



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. Jan. 8th, 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: Kodie will present Winter Warmers

DEC. MEETING MINUTES:

(I missed the the meeting...these are notes from John)
It was a small turn out this month with just John, Paul and Jim M in attendance.

“BEER CLUB” Invitation - John M talked about HOPs joining 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. You will get an email notice of when this “Beer Club” meets...it’s run by a couple docs, so it’s pretty irregular.

JayCees Beerfest: Mark your calendars...the beerfest will be held April 11th & 12th. The **Black & Tan** beer competition will also be held...on Fri. April 11th, also at the Expo Gardens.

HOPs Elections: To be held in February...

Dues will be due: In February...\$18 each.

WHAT'S OLD ON TAP:

Treasurer’s Report - The current total for the club is \$461.37...no change for 6 months...???

Winter Bus Trip - Sat. Jan. 26th: HELP US ADVERTISE THIS TRIP!!! The flyer was emailed out to members and others in Nov...there is a copy attached and 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!

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:

Holiday Party Review: Although we had a small showing at the party this time, we all had a nice time. Don S brought some killer bean chile using Ro-Tel tomatoes and jalapenos, which I have promptly gone out and bought several cans. Paul, our gracious host cooked up some fresh Ocean Perch and Kodie brought his artichoke/spinach dip. Thank you Paul, for hosting us in your great house...

Food with Beer Segment: John M brought Russian Imperial Stout that he brewed and I food and cheese to the Holiday Party. The book references smoked goose, aged cheddar and chocolate truffle to go with Russian Imperial Stout. We substituted with smoked chicken, cheddar cheese and Bruce added his dark chocolate, which we all thought made a good pairings with the beer. *See recipe of the month on page 6.*

Beer Hoppers Social: The Beer Hoppers social event will be decided upon at the meeting. Check our website for location.

MISCELLANEOUS STUFF:

Ask Dr. Langlapp*: *(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!!!

Somethings 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. 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>



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. 11th (time?) ...	Black & Tan Competition
	Fri & Sat. (11th & 12th)	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, time???	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, time???	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
December	Tues. 9th, 6:30	HOPs meeting
	TBD	Holiday Party

A Monthly Mind Exercise...

BEER EDUCATION: Winter Warmers

Top 10 Ten Winter and Holiday Beer Recommendations
From Bryce Eddings:

Seems like I just posted my top ten beer recommendations for autumn but it's time for winter beers. This season produces a lot of really good small production seasonals in the forms of Christmas beers and winter warmers. Christmas beers are often malty and complex. Some are made with fruit or spice and some rely on artful malt or hops combinations for wonderful complexity. The winter warmers are similar though they are rarely made with any adjuncts. Both contain higher than usual amounts of alcohol.

And so, in no particular order, here are my wintertime beer recommendations for 2006.

1. Samichlaus

The king of Christmas beers, Samichlaus is the highlight of the holiday season for many beer enthusiasts. It is a rich, aged doppelbock brewed at the Austrian brewery Schloss Eggenberg.

2. Samuel Adams Winter Classics Mix Pack

This mix pack contains two bottles each of six beers. Since it only represents one purchase I'm giving it one entry on this list. It contains Boston Lager, Old Fezzwig Ale, Winter Lager, Holiday Porter, Black Lager, and Cranberry Lambic.

3. Sierra Nevada Celebration Ale

How do you say Merry Christmas to a hop-head? With a six pack of Celebration Ale from Sierra Nevada. Besides have a pretty significant bitterness at 62 IBUs, this beer is also dry hopped which raises the hops in the aroma and flavor.

4. Samuel Smiths Winter Welcome Ale

Samuel Smith's Winter Welcome is a traditional winter warmer. It is big in flavor and alcohol. Though maltiness dominates it does have a good bit of balancing hops as well as hints of apples and caramel.

5. Odell Brewing Co. Isolation Ale

Odell Brewing brews Isolation Ale as their winter seasonal. This beer is packed with hops character without a lot of the bitterness. It's a bit unusual as a wintertime beer in that it does carry the huge, dark malt flavors of many of the others.

6. Paulaner Salvator Double Bock

Salvator is available all year round and isn't necessarily a wintertime beer. But its rich, full flavor and deep complexity make it a perfect fireside sipper. If you want to give yourself and your guests a real treat this season, pick up a six pack of this beer.

