

Hangtown Brew Noose



Volume 24, December 2007

www.hazeclub.org

Beer and Food Issue

(Look for specially marked Zantac coupons inside!!)

No alcohol was consumed during the writing of this document.

Election 2008 - We Decide, You Abide!!

You spoke, and ultimately agreed with what we had already decided for you. The HAZE Politburo is proud to present your.....

Officers for 2008!

President:	Dave "If at first you don't succeed..." Pratt
Vice President:	Maddy (With Portfolio!) Franke
Secretary:	Bill Kenney
Treasurer:	Tina Weinrich
Activities Mogul:	Jeff Bunch

Upcoming 2008 Events - Mark your Calendar!

Sunday, January 20th

3rd Annual Steinbier Brew at the Frenn's (Third time's a charm!!)

Bring your system to brew, too!

Anytime after 10 AM - Potluck (good day for brats and smoked meats!!)

Special To The "Noose" Save The Date!! Sunday, February 17, 2008

The 25th Annual Celebrator Party! This year the event will move to the Convention Center!

Uh, our sources didn't quite know which Convention Center, but I doubt it will be Des Moines!

Competition Corner

Winners:

Congrats to the following HAZERs in their competitions!

Steve Seeley:

3rd Place Cal. Home Brewers Competition

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Witbier

Southern English Brown

Michael Frenn:

3rd Place Cal Home Brewers Competition

Porter

Jeff Bunch: (keep your eye on this guy, folks!!)

1st Place 1st Annual Dicken's Fair

Oatmeal Stout





Hangtown Brew Noose

Calendar For December '07 – “God bless us, everyone!”

December 13, Thursday

Regular Meeting – 7 PM At the "Smith
Vertical tasting of Celebration Ale, both Sierra Nevada and homebrew!

December 15, Saturday

Annual HAZE Christmas Party at the Barlows **(YES! YES!! YES!!)**
Arrive 2:45 PM First Course at 3:00 PM, sharp!!
Please bring 6 to 12 of your favorite Christmas cookies for dessert
See menu on next page.
There will be a gift exchange – please bring a beer related gift for the gift Exchange.
Gift Exchange Details: Bring a beer related item (beer, pint glasses, brewing stuff, books, something funky – as long as it's beer related). One gift per person; couples may bring two. After a gift is picked, it may be “stolen” up to 3 times. When you pick your gift you may choose to unwrap it or not unwrap it.

December 19, Wednesday

Special “Let's Play Hookey” Brew at Bill Kenney's
Brewing a brown or something similar to build up yeast cakes for the Barleywine Brew at the Seeley's.
2-3 Shares are still available - Contact Bill Kenney, Dave Pratt or Glen Franke

December 25, Tuesday

Christmas Day “God bless us, everyone!”

December 29, Saturday

6th(?) Annual Barleywine Team Brew at the Seeley's
Bring your system and brew a barleywine, or whatever! Come on down even if you're not brewing
Potluck – bring something good; breakfast, lunch or dinner!
9 AM on. You may drop your equipment off the night before, if you like.
A smoker or two will be on premise for brats, briskets (and Tofu for Barlow).

Your Dues are Due!
\$20 per person or family



Hangtown Brew Noose



Christmas Party Menu – Saturday, December 15, 2007

1500 Hors d'oeuvres

- Steamed asparagus with orange olive oil mayonnaise
- Mini potatoes with blue cheese
- Greek eggplant and zucchini tort
- Bavarian soft cheese and poached pears and sour cherries
- Focaccia stars
- Spicy shrimp cilantro tartlets
- Gorgonzola mascarpone and red onion comfit quichettes

1630 Southwestern Butternut Squash Soup

- Beef and chicken taquitos with salsa and guacamole
- Black bean, corn and rice taquitos with salsa and guacamole

1730 Gumbo

- Crab cakes
- Classic shrimp puffs

1830 Spicy potato soup au gratin

- Samosas with sweet hot sauce and sweet date sauce
- Focaccia stars, topped with cranberry turkey and pecans



2000 Dessert, Cookies and Gift Exchange

H.A.Z.E. CLUB OFFICERS for 2007

President	Dave Pratt
Vice Pres.	Stan Backlund
Secretary	Beth Zangari
Treasurer	Glen Franke
Activities	Alfred E. Newman

BRING RAFFLE FODDER
TO THE MEETING!!



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

As we close out this great year, we feel it only appropriate to acknowledge the unsung hero among us, Alfred E. Neuman. Al has worked tirelessly behind the scenes this past year supporting our great events such as the Pub Crawl and the Campout. So raise a glass in toast to Al, and the Al that is all of us! Prost!



Hangtown Brew Noose

HOP WATCH!!

Because of world events such as weather, Haliburton and the replacing of hops fields with biofuel crops, there is a sudden and near critical shortage of hops. What can you do to help? Change to fluorescent light bulbs, shower with a friend, pee less, repackage and freeze leftover hops, recycle trub and vote republican.

