

Next Meeting – Jan. 11

Help usher in the New Year with an appearance at Durty Nellies at 7:30 PM for our usual monthly meeting. The AHA English Pale Ales contest will be contested, so bring your Bitters and ESB's for a chance to win the coveted Club Wort Champions Trophy. Four bottles of other homebrews or \$5 are also welcome.

Upcoming Club Events

Saturday, Jan 29 – Chicago Pub Crawl, pickup at Durty Nellies at 10:00 AM.

Tuesday, Feb. 8 – Monthly meeting, Durty Nellies, 7:30 PM, AHA English Pale Ale contest.

Chicago Pub Crawl

If you are new to the Club, or have never gone before, I hope you have put your reservation in for a spot on the bus. This is a day when you will discover the city beer scene, going to those places which don't have any suburban equivalents. And with Paul Lange as our guide, you can rest assured your stops will have the most interesting beer and food. You will also get the opportunity to learn more about your fellow members as you share a bus and drink with them for 10 hours. The best part is that you know you have a designated driver to get you back to safe suburbia.

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Christmas Party Notes

Written by Phil Ferrari

I think it is safe to say that the Christmas Party this year was a success. Although an official count was not given, we had a full house. Durty Nellies partitioned the upstairs balcony into two sections and Club Wort represented the majority share. Beer was drank, food was eaten, conversations were struck, and our friendships were strengthened. Walking around from table to table, I was reminded why I like the club so much.

The Christmas party always brings members out of the woodwork. As always, it was nice to mingle with club members past and present as well as spouses which we rarely get to see as well as the regular crowd. The table arrangement made it easy for conversations of large groups to develop, party goes to get food, and everyone to try this year's holiday beers. With a table set up in front, members and friends alike were allowed to self-serve. Anyone who was there would agree the most interesting item on the table was Evan VanDyke's pumping station. It looked like the Ghostbusters Proton Pack but it dispensed beer and was safe around Marshmallows of every shape and size. I commented that it warranted further development – it has commercial potential. Well done Evan!

As in years past, the food was served buffet-style. Many members noted that the food selection and quality was improved over last year. Pizza, pasta, and salad were featured and members and companions alike devoured everything in sight. From the speed at which the Durty Nellies staff continued to bring out pizzas, it was evident that the food choices were a hit. There was plenty to go

around.

There were no formal proceedings, announcements, competitions, or orders of business. It seems all were satisfied with the informal nature of the party. Our thanks should go out to the planners of the event as it ran smoothly.

The beer table was replete with dark beers of all varieties and when that was gone, members busted out the professional grade product. It was the first time I can recall seeing beers other than Dirty Nellies and member's home brew being passed around at the Christmas party. The night ended much as it began with conversation, good cheer, and wishes for Merry Christmas and a Happy New Year.

Dec. 2010 Tasting Notes

Written by Barry Filerman

Until next year, cheers.

Aloha Brews

Written by Sean Kopeny

When my wife and I decided to go to Hawaii for a vacation in August of this year, I can honestly say that I did not have high expectations for the beer I would encounter on the islands. Nonetheless, that did not deter me from partaking in some of what the various island breweries had to offer.

Upon landing in Oahu mid-afternoon, and making our way to our hotel several blocks from the beach in Waikiki, the first place my wife and I happened upon was the Yard House Waikiki. It is part of the same chain of Yard House brewpubs that has a location in Glenview and, like the Glenview location, it did not disappoint. Not only did the bar have over 100 beers on tap, but the large entranceway was open air, letting in the pleasant 80 degree day with some light winds. Over the course of a happy hour (and one very satisfying half-price nacho plate) I had two pints and a sample of another beer. I started with a sample of the Maui Brewing

Company's Coconut Porter. This beer set what seemed to become a theme of the trip, beer-wise—the beer was decently tasty, but the description was slightly off. Rather than tasting much coconut, it tasted more like a chocolate porter. I then had a pint of the Kona Wailua Wheat, which appealed to me because it sounded like the perfect beer for a pleasant summer day. Unfortunately, the Wheat tasted more like a pale ale than a wheat beer. It appeared, however, that I save the best for last, as the Mehana Volcano Red was a standard red, but with round, strong flavor. Irrelevant to the flavor, but still pretty cool, was the Volcano Red's tap, which appears to show a stream of lava flowing down rocks.

