



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

Current SCBC Officers

President:

Pete Kirkgasser

Vice President:

Ed Wren

Treasurer:

Frank Volcko

Secretary:

Christopher Sack

Webmaster:

Todd Relyea

Newsletter Editor:

Stacey Hall

How to contact the us:

Salt City Brew Club
c/o Christopher V. Sack
544 Park Ave., #3
Syracuse, NY 13204
<http://www.hbd.org/scbc>

Regular Meetings:

The second Tuesday of every month. Everyone is welcome.

The next Salt City Brew Club meeting at:



122 W. Jefferson St.
April 11th at 7pm

March 2006

Volume 13

Issue 4

Presidential Pint

by Pete Kirkgasser, club president

First I would like to thank Mick Barnes for leading our discussion at last months meeting. Also I would like to thank Tim Herzog, from Flying Bison, for stopping by to talk to us, especially for bringing us samples. Make sure to pick up some of his beers when your out. Also I would like to thank all of our members and guests who have been very courteous to our speakers.

I should have all the final details for our bus trip to Saranac and Ommegang Breweries this Sept. The trip will first be offered to members only, then as the date nears it will open to guests. We will start taking reservations at our May meeting.

Please check our website for any updates or changes if you can't attend our April meeting at Clark's Ale House.

Please support the people who support us; Flying Bison Brewery, Middle Ages Brewery, EJ Wren Homebrew Supply, Saranac, Clark's Ale House and Galeville Grocery for one of the best beer selections in town.

Happy Brewing,
Pete Kirkgasser





Secretary's Report

by Christopher Sack, club secretary

Unfortunately, I do not have much to report, but that is not because there was nothing worthy of being reported. The problem is that at the last minute I was not able to attend last month's meeting and was not able to ask someone to fill in for me.

Stacey Hall is unable to work on the *Brewsletter* this month, so I am filling in. That is the reason for an abbreviated issue.

Todd Relyea is doing an excellent job keeping the website current and looking great. If you have something interesting for the site, send Todd an e-mail. He will probably have your information listed on the site by the end of the day.

The club is still looking for a permanent meeting place. We are limited to the number of places around Syracuse because we would like to be allowed to bring in our own brews and we like to partake in many of the finer commercial beers that the establishment has to offer. If you know of a place that may fit the bill, please let one of the officers know about it.

If you have not had a chance to listen to Eric Volcko's interview with Pete Kirkgasser, go to: www.erichour.com and look for episode #27-You Can't Smoke Hops??

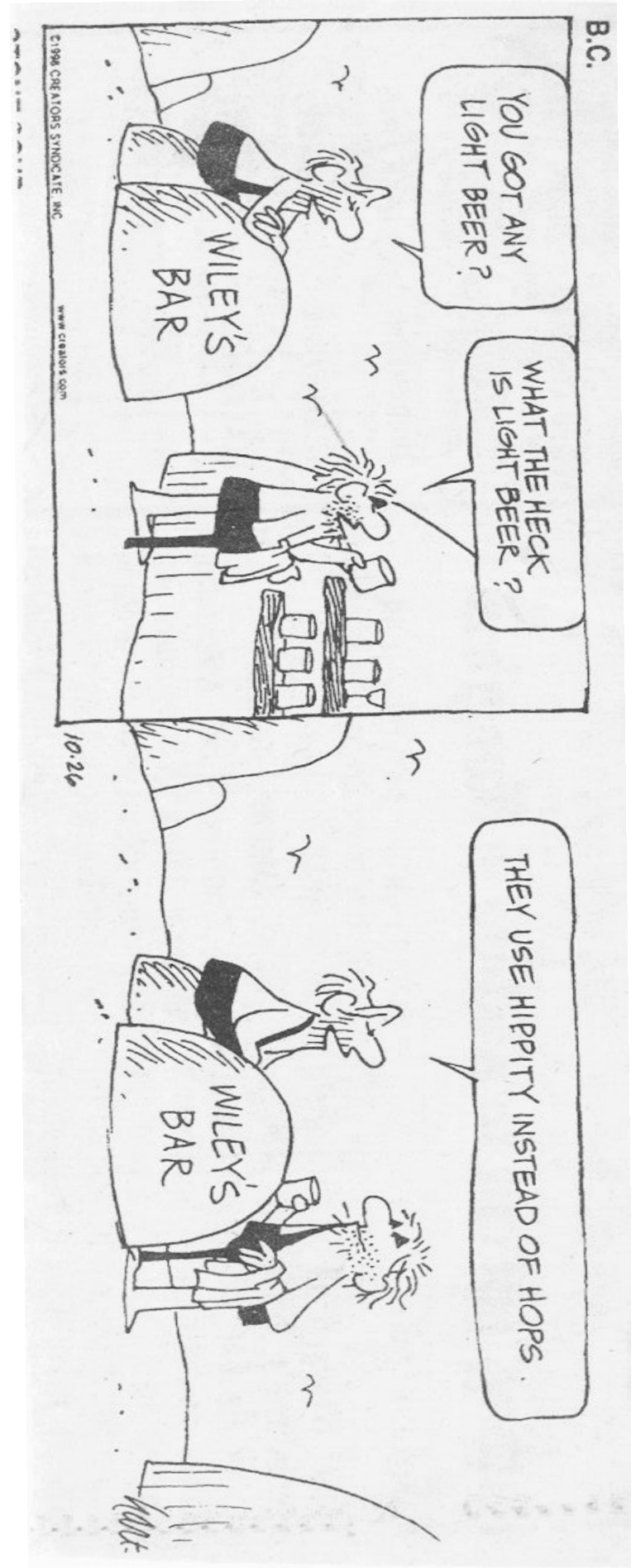
Party Source
Beverage Company

"Quality service, endless selection!"





Beer should always be served with two fingers of head, at a temperature of 5°C, but never in a frozen glass. This is because the melting of the interior film of ice adds water to the beer. The head should be delicate ,yet persistent, so that it adheres to the glass. It should have a bright color and a frothy appearance. The method of checking a beer's quality is the way in which the foam adheres to the side of the glass after each sip. Beer connoisseurs call this Brussels lace.





Salt City Brew Club

c/o Christopher V. Sack

544 Park Ave., #3

Syracuse, NY 13204

Address Correction and Forwarding
Requested

Next club meeting: March 10th at

Clark's Ale House

Did You Know....

.... Legend has it that Gambrinus, god of beer, challenged the devil to produce a "wine without grapes." The historical origin of the concoction we know today can be found in 12th-century Belgium, although the Egyptians had already created fermented-grain beverages well before then.

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