7. Avery Brewing Old Jubilation

This is one of those examples of artful, adjunct free beers. Avery brews some pretty amazing beer using only the four traditional ingredients. Old Jubilation certainly fits in the winter warmer category. With heaps of malt and 8% alcohol, this complex and tasty beer will make a welcome addition to your holiday bar.

cuz we ol' dogs wanna know more!!!

8. Bush Noël (Scaldis Noël in the US)

This is how the Belgians make a winter warmer. This beer is rich with lots of malt. Though malt dominates, the complexity from the wilder yeasts Belgians tend to use plus the unusual practice of aging this beer with hops flowers in the vats for four to six weeks, gives this brew unique flavor and character.

9. Schlafly Christmas Ale

If you're looking for a beer with all of the traditional yuletide flavors, this is it. Schlafly adds cloves and orange peel to this medium bodied ale. This beer says "Christmas" in a very straight forward way.

10. Young's Winter Warmer

Young's beers are always solid beers and generally excellent examples of style. Their Winter Warmer is a middle of the road warmer. This would be a good beer to have on hand if your some of guests might not be up to the challenge of some of the bigger beers that I've listed above.

More: [Young's Website](#)

Winter Warmers - 20 Must Haves for the Beer Cellar

This winter, share your valued Winter Warmers with friends and lovers. Replenish your selections early in the season, while supplies are abundant and variety is yours for the asking. Use an experienced, discriminating eye when gathering your treasures. Ask questions. The delights of these magic elixirs will intensify in flavor when these Specialty Beers have aged and mellowed.

Twenty Must Haves for your beer cellar:

2° Below Winter Ale – New Belgium Brewing Company, Fort Collins, Colorado, USA – Extra Special Bitter (ESB) – 6.6% ABV - A body of golden apricot speaks with a spicy, peppery voice beneath a white, rocky crown. Grapefruit emerges from the malty, caramel base, calling forth the essence of biscuits drenched in brown sugar, earthiness, and citrus.

Isolation Winter Ale – Odell Brewing Company, Fort Collins, Colorado, USA – Winter Warmer – 6% ABV – Deep copper splendor peers through a light haze within the crystal pokal. A chunky tan head stands as a prominent peak above the edge of the glass. Sweet maltiness joins a nose of ripened fruit and leather, echoing in flavors that titillate the inner recesses of the mouth. Spicy hops stimulate the tip of the tongue, and follow through on the long bitter finish.

Firestone 10 – Firestone Walker Brewing Company, Paso Robles, California, USA – American Barleywine – 12% ABV – The deep, dark russet body glows with ruby highlights, supporting a tan head and swaths of Belgian lace that speak of the path of good fortune. Flecks of yeast float in the glass, while your sense of smell awakens with the infusion of vanilla, toffee and bourbon. Chocolate, cognac, brandy, bourbon, plums, prunes, raisins, and honey roar across the palate like the urgency of sexual desire. A swirl of the glass releases greater flavors, while uncloaking pleasures yet untapped.

Behemoth Blonde Barleywine – Three Floyds Brewing Company, Munster, Indiana, USA – American Barleywine – 12.5% ABV – Presentation begins with the bottle: the cap, sealed in wax, appropri-

ate for aging, assuring a firm seal that can withstand the test of time. The body of this tasty treat pours burnished bronze with a creamy white head. Fruited maltiness, nuts and alcohol fill the air, then compound themselves with complexity on the palate. Alcohol remains well hidden, and nips with the stealth of a secret treasure.

Kuhnenn Fourth Dementia – Kuhnenn Brewing Company, Warren, Michigan, USA – Old Ale – 9.5% ABV - Reminiscent of polished mahogany, the body sparkles with rich, deep tones beneath a creamy, tawny head that leaves rings of lace on the glass in telltale measure. Dark fruits – plums, cherries, figs and raisins – merge with molasses and aromas of dark bread and rouse the salivary glands. Spill the garnet-brown liquid across the lips, and taste the big flavors of caramel and toffee, as they light up with rum-soaked fruits and aggressive booziness.

Fullers Vintage Ale – Fuller Smith and Turner PLC, Chiswick, London, England, UK – Old Ale – 8.5% ABV – Numerous vintages are available, each one, a distinctive expression of a finely crafted beer. 2007 stands as bright copper with a creamy tan head that leaves intricate lace patterns on the glass. Fruit drenched and malty in the nose, this shining elixir pushes its pronounced alcoholic trademark to center stage. Roasted caramel and orange perform on the tongue, while plateaus of light carbonation give way to full-mouth maltiness. Pine hoppiness asserts itself.

