

P R I S O N C I T Y B R E W E R S

SENTENCING

Volume 6 - Issue 6

GUIDE

May 2003

Meeting Location!!

This month's meeting is at Ted Mallot's house. Ted lives right next Vandercook Lake High School.

Beware of construction and speed traps. A map and directions are on the back page.



Next Meeting is Tues., June 10th

The beer style for the night will be Belgian Wit. It is NOT a Competition Style.

If you have a beer you brewed bring two, if not, find one in style and bring it also.

By all means, bring any/all of your own homebrew to share.

Feel free to give and accept constructive criticism on beer/mead/cider you're sampling. Knowing what you did right and wrong is all part of making better beer.

Please observe good judgment when imbibing and don't drive while intoxicated.

Meeting Date/Style 2nd Tuesdays 7:30

*Denotes AHA Club-Only Competition

Jun - Belgian Wit - Ted Mallot

Jul - Old Ale* / Mead - O'Conner's

Aug - European Pale Lager*- Jeff Ricker

Sept - Oktoberfest- Cameron

Oct - American Pale Ale - Michigan BC

Nov - Porter/Stout

Dec - Barley Wine

Jan -

Feb -

AHA PREPARATIONS



Jail Cell Nearly Complete

Blair has been working diligently on our Jail Facade, perhaps it

will show up to Ted's house. The Warden got the Club banner printed for only \$87.

PRISON CITY BREWERS

Jackson, Michigan
We Brew To Escape!

Other signs are coming along also.

WANTED

Freeman "The Master Blaster" Thomas

64859

WANTED - \$15,000 REWARD
For Under Usage of Hops
In an I.P.A.

WANTED

Dave "Seagull" Falther

68512

WANTED - \$10,000 REWARD
For Unnecessary Postponement
of Brewing Beer

WANTED

William "Billy the Hop" Sawbek

89573

WANTED - \$5,000 REWARD
For Draining Barleywine
Before its Time

WANTED

Philip "The Marden" Wilcox

24601

WANTED - \$10,000 REWARD
For Maliciously Opening A Bottle of
Diacetyl During A Beer Seminar

WANTED

Jeffrey "Bug" Gier

568231

WANTED - \$5,000 REWARD
For Overmodification of a Stankey Keg
with a 7 HP Briggs & Stratton Engine

WANTED

Kelly "Botten" Richter

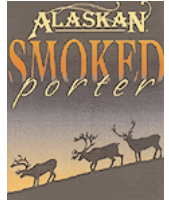
69069

WANTED - \$5,000 REWARD
For Never Following Perfectly
Good Beer Recipes

COOKING WITH BEER

Smokey Garlic Potatos

1 bottle of smoked porter (or any smoked beer....take care to avoid beers that are hoppy as they lend a bizarre flavor)



3-5 heads of oven roasted garlic (snip the tip off the head and pour a small amount (maybe 1/4 teaspoon or so) of olive oil over the head. Wrap the head in foil (to contain the oil) and oven roast....325 F for ~30 minutes or so until done.

10 lbs potatoes...skinned & boiled

Parmesan and butter (or margarine) to taste.

Mix all ingredients in a large mixing bowl. Add parmesian cheese and butter (or margarine) to taste. More parmesian gives you a richer, creamier batch. The butter adds richness. You want the mix to be more creamy than grainy.

-Wendy Suchy, AABG

Here is another Smoked Porter recipe I got from the book, Smoked Beers by Ray Daniels and Geoffrey Larson

1 lb. cream cheese, softened
5-8 oz smoked salmon
1 t Old Bay Seafood Seasoning
1T minced fresh parsley
2T minced fresh onion
1/3 cup smoked porter

Blend all ingredients in a blender or food processor. Let mellow over night in the fridge. Serve with bread or crackers.

I once tried Bell's Batch 5000 for this. To much going on to really work well in the spread .

