

## Next Meeting – Aug 10

Maybe Durty Nellies won't be having an event and we can finally get outside for our next meeting. Another AHA contest will be held, this time Sour Ales. If you missed last month, get your T-shirt and membership card this month. See you at 7:30 PM with 4 bottles of homebrew or \$5 in your hand

## Upcoming Club Events

Saturday, August 21 – Club Wort Picnic, 1:00 PM, Mark & Laura Procter's house, Hawthorne Woods

Tuesday, September 14 – Monthly meeting, Durty Nellies, 7:30 PM.

## Democracy, Chicago-Style

I've read about what it's like to go to a meeting run by the City of Chicago. If they don't want to hear what you will say, they pack the agenda and deny comments from the floor. I never expected to compare Club Wort with Chicago, but our last meeting was similar. I attempted to discuss something, and was told that I needed to submit it a week in advance. We never had any problems with new business in the meeting before. So, the next day I submitted an item a month in advance – that we eliminate the week ahead requirement and allow democracy to once again rule our meetings.

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## Club Picnic – August 21

Mark and Laura Procter will no doubt be sending everyone an email about it, but here's a little explanation.

Please RSVP. We need an accurate count to buy the right amount of stuff. The whole family is invited, and there will be kid-friendly eats.

Next, choose from appetizer, salad, or dessert and bring something to share with everyone else. Don't expect the Procter's to provide serving dishes or utensils, so come prepared (a little tape identifying your dishes will keep them from disappearing). I'd also recommend something that doesn't require a lot of food prep or cooking. This is a PICNIC, not a banquet.

Next, some homebrew or other beer will also be appreciated. The Club will be providing and paying for everything else, so other than a chair and your favorite drinking vessel, nothing else is needed. If you have a favorite outdoor game to share, you could also pack that up.

## July 2010 Meeting Notes

My hopes for our first outdoor meeting were dashed as Nellies had a private party upstairs that spilled into the patio. We got the main stage section instead for the 24 members in attendance.

John Guilfoil began the meeting with introduction of our 5 guests. Jason Grover, who had been at meetings before, was in attendance. Jim & Evette Lively once brewed, want to restart. Britta is a grad student and a huge hophead. Finally, Fred is a Palatine resident and a beer lover. After the

meeting, Jason and Jim & Evette became our newest members.

John next relayed the Treasurer's report from Dave Banks - \$1,404.20.

John next said that he, Barry Filerman and Dave Banks were doing some strategic planning which would be shared with the Club when finished.

Elliot Hamilton next talked about possible brew-ins. The normal Club brew-in could possibly happen in August and would be hosted by Randy Drumtra. Elliot proposed a weekday evening brew-in at his house at the end of July. It would last from 4:00 to 10:00 PM, and would be limited in size to 30 gallons max. On another subject Elliot announced that he was getting another shipment of honey and that it would cost \$8.00 per 3-pound container. Finally, Elliot said that he expected work to begin to transform the 2 stainless-steel 55-gallon drums so they could be used for our brew-ins.

Mark Procter next talked about the Club Picnic scheduled for August 21. He fixed the start time at 1:00 PM. He proposed the same menu as last year – pulled pork, brats, and even wings – which were enthusiastically endorsed by the members.

At this point in the meeting the winners of the AHA Mead contest, which took place near the beginning of the meeting, were announced. Bob Wappel got first place, followed by Sean/Jason Kopeny, John Guilfoil, Elliot, and then another mead from John taking 5<sup>th</sup> and last place.

The business part of the meeting then abruptly ended as no new business could be discussed.

## **June 2010 Tasting Notes**

*Written by Barry Filerman*

Ahh, the annual mead competition. Once you experience one of these, you look forward to it every year. Aside from this month's AHA mead competition, we had many tasty brews passed for all to enjoy.

Up first was a hefeweizen by yours truly. This was an all extract hefe fermented with the Weinstephan strain of yeast which imparts a strong banana/clove hefe flavor. Members commented that this was “as hefe as it gets”.

Next, another hefe was served up, this time from Brad. Brad indicated that he also used the same strain of yeast. Members commented that it was an exceptional lawnmower beer but did not have the banana-ee flavor that mine had.

Ryan was next with Belgian wheat. Members commented that the beer was fantastic.

Next, John treated us to a Sierra Madre Pale Ale. It was explained that since it was not aggressively hopped as its commercial counterpart, it was classic pale ale.

Jim Thommes next treated us to a pale ale that it was told to me was store bought. Either way, it was nice.

Mike Kolbuk was next with a cherry lager. This was a very pleasant beer with brown sugar in the front and a nice cherry aroma. Not much cherry flavor but the aroma was enough to satisfy.

Evan treated us to the first beer made with his pump presentation device, a special bitter. We were all excited to sample this beer because his invention was so incredible. Members commented that the beer was not bitter like but still a great tasting beer.

Up next was my first lager, a black lager or Schwartz beer. This was a beer brewed from a Brewer's Best kit. Members commented that the beer had great aroma and flavor.