Imperial Brown Goose – Goose Island Brewing Company, Chicago, Illinois, USA – Old Ale – 9% ABV – Clouded ruby fills your chalice, while persistent streams of effervescence replenish the creamy tan head above. Sweet malts, raisins, vanilla and bourbon jazz around in the olfactory corridors. Within the mouth, sweet malts envelop the recesses of every fissure, while dark fruits float gently above, excited by complex whiskey notes and a dash of vanilla woodiness. Smooth silkiness and warmth continue into the finish.

Ølfabrikken Porter - Ølfabrikken, Vejby, Denmark - Baltic Porter - 7.5% ABV - Dive into the inkiness of this robust body, one that supports a dark tawny head of sticky, tight bubbles. Aromas are smoky and sweet, giving in to bitter-sweet chocolate, licorice and coffee. On the palate, a medley of complexity charges forward, creating a gilded armour of espresso, cocoa, peat, licorice, smoke and ash. Secondary nuances of dark fruits arise, paralleled by vanilla and a touch of herbal pepper.

Sinebrychoff Porter - Oy Sinebrychoff Ab, Kerava, Finland - Baltic Porter - 7.2% ABV - This deep, dark walnut body seems tinged with ebony ink around the edges, while a three-fingered tan head spreads its soft, mellow cream across the surface. A sweet nose of chocolate and coffee intoxicates, pulling your lips into the sinfulness that awaits. Espresso beans coated with chocolate greet the tongue, embellished with the flavors of raisins, prunes, and nougat. A robust warmth sucks you in, followed by a crisp finish.

Wild Dog Barrel-Aged Horn Dog – Flying Dog Brewing Company, Denver, Colorado, USA – English Barleywine – 10% ABV – The dark,

(cont. next page)

dusty brown body, capped with a thin head of tan accents, invites you to nose its robust, bourbon-rich aromas. Caramel and vanilla surge through the air, begging you to partake in the warming debauchery that awaits. Brown sugar and sweet malt, drenched in whiskey highlights, lead you into transgressions of the spirit, as charred oak, vanilla and smoke dust a path to satiety.

Alesmith Old Numbskull – AleSmith Brewing Company, San Diego, California, USA – English Barleywine – 11% ABV – The 750 ml bottle reveals a body of garnet burgundy, covered in cream of sandy white. Lacing is ample, leaving gentle patterns inside the goblet. Aromas of malty biscuit, raisins, piney hops and spice dance upward to the nasal passages. Caramel and raisins join in an interplay of sweetness, tempered by the piney bitterness of hops and a warm alcohol presence that surges forth persistently as it continues to warm, sending waves of heat along the inner surface of your throat.

Arctic Devil Barley Wine – Midnight Sun Brewing Company, Anchorage, Alaska, USA – English Barleywine – 10% ABV – Burnished copper with ruby highlights announces this devil boy, with a tan head that dissipates to a ring, due to its high alcoholic strength. Your nose fills with caramel, earth, cherries, tobacco, and leather. As you tongue the liquid from your lips, sweet caramel maltiness is dappled with vinous fruit, and your mouth begs to be filled with an endless gush of this angelic elixir. Complex and aged to perfection in the barrel, the fires of hell find a quenching beauty in this majestic potion.

Traquair House Ale – Traquair House Brewery Ltd, Peeblesshire, Scotland, UK – Scottish Wee Heavy – 7.2% ABV – A deeply-dusted ruby brown body is dressed for formal wear in the creamy tan head that leaves intense lacing after each swallow. Aromas of sweet malt, candied figs, raisins and whispers of smoke abound. On the palate, biscuit caramel, fruits, alcohol and coffee accent the silky feel.

Louie's Reserve Scotch Ale – Lake Louie Brewery Company, Arena, Wisconsin, USA – Scotch Ale/Wee Heavy – 9% ABV – Dense shadows of mahogany red lay rich beneath a tan head that quickly settles. Warm waves of caramel, peaty earth, cider, figs, and brown sugar encircle the head and draw you into a cave of seductive madness. Entwining tendrils of dark toffee, brown sugar, candied figs, cocoa, scotch, peat and earth captivate the tastebuds, painting the tongue with satiny smoothness.

