



# Homebrewers of Peoria

(You are encouraged to print this newsletter out and bring it to the meeting, no copies at meeting.)

## NEXT HOPS MEETING:

**Tues. Dec. 11, 6:30pm, Chef John's, Dunlap**  
(food and beer available...and you can also bring in your own home brewed beer or special commercial ones you'd like to share!)

**Beer Education: Hops** and "free for all beer". Bring out your hoppy ones as well as it's a HOPS tradition to bring what you have in the refrigerator... some mystery, some forgotten, some great, some ???

## NOV. MEETING MINUTES:

(I missed the first 30 min. of the meeting...) Kodie talked about brewing 2 batches of beer at the same time...is he crazy???...and brought in a growler of his Pumpkin Ale as well as a couple cranberry lambics. Jim S. brought his Hen's Tooth clone and talked about due to the **European hops shortage** starting to hit the brewing community. He mentioned the beer club **members will be limited to only 5oz.** (walk-ins & non-members will only get 4 oz.) and I believe he said he can't get any more Northern Brewer Kent Golding or Centennial. John M brought in New Glarus Raspberry Tart lambic and discussed briefly about lambics. There were several other lambics and beers that kept circling the table. This editor also had Chef John's Spaten on tap...YUM. thanks, Scott! John and Melanie went to the Great American Brewfest in Denver the 2nd weekend in Oct. and gave (too many) details. Highly recommended event but \$\$\$\$. Advice, be sure not to miss the Fri. night session, if you go. By Sat. several of the beers and a few vendors were gone.

## WHAT'S OLD ON TAP:

**Treasurer's Report** - The current total for the club is \$461.37...no change for 5 months...???

**Winter Bus Trip - Sat. Jan. 26th:** Flier was emailed out to members and others in Nov...there is a copy on our website. Please make copies and spread around so we can fill the bus. It will be a long ride up there and back but worth the trip. Trip updates will be posted on our website. Rumors are some from the Champaign group might come!

**Food with Beer Segment:** I won't be there! (I'm getting off easy on this assignment! I'll bring a pairing to the Holiday Party...promise...if I make it.)

## HOPS

PRESIDENT  
John Martin

VICE PRESIDENT  
Kevin Stearns

TREASURER/  
MAILER  
Kodie Brush

TRUSTEES  
Don Summers  
Kodie Brush

SECRETARY/  
EDITOR  
Melanie Martin

## WHAT'S NEW ON TAP:

**"BEER CLUB" Invitation** - John M will talk about HOPS being invited to the Beer Club started at OSF. They meet on an irregular basis and usually at one of 2 member's houses. John and Melanie have gone 2-3 times and it's pretty fun...lots of food and everyone's kids running around...very family friendly...all and all unlike our meetings but educational and fun.

**Membership News:** We want to welcome new member **Jim Miller** from Spring Valley. He has been brewing for over 10 years and even brought in some beers for us to try...both very good and some that needed evaluation for off taste, adding to a very educational meeting.

**Blue Cat Brew Pub:** Kevin looked into the Blue Cat Beer dinners that we talked about last month...Their site talks about the "month" beer dinner they do once a month. It is \$45 a person (\$35 without the beer) which includes a 17% gratuity. Typically they are on a Thursday night.

There are several courses like an appetizer, salad, entree and a dessert. From my understanding they bring out a flight of beer for each course. They are in wine glasses so they are much more of a taste of a few beers going with each course. sounds like a cigar follows dessert. In Nov. it was on the 15th. Currently they don't list anything for December. [bluecatbrew@bluecatbrewpub.com](mailto:bluecatbrew@bluecatbrewpub.com).

(Minutes cont. on page 6)

Some things  
Brewn'

401 E. Main St  
Galesburg, IL  
61401

Proprietors:  
Jim and Mary  
Smith

Hours:  
Mon.-Fri. 12-6pm  
Sat. 10am-5pm  
Closed Sun.  
(309) 341 4118

**HOPS Club Members Only:** (with a 10% HOPS membership discount!)  
Website: [somethingsbrewn.com](http://somethingsbrewn.com). Call Jim the day before the meeting if you'd like him to bring you anything...hint, he can't always make it to the

# HOPs

## CALENDAR OF EVENTS

All meetings will be held at **Chef John's**.  
Beer Hopper locations vary each  
month...check out our website for location:  
<http://hop.bradley.edu>



## 2007

December ..... Tues. 11th, 6:30 ..... HOPs meeting  
(Education: "hops" and "free-for-all")  
Sun. 30th, 3pm-? ..... HOPs Holiday Party  
(See page 6 for details. Beer Hoppers is replaced with this party!)