- Susan Rankert, AABG



Style-Belgian Wit

And that not about humor folks! Belgian wit is a delicious summertime brew also known as Brussels champagne! Dry and thirst-quenching with plenty of flavor from a myriad of spices.

The new style guidelines have been published and they have been adopted by both the AHA and the BJCP. For a complete copy of the new guidelines visit the BJCP Home Page at www.bjcp.org.

19B. Witbier

Aroma: A sweet and occasionally honey-like character with prominent citrus (notably orange), herbal and spice aromas is characteristic, and is often followed by a mild phenolic aroma. Hop aroma is low to none. No diacetyl.

Appearance: Very pale straw to very light gold in color, and generally cloudy. Head retention should be quite good and of a moussy character.

Flavor: The flavor of unmalted wheat is typically noticeable. Coriander, citrus and mild phenolic flavors contribute to a complex and elegant character. A very slight lactic acidity resulting from a limited Lactobacillus fermentation is present in some examples, providing a refreshing quality, and is absent in others. Hop flavor is low to none. Hop bitterness is typically restrained, and some bitterness may also be contributed by bitter orange peel. No diacetyl.

Mouthfeel: Light to medium body. Effervescent character of high carbonation. Refreshing acidity.

Overall Impression: A refreshing, elegant, complex, wheat-based ale.

History: A 400-year-old beer style that died out in the 1950s, it was revived by Pierre Celis in the 1960s to steadily growing popularity thereafter.

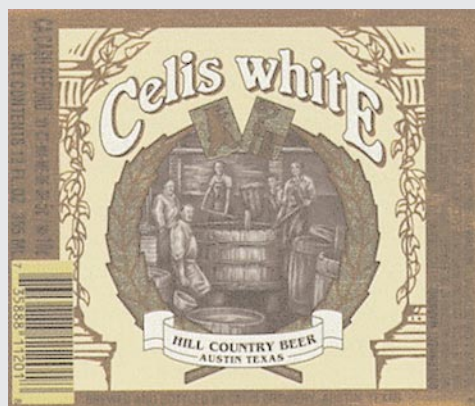
Comments: The presence and degree of spicing and lactic sourness vary from one brand or brewery to another.

Ingredients: About 50% unmalted hard red winter wheat and 50% pale barley malt constitute the grist; in some versions a small percentage of raw oats is used as well. Spices of freshly-ground coriander and dried orange

peel complement the sweet aroma and are quite characteristic; other spices may be used for complexity but are much less prominent. Ale yeast prone to production of mild, clove/spicy flavors are very characteristic. In some instances a very limited Lactobacillus fermentation, or actual addition of lactic acid, is done.

Vital Statistics: OG: 1.042-1.055
IBUs: 15-22 FG: 1.008-1.012
SRM: 2-4 ABV: 4.2-5.5%

Commercial Examples: Celis White, Hoegaarden Wit, Steendonk Witbier, Brugs Tarwebier, Blanche de Bruges, Arcadia's Whitsun Ale, New Holland's Zoomer Wit.



Over The Mill Success!!!

Well the Warden didn't get skunked twice, in fact it was a double silver kind of day. Phil Wilcox took 2nd in the Smoke Beer category with a 33 point Poison Frog Leaperla Smoke beer. This lovely smoked Marzen will be in its prime for the AHA and Phil looks forward to serving it their.

Phil also did well in the "Over the Mill" category. It had the second highest number of entries in it with 37 entries. Our fearless leader sat on the threshold of greatness once again only to get nudged out by the smallest of margins. The votes among the judges were split 2-3 with the eventual first place winner being AABG member John Rathmell. Phil's Second place Poison Frog Siberian Imperial Ice Stout scored 42 points and put him only two beers away from the holy grail in brewing prizes. The Over The Mill Kegorator! This



fine trophy weighs in as 72 lbs and includes a two tap draft system complete with CO2 tank. There is no other competition like it.



