



The Official Newsletter of the Cloudy Town Brewers

November 2004

<http://www.cloudytownbrewers.org>

Next Meeting

Wednesday November 3, 2004

7:30 P.M. at

JP's Grill & Bar

From the Prez

Hi-yah folks

I'm back! I can't believe its been this long since my schedule permits me to go to a meeting, 3 months, wow. A lot has happened since I've been gone. I will have to relax and enjoy a good beer while I get brought up to speed.

The St. Cloud Times on Thursdays puts out an edition to their paper called "Up Next". In that edition you can find information on what's happening in the area on the weekend. Along with other entertainment it has articles on food, music and movies. One of the newer sections in Up Next is an article on beer and wine. The Times contacted me on behalf of Cloudy Town Brewers to see if we would be interested in writing a weekly article for "beer of the week". We would choose the "beer of the week" and write a few lines describing the beer. I thought we could write about regional beers. Describing flavor, if its a seasonal beer and what food it might go good with. I

accepted this invitation to help spread our good name in the paper and help educate the public on beer diversity.

If anyone has a beer they would like to write a few lines about and have published in the paper, please contact me. I thought a good one would be to write about would be "Bud Light" and how it works great for getting that stubborn road grime clean when washing the car!.

The meeting in December will be downstairs at O'Hara's brew pub.

I'm Bruce LeBlanc and I approve of this message.

"Never kick a cow chip on a hot day" –Will Rogers

October Minutes

Thanks to Granite City for hosting October's Meeting. Also thanks to Al Rust for sharing the Big Foot Barley Wine.

There will be a brew demo at Baker's on Saturday, October 16th at 10 a.m. It will be about a half hour demo.

November's Meeting will be at JP's Bar and Grill in Sauk Rapids. There will be an Intra-Club competition in November. The category will be Bitter and English Pale Ale.

We are looking doing more with the Benton County Fair next year. We are looking at doing a brewing demo and working with the fair board to revise the styles for the competition. They would be next spring after March Mashness.

The March Mashness Best of Show will be held March 19th at 1 p.m. This is one week earlier than normal due to Easter Sunday being the 27th. There will be a social on Friday March 18th from 9 p.m. to midnight. The medals have been ordered. Entries will be accepted from February 23rd to March 9th. Granite City is willing to do a beer recipe of ours for the Best of Show. If anyone has a beer recipe that they would like us to consider bring it to the November meeting. We are getting quotes on the pub crawl bus tour. Larson bus service gave quotes on school bus

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>.

"Work like you'd do it for free, love like you've never been hurt, dance like no one is watching!"

Club Only Competitions

November/December 2004 - IPA

Entries due November 5, 2004. Judging will be held November 13, 2004.
Shipping Address:
The Weekend Brewer
4205 West Hundred Road
Chester, VA 23831

January 2005 Irish Red Ale

Entries due Jan 26th 2005. Judging will be held Jan 30th 2005.

Shipping Address:
AHA COC
C/o Eric Ware
2331 N. Thornwood
Davenport, IA 52804

Hosted by Eric Ware and MUGZ of Davenport, IA.
Category 9D Irish Red Ale*
For more information, contact Eric Ware at eware@mugz.org

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*

New Style Guidelines

See new 2004 BJCP Style Guidelines at www.bjcp.org.

Tommy Z Generosity Award

Tommy Z Generosity Award
Congratulations to Tom Zupanc for the winning the nightly people's choice award with his Dry Stout. Here are the point totals through October.

Jeff Saranpaa	7 Points
Bob Hilsgen	4 Points

Larry Nusbaum	3 Points
Darin Dorholt	2 Points
Tim Frakes	2 Points
Jerry Dusich	1 Point
Craig Egerman	1 Point
Bruce LeBlanc	1 Point
Rick Vinje	1 Point
Tom Zupanc	1 Point

“A lie gets halfway around the world before the truth has a chance to get its pants on” – Sir Winston Churchill

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.

“Experience is that marvelous thing that enables you recognize a mistake when you

make it again.”

Ask Bruce

This is a 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: “recently purchased a book containing all sorts of fun beer trivia, but I almost choked on a peanut when I found a two-page spread on beer cocktails. Am I old-fashioned, or is this a travesty to be shunned by beer lovers across the world? Here's a few examples of what I'm talking about:

Black Velvet: Guinness and champagne.

Isar Water: Wheat beer, Blue Curacao, apple juice or orange juice.

Diesel: Lager and colal would love to hear your opinion on this.frosty mugs you get in some restaurants.

Bruce Says: The concept of blending beers or making strange beer concoctions is not new and sometimes is more bizarre than your two-page beer cocktail spread. For instance, back in colonial days, tavern keepers would concoct all sorts of mixes, and some were ghastly. One of the more revered ones was the Flip, a mix of strong beer with sugar, molasses or dried pumpkin for taste, and a splash of New England rum. The mix was served in either a large pewter or clay pitcher, then seared with a red-hot poker. Other variations used heavy cream and/or eggs for a foaming effect. Sounds yummy, no?

Even the porter style of beer started out as a blend of three different styles: an old ale (stale or soured), a new ale (brown or pale ale) and a weak one (mild ale), with various combinations of blending and staleness. To meet the high demands during Britain's Industrial Age, some English brewers would cut corners by introducing deadly narcotics -- such as exotic poison berries, opium, Indian

hemp, strychnine, tobacco, darnel seed, logwood, salts of zinc, lead and alum - to produce porter-like flavors and intoxicating effects. Many beer drinkers fell ill and even died. Choke on that!

You'll find various blends throughout the world, as people love variety and experimentation. Is it a travesty? Depends on how much of a purist you are. We believe there's nothing wrong with mixin' things up now and then, if that's your thing, but we'll be at the bar ordering our beers straight up. Hold the strychnine.

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

“Suppose you were an idiot. And suppose you were a member of Congress. But I repeat myself.” -- Mark Twain

See you all at the meeting! Bring a friend they'll thank you for it.

(Bruce will buy you a beer, he would if he could.... But guess what he's not gonna be there again... Man this guy is rarer than an endangered species, so if you do see him... get him to buy you your beer quick. Before he disappears for who knows how long again.