



"Beer brewed well is bliss. Beer brewed bad is educational"

# Homebrewers of Peoria

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

## NEXT HOPS MEETING:

Tues. Sept. 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 beers you'd like to share!)

## BEER STUFF OF THE MONTH:

**Education:** Smoked beers - Greg D

**Fault:** none this month

**Beer & Cheese Pairing:** none this month

**Beer Recipe:** Smoked Chili - see page 4

**Misc. News:** none this month

## MEETING MINUTES:

**In attendance:** Kurt, Greg, David, Jim M, John, Jared, Kodie, Jim S, Paul, Melanie, and guests Ben Hafele, Michael Moroz and Michael Santopietro

**Treasurer's Report** - \$410.00, as of 7/2009

## What's old on tap:

**Bruegala - Fri. & Sat. Sept. 11 & 12.** Your beer names/types should have gotten to Kevin by now. If not, you can still bring them to the brewfest, they just won't be in the program. **Don't forget to bring your 8.5x11 beer sign for each beer you are bringing.** Contact Kevin Stearns if you have any questions about this event.

**Great Taste of the Midwest** - Jim S. gave a review of this event...yet another great time. We gotta figure out how to get tickets for this event...so much fun.

**Education:** We need volunteers. As usual the calendar is pretty empty.

**BJCP Study Group** - For those who are interesting in studying for the BJCP test, the study group is meeting regularly once a month. Contact Greg Dare if you are interested in joining in. The test date had been moved from June to **July 10th**, due to the American Homebrewers Assoc. convention meeting in Minneapolis on the previous June test date.

## What's new on tap:

**Annual Bus Trip - Sat. Jan. 30th** is the date. Kevin will need to

**HOPS**  
PRESIDENT  
David Scuffham

VICE PRESIDENT  
Greg Dare

TREASURER/  
MAILER  
John Martin

TRUSTEE  
Kevin Stearns

SECRETARY/  
EDITOR  
Melanie Martin

reserve the bus this month with Peoria Charter. They don't need to know where we're going yet, just when! Talk at the Aug. meeting of going back up to Madison...Kodie and Don have some good suggestions of where to visit this time.

**Fall Picnic** - We usually have it the 1st Sat. in Oct. Discuss details...potential flyer on page 4...

## BEER HOPPERS MONTHLY SOCIAL:

**Mon...the 4th week each month at 6:30pm.** This monthly social event is decided upon at each meeting. Check our website for the location if you miss the meeting or don't get the email reminder. Guests and significant others are welcomed and encouraged to join us!!! We're always in need of names of local places with good food and good beer...bring them to any meeting.

## MISCELLANEOUS STUFF:

**REMEMBER:** We are here to learn about making and appreciating homebrews and learning more about beer in general. Got a question? Want to learn something new? Want to teach the group something? Have something to contribute to the newsletter??? Don't hesitate to speak up...it's your club too. And most importantly, your homebrews are always welcome, as well as any commercial beers you have discovered...we love sampling!!!

Some things  
Brewn'

401 E. Main Street  
Galesburg, IL 61401  
www.somethingsbrewn.com

Proprietors:  
Jim & Mary Smith

Hours:  
Mon.-Fri. 10am-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 meetings, but he tries.

# 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/>



## 2009

September .....	Tues. 8th, 6:30 .....	HOPs meeting Education: Smoked beers .....	Greg D Mon. 21st, 6:30 .....	Beer Hoppers		
October .....	Sun. 4th .....	HOPs Picnic	Tues. 13th, 6:30 .....	HOPs meeting Education: Celiac beers .....	Kurt & Mike M Mon. 26th, 6:30 .....	Beer Hoppers
November .....	Tues. 10th, 6:30 .....	HOPs meeting	Mon. 23rd, 6:30 .....	Beer Hoppers		
December .....	Tues. 8th, 6:30 .....	HOPs meeting	Dec. ??? .....	Holiday Party		