Imperial Russian Stout – Southampton Publick House, Southampton, New York, USA – Russian Imperial Stout – 10.2% ABV – Just a shade this side of ebony, this erotic body writhes impatiently beneath an exquisite head of tan, bursting forth with aromas of burnt sugar, cappuccino, cocoa beans, and fruit. Initial flavors of bittersweet chocolate and espresso give way to sweeter secondary notes of mocha latte, dark figs, raisins and cherries and roasted malts. With aging, you can expect even greater smoothness and complexity.

Black Albert – De Struise Brouwers, De Panne, Belgium – Russian Imperial Stout – 13% ABV – In the blackness of the midnight sky, you can detect a crimson glow on the horizon, an echo of the commanding presence of this richly dense Russian. A voluminous tan head sits like whipped frosting on the surface, allowing the soft slathers of roasty malt, port wine and dark, unsweetened chocolate to drift upward. The tongue delves into la dolce vita as flavors of roasted coffee, port, cocoa, and vanilla shimmy enticingly across the palate. A full mouthfeel and smooth silkiness add to the pleasure.

Hitachino Nest Celebration Ale – Kiuchi Brewery, Ibaraki-ken Nakagun, Japan – Winter Warmer – 9% ABV – A foggy, reddish copper body upholds a magnanimous, off-white head of rocky creaminess. A nose of sweet malts and citrus fruit seems spiced with ginger, coriander, vanilla, nuts and orange peel. Flavors of malt merge with spiciness of a bouquet garni, touched with brown sugar, nuts and vanilla. Mouthfeel is smooth with a hint of alcoholic warmth.

Our Special Ale 2007 (Anchor Christmas Ale) – Anchor Brewing Company, San Francisco, California, USA – Winter Warmer – 5.5% ABV – Shades of deep maroon lay cloaked beneath an off-white head that settles to a sheer film on the surface. Cinnamon, gingerbread, orange, molasses and brown sugar gently nudge the olfactory senses, preparing the palate for sensational echoes of this complex roil of flavor. Add vanilla, nutmeg, cloves, and creamy maltiness to the tongue, and yuletide bells ring with resounding celebration.

Old Jubilation – Avery Brewing Company, Boulder, Colorado, USA – Winter Warmer – 8% ABV – Rich, hazy walnut juiciness settles in the glass, crowned by a dense, mocha head of cream. Sugar and caramel push through to the nose, accented by nuances of fruit, nuts and sweet tobacco. Toasty nuts and sweet maltiness slither across the tastebuds, enhanced by plums, raisins, dark cherries, and a hint of pine needles. Alcohol warms the recesses of the mouth and spread down the throat with pleasurable pulsations. A lingering bitterness harmonizes well to balance the sweet notes.

Mac Queen's Nessie – Brewery Castle Eggenberg, Eggenberg, Austria – Scotch Ale/Wee Heavy – 7.3% ABV – The deep golden bronze body and thin veiled head showcase the rich malty sweetness and gentle smoke. English toffee and secondary notes of whiskey satiate the palate. Latent dryness accents the smokiness and warming alcohol.

As you add to your collection, experience Winter Warmers from breweries, both local and international. Taste these beers in their virgin freshness, then allow some to age into silky vintages that will warm the palate and the spirit. You will always have the flair of mystery behind each showing, like an artist with a well-crafted work of art.

This is no time for beer lovers to take a holiday

Local Chuck Mobley | December 16, 2007

Seasonal offerings from U.S. craft brewers cover a wide range of styles and tastes.

Imbued with the holiday spirit and intrigued by the prospect of tasting a seasonal institution, the Brew U panel met earlier this month and imbibed six beers that fall loosely under the appellation "winter warmers," a hearty style that harkens back to pagan festivals and rituals that were held hundreds of years ago.

Permanent panelists Tim Rutherford, Cynthia Creighton-Jones and I were joined by Alan Barnes, of Barnes Restaurants. While we didn't dance around any campfires, we did experience a wildly divergent range of these beers from several of America's finest craft breweries.

Many years ago, this style was spicy, and I mean that literally.

Winter warmers were loaded with cinnamon, nutmeg, ginger and other spices, additives meant to bring a little comfort to long, cold December evenings.

The style has gradually evolved and expanded, however, and it's now become a popular choice that also includes holiday or Christmas beers that are specially brewed and labeled. These releases are typically available from Thanksgiving through February, and they offer beer enthusiasts exotic flavors and an elevated alcohol content.

The first one we tasted was from Atlanta, SweetWater Brewing's Festive Ale. This is certainly a limited release: SweetWater says it's "brewed only one day a year."

Overall, we found it to be an excellent example of a "winter warmer." It poured out quite dark, much like a porter. One panelist labeled it "figgy," and another said it contained a "hint of blackstrap molasses."

