



"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. Nov. 10th, 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: Spiced Beers - Jared

Fault: none this month

Beer & Cheese Pairing: none this month

Beer Recipes: Spiced Beer Jelly (recipe - pg 4)

Misc. News: none this month

MEETING MINUTES:

In attendance: Kurt, Greg, Kevin, Paul, John, Melanie, Mike, Jared, Dave and Doug. Didn't Kodie show up late?

Treasurer's Report - \$446.58, as of 10/2009...plus money from JayCees Beerfest.

What's old on tap:

Annual Bus Trip - Sat. Jan. 30th Kevin reserved the bus for Madison. Final details are to be discussed at Nov. meeting with flyer to follow...see attached preliminary flyer...final one out after Nov. meeting

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 is **July 10th**.

Holiday Party...Sun. Dec. 13th....Paul's house...see attached flyer.

New Year's Day Brew - Don has hinted that he might host the New Years Day brewing party. He would be brewing...we could come watch, or bring our stuff and brew too...details later, Don???

Invite from Chad Beaver's - There was a message sent around to go to Chad's house for a get-together. He'd provide the food and beer...It was discussed at the meeting that Kevin would look into potential dates with him of Nov. 21-22...we'll need future potential dates if that doesn't work out.

HOPs
PRESIDENT
David Scuffham

VICE PRESIDENT
Greg Dare

TREASURER/
MAILER
John Martin

TRUSTEE
Kevin Stearns

SECRETARY/
EDITOR
Melanie Martin

Misc.:

Paul talked about his recent trip to Ireland and brought us back Guinness beer mats.

What's new on tap:

Black & Tan: Jim S. would like to be organizer and possibly open up the styles...

Jay Cees Check: Money will be used to improve our beer dispensing system...drip tray, tool box with tools and replacement parts, etc. Who is taking action on this item?

AbNormal Bulk Ordering: There was talk that AbNormal can do a bulk order4 ofr cheaper price on beer making supplies...details? continuing service?

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.

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. 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

November Tues. 10, 6:30 HOPs meeting
Education: Spiced Beers Jared
Mon. 23, 6:30 Beer Hoppers

December Tues. 8, 6:30 HOPs meeting
Dec. 13, Paul H. House Holiday Party
Mon. 21, 6:30 Beer Hoppers

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 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

September Tues. 14, 6:30 HOPs meeting
Mon. 27, 6:30 Beer Hoppers

October Sun. 3 HOPs Picnic
Tues. 12, 6:30 HOPs meeting
Mon. 26, 6:30 Beer Hoppers

A Monthly Mind Exercise...

21. SPICE/HERB/VEGETABLE BEER

21A. Spice, Herb, or Vegetable Beer

Aroma: The character of the particular spices, herbs and/or vegetables (SHV) should be noticeable in the aroma; however, note that some SHV (e.g., ginger, cinnamon) have stronger aromas and are more distinctive than others (e.g., some vegetables)—allow for a range of SHV character and intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The SHV character should be pleasant and supportive, not artificial and overpowering. As with all specialty beers, a proper SHV beer should be a harmonious balance of the featured SHV(s) with the underlying beer style. Aroma hops, yeast by-products and malt components of the underlying beer may not be as noticeable when SHV are present. These components (especially hops) may also be intentionally subdued to allow the SHV character to come through in the final presentation. If the base beer is an ale then a non-specific fruitiness and/or other fermentation by-products such as diacetyl may be present as appropriate for warmer fermentations. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma is preferable, especially in dark styles. Hop aroma may be absent or balanced with SHV, depending on the style. The SHV(s) should add an extra complexity to the beer, but not be so prominent as to unbalance the resulting presentation.

Appearance: Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter-colored beers with spices, herbs or vegetables that exhibit distinctive colors, the colors may be noticeable in the beer and possibly the head. May have some haze or be clear. Head formation may be adversely affected by some ingredients, such as chocolate.

Flavor: As with aroma, the distinctive flavor character associated with the particular SHV(s) should be noticeable, and may range in intensity from subtle to aggressive. The individual character of the SHV(s) may not always be identifiable when used in combination. The balance of SHV with the underlying beer is vital, and the SHV character should not be so artificial and/or overpowering as to overwhelm the beer. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation by-products, such as esters or diacetyl, should be appropriate to the base beer and be harmonious and balanced with the distinctive SHV flavors present. Note that these components (especially hops) may be intentionally subdued to allow the SHV character to come through in the final presentation. Some SHV(s) are inherently bitter and may result in a beer more bitter than the declared base style.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented. Some SHV(s) may add additional body and/or slickness, although fermentable additions may thin out the beer. Some SHV(s) may add a bit of astringency, although a “raw” spice character is undesirable.

cuz we ol' dogs wanna know more!!!

