



Next Meeting – Feb 10

Hopefully I will be seeing all of you at the next meeting. Dirty Nellies will be the scene of the crime. Your admission ticket will be 4 bottles of homebrew or contributing to the common beer fund. We'll be discussing the upcoming pub crawl and the next brew-in among other topics.

Upcoming Club Events

Saturday, Feb 21 – Club Wort Pub Crawl, leaving 2:00 PM, contact John Guilfoil or Barry Filerman.

Tuesday, Mar. 10 – Monthly meeting, Dirty Nellies, 7:30 PM, AHA OG over 1.080 Contest.

Pub Crawl

Our annual crawl is almost upon us. I haven't seen any frantic emails, so I hope that all of you are going. It should be a fun event, and for the price, is a good deal. The best thing about it, though, is the chance to get to know all your fellow members better. Sure, we see each other at the meeting, but the conversations are usually limited to whoever is sitting next to you, and there is only a limited time to talk. On the crawl, you have a couple of hours in each place to sit down with someone you really don't know, and share something more than your opinion of the beer you are tasting. Enjoy this most ancient of Club events.

January 2009 Meeting

Written by Roger Santagato

A good turnout of twenty members attended our January meeting. President Brad called the meeting to order and announced that the treasurer was not present. Brad said Dan had called him. The club's current balance is \$1,357 and the Christmas party had cost \$181.55. At which point everyone expressed their thanks to Barry Filerman for planning a great party.

Brad then asked about any outstanding spending. Randy noted that the brewing committee had no outstanding bills, but that there were still funds appropriated for use. Randy Drumtra said he and Elliot Hamilton were discussing brewing needs. Randy also announced that there will be no January brew-in. He believes the next club brew-in will be in April.

John Guilfoil and Barry Filerman then discussed the upcoming Winter Pub Crawl. The crawl will be February 21 and the cost will be \$25. Current plans for stops are: Rock Bottom, Piece, and Beer Bistro. They are not sure of the order yet. John noted that these three expressed a strong desire to have us, while others he had contacted didn't think they could handle our group. Several emails have been sent out on this already.

The big attraction is the sausage fest that Rock Bottom will be having that same day. Barry stated that he has not been able to find out cost of attending the fest, but the menu looked great. He said once he had more info from Rock Bottom, he would send out an email.

Brad announced that he has organized a Club Wort

INSIDE THIS ISSUE

- 2 January 2009 Tasting Notes
- 3 AHA/Area Beer Contests/Tastings/ Classified Section
- 3 You Say You Want a Revolution
- 4 Where are the Hot Pants?
- 4 Make Em Laugh

Google Group and he urged all members to use this area for communication. He noted an attraction is that Google will archive our emails. Thus if we need to access them they will be available. He stated that the club calendar would be maintained on the Google Group.

Next item of discussion was the possibility of having a road trip. Suggestions were taken and after a lively discussion the club decided to go to the Fox & Hounds in Arlington Heights in March.

Barry mentioned that Flatlanders (Lincolnshire) was having a brew-in on March 14. The cost was \$20 and participants receive 5 gallons of the brew. He had participated in the last one and a fun time. The brewer had provided free appetizers and some free beer. Plus he got to brew with 'really big equipment'. (I know there is a double entendre there.)

If members were interested they were to send an email to: Kathy@flatlanders.com

Jim Arendt then made a suggestion that the Club buy permanent name badges for all members. He had investigated this and we could get them for about \$70. He would take the responsibility to distribute them and pick them up after every meeting. After a motion duly made and seconded a majority of members approved the purchase.

We then held the January beer competition. There were two entries and by vote the winner was a brew by Barry Filerman. Thus Barry maintained the club's traveling trophy.

Brad then indicated that he had a giveaway. It was a coffee table book on Harley Davidson. After a motion duly made and seconded it was decided to give the book away as an April door prize to members present, who HAVE PAID THEIR 2009 DUES.

Brad then made an announcement that April is our annual elections and members should consider getting involved. The meeting was then adjourned

with much beer drinking.

January 2009 Tasting Notes

Written by Barry Filerman

January's meeting brought not only the French/Belgian ale contest but also many, many tasty beers. The assortment of beers this month were probably enough to open a beer store. We are so lucky to have so many talented brewers in our club. This is enough to ensure that I will be at every meeting!

For starters, Mark broke out a brown ale that he fermented with 1099 Witbread yeast. Members enjoyed this beer and commented that the taste was very pleasant.

The next beer was a French ale provided by Rick. For many members, I included, this was the first introduction to a French ale. Rick explained that he fermented it with S05 which he indicated is excellent yeast for French ale. There was not one member who said anything about Rick's beer except that it was yummy.

Next, Evan poured a Ginger ale that he brewed some time ago with the recipe from the Joy of Homebrewing by Charlie Papazian. Apparently the last time he treated the club to this beer, the ginger in the beer was overpowering but members commented that it has mellowed nicely with age. Evan indicated that it is a great beer to be served with chili.

