



Homebrewers of Peoria

MINUTES FROM THE LAST MEETING:

Editors note: And now to make a silk purse out of a sow's ear worth of minutes I got from last month's meeting!

WHAT'S OLD ON TAP:

Treasurer's Report - Our long lost Treasurer, John Waldman, is having to step down as Treasurer...life style change has gotten him out of home brewing for the time being. Look for him on the bus trip tho!!!) Kodie Brush is taking over for Treasurer until elections...

Winter Bus Trip: Save the date... Sat. January 28th, invite your friends and their friends!!! The flyer is posted on the website, *deadline is Jan. 22nd.* So far we have at least 8 people from Champaign who are coming, as well as other people from Bloomington and Peoria.

Membership Address List: I have put this project off until after the dues for the next year have been paid...it makes more sense to start anew.

WHAT'S NEW ON TAP:

Welcome Visitors: We want to welcome two more visitors...Marcus Alan and his friend Mike from Metamora. We have heard from Marcus thru the HOPs email group, asking some pretty great questions. Thanks Dave S for answering him.

Elections in February: The President is also up for grabs as well...takers for either of these positions???

Dues: Just a reminder, dues are due in Feb. and have been raised to \$18 to cover beer education expenses. The checks will be made out to our new Treasurer, elected in Feb.

What do you want to get out of HOPs??? We miss our old members who haven't been showing up. Do you have any ideas, or suggestions of what you'd like to get out of the club? We are starting a new year and are open for suggestions that would help us all become better home brewers.

Beer Clinic: Don S brewed a batch of whole grain beer on New Years Day and invited us all to come. Paul T, Kodie and the

Martins showed up and watched Don do his "thing". Pretty interesting "clinic", exchanging ideas and all walked away with some new ways of brewing beer, or new gizmos to buy to improve the process. It was decided that we should think about doing more of these "clinics". Besides the education, it was fun!!! The beer and food contributions were all pretty great, as usual.

MISCELLANEOUS STUFF:

Problem Beers???: As usual bring in your problem beers for some positive trouble shooting or comments. We all can learn!

Wanna Strut Your Stuff??? Made anything good lately???. Bring some to the meeting and strut your stuff all over the bar tables!!!

Beer of the Month: No input this month.

BEER HOPPERS: Decision to be made tonight. See HOPs website for "final answer".

BEER EDUCATION: Kodie Brush will present Winter Warmers tonight. John M stepped in last month and presented Baltic Porters. Other questions to think about and maybe bring back to the club...What was the first beer you ever brewed? How'd your brewing experience go? Learn anything you can pass on to the group?

<p>HOPs PRESIDENT Kodie Brush</p> <p>VICE PRESIDENT Don Summers</p> <p>TREASURER/MAILER John Waldman</p> <p>TRUSTEE Dave Scuffham</p> <p>SECRETARY/EDITOR Melanie Martin</p>

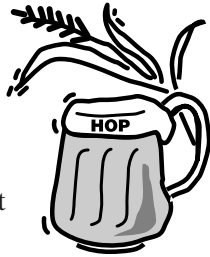
<p>Some things Brewn'</p> <p>401 E. Main St. Galesburg, IL 61401</p>	<p>Proprietors: Jim and Mary Smith</p> <p>Hours: Tues-Fri 12:00-6:00 Sat 10:00-5:00 Closed Sun & Mon</p> <p>(309) 341-4118</p>
<p>HOPs Club Members Only: (with a 10% HOPs membership discount!) Call Jim up to 4:00pm the day of the HOPs meeting and place your beer supply order and he'll bring your order to the meeting. COD. Website: somethingsbrewn.com</p>	

MONTHLY BEER EDUCATION

(Everyone, who wants to, can participate!!!)

THE PRESENTER: Sign-up for a beer style and a month to present it (*see open months below*). You will be the presenter of that beer by hopefully bringing your home brew of that style plus other store-bought examples. And remember, you have a budget of \$20 on the purchase of similar commercial beers that reflect your beer style that the club will reimburse you for. Give John W. your receipts.

THE REST OF US: We have the option to participate by also brewing a batch of the beer style being presented and bring it along for comparison...or sit back and free-load off of other people's efforts!!!



So, get those kettles brewing!!! Here is the brew schedule. Choose a month not already taken, select your beer style...*(oh and be sure to let the editor know so it makes the schedule!)*

2006

January	Winter Warmers	Kodie
February	Two Hearted Ale	Kodie
March	Belgiun Ale	Bill D
April	Russian Imperial Stout .	John M
May	(open)	???
June	(open)	???
July	(open)	???
August	(open)	???
September ..	Old Stock Ale	John M
October	(open)	???
November ..	(open)	???
December ...	(open)	???

(Don't forget to sign-up for any of the open months with your editor...wanna change? Let her know that too!)

Potential for Mind Exercise...

WINTER WARMERS, by Sara Doersam

What could be a more enchanting way to share the holidays than luxuriating over a selection of winter warmers with friends and family? This loosely defined style of beer has exploded in popularity throughout the beer cultures of the world, and the United States is no exception.