Overall Impression: A harmonious marriage of spices, herbs and/or vegetables and beer. The key attributes of the underlying style will be different with the addition of spices, herbs and/or vegetables; do not expect the base beer to taste the same as the unadulterated version. Judge the beer based on the pleasantness and balance of the resulting combination.

Comments: Overall balance is the key to presenting a well-made spice, herb or vegetable (SHV) beer. The SHV(s) should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and SHV(s) work well together while others do not make for harmonious combinations. **THE ENTRANT MUST SPECIFY THE UNDERLYING BEER STYLE AS WELL AS THE TYPE OF SPICES, HERBS, OR VEGETABLES USED. IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., BLONDE ALE) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., "PORTER" OR "WHEAT ALE" IS ACCEPTABLE). THE TYPE OF SPICES, HERBS, OR VEGETABLES MUST ALWAYS BE SPECIFIED.** If the base beer is a classic style, the original style should come through in aroma and flavor. The individual character of SHV(s) may not always be identifiable when used in combination. This category may also be used for chile pepper, coffee-, chocolate-, or nut-based beers (including combinations of these items). Note that many spice-based Belgian specialties may be entered in Category 16E. Beers that only have additional fermentables (honey, maple syrup, molasses, sugars, treacle, etc.) should be entered in the Specialty Beer category.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

Commercial Examples: Alesmith Speedway Stout, Founders Breakfast Stout, Traquair Jacobite Ale, Rogue Chipotle Ale, Young's Double Chocolate Stout, Bell's Java Stout, Fraoch Heather Ale, Southampton Pumpkin Ale, Rogue Hazelnut Nectar, Hitachino Nest Real Ginger Ale, Breckenridge Vanilla Porter, Left Hand JuJu Ginger Beer, Dogfish Head Punkin Ale, Dogfish Head Midas Touch, Redhook Double Black Stout, Buffalo Bill's Pumpkin Ale, BluCreek Herbal Ale, Christian Moerlein Honey Almond, Rogue Chocolate Stout, Birrificio Baladin Nora, Cave Creek Chili Beer

21B. Christmas/Winter Specialty Spiced Beer

Aroma: A wide range of aromatics is possible, although many examples are reminiscent of Christmas cookies, gingerbread, English-type Christmas pudding, spruce trees, or mulling spices. Any combination of aromatics that suggests the holiday season is welcome. The base beer style often has a malty profile that supports the balanced presentation of the aromatics from spices and possibly other special ingredients. Additional fermentables (e.g., honey, molasses, maple syrup, etc.) may lend their own unique aromatics. Hop aromatics are often absent, subdued, or slightly spicy. Some fruit character (often of dried citrus peel, or

dried fruit such as raisins or plums) is optional but acceptable. Alcohol aromatics may be found in some examples, but this character should be restrained. The overall aroma should be balanced and harmonious, and is often fairly complex and inviting.

Appearance: Generally medium amber to very dark brown (darker versions are more common). Usually clear, although darker versions may be virtually opaque. Some chill haze is acceptable. Generally has a well-formed head that is often off-white to tan.

Flavor: Many interpretations are possible; allow for brewer creativity as long as the resulting product is balanced and provides some spice presentation. Spices associated with the holiday season are typical (as mentioned in the Aroma section). The spices and optional fermentables should be supportive and blend well with the base beer style. Rich, malty and/or sweet malt-based flavors are common, and may include caramel, toast, nutty, or chocolate flavors. May include some dried fruit or dried fruit peel flavors such as raisin, plum, fig, orange peel or lemon peel. May include distinctive flavors from specific fermentables (molasses, required. A light spruce or other evergreen tree character is optional but found in some examples. The wide range of special ingredients should be supportive and balanced, not so prominent as to overshadow the base beer. Bitterness and hop flavor are generally restrained so as to not interfere with the spices and special ingredients. Generally finishes rather full and satisfying, and often has some alcohol flavor. Roasted malt characteristics are rare, and not usually stronger than chocolate.

Mouthfeel: A wide range of interpretations is possible. Body is generally medium to full, and a certain malty chewiness is often present. Moderately low to moderately high carbonation is typical. Many examples will show some well-aged, warming alcohol content, but without being overly hot. The beers do not have to be overly strong to show some warming effects.

Overall Impression: A stronger, darker, spiced beer that often has a rich body and warming finish suggesting a good accompaniment for the cold winter season.

History: Throughout history, beer of a somewhat higher alcohol content and richness has been enjoyed during the winter holidays, when old friends get together to enjoy the season. Many breweries produce unique seasonal offerings that may be darker, stronger, spiced, or otherwise more characterful than their normal beers. Spiced versions are an American or Belgian tradition, since English or German breweries traditionally do not use spices in their beer.

