



Next Meeting – Feb 12

Up to the Wild Onion in Lake Barrington we will go this month. All entries (2 bottles with recipe and style info) in the Wild Onion Brew Your Recipe contest are due. We will be getting a tour including their new barrel aging process. This month's AHA contest, Barley wine, will take place during the meeting. The winner will have the opportunity to ship his/her beer to the AHA national contest. Go to the AHA website to see info on entering (club-only competition). Wild Onion has confirmed that homebrew for tasting by members is welcome starting at 7:30.

February Meeting Agenda:

1. Winter Pub Crawl Recap
2. Beer Club Book Club Recap
3. AHA Contest
4. Brew-Ins
5. Committee Reports
6. Open Forum

Upcoming Club Events

Tuesday, Mar 12 – Monthly meeting, Dirty Nellies in Palatine, 7:30 PM.

Tuesday, Apr 9 - Monthly meeting, Dirty Nellies in Palatine, 7:30 PM. Club elections and payment of 2013-2014 dues.

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Jan. 2013 Meeting Notes

We were back in familiar haunts this month as we met in Dirty Nellies' upstairs.

The meeting began with introduction of 5 guests. Mike Deacon had brewed 8 years. Steve had done 1 gallon. Will had done 3 extract brews. Jeremy Fischer had helped friends do 3 all-grains. Finally, Jeremy's brother, Dan, was also in attendance. At the end of the night we had 3 new members – Mike, Jeremy and Dan.

Linda Shannon then gave a preview of the upcoming meeting of the Book Club. We would be meeting at her house January 25 at 7:30 PM and would be discussing Gone Girl by Gillian Flynn.

Craig Ranshaw gave us a rundown of the Wild Onion contest next month. It would probably be better to bring 2 bottles of your all-grain recipe rather than 1. The beer would be judged strictly by style, but he didn't think they would be doing the judging that night. The winner would get a \$100 Wild Onion certificate and would have his beer brewed in an 8-barrel batch. He also said that he was working with the brew master on scheduling a brew-in at Wild Onion.

Elliot Hamilton proposed that the Club purchase 6 stainless steel hop sacks to replace the muslin/ PVC pipe ones. They would be 4" in diameter and 10" high. They would be much easier to clean. After consulting with our Treasurer, John Hannemann confirmed that we had enough money in the Treasury to cover the non-budgeted purchase. A vote was taken and the Club approved unanimously the purchase.

Brad Griffin, our Librarian, talked about the library and distributed membership cards.

Vice-President Evan Van Dyke revealed that the active temperature control that he built for \$10 was featured in Zymurgy magazine. He answered questions about its construction from the members.

Dave Banks announced that he had brought some surplus equipment and anyone was welcome to take it.

The AHA OG>1.040 contest was conducted. There were 4 entries: Evan's Old Ale; David Franklin's Imperial Wit; Andre Lukatsky's Belgian Dark Strong Ale; and Vince Donohue's Belgian Golden Strong Ale. Order of finish last to first: Evan, Andre, Vince, and the winner David.

Last was discussion of the missing old logo. Asten Rathburn was going to try to clean up our bad copy.

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.

May 2013 – Extract Only

July 2013 – To Be Determined by AHA

September 2013 – Amber European Lagers

Classified Section

Three-pound (1 Quart) containers of honey; Cost is \$8.00; Contact Elliot Hamilton at ellioth@ml1.net

Pub Crawl 1/26/2013

“Sunny day, keeping the clouds away” goes through my mind as Elliot Hamilton transports me to the Northbrook pickup point for today's crawl. A much bigger bus than I expected is sitting in the parking lot (I thought only 44 signed on). Final count by Paul Lange at Durty Nellies turns out to be 54.

As we go down Rt. 53 towards Two Brothers our trip suddenly turns into a safari as we first spot 2

coyotes going down on a frozen pond to stalk some geese. As soon as we pass them we spy a couple of deer. As I am always the driver in my family it's great to sit and see the scenery for a change.

After some adventure with road construction we enter an industrial park and miraculously wind up at Two Brothers. How anyone finds this place is a mystery to me, but given the crowd that filled the place up in addition to our bus-load, the locals seemed to find it with no problem. As soon as everyone got a beer, a tour of the brewing facilities was given. Having seen a million of them, Roger Santagato and I skipped the tour to concentrate on drinking and eating, since the kitchen opened up while everyone was gone, giving us excellent service. However I only had a cup of soup as I thought that the meal portions were too large and expensive. I liked that they offered samples of their beers so I could taste a variety. Had an interesting discussion with a waitress who is a fan of two shows I watch on TV – Top Chef and Project Runway.

Back on the bus we headed for Tap House Grill in Westmont. As we arrived at the place I noticed Indian restaurants in the strip mall next door, and being the adventurous type, walked off the bus as Paul handed me my \$5 rebate and down to Saffron. It was a storefront restaurant in which I was the only non-Indian and had a steady stream of customers carrying out big trays of food. I randomly picked a dish off the menu and it was delicious. Got back to Tap House, got a draft off their extensive tap list, and settled into a comfy couch. I then realize that they had \$1 samples on all beers, so my next order was for 6 samples including Goose Grand Gas and Avery Old Jubilation.

Our final destination was 1824 W. Division in front of Moonshine brewpub. My first beer was in Jerry's Sandwich. It was followed by another at Bangers and Lace, A dinner of rib-tips was delicious at Smokedaddy. I left with my doggy bag

and made Moonshine my last stop. Other participants went to Division St. Ale House, but I don't know if they hit Small Bar. Everyone got back on the bus at the appointed hour and an uneventful ride back to the burbs got us back home.

As always Paul Lange designed, filled and ran a great pub crawl. Keep up the good work, Paul.

