



## Next Meeting – May 11

Lucky Monk wants to host us in June rather than May, so we will be at Durty Nellies as usual starting at 7:30 PM. Mark Procter will be conducting the educational part of the meeting on a topic yet to be announced. Bring 4 bottles of homebrew or your \$5 contribution.

## Upcoming Club Events

Tuesday, June 8 – Monthly meeting, Road Trip to Lucky Monk in South Barrington, 7:30 PM.

Tuesday, July 13 – Monthly meeting, Duty Nellies, 7:30 PM, AHA Mead Contest.

## Changing of the Guard

I'll admit I was worried. The first office up for election, President, the most important post in the Club, and not one hand was raised to succeed Eric Raz. Maybe everyone was afraid they wouldn't measure up to Eric's example. Luckily for us, John Guilfoil rose to the occasion. Thanks to John, and to the other officers – Barry Filerman and Dave Banks – who stood for re-election. Paul Lange volunteered to succeed John as Beer Steward, and Bob Wappel will be the new Librarian. No changes in the other areas, so I'm still writing this

## With Appreciation

Due to family concerns, both Eric Raz and Evan Van Dyke decided that they couldn't continue as President and Librarian, respectively. Both of them brought a new perspective and new ideas to their posts. Hopefully, once the babies arrive/grow up they'll be willing to help the Club again. Thanks, guys!

## April 2010 Meeting

Buried Alive! April marked the first Dungeon edition of a Club Wort meeting. As members arrived, they were escorted into the kitchen, down some stairs, and past basement storage areas to what looked like a bomb shelter. I'm not sure how many were in attendance as a good number couldn't fit into the room and were outside in the corridor.

Barry Filerman once again conducted the meeting in Eric's absence. Our guests included Jeff Leslie who's been brewing for around 2 years and Brian who hasn't brewed but is considering. Jeff joined us afterwards, the first new member of our 2010-11 year.

Club elections were next. Barry explained that Eric declined to stand for re-election due to having 2 jobs and child-bearing classes on Tuesdays. Barry himself felt he was too busy to give the job adequate attention. This left a big void as silence hung in the air with members awaiting a volunteer. After a long time, someone noted that John Guilfoil had retired and should have a lot of time on his hands. John then agreed to become the 11<sup>th</sup> president of Club Wort. Barry and Dave Banks

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stood for V.P. and Treasurer again, and were elected by acclimation. With the election of John, we needed a new beer steward and his assistant, Mike Hudak, didn't want the position. Paul Lange then agreed to step up to the plate, but made it clear it is steward, not waiter so purchasing beer would be done by other members. Next up were the other volunteer posts. Evan Van Dyke expressed the fear that parenting responsibilities might take away from his duties, so Bob Wappel agreed to be the new Librarian. Finally, I agreed to continue as Newsletter Editor for the next year only. Phil Ferrari said he would succeed me.

After Elliot Hamilton covered the upcoming May 1 Big Brew-In beer choice of 80-shilling Scotch Ale, the AHA extract-only contest was conducted. There were six entries, and Ron Bauer won with his APA followed by Barry's Coffee Stout and John Nolan's Wheat.

The upcoming Lake Zurich Binny's craft beer celebration was noted, and Elliot had no news from Sieben's beer.

After the Treasurer's report (\$1,568.22 including 26 dues renewals) I proposed that all renewing members receive a free T-shirt (assuming they are finally produced). Based on an estimate of around \$350 for the cost, the proposition was passed unanimously.

Phil Ferrari then presented our educational segment, showing us via detailed pictures, the method he uses to recover, wash and store yeast.

Mark Procter volunteered to provide next month's educational segment on a topic to be announced. John announced that the Club Wort Book Club would meet on April 27 to discuss *Catcher in the Rye*.

Finally, it was decided to road trip next month to the Lucky Monk in South Barrington with Barry to arrange it since he knows the brewer there.

## **April 2010 Tasting Notes**

*Written by Barry Filerman*

This month brought us our annual elections, an extract contest and as usual, a number of delicious beers to taste. First, Bob Wappel poured us American wheat. Everyone agreed that Bob's beer was fantastic.

Next, Peter poured a wheat beer. Members commented that the beer had fantastic clarity and was amazingly refreshing. It was titled as a wheat-light.

I am not sure why, but I did not note the next members name but what was poured was a Pacific Jade IPA (you know who you are). I did note that this was this brewer's second brew and that it was an IPA brewed with a unique hop called Pacific Jade. Members enjoyed the beer and agreed it was very nice but did notice an off flavor.

The next beer was courtesy of Bob Breitling. Bob also treated us to an IPA. Bob indicated that he used a late hopping addition in this beer. Members agreed that it had great flavor and a fantastic mouth feel.

Dave Banks poured the next beer. He indicated that he was attempting a Surly Furious clone but identified the beer as a hoppy pale ale. Members indicated that it was deliciously hoppy and an excellent beer but not quite Furious.

The next beer was one of the most interesting beers ever poured at a meeting. It was what I will refer to as the "sloppy seconds" from our last brew in of a Belgian wit and was courtesy of Jim Holbach with an assist from Elliot. This was a beer that was made from the remnants off of the mash tuns with a heavy addition of malt extract that was then boiled on the side of the brew in boilers with some hops that Elliot had lying around. Members commented that the beer was a malt bomb but all enjoyed it and commented that it was very interesting.

The last beer was courtesy of Randy. It was whiskey barrel oatmeal stout. Everyone agreed that

this beer is still delicious and members did not have anything else to say other than, “yum”.

