



BREWSLETTER

FOR THE SALT CITY BREW CLUB OF CENTRAL NEW YORK

July 2002

Volume 9

Issue 7

In this issue ...

Presidential Pint	1
What's new in the SCBC	
Secretary's Report	2
Last month's happenings	
Meeting location	2
Everyone is welcome	
Flying Bison Brewery	3
Brewery of the Month	
Beer of the Month	3
Club only competition style for September	
Good-bye My Friend	4
Farewell to Tim Hospodar	
Beer is Relative	5
The family values of beer	
And the Winner is...	5
UNYHA's competition	
"Beer Vocabulary"	6
Monthly brewing help	
Recipe of the Month	6
Holiday cider	
"On Tap"	7
SCBC event calendar	

The Presidential Pint

by Pete Kirkgasser, club president

Before discussing beer news, I would like to express deep condolences from the members of the Salt City Brew Club to the family of Tim Hospodar. Last month our friend and fellow brewclub member, Tim Hospodar, passed away after a lengthy battle with cancer. Tim and his wife, Andrea, became members of the SCBC two years ago, shortly after moving to Central New York. During his first year as a member, Tim published the Brewsletter and was actively involved in the club while also taking the BJCP preparation class. Those of us who knew Tim enjoyed sharing his appreciation of fine beers, homebrewing and the fellowship of the SCBC. I would like to thank Andrea for bringing Tim to Middle Ages last month. It was good to touch base with our old friend in the familiar, comfortable setting of a brewclub meeting. Our thoughts are with Andrea during this time of grief. Tim's obituary, as printed in the Post Standard, is on page 4. We will be collecting donations from brewclub members this month as a contribution to Tim's family.

Many thanks to Middle Ages Brewing Company for hosting our club's annual June meeting. Marc and Mary Rubenstein have been very generous to the SCBC by inviting us back every year and by continually supporting our club. Tim Butler, brewclub member and MABC Brewer, explained how he and Mark developed their new beer, the British Triple Crown. SCBC members and guests were honored to be among the first people to sample this beer. WOW! The British Tripple Crown is malty and delicious and is sure to be pouring fast at the Blue Tusk.

At this month's meeting, we look forward to tasting beers from Flying Bison Brewery in Buffalo, NY, and meeting owner/head brewer Tim Herzog. Steve Schmidt from Empire Brewing Co. will be on hand to discuss hops in

Continued on pg. 7

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



**Corner of W. Fayette
and S. Franklin
July 9th at 7pm**

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 June 2002 meeting was brief, since everyone was waiting, with great anticipation, to try Middle Ages' new beer, the 'Brittish Triple Crown'.

Pete started the meeting with a big thank you to Middle Ages for their support and generosity in hosting our club meeting. Pete also strongly encouraged members to use 'I'm Smart of CNY' when needed.

Tim Butler gave a great talk on Middle Ages and took everyone who wanted to go on a tour of the brewery. As for the long awaited unveiling....the "Brittish Triple Crown" was generously poured and enjoyed by all. It will be officially released by the time you receive this newsletter.

Some updates: July's guest brewery will be "Flying Bison Brewery" from Buffalo. July's meeting will also feature a talk on hops presented by Steve Schmidt, from Empire Brewing Co. The State Fair competition is August 9-10, so start brewing!!! Chris Sack talked about the results of the Rochester Competition. Both Paul Shafer and Mike McDonough (the only people from the SCBC to enter) won third place ribbons. Paul Shafer also received both first place and best of show for his robust porter. Congratulations.

The wine tour is set for Saturday, October 12. The cost is \$25 for club members signing up in advance and \$40 for non-club members.

A warm SCBC welcome to our new members: **Phil Taro, Dan Hodgins, Jim Charon, and John Hackett.**

See you at Kitty Hoynes for the July meeting.
Cindy

The club still has over \$1000 for its various events and expenses.

Last month's expenses included:

\$31.00 to Middle Ages Brewery for 50/50 raffle prizes
\$35.00 to Middle Ages Brewery for club members' coupons
\$50.00 for flowers for Tim Hospodar
\$100 to the Hospodar family

Last month's income consisted of:

\$60 three new members (Welcome to the club!)
\$69 50/50 raffle

Frank Volkco

The “Beer” Facts:

Flying Bison Brewery

Born On Date: 4/28/00

Address: 491 Ontario St., Buffalo, NY 14207

Phone: (716) 873-1557

Website: www.flyingbisonbrewery.com

Owners: Tim Herzog and Phil Internicola

Head Brewer: Tim Herzog

Brewing Experience: 20+ years

Brewery System: 20 barrel draft only microbrew

Beers: Flagship-Dawn Patrol Gold, Aviator Red,

Blackbird Oatmeal Stout; Seasonals- Buffalo

Destroyers’ Brown, Barrel Roll Bock (spring),

Barnstormer Pale Ale (summer), Baron Von

Bisonfest (fall/Octoberfest), Skye Pilot Scotch Ale

(winter/Christmas)

Upcoming Events: Too many to list! Visit Flying
Bison’s detail-packed website (see above)

Tours Available: Friday 4-7, Saturday 11-4

The following is by Steve Hodos, from
the June/July 2002 Great Lakes Brewing News.