## 2010

January .....	Tues. 12, 6:30 .....	HOPs meeting	Mon. 25, 6:30 .....	Beer Hoppers	Sat. 30, 7:00am .....	Annual Winter Bus Trip		
February .....	Tues. 9, 6:30 .....	HOPs meeting	Mon. 22, 6:30 .....	Beer Hoppers				
March .....	Tues. 9, 6:30 .....	HOPs meeting	Mon. 22, 6:30 .....	Beer Hoppers				
April .....	Tues. 13, 6:30 .....	HOPs meeting	Fri. ? (time?) .....	Black & Tan Competition	Fri & Sat. (?-?) .....	JayCees Beerfest	Mon. 26, 6:30 .....	Beer Hoppers
May .....	Tues. 11, 6:30 .....	HOPs meeting	Mon. 24, 6:30 .....	Beer Hoppers				
June .....	Tues. 8, 6:30 .....	HOPs meeting	Mon. 28, 6:30 .....	Beer Hoppers	Sun. 26??, TBD .....	HOPs Picnic		
July .....	Tues. 13, 6:30 .....	HOPs meeting	Mon. 26, 6:30 .....	Beer Hoppers				
August .....	Tues. 10, 6:30 .....	HOPs meeting	Mon. 23, 6:30 .....	Beer Hoppers				

# A Monthly Mind Exercise...

## SMOKED BEER

From Wikipedia

Schlenkerla Rauchbier straight from the cask

Smoked beer (German: Rauchbier) is a type of beer with a distinctive smoke flavor imparted by using malted barley dried over an open flame.[1] The Rauchbiers of Bamberg in Germany, Schlenkerla in particular,[2][3] are the best-known of the smoked beers.

### History

Drying malt over an open flame may impart a smoky character to the malt. This character may carry over to beers brewed with the smoked malt. Prior to the modern era, drying malted barley in direct sunlight was used in addition to drying over flames. Even though kiln drying of malt, using indirect heat, did not enter into widespread usage until the industrial era, the method was known as early as the first century BCE. Also, there have been various methods over the years of preparing cereal grains for brewing, including making beer from bread, [4] so smoked beer was not universal.

Beginning in the 18th century, kiln drying of malt became progressively more common and, by the mid-19th century, had become the near-universal method for drying malted grain. Since the kiln method shunts the smoke away from the wet malt, a smoky flavour is not imparted to the grain, nor to the subsequent beer. As a result, smoke flavour in beer became less and less common, and eventually disappeared almost entirely from the brewing world.

### Bamberg Rauchbier

Certain breweries, however, maintained the smoked beer tradition by continuing to use malt which had been dried over open flames. Two tavern-breweries in Bamberg, Germany: Schlenkerla and Spezial — have continued smoked beer production for nearly two centuries. Both breweries are still in operation today, alongside seven other breweries in the same town. Both dry their malt over fires made from beechwood logs, and produce several varieties of Rauchbier ("smoke beer" in German).

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

## Bacon in a Glass

Smoked beers are a toasty, rich quaff for winter

By *Stephanie V.W. Lucianovic*

Blame it on the body's urge to consume more calories in the colder months, or maybe we just don't want to drink something that's chilled. Whatever the reason, in the winter, strong, dark ales, porters, and the like taste better than refreshing, icy lagers. Our favorite recent discovery is smoked beer—a style of brown ales, porters, and stouts that are infused with the flavor of smoke, and lovely to drink next to a roaring fire.

The style, made by smoking sprouted barley (malt) before brewing, dates back to 16th-century Germany, where it's known as rauchbier (German for “smoke beer”) if it's smoked with wood, or steinbier if it's smoked by dropping extremely hot stones into the beer during the brewing process. Many of the traditional German versions overwhelm your nasal passages with smoke and taste as if you're sucking down a glass of liquid bacon. (Not a bad thing, in our opinion.) Recent offerings from American brewers are subtler.

## Extreme Smoke

\* **Schlenkerla Rauchbier:** This German beer is malty, toasty, and rich, with a dry finish.

\* **Short's Smoked Apple Ale:** Made in Bellaire, Michigan, this ale is fermented with the addition of apples that have been smoked with applewood. Its almost overpoweringly smoky aroma is like that of meat being grilled over a campfire; its flavors include apple and bacon. It's like barbeque sauce in a beer bottle.

## Moderate Smoke

\* **Alaskan Smoked Porter:** The Alaskan Brewing Co., based in Juneau, was one of the first American breweries to begin making rauchbier, in 1988. The malt in this ale is “cold-smoked” over alderwood, meaning that it is slowly smoked at low temperatures (topping out at 100°F). The result is an award-winning beer with hints of raisin, coffee, and chocolate.

