



The Official Newsletter of the Cloudy Town Brewers
June 2009

<http://www.cloudytownbrewers.org>

Next Meeting
Wednesday July 1st , 2009
7:30 P.M. at
Jen's House

From The Prez

Hello Home Brewers

Next meeting will be at Jen Meyers house come rain or shine, hopefully shine. Her address is 224 2nd Ave NE St.Cloud, MN 56304. If you need directions you can call 217-5282 or her cell at 608-385-6996. Please bring a lawn chair, something to drink and possibly something to snack. We will have a short meeting about upcoming events like the home brewer's campout, The BJCP classes and the Benton County Fair. This year I am going to try and make it to the home brewer's campout. I think it will be good to network with the folks from other clubs on how to correctly put on the BJCP classes. Plus if you like to drink good beers of all varieties, this will be the best place in the state to please the palate and the price is right. Let's have a good showing at the campout from

the Cloudy Town Brewers. That is all I have for now, we will see you at Jen's.

Cheers,

Bruce

Zymurgy

The July\August Zymurgy is in. It has articles on best beers in America by Zymurgy voters, brewing double IPA's and much more. Check it out at the next meeting.

From Jen:

Hi all,

Reminder that the July meeting is at my house, 7:30 pm on Wed July 1st. Nathan and I made a trip to the Four Firkins and bought a few interesting brews that we'll have to share with everyone. Since there's no food or drink for purchase in our backyard, feel free to bring whatever beverages you want. If you think you'll be hungry, bring a snack to share. I'll have some munchies on hand for everyone, too. Also, if you have a lawn chair for yourself, it'd be great if you brought that as well. We have seating outdoors for about 8, but beyond that we're tapped out. Should be a fun, laid back meeting. Spouses are certainly welcome, too. Hope to see many of you here! Below is a link to a map of our location. We're at 224 2nd Ave NE in St. Cloud. Home phone # is 217-5282 and my cell is 608-385-6996.

June Minutes

Thanks to Michael's Restaurant for hosting the June meeting.

The upcoming meeting schedule:

- July – Jen Meyer's house
- August – Ace Bar and Grill
- September – McCann's
- October – Michael's Restaurant

March Mashness for 2010 will be March 20th, 2010. Possible locations are McCann's or Michael's.

Benton County Fair brewing demo possibly Friday and Saturday. The fair Runs from August 4th to the 9th.

On June 20th there will be a campout in Brainerd at Reg Nelson's house.

The Interclub Campout will be held July 31st to Aug 2nd in Duluth.

Will be two new members Joe Tetrault and Garret Anderson join at the meeting.

Bruce Leblanc will send out more info on Beer Judgin Certification Classes. We have a schedule test date of November 14th. A planning committee will formed for the classes.

Thank you to Mike Beuning for the presentation on yeast starters.

Tommy Z Generosity Award

Congratulations to Jerry Dusich for winning the June People's Choice with his Dortmund. Here are the point totals through June.

Russ Windahl	7 Points
Jerry Dusich	7 Points
Erik Nelson	6 Points
Gordon Scott	5 Points
Mike Beuning	4 Points
Scott Campbell	3 Points
Jennifer Meyers	3 Points
Patrick Sundberg	3 Points
Todd Lachinski	2 Points
Lars Larson	2 Points
Dan Lieser	2 Points
Larry Nusbaum	2 Points
Dan Peterson	2 Points
Dean Schrom	2 Points
Peter Spengler	2 Points
Garret Anderson	1 Point
Steve Klicker	1 Point
Bruce LeBlanc	1 Point
Bryan Miller	1 Point
Curt Mohs	1 Point
Cory Porkkonen	1 Point
Joe Tetrault	1 Point
Marty Walsh	1 Point
Steve Zinken	1 Point

Competitions

For a complete list of competitions visit the Events & Calendar on the AHA's web site at <http://www.beertown.org/homebrewing/events.html>.



Something's Brewing Close to Home

Nanobreweries find the niche between home brew and microbreweries, making it easier to think (and drink) locally.

Posted by [MSN City Guides](#) on Wednesday, May 20, 2009 9:12 PM

The do-it-yourself ethos has taken hold in America — this time powered as much by necessity (the battered economy) as by any casual embrace of the storied American self-reliance. It's maybe nowhere more evident than in a new and re-emerging form of the DIY philosophy according to home brewers.



For years, microbrewers — independent beer-brewing operations whose threshold of production is less than 15,000 barrels a year — defined the small-batch experience. More recently, though, the drive for local identities and products, and a reawakening of Americans' sense of the neighborhood as resource, have led to the rise of nanobreweries, run by a handful of people

operating out of very limited neighborhood spaces on a very limited budget.

Unlike microbreweries, which are the thriving results of business models, nanobreweries are more entrepreneurial, with their creators doing it either as a high-profile hobby or as a stepping-stone to creating a bigger company. Either way, nanobrewing reflects the impact of neighborhoods, as these mavericks create a brew — and a following — one trench drain, one fermentation tank at a time.

Heather McClung, one of the owners of Seattle's [Schooner Exact](#) brewery, grasps the neighborhood aspect of the nanobrew concept. "Historically, people used to brew for their household, or their communities. This is seen in the architecture of homes, when they built their doors just wide enough for the community brewing kettle to fit through. Nanobreweries are taking brewing back to its historical context by brewing small and brewing for their community. ... How much more local can you get, other than to do it yourself?"

For Donovan Hall, the Long Island-based author of "The Beer Hall Guide to Long Island," it's something you do out of love.

"The nanobrewery concept allows one or a few good craft brewers to spend a few weekends a month brewing batches of beer

that can be sold to pubs in their communities,” Hall, a full-time physicist, told Newsday in March. “The model isn't one that focuses on eventual growth. The nanobrewer isn't going to quit his day job. They are brewing because they love the process and want to share the results with the people in their neighborhoods,” Hall said in a posting on his [The Beer Hall](#) blog.

Nanobrewing, like its bigger cousin microbrewing, is one of the results of the steady appeal for craft-brewed beers, a beneficiary of the home brewing movement that gained momentum in 1979, when President Jimmy Carter signed the Cranston Act, legalizing home brewing for the first time since Prohibition.



Schooner Exact shows what's possible. McClung said the company began in June 2006 as a whim she shared with husband Matt McClung and close friend Marcus

Connery. “Matt and I were about to be married, so we were ramping up our homebrewing in order to make beer for the wedding,” Heather McClung said by e-mail. “We ran across a pilot system for sale so Matt, Marcus and I decided to purchase it for \$1,500. When Matt and Marcus were returning from picking up the system, they looked at each other and said, ‘wouldn't this be cool if we decided to go pro?’ Hence, Schooner Exact was born.”

From such meager beginnings is a dream born; Schooner Exact has expanded from a storage-shed-sized operation to one that now sells its product throughout Puget Sound. For McClung, however, it's important that the company's growth stays rooted in the community. “By choosing to drink local, one can contribute to a greater sense of community as well as being a green, sustainable approach,” she said. “If you purchase a local beer, the profits of that purchase go back into the community — and the cycle begins again.”

[Michael E. Ross](#)