

Febrewary

The Birmingham Brewmasters

Officers:

Scott Harville, President

Bill Plott, Vice President

John Rhymes, Webmaster

Todd Darroch, Treasurer

Bob Nelson, Member at Large

Tracy P. Hamilton, Secretary and
Newsletter

As a member of the Brewmasters, you may be interested in signing up for the listbot, AKA mail exploder, remailer, whatever. See the

Web page www.bham.net/brew/masters.html

Styles for the coming year:

January	American lager
February	Porter
March	Stout
April	Hops "R" Us
May	Send in the Clones
June	Wheat
July	Pilsner
August	Iron Brewers
September	Meading
October	What else?
November	Spice, pumpkin and weird
December	Heavy

Birmingham Brewmasters

C/o Tracy P. Hamilton

2541 Dunmore Dr.

Hoover, AL 35226

A synopsis of the January meeting:

Courtesy of Bill Plott with comments by secretary in *(italics)*

Style of the Month - American Light Lager

1. The Beast (Milwaukee's Best), provided by Francis Taylor (*not bad!*)
2. Keystone Light (Coors), provided by Francis Taylor (*negative hop rate!*)
3. Samuel Adams Boston Lager, provided by Gene Hopper (*much better, of course*)
4. Dixie Blackened Voodoo, provided by Rob Nelson (*as far as I could tell, a Dixie slightly "contaminated" with enough roast to give it a slight taste and color difference*).
5. Tinkov Russian Style Lager (made by Canadians), provided by Bill Plott (*OK beer*)
6. Dixie lager, provided by Scott Harville (*OK as well*)
7. Molson's Golden, provided by Scott Harville (*nothing memorable - I can't remember!*)
8. Kirin Ichiban, provided by Scott Harville (*same*)
9. St. Arnold Summer Pils, provided, with genuflections, by Francis Taylor (*nice bottle, beer OK*)
10. Red Stripe, provided by Scott Harville and Tracy Hamilton (*OK*)
11. Sweet Water IPA, provided by John Rhymes (*more hops than the rest put together, except for Wyndell's*)
12. Porter Dave Holder's American Style Lager, lightened up for his 82-year-old mother (*a very light batch*)
13. Jeromy Williams' Scottish Ale homebrew (*alcoholic*)
14. Wendell Dyke's Alt homebrew (*very hoppy*)
15. Todd Darroch's Supposed-to-be-a-Munich Helles (*and it was*) homebrew

16. Doug McCullough's Overcarbonated-American Style-Bock homebrew (*not overcarbonated*)
17. Tracy Hamilton's "Chek" Problem Pilsener homebrew (*just a bad beer - not infected - weak fermentation - underpitched - and hopping schedule made it very grassy - adding some every once in a while rather than a bittering and a flavor addition time*). I promise better next time. Maybe even a stout!

Finally, Bill has deciphered his December notes; Mr. X was Andy Langston

After much argument about who was actually elected member at large and VP (the secretary got them messed up - corrected in newsletter list), the meeting was presided over by the new Prez. I (and Orrin Hatch) ask the President-railroaded to pardon Bill Clinton for the good of the country, for any transgressions such as drinking wine when he could have had beer.

The next planning meeting will be at Kim's shop on Mar. 2. That is a Friday, folks! **All are welcome.** The administration is going to follow suggestions from the membership at large, mainly at planning meetings. One thing that did get done was some planning, and now we have a Porter month and a Stout month.

February event - The Sixth Homebrew Raffle

evidently the new administration allows such

goings on)

February meeting agenda: We are going to talk about Porter. Who, I do not know. Maybe Porter Dave, but I am just guessing.

Continuing Education Department:

DESCHUTES OPENS INTERNET BEER SCHOOL

Oregon's Deschutes Brewery begins an ongoing educational beer series at its website on Jan. 16. The first in a series of four classes opens with a close look at porter, with pale ale (Feb. 1), stout (Feb. 16) and ESB (March 1) to follow. Brewmaster Bill Pengelly will be answering questions from visitors.

<http://www.deschutesbrewery.com>

I realize this is too late for porter, but no make-up exams! Prof. Hamilton

Planning Meeting Reminisces

A lot of planning got done. Perhaps that was the presence of SWMBO. Scott Harville got out the by-laws, proving that any fermented beverage comes under our charter. During the process it was discovered that Todd had taken a little liberty with the by-laws filed for the incorporation. Of course, the most important part of planning meeting was the fact that we sampled beer:

American Pale Ale - Doug

We then talked about mash hopping and first wort hopping. As usual, nothing was resolved.

A wise ass (JW Rhymes) asked - what is the style this month?

British Pale - TPH (nice, if I may say so myself)

Oatmeal Stout - TPH (velvety, oat aroma?)

Munich Helles (Todd) - very light and crisp

Sierra Nevada Celebration Ale - Ray

IPA - Ray (get the idea that Ray is a hophead? It will be good when finished)

Warsteiner Dunkel - Scott

Ayinger Maibock - Bill Lees

Celebrator - Bill Lees

Gail's prize Old Ale - 1995 (Doug) - another oxidized one, probably stored upright

Troubadour Blonde - Doug, Belgian and tasted funky

Taddy Porter - Scott

The concensus was that we need a couple of parties this year. I second that.

Future Competitions to keep an Eye on

8th Annual Peach State Brewoff. This homebrew contest will be held on Saturday 2/17/01 at Sweetwater Brewing Company in Atlanta.

