

# Hangtown Brew Moose



Volume 6, THE MEGA ISSUE for 2004!

[www.hazeclub.org](http://www.hazeclub.org)

## President's Message

Well, what can I say. Life got away from me and I just haven't been able to find the time to put pen to paper and get this issue out. The good news however, is that there has been a whole LOT of beer events and I've tried to capture them in this mega issue. I'm serious folks, this one's a keeper! But I've got to get it out because I've already started on the next issue!

Prost!

Michael Frenn, Pres

## National Homebrew Day

A small but solid contingent from HAZE celebrated National Home Brew Day on Saturday May 1, 2004. Thanks to Bill Kenney who hosted this event.

Several beers were brewed.

The AHA recommended beers included a Baltic Porter, Hop Juice Double IPA and an Irish Red. I brewed the red and liked it so much that I've brewed three more batches since and it will likely be a house beer each spring and summer.



AP photo courtesy of Bill Kenney

## Annual HAZE Campout

The annual HAZE campout was another smashing success (thanks, Nora!). For a change we headed to Lake Francis, the site of 2003 and 2004 NCHF. The weather was excellent and the raffle was a lot of fun! Nora was bored however, and so she decided to get stung by a bee necessitating a run to the emergency department in Marysville! We tried out the new 5 tap cooler system, but ran in to some mechanical problems. The beer was kept cold the old fashioned way, with ice. Craig and Chris entertained us with some great folk-blues and Sunday breakfast was awesome!



The thinking is to return to Sly Park next year, not because Lake Francis is a bad place, it's just a little far. By going to Sly Park we get more people to attend, particularly "day trippers" who don't want to camp overnight.

## Barleywine Fest – Lucky Baldwin's



In April and just before the emergence of lighter beers of spring and summer, the heavy hitters of winter leave their mark by way of the Barleywine Festival at the Lucky Baldwin's in Pasadena (See LA Pubcrawl this issue). Hosted by owner Dave Farnsworth, festival goers can indulge their big beer appetites on the past six years of Sierra Nevada's Bigfoot, as well as barleywines from around the world. The Baldwin is also a favorite stop for the Beer Hunter, Michael Jackson.



Mark Frenn (Michael's Brother), Dave Farnsworth, Owner of Lucky Baldwin's, and David Brattstrom





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## Michael Jackson At the Toronado



Promoting his Rare Beers of the World club, Michael Jackson gave a presentation at the Toronado in April on, off all things, beer! For a nominal fee we were treated to a great, if not meandering, oratory by Mr. Jackson, good food, great beers, and the tapping of a keg of Schtickbier. Traditionally, Schtickbiers are altbiers that a brewery makes only once a year and taps as a special event for locals.

The beer food menu went like this....



Dave and Michael with "The Man" and some chic

Ecuadorean Prawn Ceviche paired with MALHEUR BIER BRUT, Belgium

Grilled Chicken Drizzled with Pippian Sauce paired with UNICA by CASTA, Mexico

Carbonnade Flamande Pot Pie Prepared With Draught Celis Grottenbier paired with GROTTENBIER by PIERRE CELIS, Belgium

Provence Sausage, Rosamunde Sausage Grill paired with SPF 8 by TOMME ARTHUR/PIZZA PORT, U.S.

Cocoa Pete's Hallowed Grounds Chocolate paired with MALHEUR BLACK CHOCOLATE, Belgium



Tapping the Schtickbier!

## Fireworks

Thanks to GCBA for offering HAZE an opportunity to help out with their fireworks fund raiser. A few HAZE members worked at the display in Sacramento which netted our club much needed funds. There is a chance we'll have an opportunity to help out next year, and with the whole Harvest Fair issue up in the air, we may very well have to rely on this opportunity to carry our year financially.



## Hangtown Brewfest

Thanks to all who helped out at the Hangtown Brewfest this year. While not a money maker, it is a heck of a lot of fun, and great opportunity to sample excellent craft brews and a chance to profile the club and possibly attract new members. And speaking of new members...



Glen and Madeline Franke (Newlyweds!!)  
Forrest Barlow and Leah Capuccino (2004 NCHF Keg Toss Champions!!)  
Matthew Beck (who made it to National Homebrew Day!)



# Hangtown Brew Noose



## Pub Crawl



The Second Annual Spring Pub Crawl was an absolute blast and kudos to Nora as Activities Chairman for putting it together. Our driver was not only competent, but also a lot of fun! Nora had also set up a poker run where at each stop we received a playing card. The best hand at the end of the day won something (can't remember what the hell it was, but I'm sure it was good!).