## 2008

January ..... Tues, 8th, 6:30 ..... HOPs meeting  
Tues. 22nd, 6:30 ..... Beer Hoppers  
Sat. 26th, 7:00am ... Annual Winter Bus Trip

February ..... Tues. 12th, 6:30 ..... HOPs meeting  
Tues. 26th, 6:30 ..... Beer Hoppers

March ..... Tues. 11th, 6:30 ..... HOPs meeting  
Tues. 25th, 6:30 ..... Beer Hoppers

April ..... Tues. 8th, 6:30 ..... HOPs meeting  
Fri & Sat. (18 & 19th???) . JayCees Beerfest  
Tues. 22nd, 6:30 ..... Beer Hoppers

May ..... Tues. 13th, 6:30 ..... HOPs meeting  
Tues. 27th, 6:30 ..... Beer Hoppers

June ..... Tues. 10th, 6:30 ..... HOPs meeting  
Tues. 24th, 6:30 ..... Beer Hoppers  
Sun. 29th, 12 noon-? ..... HOPs Picnic

July ..... Tues. 8th, 6:30 ..... HOPs meeting  
Tues. 22nd, 6:30 ..... Beer Hoppers

August ..... Tues. 12th, 6:30 ..... HOPs meeting  
Tues. 26th, 6:30 ..... Beer Hoppers

September ..... Tues. 9th, 6:30 ..... HOPs meeting  
Tues. 23rd, 6:30 ..... Beer Hoppers

October ..... Sun. 5th, 12 noon-? ..... HOPs Picnic  
Tues. 28th, 6:30 ..... HOPs meeting  
Tues. 28th, 6:30 ..... Beer Hoppers

November ..... Tues. 11th, 6:30 ..... HOPs meeting  
Tues. 25th, 6:30 ..... Beer Hoppers

# A Monthly Mind Exercise...

## BEER EDUCATION: Hops...

HOPS VARIETIES - COH 34

By: Leonard P. Perry, Extension Associate Professor

Plant and Soil Science Dept. University of Vermont, Burlington, VT 05405

Hops (a hardy perennial) variety trials are being conducted in four sites--the Horticulture Research Center (H) in So. Burlington, VT (above photo), the Agr. Education and Extension Center in Brattleboro, VT (B), and in Milton (M) by appointment only. Of interest is the yield and quality of hop cones, as well as overall performance and potential problems. Varieties include many standard, old traditional European, and new American varieties, many never before evaluated in this part of the country. Although of some commercial interest, with the great interest in homebrewing, most interest is consumer.

Appreciation is expressed to Dr. Stephen Kenny, cooperator in this project from the Irrigated Research Center in Prosser, Wash. who provided most of the original roots from his germplasm collection; and to site cooperator Dr. Vern Grubinger (Brattleboro).

Roots are received in March, potted at the UVM greenhouse where they are established until planting out in May. Rows are amended with compost and organic matter, fertilized at the start and middle of the season with ProGro organic 5-3-4 fertilizer and mulched. Plants are watered as needed. Organic controls such as predatory mites are used for pest problems. Generally 3 plants of each variety (2 at B) are on 7ft centers (H,M) or 3.5ft (B), rows are 7ft apart, trellises are at posts 13ft(H), 10ft(B) or 7.5ft(M). Hopyards were established in 1988(H), 1992(M), and 1994(B) with plants replaced or moved as needed.

**HIGH ALPHA ACID (BITTERING) TYPES:** (Alpha acids--%--contribute to the bitter flavor of beer. Brewing with aroma hops imparts other flavor characteristics to beer including smell and taste. Often both types are used.)

Eroica (M)--second highest alpha hop; developed after Galena; matures late and doesn't store well; 9- 12%.

Galena (B,H,M)--released by R.R. Romanko at University of Idaho in 1978; a selection from seedlings of Brewer's Gold with 50% higher alpha acid content; 11-13%, most popular high alpha hop.