Ingredients: Generally ales, although some dark strong lagers exist. Spices are required, and often include those evocative of the Christmas season (e.g., allspice, nutmeg, cinnamon, cloves, ginger) but any combination is possible



(cont. on next page)

and creativity is encouraged. Fruit peel (e.g., oranges, lemon) may be used, as may subtle additions of other fruits. May use a wide range of crystal-type malts, particularly those that add dark fruit or caramel flavors. Flavorful adjuncts are often used (e.g., molasses, treacle, invert sugar, brown sugar, honey, maple syrup, etc.).

Comments: Overall balance is the key to presenting a well-made Christmas beer. The special ingredients should complement the base beer and not overwhelm it. The brewer should recognize that some combinations of base beer styles and special ingredients work well together while others do not make for harmonious combinations. **THE ENTRANT MAY DECLARE AN UNDERLYING BEER STYLE AS WELL AS THE SPECIAL INGREDIENTS USED. THE BASE STYLE, SPICES OR OTHER INGREDIENTS NEED NOT BE IDENTIFIED. THE BEER MUST INCLUDE SPICES AND MAY INCLUDE OTHER FERMENTABLES (SUGARS, HONEY, MAPLE SYRUP, MOLASSES, TREACLE, ETC.) OR FRUIT.** If the base beer is a classic style, the original style should come through in aroma and flavor. Whenever spices, herbs or additional fermentables are declared, each should be noticeable and distinctive in its own way (although not necessarily individually identifiable; balanced with the other ingredients is still critical). English-style Winter Warmers (some of which may be labeled Christmas Ales) are generally not spiced, and should be entered as Old Ales. Belgian-style Christmas ales should be entered as Belgian Specialty Ales (16E).

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer. ABV is generally above 6%, and most examples are somewhat dark in color.

Commercial Examples: Anchor Our Special Ale, Harpoon Winter Warmer, Weyerbacher Winter Ale, Nils Oscar Julöl, Goose Island Christmas Ale, North Coast Wintertime Ale, Great Lakes Christmas Ale, Lakefront Holiday Spice Lager Beer, Samuel Adams Winter Lager, Troegs The Mad Elf, Jamtlands Julöl

And maybe now for something new and different...

SPICED BEER JELLY

Ingredients

26 ounces dark beer
1 3/4 lbs granny smith apples
26 ounces water
5 1/4 cups granulated sugar
1 lemon, juice of, small
1 orange, zest of, finely grated
2 cinnamon sticks
1/4 teaspoon ground cardamom

Directions

1. Rinse the apples in cold water. Stem, core, and cut the apples into quarters without peeling them. Put the fruit in a preserving pan and cover them with the water. Bring to a boil and allow to simmer for 30 minutes on low heat. The apples will be soft. Collect the juice by pouring this preparation into a fine chinois strainer, pressing lightly on the fruit with the back of a skimmer. Then filter the juice a second time by pouring it through a cheesecloth that you have soaked and wrung out. Let the juice run freely. It is preferable to let the juice rest overnight in the refrigerator.
2. Next day, measure 2 cups 1 ounce of the juice, leaving in the bottom of the bowl any residue that settled out overnight. You will have clearer jelly this way.
3. Place two small saucers or plates in the freezer - you will use these to check the set.
4. Pour the apple juice, beer, sugar, orange zest, lemon juice, cinnamon sticks, and ground cardamom into the preserving pan and bring it to a simmer. Skim carefully. Continue cooking on high heat for 10 to 15 minutes, stirring gently. Skim again if necessary. Check the set.

HOPs HOLIDAY PARTY

WHEN: SUNDAY, DECEMBER 13th

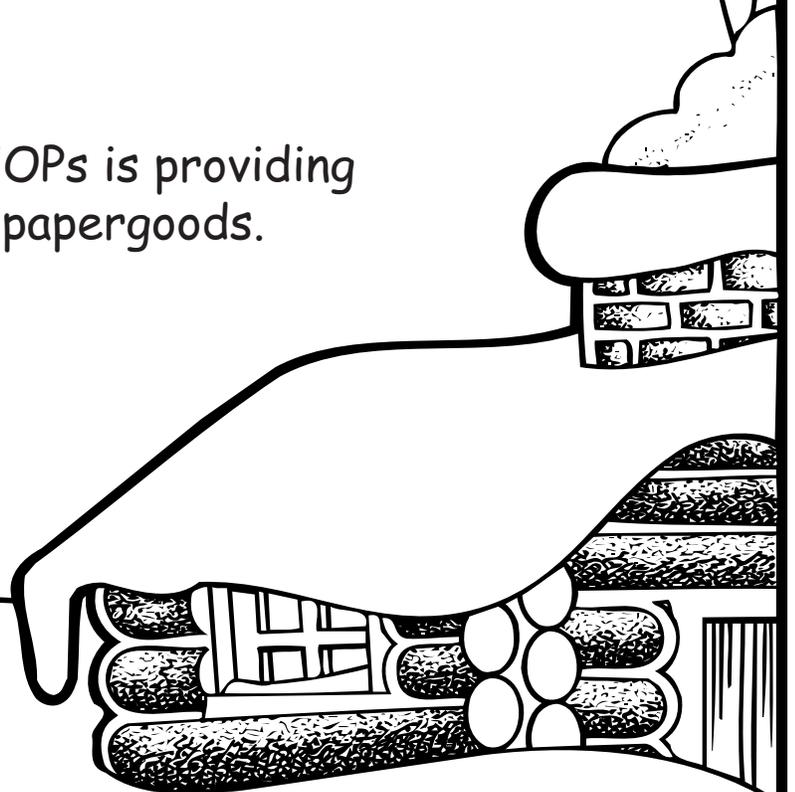
Bring beer and a potluck • 5pm to ?

