



The Official Newsletter of the Cloudy Town Brewers

March 2005

<http://www.cloudytownbrewers.org>

Next Meeting

Wednesday March 2, 2005

7:30 P.M. at

Granite City Food & Brewery

From the Prez

Greetings fellow homebrewers,

If you missed the pub-crawl on the 19th you should have been there a good time was had by all. We left Sam's Club parking lot at around ten in the morning on a Trobec's coach bus that was very nice. Not long after we left Larry opened a mini keg of beer and he could not stop it from leaking. We all had to pitch in and empty the keg to avoid any mess. First stop was Great Waters Brewpub for some lunch. Next we went to Summit Brewery for a tour by a not so sober tour guide followed by some free sampling of their beer. As long as we were in the neighborhood we stopped by Northern Brewer for supplies. With as packed as they were you could tell they don't get many busloads dropping in but they loved it. From there it was off to Town Hall Brewpub, Granite City in Maple Grove

and Hops Restaurant. In all there were 23 of us who went, and all went well. We should try to make this one an annual,

March Mashness

March Mashness is marching right along and is coming fast. If you do not have you're beers entered its time to get them ready. Beers are now being accepted at Granite City Food and Brewery. I had contacted 55 businesses to sponsor us so far we have 15 that have responded with nice prizes and more are on the way. We will need your help on Friday the 11th and Saturday the 12th judging and or assisting with judging. This is attentively taking place at the Ramada Inn as we have in the past. Darin has said he might get us in where he works to do the judging to save the club some room fees but he has not get back to me on that one. So now is the time to enter those beers and we will see you on the 11th, 12, and the 19th.

March Elections

As you know we elect club officers this month so stop in at the meeting and vote or else!

Bruce

February's Minutes

- Thanks to JP's for hosting February's Meeting.
- Bruce Leblanc and Larry Nusbaum judged at the Upper Mississippi Mashout. They had 200 more beers than last year.
- Bruce brought March Mashout flyers with to judging. It was suggested to Bruce to do two days of judging so the judges get a point for each day.
- Bruce is contacting sponsors. Darin Dorholt has a possible new sponsor and is checking on it.
- Granite City has remodeled so we will have to look at the setup for the Best of Show.
- Darin Dorholt is checking with the AHA on Club lifetime membership.
- The Community Education Home Brew class will be February 21st, 28th and March 7th at North Junior High.
- The Bus Trip is scheduled for Feb. 19th. We will meet the bus at Sam's Club by Taco Bell. The brewery tour at Summit is the only set appointment we have. It is free for a member and guest. The bus is though Trobec's and is \$576.

Baltimore??

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>.

Club Only Competitions

March/April 2005

Sour Beers

Hosted by Phil Clarke and the New York City Homebrewers Guild of New York, NY.

Category 17 Sour Beers*

May 2005

Extract Beers

Hosted by Susan Smith and the Hogtown Brewers of Gainesville, FL.

All BJCP beer styles (Categories 1-23). Extract must make up more than 50% of fermentables*

August 2005

Belgian and French Ale

Hosted by Bob Kauffman and Hop Barley and the Alers of Boulder, CO.

Category 16 Belgian and French Ale*

September/October 2005

European Amber Lager

Hosted by Jack Kephart and the Society of Akron Area Zymurgists (SAAZ) of Akron, OH.

Category 3 European Amber Lager*

November/December 2005

Baltic Porter

Entries due November 4, 2005.

Judging will be held November 12, 2005.

Hosted by Brian Lanius and the Ruffian Brewers of Suffern, NY.

Category 12C Baltic Porter*

New Style Guidelines

The new guidelines will take effect January 1, 2005. If you enter competitions please check to ensure that you're entering the proper category. See new 2004 BJCP Style Guidelines at www.bjcp.org.

Tommy Z Generosity Award

Congratulations to Rick Vinje for winning the people's choice award for the night with his Stout. Here are the point totals through February

Rick Vinje	2 Points
Cody Winter	2 Points
Darin Dorholt	1 Point
Tim Frakes	1 Point
Larry Nusbaum	1 Point

Cloudy Town Brewers **Mugs & Shirts**

The Cloudy Town Brewer mugs are now available. The mug has wider base in a gray color with the club logo stamped in brown and green hop ring decal. They are available to club members for \$10 and non-members for \$12. Please contact Tom Zupanc if interested.

We have cream-colored T-shirts that are screen printed with the club logo. They are \$12 for a club member and \$15 for a non-member.

CTB Embroidery ***Submitted By Tim Fuerstenberg***

For anyone interest in getting our new/current Cloudy Town Brewer's logo embroidered onto their favorite garment, shirt, sweater or jacket (sorry they can't do hats), please bring your item(s) to our next meeting. The cost of the logo is \$10 per item. If you need more information, please contact Tim Fuerstenberg.

continue all of the programs and services of both groups. For more information go to WWW.beertown.org

And on a Warmer Note!!!



The word "rum" brings the Caribbean immediately to mind. All those delicious rum drinks have given the Caribbean a reputation for great "spirits." How many people know that there are many tasty beers indigenous to the islands? Join us on a quick tour of Caribbean beers and breweries.

Aruba has its own special Arubian beer, Balashi beer. Winner of the "Monde Selection" gold medal in 2000, Brouwerij Nacional Balashi is created from a secret recipe using Scottish malt (imported), German hops, and the pure island water. The beer is a smooth, golden Pilsener.

Antigua Brewery makes it flagship beer, Wadadli, in addition to several other beers it brews under license from their home companies. "Wadadli", a pale lager beer whose name derives from the original native people's name for the island, has become synonymous for beer in Antigua. Water for Wadadli is collected by the brewery and desalinated in-house for strict quality control of the production of the full-bodied, bittersweet lager beer.

Barbados boasts Banks Brewery. This brewery makes a variety of beers, including Banks Beer (a pilsner lager),

Banks Light (lower alcohol content), Tiger Malt, a non-fermented, non-alcoholic product with a full malt taste, XXTRA Strong Brew, which is dark and has a flavor of hops, and a Millennium 2000 beer, a light, smooth medium-alcohol pilsner lager beer. There's even a "Beer Gear" shop on the brewery property to assist you in shopping for your beer accessories!

Kalik (Commonwealth Brewery Limited) is the beer of the **Bahamas**. You can get it in Regular, Light, or Gold, and souvenir packs of the three beers are available. The brewery is on the island of New Providence.

The Cayman Islands produce Stingray Beer, a pale lager beer, and Stingray Dark, a dark lager. **Dominica** produces Kubuli, made with the island's natural spring waters. Bottled waters are produced, too, and some beers are produced as licensed from other companies, such as Guinness.

Carib Beer is a product of **Trinidad and Tobago**. The company web site features a section on Brewery History, Beer Profiles, an events calendar and much more. Carib beer is a clear lager beer with a refreshing taste. Take some time to browse the site, and make a visit to the brewery the next time you visit Trinidad and Tobago

See you all at the meeting! Bring a friend they'll thank you for it. (Bruce will buy you a beer)