Morning Glory reports, "All hops are, or soon will be, in short supply. All distributors are out of many varieties and have placed restrictions on what they will send out. It's not pretty.... :-("

FROM THE BREWMEISTER:

Hops are tough this year. The Brewmeister still has a wide variety and created a hop contract back in July with our suppliers that will still allow us to grow (more than double). We have been carrying 35 varieties, but that may reduce to about 30 as supplies run out. I'm working closely with my suppliers to increase the number of varieties that the Brewmeister can carry. The trouble is that in some cases we don't really know what varieties or amounts will become available, yet.

The important thing is that some old school hops like Bullion and Cluster will be making a comeback while favorites like Columbus, Styrian Goldings and Magnum are going to become difficult to find. Like many shops, the Brewmeister is not offering any bulk discounts.

The European and British hop crops are on their way by container ship. If they don't sink or get turned back by Homeland Security, then the Brewmeister will have all of the high quality European varieties we need. Personally, I'm hoping that some imports arrive mid year from Australia and New Zealand to give us a bit of relief.

The sum total of it is that brewers will need to dig deeper into their pockets and will be forced to learn about unfamiliar varieties. The wholesale costs have had a five fold increase which has pushed retail prices to over \$2 per ounce. That makes a double IPA pretty pricey at upwards of \$15 or more per batch in hops!

The upside is that this is a temporary situation. The Styrian Golding scarcity will be over after this year and early reports are that many farmers are going to increase their hop production acreage.

The "Noose" will continue to bring you updated information as it occurs (and we feel like it). Look next month for a Hop Substitution Guide.

Hangtown Brew Noose



Special Food and Beer Tear Out Section

(Scratch and sniff was too expensive!)

(For all the starving children in China) Sorry, mom!

ROAST PORK – A JOHN PYLE FAVORITE

3 lbs. boneless pork roast
1/4 C kosher salt (just to coat the out side)
8 medium shallots, chopped (more is better)
2 heads of peeled garlic (more is better ... whole cloves come out like butter)
3 Tbls Dijon mustard
(I've tried Sierra Nevada Pale Ale Honey Mustard and Grey Poupon and both worked great!)
1/2 C olive oil
dash of salt & pepper
1 bunch mustard greens
1/2 C dry white wine divided in to two 1/4 cups
3 Tsp sherry vinegar (the first time I used apple cider vinegar and it came out fine)
3-4 Tsp honey (to your taste for sweetness)

Coat pork roast in kosher salt and pepper to taste. Sear full round in very hot skillet until brown. Deglaze pan with white wine and add to baking dish with pork.

Roast shallots and garlic first, place in a baking dish add 1/2 cup of oil to coat and bake in a 300 degree oven for 20-25 minutes.

Place roast in baking dish with garlic, and shallots, mustard, vinegar, honey, and 1/4 cup of wine, plus the wine from deglazing the pan above.

The trick is to taste at this point to make the sauce sweet and sour but balance both.

Bake in a 350 degree oven for 45 minutes or until the inside temperature of roast reaches 160 degrees.

As a garnish, sauté washed and dried mustard greens in very hot olive oil (2 T oil), add white wine, salt and pepper, toss and spread on platter.

Slice pork, arrange on platter, spoon drippings, shallots, and garlic over roast.

Editors suggestion: Pair with Long Trail Ale (recipe to follows)

BAKED ONIONS from PATTI KENNEY

1/3 cup honey
1/4 cup butter
1/2 teaspoon salt
6 LARGE onions, sliced
Preheat oven to 425. In a 1-quart saucepan over medium heat, heat honey, butter and salt. In a greased 13"by 9" baking dish, arrange onions: pour honey-butter mixture evenly over onions. Bake for 45 minutes or until onions are fork-tender and golden brown in color.
6 to 8 servings

I have made this for many functions and it always is a hit. When I take it as part of a pot-luck, I bake the onions and then put them into a pre-heated crock-pot to keep warm.



Hangtown Brew Moose

Special Food and Beer Tear Out Section CONTINUED

EBENEZER'S GOO FONDUE: PILFERED FROM SOME POOR STREET URCHIN BY YOURS TRULY!

- | | |
|---------------------------|------------------------------------|
| 1 package White Sauce Mix | 2 Cups English Special/Best Bitter |
| 2 clove garlic, minced | 1 Lb cheddar cheese |

Prepare sauce mix according to package directions adding the garlic and substituting beer for milk. Add cheese, cook, stirring constantly (filling a pint glass with beer in advance helps with this step!) until cheese melts and sauce is smooth. Transfer to a fondue pot. Serve warm. Use French or Italian bread. Alternatively consider apple and pear chunks, bangers cut bite-sized, or boiled Yukon gold potatoes.

Editor's note: Somehow I think a wit or a saison would pair nicely with this. Maybe an ESB.