Nora, THANKS!  
This was a  
GREAT  
Pub Crawl!

Launching from the Seeley's, our first stop was the Elk Grove Brewing Company. We tasted some exceptional beers, were treated to a symphony of bubbling fermentors and enjoyed

excellent food (Nora, having food early was a GOOD idea!).

Next stop was River City Brewing on the K St. Mall. Sitting outside was nice, but, speaking for myself, the beer and service a bit disappointing. Tasting glasses were in very short supply, some beers seemed to have off flavors and the service was bit slow. But, somehow, we still managed to have a good time



Off again down the street to Rubicon Brewing Company. I'd never been to this establishment before. I found the beers to be very good and the staff most excellent! I thought the IPA and the Hefeweizen were the best beers of the day.

With some fine beers now on board and a happy buzz developing, we continued on to Pyramid Brewing. This is a rather expansive place downtown with a decent beer selection. They have plastic laminated place

mats with a matrix of beers based on hops and malt characteristics. We had an opportunity to tour the brewing area and KTXL Fox 40 was there talking to people about the Kings (I think we scared 'em!).

Okay, now we're crawling, literally! The itinerary says we went to Rubicon Brewing Company. If we did, I have absolutely NO recollection of that part of the trip! Also, there doesn't seem to be any pics, so maybe we had to



skip this one. Our final stop

was, uh, somewhere! All I remember is Steve Seeley jumping on me when we exited the van! We had dinner, turned in our cards (I don't think I won) and drank more beer. With tender loving care, our driver gently drove us back to ground zero, where, now having had a 30 minute sobering up time, we promptly consumed more beer and continued to "crawl"!



A good time was had by all, and its certain that next year's trip will be equally fun and inebriating. Thanks to Nora for a job well done!

**(Editor's note: Nora reported to me that our final destination was Sac Brewing Company. Chris Jensen won the poker hand with a straight flush and the words 2004 pub crawl/pokerrun on it. He won the kitty (undisclosed amount) and a special hat made by Nora.)**







# Hangtown Brew Noose

## American Homebrewer's Association Convention



Viva Las Vegas!! And what a blast this was last June 17-19, 2004. With nearly 800 attendees and 4,443 total beer entries judged, the numbers alone tell you what a great gig this was! And as relative beer novices, meeting some of the truly big names in the homebrew scene (Fred Eckhardt, Charlie Papzian, Ray Daniels, Randy Mosher, and others) was better than hitting a blackjack on your last stake!



HAZE was represented by your President, First Lady Ramona and the esteemed Mr. David Barlow. Some of the highlights included a 24 hour hospitality room (funny how your palate recovers after 4 AM ready to go all over again!). Geoff Larson of Alaskan Brewing Company gave an interesting talk on History and Regional Brewing, including Captain Cook and the prevalence of spruce beer (Alaskan's Winter Ale is inspired by this brew and uses fresh Sitka Spruce tips.) and had tasty samples of Alaskan Smoked Porter.



Michael and Geoff Larson of Alaska Brewing Company

Rich Link covered beer and loafing in Belgium. Ken Schramm, author of Making Mead, gave an informative talk on honey fermentation. He stressed the need for nitrogen, generally from diammonium phosphate (DAP) and a crucial vitamin called biotin. You can get everything from Fermaid K and it might also help brewers, especially in extract situations.



Michael, Dave and Ray Daniels

Ray Daniels talked about various resources for beer information. We probably don't appreciate that we have a world class beer institution in our back yard: UC Davis (maybe a field trip/pub crawl next year? Maybe with GCBA?). There is also the Siebl Institute in Chicago, established 1872, and now home to the Goose Island Brewpub. Did you know that one of the most common statistical tools, the t-test, was invented by a brewer to assist in achieving quality control? A Diploma in Master Brewing is available from the Guild and Institute of Brewing. And finally, there is the Weihenstephan University, the Taj Mahal of brewing education. But how about this one: There is NO good authoritative book on hops!!

A little tip from Daniels or Papzian, I forget who, is to paraffin wax the caps of your lay down beers to decrease oxidation (or at least retard it).



Michael, Dave and Robert Wallace

Admittedly, one of my favorite lectures was the Botany of Beer by Robert Wallace. He covered the history and evolutions of grasses (barley, wheat and rye) and their coevolution with beer, as well as a nice discussion on hops. I liked him personally because he was really excited about the whole craft brew scene and was really funny after he drank a little!