John Hanneman was next with a brown ale. Members commented that it was simply awesome.

Next up was Paul P with a Belgian strong ale. Members commented that the beer had a great Belgian aroma and a profound smoothness.

Last but not least, Phil Ferrari treated us to a chocolate coffee stout. Members said that with the

smooth coffee flavor, this would make an excellent breakfast beer.

Until next month, may all your beers be wunderbar!!

## **Barrington Beer Fest**

I try to make 1 beer fest a year. Since I couldn't make the Great Taste or Dirty Nellie's, and was a little bored with the Great Lakes Fest, I decided to take in the Barrington Fest that had been praised in the past by Mark & Laura Procter on July 10.

The big thing for this fest this year was their selling tickets over the internet, the convenience of which cost me an extra 10% service fee on top of the \$35 pre-fest day price. I had visions of people with scanners giving swift admission, but instead had to wait in a line as someone paged through a book & confirmed I was the only one using this unique number. This was followed by a second person giving me my ticket, and a third person putting a wristband on. Luckily this took place before the gates opened, so the delay to get in was minimized. I gave away the free T-shirt as it made people walking billboards with all the advertising on the back and sides. A 4 or 5-oz. tasting glass was provided.

The fest took place in Barrington's Metra parking lot. There was a main tent where most of the brewers/distributors were located, and side tents for the music, food, and a few of the brewers. For some unknown reason, at least half of the serving sites lacked any signage, so you had to look at the tap handles to figure out what was being served.

The music was both a blessing and a curse. It was a blessing because after about 1 ½ hours, a lot of people left the main beer tent and sat to listen to the music, giving the place much-needed breathing room. It was a curse because it made conversation in the tent a lot louder.

The beer selection was excellent. There was only one beer, offered by Ram, that I would characterize

as a "special," not on tap beer. However, I was able to enjoy Sprecher Abbey Triple and Black Bavarian, Chimay on tap, Goose Island Sofie (a wine barrel-aged Saison), Flossmoor Station Slump Buster, Spaten Optimator, Bell's Oberon, Great Lakes Burning River, Moose Drool, and Flying Dog Raging Bitch. America's Brewing Company had a Chocolate Beer, which I combined with Lindeman's for a great fun beverage. Other local brewers that I haven't mentioned included Flatlanders, Emmett's, Mickey Finn's, Half Acre, Lucky Monk and Onion Pub.

Other Club Wort members I ran into included Roger Santagato, Pete Wheeler, and Bob Wappel along with the aforementioned Mark and Laura. One strange sight was two very pregnant women. As they both had wristbands on, they apparently paid their entrance fee. Assuming they believed in fetal alcohol syndrome information, I feel sorry for their husbands as the only reason I figure they were there was to keep tabs on their luckless spouses.

## **A Presidential Plug**

President Obama gave Goose Island Beer Co. a boost by touting – twice now – its 312 Urban Wheat Ale in meetings with British Prime Minister David Cameron.

According to Brew master Gregory Hall, 312 is Goose's best selling beer, growing well above 18 percent. "I expect after all the excitement over the Obama-Cameron beer summit, we will see that rate of growth continue to climb."

Obama usually avoids making overt product endorsements. After he visited China last year and was photographed in a jacket by Weatherproof Garment Co. – and Weatherproof put the picture on a Times Square billboard – the White House wasn't pleased.

On July 20, Obama started the joint news conference with a reference to the Chicago brew.

"We have just concluded some excellent

discussions – including whether the beers from our hometowns that we exchanged are best served warm or cold,” Obama said.

“My understanding is that the prime minister enjoyed our 312 beer, and we may send him some more.”

In June, Obama paid off World Cup bets with a televised beer exchange while in Toronto for the G-20 and G-8 summits. Since the U.S.-England game ended in a draw, Obama gave Cameron 312 beer and Cameron sent Obama Hobgoblin from the Wychwood brewery in Witney, his home constituency.

At the White House, Cameron said: “I did enjoy drinking the 312 beer – cold – during the World Cup. I enjoyed so much that, when I watched Germany beat Argentina, I actually cheered for Germany. That’s something that’s a big admission for a British person to make. So the beer is obviously very effective.”

ABC-TV news anchor Diane Sawyer even asked Cameron about “Goose Island 312” during an interview. Cameron admitted, “And it’s very good. It’s very good beer. Beer from Chicago, very different from the stuff we have back in the U.K. but good nonetheless.”

Said Hall, it “certainly does not hurt when the leader of the free world touts your product.”

## **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.

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

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

March 2011 – Bock (5) – Maibock, Traditional, Doppelbock, Eisbock

April 2011 – Wood-aged Beer (22C)

## **Classified Section**

Club Wort T-Shirts; Price to be determined after August meeting.

Three-pound (1 Quart) containers of honey; Cost is \$8.00; 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)

# SHOE



## July 2010 Meeting Pictures

Taken by Elliot Hamilton