The next day, after a long, hot (but ultimately worthwhile) trip to Pearl Harbor, we went on a mighty beer quest that was alternately disappointing and fruitful. Negotiating a difficult bus itinerary back from Pearl Harbor, we tried to go to Sam Choy's, a microbrewery several guidebooks recommended. Unfortunately, we got there during the several hour span between lunch and dinner that the restaurant is closed. The closest pub to Sam Choy's was a Gordon Biersch Beerworks in a small, upscale mall that abutted the harbor. Once again this was a chain that has a location in Illinois. Unlike the Yardhouse, Gordon Biersch mainly just had their own brews so, while the beer was good, it was a little disappointing for someone like me that was hoping to try something new. When we finally made it back by our hotel, we ended up (once again) at the Yardhouse's Happy Hour, giving me a chance for a Blanche du Chambly at happy hour prices (I knew it wasn't Hawaiian but I knew it and loved it) and a Maui Brewing Company Bikini Blond. The Bikini Blond, while not as good as the Mehana Volcano Red, was still satisfying as it is a standard imitation of what blonde ale should be, and would be worth having a pint of for anyone that makes it to Hawaii.

A couple days later, we had switched islands and

were in Maui, and our hotel in Lahaina left us a short drive away from the Maui Brewing Company. The Brewpub is relatively new and has some very nice touches. Around the inner portion of the U-shaped bar is a layer of snow onto which you can place your pints to keep them cool. Talking to other members, this is not a novel idea, but it's definitely a good one for an establishment in a state where the temperature most days is 80 degrees. Another nice touch were the small barrels cut in half that were used as fixtures to cover some of the lights on the wall. Unfortunately, most of the beers I had that day did not live up to the surroundings. The Barefoot Brew was described on their list as a "Honey Golden Ale brewed 4 the Hola Grill." However, when I tasted it, it merely was standard ale with no hint of honey or sweetness other than the golden color of the beer. I then tried the Belgian Abbey Ale, and was not ready for (nor overly impressed with) its dark, smoky taste. I finished the trip to Maui Brewing Company with a pint of their Hoppin' Red which, for once, was perfectly described as my notes described it as "hopped." (Food note: avoid their beer onion rings unless you are in the mood for rings with A LOT of batter and plenty of grease)

Most of the remainder of the trip, beer-wise, consisted of pints of the Bikini Blonde and the Mehana Volcano Red, as there were few other beers available that I had not already tried. I did visit the Maui Brewing Company's production facilities, but they were in the process of renovating and were not yet ready to provide tours. If you try to visit it, be forewarned that they are in a building behind a strip mall that can be tricky to find for the uninformed. Still, in their small, pleasant tasting room, I was able to sample one more beer (which, regrettably, I did not keep any notes about) and to pick up some of their turtle-themed paraphernalia (including a t-shirt you may occasionally see on my brother Jason).

Ultimately, I think my review of Hawaii and its

beers is much as what I would have expected—if you're on the island it is definitely worth taking a quick tour of the available beers to discover if any stand out for you. Don't expect any beers that knock you off your feet with their distinct flavor or originality but, if you can find a beer or two that nail the style and hit your palette right, it will be a pretty successful trip (beer-wise).

Ten Top Beer Countries

1. Czech Republic
2. Ireland
3. Germany
4. Australia
5. Austria
6. United Kingdom
7. Belgium
8. Denmark
9. Finland
10. Luxembourg

Based on per capita consumption. U.S. drinkers got to get with the program and pound those glasses. USA! USA! USA!

AHA Beer Contests

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

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

April 2011 – Wood-aged Beer (22C)

July 2011 – Mead – Traditional (24), Melomel (25), Other (26)

September 2011 – Specialty Beer (23)

November 2011 – Hefeweizen (15)

Classified Section

Club Wort T-Shirts; Price to be determined sometime in the future.

Three-pound (1 Quart) containers of honey; Cost is \$8.00; Contact Elliot Hamilton at elliioth@m11.net

Diamond Lil



Christmas Party 2010 Pictures

Taken by Elliot Hamilton