Nuggett (H,M)--released by USDA at Prosser, Wash. in 1983; Brewer's Gold one of main parents; stores well, late to mature; 11-13%, second most popular high alpha hop.

### AROMA TYPES:

Backa (H,M)--an old Yugoslavian hop; low yields; <3%.

Bramling Cross (M)--first raised in 1927 from the variety Bramling crossed with a male seedling from a Manitoba female; originated in response to the need for Verticillium wilt tolerant materials in England; 4.5-8%.

# cuz we ol' dogs wanna know more!!!

Cascade (H)--probably the most popular hop; from Fuggle and Russian hop (Serebrianker) cross; floral, spicy, citrusy; poor storage; 5-7%.

Columbia (M)--sibling of Willamette released in 1976 but with higher alpha (5-6%); triploid with a Fuggle parent; often substituted in trade for Fuggle.

Eastwell Golding (M)--originally grown at Eastwell Park, near Ashford, Kent, England some time before 1889; closely represents other types of English Goldings; 5-6.8%.

Elsasser (H,M)--an old French hop; low yields; <2%.

Fuggle (B,H,M)--English hop; oldest aroma hop in U.S.; from 1875 by Richard Fuggle; good growth in cool weather, especially if during bloom initiation; seeded; 4-5%; resistant to downy mildew.

Hallertau Mittelfrüher (not vigorous at H, replaced)--German variety susceptible to wilt and downy mildew; 4%.

Hersbrucker (not vigorous at H, replaced)--most important aroma variety in Germany; does not climb well; also from Hallertauer region; susceptible to downy mildew; 4%.

Liberty (B,H,M)--similar to Mt. Hood; triploid cross of Hallertau Mittlefrüher only with no farnesene in oil; 4-5%; named after Persian Gulf War.

Mt. Hood (M, not vigorous at H)--new variety released from Oregon Experiment Station in 1989; triploid Hallertauer Mittlefrüher type with improved yield, similar brewing properties; 3-4.5%.

Saaz (B,M,H)--an old Czech hop; low yields; original and most known lager hop; susceptible to downy mildew and red spider mite; <4%.

Spalter (M)--German hop early to mature; moderate yield; very good aroma; susceptible to diseases; 4- 5.5%.

Styrian Golding (M)--genetically the same or little different from Fuggle; grown in Slovenia and likely originally supplied from England as "Fuggles Golding"; 4-5%.

Tettnanger (H,M)--most widely grown of German hops; half the yield per plant of U.S. varieties; often seeded; second most popular aroma hop in U.S.; 4-5.5%; tolerant of downy mildew; mild, slightly spicy aroma.

Willamette (B,H,M)--released by Haunold in Oregon in 1976; triploid; similar to but more vigorous than Fuggle; reduced seed content; most widely grown aroma hop in U.S.; 4-5% resistant to downy mildew.

## DUAL PURPOSE--AROMA AND HIGH ALPHA ACID

Aquila (H,M)--recent cultivar released from Idaho Experiment Station in 1987; has some aroma properties as well; not widely used; 6-8%; similar to Cluster.

Banner (M)--similar to Aquila and Cluster; 9-11%; moderate aroma; good yield.

Blue Northern Brewer (M)--sibling of Northern Brewer and similar only with dark purplish or "blue" leaves and stems; primarily ornamental.

Brewer's Gold (M)--a sibling of and similar to Bullion only maturing earlier and more disease resistant; from Prof. Salmon in England; 6-7.5%.

Bullion (M)--old English variety somewhat disease resistant; similar to Brewer's Gold; one of earliest grown hops in Oregon; 6-9% .

Centennial (H,M)--released by Zimmerman at Prosser, Wash. in 1990; citrusy and floral aroma; 9- 11%.

Chinook (B,H,M)--recent cultivar selected by C.E. Zimmerman at USDA in Prosser, Wash. and released in 1985; popular in Yakima Valley, Wash; 11-13%; similar to Galena; susceptible to downy mildew.

Cluster (M)--oldest U.S. variety and once dominant one; yields and stores well; susceptible to downy mildew; 6-8%.

Northdown (M)--released in 1971 to English growers in response to need for higher alpha-acid hops with resistance to powdery and downy mildews; susceptible to wilt; 7-10%.