\* **Rogue Smoke Ale:** Created to commemorate the fall of the Berlin Wall, this amber-colored ale from venerable Rogue Brewery, in Newport, Oregon, is smoked over alderwood. It has notes of espresso, caramel, apricots, and, of course, wood smoke.

## Subtle Smoke

\* **Stone Smoked Porter:** Malt is peat-smoked in this porter from the Stone Brewing Co., based in Escondido, California, and delivers only the suggestion of smoke.

It's more like a traditional-but-tasty porter with flavors of coffee, chocolate, and toasty malt.

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## 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
- + Amber Waves of Grain, NY ..... March (1st Sat.)
- + Iowa Brewers Union Open, IA ..... March (2nd Sat.)
- + Drunk Monk Challenge, Aurora, IL ..... March (2nd Sat.)
- + **Black & Tan Competition, Peoria ..... April (? Fri.)**
- **Jay-Cees Beerfest Peoria ..... April (? Fri. & Sat.)**
- + Knickerbocker Battle of the Brews (?) ..... April
- + Bay Area Mashers World Cup of Beer, CA (?) ..... April
- American Beer month ..... May
- **HOPs AHA Group Brew ..... May (1st Sat.)**
- + Great Taste of the Midwest, St. Louis ..... May (2nd Sat.)
- + AHA National Homebrew Competition ..... May (3rd weekend.)
- + Upper Mississippi Mash Out, Minneapolis, MN ... May (3rd Sat.)
- + BUZZ, Champaign, IL ..... June (first Sat.)
- AHA Conference ..... June (3rd Th-Sat.)
- **HOPs Summer Picnic ..... June (last Sun.)**
- Taste of the Midwest, Madison, WI ..... Aug. (2nd Sat.)
- Sprecher's Fest, Milwaukee, WI ..... Labor Day weekend
- Bruegala Int'l Beerfest, Bloomington ..... Sept. (2nd Sat.)
- Autumn Brew Review, Minneapolis, MN ..... Sept. (1st Sat.)
- + Iowa City Brewfest, IA ..... Sept.
- **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)



# SMOKED CHILI

Difficulty: Easy

## TIME/SERVINGS

Total: 2 hrs 30 mins

Active: 20 mins

Makes: 8 servings

*(Adapted from Stephanie V.W. Lucianovic)*

Smoked beer is the result of infusing a weightier style of beer, such as brown ale, porter, or stout, with smoking agents. It has ancient roots in Germany but has been recently revived by American brewers aiming to put their own twist on the old style. This recipe combines the fireside flavor with a classic chili.

What to buy: Look for smoked chicken and apple sausage at better grocery stores. We used Aidells brand.

Smoked beer is available at many gourmet markets and liquor stores. We used Schlenkerla Smokebeer.

## INGREDIENTS

1 tablespoon olive oil  
3/4 pound ground beef  
3/4 pound ground pork  
1/3 cup diced smoked apple and chicken sausage (about 1 link)  
1 large yellow onion, coarsely chopped  
1 small fennel bulb, coarsely chopped  
2 tablespoons chopped red chile peppers, such as Fresno peppers  
4 to 5 medium garlic cloves, minced  
2 tablespoons chili powder  
2 teaspoons ground cumin  
1 teaspoon whole fennel seed, toasted  
1/4 teaspoon ground cayenne pepper  
1 tablespoon tomato paste  
2 teaspoons sugar  
1 (32-ounce) can crushed tomatoes in juice  
1 (25-ounce) bottle smoked beer  
1/2 cup dried kidney beans, soaked overnight in water and drained  
2 teaspoons kosher salt  
Sour cream, for garnish  
6 scallions, white and pale green parts only, thinly sliced

## INSTRUCTIONS

1. Heat the olive oil in a large Dutch oven or large, heavy-bottomed pot with a tightfitting lid over medium-high heat. Once oil shimmers, add beef, pork, and sausage and cook, stirring to break up the meat with a wooden spoon, until meat is browned and no bits of pink remain, about 5 to 6 minutes.