Next up was Anchor Brewing's Christmas Ale, a traditional favorite that's been crafted every year since 1975. The recipe is kept secret, and it changes every year, but the 2007 version will not disappoint anyone who has tried this brew over the years.

We found it to contain hints of coffee, chocolate and mocha. "Slightly smoky," said one panelist. "Would be great with food, or by itself," judged another.

It's also worthy of note that many people buy and then cellar this beer, allowing them to compare it to other vintages.

The third beer sampled, Sierra Nevada's Celebration Ale, was a wild departure from the first two. This intensely flavorful India Pale Ale would be a perfect gift for that hop-head on your Christmas list.

"Hoppy. Nice and bitter," one judge said. Strong taste of citrus and herbs, said another.

The next beer, Prelude Special Ale by Shipyard Brewing, was a genuine surprise. Shipyard is headquartered in Portland, Maine, and it doesn't have the visibility of the other brewers in this tasting, but Prelude earned praise as soon as we started to sip it.

"Good balance of hops and malt." "Medium bodied with complex layers of flavor." "Smooth, crisp, layered depth." "Smooth, with a creamy mouthfeel," read the comments.

Sadly, the fifth beer we poured didn't fare as well. Brooklyn Brewery's Winter Ale certainly wasn't bad, it just didn't measure up to Prelude or Anchor Brewing's Christmas Ale.

"Dark amber color with a great, thick head," one panelist said. "Smooth, creamy, immensely drinkable," was how another described it.

The final beer, Samuel Adams Winter Lager, was pretty much in that same category - OK, but really nothing special.

"Refreshing and enjoyable," one judge said. "Has some malty depths, but overall a very light beer," concluded another.

WINTER WARMER

(makes 5 gallons)

- 6.6 - lbs Coopers Unhopped Light Malt Syrup
- 1 -lb Light dry malt powder
- 1 -lb Munich Malt 10L
- 1/2 -lb Dextrin Malt
- 1/2 -lb Roasted Barley Malt
- 1/2 -lb Victory Malt
- 1 -oz. Perle Hops (or 2 ounces for a more bitter beer like Jubelale)(boil 60 minutes)
- 1 -oz. Hallertauer Hops (flavor hops, boil last 15 min)
- 1 -oz. Hallertauer Hops (Finishing hops, boil last 3 min)
- 1/2 -tsp Irish Moss (boil 45 minutes)
- 3/4 -cup corn sugar for bottling
- White Labs British Ale yeast

original gravity 1.062

final gravity 1.018

alcohol content 5.8%

IBU's = 36-38 (Similiar to Ebenezer)

Increase the Perle hops to 2 ounces, and up your IBU's to around 55 which is similiar to Jubelale!

This recipe allows you to clone 2 different winter warmers, depending on how much of the Perle bittering hops you use. Use 1 ounce, and the beer is more balanced between malt and hops. Use 2 ounces of the perle for bittering, and now your beer will have a higher level of hop bitterness, and be similiar to Jubelale from Deschutes Brewery.

Steep crushed malted grain in 2 gallons of 150° water (tap water is about 130°) for 30 minutes. Don't fret the temp too much, relax. Remove the grain from the hot water with a strainer, then bring water to a boil. When boiling starts, remove pot from burner and add 1 cup malt sugar. Return to a boil, then add boiling hops and boil for 60 minutes. Add Irish Moss for last 45 minutes of boil. Add finishing hops for last 3 minutes of the boil. Then add remainder of malt syrup and dry malt extract and stir to mix, wait 10 minutes to sanitize. Fill your sanitized carboy with 2 gallons of cold water. Strain the hot wort into the carboy and top off to the 5 1/2 gallon mark. Add yeast when beer is less than 78°, and ferment and bottle as usual.



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 (2nd Fri. & Sat.)**
 - + **Black & Tan Competition, PeoriaApril (2nd 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 PicnicJune (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, ILSept. (last weekend)
 - **HOPs Fall PicnicOct.(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 partyDec. (date TBD)**
 - + Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
 - + Foam of the Range (date unknown)
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Recipe of the Month

LEMON WEISS MARINADE

1/4 c. fresh lemon juice
12 oz. weissbier
pinch of cumin
1 tsp. fresh ground pepper
1 c. minced onion
1/4 c canola oil

Mix in non-reactive bowl...marinate chicken and fish.

Makes: 2 cups

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: _____