



Next Meeting – July 14

Will the Palatine weather cooperate? Let's hope for an outside meeting. Bring your 4 bottles of homebrew or \$5 and come enjoy our 7:30 PM meeting at Durty Nellies. We'll be looking for your T-shirt design and decide on the Racine beer fest.

Upcoming Club Events

Saturday, July 25 – Club brew-in.

Tuesday, August 11 – Monthly meeting, Durty Nellies, AHA Amber Hybrid contest.

Saturday, August 22 – Club Wort picnic, Mark & Laura Procter's, 1:00 PM start.

Good Times

I normally use this space to advance ideas or complain about something that I feel the Club isn't doing right. This month, however, I can't really come up with any problems. We had a good dues renewal and our roster is up to 39 real members, 41 counting the two founders not active. Our meetings are well attended and have an abundance of homebrew to sample. We have new officers who are bringing new ideas to the Club. Our brew-ins gather a good crowd every time, although Flatlanders may be stealing a little from them. Now, if only someone else wanted to write the newsletter.

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June 2009 Meeting

My hopes for an outside meeting on the terrace were dashed by the crappy cold weather. Sixteen members and one guest gathered in the upstairs area of Durty Nellies as usual.

Eric started the meeting with the introduction of the guest. Howard lived down the street from Nellies, and had been brewing 8 years and had won some AHA awards. Unfortunately for him, he didn't join us this night.

The treasurer's report received that day reported a balance of \$1,983.29.

Eric talked about the upcoming AHA Amber Hybrid contest. I passed around the score sheets from my Club entry to the Extract-only contest. Both sheets scored my Stout at 30 out of 50.

The next brew-in was tentatively scheduled for July 25. No style was decided, but participants seemed to want a big beer.

The official date of the Club Wort picnic will be August 22 at Mark and Laura Procter's. Everyone should choose to bring an appetizer, salad, or dessert, but Mark would not be policing to ensure a proper balance. Homebrew would also be welcome. Mark followed this information with an offer of Cascade hop rhizomes to the first four takers. These were offshoots of a good producer, and should yield hops next year.

Barry Filerman reminded everyone that the next Flatlander's brew-in would be July 18.

The next discussion concerned having the class on identifying beer problems. There are two kits available, one from the Siebel Institute. It was decided to let the participants vote on what kit

would be used. The members voted to subsidize the cost beyond a \$10 fee per participant. Barry and Evan Van Dyke both offered to host, although Evan's dates were more restrictive. The host site was to be decided later. While Bud Light was originally going to be the bland beer base, people felt it had some undesirable qualities and that Miller Lite would be better.

A long discussion then followed on yeast re-using, prompted by re-use of yeast by one member to brew the beer he offered to the members.

Eric brought up my proposal for a new Club T-shirt. Nathan Breitling offered to design one. I brought up the fact that unfortunately he and his father hadn't joined the Club yet. Bob then informed us he would be joining that night. It was decided that all members who were interested should bring in a design from which the members would select one in the July meeting.

The library was the next topic. Someone said that the Schaumburg library had a good selection of brewing books. Eric proposed that the Club buy 3 books – Radical Brewing by Randy Mosher; Brewing Classic Styles by Jamil Zainasheff; and Extreme Brewing by Sam Calgione. John Nolan offered to donate his copy of Extreme Brewing to the Club.

Sieben's downward spiral continued with the news that they had 6,000 labels that would have to be scrapped due to not being usable by the new bottling line at their contract brewer.

Finally, the Racine Great Lakes Beerfest was brought up as a possible trip. I volunteered to bring info to the July meeting about possible bus costs or public transportation availability.

June 2009 Tasting Notes

Written by Barry Filerman

This month featured some fabulous summertime brews. We kicked the evening off with a Pale Ale from John. He indicated that he used a Brewer's

Best kit to make the ale. Members commented that it was drinkable and dry leaving you wanting more.

The second beer sampled was my Raspberry Wheat. It was essentially American Wheat ale that I steeped 4 pounds of frozen raspberries in while cooling. Members commented that it was fantastic and tasty.

Up next, Bob treated us to an American Wheat that he brewed with an extract. Members said, "Let's mow the lawn, this beer is refreshing!"

The next beer was another in the long line of Maibocks from the Flatlander's brew in. This one from Mark was unique because it was a blend of 2 shares that he took home and fermented with 2 different yeasts, Munich and Bavarian. The beer had a subtle peach note and members commented that it was excellent.

Of course, where there is one Flatlander's Maibock, there is another. The next beer was Mike's share from the brew in. Members commented that it was less malty than Mark's. Every one of these has been great while being completely different.

Yours truly provided the next sample which I colorfully refer to as Miami Weiss. This was inspired by a kit that I saw for sale in a catalog. Essentially a Weiss that was brewed with lemon peels. Members commented that it was good but that the lemon flavor was extremely subtle.

