



The Official Newsletter of the Cloudy Town Brewers

December 2005

<http://www.cloudytownbrewers.org>

Next Meeting

Saturday December 10, 2005

7:30 P.M. at

My Place

(656-9112 for directions)

See you there

Cheers,
Bruce

From the Prez

Greetings everyone

Once again the holidays are upon us. With the hustle and bustle of the holidays here, I hope everyone is filled with Christmas cheer. This can be very busy time of year. So it's important to take some time out with friends and family and relax and enjoy a Christmas beer.

On Saturday we will celebrate Cloudy Town Brewers ten-year anniversary at Larry's. 10 years already, it's almost hard to believe. It does not seem that long ago when we were first getting started and meeting at Pikes, that little café downtown had a lot of warmth and personality. As we look back at the past times and good company, we can also look ahead to more good times, good friends and good home brew. Let's meet at Larry's to celebrate our 10 years as a home-brew club and the holidays.

November's Minutes

- Thanks to Old Chicago for hosting the November meeting.
- The club has an opportunity to have a hop garden at the Viking Beverage beer distribution facility. This is the old garden from when it was Lindemann's. We will need to setup 10 foot trellises with 10 gauge wire for support. We will contact hop union for recommendations in this area. So far we have three people committed to setting this up.
- For the March Mashness we decided to split up the major areas to and have someone in facilitating each. Larry Nusbaum will be working on advertising, Bruce LeBlanc is contacting sponsors, Jerry Dusich will be working on getting Judges and James Michael is the registrar.
- The December meeting will be Larry Nusbaum's house. It will be our Tenth Anniversary celebration as a club. If you have home brew to share bring it with as we will be doing three gift certificates for the best beer.
- The dates for the Community Education class have been not set yet. Bruce LeBlanc is

looking at his schedule to get the best days. It will be in February to April.
 -We are looking at doing the bus tour again this year. Most likely it will be in February again. Scott Cambell has a contact with Above All, a bus company.

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

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 took 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 Charles Miller for winning the people's choice award for the night with his Scotch Ale. Here are the point totals through November

Jerry & Deb Dusich	4 Points
Tim Frakes	4 Points
Tom Zupanc	4 Points
David Arnott	3 Points
Scott Campell	3 Points
Charles Miller	3 Points
Bob Hilsgen	2 Points
Bruce LeBlanc	2 Points
Rick Vinje	2 Points
Cody Winter	2 Points
Andrew Coval	1 Point
Darin Dorholt	1 Point
Mike Esplan	1 Point
Rick Grelson	1 Point
Greg Koob	1 Point
Joe Leuther	1 Point
James/Jean Michael	1 Point
Tim Muntifering	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.

Jeff Saranpaa	7 Points
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Advice from Bruce

Earn more money: Drink!

A July article by Arthur C. Brooks in the Wall Street Journal stated: "If two workers are identical in education, age, and other characteristics except that the first has a couple of beers each night after work-while the second is a teetotaler-the first will tend to enjoy a 'drinker's bonus' in the range of 10 percent to 25 percent higher wages." The reasons given for this income boost may have to do with the fact that alcohol drinkers enjoy a modest health boost and are more productive. Perhaps drinking with others is a social lubricant, enabling people to get along with each other better and help them cement business deals. Finally, Brooks wrote: People who enjoy professional success tend to experience pressure, and so 'self-medicate."

Submitted by Tom Zupanc

Prof uses beer as teaching tool

July 4, 2004

Alan Hoffman doesn't like to drink beer. But ever since the Bentley College professor started teaching a course on the evolution of the Boston Beer Co., he said he has found a new appreciation for the company's Sam Adams beer. When Hoffman's experimental graduate course debuted at the college earlier this year, it became one of the most popular among students. Hoffman, 49, said that those who signed up for a course about drinking were in for a surprise.

WHY BEER? "This class is not really about beer," said Hoffman. "This is really a new format that takes the case-study method to the next level. It is beer, and college students drink beer." The students don't actually get to drink beer in class, so the professor keeps them focused on the business side of ale. Every other week, employees from the Boston Beer Co. speak to the class about starting a company from the ground up.

HIS CHANGED ATTITUDE ABOUT BEER:

"The truth is, I have not been a big beer drinker. But, when I go out now, I do buy a Sam Light, since I learned so much about it. I look at it in a different way."

HIS MOTIVATION: Hoffman, a professor for 22 years, said he was tired of teaching using lectures and wanted to bring a fresh idea to teaching at the business school.

THE RESULT: Hoffman won approval for the course from Bentley, but had to follow one rule. The course had to be graduate level, so all the students met the drinking age requirement of 21. The experimental course filled up 29 of the 36 available slots on the first day of class registration. "They read the title, it was something new, and people just signed right up," he said.

NO DRINKING IN CLASS: Some students were eager to try some of the ales they were learning about, Hoffman said. He assured them that they would get to sample the beer, but only after they learned about the business. Although there's no alcohol in class, the students get to tour the brewery and have taste tests.

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Submitted by Master Brewer Erik

A lost and recently rediscovered German hopping technique from a hundred years ago, first wort hopping (FWH), works very well in CAP's (Classic American Pilsner). While I have found no direct evidence of this technique being used in the United States, American brewers of this time were largely German born or educated, or at least strongly German influenced, and it seems likely that it was used here. George Fix first reported the German research, which was published in

Bräuwelt in 1995, to the homebrewing community on HBD in 1996.

In this procedure, normal late addition or aroma hops are instead added to the first wort as soon as the kettle bottom is covered, and kept at runoff temperature (about 176° F [80°C]) during the entire time of runoff. These hops are then left in the kettle for the entire boil along with normal bittering hops. Hop oil constituents are bound in a complex manner with other wort constituents resulting in a "fine, unobtrusive hop aroma; a more harmonic beer; a more uniform bitterness" than control pilsners with conventional aroma hop additions, according to the professional taste panels, which preferred the FWH beer overwhelmingly. I feel it gives enhanced hop flavor as well.

Taken from Zymurgy September/October 2000, written by Jeff Renner

Darin has some items for sale

- One (1) 6 ½ Gallon Carboy
- One (1) 3 Gallon Carboy
- Several 1.5ltr Grolsh Bottles
- Two (2) Corney Kegs
- Three (3) to five (5) cases of 22 oz bottles
- Five (5) cases of 12 oz bottles
- Two (2) 64oz Growlers
- Two (2) Bottle Cappers
- Two (2) Refrigerators.

Haggle with Darin over the price of the above treasures. Darin's phone number is 420-7362

Beer News

Nov 8, 2005 - London brewer Fuller's has struck a deal to take over of England's family breweries, George Gale & Co.,

putting the future of brewing at the Hampshire-based Gales in doubt.

Nov 30, 2005 - Brewing giant brewer InBev announced today that it would close Belgium's famous Hoegaarden brewery, long associated with classic "white beer."

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