Northern Brewer (M)--grown in England and Germany; moderate yield; susceptible to diseases; 6- 7.5%.

Olympic (M)--similar to Chinook; moderate aroma; high yield; susceptible to mildews; 11-13%.

Perle (H,M)--recent German cultivar with high alpha content (6.5-9%) and aroma similar to Hallertau Mittlefrüher; from Hallertauer region of Germany.

Saxon (M)--English hop released to meet the need for a higher alpha-acid hop with resistance to wilt; no longer grown; 6-7%.

Wild, Westford (M)--old unnamed variety collected along road in Westford, VT; Cluster type; good aroma properties; 6%.

Wild, Bolton (M)--old unnamed variety collected in Bolton, VT.

Wild, Sudbury (M)--old, unnamed variety collected in Sudbury, MA.

Wild, Green Mountain (M)--old variety dating to at least 1832 in Greensboro, VT;6%

(Wait, wait there's more... next page)

## Comparing and Selecting and Substituting Hops *(from "Brew Your Own" website...)*

So how the heck do I choose the right hops for my beer? With such a wide range of flavor and aroma characteristics, this chart can serve as a helpful guide to more than five dozen varieties. Whether you are trying to duplicate a style or are looking to experiment, the following list can help to get you started.

Name	Alpha Acid %	Typical Beer Styles	Possible Substitutions	Flavor Description
Admiral (U.K.)	13.5% to 16%	Ale	U.K. Target, U.K. Northdown, U.K. Challenger	Known for its bittering potential.
Ahtanum	4% to 6.3%			Floral, citrus, sharp, and piney.
Amarillo	8% to 9%	Ale, IPA	Cascade, Centennial	Citrusy, flowery.
Bramling Cross (U.K.)	5% to 7%	ESB, bitter, pale ale	U.K. Kent Golding, U.K. Progress, Whitbread Golding Variety	Quite mild, fruity currant aroma.
Brewer's Gold	7% to 8.5%	English ale	Bullion	Bittering hop with neutral aroma character.
Brewer's Gold (German)	6% to 7%	Ale, heavier German-style lagers	Northdown, Northern Brewer, Galena, Bullion	Black currant, fruity, spicy.
Bullion	6.5% to 9%	IPA, ESB, stout	Columbus, Northern Brewer, German Brewer's Gold	A rich hop primarily used for bittering. Intense blackcurrant aroma.
Cascade	4.5% to 7%	Pale ale, IPA, porter, barleywine	Centennial, Amarillo, possibly Columbus	Pleasant, flowery, spicy, and citrusy. Can have a grapefruit flavor.
Centennial	8% to 11.5%	All ale styles, has been used with wheat beer		Cascade, possibly Columbus Medium with
Challenger (U.K.)	6.5% to 8.5%	English-style ales, porter, stout, ESB, bitter		U.S. or German Perle, Northern Brewer Mild
Chinook	10% to 14%	Pale ale, IPA, stout, porter, lager	Nugget, Columbus, Northern Brewer, U.K. Target	Mild to medium-heavy, spicy, piney, and grapefruity.
Cluster	5.5% to 8.5%	Ale and lager (good aroma for ale, good bittering for lager)	Galena	Medium and quite spicy.