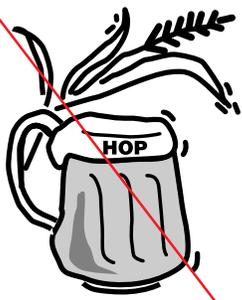
WHERE: Paul Hodge's House

1209 W. Moss Ave., Peoria 61606 • hm: 674-3069

WHO: HOPs Members & their Guests

As usual, HOPs is providing
all the papergoods.





HOP's Winter Bus Brewery Tour

SATURDAY · JANUARY 30th, 2010

Madison, WI



**RSVP BY
JAN. 23rd**

Snow, rain or sun,
we're going!!!

Bus leaves Peoria at 7:30am, returning around **10:30pm**,
with a pick-up stop in **Bloomington**

Organized by HOPs (Homebrewers of Peoria)

**EARLY BIRD
DISCOUNT**

Note: This bus trip **will not**
be cancelled!!!

Preliminary

ITINERARY:

- **Capitol**
- **Ale Asylum**
- **New Glarus**
- **Great Dane**
- **Woodman's Market**

NOTE: This trip is open to anyone
21 years and older and who is
interested in good beer and having
fun.

Plan for a *long* fun day. We are
traveling by bus, so you won't have to
worry about driving... just getting to
the bus in the morning on time, back
on the bus between stops and not
getting left behind! You may bring
your own beer and munchies on the

bus. **IMPORTANT NOTE:** Bus
rules...**NO GLASS or KEGS ON
BUS.** You may bring your beer in
cans, plastic bottles or ??? All meals
will be buy-your-own, available at the
stops...

BUS PICK-UP SITES:

PEORIA: bus leaves at 7:30am
Meet at the **Evergreen Shopping
Center** on N. Sheridan Road, park
near Lens Crafters near Lake St,

BLOOMINGTON/NORMAL*: Meet
at the **Best Western Holiday Inn, 8
Traders Circle, at 8:15am** (I-55 exit
165A).

QUESTIONS???

Kevin Stearns

c: _____

hm: 697-6778

email: kevin.stearns@gmail.com

UP-TO-DATE TRIP INFO:

<http://hop.bradley.edu/bustrip.html>

LAST MINUTE WORRIES:

In case, for some reason, you can't
make it at the last minute, or are
going to be late, **PLEASE call Kevin
Stearns' cell phone.**

RSVP anytime between now and JAN. 23RD - No refunds after JAN. 23RD

EARLY BIRD DISCOUNT: \$___ (CHECKS MUST BE TO KEVIN BY JAN. 12TH)

AFTER JAN. 12TH...and up until the bus leaves \$___

(Last minute people please call Kevin to let him know you're coming)

YES! I want to join HOPs in their Winter Brewery Bus Tour to Madison, WI on Sat. Jan 30th
(I am at least 21 years of age, and will try to behave myself!!!)

Pick me up in this bus stop (check one): **PEORIA** **BLOOMINGTON***

(*IMPORTANT NOTE: If we do not receive RSVPs by the deadline of Jan. 23rd, we will not be stopping here.)

Name _____

Address _____

Phone (day) _____ (eve) _____ Email _____

In case of an emergency, please call: _____ Phone: _____

COST: \$45 for bus trip, make check payable to our treasurer **"John Martin"**

• This money is for the bus ride only, and **does not** include any food or beverages.

TO REGISTER: get this form and money/check to:

Kevin Stearns, 12 Cherry Street, Bartonville 61607



BEER FAULT LIST...

<http://www.bjcp.org> • Copyright © 2007 — BJCP, Inc. • <http://www.beertown.org>

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 13...see attached flyer

Winter Bus Trip - Saturday, Jan. 30th...we're going to Madison, WI

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: _____