



## Monthly Meeting – Nov 11

After our one month hiatus away from Dirty Nellies, we will be back there at 7:30 PM for our usual meeting. Our Club AHA IPA contest will be held, and we will be looking for a lot of entries from you hopheads (make sure you have the official AHA entry forms filled out). Everyone else, 4 bottles of homebrew or \$5 please.

## Upcoming Club Events

Tuesday, Dec. 9 – Christmas party, Barry Filerman's clubhouse, 7:00 PM.

Tuesday, Jan. 13 – Monthly meeting, Dirty Nellies, 7:00 PM.

## Paying Our Way

Mark Procter was correct in his recent email that the Christmas party was free in previous years.

However, what was different then was that we got \$1,000 each year and usually leftover beer from the Nellies beer fest we ran. Let's put a little thought into November's decision on what (if anything) we will be charging for the party. We should always have a certain amount in the Treasury to handle deposits, T-shirt printing, or new equipment. What we collect beyond that should be used for current year's activities. In the future, we should decide this in June after all the dues collections are done.

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## October 2008 Meeting Minutes

There were 16 members and 2 guests present as we gathered at Adam's Ribs in Buffalo Grove for our road-trip meeting. We had a nice large table with screens to shield us from the few diners there that night. Most members welcomed the idea to pool our money and buy multiple pitchers, allowing a sampling of a wide group of beer.

Brad first asked about the guests. One was a friend of Barry Filerman, Rob. Dan Langrill was on-hand to give a treasurer's report, but had forgotten his notes. He later emailed me the treasury balance - \$1,264 – after paying \$260 for the Club picnic.

Next on the agenda was the drawing for spots to share in the Whiskey Barrel brew-in. Because there were 3 spots that were reserved – Randy Drumtra for hosting, Eric Raz for formulating, and Jay Dietrich for providing the barrel – that left 7 spots and 10 interested members. A double-blind drawing was done, and in short succession, Jim Holbach, Nick Chernikov, and Jim Arendt were eliminated. All expressed interest in 2<sup>nd</sup> runnings.

The next item for discussion was the Christmas party. I confirmed that El Burrito Loco was no longer an option. Roger Santagato volunteered to find a place. It was decided to take up the question of cost at the next meeting after Roger's report. Suddenly, Barry asked whether we would be interested in using the clubhouse where he lived. He even knew of a good catering company. Roger was soon out of a job as we unanimously agreed on Barry's place.

Volunteers were sought to update the website per my editorial in the October newsletter. No one

came forward. Randy had volunteered to me in an email, so he will be working on it in the future.

The latest Sieben's Beer new wasn't good. Rich Sieben's neighbor was still awaiting his distributor's license, not realizing that he should have been inquiring when he didn't hear anything since August. The beer is getting old, and they can't sell it or brew anymore without a distributor.

Brad asked about getting by-laws together to help protect the officers from possible lawsuits. It was the opinion of Eric's lawyer-wife Erika that we don't want to get too organized with by-laws, that we now have some protection by being disorganized.

Roger ended the meeting part with a reminder about the DeCarlo Armanetti tasting on October 25.

## **Whiskey Barrel Barley Wine Brewing Nov. 1**

This was a great example of the importance of investing in our brewing equipment. Probably half of our active membership (17 members) plus 4 guests were on hand at Randy Drumtra's as we brewed, drank, and ate on a rather cool Saturday afternoon. There were even a couple of ghosts, Bill Roefer and Nick Chernikovich, no doubt drawn by the closeness to Halloween.

Thanks to Randy's early efforts, the water was hot enough to begin the mashing by 9:00 AM. The grain was being added when Randy realized that he had gotten only one insulating jacket from Elliot Hamilton. We improvised by using an old rug, a silver windshield summer reflector, and two blankets including Evan Van Dyke's pretty pink one.

By 10:15 AM the recirculation started. Unlike any other brew-in I have attended, we experienced no stuck mashes. By this time I was getting kind of thirsty, so we broke out the beer. Randy provided music to serenade us, but it was kind of

schizophrenic to hear Frank Sinatra and Nickelback on shuffle-mode.

