



Hangtown Brew Noose

www.hazeclub.org

HOPFEN UND MALZ, GOTT ERHALZ!



The Women in Brewing Issue



The Origins of QOB

A Quazi Interview With Beth Zangari

www.queenofbeer.hazeclub.org

It was way back in 1993, at possibly the first brewfest at the Nevada County Fairgrounds. It was a hot August day and a fairly small brewfest with maybe only 14 breweries. There were several women of note from the brewing industry in attendance - Wendy and Barbara from Lost Coast Brewery and their marketer June Moxon, and others. At some point the discussion wound around to the lack of recognition for women in brewing (*They never met the Saint Pauli Girl, I guess! - Ed.*) and the general assumption that guys made the homebrewed beer. As the drinking went on and we became more torqued about being dissed, June, who was also a kinetic sculptor (*I think means she would throw her chisels at the granite and whatever fell off, well, that was the cut. - Ed.*), happened to have a crown with her (*I'll leave that to your imagination! - Ed.*) and that became the inspiration for the Queen of Beer.

Beth brought the idea back to HAZE and it generated a fair amount of interest. She then wrote to AHA with the concept. However, as a male dominated organization, they weren't very interested at all.⁽¹⁾ They were particularly concerned about sanctioning a competition that was exclusionary, especially to guys! For awhile it became a real uphill climb and the negative reaction was surprising. Interestingly enough, there already was a sanctioned competition that was exclusive, the Grateful Deaf (*Never heard of it! - Ed.*) competition in Oregon. Clearly the AHA's position was indefensible and when HAZE threatened to sue, it was all over. Actually, that's not what happened. Beth did continue to pursue the concept with Tom McCormick (now of McBev), Martin Lodhal (GCBA) John "Brook" Ostrum (who was a contributor to Celebrator magazine). But it was Dave Houseman of the AHA who realized the folly of AHA's position and helped push QoB to a

⁽¹⁾ See Box to Right: Brewing Techniques -1994; check out: <http://brewingtechniques.com/library/backissues/issue2.4/montell.html>

sanctioned competition. However, according to Beth, her recollection on all of this might be a bit, uh, dare I say it, HAZE-Y!

The first competition was held April 15, 1994 (tax day, yes, but since it was a Sunday, you had an extra day and being hung-over from a competition helped dull the pain). At that time there were far fewer judges than today and the rules were a bit different. You needed only a couple of judges for the competition to meet the requirements and HAZE members Dave Garret and Bill Clawson were judges who filled the role. Beth was the Competition Organizer and even entered a beer, but she didn't win.

As to where we go from here, Beth believes continuing to promote QoB, look for sponsors and perhaps hook up with the Pink Boots Society and consider a commercial aspect are all good goals.

BREWING TECHNIQUES (1994) THE QUEENS OF BEER

The Queen of Beer competition is interesting not only because it is a women-only event but because of people's reactions to it. An announcement of the event on the Home Brew Digest, (yielded) "... sexist," "self-defeating," and "patronizing." Some complained that men and women must compete on the same level if "they are to gain the respect and equality they desire and deserve." Others viewed the event as an act of exclusivity.

Writing in response to the hubbub the event sparked on the Digest, (Bettencourt) pointed out that many AHA-sanctioned competitions are restricted to a much smaller number of home brewers than this women-only event. There are club-only competitions, local-area competitions, and even competitions limited to deaf or hearing-impaired brewers (the Grateful Deaf homebrew club's successful brewing competition earlier this year). Exclusivity is nothing new to homebrew competitions.

(Z)angeri said the controversy surrounding the competition was due to lack of understanding. The Queen of Beer competition, she says, was not created because "women are no better or no worse than men in brewing beer." It was created as a forum where women could brew independently from their boyfriends or husbands.

OCTOBER 2008

1

VOLUME 32

HAZE is dedicated to fostering social and educational opportunities for homebrewers in the foothills.

Brew Noose Editor: Michael Frenn



Hangtown Brew Noose

www.hazeclub.org



OCTOBER 2008

2

VOLUME 32

Women and Brewing

In a time when we might be more likely to consider the role of women in brewing to be unnaturally shaped tarts wrestling in a public fountain in a pinnacle battle of ownership for a bottle of domestic swill, or a frosty pint of the same being served up hot at Hooters, it may come as some surprise as to the pivotal role women have played over the centuries with regards to beer. And now recently we are seeing a resurgence of women into what has during the recent modern era been predominantly a man's field.

