



## Next Meeting – May 12

Bring your 4 bottles of homebrew or \$5 to our next meeting. Hear about Nellies beer fest, the upcoming brew-in, and any other items that members will bring up for consideration. Dirty Nellies will be the place for our 7:30 PM meeting.

## Upcoming Club Events

Saturday, May 16 – Brew-in, location to be determined, recipe to be determined.

Tuesday, June 8 – Monthly meeting, Dirty Nellies

## The Changing of the Guard

Elections took place last month, and we now have 3 new officers running our Club. Congratulations to Eric Raz, Barry Filerman, and Dave Banks on their election, and thanks for volunteering to lead the Club. It's a sign of health that we have new leaders every year. They come into their posts with new ideas on the direction the Club should take, and that is good. More clubs have died because the same leaders did the same things and so everyone lost interest. So, here is the gauntlet: let's do some different things, guys. Lastly, a great big thanks to Brad Griffin and Dan Langrill for devoting their time the last year as officers, and to Laura Procter for offering to be an officer.

## April 2009 Meeting

It was a good measure of how members value their Club Wort experience as 20 of us showed up for the Club elections.

Brad started the meeting by introducing the 3 guests in attendance. Mark is a friend of our old president, Augie Altenbaumer. He revealed to us that Augie had quit the 9 to 5 world and was now head brewer for The Stable Brewery in St. Louis. Patrick Smith's brother-in-law, Brian, was introduced next. Brian is a craft beer aficionado who recently purchased a Mr. Beer kit to take his first step. Finally, John Nolan has been brewing for two years. At the end of the meeting, John became our newest member. (jmnolanesq@gmail.com)

Dan Langrill next announced that he would be collecting dues, and estimated we had \$1,620 in the treasury.

Dirty Nellies informed the Club that we couldn't serve our homebrew at their fest. It seems that there would be a public safety problem if someone got hurt while or after drinking our beer. The Club share from the last brew-in that was going to go to the fest was bought by Mark Procter. Luckily, no one else had brewed any beer specifically for the fest. Nellies will give us a table to solicit members and dispense information. Brad volunteered to man it, and informed us that Nellies was giving us 4 free tickets, so anyone else who volunteered would be comped.

The Oatmeal Stout brew-in beer is ready for pick-up. Randy Drumtra asked for help to transfer the beer back to the fermenters. There was some fermentation in the whiskey barrel and some minor blow-off. Randy will try to clean. The next brew-

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in date was scheduled for May 16. The Club may do one of the AHA Big Brew recipes even though the Big Brew date will have passed.

Elections were next on the agenda. Unlike in some previous years, there were contests for two officer posts. For President, Brad Griffin was nominated for a second term with Eric Raz his opponent. In a close election, Eric carried the day. For Vice-President, a surprise nomination was Laura Procter. There was a little debate as to whether wives were also members, and whether non-members could be officers. The members decided Laura could run. Her opponent was Barry Filerman who was attending the meeting via cell phone. When the dust settled, Barry became our new V.P. Dan Langrill declined to be re-nominated for Treasurer due to work commitments. Dave Banks accepted the nomination, and when no other candidates surfaced, was elected by acclamation. I will continue as Newsletter Editor due to lack of any other volunteer. Jim Arendt passed the library onto Evan Van Dyke. Mike Hudak agreed to be Beer Steward, with John Guilfoil his assistant.

The AHA extract-only contest was next, and my Foreign Export Stout won in a walkover as there were no other entries (I guess everyone else does whole grain). The next contest will be Amber Hybrid in August.

Finally, Jim Thommes reported that all his Great Taste tickets were accounted for. Anyone else who wanted to go should have no problem getting one the day of the event as there are always extras being sold.

## April 2009 Tasting Notes

*Written by Mike Kolbuk*

It's tough enough taking notes on the meeting, so all I'm doing here is listing the beers and the brewers. We'll await Barry's more complete notes next month.

Brad Griffin – Vienna Lager

Jim Arendt – The Flatlander Maibach

Evan Van Dyke – Irish Red

Jim Holbach – The Flatlander Maibach fermented with American ale yeast and dry-hopped.

Phil Ferrari – Dunkelweissen and other beers

Eric Raz – ESB

Mike Kolbuk – Contest-winning Foreign Extra Stout

## Chicago's Half Acre

Still another new brew master has started to brew in Chicago. If you have visited Sam's liquor store on North Avenue, you will have seen Half Acre beer selling for \$9 a six-pack.

Gabriel Magliaro, who moved here from Colorado in 2000, has started brewing at 4257 N. Lincoln Avenue, a short mile and a half from Metropolitan Brewing, whom I wrote about in December and two miles from Revolution Brewing whom I wrote about in February.

