

Next Meeting – March 8

“Back home in Durty Nellies” (sung to the melody of “Back home in Indiana”). Yes, members, cart your 4 bottles of homebrew back to Smith Street in Palatine for our next meeting. If your homebrew is a Bock (Style #5) enter it in our Club contest to determine our AHA Club-only entry. See you at 7:30 PM.

Upcoming Club Events

Tuesday, Apr. 12 – Monthly meeting, Durty Nellies, 7:30 PM, AHA Wood-aged contest.

Saturday, March 12 – ??? Brew-In, Randy Drumtra’s house.

Saturday, March 26 – Irish Ale Brew-In, Elliot Hamilton’s house.

Survey Results

John Guilfoil has shared the results from Barry Filerman’s survey with us for the last two meetings, and I commend him for getting it out quickly and being concise. While he mentioned some areas that the Executive Committee is working on, one area, in my opinion, has yet to be addressed. I may have misunderstood (and please correct me if I did), I thought I heard that the majority of the members thought that there should be a limit as to what can be spent without approval from the members in a meeting vote. If that is the case, then I urge that a vote be taken on this matter.

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February 2011 Meeting

Despite the snow banks, I made the correct turn down Brockway and found my way into Emmett’s and down into their basement meeting room. I was pleasantly surprised to see the bar in operation with a lovely Polish lass behind it. I ordered my beer and was pleased to be charged only \$3 for it.

John started the meeting off with the usual introduction of guests. Chris Kelle has been brewing extract for a year but wants to go all-grain. Seth Picicco has also been brewing a year, but is already into all-grain. Finally, Matt Hamilton just started doing kits. They liked what they saw and all three joined our ranks that night.

John then talked about the upcoming April elections, noting that Barry Filerman was not standing for Vice-President, and that there would be an additional election of two members to be At-Large Executive Committee Members.

The Treasurer’s report noted a balance of \$995.69 prior to the new members’ dues collection. The Pub Crawl broke even monetarily.

I gave a Pub Crawl report (see story on Page 2 for more details).

Larry Steffens and Kevin Bradley will be handling the dues renewal process, and will do it on-line.

There will be a new system for beer sampling at our meetings, although it wasn’t clear when we would see it.

One idea that came from the survey is a bottle exchange. Vince Donohue will be in charge of coming up with a working plan.

Dave Banks and John talked about the offer from Brew Your Own magazine of half off the annual

subscription price if 10 members started new subscriptions or renewed old ones. Only three people had expressed an interest. A sign-up sheet was passed around and way more than 10 members put their John Hancock on it.

Elliot Hamilton announced a possible March brew-in either at his house or Randy Drumtra's or both. He was going to email members after the next meeting.

Barry Filerman revealed he had been in India, and had purchased 2 kilograms of jaggery sugar. He offered and sold 1 kilogram to a member.

Jim Thommes announced that the Great Taste of the Midwest would be held on August 13, and that tickets would soon be available for sale. Last year it was \$40, but he wouldn't be surprised if they charged \$50. He warned everyone to respond quickly when he would notify the membership as tickets sell out fast. Evan Van Dyke asked about arranging for a bus, but Jim explained that members normally stay for the weekend, and he would have info on room reservations with the tickets.

Evan then noted how nice the meeting place was at Emmett's and asked about switching from Dirty Nellies. I reminded everyone what happened the last time we did that – Emmett's closed this location and we bounced around meeting locations until we begged Nellies to be taken back.

The meeting ended with a tour of the brewing facilities given by the non-brewing, non-drinking manager, Dan. Members did stay on, though, taking advantage of the \$3 pints.

Feb. 2011 Tasting Notes

Written by Mike Kolbuk

No homebrew allowed at Emmett's.

January 2011 Pub Crawl

I must admit I didn't think Paul Lange could pull it off. Letting 56 crawlers have their run of 3 blocks of Division Street, with at least 5 drinking

establishments and other, eating establishments. And then expecting all to be at Moonshine to board a bus after 9 hours of drinking. But, he proved me wrong, and everyone got home after another wonderful Club Word Pub Crawl.

Check out the first picture showing the masses awaiting the bus at Nellies. It arrived within a couple of minutes of 10:00 AM, and we were off to get the rest of the group in Glenview. Paul broke out a mini-keg of Monkshof Schwarzbier to get the crawl off to an appropriate start. Traffic was good and we got to Revolution Brewery on time.