Eric provided the next beer, a Raspberry Porter. Eric's beer had a nice, tart flavor. Some members commented that the flavor was too strong but others commented that it had a nice raspberry flavor.

One of our new members, Bob, provided the next beer which he presented as a stout. Bob indicated that this was his attempt to use yeast that had been washed after previously used to ferment an IPA. Members commented that it was good but not very stouty. Members also commented that the bitterness from the yeast was interesting and pleasing. This proves that we are all total hopheads.

Following Bob, Elliot treated us to a side by side tasting of 2 stouts. One was a straight up stout and one an imperial. Elliot informed us that both beers were the same made with black strap molasses but the imperial was fortified with insane amounts of corn sugar. Members commented that while both of them were excellent, the imperial was oddly smoother than the original. I enjoyed them most by blending them together.

The last beer of the evening was provided by Bill, another in the long line of club brew in barley wines. Members really enjoyed this beer and some commented that it had Belgian properties that resembled a wine.

Until next month, good beer and good cheer to all!

Beer Museums

So, the wife has been getting on you about going to Galena for some antiquing and bed and breakfasting, and you can see the handwriting is on the wall and the trip will happen. The National Brewery Museum in Potosi can be your salvation.

Where the heck is Potosi? It's just down the pike from Galena in the SW corner of Wisconsin. And why is the National Brewery Museum located there and not in St. Louis or Milwaukee? Let's give the little town (population – 725) credit for putting on a much better presentation than either one of its much larger contenders. And it has some history behind it – at one point the Potosi brewery, where the museum is located, was the 5th largest beer producer in the state, and the brewery pre-dates any brewery established in Milwaukee, tracing its roots to producing beer for the lead miners prior to the California Gold Rush of 1849.

Exhibit items come from hundreds of private collections, including many of the breweriana group's 3,200 members. Some of the items are truly unique. There is pre-prohibition brewing

equipment, long stored in a farm shed in Slinger, WI. Vintage beer ads play on museum TV screens.

There are parts of the museum specifically from Potosi's history. One exhibit revolves around the Potosi Steamer train, which until 1917 delivered pony kegs to Dubuque while quenching the thirst of 100 passengers. It was Potosi's rolling bar that came to you. Then there is the elongated 1929 Pontiac, big enough for six bartenders to work out of at the same time and a popular rental unit for weddings. It had no liquor license, so it couldn't sell beer but it could dispense it. The vehicle was found in a field 25 miles south and has been restored.

Of course, seeing the exhibits and touring things like a cave that was used for storing beer will make a man hungry and thirsty. Never fear. There is a restaurant that uses beer in the items on the menu, like beer cheese soup with red peppers. And there is a microbrewery using local spring water to brew such beers as Good Old Potosi, Snake Hollow IPA (a reference to the days when rattlesnakes were found in nearby mining caves) and seasonal beers like Potosi Steamer Hefe Weiss. The beers can be sampled in their beer garden.

Finally, if the wife insists on accompanying you, she can shop at the 1902 bottling facility which has been converted into a country craft store.

As long as we are talking museums, an interesting question can also be raised. Why doesn't Milwaukee, once home to 4 of the largest brewers, have a beer museum of its own?

If you go to that hotbed of brewing, Ft. Worth, you can tour the Miller Marketplace and Brew Kettle Museum. Making more sense (just because of their historic association with beer), you can go to the Boston Beer Company pilot brewery and museum in Boston; the Bass Brewery Museum at Burton-on-Trent, England; the Czech Beer Museum in Plzen, Czech Republic, the Stiegl Bier Museum in

Salzburg, Austria; and even the Schell's museum and gift shop in New Ulm, MN.

One common thread in the previous museums is the fact that they are sponsored by breweries (Pilsner Urquell sponsors the Czech one). However, there are museums that don't have any particular brewery associated with them like the Brewer's Guild Hall in Brussels, Belgium and the Museo de la Cervesa in Madrid, Spain.

In the city of Milwaukee there already exists a hidden trove of breweriana, the Haydock Collection of brewing memorabilia owned by Miller. The acquisition of Miller by SAB, its merger with Coors, and its headquarters move to Chicago, might complicate any donation of the collection to a Milwaukee museum.

There is even a committee, with a website and supposedly a building (722 S. 5th Street) that keeps on expecting to open the Museum of Beer and Brewing. However, a search of information on the web just brings up promises and expectations in different stories, but even the website has no information about the museum's opening. One story even expected that they might use a site at the former Pabst brewery complex, which would permit casual dining on pub grub, a full bar and historical edification through sampling real beer.

The state of Wisconsin recognizes the shortcoming, as the city of Milwaukee is so identified with its beer production. Will that support finally put the museum over the top? Stay tuned to this newsletter for further details.

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 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@ml1.net

Large Quantity of 12-oz Bottles; “Normal” and “Squatty” sizes with brewery labels; FREE! Contact Elliot Hamilton at elliioth@ml1.net

Meeting Pictures

Taken by Elliot Hamilton