Thousands of years ago in ancient times, men and women operated in fairly prescribed rolls, driven predominantly by necessity. Men spent most of their time away hunting or at war while the women tended the children and gathered the barley and other grains for food. Some of the seeds were saved for replanting, some were used in baking, and some were chewed or broken, releasing their stored sugars. It was learned over time that when these seeds were left for a time in a gourd or a vessel that a liquid resulted which was quite intoxicating. Men of course then began to spend more time at home. (See the October 2007 issue of the Noose for the discussion on the History of Beer and the Wheel)

Women continued to have a prominent role in brewing for centuries. Brewing was confined to the home and it was the responsibility of the "Ale Wife" to ensure the household was kept in full supply. A good ale wife, or Brewster, was held in great esteem. Gradually, the best ale wives became so celebrated in their communities, that people would go to their houses to drink and, eventually, to buy ale. When a brew was ready, the ale wife would put a long pole covered in evergreens through a window. This ale stake was the first pub sign; in England some pubs called the Bush or Hollybush still hang a garland of evergreens over the door for luck when a new pub is opened.

A good ale wife, or Brewster, was held in great esteem.

After 1350, brewing became so profitable and prestigious that men slowly moved into the trade. It is possible that once brewing became large-scale, women couldn't pick up the barrels. There were other reasons for women leaving the trade, including economic ones. As brewing began to expand, it required more capital, which men could obtain more easily. The Church also played a role in the thirteenth and fourteenth centuries, taking over brewing to supplement its needs and raise money. Brewsters also often ran the risk of being labeled a witch since they used cauldrons (brew kettles) and various herbs to concoct their brews.

"What's in this beer? Why does it taste so damn good?"



But now, as the craftbrew renaissance continues, we see a continual increase in women pursuing the brewing profession. Carol Stoudt founded Stoudt's Brewing Company (www.stoudtsbeer.com/brewery), a Microbrewery, in the late 1980's in Pennsylvania. Her influence on the industry as a Brewster and as a spokesperson has enlightened many young women to pursue a career in this field. Lost Coast Brewery in Eureka, Ca., was founded in 1990 by Barbara Groom and Wendy Pound (www.lostcoast.com/ourstory.html).





Hangtown Brew Noose

www.hazeclub.org



And at the recent Craft Brewers' Festival in San Diego, Ca., Teri Fahrendorf, former brewmaster at the Steelhead Brewery, held the first meeting of the Pink Boots Society (www.pinkbootssociety.com). Important for HAZE are the priorities the Society is setting for itself which includes:

"Promote the Queen of Beer Competition, held by HAZE, Hangtown Association of Zymurgy Enthusiasts, Placerville, California (Note: the Queen of Beer Competition will be held Saturday, October 25, 2008 at 2125 Marden Drive, Rescue, California 95672 For information, call 916-718-0805. Eligibility - From the HAZE website: "The Queen of Beer Women's Homebrew Competition is open to all non-commercial, home brewed beer and meads produced by persons of female gender. Beer produced by or with the assistance of persons of the male gender is not eligible. "Assistance" is defined as: coaching during the brewing process, measuring ingredients, performing chemical reaction and/or timing calculations, racking, bottling or in any other way manipulating wort or fermented product. Lifting of heavy equipment or full brewing vessels, milling of grain and operation of a capper device are permitted.")"

See www.bellaonline.com/articles/art59078.asp for the the complete story.

HAZE Happenin's – November Events

AHA Event:

Teach A Friend To Homebrew

Nov 1 Morning Glory Fermentation
10 AM – 4 PM

www.morninggloryfermentation.com

AHA Membership Rally

Nov 1 AHA Membership Rally
1 PM – 4 PM

Rally at Fifty Fifty Brewing Company in Truckee
For more info www.beertown.org/events

For a related story on Women in Brewing, see:

www.latimes.com/features/food/la-fo-beer1-2008oct01,0,4889854.story

References:

When Brewing Was Women's Work.
Angela Spivey, Endeavors Magazine Spring 1997

Women and the Brewing World
www.willibrew.com/articles/ci2qdsvx.pdf

The Complete guide to the World's Great Brews
Roger Protz 1995

It's Election Time!!

We'll vote at our next meeting (November 13)
for the following officers:

President:	Michael Frenn
Vice President:	Mike Boyd
Treasurer:	Beth Zangari
Secretary:	Stan Backlund
Events Coordinator:	Tina Weinrich

Ballots may be submitted by mail or email from members in good standing and must be received by the November meeting. Absentee ballots may also be submitted to the President at the November meeting.

