



Cloudy Town Brewers *clarifier*

Feb/March,
2010

Meeting Minutes

In December, Jerry called McCanns and spoke with Matt regarding March Mashness. Here are the dates reserved for the contest:

March 16th 6-10 pm check in
March 21,23,25th 6-10 pm judging
March 26th, all day for contest judging and awards

Chris Laumb stated that he would like to work together with our club to bring some recognition to the club, and also to McCann's. He will award the highest ranked beer from this year's March Mashness by brewing the winning recipe at McCann's along with the brewer of the beer.

1. This is only open to members of the Cloudy Town Brewers, so the winner will be the best beer entered from our club. This will keep it strictly local.
2. There are certain beers that can't be made in a brewpub, so if the winning beer is something that can't be made, (lambic, framboise, etc.) he will get together with the winning person to decide on a beer to brew.

Larry is working on the next club bus trip down to the cities and has the date set for April 30th. More details to follow as things get closer.

We are still searching for a speaker for the awards. James is following up on a lead he has through Liftbridge.

Bruce is taking care of prizes and will be contacting volunteers on who they need to call.

Classifieds

For sale:

1000 mL flask

Aquarium Pump

Classic Style Series Book: Scotch Ales by Greg Noonan

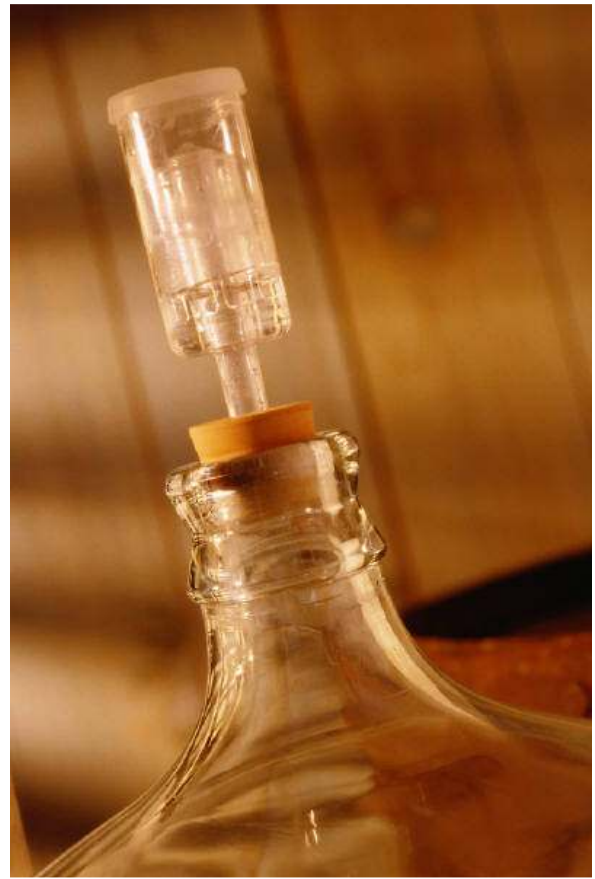
Refractometer with both brix and gravities scales

Floating thermometer

Homemade grain mill

Contact me at the meeting or by email if interested

mikebeuning@hotmail.com



*March and
December meetings
will be held the first
Wednesday of the
month at McCann's
at 7:30 pm.*

Member Profile: Joe Leuthner

I started brewing about 35 years ago. I made a few batches of beer, but mostly wine. The wines were mixed fruit, such as chokecherry and apple. There were quite a few home wine making books, but almost no information on brewing.

The first "beer" I made was prohibition home brew. It had a 2 pound can of blue ribbon malt extract, 5 pounds of sugar, and 4 ounces of compressed hops. It called for baker yeast but I used wine yeast. I used a red line hydrometer -you bottle the beer when the red line on the hydrometer just shows. You don't add sugar, but the beer is still fermenting....! The few bottles that didn't explode tasted awful. I did not brew again until I got a copy of Fred Eckhardt's book on lager.

My favorite beer pairing is stout and chocolate. It does not matter if it is a dry or sweet stout-try it.

The worst commercial beer in my opinion is Miller lite. I really like Michigan golden light-very clean and refreshing. Miller has a harsh after-taste that really shows up when it is warm. Miller does not use real hops, but a chemical extract immune from the dreaded skunky light struck syndrome. Also, it uses a fungus derived enzyme to allow extreme attenuation.

My all time best commercial beer is Rodenbach regular(the grand cru is great,too). This is a Flanders sour red beer of infinite complexity. It is a blend of old aged beer and young beer. This wine like beer is a perfect companion to sea food.

My one piece of advice is to brew a beer with another brewer. It matters little the experience level of your partner- both benefit from sharing.

The best beer event I have ever been to is our own March Mashness. I have been to 2 nationals and a host of other beer events, but March Mashness allows me to taste and judge a lot of beers along with my fellow members. I love the feedback, even when it's someone you know who tells you how bad your beer is. I brewed many years without the benefits of being in a club, but being in club makes the hobby so much better.

Slow Cooker Beer-Braised Tacos

Recipe by Jen Meyers

Ingredients:

- 2 lb beef roast (chuck or sirloin)
- 2 packages taco seasoning (La Preferida brand if you can find it)
- 1 small onion, sliced thin
- 1 tsp crushed red pepper
- 1 small can fire-roasted green chiles
- 1 12 oz. bottle of beer (amber or golden ale)

In a crockpot, combine all ingredients. Set slow cooker to low and cook for 6-8 hours. Shred meat with two forks and stir into sauce that has accumulated from cooking. Serve on warmed flour or corn tortillas with sour cream, cheese and any other toppings you prefer. Serves 6.