2. Stir in onion, fennel, chiles, garlic, chili powder, cumin, fennel seed, cayenne pepper, and tomato paste, and cook until the vegetables are softened, about 4 to 5 minutes. Stir in the sugar, crushed tomatoes and juice, smoked beer, and soaked kidney beans.

3. Bring the chili to a boil, cover the pot, reduce heat to low, and simmer until beans are tender, about 1 1/2 hours. Just before serving, stir in the salt. Taste and adjust seasoning as needed.

4. Serve the chili garnished with sour cream and sliced scallions, and, of course, with a glass of smoked beer.

*(Editors note: I have not tried this recipe so if you make it give us a review. I also be a regular yellow or white chopped onions, grated sharp cheese and cilantro would also be good topping options.)*



# Homebrewers of Peoria

Pending group discussion at Sept. meeting. Final flyer out mid Sept.

## HOPs Fall Picnic

Sunday • Oct. 3, 2009 • 12 noon - ?

Jubilee Park • Praire Lane Picnic Area

*(Is a covered area just around the corner from Bowwod Glen.)*

Take (I-474 to 150 turn west, go past Kickapoo) or (I-74 to exit 82 follow state signs to Jubilee Park)  
it will be on your right.

### WHY???

This is HOPs' Annual Summer Picnic

Everyone is invited! HOPs members, spouses, families, beer lovers and guests for a day in the park with good food, beer and fun people!

We also extend an invite to ABNORMAL and GALESBURG Brew Clubs, and any other local beer club members and their families.

Don't forget to bring a beer or 6 to share...all homebrews and unusual store bought welcomed.  
There's a great area for kids to romp around plus a nearby restroom!.

### WHAT to BRING???

It's a **BEER CLUB PICNIC**, so don't forget to bring **BEER!!!**

and a **POTLUCK** to share. Have a **LAWN GAME?** Bring that too.

HOPs will provide all the paper plates, knives, forks, spoons and napkins.

Did I forget to mention...**BRING BEER???**

(If you want something else besides beer...you'll need to bring it!)

# BEER FAULT LIST...

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## CHARACTERISTIC/POSSIBLE SOLUTION:

### **Acetaldehyde:** *fresh cut green apples*

Make sure fermentation is vigorous using healthy yeast. Allow full attenuation. Leave beer on yeast longer. Oxygenate wort fully. Try another yeast strain. Make sure sufficient yeast nutrients are available. Let beer age longer.

### **Alcoholic/Hot:** *spicy, vinous, warming from Ethanol and higher alcohols*

Lower fermentation temperature. Use a less attenuative yeast strain. Check yeast health. Use less fermentables. Use less sugary adjuncts. Check for possible infection. Raise mash temperature. Let beer age longer before consuming.

### **Astringent:** *Mouth-puckering, lingering harshness, husk-like graininess*

Don't oversparge. Don't overcrush grain. Don't boil grain. Don't sparge with water above 170°. Don't sparge with water with a high pH (over 6). Use water with lower sulfate content. Use less dark grains (especially black malt). Use less whole hops (especially high-alpha hops or simply large quantities of hops). Avoid use of raw spices, fruit pith and fruit skins.

### **Diacetyl:** *Buttery, Butterscotch, Movie Popcorn*

Try another yeast strain. Oxygenate wort before fermentation. Reduce primary fermentation temperature. Use a warmer/longer secondary fermentation. Use healthy yeast in sufficient quantity. Make sure sufficient yeast nutrients are available (including reducing adjunct use). Check for infection. Allow beer to rest on yeast until fully attenuated. Don't rack, filter or fine too early. Don't crash-cool yeast. If lager, raise temperature for a diacetyl rest at end of fermentation. Bottle condition beer at cellar temperatures. Avoid adding oxygen during fermentation.

### **DMS (Dimethyl Sulfide):** *Cooked corn Use a long, rolling, open boil.*

Reduce amount of pilsner malt. Cool quickly before pitching yeast. Check for infection. Make sure you use a healthy, vigorous yeast starter.