State Homebrew Competition (aka Stern Grove)

Nov 8 Stern Grove Clubhouse
19th Ave. and Sloat Blvd., San Francisco
10:00 AM - 6:00 PM

<http://nchfinfo.org/StateComp/StateComp.html>

Regular HAZE Club Meeting

Nov 13 WineSmith on Main St., Placerville
7 PM

www.thewinesmith.com

OCTOBER
2008
3
VOLUME
32



Hangtown Brew Noose

www.hazeclub.org



Special to the Noose!

(Editor's Note: In the last two issues we ran articles on making and using starters. Mike offers a unique and useful dimension to the topic!)

OCTOBER
2008

4

VOLUME
32

Drink Your Starters

(Or How I Learned to Not Pour a Gallon of Beer, A Couple Hours of Work and Five Dollars Down the Sink.)

By Mike Boyd

One brew day as I was pitching my yeast from my one-gallon starter, it occurred to me that I just poured a gallon or so of beer (or what was almost beer) down the drain. It got me to re-think my procedure for making starters.

I now make a one-gallon batch of extract beer. There are some things that my method lacks; since I plan to drink the beer instead of tossing it, I ferment it cooler than if it was strictly a starter, and I only oxygenate once.

My assumption is that the reader knows about, and is familiar with making yeast starters.⁽¹⁾ so I'm only going to address the differences in my process.

I buy light dry malt extract in one-pound bags and mix 1/2 cup of the malt extract with 3/4 pint water in my Erlenmeyer flask and proceed to make a normal starter. I will usually ferment this stage on the top of the refrigerator where the temp is usually in the mid '70's.

After it has fermented out, I put it in the 'fridge overnight, and take it out in the morning, allowing it to come to room temperature. I then take the rest of the malt and mix it with a gallon plus about a pint of water in a ten quart SS stockpot and bring to a boil. After about ten

minutes of boiling I add the first hops. I only boil for about forty-five minutes so I adjust my hop additions accordingly; my last brew, a saison, I hopped the starter with 1/2 ounce of Saaz, 3.5 AA for 35 IBU's. I added another 1/4 oz for twenty minutes for some flavor/aroma.

I use an ice bath in the sink to cool the wort and when cooled, using standard sanitary practices, I transfer it to a one-gallon jug. I use a funnel with a screen to do this, leaving behind most of the trub, spent hops, cold break, hot break or any other thing that might have found a way in there. I leave a little headspace, two or three inches is enough.

I then decant as much of the clear liquid from the Erlenmeyer flask as I can and pour the yeast sediment into the wort. I ferment this in a downstairs shower stall with a terrycloth towel over it. When it's fermented out I refrigerate at least overnight, sometimes two or three days, taking it out the morning I'm going to brew.

When it comes time to pitch I decant the wort into 2-liter soda bottles and put Carbonator® caps on them, pitching the yeast into my new brew.

This is only good, I would think, if you drink it fresh. This starter wort probably would get oxidized quickly since it is poured into the soda bottles. I charge them up to about 30 psi and let them sit in the 'fridge for a few days. There is a lot of sediment, so serve carefully for a clearer beverage. It is also very good to use in cooking instead of that nasty water stuff. This makes a nice beer usually, sometimes a very good beer and once, (for me), an excellent beer.

⁽¹⁾ They damn well better be – we spend a lot of time writing this stuff! - Ed.



Hangtown Brew Noose

www.hazeclub.org



NCHF

NORTHERN CALIFORNIA HOMEBREWERS FESTIVAL

If you didn't go, you really missed an incredible festival. Normally, when you change the date and or raise the price of a long standing event, fewer people attend. But not this year! We broke all records, hoppy Hour, the Friday Night Dinner and the fest with over 300 attendees! Not only that, HAZE took home the award for the Best Food! Nicely done! And thanks to Steve Seeley and his team for the setting up and decorating the booth.

The pictures tell it all!



Dave Brattstrom and
Jamil Zainasheff
(aka Mr. Malty)



Caroline B, Bill K, Dave B, Michael F, Lisa B, and Stan B

Dr. Z enjoying
some suds.



HOPPY HOUR



Beth Zangari (Grand Master)
and Caroline Backlund discuss-
ing either hop isomerization, or
needlepoint!



