

Hangtown Brew Noose



Volume 10, February 2006

www.hazeclub.org

President's Message

A little help from one's friends

There are two very general aspects to beer: acquiring beer and drinking beer. At its simplest, this is a matter of buying, stealing, or accepting the gift of beer, and then pouring the beer into your mouth and swallowing.

After taking those two simple steps, things can get much more difficult. Drinking becomes a series of sometimes very difficult choices: Bud or Coors, dark or yellow, hoppy or sweet, Anchor or Sierra Nevada, Belgian or German, Hefe Weizen or Kölsch. Acquiring beer can become equally difficult: first, the local bar, then the local grocery store, then to the nearest beer store, then to a local brewpub, then to a brewpub in San Francisco, San Diego, or farther afield, and then to Munich and Brussels.

We'll make it even more difficult for ourselves eventually, with extract brewing, partial mash, full mash, triple decoction mash, evaluating beer, judging beer, taking the BJCP exam, and so on. But first, let's ask ourselves. why? Why go to all the trouble? Why not stick with Bud? It's cheap, it's easy to find, and it's easy to drink (or at least it used to be).

There are probably as many answers to these questions as there are good beer drinkers (and all homebrewers are good beer drinkers). But most of the answers, I think, have one thing in common, a friend. For me, it was, first, a visiting professor in Riverside who had gone to school in Berkeley and only drank Anchor Steam; then a German teacher in Tübingen who gave us a Bier Seminar and taught me what a real Pils is; then a colleague in Illinois who took me on trips to find Guinness on draft (which wasn't that easy in Normal, Illinois in 1991). And so on. With the encouragement of good friends, one is able to let go of prejudices and preconceptions and do what most people cannot even imagine doing—drink good beer.

HAZE is a group of friends dedicated to encouraging each other to drink good beer. And to brew good beer. Throughout the months this year, as we have in past years, we will be tasting and talking about beers that you may not like. That's fine—those of us who brewed the beer or who recommended it would be interested in hearing why you don't like it. Maybe there is some problem with the beer (or even the style) that we have ignored due to our prejudices and preconceptions. However, if you're like me and can remember when you really liked Budweiser, really loved Miller, could only drink stout if it was served near freezing, couldn't stand Anchor Steam, hated IPA, and once refused to take more than a sip of a (rather expensive) Rauchbier, you'll think twice, and drink twice, before giving up on a beer. When you're judging beer, you can learn more from a bad tasting beer than good tasting beer. When you're drinking a friend's beer, you might learn that a bad tasting beer...doesn't taste bad at all

Dave Barlow



Hangtown Brew Noose

Next Meeting Events

Thursday, February 9, 2006, The WineSmith, 7 PM.

Topic: German Beers continued, emphasis on Bock
Bring Bock style homebrews for the discussion part of the meeting, other homebrews for the Free-For-All-Portion of the meeting.

March 1st is the beginning of the "Fünfte Jahreszeit" (fifth season), also known as the "Starkbier Jahreszeit" (strong beer season). If you are able, you should avoid all solid food and drink only Bockbiers until Easter. If you can't manage this, do the best you can.

Contributions

The BrewNoose staff needs your contributions. Please submit articles, ideas for articles, requests and money to Michael Frenn, Viced President Without Portfolio, Media Manager.

Heard Over The Hop Vine (Courtesy Bill Kenney)

TOMATO BEER

A Japanese brewery and determined pub owner teamed up to produce a tomato-based low-malt beer. Tomato Bibere combines the sweet flavor of a tomato with the bitter taste of hops. One tomato is used in the production of each 330ml bottle of reddish beer. Isamu Waki, who runs a pub in Tokyo, has been asking other brewers to produce a tomato beer for years. Hirofumi Koda, president of Echigo Beer Co., was the first brewery operator to take him up on the idea. Waki pinned his last hope on Echigo Beer, which has produced beer from rice, pears and even green tea. "I was overwhelmed by Waki's enthusiasm for the project, so I decided to go for it," said Koda, who himself does not care for tomatoes.

<http://www.realbeer.com/news/articles/news-002785.php>

PREDICTIONS: HOP BACKLASH; MORE WOOD-AGED BEERS

Stephen Beaumont offers "perilous predictions" for 2006, including the possibility of "repetitive bitterness disorder" and an appreciation of less hoppy beers, as well more wood-aged beers from brewers around the world.

<http://www.worldofbeer.com/features>

IN DEFENSE OF HOPS

Beaumont isn't the writer one who points out more isn't always better when it comes to hops. It's hard to argue with that logic, but let's not overlook what an obsession with hops has meant for the American beer renaissance.

<http://www.appellationbeer.com>

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February Is Beerapalooza Month!