### **Estery:** *Fruity (strawberry, pear, banana, apple, grape, citrus*

Lower fermentation temperature. Try a cleaner yeast strain. Oxygenate wort sufficiently. Reduce original gravity. Check hop variety for fruity characteristics. Avoid carrying over excessive break into fermenter. Pitch a sufficient quantity of yeast (avoid yeast stress). Bottle condition and age beer longer at cellar temperatures to reduce esters.

### **Grassy:** *Fresh-cut grass, green leaves*

Reduce dry-hopping or quantity of whole hops. Avoid oxygen pickup. Check hops and malt for freshness.

### **Light-struck:** *Skunky, catty*

Don't expose wort/beer to sunlight after hops have been added. Don't use clear or green glass bottles. Avoid use of Cluster hops in late hop additions.

### **Medicinal** (chlorophenolic *Chloroseptic, medicine cabinet*

Avoid water with chlorine or chloramines (use RO water if necessary). Avoid bleach sanitizers. Reduce astringency/grain husk sources. Avoid excessive whole hop use. Check for infection.

### **Metallic:** *Iron, copper, coins, blood*

Check water for metallic ions. Reduce water salts. Check equipment condition for rust. Make sure stainless steel equipment is properly passivated. Fully rinse sanitizer. Try using RO water and add salts as needed.

### **Musty:** *Stale, moldy, cellar-like*

Avoid oxidation (see Oxidized). Check sanitation. Avoid peat-smoked malt. Check water for freshness and taste. Use fresh ingredients (especially malt and hops).

### **Oxidized:** *Stale, papery, cardboard*

Check for oxygen being introduced into beer post-fermentation. Don't splash when racking/bottling. Check caps and/or keg seals for good fit. Purge bottles/kegs with CO2 prior to filling. Store beer cool. Drink beer when fresh.

### **Plastic:** *Band-aid, electrical tape, styrene*

Check for infection. Check yeast strain and health. Lower fermentation temperature.

### **Solvent/Fusel:** *Hot burning on palate*

Lower fermentation temperature. Pitch a sufficient quantity of healthy, active yeast. Check for infection. Try a different yeast strain.

### **Sour/Acidic:** *Lactic acid, citric acid, sharp, clean sourness*

Check for infection. Check yeast strain. Don't mash for long periods of time at low temperatures.

### **Smoky (Phenolic):** *Smoke-like, charcoal, burnt*

Check for scorched mash or boil. Check excessive use of dark malts. Check for infection.

### **Spicy (Phenolic):** *Clove, pepper, vanilla, etc.*

Use a different yeast strain and/or hop variety. Adjust fermentation temperature (sometimes higher, sometimes lower, depending on yeast strain and beer style).

### **Sulfury:** *Rotten eggs, burning matches*

Check for infection. Check water for excessive sulfates. Check yeast health. Check for yeast autolysis (beer left on yeast too long at warm temperatures). Try another yeast strain.

### **Vegetal:** *Cooked, canned or rotten vegetables (cabbage, celery, onion, asparagus, parsnip)*

Encourage a fast, vigorous fermentation (use a healthy, active starter to reduce lag time; this is often due to bacterial contamination of wort before yeast becomes established). Check sanitation. Check for aged, stale, or old ingredients (especially old liquid malt extract). Avoid oversparging at low temperatures.

### **Vinegary: Acetic Acid, vinegar-like sourness**

Check for infection. Check yeast strain. Check for oxidation sources (acetobacter is aerobic).

### **Yeasty:** *Bready, sulfury, yeast-like*

Use a more flocculent yeast strain. Allow yeast sufficient time to flocculate. Filter beer or use clarifying agents. Avoid carrying over as much yeast. Age the beer longer. Try another yeast strain.

# BY-LAWS: Homebrewers of Peoria

## ARTICLE I - Name

The official name of the organization shall be the HOMEBREWERS of Peoria. Informally, the club shall be referred to as the HOPs.

## ARTICLE II - Purpose

It shall be the purpose of this club to be a self-supporting, nonprofit organization dedicated to promoting the art and science of brewing and beer appreciation.

## ARTICLE III - Motto\*

“Beer brewed well is bliss. Beer brewed bad is educational”

## ARTICLE IV - Membership

a. Any person who is 21 years of age or older is eligible to join HOPs. All will accept responsibility for their own behavior. Free first 12 months. Dues, as set by annual vote, are payable, prorated in February.

b. Guests are welcome for two (2) meetings then after that they are considered members and must pay dues like regular club members.

c. All club members shall be responsible for their own actions at meetings and club functions.