Photos provided by Steve Gower of the C.R.A.F.T. Club

2003 Michigan State Fair Homebrew Competition

Planning for the 2003 Michigan State Fair Homebrew Competition is underway! Entries are due to the registrar from July 13th, 2003 through July 27th, 2003 – so get brewing! Judging will commence with the first round on August 2nd, 2003 and will finish with the Best Of Show on August 23rd, 2003. Drop off locations and contacts are as follows:

Wendy Suchy, Registrar Tel: (734) 722-9238
38665 Northampton St.
Westland, MI 48186
The Red Salamander Tel: (517) 627-2012
205 N Bridge St
Grand Ledge, MI 48837-1630
Adventures In Homebrewing Tel: (313) 277-BREW
23439 Ford Road
Dearborn, MI 48128

Maps and entry forms are available at <http://hbd.org/michigan/2003/dropoff.htm>. Be sure to check with your local Home Brew Shop to see if they are a drop off point, too.

An Interesting Phenomenon

I was discussing the progress of two meads I have fermenting in my shop with a customer. One was obviously still fermenting and the other was over with and settling out. I made mention of this to him. He rapped his fingernails against the carboy that was settling and said that it still had a while to go. I looked at him funny. Then he rapped his nails against the one that was still very active and there was a distinct difference in the sound. The actively fermenting carboy sounded very dull where the seemingly finished carboy had more of a ring to it. I went to a very finished clear carboy of wine and rapped it. It rang like a bell. It seems that stuff (yeast and the like) in suspension greatly dampens the vibrations of carboys. My customer could judge the progress of a fermentation by the sound of his fingernails on the shoulder of a carboy. How useful this is to a sighted brewer or winemaker I don't know, but it would be really cool to show a blind person.

-- Dan Listermann, Cincinnati, Ohio
Check out our E-tail site at <http://www.listermann.com>

Prison City Brewers Responsibilities at the AHA Conference

The Club Night will be held from 7-11 PM on Thursday, June 19th in the O'Hare C room on the lower level of the meeting room area. The room is 88'x81', and is in close proximity an escalator/stairway to the lower floor where the Hospitality Room is located. It will be open ~30-45 min before the event starts to set up. Try to be cleaned up and ready to leave the event by 11 PM.

When you arrive at the hotel, you should try to get your keys over to the refer truck ASAP. Contact Dave Persenaire or myself when you are ready to do this.

Clubs will be responsible for bringing their own taps, gas, cups, serving bowls, utensils or trays, depending on the type of food to be brought. A suggestion is to just bring along a few sleeves of disposable bowls and plates, along with a few plastic serving trays and boxes of utensils.

The tables are 6'x 30". Chairs will be available - probably 4 or so per table.

There will be 110v electrical service available - power strips. These should be located in close proximity to the table.

There will be no backdrop immediately behind the table - though you can bring one if you like! Most tables will have a wall in close proximity, so you could use that for banners/posters and the like. Banners, signs, etc. may be affixed to walls with easily removable tape - nothing may be used that could damage the facilities, otherwise you will be held responsible for cost of repairs!

Considering that there will be ~27 clubs on hand for club night, this is going to be a major event. Attendees right now are ~300 full paid, with a good number of folks signed up for Club Night individually. You could count to ~350 people attending Club Night - though don't expect to serve than many people due to people just not being able to make it around the whole place. Expect ~250 to be visiting your table. Plan on having 6-8 kegs of brew for Club Night. More if you want!

Important - please let me know beforehand how many kegs you will be bringing for the event and if you need a keg cooler of some sort. Contact me at jformanek@grif-fithlabs.com.

There will also be a prize for the best overall Club Night presentation (beer, food and other - like costumes, etc), as voted by attendees. Try to personalize your space as much as possible. Club members dressing up in a certain fashion is also an idea. Votes will be tallied, and the winner will be announced at the "Windy City Big Boys" Hospitality Room immediately after the event. To keep up a great Chicago tradition, "vote early and often!" Bribery is also recommended (^8~.