Lunch came next, and consisted of grilled cheese sandwiches and Stacy Drumtra's great home-made chili. We had been breakfasting all morning on donuts and leftover Halloween candy.

We filled up the 5 boiling kegs and started the boil at 1:15 PM. The second running then filled up the 22-gallon brew pot. The barley wine had an OG of 1.091, while the second had an OG of 1.033. By 3:00 PM the carboys were being filled and the clean-up started. Eric Raz had produced more yeast solution than was needed by the barley wine, so all the second runnings also got a shot of yeast. Unfortunately, there was no oxygen to inject.

As I left at 4:30 PM, Randy was starting up a fire on his patio and inviting everyone to stay and have some more beer. Thanks, Randy and Stacy for having us.

## **AHA Beer Contests**

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](http://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](mailto:pdlange@rockwoodco.com).

Three-pound (1 Quart) containers of honey; Cost is \$7.50; Contact Elliot Hamilton at [elliioth@ml1.net](mailto:elliioth@ml1.net)

## **Winners and Losers**

A fast look at the Winners List from the Great American Beer Festival showed a number of interesting outcomes.

1. Pabst Brewing Company from Woodridge, IL is doing a pretty good job of reviving old beer brands. Their Pabst got gold in American-style cream ale lager, and Olympia got gold and Blatz silver in the American-style premium lager.
2. There were a few local beers that got awards. Flossmoor got silver for their Baltic-style porter; Goose got a bronze for their Urban Wheat; Piece got silver for their dunkelweizen; and Rock Bottom in Orland Park got a bronze for their Irish-style red ale.
3. Farther afield in the Midwest, winners included Capital's gold German-style strong bock and gold Honey lager; Dells Brewing Co. (Wis. Dells) silver Scotch ale; and Lakefront's silver Gluten-free New Grist.
4. MillerCoors got gold for Henry Weinhard's hefeweizen, silver for Hamm's in the American-style cream lager and a bronze for Keystone Light.

## Your Own Place

We all dream about opening that perfect restaurant that will pair all our beer knowledge with appropriate food. But, given the tough odds of even opening a place, much less surviving, this following tale should serve as a warning: stick to your day job.

"Come in," says Paul Kahan, of The Publican, 845 W. Fulton Market, Chicago. "You are about to see why I have dark circles under my eyes." With that, he ushers me into his Irving Park home into the kitchen. It almost looks normal until you spot the professional-size Viking stove. Paul is working on preparing for a 4,200 square-foot beer hall opening slated for July 1.

Standing in the kitchen are Kahan's wife and a tall, congenial guy named Brian Huston, the intended chef. Huston has been coming over every Monday

for the past 5 months to work on the menu. As simple a dish as French fries has required weeks of testing to settle on pork or beef fat heated to 350 degrees.

Tonight's chores are mussels, specifically finding the best preparation for a Buchot variety harvested in Casco Bay, Maine. In weeks past, the two chefs have sautéed the meaty bivalves in a broth of white Belgian beer. The beer makes sense; after all, the restaurant will offer 12 beers on tap and 100 beers in bottles. However, the thinking now favors a white wine sauce. Experiment follows experiment.

Kahan wants to perfect 3 menu basics: beer, oysters and pork. And a philosophy based upon three values: food that's seasonal, local and simple.

Touring the space that is expected to become the restaurant, Paul's wife Madia obsesses over things like the wallpaper that will hang behind the hostesses stand. Their vision is wallpapered modernism melded with brass taps, antique steins, and some nods to the history of the 120-year-old building.

When did the restaurant finally open? October 14 after two years of work just like this. And Paul and Brian are experts, currently running two other restaurants Blackbird and Avec. Where is the place for you amateurs? Back in your kitchen eating takeout with your favorite homebrew.

## Corrections to Roster

Barry Filerman has a new email address – [barryfilerman@att.net](mailto:barryfilerman@att.net). And Rick Rodriguez's email was wrong in the roster. It should be [rick\\_rodriguez@hotmail.com](mailto:rick_rodriguez@hotmail.com).





## Whiskey Barley Wine Brew-in November 1.

*Pictures by Randy Drumtra*