I sense that **Flying Bison Brewery Company**, Buffalo’s newest brewery, is finding its legs. Their two initial full time beers, *Dawn Patrol Gold* and *Aviator Red*, are in regular production and have been supplemented by a third brew, *Blackbird Stout*. Flying Bison has taps at the airport and a few taps (though not in the best location) at the ball park. their seasonal brews have each been out a few times and people are beginning to expect them. They have had a brewing relationship with Pearl Street Grill and Brewery since the beginning and are developing a relationship with the Old Toad (Rochester). They also are making Buffalo’s only locally brewed team beer, *Buffalo Destroyers Nut Brown Ale* for the local arena football team. Look for this ale at Cobblestone (130 South Park at Michigan Ave.), where the Destroyers host post game parties. *Barrel Roll Bock*, a spring Maibock is out now too.

Beer of the Month: Cider

Style for the September SCBC club only competition.

26A. Standard Cider and Perry

Aroma: Apples (pears, if a perry) should be distinctive and dominate. There may be some fermentation byproducts such as esters, alcohols and low levels of sulfur.

Appearance: Pale yellow to amber in color. Clear and brilliant. Carbonation may vary from absolutely still to very vigorous, as follows, Entrant must specify still or carbonated (level of carbonation optional). Still: No carbonation visible or in mouthfeel. Petillant: Very lightly sparkling, visibly and in the mouth. Sparkling: Clearly but not heavily carbonated. Spuming or Spumante: Heavily and vigorously carbonated, bordering on gushing, with tight, fine bubbles.

Flavor: Crisp apple (pear) flavor should be present and distinctive. May be dry to sweet. Some noticeable alcohol character may be present at the upper end of the range (7%).

There should be a balance in the acidic character and the residual sweetness.

Mouthfeel: Light body. No astringency. No carbonic bite from CO2.

Comments: Sugar adjuncts may be used. May be fermented by wine, Champagne, ale, lager or wild yeast. The entrant must specify whether the entry is a cider or perry; dry, semi-dry or sweet; still or carbonated. If both apple and pear juice are used, the entire as a special cider. Artificial carbonation is allowed. Carbonation method does not need to be mentioned.

Vital Statistics: OG: 1.045-1.061; FG: 0.990-1.012; IBUs: NA SRM: 3-12 ABV: 4.5-7%

Commercial Examples: Clos Normand, Herout Fils, Hornsby’s Draft Cider (not the “Granny Smith” or “Amber”), Kelly’s Traditional Irish Premium Hard Cider, Wyder’s Pear Cider.

Other Cider Styles: 26B. New England-Style Cider; 26C. Specialty Cider And Perry

Good bye my friend.

This Brewsletter is usually filled with useful information, beer related facts, and fun. Today, I can only provide you with two of the three. It is with a sad heart I tell you that club member Tim Hospodar passed away on Saturday, June 15.

Tim was last year's Brewsletter editor. However, after he was diagnosed with cancer, Tim's treatments left him with little time and even less energy to put the Brewsletter together for us. I can forgive him for ignoring us. I hope that you can as well.

I was glad to see Tim at the last brew club meeting. I had missed talking with him at previous club gatherings. Tim was able to sample the latest creation from Middle Ages Brewery with many of his friends around him. He was in good health and great spirits. Two days later, the illness that he had been fighting for many months sent him back to the hospital.

You will be missed Chris Sack



The following is from the June 17th, Post Standard:

Timothy M. Hospodar

Timothy M. Hospodar, 54, of 6055 Quail Ridge Drive, Tully, died Saturday, June 15th. Born in Hazleton, Pa., He lived in Shavertown, Pa., before moving to Tully two years ago. He was a graduate of King's College in Wilkes-Barre, Pa. He was director of institutional research at Onondaga Community College. He was a communicant of St. Leo's Church in Tully, a member of Salt City Brew Club, and the Association of Institutional Researchers. He ran in the Boston and New York City marathons.

Survivors: His wife, the former Andrea Schaeffer; two daughters, Lauren H. Stevens of East Syracuse and Jaime H. Litts of Clarks Green, Pa.; his mother, Helen Hospodar of Hazleton; a sister, Lucretia Krudys of Camillus; one grandchild. Contributions: Leukemia & Lymphoma Society, 401 N. Salina St., Syracuse 13203.



