredients for a hands-on session and a batch to take home.

Announcements were made for the Ommegang Brew Fest and the Empire Brew Fest. Also, see Mick Barns to sign up for volunteering to support our club by judging or stewarding at the New York State Homebrewing Contest.

Larry Fisher was a guest this month. Fisher is from the Northeast Hop alliance. Larry grows hops on his farm, 600 hills of Willamette, Cascade, Sterling, Perle, Brewers Gold. (he sells them for \$7 per pound). Visitors are welcome to stop by and see what he's up

to. His harvest is early September. Alliance members Rick Patterson and Kingsly Ration also grow hops on a large scale. Larry described the activities of the Alliance and its fit with the Madison County Historical Society's Hop Fest.

The Northeast Hop Alliance is interested in our club developing a recipe using Madison County-grown Hops. The plan would be to have their group take the recipe to a microbrewery and have a beer produced to feature at the Hop Festival.

Well, that was it for the formal portion of the meeting and it was time for the brews to flow. Pete Koloski - IPA, Barley wine: Rudy - IPA & APA, Mick and Kevin - Rye with Autumn ale: Mike Kendrick - homebrewed Frostbite; Mick and Kevin, Two styles of ESB; Paul Shafer - brown colored Ale: Chris Sherman - Porter, Imperial IPA, and John Feak - Maple Porter.

I know I missed recording a lot of the brewers and their beers which were shared. My excuse is that I needed two hands to manage all the tastes. If that excuse doesn't work try "I lost interest in my Secretarial duties because of the homebrew."



Secretary Haas discusses the next report while at the Big Brew Day 2005.

# Beeriodic Calendar

**September 10 End of Summer Party, Pompey, N.Y.**

Join in the fun at Warren's house. See page x for more info.

**September 17 Madison County Hop Festival, Oneida, N.Y.**

The Madison County Historical Society will host its 10th Annual Madison County Hop Fest on the society's grounds at 435 Main Street in Oneida. The event is designed to encourage interest and increase knowledge about hops. <http://www.dreamscape.com/mchs1900/hop.shtml>

**September 20 "Ten Years of Craft Brewing," Syracuse, N.Y.**

Stop by for a beer-tasting/seminar, 6 to 8 p.m. at Kitty Hoyne's Irish Pub. Hosted by *Post-Standard* beer columnist Don Cazentre, this event celebrates the last decade of craft beer in Central New York. Benefits the Onondaga Historical Association. \$8 for OHA members; \$10 for the public. Call 428-1864.

**September 24 The Annual SCBC Wine Tour, Cayuga Lake, N.Y.**

Tickets can be purchased (\$35 members and \$40 non-members). We'll be visiting seven Wineries around Cayuga Lake: Swedish Hill, Knapp Winery, Hosmer, Lucas Vineyards, Long Point, King Ferry and Six Mile Creek Vineyards! [http://www.cayugawinetrail.com/cwt\\_winery.html](http://www.cayugawinetrail.com/cwt_winery.html)

**October 14 Under the Eye of Gambrinus, Syracuse, N.Y.**

Beer Tasting Fundraising Event. For more information, please call 315 428-1864. <http://www.cnyhistory.org/>

**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>



*"You can't be a real country unless you have a beer and an airline. It helps if you have some kind of football team, or some nuclear weapons, but at the very least you need a beer."*

*Frank Zappa*

# End of Summer Party

Greetings SCBC members, friends, family, and interested parties,

Just a reminder that the Salt City Brew Club Summer Picnic is at Warren's house in Pompey this coming Saturday, September 10 beginning at 2 p.m. till dark. He'll be serving rotisserie turkey, ribs, clams, contributed dishes and of course, **BEER!**

Members should plan to bring a dish and/or desert to share and all guests will be asked to pay just \$5.00 per person.

If your last name begins with A thru M plan to bring a dish or snacks, N thru Z should plan on **DESSERTS!**

The weather is looking exceptional and the pool water is still warm and looking great so, plan to bring swimming suits and there'll be plenty of seating so chairs won't be required!

