



The Official Newsletter of the Cloudy Town Brewers

June 2004

<http://www.cloudytownbrewers.org>

Next Meeting

Wednesday June 2, 2004

7:00 P.M. at

Granite City Food & Brewery

From the Prez

Last Saturday was the Minnesota Home brewers Association's Upper Mississippi Mash Out. It's their sanctioned homebrew competition. I was in St. Paul that weekend so I thought I would take in the event. It was held at the Summit brewery and they were very hospitable, serving free beer for attendees all night. What more motivation would one need to go to an event than free quality beer. There was a nice turnout for the competition about 75 people I would guess attended. It was fun mingling with the home brewers from the twin city area. A lot of those people are the ones who attend the home brewers campout and other craft brewing happening in the Midwest. The Upper Mississippi Mashout event is not really a best of show like our March Mashness but more of an awards ceremony. All judging is held previous to the night at Summit Brewery. Things moved a little faster then our March Mashness because of the event being an awards ceremony. The event was over in

about 2 hours. There was a slide show from one of the members of their club who had been in Germany and the slides were mainly of the topic of Alt beers, where they came from and how they developed over the years. Followed by handing out the awards. Almost after every category, which there was twenty of them, they handed out door prizes. There were plenty of nice prizes for award winners and door prizes. I won second place for my Scottish Ale "Wee Heavy". It looked like they had at least ten people on there committee to put this event on which helped it go very smoothly. I plan on taking in the Upper Mississippi Mash Out next year along with some free Summit Beer.

" You can't be a real country unless you have a beer and an airline - it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer."

--Frank Zappa

May Minutes

Thanks to Granite City for hosting May's Meeting.

Bruce LeBlanc is putting together a new member packet including a list beer styles with descriptions and places we get discounts.

Bruce LeBlanc is also working with Colleen from Baker's to do Homebrew Classes at

Baker's. This is to educate the public and possibly gain new members

"Does killing time damage eternity?"

Inter-club Campout

The Inter-Club Campout will be held on July 16-18, 2004. It will be held at the:

St. Croix State Park
Head of the Rapids Group Center
Near Hinckley, MN

It will be a little different than previous years. Check out the website below for more details.

<http://summersizzlerfriends.homestead.com/Campout2004.html>

We will be sharing the site with another group who has graciously invited us to join them. There are bunk houses, showers, a large lodge, professional style kitchen and more.

There will also be a charge this year for use of the facility and cleaning supplies. The charge initially is \$35 per adult. This cost will likely go down as the number of attendees goes up. Something will be decided about people who will only be there for one night. Likely there won't be a charge for day visitors. There will also be the State Park access fee of \$10 per vehicle.

From the Northwoods

The Boreal Brewers of Bemidji have graciously invited the members of their neighbor beer clubs to their annual beer tasting party in Effie, MN on June 12. They included a jpeg of a fine poster, but I know that some of these mailing lists don't accept attachments, so I've transcribed it here. Hope some of you can make it! It sounds like a fun time!

It's the Boreal Brewers Homebrew Club Neighborhood Tavern 9th Annual Summer BEER TASTING

A tasting of home fermented beers, wines and meads.

5:00pm Saturday, June 12, at the Neighborhood Tavern in Beautiful Downtown Effie

Brewers and vintners are encouraged to bring their wares to share with the group, about 8 12oz bottles per sample (bring less if you can't share that much)

Homebrew tasting, Great Pleasures from Small Measures

For more information call (218) 743-3286 or (218) 586-2488

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>.

"A major difference between genius and stupidity is that genius has a limit"

Club Only Competitions

AUGUST 2004 – Wheat Beer

Hosted by Drew Beechum and the Maltose Falcons of Woodland Hills, CA.

Category 17 Wheat Beer

**SEPTEMBER/OCTOBER 2004 -
Smoked Beer**

Hosted by Jay Adams and the Mountain Ale & Lager Tasters of Ashville, NC.