Being first off the bus enabled me to be one of the first to get a beer. I chose their Cross of Gold Ale, and was impressed with a nice hop aroma and flavor without any bitterness. As soon as most of the members were served, Josh Deth, the managing partner, took us on a tour. We saw their upstairs room, which is under construction to become a performance area and a larger kitchen. He confirmed my original article about Revolution which told of the former printing plant location whose papers I delivered in the early 60's. Two other items of interest were the admission that they are close to beginning work on a separate brewery ala Goose Island, and that they had a number of both whiskey and wine barrels in the basement filled with beer to be served for their one-year anniversary. They are prolific brewers, having done 35 different beers so far, all of them without any pilot work. I finished up with their Bottom Up Belgian Wit, while others liked their Baracus Imperial Stout along with a serving of bacon popcorn. We got on the bus and were delayed slightly as Paul's count somehow came to 1 more than capacity (he had been 1 short before when he didn't count himself).

Smallbar on Fullerton was a short ride, and so we squeezed into there for our next stop. Squeezed was the operable word, as the upper level was occupied by a noisy group watching, after I asked, a soccer

game featuring Barcelona (“that’s in Spain,” as I was informed by one of the fans) Catalan winning their record 16th game in a row. The burgers had been praised, so I had one and recommended the Hellfire version to Jim Holbach. After a Bockor Cuvee des Jacobins Rouge I followed with a Lagunitas Cappuccino Stout.

Next stop was Division Street, but Paul let me detour the bus down Wolcott Avenue to show the crawlers 3 former “tied” houses from Schlitz, Peter Hand (which slipped by before I could point it out) and Blatz. We pulled up in front of Bangers and Lace and most of the group came inside. It is a pretty Spartan place, with a limited food menu and 32 generic-looking taps lined up on a wall. I ordered a Rachbier, but left after that one when the stuffed animals started looking at me and I decided that I could get more for my money at other places.

My next stop was Jerry’s Sandwiches, which had another great tap selection at the higher Chicago prices. I couldn’t resist the Founders Newaygo County Cherry Ale. Some crawlers decided to try (and enjoyed) their sandwiches, but I pushed on to have my dinner at Smoke Daddys. A great pulled-pork sandwich and one of the best coleslaws I ever had was washed down with a Metropolitan Krankshaft.

Final drinking location was Moonshine. Their own beers were \$4, so I ordered an Able Danger IPA. Moonshine doesn’t go in for high alcohol beers, as the 6.9% IPA was the biggest house beer, and they had an Irish Stout that at 3.9% was even lighter than Guinness’s 4.6%. The bus arrived at the 8:30 departure time and the correct amount of people got on it. Jim Holbach tried to lighten the mood with a joke that went nowhere, and soon we were back in Northbrook. I got off, saw the wife, and waved goodbye to the rest of the group off to Nellies.

As always, Paul Lange deserves thanks and praise for another interesting, well-organized crawl.

Trail Head Brewery

Submitted by Rich Brooke

Sounded like this brewpub had some promise, call me a sucker but I guess you cannot judge a book by its cover. Located in St Charles MO, a St Louis suburb, and house in an old style farm house I thought this would be great.

Well as soon as one gets inside it’s all modern stainless steel, and wood, fancy.

The food, well this place talks about pizza, now I am a native Chicagoan and I pride myself on Chicago Pizza, they offered wood fired pizza, with pineapple, and all sorts of stuff that does not go on pizza. I went with a Burger and well it was a burger.

The Beer was about on par. I started with a “Court House” stout, so-so, not good, not bad, but nothing to make me go wow. Next was the “Trailhead Red” not bad, in fact a better than most red, with a nice hint of malt, followed by an OK hops balance.

My next beer choice was a Blond that was made for Miller drinkers and a Raspberry ale, so I closed out the bill, and left. The beer was slightly above par, the food so-so, and the atmosphere about the same, not to mention \$7 for a pint glass to add to my collection.

Moving Up and Down

The world of beer received some contrasting news this week.

Goose Island announced that they were going to be brewing Honkers Ale and India Pale Ale in Portsmouth, New Hampshire, the home of Red Hook Ales. Goose has become too popular, outgrowing its Fulton Street brewery, and felt that it made sense to brew its most popular beers in the East closer to the market. Both beers will also be produced here in reduced amounts for local consumption. They expect to be expanding production and adding jobs (get those resumes going) as fast as possible here in Chi-town.

Guinness, though, is reeling back in Ireland, with sales down 8% in its home market in the last 6 months alone. The same factors that are hammering British beers – changing consumer tastes to lighter beverages, the closure of 1,500 pubs in the last 5 years, and less per-capita consumption – are being compounded by the hard-hit Irish economy. A pint in a pub averages almost 4 Irish pounds, and that adds up quickly during a night out. Since Guinness is generally preferred on tap, they can't make it up in container sales. Since 2001, Guinness volume has almost fallen by half in its native land.

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 ellyph@ml1.net



January Pub Crawl Pictures

Taken by Jim Holbach & Mike Kolbuk



