

Next Meeting – July 8

What is normally the largest AHA beer contest will be contested next meeting as meads take center stage. Bring the equivalent of 4 bottles for sampling and 2 more to send out in case you win. Also bring the AHA entry form and bottle labels. Everyone else bring four bottles of homebrew (or \$5 if no homebrew). See you at 7:30 at Nellies.

Upcoming Club Events

Saturday, July 19 – Club Brew-in. Jim Arendt's.

Tuesday, August 12 – Monthly Meeting, Durty Nellies, 7:30 PM.

Dues

As far as I know, the Club rules have always been that to be a member you pay your dues, and after suitable warnings, no dues meant you were dropped from the roster. Previous administrations have designated two individuals – Mike Kenny and Bob Kapusinski – for lifetime memberships. For probably the last 5 years at least, I have done the renewal work the same way. This year I emailed our officers a couple of times about Jim Thommes's situation, and I expected them to do something. Why didn't anyone question when I sent out the delinquent list? As members, you can change the policies. I agree Jim should be a lifetime member.

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June 2008 Meeting Highlights

Finally, a nice night so we could be outdoors and have some quiet as 20 members and 2 guests met on Nellies upper veranda.

The meeting was started by Eric Raz, but Brad finally showed up and took over. The first business was the next pub crawl. John Guilfoil admitted that there was no way a July crawl could get organized, and so expected a September, local crawl, hopefully involving the Great Lakes Brewfest in Racine. One suggestion for a prior stop was Mickey Finns or Firkins.

Steve, a friend of Barry Filerman, introduced himself. Dan Langrill admitted that he had a cash dues payment from an unknown renewal. Dan then informed the members that he was trying to set-up a business account for the Club. Eric's wife pointed out that we can get an unincorporated FEIN number from the IRS by just going on-line.

The Purchasing Committee showed the first purchases which included thermometers, quick release valves, and a chill-zilla. The total dollars spent so far is \$260.

Next up for discussion was the Club picnic. Mark Procter has offered his backyard as a site. Dave Schoemaker has hosted the last 12 picnics. Brad said he would check with Dave concerning whether he wanted to continue to host.

Elliot Hamilton gave the latest Sieben's update. Their distributor continues to do nothing. Rich Sieben is hoping to become his own distributor by using his neighbor's facility.

Brad next reported on progress towards a member survey. The Club now has an account on Survey Monkey. Brad expects to have the survey ready by next meeting.

Elliot asked if any member was interested in hosting the next brew-in, as his Saturdays were filled during July. Eric volunteered, but did not know what date might work. He was to report back.

Paul Lange next brought up his dissatisfaction with the method that was used for dues renewals, feeling that the cut-off was too abrupt. I defended my actions.

The last part of the meeting was a discussion about switching the meeting night. No decision was made, but at least one member said that he couldn't make Monday nights.

AHA Beer Contests

September 2008 – Imperialized versions of any style

November 2008 – IPA (14)

January 2009 – Belgian & French Ale (16)

March 2009 – Any Beer with a style specifying an original gravity over 1.080.

May 2009 – Any extract beer.

Note the style guideline numbers and letters after each beer. You can check at

www.beertown.org to get the style info.

Classified Section

Club Wort T-Shirts in the following sizes: Medium (2); Large (7), X-large (7). Cost is \$10. Contact Paul Lange at pdlange@rockwoodco.com.

Three-pound (1 Quart) containers of honey; Cost is \$7.50; Contact Elliot Hamilton at elliioth@m11.net

Sam Adams Kicking Butt

As an original shareholder in Sam Adams, I occasionally keep up our members on interesting stuff out of their annual report.

1. They brew 18 different styles of beer on a regular or seasonal basis along with their Utopias, but they also occasionally brew other styles. They also make 5 Twisted Tea and a Hardcore Hard Cider beverage.
2. They developed a glass that supposedly maximizes the experience of drinking their ale, and have sold over 100,000 of them.
3. The hop shortage did not affect them last year as they had one year's worth under contract, but will have a problem in 2008.
4. They traditionally used contract brewers, but now own breweries in Cincinnati and Breingsville, Pennsylvania as well as their first small brewery in Boston.
5. Their volume was up almost 20% in 2007 after increasing 20% in 2006. Their profit was up almost 25%.
6. They had a bottle recall in 2008 due to discovering bits of glass in bottles supplied by one of their 5 bottle supplies. This caused a loss in the 1st quarter of 2008.
7. Since I became a shareholder in 2002, the stock price has gone up 2 ½ times. Unfortunately for me, I only bought \$500 worth at that time.