### Membership Obligations:

Each member is suggested to bring homebrew which they have made, to at least one meeting or other club event per year. He or she is also suggested to contribute time to at least one club event per year.

Examples are:

- assistance in planning, preparation or cleanup of major HOPs events such as Beerfest, club brew sessions, club trips, fund raisers, etc.
- work on a homebrew competition in coordinating, preparation, stewarding, judging or cleanup: entering a beer competition does not count toward contribution time.
- Beer education - talks, lectures or discussion leader of homebrewing topics presented at meetings or authorship of such articles submitted to the HOPs newsletter.

## ARTICLE V - Officers

a. The officers of the club shall be a President, Vice President, Secretary, Treasurer and one Trustee. Elections will be held yearly for all officers. President must have held another office previously. Replace on resignation.

b. The officers are the executive committee and shall provide leadership and guidance to the membership at large.

c. Call for nominations 2 months prior to the annual meeting. Vote January, take office February.

d. President leads HOP Vice President leads in place of President as needed. Secretary makes newsletter and records minutes. Treasurer collects, submits monthly to the newsletter accountings and expends funds. Trustee – operates annual bus trip.

## ARTICLE VI - Dues

- a. Dues set at annual meeting not less than \$18.
- b. Any member of the club in arrears shall not be eligible to vote or enjoy any other privileges or benefits of the club.

## ARTICLE VII - Meetings

a. Annual meeting - February in each year. Members unable to attend may vote by proxy.

b. Executive Committee meetings *needed, in person or by email.*

c. Regular monthly meetings The club shall meet once a month at a time and location agreed upon at the previous month’s meeting. All members in good standing are encouraged to attend and participate in the transaction of the ordinary business of the club at these meetings.

d. Special meetings A special club meeting may be called at any time by the President or any Executive Committee member.

e. Beer Hoppers - a separate monthly social gathering, with significant others and friends encouraged to attend, at an agreed upon place of good beer and food. Location determined at monthly HOPs meeting.

f. Quorum - Greater than 50% of the current members of the club entitled to vote including two (2) officers shall constitute a quorum at any meeting. A simple majority of the quorum shall be required to make or change any club decision or spend club funds. Votes can be made by majority using email if necessary.

XXXXXXXXXXXXXXXXXXXX

## ARTICLE VIII - Club Purchases

Expenditure of funds no greater than \$20 from the club treasury must be approved by a vote of the quorum. An affirmative vote shall authorize the treasurer to release the necessary funds, as approved by the Executive Committee, and notifying members via email, for HOPs related items only.

## Article IX - Suspension or Expulsion

*As required by quorum vote.*

## Article X - Amendments

Proposed amendments to these by-laws may be introduced by any member of the club at any club meeting. The proposed amendment must be read at two (2) consecutive club meetings prior to a vote. A two-thirds (2/3) majority vote of all club members in good standing shall be required to pass or reject the amendment. Members may vote by proxy.

## Article XI - Behavior at the Club

Participation:

Members will recognize that participation in HOPs activities is entirely voluntary. participation in these activities may include the consumption of alcoholic beverages, which may affect perception and reactions. Members will accept individual responsibility for their conduct and behavior. The HOPs organization will neither assume or accept irresponsibility for an individual’s actions. Members or guests not of legal age to consume alcoholic beverages in the State of Illinois may not consume such beverages at HOPs meetings or activities. Members assume all responsibility for their guests

## Article XII – Dissolution of the Club

In the event of dissolution the club will abide by all laws of the State of Illinois and the Internal Revenue Service.

XXXXXXXXXXXXXXXXXXXX

\* AMENDED 5 September 2008

## Up-Coming Clubs Events & Meetings

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

### HOPs Beer Club meeting dates:

**2nd Tuesday** of each month • 6:30-8:30pm • 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 Monday** of each month • 6:30pm

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

NOTE:

day change from  
Tues. to Monday

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

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

**HOPs Annual Group Brew** - 1st Sat. in May

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

**Winter Bus Trip** - Saturday, 2010 - week before Super Bowl

### 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: \_\_\_\_\_