He's got my vote: Randy Lee, owner of Viking Brewing in Dallas, Wisc., has announced plans to run for governor of the state. If elected, Lee says: "I think we should install taps at the the Legislature." Calling himself the founding father of the Beer Party, Lee must collect between 2,000 - 4,000 signatures to make it on the November ballot in order to run against incumbent Gov. Scott McCallum. He acknowledges that his candidacy is pretty much a lark, but Lee points out that Minnesota has a former professional wrestler as its chief executive.

This interesting news article is from the June/July 2002 Great Lakes Brewing News. Visit their website at: www.brewingnews.com

Beer is Relative

by Ryan Brundin

If I were asked whether my tastes regarding alcoholic beverages were directly shaped by those of my immediate, beer-drinking family members, I would equivocate by saying ‘yes and no.’ My father, god bless the man, swears by Pabst, the way some swear by either Chevy or Ford—and never shall the twain meet. The “twain” in this case alludes not to Mark, but rather to the cheap domestic beer and it’s arch-rival: the rustic domestication. Although it sometimes pains me to accept my father’s belief (those times being when I run out of my own beer supply and am forced to drink his), I respectfully grant him this right: to choose what he drinks. Having been exposed to Pabst myself, I would never grant it space in my refrigerator. This is not to say, however, that there is anything wrong with Pabst (there is); it is, after all, a beer, and all beers must be treated with at least a modicum of respect (Beer Equality Act, stipulation 43a).

That being said, my own palate was undoubtedly refined by the coarse tastes of said beer and others like it. Beers like PBR, Coors, and Keystone were fine back when I didn’t know any better, before I knew how many different beers—microbrews—were out there. I think my curiosity was first piqued after I had tried Otter Creek for the first time. Otter’s Pale Ale, along with Middle Age’s own SPA, really changed my tastes and enlightened me as to what was out there. They made me ask myself, ‘What else have I been missing, besides hops?’

Of course, I’ll still have a “common” beer every now and then (God I love being a beer snob!). Firstly, the price is right; secondly, there are times in a man’s life when the seedy bar in which he’s carousing at 2:00 a.m. either a) doesn’t serve Samuel Smith’s Oatmeal Stout (or any beer with a name of more than 2 syllables); or b) serves dollar pints of an inferior brand. We must, after all, return to our roots every now and then in order to appreciate what we have now—which brings up the question: What’ll ya have?

And the winner is.... by Christopher Sack

On Saturday morning, June 8th, I gathered up the seven precious entries from the SCBC and headed out to Rochester. I had volunteered to be a steward and agreed to bring our entries.

I was assigned to steward the judges for the Belgian category. The first Belgian received a very impressive score of 38 from one judge and an equally impressive score of 37 from the other judge for a 37 ½ point average. I knew that our own Mike McDonough had entered this category and was hoping that this was his beer. The second Belgian received an equally impressive average score of 35. The third Belgian received a 36 from one judge and an extraordinary 39 points from the other judge,

resulting in a tie for first place. I told myself that Mike’s entry had some strong competition, but I was sure that Mike and his creation could handle the pressure. At the end of the competition, I learned that Mike’s Belgian was not in the top three. This is not because Mike had entered a bad beer; there were no bad Belgian beers entered in this contest.

Mike did not come away empty handed. Mike’s Weizenbock won third place. Paul Shafer, the only other SCBC member to enter the UNYHA contest also won a third place for his cider. However, Paul earned Rochester’s respect when his porter won first place in its category and then went on to win the contest’s highest honor: “Best of Show”.

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—your decoction from your Düsseldorf? Fear not, then! This monthly section just might help.

1. attenuation- the lowering of the fermentables in a wort as the result of yeast metabolism
2. liquor- a professional brewer's term for water used for boiling
3. rack- to transfer beer or wort
4. retorrefication- heating of the grist prior to mashing in order to lessen the loss of heat in the mash liquor
5. strike heat- the temperature of the hot liquor when it is mixed with the grist in the mash

Recipe of the Month: Holiday Cider

Source: Nick Cuccia (cuccia@eris.berkeley.edu) Digest: Cider Digest #94, 12/17/91

Ingredients:

5 gallons Apple Juice (Gravenstein/Jonathan blend)
 6 cups Maple Syrup
 7/3 tablespoon Whole Cloves
 1/2 tablespoon Whole nutmeg, grated
 10 4-inch cinnamon sticks
 3 lemons (juice and zest)
 2 inches ginger root, peeled and grated
 1 package Red Star Champagne Yeast