Beer events

- Double IPA Fest. Sat Feb 11 12:00-?? The Bistro in Hayward.
\$20 gets you a glass and 4-5 taste then a buck or so for each taste after that.
- Barleywine Fest Feb Sat 18th-25th? Toranado 11:00Am till 2Am \$1.50 per taste
- Chocolate and Beer dinner San Fancisco Fri 17th
- Belgian beer Festival Sat 18-25, Lucky Baldwin's Pasadena. Taste and price depend on the beer but over 80 Belgians will be on tap 50 at a time during the fest.

Culinary Department

Bock-scotti Chocolata (Courtesy Patti Kenney)

- 1 cup whole natural almonds, toasted
- 1-3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/3 cup unsweetened cocoa
- 1 cup sugar
- 2 tablespoons instant espresso or coffee granules
- 4 ounces bittersweet chocolate, chopped
- 3 large eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- Vegetable cooking spray
- 5 (1-ounce) squares semisweet chocolate
- 1 teaspoon shortening

Chop almonds in food processor until coarsely chopped. Set aside. Mix flour and next six ingredients. Beat eggs and flavorings at medium speed with an electric mixer until thick and pale; gradually add flour mixture, beating until at low speed (mixture will be stiff). Stir in almonds

Place dough on a lightly floured surface, and divide in half. Lightly flour hands, and shape each portion into a 12-inch log; place logs on a cookie sheet coated with cooking spray. Bake at 300 degrees for 50 minutes; cool on wire racks.

Using a serrated knife carefully cut each log crosswise into 1/2-inch slices. Place on cookie sheets, and bake at 300 degrees for 40 minutes, turning slices over after 15 minutes. Cool on wire racks.

Melt semisweet chocolate and shortening in a heavy saucepan over low heat, stirring until smooth; spread on top of biscotti. Cool. Yield: 3 1/2 dozen



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BEER, BEER, BEER, TIDDLY BEER

(Sung to the tune of Beer, Beer, Beer, Tiddly Beer)

Beer, beer, beer. tiddly beer, beer, beer, beer.

A long time ago,
way back in history,
when all there was to drink,
was nothing but cups of tea,
along came a man by the name of Charlie Mops,
and he invented a wonderful drink,
and he made it out of hops.

[REFRAIN]

Hey!

He must have been an Admiral, a Sultan or King,
And to his praises we shall always sing!
Look what he has done for us,
He's filled us up with cheer!
Lord bless Charlie Mops,
The man who invented beer, beer, beer,
tiddly beer, beer, beer.

The Drunken Rat,
the Aiken Drum,
the Trawler's Pub as well,
one thing you can be sure of,
it's Charlie's beer they sell.
So all ye lads and lasses,
at eleven O'clock ye stop.
For five short seconds,
Remember Charlie Mops!

One, two, three, four, five....

[REFRAIN]

A barrel of malt,
A bushel of hops,
You stir it around with a stick,
The kind of lubrication
To make your engines tick.
Forty pints of wallop a day
will keep away the quacks.
Its only eight pence hapenny and
one and six in tax.

One, two, three, four, five....

[REFRAIN]

The Lord bless Charlie Mops!!

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BRING RAFFLE FODDER!!

Good day, Homebrewers:

Did you know that a major (sometimes sole) source of revenues for HAZE is the raffle held during regular meetings?

Did you know that the items raffled (for some strange reason referred to as "raffle fodder") are donated by club members who have begged, borrowed, or stolen the raffle fodder during their drinking trips....?

Actually, I don't think anyone has stolen anything. However, a few generous members have made it a practice to buy a glass or a t-shirt for raffle fodder whenever they see something that club members might be interested in.

We would like to see (read that: need) this practice more common. So, if you have a few extra dollars after drinking all the Damnation and Perdition that you can stand, please think about buying a little something for the club. (Don't forget to beg for stuff as well.)

And to entice ticket sales, we have a new pricing structure:

\$ 1 = 1 Ticket

\$ 5 = 6 Tickets

\$10 = 15 Tickets

On a related note, we generally ask meeting attendees to donate \$1 to help defray the costs of commercial beers tasted at the meetings, \$1 to help defray the cost of food provided at the meeting, and \$1 as punishment for not bringing homebrews. These are traditionally waived for the January meeting (at least that's what I thought). But we will be asking you for \$2-3 for each future meeting.

Finally, 2006 club dues of \$20 per individual or family are due. If you haven't paid already, please pay your dues.

CLUB OFFICERS

| | |
|---------------------|-----------------------------------|
| David Barlow | President |
| Bill Kenney | Vice-President |
| Michael Frenn | Viced President Without Portfolio |
| Stan Backlund | Secretary |
| Dave Pratt | Treasurer |
| Forest & Leah Clark | Activities Director |

**BRING RAFFLE FODDER
TO THE MEETING!!**

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