Pete Salmond
(sac Brewing) and
Ramona (Brewnoose
layout czar)



Peter Hooley (left)
of Sac Brew,
Matt Brynildson of
Firestone-Walker, and Dave B



Sean Paxtron,
Master Chef, adds
a little Bam! while
underling Pratt
Pratt does some
cooking in the
background

THE DINNER



Pete Schloss-
berg of Pete's
Wicked Ale
and Pete's
Coffee fame
and Mrs
(seated)



Sean O'Sullivan (aka Sully)
of the 21-A Pub in SF (left)
with Steve Wagoner of Stone
Brewing



PROST! Beer flowing freely after an early course
at the dinner

OCTOBER 2008 5 VOLUME 32



Hangtown Brew Noose

www.hazeclub.org



OCTOBER 2008

6

VOLUME

32



Where it all goes down!



Competition tap board, another HAZE achievement



Settin' up the booth

NCHF

NORTHERN CALIFORNIA HOMEBREWERS FESTIVAL

THE FEST



From left, Terri and Henry, Dave and Lisa, Ramona and Michael



Look mommie, hoppers!



Maddy F, Glen F and Caroline B. Don't worry, we didn't let Glen touch the food!



Oh, behave!



Michael F, Henry B, and Pat K (approximately 8 hours before the 'fall')



Dave B, Speakers Organizer and Event MC serve judge beer for next evaluation (an outstanding Bass Ale Clone by yours truly)



Hangtown Brew Noose

www.hazeclub.org



THE FEST



Ramona with Steve Wagoner of Stone and Pete Schlossberg (Pete's Wicked Ale) and the opportunistic Briess promo



HAZE takes gold! First place for Best Food led by our very own Lisa Barlow, and a supporting cast for Craig Z, Pat K (background), Maddy Caroline B and Patti K (not shown)



Your NCHO Board. From left, Paul Keefer, Lisa Gros, Steve of Lake Francis, Jim Fortes, Lisa Fortes, Sean Paxton and HAZERs Michael Frenn (Fest Chair) and Dave Brattstrom (MC)



A nice sampling of the Ladies of Haze (and their pets)



Hey, someone check that kid's ID!



Lisa using the lens as a view finder!

THE FEST



Twilight and we're all feelin' good!

OCTOBER 2008
7
VOLUME 32

HAZE is dedicated to fostering social and educational opportunities for homebrewers in the foothills.



Hangtown

Brew Noose

www.hazeclub.org



NCHF

AFTER DARK

NORTHERN CALIFORNIA HOMEBREWERS FESTIVAL

OCTOBER 2008

8

VOLUME 32



Greg Tobin and Michael F



Steve S (left), Glen 'I touched the food!' Franke, Bill K, and Pat (contemplating the risks of an evening stroll)



AFTER
AFTER
DARK

Pat K- The rise...
and fall!



Of course, if you haven't heard by now, our beloved Pat Kennealy fell while leaving the Dead Palate Society Saturday night suffering a compound fracture of his lower leg and ankle. He was rushed to Marysville by ambulance and had emergency surgery in the wee hours of the morning (they probably had to wait for his liver to stabilize!). He's mending well and even judged at QoB. Pat makes the third HAZER to require emergency medical care in the past several years, joining Nora (severe allergic reaction to a bee sting) and Carol who crashed her bike and suffered a concussion along with breaking several ribs. Good grief, people, be safe out there!!

"Without question, the greatest invention in the history of mankind is beer.

Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza."

(Dave Barry)



"The Finest Authentic Italian Style Food & Espresso!"

- Light Breakfasts • Chef Selections
- Sandwiches • Salads • Soups
- Full Espresso Bar
- Wireless Hub

530-621-0500

4340 Golden Ctr Dr-Placerville

M-F 6 AM-6 PM

Sat 8 AM-4 PM

**H.A.Z.E. Members
receive a 10%
discount!**

HAZE is dedicated to fostering social and educational opportunities for homebrewers in the foothills.



Hangtown Brew Noose

www.hazeclub.org



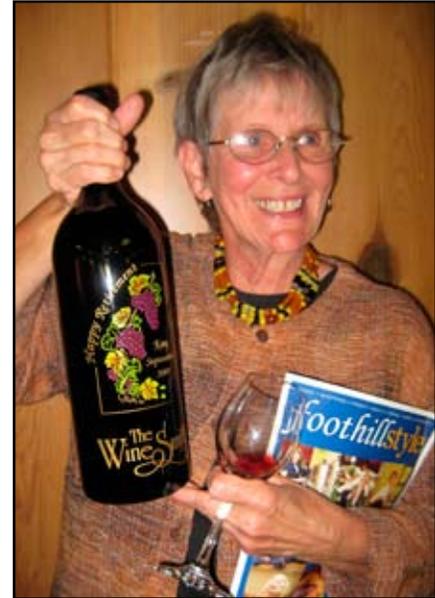
15 years of
HAZE members

Kay and Al's Party

Earlier this month we bid a fond farewell to Kay and Al Delange who have owned the WineSmith for the past fifteen years. Several hundred people, including a large contingent of HAZERs, past and present, were on hand to join in the celebration. Notably, when it came time to give tributes, it was the homebrewers who came up to speak. HAZE was born at the "Smith" and Kay and Al have been incredibly gracious over the years by giving us a home. In many ways they represent the spirit at the heart of HAZE that makes us such a great club; they are genuine and they are our friends.

