

## Next Meeting – Sept. 8

Here come the Flatlander's brews. The European Amber Lager AHA contest will be held. We hope to vote on the new T-shirt design. It's time to start thinking about the Christmas Party and Winter Pub Crawl. Bring your 4 bottles of homebrew or \$5 if you're out.

## Upcoming Club Events

Tuesday, Oct. 8 – Monthly meeting, Road Trip to Barley House in Algonquin, 7:30 PM

Tuesday, Nov. 10 – Monthly meeting, Durty Nellies, 7:30 PM. Belgian Strong Ale AHA Contest

## A Lot of Work

Have you ever thrown a party for 50 people? I have, and believe me, it's a lot of work even if you cater it completely. Well, I just was at a party for 50, and I want to commend the perfect hosts, Mark and Laura Procter, for opening their home to our Club and helping make our picnic into the smashing success it was. Not only did they spend the time shopping for all the little things (like silverware) and big things (like the meat), they had to prepare all that meat which took even more time. And, I know we drank a lot of their beer, and burned a lot of their wood. I hope you guys got a lot of leftovers and a lot of appreciation for a job well done.

## 2009 Picnic

Was this the breakthrough event I have been hoping for? The weather was certainly not the best, with clouds and cool temperatures (at least cool for August 22), but 18 members (the most I can remember) and their families and guests assembled at Mark and Laura Procter's in Hawthorne Woods.

I arrived around 1:45 PM with beer, salad and my official Club Wort drinking mug, and joined the few earlier arrivals. Out back, I opened one of the commercial brews that were in the cooler and started greeting the members as the corny kegs and more bottles arrived and got set-up. Mark conducted a show and tell about his Cascade, Fuggles and Kent Golden hop plants that had reached to his roof and bore some nice looking cones.

Soon the picnic was in full swing: the beer was being poured, games were being played (watch out for the Lange's and the Piotrowski's, quite the competitors), and Mark was finishing up cooking burgers. Around 4:00PM, the food was prepared and out, and the eating began. Mark outdid himself, with 4 different versions of pulled pork prepared in his smoker – spicy barbecue, sweet barbecue, chipotle, and plain – along with the burgers and brats and chicken breasts. Members supplied 8 salads and 6 desserts to complete the meal. There was plenty of food for the hordes, with no one going hungry.

Some of the excellent beer supplied by members unknown included Flatlander's maibock, a porter, pale ale, and bitter. I do know that Elliot came with some Sieben's and his 14% alcohol version of Griffin Spit IPA. Phil had bottles of 9-year old

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Club barley wine and stout. Jim Holbach had Flatlander's latest Oktoberfest. And Brad Griffin brought his interesting Jalapeño Ale.

The beer piece de resistance, though, was supplied by Roger Santagato. Around 6:00 PM or so he started setting up 2 bottles of Three Floyds Dark Lord (a 2008 and 2009), 4 bottles of Goose Island Bourbon County Stout, 2 bottles of New Glarus Belgian Red, and a bottle of Dogfish Head Brown Ale. The table they were on became the focus of the picnic, with everyone sharing samples.

As the sun went down and temperatures cooled even more, Mark lit a fire in his backyard pit and chairs were pulled around. I left at 8:30 PM, but I understand the revelry carried on into the night.

## August 2009 Meeting

For the first time this year we got to enjoy the great outdoors as Eric and I convinced Mark Dolezal to open up the upstairs patio. Attendance wasn't great as we started, but eventually 17 members came.

Eric started the meeting with a search for Amber Hybrid entries. The closest anyone could come to it was Barry Filerman's Flatlanders Oktoberfest fermented with American Ale Wyeast. We came to the conclusion it fit the Dusseldorf Alt guidelines and declared him the winner.

Eric reminded the members about the upcoming picnic. Mark Procter said he would be doing pulled pork in his newest Weber smoker.

No action was taken on the T-shirt question as Nathan Breitling was out of town. The July brew-in was mentioned, but only in passing. Randy Drumtra reported that the whiskey barrel at his house is leaking, and may have dried out. He will be filling it with water, and if it re-hydrates and stops leaking, he will pour more whiskey into it. There was also a worry about the barrel being funky. I believe Eric suggested that we do a Lambic in it, then.

A discussion about possible road trip destinations

brought up Greg Principato's suggestion of the Barley House in Algonquin. The owner will provide a private room, appetizers and allow us to bring homebrew if he gets a taste. Members agreed to meet there in October, but will discourage homebrew as the purpose of a road trip is to sample the beer at the location – we can taste homebrew without traveling to Algonquin.

The missing library books are still MIA, as Eric hasn't followed up with the former members.

The Great Taste of Madison was discussed. This year's set-up was the same as before, with a Michigan brewer's tent joining others like the Real Ale tent. The day was blazing hot at the tents, but cool on the hill. Mike Hudak shared his ticket technique with the members. He hangs around the brewer's entrance and asks if they have any extra tickets. He has been able to score special brewers tickets which give entrance 1 hour earlier.

Sieben's Beer is on the march again. They have a northern Wisconsin brewer out of Chippewa Falls who wants 400 cases. Grays brewery has gone to a cheaper bottle, but they cannot then use their current supply of labels. They are talking to an eastern Iowa distributor and may yet get a Chicago area distributor.

Barry brought in the remaining MGD with the bad tasting adulterations for anyone who was interested. He then reported that Northern Brewer will open a supply store in Milwaukee this fall. Dave Banks said there was \$1,750.43 in the treasury. Finally, Elliot Hamilton said the new heat sticks worked equally well at heating liquid and shocking 10-year olds at the brew-in.

## August 2009 Tasting Notes

*Written by Barry Filerman*

No report this month.

# Beer Snobs

Don't know the difference between a beer geek and a beer snob? **Sam Calagione**, founder of **Dogfish Head Brewery**, gave a pretty good explanation recently year:

“There's beer geeks and there's beer snobs, and I'm a card-carrying, dyed-in-the-wool member of the beer geek community. How I differentiate between a beer geek and a beer snob is this: they could have an equal amount of knowledge about beer; they could have equally awesome palates; [they] can articulate everything about the qualities of beer; [and they can] tell you the history of brewing styles. Their knowledge might be the same. But a beer geek loves beer because he or she *loves* beer, and they want to learn more always, try new beers, and share that with the people they love. Whereas beer snobs try to know as much as they can about beer as a power point and to lord it over people, or to stick out as an expert in a field of neophytes.”

Here's an example of beer snob behavior: someone mistakenly calls a beer they are trying a “Malbec.” The snob rudely comments, “That's a *maibock*. It's beer, not wine.”

This kind of disdain is called ***The Beer Snob Paradox***. Why are some beer enthusiasts try to be so exclusive when 97% of the brewing operations in the United States are small, independent craft breweries, but those breweries' combined beer sales only account for about 5% of the total market share. It is essential to the livelihood of craft beer that more and more people get turned on to it, and this can only happen with a more welcoming, inclusive attitude from those who claim to be most enthusiastic about the stuff.

It's likely that with all the , you are bound to be unfortunate enough to run into a beer snob or two, depending on whether or not they deem the event worthy of their attendance. One way to arm yourself against snobbery is to do some cramming.

A little knowledge goes a long way in the narrow, beady eyes of a beer snob.

# AHA Beer Contests

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.

November 2009 – Belgian Strong Ale (18)

January 2010 – English Brown Ale (11)

March 2010 – American Ale (10)

April 2010 – Any beer 50% made from extract

July 2010 – Mead (24,25,26)

# 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)

# Picnic Pictures

*Taken by Elliot Hamilton*