Next, yours truly poured my own version of a beer inspired by Maui Brewing Company. It was a coconut porter. This was a porter kit from Perfect Brewing that I secondary fermented on 3 pounds of toasted coconut. Members commented that the beer was really nice and made them feel like they were on a beach.

Next, we kicked off the French/Belgian ale contest. The contest brought 2 entries. The first beer was a

Belgian special by Rick and the second was an Abbey Tripel entered by myself. The winning beer was the Tripel. Members said that they chose the Tripel over the Special because it had more Belgian properties to it. As a result of the contest, I took the freshly repaired trophy home and put it back on my entertainment center. Not to be modest but I did vote for the other entry because in my opinion, the special was an excellent beer (and I am tired of fixing this trophy).

Following the contest beers, we moved onto the additional beers. Patrick poured some of the last brew-in beer, the Barley Wine. This beer was fermented in a barrel. Members commented that it was oaky and delicious.

Next beer was the second runnings from the Barley Wine brew-in provided by Jim Holbach. Members commented that it was excellent and had undertones of peach. Jim explained that he fermented with 1272 yeast which was the yeast provided at the brew-in.

Jim Arendt also provided some of the second runnings from the brew-in. Jim fermented with SA05 yeast and members commented that the beer was complex and had some interesting spice hints. All in all, members enjoyed both of the second runnings offerings.

AHA Beer Contests

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

April 2009 – Any extract beer.

August 2009 – Amber hybrid (7)

September 2009 – European Amber Lager (3)

November 2009 – Belgian Strong Ale (18)

January 2010 – English Brown Ale (11)

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 ellieth@m11.net

You Say You Want a Revolution

A week before Christmas, Josh Deth was at the bank, closing on his construction loan, when he got a phone call telling him that the tenant vacating his recently purchased building had just punched a hole in his 15-bbl mash tun. It was just the latest setback in Josh's 10-year odyssey to create Revolution Brewing.

Deth started out home brewing at home, then stints as brewers at Golden Prairie and Goose Island's Fulton brewery. He created the name and logo back in 1998 and quit his job with Goose in 2000 to pursue an ill-fated venture to open up at the site of the current Paramount Room on Milwaukee and Des Plaines. It didn't work out, as he put it, because "I didn't have a lot of money or a lot of experience running a business, or any financing." Instead, he picked up a Master's in Urban Planning, ran the Logan Square Chamber of Commerce, and opened the Handlebar bar and grill at North and Western. In 2007, he stumbled on a building at 2323 N. Milwaukee Ave, the former home of Peacock Publishing (editor's note – I delivered the Peacock's Belmont-Central News as a young lad). He was smitten with the tin ceiling and broad manufacturing space in back – perfect for a brewpub.

He contracted to buy it in March 2007, and raised \$1 million from private investors. His construction loan application for \$2.4 million, though, was rejected by a dozen banks. Deth's faith in craft beer is not exactly shared in the Chicago, as city restrictions and Big Beer's distribution network

make opening a brewery an uphill climb. Portland, OR has 28 microbreweries, the city of Chicago 4 as of the moment.

Deth was about to give up – again – when, at a Christmas party thrown by Banco Popular, he met banker Nelson Da Silva, who took an immediate shine to the project. Eleven months later he had the building, the loan, \$150,000 in TIF financing from the city, and all the permits.

The brewing equipment was bought from Bo's Brewing and Bistro in Pontiac, MI. Bo wanted to get out of the brewing business and open a beer garden in the space. Demolition of the existing space started after the New Year, and Deth expects to finish this year. The place will have a bar and restaurant in the front and café windows opening up to Milwaukee Ave, overlooking planters in front made from bourbon barrels used by Goose Island. The brewery will be in the back of the building, of course visible to the brewpub. When he gets around to it, the upstairs will become an event space and concert hall.

Josh has gotten some inquiries from would-be brewers, but he's not hiring yet. He does have specific ideas as to what type of beer he will create. His personal tastes run to the hoppy and unfiltered. "So, clearly we're going to have some hoppy ales," he says. But, he adds, "I don't want to scare off people who don't like hops." With 14 taps planned for the bar, there should be plenty of room for experiments like the hibiscus-infused hefeweizen he recently brewed up in his basement.

The variety of the beers he will serve is what he expects to get people in the door. A good time will keep them coming back. But first, he says, "I've got to get to work." Check out his website at revbrew.com for further updates.

Where Are the Hot Pants?

Forwarded by Barry Filerman

Spirit Airlines flight attendants are fuming over the latest addition to their work wardrobe: in-flight aprons sporting a Bud Light beer logo.

"Turning flight attendants into walking billboards is unacceptable," Deborah Crowley, Association of Flight Attendants-CWA Spirit president, said in a news release.

The group says the apron ads are not only "demeaning" but raise safety concerns, as flight attendants are obligated to enforce federal regulations regarding intoxicated passengers.

The Miramar-based airline says the new aprons are the latest revenue-generating tactic in its onboard advertising initiative, called Mile High Media, launched in September.

Make Em Laugh