WAZOO WASSAIL from PATTI KENNEY

- | | |
|------------------------------------|----------------------------------|
| 2 quarts lager-style beer | 1 teaspoon freshly grated nutmeg |
| 5 ounces simple syrup | 1 teaspoon grated fresh ginger |
| 3 ounces lemon juice | 1 quart dark rum |
| Apple and lemon slices for garnish | |

In a medium saucepan, combine the beer, simple syrup, lemon juice, nutmeg and finer. Heat over medium-high heat until hot, about 8 to 10 minutes. Do not let boil. Add the rum and stir well. Place the apple and lemon slices in a heat-proof punch bowl and stir three times. Makes 10 servings.

CRÈME BRULÉ with CORSENDONK® ABBEY BROWN ALE

<http://www.mythbirdbeer.com/recipes/dec-jan.shtml>

- | | |
|---------------------------------|----------------------------------|
| About 1 ½ cups granulated sugar | 1 cinnamon stick |
| Four egg yolks | 1 teaspoon grated orange rind |
| 1 teaspoon corn flour | 5 oz. Corsendonk® Abby Brown Ale |
| 13.5 oz. milk | Two soup spoons almond flakes |
| 1 teaspoon sunflower oil | |

To prepare the crème, add 10 tablespoons of sugar to the egg yolks in a pan and beat until foamy. Fold in the corn flour, grated orange rind, cinnamon stick, milk and beer. Stir constantly and gently heat until the cream becomes heavier. Take the pan off the burner and remove the cinnamon stick. Distribute the crème in four heat-resistant dishes and place in refrigerator to cool for one hour.

To prepare the caramelized sugar for decoration, put 12 tablespoons of sugar and the sunflower oil in a pan. Let the sugar melt, stirring, until golden brown. Grease the back of a soup ladle and drape caramel over it in a random lattice pattern like the illustration. Let it cool for a minute and then gently remove the caramel and let it harden completely. Repeat three times for the other dishes.

Before serving, sprinkle the remaining sugar over the crème and place the dishes under a hot broiler to caramelize the sugar lightly, or use a propane torch (carefully) for the same purpose. Sprinkle the dishes with the almond flakes, decorate with the sugar lattice, and plate with sliced strawberries and oranges. SERVE WITH A GLASS OF COOLED CORSENDONK® ABBEY BROWN ALE.

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Special Food and Beer Tear Out Section CONTINUED

LONG TRAIL ALE (5 GALLONS) : A JOHN PYLE CLASSIC!

EXTRACT W/ GRAINS

2 lbs Pilsner malt
8 oz Munich malt
8 oz. Malted wheat
8 oz. Crystal 50 L
3 lbs light DME

Steep grains in 1.5 gal @ 152 for 90 min.
Sparge with 2.25 gal at 168.

Add the DME

4 AAU Tettnanger
2 AAU Tettnanger
2 AAU Tettnanger

ALL GRAIN

5 lb Pilsner malt
2 lb Munich Malt
8 oz. Malted wheat
8 oz. crystal 50 L

Mash grains in 3 gal @ 152 for up to 90 min.
Sparge with 3 3/4 gallons of water.

90 minutes
60 minutes
30 minutes

Cool, then top up to 5.25 gal with
cool, pre-boiled water

Recommended Yeast #1: Wyeast 1338
Recommended Yeast #2: Wyeast 2112
Ferment at 62 – 65 F.

BEER BRAISED SHORT RIBS from ALFRED E. NEUMAN

4 tsp ground chipotle chile	3 carrots, peeled and diced
1 Tbsp brown sugar	1 Tbsp chopped garlic
1 tsp ground cumin	1 (12-oz) bottle stout beer
1 1/2 tsp kosher salt	4 large sprigs fresh oregano
2 Tbsp olive oil	1 cup beef or chicken broth
2 cups washed sliced leeks	Polenta or cheddar grits
8 (1-inch thick) boneless flanken-style beef short ribs (3 1/2 lb)	

1. Preheat oven to 450 F. In a cup, combine chipotle, sugar, cumin, and 1 tsp of the salt; rub mixture over short ribs. Place in a single layer in roasting pan. Brown ribs in oven, 15 minutes, turning once; remove from oven. Reduce oven temperature to 300 F.
2. Heat oil in a skillet over medium-high heat; add leeks, carrots and garlic. Cook 7 minutes, stirring often. Scatter mixture over ribs. Deglaze skillet with beer; heat to boiling and add oregano sprigs. Boil to reduce to 3/4 cup; pour beer and oregano sprigs over ribs. Tightly cover roasting pan with wide heavy-duty foil.
3. Braise in oven 2 hours. Transfer ribs to platter; cover with foil to keep warm. Transfer vegetables and braising liquid from pan to a large measure; skim off and discard fat. Pour mixture into a blender with broth and remaining 1/2 tsp salt; blend until smooth. Cover and refrigerate 4 short ribs to use for the second meal. Serve remaining ribs with sauce over polenta or cheddar grits.