To get to Warren's from Syracuse:

Take 690 East to 481 South and then exit at the Fayetteville exit. Stay in your right hand lane as you drive on Rt. 5 to Lynden Corners and bear right and take Route 92 into Manlius.

Turn Right onto Rt. 173 and go about 1 mile and turn Left onto Watervale Road.

Go 3 miles on Watervale and turn left onto Number Two West Road. Drive past the farm and up the hill and my house is the first house on the right-hand side.

If coming from the South, take the Lafayette exit off of Rt. 81 and take Route 20 East all the way into Pompey.

After you pass the Pompey Mall, go another 2-3 miles and Watervale Road will be on your left-hand side.

Go 2 miles and turn right onto Number Two West Road. Drive past the farm and up the hill and my house is the first house on the right-hand side.

The address is 7984 Number 2 West Road.

Ya can't miss it!



Phone Warren with questions at 682-0594 or 430-8508.

Looking forward to seeing you all there!

Remember, friends don't let friends drive drunk, please make sure you have a designated driver with you, or at least be mindful of how much you consume. If you need a ride, please ask friends in the brewclub or call I'm Smart at 315-471-4145.

# 2005 N.Y. State Fair Homebrew Competition Winners



Flight	Place	ID	Brewer	Section	Class	Entry	Number of Entries in Flight
1 Light lager (1) and Pilsner (2)	1	2	Manny Holl	1	d	Munich Helles	5
	2	167	Jim Kreber	2	a	German Pilsner (Pils)	
	3	4	Dale Eister	1	e	Dortmunder Export	
2 Amber (3) and Dark Lagers (4)	1	172	Bill Neidrich	3	a	Vienna Lager	7
	2	11	Steven Landgren	4	a	Dark American Lager	
	3	7	Manny Holl	3	b	Oktoberfest/Märzen	
3 Bock (5)	1	19	Manny Holl	5	c	Doppelbock	6
	2	16	Mark Whittenberg	5	b	Traditional Bock	
	3	17	Kevin Flood & Mick Barnes	5	b	Traditional Bock	
4 Light Hybrids (6)	1	21	Anthony Catalano	6	b	Blonde Ale	8
	2	26	Pete Kirkgasser	6	d	American Wheat or Rye Beer	
	3	23	Manny Holl	6	a	Cream Ale	
5 Amber Hybrids (7)	1	34	Alain Leblanc	7	c	Düsseldorf Altbier	6
	2	32	Greg Paur	7	b	California Common Beer	
	3	30	Phillip Denlinger	7	b	California Common Beer	
6 English Pale Ale (8)	1	38	Christopher Sherman	8	b	Special/Best/Premium Bitter	13
	2	41	Vince Cassano	8	c	Extra Special/Strong Bitter (English Pale Ale)	
	3	43	Alain Leblanc	8	c	Extra Special/Strong Bitter (English Pale Ale)	
7 Scottish and Irish Ale (9)	1	47	Manny Holl	9	c	Scottish Export 80/-	8
	2	51	John Feak	9	e	Strong Scotch Ale	
	3	53	Kevin Flood & Mick Barnes	9	e	Strong Scotch Ale	
8 American Ale (10)	1	63	Pete Kirkgasser	10	c	American Brown Ale	13
	2	64	Steven Landgren	10	c	American Brown Ale	
	3	59	Manny Holl	10	a	American Pale Ale	
9 English Brown Ale (11)	1	66	Pete Kirkgasser	11	a	Mild	5
	2	70	Paul Guaracini	11	c	Northern English Brown Ale	
	3	68	Gary Seefeldt	11	a	Mild	
10 Porter (12)	1	77	Christopher Sherman	12	b	Robust Porter	12