HAZE would like to welcome the new owners of the Wine Smith, Shelly and Jeff. Look for their story in a future BrewNoose.

Here are a few pics....



Best wishes, Kay, we'll miss you!



Paul Bush (left) of Madrona Vineyards was an early member of HAZE



Kevin Pratt, Nora, Steve and Virginia (back to us)



The Bouncers

HAZE is dedicated to fostering social and educational opportunities for homebrewers in the foothills.



Hangtown

Brew Noose

www.hazeclub.org



OCTOBER 2008

10

VOLUME 32

Oktoberfest

The Third Annual Barlow Oktoberfest

was held under cloudy and threatening skies and chilly 50 degree weather but no one noticed. The homebrew was excellent and included Oktoberfest, German Pilsner, lots of Helles and some port barrel porter (ach du lieber! Who let the yankee in?!)

Lisa out did herself (again) with an overwhelming array of delicious German dishes and Bavarian specialties.

And despite being one biceps tendon short, Michael Frenn emerged as the reigning Stein holding champ, winning an unprecedented third straight contest!! When asked how he felt, he could only say, "I'm glad Van Zant didn't show up this year!"



Yes, we're having a good time.



Our awesome host and hostess, Dave and Lisa B



Stage Hogs Quartet, Lisa B's dad is the gent with the distinguished beard and mustache



Hangtown Brew Noose

www.hazeclub.org



First there were many...



Then not as many..



Then some....



Then only one!



Third time and reigning steinholding champ, herr Frenn (left) with Uber-Herr Barlow



One of many specialities from Lisa's kitchen

Oktoberfest



Fraus Zangari und Seeley



The women started out strong



Then got bored and just drank! They declared a tie!

OCTOBER 2008

11

VOLUME 32



Hangtown

Brew Noose

www.hazeclub.org



OCTOBER 2008

12

VOLUME 32



Queen of Beer

Queen of Beer Competition

HAZE held it's 12th (nearly consecutive) Annual Queen of Beer (QoB) competition on October 25, 2008 and crowned a new National Champion. The full results can be found at the following link:

www.queenofbeer.hazeclub.org/2008_Queen_of_Beer.html

Congratulations to Emily Heaton of Fort Collins, Colorado (Liquid Poets) for her outstanding German Pilsner!

Congratulations to Maddy Franke, Competition Organizer for an excellent event. There were 94 entries from 8 States which is nearly a new record and is significantly improved over the last few years. Thanks to all who judged, were stewards, or filled another key post. Thanks to Craig Zangari for the food (most excellent) and to Bill and Patti for hosting. Nora did a fine job of etching the tasters which are sure to be collector's items.

A Congratulations to Emily Heaton of Fort Collins, Colorado (Liquid Poets) for her outstanding German Pilsner!



Competition Organizer, Maddy Franke

Thanks also to the variety of sponsors, and also those who bought stuff at the HAZE Campout Auction. Some of the proceeds went to help offset costs of this competition. Expect to see the can of pickles back next year!

Two HAZER's did place in the competition, Tina Weinrich took Third for her Vienna and Ramona Frenn garnered a second for her Robust Porter. They're clearly in the hunt for First Place next year. Congratulations!



Bill, we've changed where you live!



I'm just here for the beer!

HAZE is dedicated to fostering social and educational opportunities for homebrewers in the foothills.



Hangtown Brew Noose

www.hazeclub.org



Hardcore judging here



No, I don't recommend evening walks at NCHF



Quote of the day (from Liz) 'I'm just glad so many women won this time!'



Queen of Beer



No caption needed!

WATCH OUT LADIES!!



It seems only fitting that we announce the arrival of our newest Princess, Sierra Meena Brown, born August 14th, 2008, 3:45 AM! Weighing in at 7 lb, 9 oz and 20.5 inches long, this little cutie is already adding hop oil to her bottle! Congratulations to James and Purva!



Maddy lines up the Best of Show Beers



Julie at the WineSmith prepares the crown for it's new owner

OCTOBER 2008 13 VOLUME 32