Hosting a Hospitality Room Slot

Our Slot is Friday 5-7 PM that's immediately before the Grand Banquet. That is Hugely Premo folks. People like Michael Jackson, Charlie Papazian, Fred Eckard and Ray Daniels will be taking our beer to dinner with them! The Hospitality Room will be held in the Kitty Hawk room on the lower level of the meeting room area. The room is 54'x30', and is in very close proximity to rooms in which presentations will be made as well as to an escalator/stairway to the upper floor where the judging and events will take place. This room will be shared with exhibitors/vendors; however, the vendors will be on the wall opposite of the side designated for serving - count on an area ~30'x30' dedicated for Hospitality with tables and chairs.

Banners, signs, etc. may be affixed to walls with easily removable tape - nothing may be used that could damage the facilities, otherwise you will be held responsible for cost of repairs!!

We will have serving equipment - taps and gas - for 14-16 kegs but refrigeration for 8. Considering most home-brewers use ball-lock fittings, most gas will be set up according to this. "Big beers" may be served at ambient temperature for 2 hours as they will have just been removed from the refrigerated truck. Ice and buckets will likely also be available. There should be room in the refrigeration unit if you also have bottles to serve.

Important - please let me know beforehand how many kegs (and what kind of quick connect) you will be bringing for Hospitality so that we can have it set up for you - particularly if you are bringing more than 8 kegs for Hospitality!

Electrical service (110V) will be available for your use.

Please bring your own serving cups, plates, bowls and whatever utensils that you will need for serving your food items.

Representatives from the next club on the schedule should try to be present 15 min before the start of their shift for an orderly transition. Each club is responsible for "straightening up" the room at the end of their shift. Extra plates, utensils, cups etc. may be left at the serving area in the event that you don't want to take them with you.

Clubs that are sharing a room slot - if you haven't already, please try to coordinate with the other club for beer, food and the like. Contact information had been sent out previously, but this can be resent to you if desired.

Remember, all the beer that you bring for the hospitality (and club night?) will count towards the coveted "Club That Brought the Most Beer" award and the truly awe-inspiring major prize that goes along with this honor!

Lyrics to Po Lazarus

High sheriff, he told the deputy, he says: Go out and bring me Laz'us

High sheriff, he told the deputy, he says: Go out and bring me Laz'us (Loud Exaggerated)

Bring him dead or alive, Lawdy, bring him dead or alive

Oh the deputy begin to wonder, where in the world he could find him

Oh the deputy begin to wonder, where in the world he could find him (Loud Exaggerated)

Well, I don't know, wo, Lawdy, I just don't know

Oh, they found po' Laz'us way out between 2 mountains

Oh, they found po' Laz'us way out between 2 mountains (Loud Exaggerated)

And they blowed him down; Lawd, Lawd, an' they blowed him down

Ol' Laz'us tol' the deputy he had never been arrested

Ol' Laz'us tol' the deputy he had never been arrested (Loud Exaggerated)

By no one man, wo, Lawdy, by no one man

So they shot po' Laz'us, shot him with a great big number

So they shot po' Laz'us, shot him with a great big number (Loud Exaggerated)

Number forty-five, wo, Lawdy, number forty-five

Jailhouse Rock

The warden threw a party in the county jail.

The prison band was there and they began to wail.

The band was jumpin' and the joint began to swing.

You should've heard those knocked out jailbirds sing.

Let's rock, everybody, let's rock.

Everybody in the whole cell block

was dancin' to the Jailhouse Rock.

Spider Murphy played the tenor saxophone,

Little Joe was blowin' on the slide trombone.

The drummer boy from Illinois went crash, boom, bang,

the whole rhythm section was the Purple Gang.

Let's rock, everybody, let's rock.

Everybody in the whole cell block

was dancin' to the Jailhouse Rock.

Number forty-seven said to number three:

"You're the cutest jailbird I ever did see.