A Pint-Size Problem

Four-dollar-a-gallon gasoline may be a cause for outrage. But it pales next to the righteous fury provoked by five-dollar-a-pint beer.

Beer prices at bars and restaurants have risen over the past few months, as prices of hops and barley have skyrocketed and retail business slowed. Some restaurants have replaced 16-ounce pint glasses with 14-ouncers – a type of glassware one bartender called a “falsie.” And consumers are complaining that bartenders are increasingly putting less than 16 ounces of beer in a pint glass, filling up the extra space with foam.

Two of the world's biggest glassware makers say orders of smaller beer glasses have risen over the past year. These glasses are made with thicker bottom or a thicker shaft to help create the perception that drinkers are getting the same amount of beer.

Dedicated beer drinkers are fighting back, with extra vigilance about exactly how much beer they get for their buck. They are protesting "cheater pints" and "profit pours" by outing alleged offenders on Web discussion boards and plugging bars that maintain 16-ounce pints. Jason Alstrom from www.beeradvocate.com calls on readers to "raise a fist and refuse to pay" when served a skimpy pint.

The worst part of the problem is the fact that some restaurants are being deceitful with their customers. A bartender with the Game-Works chain admitted that he was instructed to say that the 14-ounce glass was a pint. The Damon's Grill chain switched to 14-ounces two years ago and didn't lower prices explaining "someone who comes in and wants a beer doesn't want a huge glass." A Hooters franchisee explained that "we can get 20 more beers out of a keg that way (14-ounce glass rather than 16-ounce)."

A 2005 study by a Cornell University professor concluded that restaurants and bars might increase profitability and reduce waste by switching to taller, narrower glasses without sacrificing customer satisfaction. If people think they are getting more, they will be willing to pay more but won't necessarily drink more.

Beer activists are talking about developing stickers to adhere to the windows of bars and restaurants where pints live up to the name. Oregon legislator Brian Clem is taking up the issue for the state's 2009 budget, hoping to fund monitoring of beer portions by the state's agriculture department.

The best solution is to move to Britain. The Imperial Pint has been a government-regulated standard for several centuries. The standard requires use of official pint glasses – with the word "Pint" etched into the glass. The glasses actually hold more than an Imperial Pint, so there's room for the foam and to still get your pint of beer. But, even that doesn't prevent cheating. A group called Campaign for Real Ale has been alleging for years

that bars pinch pence by pouring short. And 23,000 people have sign petitions in favor of government regulation of the size of the foam head on a pint of beer.

The moral of the story is that we members have to be ever vigilant. If you suspect you are getting a "falsie" maybe bring a pint bottle of water with you and see if it overfills the glass you just emptied.

Cooking with Beer

Chocolate Stout Cake

1. One Cup Stout
2. One Cup Unsalted Butter
3. $\frac{3}{4}$ Cup Cocoa Powder, Sifted
4. 2 Cups Flour
5. 2 Cups Sugar
6. 2 Teaspoons Baking Soda
7. $\frac{3}{4}$ Teaspoon Salt
8. 2 Large Eggs
9. $\frac{1}{2}$ Cup plus 1 Tablespoon Sour Cream

Heat oven to 350 degrees. Butter one 8-inch square cake pan and line pan with parchment paper. Butter the top of the paper.

Bring beer and butter to a simmer over medium heat in a large saucepan. Add cocoa powder and whisk until mixture is smooth. Cool the beer slightly.

Mix the flour, sugar, salt and baking soda. Beat the eggs and sour cream on medium speed in a separate bowl until blended and light, about 2 minutes. Add the beer mixture to the egg mixture and beat just to combine. Add the flour mixture and beat briefly on slow speed, scraping the side of the bowl to fully combine. Pour the batter into the pan and bake until toothpick inserted into center of the cake comes out clean, about 35 to 40 minutes. Cool cake 10 minutes and turn out on a rack to cool completely.

BROOM-HILDA



June Meeting Pictures

Taken by Elliot Hamilton