# Hangtown Brew Noose



## A.H.A. continued...



Michael and Dave with John Palmer and other 'famous' attendees (P.S. We thought everyone was famous!)

There were lots of other great lectures, but I just don't have time to cover them all. The new BJCP Guidelines were also introduced. I have to admit my bias is that they seem to favor ease in setting up competitions at the expense of acknowledging the pedigrees of certain beer styles.



Michael, Dave and the Honorable Fred Eckhardt



Michael and Dave with Charlie Papzian and his lovely wife

Several non-lecture events were also a blast. The luncheon on Friday featured Charlie Papzian as keynote speaker. But the best part was a showing of an 8 mm movie he made in 1981 entitled "Homebrew



Michael, Randy "Radical Brewing" Mosher and Dave

Madness", a parody of "Reefer Madness" from 1936 (perhaps some of our "heavy hitters" can persuade Charlie to let us borrow the film – Beth? Mr. Brattstrom?). The other great event was the Beer Rush 2004 Club Night with a lot of Homebrew clubs strutting their stuff. LOTS of great beer!



Some Guy in a Haze Hat at the awards ceremony!

For more info, see the September/October issue of Zymurgy magazine (I swear Dave Barlow is in the background of one of the photos on page 25!). Next year's convention will be in Baltimore. Rumor has it that Portland may be the site for 2006. If that's true, how 'bout HAZE taking the train – what a pretty that would be!

## Brew Noose Contributions - We need your contributions!!

Top 10 Beer Styles Rejected by the AHA  
By Craig Zangari

- |                  |                 |
|------------------|-----------------|
| 10. Dilsner      | 5. Smelles Bock |
| 9. Hocktoberfest | 4. Krout        |
| 8. Wartzbier     | 3. Lamb Beak    |
| 7. Crapist       | 2. Stunkel      |
| 6. sAlt          |                 |

and the #1 Beer Style Rejected by the AHA.....

1. Central African Republic Imperial Stout





# Hangtown Brew Noose

## L.A. Pub Crawl courtesy of Southwest Brewing News



If for whatever reason you find yourself south of the Tehachapies and in need of a decent beer, here is a list of the top 10 watering holes in the LA area.

1

Daily Pint  
2310 Pico Blvd  
Santa Monica, Ca. 90405  
310.450.7631

Meet the locals, shoot some pool and lay back a bit with cool bartenders before you visit the heavy hitters in the hood!

2

Father's Office  
1018 Montana Ave  
Santa Monica, Ca. 90403  
310.393.BEER

A little trendy, but worth it! With 30 taps, including Chimay, Rogue, Pasadena Craftsman and Anchor, and arguably the best burgers in LA, this place deserves a look.

3

Hollingshead Deli  
368 South Main St.  
Orange, Ca. 92868  
714.978.9476

A food establishment that serves fine beer, and not too far from Disneyland! Established in 1963, it emulates an English Pub in atmosphere. Take the Main St. exit off I-5.

4

Library Ale House  
2911 Main St.  
Santa Monica, ca. 90405  
310.314.4855

Offering a quieter outdoor patio complimented by 29 taps, try late afternoons Wednesdays through Sunday to beat the crowds.

5

Lucky Baldwin's  
17 S. Raymond Ave  
Pasadena, Ca. 91105  
626.795.0652

See Dave and get a tour of the 59 taps! This includes the past six years of Sierra Nevada Bigfoot Barley wine, plus a general availability of cask conditioned ales from England. Festivals include IPA in July, Barleywine in April, and Belgians in February.

Warning: if you taste all the barleywines, limit yourself to two sips each!!

6

Naja's  
154 International Boardwalk  
Redondo Beach, CA. 90277  
310.376.9951

Right on the pier at Redondo beach, it is often described a "dive" (which is always a plus in my book!) with the vibe and beers being famous among LA beer fans.

7

Stuffed Sandwich  
1145 E. Las Tunas Dr.  
San Gabriel, CA. 91776  
626.285.9161

If more than 800 brands, 40 countries, and well over 130 Belgians doesn't excite you, then turn in your mash tun 'cause "you're fired!". I haven't been to this oasis in the desert, but its definitely on the list.