Until next month, good beer and good cheer.

## **Dark Lord Day 2010**

*Written by Barry Filerman*

As a first timer to attend this event, I have to honestly say that the anticipation I felt leading up to this day was so intense, the night before I had a hard time sleeping. I truly enjoy Three Floyds beers as well as the Dark Lord I have sampled in the past and the opportunity to acquire a few bottled of it for myself was worth the trip, I thought. The following is a recount of my experience at this year's Dark Lord Day. I was not as impressed as I expected to be but overall, the experience was fun, in a land that serves as a beer mecca for any and all that shares a love for high gravity beers.

At approximately 9:30am on April 24, we departed from member Patrick Smith's home in a limo that we contracted to take us there and back. It seemed to be the best idea because of the tremendous amount of high ABV beers we were expecting to enjoy during the day, and was a much cheaper alternative to a DUI. There were 6 of us and all possessed a drive to attend this fest and acquire our allotment of Dark Lord that we would be allowed for each golden ticket we had in our possession. We arrived in the industrial park in Munster, IN at approximately 10:30 am, assisted the limo driver with getting out in the sea of people and took our place in the pickup line which at this point was about ½ mile from the brewery door where the purchase would take place.

Patrick, my wife and I left the remaining 3 in our party to explore the rest of the festival. We battled thousands of people in lines to get to a port-a-potty to relieve ourselves. From there, we decided that we would get into a line to get our share of a taste of the limited release Dark Lord beers, Barrel Aged Dark Lord and Vanilla Bean Dark Lord. We waited

in this line for an hour and a half only to find that once we reached the end, the highly acclaimed Vanilla DL was gone. Keep in mind that we arrived at 10:30 and were in this line by 11:00 which is when the sales began and 30 minutes later, we could no longer taste the Vanilla Dark Lord. Disappointment number 1.

While we were in this line, we had learned that the limit for purchase of Dark Lord was 4 bottles for each golden ticket possessed. That was acceptable as it was the same limit as the year before. I also took a moment to break away from Patrick and my wife to explore the many guest beers that were available for purchase, all of which are not generally available for purchase anywhere else from brewers like Stone, Dark Horse, Surly and many others. I was disappointed to learn that people were waiting in that line for well over an hour to sample these beers, largely because people consistently were cutting into the lines in front of others. Complete chaos. This was disappointment number 2. We received our sampled of Barrel Aged Dark Lord and returned to the rest of our group to continue the wait for our chance to purchase bottles of this year's release of Dark Lord.

The wait in line was one of the best parts of the fest, even though it was entirely too long. By the time we returned, the line was extending to the end of the street, around the corner and down the next street. Had to be 1.5 miles from the brewery door. I was not concerned because I knew that I had 2 golden tickets, lots of beer to drink and many of people to share with and even taste beer that others brought in exchange for beers we had. I even had the opportunity to taste Sam Adams Utopias which I have wanted to do for many years.

As the time went on, the line moved slower and slower. Once we breached the entrance to the brewery, we noticed that there was a second line leading in from the other side of the block. This meant that there were to huge lines blending into

one giant mess in the lot of the brewery. It was a complete cluster “mess”. It was just a complete sea of people, many hammered, with no direction of where they were going. I also noticed that the same problem that was occurring with the guest taps was also happening with the purchase line, people cutting into line in front of others. This was disappointment number 3.

By the time we were steps away from the door, we had been in line for 4 hours. It was at this point that we learned that the bottle limit had been reduced from 4 bottles per ticket to 3. I can’t even begin to tell you the feeling of anger I had at this point. Not only had we been in line for 4 hours enduring people pushing, cutting in line and in a total disorganized mess, now we had lost the opportunity to acquire the allotment of bottles that were provided to the people who had been in the building just an hour earlier. This was the most disappointing part of the day and is definitely disappointment number 4.

Now, don’t let my disappointments sway you from attending this event in the future. It is billed as one of the biggest and best beer events in the area and big it is. It is a great way to meet other beer lovers from all over the country. People come from both coasts to attend and many bring beers that we cannot get in Illinois so it is also a great chance to try beers that you normally cannot try. However, if you are going solely to taste and buy Dark Lord, it is almost a better idea to try to get a low cost bottle on eBay. After what we paid for transportation, food and the bottles of Dark Lord, buying a bottle on eBay may be a bargain.

In closing, we did have fun meeting other beer lovers, tasting some beers that we have never had and may never have again and people watching. However, I may need to think long and hard next year before attending as the event is so disorganized and chaotic, it almost takes away from the good things.

## AHA Beer Contests

Note the style guideline numbers (and letters) after each beer. You can check at [www.homebrewersassociation.org](http://www.homebrewersassociation.org) to get the style info.

July 2010 – Mead (24,25,26)

August 2010 – Sour Ales (17) – Berliner Weisse, Flanders Red & Brown Ale, Straight & Fruit Lambic, & Gueuze.

November 2010 – Strong Ales (19) – Old Ale, English & American Barleywine.

January 2011 – English Pale Ales (8) – Standard, Special & Extra Special/Strong Bitter.

## 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@m1.net](mailto:elliioth@m1.net)

Used Homemade Counter-Flow Chiller; ¼” copper pipe inside garden hose; 5-gal chilled in 10 min. \$40; Contact Randy D at [ddwbrew01@comcast.net](mailto:ddwbrew01@comcast.net)



# Pictures from The Bowels of the Beast

Taken by Elliot Hamilton