	2	73	Brian Shippos	12	a	Brown Porter	
	3	76	Manny Holl	12	b	Robust Porter	
11 Stout (13)	1	90	Kevin Flood & Mick Barnes	13	d	Foreign Extra Stout	14
	2	88	John Feak	13	d	Foreign Extra Stout	
	3	89	Manny Holl	13	d	Foreign Extra Stout	
12 India Pale Ale (14)	1	102	Rudy Haas	14	b	American IPA	9
	2	96	Paul Guaracini	14	a	English IPA	
	3	100	Anthony Catalano	14	b	American IPA	
13 German Wheat and Rye (15)	1	106	Rudy Haas	15	a	Weizen/Weissbier	9
	2	112	Erv Brese	15	d	Roggenbier (German Rye Beer)	
	3	110	Gary Seefeldt	15	b	Dunkelweizen	
14 Belgian and French Ales (16)	1	113	Anthony Catalano	16	a	Witbier	9
	2	120	John Zelazny	16	e	Belgian Specialty Ale	
	3	117	Robert Helfrich	16	a	Witbier	
15 Sour Ale (17)	1	121	Frank Tutzauer	17	a	Berliner Weisse	3
	2	123	Erv Brese	17	f	Fruit Lambic	
	3	124	Gary Seefeldt	17	f	Fruit Lambic	
16 Belgian Strong Ale (18)	1	129	Linda Rader	18	e	Belgian Dark Strong Ale	6
	2	126	Gary Seefeldt	18	c	Belgian Tripel	
	3	127	Kevin Flood & Mick Barnes	18	c	Belgian Tripel	
17 Strong Ale (19)	1	134	Manny Holl	19	c	American Barleywine	6
	2	133	Kevin Flood & Mick Barnes	19	b	English Barleywine	
	3	131	Christopher Sherman	19	a	Old Ale	
18 Fruit (20), Spice, Herb, Vegetable (21)	1	139	Anthony Catalano	21	a	Spice, Herb, or Vegetable Beer	10
	2	146	Christopher Sherman	21	b	Christmas/Winter Specialty Spiced Beer	
	3	137	Gary Seefeldt	20	a	Wheat - Raspberry	
19 Smoke and Wood Aged (22) and Speciality (23)	1	155	Dale Eister	23	a	Honey Bock, Honey, Honey Malt, "Strong Steam", Very Strong California Common	11
	2	148	Vince Cassano	23	a	Out of style California Common	
	3	150	John Feak	23	a	Maple Porter, maple sap for mash and lauter, maple syrup in boil, maple syrup for carbonation	
20 Traditional Mead (24), Melomel (25), Other Mead (26), Speciality Cider and Perry (28)	1	156	Kevin Flood & Mick Barnes	24	b	Semi-Sweet Mead	10
	2	153	Jon Kamisky & Matt Miller	26	a	Milheglin	
	3	157	David Gerling	24	b	Semi-Sweet Mead	
BOS	1	113	Anthony Catalano			Witbier	
	2	129	Linda Rader			Belgian Dark Strong Ale	
	3	90	Kevin Flood & Mick Barnes			Foreign Extra Stout	
	HM	106	Rudy Haas			Weizen/Weissbier	
						Total Entries	170



**Salt City Brew Club**  
**2005 Annual Wine Tasting Tour**  
**Saturday, September 24th, 2005**

***This year we'll exclusively be visiting the following Vineyards:***

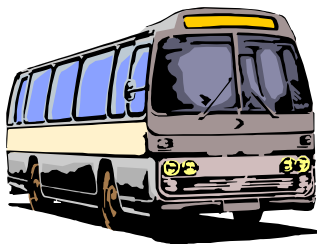
***Swedish Hill, Knapp Winery, Hosmer, Lucas Vineyards, Long Point, King Ferry and Six Mile Creek Vineyards!***

***Club Members \$35 and all Guests: \$40***

***Tickets are now available, send your checks to Warren Cruse at the following address:***

***131 West Seneca Street #313***  
***Manlius, NY 13104***

***ASAP as seating is limited!***



*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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