Category 23 Smoke-Flavored Beer

**Tommy Z Generosity
Award**

Tommy Z Generosity Award

Congratulations to Tim Frakes for the winning the nightly people's choice award with his Oktoberfest. Here are the point totals through May.

| | |
|---------------|----------|
| Jeff Saranpaa | 6 Points |
| Larry Nusbaum | 3 Points |
| Darin Dorholt | 2 Points |
| Bob Hilsen | 2 Points |
| Jerry Dusich | 1 Point |
| Craig Egerman | 1 Point |
| Tim Frakes | 1 Point |
| Bruce LeBlanc | 1 Point |

"There are no stupid questions, only inquisitive idiots!"

**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.

**National Homebrew
Conference**

The 26th annual American Homebrews Association will be held this year June 17-19 at the Riviera Hotel & Casino in Las Vegas. (I'm booked and have all arrangements made)

"It's no that I'm afraid to die, I just don't want to be there when it happens."

Ask Bruce

This is a new section in the newsletter devoted to you the Cloudytown homebrew club member to write in and ask our President (Bruce) questions you may have about brewing or life in general

This month's letter comes from club member Mr. Richard Fader of New Munich and his question is: "I would like to know the reason for the lime in Corona beer. I have heard two explanations: First, that it's to eliminate or reduce the skunk taste of the beer, and secondly, since it was first manufactured in Mexico, that it was used to keep the bugs from flying into the bottle. Any truth to either of these stories?"

Bruce Says: Today, the whole lime in Mexican beer thing is an asinine gimmick, thanks to the marketing behind beers like

Corona. In Mexico, adding a lime wedge to a beer is very much a touristy thing to do, a joke amongst locals. Hell, pairing any kind of fruit garnish with beer is something to joke about. That said, it does cut the sweet corn adjunct flavor or blandness of many of these beers, making them much more palatable, but at the same time, it doesn't say much for the beer if it needs a lime wedge.

Why a lime?

I decided to dig up some history on this citric custom, and here is what I found: One source notes that cans of beer were stored in dusty conditions and that a wedge of lime was ideal for cleaning the mouth of the can. Another states that early Mexican beer bottles were capped with liner-less caps (that seal inside caps), which would leave a ring of rust on the bottle rim, and again, a wedge of lime cleaned it right up. Even your insinuation that Mexico is bug infested, hence the idea of laying a lime wedge over the opening to keep out the flies, also holds some truth. There is even mentions of salt being added. Think tequila and all of this makes sense. As tequila is the national drink of Mexico, limes would've been very accessible and no doubt would've added a refreshing edge to what would otherwise be a bland-ass brew. So it's only natural that limes would eventually be used with beer.

-Stolen from somewhere.. but I'm not gonna tell....

Drunken Chimps!

Africa Online reports that the Uganda Wildlife Authority is concerned with Chimpanzees becoming intoxicated from beer brewed in illegal breweries hidden in the forest. Apparently the drunken chimps become aggressive and have attacked small children.

Beer Drinker of The Year!

The 2004 Beerdrinker of the Year is John Marioni, 40, of Bothell, WA. The annual competition has been held since 1997 at Denver's Wynkoop Brewing. After an intense two-hour final round of questioning by Wynkoop's beer "judges", Marioni, a former finalist, won free beer for life at Wynkoop. Says Marioni, "I have not made a decision in my adult life without first considering its impact on my ability to purchase or consume beer."

Church Anecdote:

A preacher was completing a temperance sermon: with great expression he said, "If I had all the beer in the world, I'd take it and throw it into the river."

With even greater emphasis, he said, "And if I had all the wine in the world, I'd take it and throw it into the river."

And then, finally, he said, "And if I had all the whiskey in the world, I'd take it and throw it into the river." He sat down.

The song leader then stood very cautiously and announced with a pleasant smile, "For our closing song, let us sing Hymn #365: 'Shall We Gather At the River.'"

See you all at the meeting! Bring a friend they'll thank you for it. *(Bruce will buy you a beer. Bait your hook, talk to your child's truant officer, go to the prom with your daughter, reenact a tribal ritual, tell you weather your son was the one, landscape your yard, and convince those neighbors you hate to move.)*