8

T.H. Brewster's  
Sheraton Four Points LAX  
9750 Airport Blvd.  
Los Angeles, Ca.  
310.645.4600

Okay, now we're talking about one of personal favorites! If you ever have to travel (and I do), you know how dismal the beer pickings can be. If you're walking too fast in the hotel you might just miss it, but once you step inside, you'll be absolutely amazed at the selection of beers, particularly Belgians. A beer sommelier can help you pair beer with foods, and a dinner or tasting takes place the third Wednesday of every month. The only suggestion I have made during my visits is that they offer a broader sampler.





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Yard House

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<http://www.yardhouse.com/locations.asp>

This may be the best place for beer geeks to take friends and family who aren't. With taps, taps and more taps, a kids menu, martini bar and wide food menu, the only thing missing might be the "uum paw paw"! Yard House has many locations which you can get from the web.

A few other places worth mentioning...

Anacapa Brewing Company on Main St. in Ventura.  
They serve a variety of ales and the food is quite good. There is a Hoppy Hour each evening.

If you find yourself in Santa Barbara, look the Brewhouse, aka Santa Barbara Brewing Company.

Pizza Port in Carlsbad.

And finally, Santa Maria is home to Nipomo Brewing Company on Hwy 166.

Michael's note:

10

While traveling last month and while writing this piece I had an opportunity to visit two pubs. The Goat Hill Tavern and a Yardhouse in Irvine. The G.H, located at Highway 55 and Harbor Blvd. in Costa Mesa, was recommended by Dave Brattstrom, which meant it would be funky and have great beer. Imagine a place about twice the floor space and of similar construction to Hangtown Brewery in Placerville, the floor covered with peanut shells, every square inch of walls and ceilings occupied by a sign, placard, or the body of a motor vehicle, and boasting some 140 taps! Clearly a spot for locals (I think its been there since 1960 something), patrons are just as likely to order a pitcher of Coors light as they are Hobgoblin or Pilsner Urquell. A good spot if you're down that way.

Across the street, but closed due to flooding was a Yardhouse. However, another Yardhouse was to be found about 5 miles down the 405 in the Irvine Spectrum Center, one of the most upscale modern malls I've ever been in. This Yardhouse was also very modern, upscale, and serving a young clientele. There were some 150 beers on tap (I had an imported Schwarzbier and something I forgot!) and the food was very good!

**SEE PAGE 9 for the OFFICIAL HAZE  
SO-CAL PUB CRAWL POCKET MAP!**





# Hangtown Brew Noose

## Recipes

### Pliney The Elder Double IPA

This recipe came as part of a presentation on Double IPAs at AHA in Las Vegas. Vinnie Cilurzo of Russian River Brewing Company in Santa Rosa, Ca., gave the presentation (and man did we get buzzed!!). I forget who Pliney is (Vinnie told us), but look at the hops!! I'd like to see us do this one in the BBS...

#### MALT BILL

85% 2-Row Malt  
2% Crystal 45 Malt  
6% Carapils (Dextrin) Malt  
7% Dextrose Sugar (Corn Sugar)



O.G. - 1.074  
T.G. - 1.014  
BU's - 95-100  
ABV - 8-8.5%  
Mash Rest - 150-152  
Boil Time - 90 min.  
SRM - 7ish  
California Ale Yeast (White Labs)

#### HOP BILL

1.5 oz	Chinook Flowers	13.00% A.A.	MASH
2.75 oz	Warrior (Extract)	15.60% A.A.	90 min.
.50 oz	Chinook	12.20% A.A.	90 min.
1.00 oz	Simcoe	12.00% A.A.	45 min.
1.00 oz	Columbus	14.30% A.A.	30 min.
2.25 oz	Centennial	9.10% A.A.	0 min.
1.00 oz	Simcoe	12.00% A.A.	0 min.
3.25 oz	Columbus	14.50% A.A.	Dry Hop (2 weeks)
1.75 oz	Centennial	9.10% A.A.	Dry Hop (2 weeks)
1.75 oz	Simcoe	12.00% A.A.	Dry Hop (2 weeks)

### Rabbit with Fresh Figs, Rosemary and Corsendonk® Abbey Brown Ale

If you haven't been to Corsendonk Ales website ([www.CorsendonkAles.com](http://www.CorsendonkAles.com)), check it out. They've got some delicious high end recipes, plus a lot of cool stuff you can buy. I've already picked up a couple of the umbrellas, \$39.95 shipped, and very attractive. The following recipe I've made, and except for rabbit running \$7.00+ per pound, it was easy and delicious:

#### Ingredients: for four servings

2 dl (about 7 oz.) Corsendonk® Abbey Brown Ale	
1 rabbit	salt & pepper
4 figs	2 cl (about 1 oz.) old port
5 dl (about 17 oz.) veal broth	olive oil
2 shallots	2 soup spoons of Dijon mustard
fresh rosemary	1 bunch parsley

#### Preparation

Cut the rabbit in portions. Fry in a casserole with olive oil and one of the shallots (chopped), seasoning with salt, pepper and fresh rosemary, until golden brown. Add the mustard, beer, veal broth (and some water if necessary to just cover the rabbit), and cook at low heat for 1½ hours.