Not only are microbreweries and brewpubs releasing winter warmers faster than you can say Anderson Valley's Winter Solstice Select Ale, but even the breweries entrenched in light lagers have hopped aboard the seasonal beerwagon. Coors, for example, brews a nicely spiced seasonal lager dubbed Winterfest.

Traditionally, winter warmers have been hearty, slow-sipping English-style ales; guzzling them would be a travesty.

They are released for a limited time during the winter months, primarily to celebrate the spirit of Christmas. But the style has expanded, and today lagers as well as ales qualify as winter warmers.

A Winter Warmer can range from a German double bock to an American barleywine and everything in between, but the most frequent distinguishing characteristics include a combination of the following: brown to deep copper to black opaque in color; increased alcohol content resulting in a more warming effect; and a myriad of fruits, spices or other ingredients added during production.

The recipes and flavor of some seasonal beers change from year to year but retain the same name, such as Anchor Brewing Co.'s trend-setting Our Special Ale. Adored by beer lovers since its introduction in 1975, Our Special Ale is released exclusively during the week of Thanksgiving and remains available only through mid-January.

Holiday beers are usually available during a narrow window of time because most beer drinkers, though not most connoisseurs, consider the style outdated after New Year's, when holiday gift giving and celebrating wind down.

Nevertheless, these beers are often good candidates for laying down for future tastings because of their high alcohol content. Some veteran beer collectors lay down holiday beers for vertical tastings to compare, in one sitting, variations of the same beer from several years past.

It's not unusual to find fruit flavors in winter warmers. Some popular fruits that brewers add are cranberries, oranges, raspberries and cherries. Adding to the warm glow of the Christmas spirit, some beers have one or two spices in them while others may include a wide array of holiday or pumpkin spices such as nutmeg, cinnamon, clove and even coriander.

And very often a winter warmer recipe may call for both fruit and spices. Wheat and honey are popular additions to winter warmers, and they may also contain a myriad of uncommon ingredients; San Luis Obispo (California) Brewing Co.'s Holiday beer sports refreshingly strong pine characteristics.

Anticipating the annual offering of winter warmers is as much fun as awaiting the opening of presents early Christmas morning -- maybe even more now that we're adults. One of my personal favorites is Samichlaus, Swiss for Santa Claus, the potent beer made in Zurich by the Hurlimann Brewery on but one day of each year. On Dec. 6, Saint Nicholas' Day, a new batch is brewed and the previous year's batch is released. The young batch of this high-alcohol double bock is lagered until bottling time.

Of course, an important part of beer tasting is not only the flavor of the beer, but also the nose, or aroma. But perhaps names of beers play an important role as well. Part of the fun of seasonal beers (or any beer for that matter) is the creative and interesting monikers each brewery tags on its beers.

cuz we ol' dogs wanna know more!!!

For example, Stille Nacht, or Silent Night, is a highly recommended strong Belgian Christmas beer brewed by De Dolle Brouwers (The Mad Brewers) in West Flanders. The name rather says "Drink me while trimming your Christmas tree."

Bardo Rodeo brewpub of Arlington, Virginia, serves up Santa's Little Helper during the Holiday season. Who could resist? (If it helps Santa, certainly it could help me.)

And last holiday season, Old Fezziwig Ale, was introduced by the Boston Beer Company, makers of Samuel Adams beers. The festive character, Old Fezziwig, in Charles Dickens' classic tale, A Christmas Carol, lent his name to this holiday brew seasoned with cinnamon, ginger and orange.

Hart Brewing of Kalama, Washington, bestowed on its superbly balanced barleywine the name Snow Cap Ale, Mendocino Brewing Co. of Hopland, California, dubbed its holiday offering Yuletide Porter, while Sierra Nevada's world-class Christmas seasonal from Chico, California is known as Celebration Ale.

Pete's Wicked Winter Brew made news when the recipe was developed by homebrewer Walter Dombrowney as one of his rewards for winning the Ninkasi Award at the 1993 national homebrewing competition. The recipe calls for raspberries and nutmeg, and the beer is widely available during the holiday season.

This year's winter warmers and holiday beers are waiting for you on retailers' shelves and on draft at brewpubs and ale houses. Remember, part of their charm is that many of the same brands likely won't be taste duplicates of last year. Forrest Gump summed it up best: "Mama always said, 'Winter warmers are like a box of chocolate, you never know what you're gonna get.'"

Winter Warmers, by Tim Schafer

As father winter is welcomed once again, so are those wonderful beers known as "Winter Warmers". Many beer styles and flavors fall into the category of "Winter Warmers". These brews can be members of either the Ale or Lager family. One Ale that comes to mind is Buffalo Bill's Pumpkin Ale, from California, via Dubuque, Iowa. Commonly drank during October and November, some bottles may still be found on the holiday table along side of some of their Lager Style counter parts. Speaking of Lagers, how about Samichlaus Bier, "The World's Strongest", weighing in at 11-13% alcohol. This bottom fermented brew has a deep garnet color, malty character, firm, forward and brandy-like finish. It is excellent as an aperitif, or as an accompaniment to rich meats, such as venison, as well as, decadent desserts, like my Double Chocolate Pate. Samichlaus is brewed every year on Saint Nicholas Day, which falls on Dec. 6 (coincidentally the day after my birthday). Then, it is lagered until ready for bottling and released on the same day, the following year (one of my most anticipated holidays). Cooking with Samichlaus can be very challenging, however, over the years, I have come up with some wonderful concoctions using this triple hopped semi-sweet brew. Although not intensely hoppy, there are so many other bold flavor characteristics one must respect these nuances cautiously, in other words, go easy.