It looks like a bunch of us will be going.

<http://www.mindspring.com/~redusc/PSBO2001/psbo2001.html>

Man eats underwear to beat breathalyzer

By D'ARCY RICKARD
of The Advocate

STETTLER — An 18-year-old Stettler man tried to eat his underwear in the hope that the cotton fabric would absorb alcohol before he took a breathalyzer test, provincial court heard this week.

David Zurfluh was subsequently acquitted of a charge of impaired driving because he blew .08, the legal limit.

But the testimony broke up people in Judge David MacNaughton's provincial court here Thursday afternoon.

Mr. Zurfluh was collared by RCMP Const. Bill Robinson after he ran from his vehicle, which had been seen weaving down the highway.

While sitting in the back of the patrol car, Mr. Zurfluh tried to eat his shorts, Const. Robinson told the court.

Mr. Zurfluh said he ripped the crotch out of his shorts, stuffed the fabric in his mouth and then spit it out.

A class of law students from William E. Hay Composite High, in court as observers,

was removed by the teacher when testimony enlivened the proceedings. The Grade 11 and 12 students had difficulty maintaining composure.

"People were leaving the courtroom with tears in their eyes, trying not to laugh," said RCMP Const. Peter McFarlane.



dribbleglass.com



A Little late for Thanksgiving...

Turkey, Stuffing, Pumpkin Pie and Beer (from National Beer Wholesalers Association)

When Americans sit down to enjoy Thanksgiving dinner this year, many might want to include a favorite beer with the traditional holiday fare of turkey, cranberry sauce, vegetables and pumpkin pie. A tasty complement to a turkey and oyster stuffing dinner is a golden-colored, lighter beer, such as a pilsner or a lager. Heartier tastes like plum pudding and pumpkin pie are delicious with stronger, dark beers with a touch of bittersweet flavor, such as a stout.

Our modern Thanksgiving menu is based on the offerings of the first celebration in Plymouth, Massachusetts, in the fall of 1621, and it might surprise some to know that beer was an important part of the meal and diet then, just as it is today.

With foul water supplies the rule of the day, beer was the beverage of choice, as it required brewers to boil water, thus killing microbes that imperiled health. Colonists of the period who left Europe for the New World had a long distrust of tainted water supplies. The 102 Pilgrims and their crew on the *Mayflower* brought plenty of beer with them when they set sail on September 6, 1620. Beer was precious cargo on the small ship, a healthy nourishment and reminder of home.

The Pilgrims' journey lasted 65 days, ending on November 11, 1620, when they anchored at a favorable harbor, later called Plymouth. They had hoped to be further south, but, due to a shortage on the *Mayflower* of the beer supply, decided to land and settle in Massachusetts. Pilgrim leader William Bradford wrote in a dairy dated December 19, 1620, "We could not now take much time for further search... our victuals being much spent, especially, our beer."

After a harsh and cold winter during which over half of their number succumbed to disease, on March 16, 1621, an Indian brave named Samoset walked into the Plymouth settlement, speaking the English word

"welcome." Samoset had learned some English from the captains of fishing boats that had sailed off of the coast. He and his Wampanoag tribe, which inhabited Southeastern Massachusetts and coastal islands like Martha's Vineyard, thrived in a culture of agriculture and fishing.

Indians soon taught the settlers these skills, including how to tap maple trees for syrup and how to identify which plants were poisonous and which had medicinal powers. The concept of fertilizer was also introduced to the settlers, who were taught to grow corn by burying decaying fish in the ground. This corn and barley were used to make beer.

The settlers considered beer essential to the social, cultural and physical health of their fledgling communities, and a brew house was among the first structures built in the New World during the winter of 1620 - 1621. Later, colonists arriving from Europe brought additional supplies with them, including the Puritans who arrived in 1630, carrying three times as much beer as water.

The fall harvest of 1621 was successful and the Pilgrims had enough food to put away for the winter. They packed fruits, vegetables and fish in salt and cured meats over smoky fires. With much to celebrate in beating the odds of survival, Bradford declared a day of Thanksgiving to include their Native American friends. During the first Thanksgiving celebration, colonists and Indians together tapped a keg of beer, cementing the bond between the groups.

American beer in the 1600s was dark and cloudy, and flavored with hops, a plant used to impart a pleasantly bitter flavor to beers and ales. With the exception of the addition of hops, it was very much like the beer that had been brewed in the Old World for hundreds of years. Colonists knew that beer was good for them and made it a major part of the American diet in the country's early years.

And then they ran the Indians off - at best.

Comics Page



Almost all comics I gather are beer related into a unique collection. You may want to save them.



Miscellaneous Trivia about Beer

- A full seven percent of the entire Irish barley crop goes to the production of Guinness beer.
- Malaysians protect their babies from disease by bathing them in beer.
- Nip, a nip of whiskey. Short for nipperkin. A small wine and beer measure containing about a half a pint, or little under.
- Researchers in Denmark found that beer tastes best when drunk to the accompaniment of a certain musical tone. The optimal frequency is different for each beer, they reported. The correct harmonious tone for Carlsberg Lager, for example, is 510-520 cycles per second.
- The A&W of root beer fame stands for Allen and Wright.
- The shape of plant collenchyma cells and the shape of the bubbles in beer foam are the same -- they are orthotetrachidecahedrons.
- The straw was probably invented by Egyptian brewers to taste in-process beer without removing fermenting ingredients which floated on the top of the container.