Cut a cross in the figs and put them in the port.

Coat the rabbit's liver with olive oil, dredge in flour and bake, at about 400° F, until the outside is slightly crispy.

Heat the figs then plate them with the rabbit pieces and baked liver, pour the reduced cooking liquid over the rabbit, garnish with parsley and serve with Corsendonk® Abbey Brown Ale.

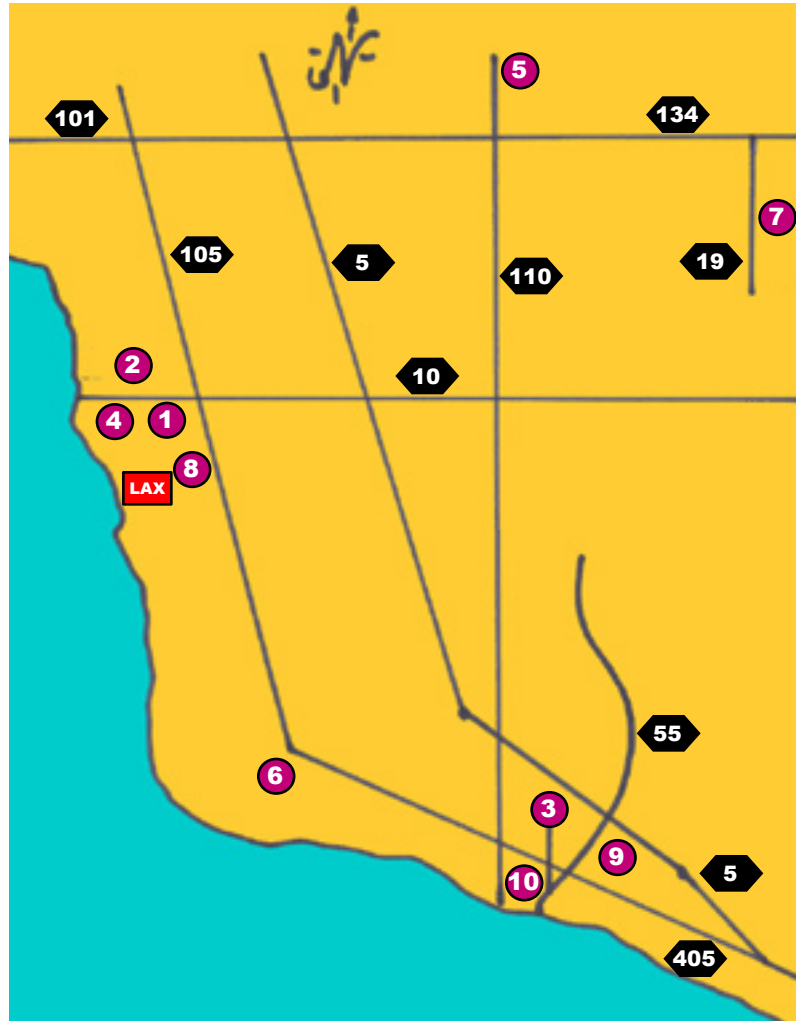




# Hangtown Brew Noose



## OFFICIAL HAZE SO-CAL PUB CRAWL POCKET MAP



## Club Officers

H.A.Z.E. is dedicated to fostering social and educational opportunities for homebrewers in the foothills.

Michael Frenn  
John Pyle  
Stan Backlund  
William Kenney  
Nora Seeley

President  
Vice President  
Treasurer  
Secretary  
Activities Coordinator

**BRING RAFFLE FODDER  
TO THE MEETING!!  
DUES ARE! \$20.00**

Dues are, due, that is, by the first of November. Why not get it out of the way now. Besides, the club needs the cash, so pitch in and be a member in good standing.



### Election Time!

Yeccchhhh! As if we haven't had enough of that already! But Nominations are currently being accepted for the coming year's officers (President, Vice President, Secretary, Treasurer and Events Coordinator). Please get your nomination to Pat Kennealy.

Show me da money!