Columbus	11% to 16%	IPA, pale ale, stout	Nugget, Chinook, U.K. Target, Northern Brewer	Pleasant, with pungent aroma.
Crystal	2% to 4.5%	Lager, pilsner, ESB	Mt. Hood, Hersbrucker, French Strisslespalt, Liberty, Hallertauer	Mild and pleasant, spicy and flowery.
Eroica	9% to 12%	Wheat	Galena, Nugget, Chinook	Strong but pleasant aroma.
First Gold (U.K.)	6.5% to 8.5%	Ale, ESB	U.K. Kent Golding, maybe Crystal	A little like Golding family; spicy.
Fuggle (U.S.)	4% to 5.5%	Any English-style beer or American ale	U.K. Fuggle, Willamette, Styrian Golding, U.S. Tettnanger	Mild and pleasant, earthy and fruity.
Fuggle (U.K.)	4% to 5.5%	All English-style ales, ESB, bitter, lager	U.S. Fuggle, Willamette, Styrian Golding	Mild, pleasant, hoppy, and robust.
Galena	10% to 14%	Ale, porter, stout, ESB, bitter	Nugget, Pride of Ringwood, Chinook	Medium but pleasant hoppiness, citrusy.
Golding (U.S.)	4% to 6%	Pale ale, ESB, all English-style	U.K. Golding, Whitbread Golding Variety, U.K. Progress, and possibly the Fuggle family	Mild, extremely pleasant, and gently hoppy.
Hallertauer (U.S.)	3.5% to 5.5%	Lager, pilsner, bock, wheat	Liberty, Ultra, Hallertauer Tradition	Very mild, pleasant, and slightly flowery, some spicy.
Hallertauer Gold	6% to 6.5%		Crystal, Mt. Hood	Known for its aromatic properties similar to Hallertauer.
Hallertauer Mittelfrüh	3% to 5.5%	Lager, bock, wheat, maybe pilsner	Liberty, German Tradition, Ultra	Mild and pleasant.
Hallertauer Trad. (Ger.)	3.5% to 5.5%	Mild-flavored beers	Crystal, Liberty	Known for its aromatic properties. A replacement for Hallertauer Mittelfrüh.
Hersbrucker (German)	3% to 5.5%	Lager, pilsner, bock, wheat	Mt. Hood, French Strisslespalt	Mild to semi-strong, pleasant, hoppy.
Horizon	11% to 14%	Ale, lager	Magnum or a high-alpha hop	Pleasantly hoppy.
Kent Golding (U.K.)	4% to 5.5%	All English-style ales, ESB, bitter	U.S. Golding, Whitbread Golding Variety, U.K. Progress	Gentle, fragrant, and pleasant.
Liberty	3% to 6%	Lager, pilsner, bock, wheat	Hallertauer Tradition, Hallertauer, Mt. Hood	Mild and clean aroma, slightly spicy character.
Magnum	13% to 15%	All beers, particularly lager, pilsner, stout	Northern Brewer	Known for bittering value and quality.
Mt. Hood	3% to 8%	Lager, pilsner, bock, wheat	Crystal, French Strisslespalt, Hersbrucker	Mild, pleasant, and clean, somewhat pungent and resinous.
Northdown (U.K.)	7.5% to 9.5%	All ales, porter		Fruity with some spiciness.
Northern Brewer (U.S.)	6% to 10%	ESB, bitter, English pale ale, porter, California (steam) beer	Nugget, Chinook	Medium-strong with some wild tones.
Northern Brewer (Ger.)	7% to 10%	ESB, bitter, English pale ale, porter	Chinook, U.S. Northern Brewer	Medium-strong with some wild tones.
Northwest Golding	4% to 5%	Ale, porter, stout, ESB, bitter		Known for aromatic properties.