For those of you out there familiar with the Brooklyn Brewing Company (I know there are many), you must have tasted Garret Oliver's Black Chocolate Stout, 12 ounces of drinking pleasure, that is, if you stop after one. A limited bottling is released every winter. I am fortunate enough to always have a 6-pack or two on hand all year around, proper planning I guess! Anyway! It is made in the style of the Imperial Stout, a brew especially prepared for the Czar of Russia, strong in color, character, flavor and alcohol, comparatively speaking to other stouts. This beer involves black chocolate and other roasted

malts in its preparation. It is excellent with everything except delicate fish, such as flounder, that's my taste, you may love it. This stout pairs well with shellfish, especially oysters on the half shell. The subtle sweetness works very well with the salty briny flavor of oysters. You can also make an excellent Mignonette Sauce with Malt Vinegar, Black Chocolate Stout, minced shallots, garlic, cracked black pepper, chopped parsley or chives and a pinch of salt. Try that one out next time you're throwing back some freshly shucked mollusks, just keep your eyes open for a pearl! A few years ago, one of my customers actually found a beauty, worth over \$500.

NOTES:

CALENDAR OF EVENTS:

Dates listed are the judging date. dates you submit beers are usually earlier, check internet for more info • (?) = location unknown

- **HOPs Bus Trip (annual trip, permanent date) Jan. (last Sat.)**
- March Mashness (?) March
- Iowa Brewers Union Open, IA March(2nd Sat.)
- Drunk Monk Challenge, Aurora, IL March (2nd Sat.)
- AHA National Homebrew Competition (?) March (3rd wkend.)
- **Jay-Cees Beerfest, Peoria April 22nd (Sat.)**
- Knickerbocker Battle of the Brews (?) April
- Bay Area Mashers World Cup of Beer (?) April
- Great Taste of the Mid-West, St. Louis May (2nd Sat.)
- Upper Mississippi Mash Out, Minneapolis, MN May (3rd Sat.)
- BUZZ, Champagne, IL June (first Sat.)
- **HOPs Summer Picnic June (last Sun.)**
- American Beer month (all month)
- Taste of the Midwest, Madison, WI Aug. (2nd Sat.)
- Sprecher's Fest, Milwaukee, WI Labor Day weekend
- Autumn Brew Review, Minneapolis, MN Sept. (1st Sat.)
- Brew HA-HA, Davenport, IA Sept. (last wkend)
- Iowa City Brewfest, IA Sept.
- **HOPs Fall Picnic Oct.(1st Sun.)**
- Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
- Land of the Muddy Waters, QC, IL Oct. (3rd Sat.)
- Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
- **HOPs Holiday party Dec. (date TBD)**
- Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
- Foam of the Range (?) (date unknown)

Join "HOPs" Beer Club

Interested in joining a club of beer-making fools? Find yourself obsessing about beer and don't have anybody to talk to? Want to learn how to make beer in your own but don't know how to start? Or do you just want to get together once a month to drink and talk beer?

Join HOPs (Homebrewers of Peoria)

Dues are an obsessively cheap \$18 a year...pro-rated when you join up. Dues include this newsletter, a monthly place where you can do one or all of the above mentioned desires PLUS various parties, picnics, socials and a beer tasting field trip thrown in.

Fill-out this form and bring to any of our meetings, every 3rd Wednesday of the month. First timers are welcome to visit and check us out.

Yes! I want to join HOPs!

Name: _____

Street/Apt: _____

City/State/Zip: _____

Home Phone #: _____

Email: _____



HOPs

c/o Melanie Martin
315 E Santa Fe Road
Chillicothe, IL 61523-9383

Up-Coming Events & Meetings

This is your newsletter...want to contribute???, please email me anytime at: melaniehg@yahoo.com, fax: 309 249-4109 or call: 309 249-4409

note new date

HOPs Beer Club meeting dates:

2nd Wed. of each month • 6:30-8:00pm
Plank Road Pub* • 4714 W. Plank Rd • Bellevue
<http://hop.bradley.edu/>

(* remember this is a cash only bar)

BEER HOPPERS - Monthly Dinner & Beer Social:

4th Wed. of each month • 6:30pm •
See HOPs email for location • Bring your friends/spouses

Other local Homebrew Club meetings:

ABNORMAL HOME BREWERS

2nd Mon. of each month • 7:30-9:30pm
Fat Jacks • 511 N. Main • Bloomington
(309) 829-2805

GALESBURG HOMEBREWERS ASSOCIATION

2nd Sat. of each month • 3:00-5:00pm
Somthin's Brewin' • 401 E. Main St. • Galesburg
(309) 241-4118



This would be the sign that this is all she wrote!