When Gabriel got here, he found “a lot of craft-beer consumers, but not many craft-brew producers.” He waited until 2007 to launch his first beer, brewing for 18 months at Sand Creek Brewing in Wisconsin.

He got to be pretty successful, finding outlets in 200 bars, restaurants, and retail stores, but wanted a city-brewed beer. He wanted it in a neighborhood with foot traffic so that people could easily stop by at the retail store he plans to open in early summer. Even now, you can stop by and get a tasting.

One of his outlets was Murphy's Bleachers, and James Murphy had a 10,000-square-foot brick building that had been a grain and feed store with stables in the back. Murphy was a big fan of the idea of a neighborhood brewery and gave Half Acre agreeable terms. A 15-bbl system was purchased

used in Colorado and in March 2009 brewing commenced.

Half Acre has two beers, a lager and an American Pale Ale. To commemorate the opening of the brewery, they brewed Baume', an American Chocolate Rye Stout (whatever that is). A measure of his prowess is that the Map Room stocks his beer.

Half Acre has been busy promoting their beer with such things as sponsoring the Lions Rugby Club, conducting hunts for tokens hidden in such places as underneath a Wrigley Field bleacher, and inviting people over for a horseshoe contest. They have a lively blog going and a great website.

The Half Acre name has nothing to do with Chicago, but is from Magliaro's home state of Pennsylvania. There is a town named Devil's Half Acre, which once upon a time had a bar where men digging a canal would drink and fight after work.

## AHA Beer Contests

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](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 [ellieth@ml1.net](mailto:ellieth@ml1.net)

Large Quantity of 12-oz Bottles; “Normal” and “Squatty” sizes with brewery labels; FREE! Contact Elliot Hamilton at [ellieth@ml1.net](mailto:ellieth@ml1.net)

## Grab for the Gusto

If you weren't watching TV in 1963, you don't know what this title means. For those of us who were, we instantly identify this as one of the most successful TV beer campaigns, for the Joseph Schlitz Brewing Company. As you probably have noticed if you've entered a liquor store recently, especially Binny's in Buffalo Grove, Schlitz is back after a long absence.

Joseph Schlitz opened the Milwaukee brewery bearing his name in 1852 after purchasing the August Krug brewery which had been established in 1849. Schlitz was the recipient of good fortune when the Chicago fire in 1871 decimated Chicago breweries and opened that market to outsiders. It was the world's best selling beer from 1903 until Prohibition, and then regained the crown in 1934 until the mid 1950's. A prolonged strike at the Schlitz brewery and Anheuser-Busch marketing gave the crown to A-B.

However, the worst was yet to come. In an attempt to expand business without expanding brewing capacity, Schlitz shortened their brewing process. This was common knowledge, and might not have caused too much trouble, but quality control issues hurt carbonation in the final product. Their solution was to use a seaweed extract to improve foam and fizz. However, after sitting on the shelf awhile, the seaweed turned into a solid, meaning drinkers got chunky mouthfuls. The last nail on the Schlitz coffin came when they decided not to do a product recall, but continued to sell the swill to avoid writing off anything. The brewery closed in 1981.

Milwaukee has seen over 100 breweries in its time, and in the 60's and 70's a fun day trip was to go up there and tour the three big breweries: Miller, Pabst, and Schlitz. Miller is still going strong, but to tour Schlitz you must own a condominium in the complex, and most of the Pabst buildings were torn down and re-developed into offices and rental apartments. (Look for it on the web and you can

find a fascinating number of pictures of the Pabst demolition, including a storage tank building with the walls down but multiple floors of storage tanks still intact.)

Schlitz became part of Strohs in 1982, and in 1999 part of the resurrected Pabst Brewing Company out of Woodridge, IL. Pabst decided to resurrect the beer using its old formula, which it recreated from notes and interviews with old brew masters.

“We believe that Schlitz is if not the, one of most iconic brands of the 20<sup>th</sup> century,” says Kevin Kotecki, president of Pabst. “For many people, it was the first beer they drank, and we wanted to give it back to those consumers.” Pabst also wants to create a following among younger drinkers who want to know what grandma and grandpa drank.

Interestingly, Schlitz is brewed under contract by Miller on the east coast. And it has been slowly rolled out, beginning with the Midwest, to encompass the east coast and Florida. People who were Schlitz drinkers, such as John Thielmann, 56, of Milwaukee, remember fondly drinking the original Schlitz as a teenager, but dropping the brand when the new formula would give him headaches after a few sips (I had the same problem when Old Style changed their formula in the 70’s). When he tasted the reconstituted Schlitz, he said, “I remember this, this is right.”

I have one last observation. It was selling for \$6.99 a six-pack at Binny’s. I never thought it was that better tasting than Bud or Miller to get that premium price. I’d buy a Goose Island or Sam Adams at that price rather than a Schlitz.



## March Brew-in Pictures

Taken by Elliot Hamilton