Name	Alpha Acid %	Typical Beer Styles	Possible Substitutions	Flavor Description
Nugget	11% to 14.5%	Light lager	Columbus, Chinook, U.K. Target, Galena	Quite heavy and herbal.
Olympic Perle (U.S.)	11% to 13% 6% to 9.5%	Pale ale, porter, German styles	Chinook Northern Brewer, Cluster, Galena, Chinook	Mild to medium, citrusy aroma, spicy. Known for its aromatic and bittering properties, pleasant and slightly spicy.
Perle (German)	6% to 8.5%	Pale ale, porter, lager	U.S. Perle, Northern Brewer	Moderately intense, good and hoppy, fruity and a little spicy.
Phoenix (U.K.)	4.2% to 5.5%	All ales	U.K. Northdown, U.K. Kent Golding, U.K. Challenger	Similar to U.K. Challenger.
Pioneer (U.K.)	8% to 10%	Ale, ESB	U.K. Kent Golding	A mild, typical English aroma.
Polish Lublin	3% to 4.5%	Pilsner	U.S. Saaz, Czech Saaz, U.S. Tettnanger	Mild and typical of noble aroma types, spicy, herbal.
Pride of Ringwood (Aust.)	7% to 10%	Australian lager	Galena, Cluster	Quite pronounced, woody, earthy, herbal.
Progress (U.K.)	5% to 7.5%	Ale, bitter, ESB, porter	U.K. Kent Golding, Fuggle	Moderately strong, good aroma.
Saaz (Czech)	3% to 4.5%	Pilsner	U.S. Saaz, Polish Lublin	Very mild with pleasant hoppy notes, earthy, spicy, and herbal.
Saaz (U.S.)	3% to 5%	Pilsner, lager, wheat	Czech Saaz, Polish Lublin	Mild and pleasant, earthy and spicy.
Santiam	5% to 7.9%	Lager, American ale, pilsner	German Tettnanger, German Spalt, German Spalt Select	Noble characteristics.
Satus	12.5% to 14%		Galena	Known for its bittering and aromatic properties.
Simcoe	12% to 14%			A bittering and aromatic hop.
Spalt (German)	4% to 5.5%	Lager	U.S. Saaz, U.S. Tettnanger, German Spalt Select	Mild and pleasant, slightly spicy.
Spalt Select (German)	4% to 6%	Lager, and any beer where noble aroma is wanted	U.S. Saaz, U.S. Tettnanger, German Spalt	Very fine Spalter-type aroma.
Spalt Select (U.S.)	3% to 5%	German lagers	Tettnanger, Saaz	Medium intensity and pleasant hoppy qualities.
Sterling	6% to 9%	Lager, ale, pilsner	Saaz, Polish Lublin	Medium-strong aroma with wild American tones. Herbal, spicy, pleasant aroma, hint of floral & citrus.
Strisslespalt (France)	3% to 5%	Pilsner, lager, wheat	Mt. Hood, Crystal, Hersbrucker	Medium intensity, pleasant, hoppy.
Styrian Golding (Slovenia)	4.5% to 6%	All English-style ales, ESB, bitter, lager	U.S. Fuggle, U.K. Fuggle, Willamette	Delicate, slightly spicy.
Target (U.K.)	9.5% to 12.5%	All ale and lager	Fuggle, Willamette	Pleasant English hop aroma, quite intense.
Tettnanger (U.S.)	3.4% to 5.2%	German ales and lagers, American lagers, wheat	German Spalt, Czech Saaz Santiam	An aromatic hop, mild and slightly spicy.
Tettnanger (German)	3.5% to 5.5%	Lager, ale	German Spalt, German Spalt Select, U.S. Tettnanger, Saaz	Mild and pleasant, slightly spicy, herbal.
Tomahawk	15% to 17%	Ale	Columbus	Primarily a bittering hop.
Tradition (German)	5% to 7%	Lager, pilsner	Hersbrucker, Hallertauer Mittelfrüh	Very fine and similar to Hallertauer Mittelfrüh.
Ultra	2% to 4.1%	Lager, pilsner, wheat, finish hop in ales	Liberty, Hallertauer Tradition, Saaz	Very good to outstanding, some Saaz-like qualities. Aromatic properties similar to Hallertauer.
Vanguard	4% to 5.67%		Saaz, Hallertauer Mittelfrüh	Aroma similar to continental European types.
Warrior	15% to 17%	Ale, stout	Nugget	A bittering and aromatic hop.
WGV (Whitbread Golding Variety) (U.K.)	5% to 7%	Ale	U.K. Kent Golding, U.K. Progress	Quite pleasant and hoppy, moderately intense.
Willamette	3.5% to 6%	Pale ale, ESB, bitter, English-style ale, porter, stout	U.S. Fuggle, U.S. Tettnanger, Styrian Golding	Mild and pleasant, slightly spicy, fruity, floral, a little earthy.
Yakima Cluster	6% to 8.5%			Used as a kettle hop for bittering.
Zeus	13% to 17%		Columbus	Aromatic and pleasant.