I sure would be delighted with your company,

come on and do the Jailhouse Rock with me."

Let's rock, everybody, let's rock.

Everybody in the whole cell block

was dancin' to the Jailhouse Rock.

The sad sack was a sittin' on a block of stone

way over in the corner weepin' all alone.

The warden said, "Hey, buddy, don't you be no square.

If you can't find a partner use a wooden chair."

Let's rock, everybody, let's rock.

Everybody in the whole cell block

was dancin' to the Jailhouse Rock.

Shifty Henry said to Bugs, "For Heaven's sake,

no one's lookin', now's our chance to make a break."

Bugsy turned to Shifty and he said, "Nix nix,

I wanna stick around a while and get my kicks."

Let's rock, everybody, let's rock.

Everybody in the whole cell block

was dancin' to the Jailhouse Rock.

Things We have to Decide at the Meeting:

1. Final Beer Tally--Phil=40g Which to serve where.

2. Food for ClubNite

3. Food for Hospitality Suite.

4. Utensiles for both CN & HS

5. Beers for the I-94 Coordior (Murph at Roch said Yes!)

6. Reward signs--What is the reward? Bottled Beer?

7. Rooms- Phil spare room Fri & Sat

8. Trappist Club

9. Jail Cell facade

10. Misc. Antics



The Purple Gang will be making a fearless return to the AHA conference. They have ditched the flappers and brought in some muscle from Brussels in the form of a Huge Belgian yeast experiment! Crispy (Standing) brewed a standard belgian strong at Dragonmead and separated it out into 17 different 5-gal carboys each with a different Belgian yeast! (And you people thought the Warden brewed alot beer this event! Ha!

Dues are DUE!

If you haven't paid your 2003 dues of \$20, then you are at risk of not receiving this mailing and being transferred to the nonactive list. Please make checks payable to Dave Falther.

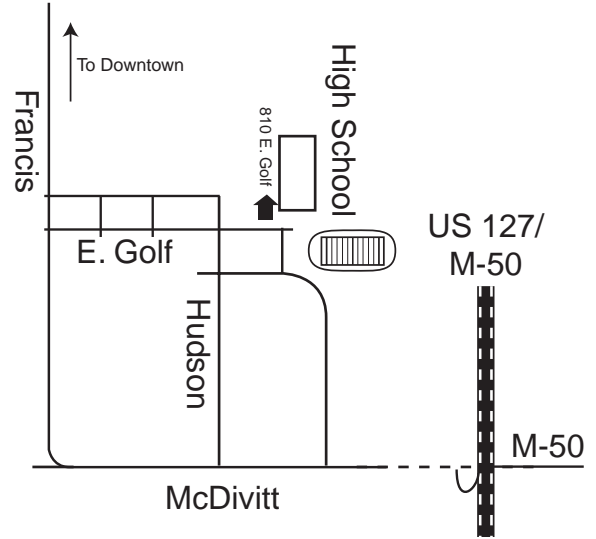
This Month's Meeting is at Ted Mallot's House

The easiest way to get to Ted's house is off of Francis. Francis is a major North/South street and forms much of the east boundary of the city limits on the south side of town. It starts downtown at the end of Michigan Ave in front of the Post Office and State of Michigan building. If you like you can just take West Ave south through town till you get to High St. Turn left (east) on High St and proceed past my old house till you get to Francis. Then take the right on Francis and follow it till you get to Vandercook. Your getting close at Krupa's Boat Mart. Take the second left which should be Golf proceed till you get to Ted's house at 810 E. Golf. If you get lost, call us at 784-0186.



ZYMURGY!

Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. I believe discount subscriptions are granted to club members.



Visit us on the Internet: <http://hbd.org/prisoner!!!!>

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 (517) 784-9980
 (517) 796-0569
 Phil Wilcox
 712 Woodfield Dr.
 Jackson, MI 49203

Put
 Stamp
 Here

BREWERS



PRISON CITY