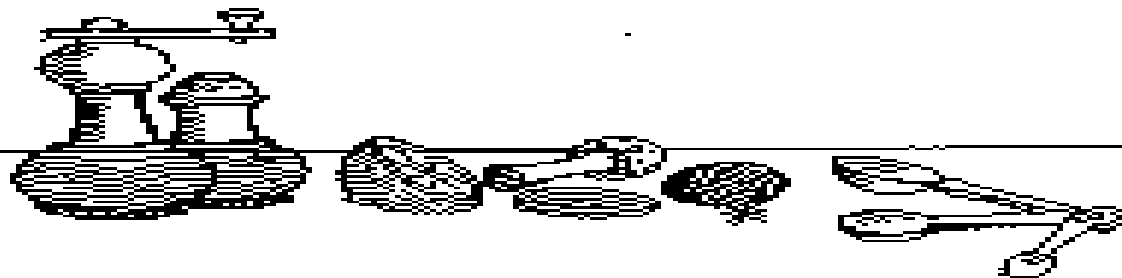
Procedure: Simmer 3/4 gallon apple juice, spices and ginger (in spice bags), syrup, lemon juice and zest for 45 minutes. Add simmered

mixture to 4—1/4 gallons of cider. Rack cider into carboy. Pitch yeast and top off with more apple juice. Ferment for 34 days. Rack to secondary and top off with more apple juice. Prime with 3/4 cup corn sugar and bottle. Age for 30 days and consume with friends.

Comments: Good sparkle, mildly yeasty (not careful enough with my secondary racking). Complex flavor, some spice in the nose, too much alcohol (my calculations say that the alcohol content is about 15%, but it tastes much stronger). In general, I'm pretty pleased; almost everybody who's tried it has been pleased as well.

Specifics:

OG: 1.100; FG: 0.998; Primary Fermentation: 34 days; Secondary Fermentation: 22 days.



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

The Salt City Brew Club *Brewsletter* is published monthly by the Salt City Brew Club. Permission is hereby granted to reprint articles, as long as the original author is acknowledged and a copy of the publication is sent to the SCBC newsletter editor.

Copyrighted articles may not be reprinted without written permission from the original author.

From the Editor

I would like to apologize for not getting back to those of you who tried to contact me by e-mail. As you probably guessed from any "undeliverable message" notices you may have received, my system was hit by a nasty virus, which I have since expelled. Thank you for your patience, and keep those e-mails coming. I'd love to have more contributions and feedback, as well as field any questions and concerns from you, the readership!

Ryan Brundin

Presidential Pint, cont'd

brewing. Also to be discussed is the SCBC Annual Picnic, which will be held this year at Paul and Karen Schafer's home on September 14th.

Be sure to bring your meads for this month's club only competition.

As always, don't forget to support those who support the Salt City Brew Club: Middle Ages Brewery, Flying Bison Brewery, Unibroue, The Party Source, Kitty Hoynes, Clark's Ale House, Empire Brewing Company, I'm Smart of CNY, The Home Brewery, Saranac, and EJ Wren Homebrew, Inc.

Happy Brewing, PETE

"On Tap" at the SCBC in July, August, and Sept.

July:

9th: - Club meeting at Kitty Hoynes with Buffalo's Flying Bison Beer

Steve Schmidt talks about hops

Club only competition style: Mead

August:

10th and 11th - New York State Fair-Salt City Brew Club Competition

Entry deadline: Friday, August 1st

13th: - Club meeting at Kitty Hoynes: Brooklyn Brewery

Club only competition style: Wheat

September:

10th - Club meeting at Kitty Hoynes: The Return of Unibroue!

Club only competition style: Cider

Salt City Brew Club 2002 Schedule

When is it?*	What is it?	Where is it?	Brewery of the month**	Club only style
July 9, 2002	State Fair Competition	NYS Fair Grounds		
July 11, 2002	Club meeting	Kitty Hoynes	Flying Bison	Mead
August 13, 2002	Club meeting	Kitty Hoynes	Brookland Brewery	Wheat
September 10, 2002	Club meeting	Kitty Hoynes	The Return of Unibroue!	Cider
September 14, 2002	SCBC Picnic	Paul and Karen Shafer	SCBC's best brews	
October 8, 2002	Club meeting	Kitty Hoynes	TBD	Imperial Stout
October 12, 2002	Finger Lakes Wine Tour	Various NY Vineyards	We don't need no #@%\$ beer!	
November 12, 2002	Club meeting	Kitty Hoynes	Victory Brewer of PA	Barley Wine
December 10, 2002	Club meeting	Empire Brewing Co.	Brewery tour/6-pack exchange	None
January 14, 2003	Club meeting	Kitty Hoynes	Club Elections	None
February 11, 2003	Club meeting	Kitty Hoynes	TBD	TBD
March 11, 2003	Club meeting	Kitty Hoynes	TBD	TBD

*All meetings are at 7:00, unless otherwise noted
 **Brewery of the month is subject to change.

Please Support The Sponsors Who Support Us So That They Can Support The Sponsors Who Support Them

Party Source
Beverage Company

"Quality service, endless selection!"



I'm Smart of CNY



Empire Brewing Company