## CALENDAR OF BEER EVENTS/COMPETITIONS:

*In bold are local HOPs events. + = Actual competition name & date. Dates you submit beers are earlier, check internet for more info...*

- **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.)
- **Jay-Cees Beerfest Peoria ..... April (Fri. & Sat. 3rd**
- + **Black & Tan Competition, Peoria ..... April (3rd Fri.)**
- + Knickerbocker Battle of the Brews (?) ..... April
- + Bay Area Mashers World Cup of Beer (?) ..... April
- American Beer month ..... May
- + Great Taste of the Midwest, St. Louis ..... May (2nd Sat.)
- + AHA National Homebrew Competition ..... May (3rd wkend.)
- + Upper Mississippi Mash Out, Minneapolis, MN ... May (3rd Sat.)
- + BUZZ, Champaign, IL ..... June (first Sat.)
- **HOPs Summer Picnic ..... June (last Sun.)**
- 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.))
- + Iowa City Brewfest, IA ..... Sept.
- Bloomington Brewfest, IL ..... Sept. (last weekend)
- **HOPs Fall Picnic ..... Oct.(1st Sun.)**
- Quivey Grove Beer Festival, Madison, WI ..... Oct. (1st Sat.)
- Great American Beerfest, Denver Colorado .. Oct. (2nd weekend)
- + Thirsty Homebrew Classic, Amana, IA ..... Nov. (1st Sat.)
- + Land of the Muddy Waters, QC, IL ..... Nov. (3rd Sat.)
- **HOPs Holiday party ..... Dec. (date TBD)**
- + Happy Holiday HomeBrew, St. Louis ..... Dec. (2nd Sat.)
- + Foam of the Range ..... (date unknown)

*(Minutes cont. from page 1)*

**Beer Hoppers Social:** The Beer Hoppers social event will be at the newly opened **Granite City Bar & Grill** in East Peoria, just off the Bob Michael bridge **Tues. Nov. 27th, 6:30pm**. Contact *Kevin Sterns* if you need better directions...see Membership list.

**HOPS HOLIDAY PARTY** - Dec. 30th...see below...

### MISCELLANEOUS STUFF:

**Ask Dr. Langlappe\*:** *(Pass your brewing questions through the HOPs email. Q&As will be reprinted here in the newsletter.)*

**REMEMBER:** Your homebrews are always welcome, as well as anything else you have dicovered...we love samples!!!

### Recipe of the Month

#### BEER MARINADE

- 1 1/2 c. beer\*
- 1/2 c. salad oil
- 1 clove garlic
- 2 tbsp. lemon juice
- 1 tbsp. sugar
- 1 tsp. salt
- 3 cloves

Combine the beer with the salad oil, stirring the oil slowly; add the rest of the ingredients. Marinate beef\*, turning occasionally.

*(\* Editors note: I got this off Brew Your Own's website (I think) and they didn't specify beer style...I'd also try this with fish and chicken, just by eliminating the sugar and cloves. Possibly adding rosemary.)*

## HOPS HOLIDAY PARTY

**Sun. Dec. 30th** starting at 3pm.

Paul Hodge's apartment

**1209 W. Moss Ave. Apt. 1, Peoria**

**Need info? call him @ 764-3069**

According to MapQuest...the apt. is located west of the intersection of University and W. Moss Ave...at the corner of Duryea Pl. & Moss Ave. , south of Bradley University

Paul will be providing 2 cakes, everyone else is to bring their significant others, a potluck to share and beers to share.

## Up-Coming Clubs Events & Meetings

This is your newsletter...want to contribute??? Please email me anytime at:  
melaniehg@yahoo.com • fax: 309 249-4109 • ph: 309 249-4409

### HOPs Beer Club meeting dates:

**2nd Tuesday** of each month • 6:30pm • Guests are more than welcome!  
Chef John's • 1719 W. Woodside Dr. (*next to Wheels of Time Museum • 2 mi. N of Rte. 6*) • Dunlap  
Website: <http://hop.bradley.edu/>

### BEER HOPPERs

**Monthly Dinner & Beer Social - Bring your family/friends**

**4th Tuesday** of each month • 6:30pm

An email will be sent out for this month's location or consult the HOPs website

### HOPs Beer Club Annual Picnics/Parties/etc.

**HOPs Annual Picnics** - usually the last Sunday in June and first Sunday in October

**HOPs Holiday Party** - December (flexible date)

**Winter Bus Trip** - last Saturday in January...in **2008 we're going to Milwaukee**

### 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

Somthings Brewin' • 401 E. Main St. • Galesburg

(309) 241-4118

## Join "HOPs" Beer Club

(Homebrewers of Peoria)

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?

Dues are an obsessively cheap \$18 a year...with the first year FREE. 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 bus trip thrown in.

Fill-out this form and bring to any of our meetings, every 2nd Tuesday of the month.  
Guests are more than welcome to visit and check us out.

Yes! I want to join HOPs!

Name: \_\_\_\_\_

Street/Apt: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Home Phone #: \_\_\_\_\_

Email: \_\_\_\_\_