



The Cellar

The Official Newsletter of the
Colonial Ale Smiths & Keggers
January 2003; Vol. 3, No.1

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CLUB NEWS: 'Tis the season...

By Steve Jack

December brought with it some cold wind, snow, and some excellent winter brews to our CASK monthly meeting. The CASK members who braved the elements brought with them a large assortment of both commercial winter beers and homebrewed ones.

We sampled Sierra Nevada Celebration Ale, Widmer Brothers Winter Ale, Sam Adams Winter Lager and a range of others. I apologize to those who brought homebrews in; I don't have the full list of who brought what, so I won't try to guess in case I leave someone out. If I see you at this month's meeting, let me know what you brought last month and I will get it in the next newsletter

Quote of the Month!

The church is near but the road is icy. The bar is far away but I will walk carefully.

-- Russian Proverb --

Thanks to everyone who brought some homebrew to sample, and to those of you who have some new homebrews that are ready to be enjoyed, bring them to the next meeting so that everyone can pick up some tips and try some different recipes.

In other club news, elections will be held during the February and March meetings; positions for President, VP, Treasurer, and Newsletter Editor (or website manager) are open. Also, for the February Meeting the people from Mobjack are going to be our guests. Come for great beer, glassware and informative discussions.

And don't forget, pint glasses with our CASK logo are available at the Williamsburg Brewery for \$4 each. These attractive glasses will make the perfect gift for the beer enthusiast in your family (or for you if you leave enough hints!!!), so pick one up today.

Beer Watch:

These Brews Truly are "Heavenly"...

By Steve Jack

Just after Christmas I had the opportunity to visit the Church Brew Works in Pittsburgh. This brew pub is spectacular, as it is in a converted church. The main hall has 80-foot ceilings, arches, and stained glass windows which provide for a truly unique dining experience.

Founded in 1878, the original St. John the Baptist church was located at Penn Avenue and 36th Street. Additional buildings were established as well. The first convent was erected at 2943 Penn Avenue. After experiencing steady growth, the parish acquired more land in 1891. Father Edward McKeever developed an outcrop building at the fork of Penn Avenue and Butler Street - now known as "Doughboy Square." It wasn't until 1901 the parish purchased the land at Liberty Avenue and 36th Street, where the Church brew works resides today.

The talents of architects Louis Beezer, Michael Beezer and John Combs were employed to design the church, rectory, school and convent. By employing the finest craftsman of the time, the decorative details are outstanding. The multi-colored glass of the Rose window stands as a kaleidoscopic backdrop for the turn-of-the-

century pipe organ located in the church's balcony. The hand-painted cypress beams on the high vaulted ceiling and the intricate European-style stained glass windows would be very difficult to replicate today. The most unusual feature is the campanile (bell tower), which is at the back of the church. When built, the campanile was twice as high as today and held a full peal of bells. Because of its positioning, it seemed to rise out of the center of the complex. Although somewhat altered to provide a modern appearance, the buildings were designed in a Northern Italian Architectural style - remaining faithful to the existing architecture in the community.

On June 1, 1902 the cornerstone of St. John the Baptist Church on Liberty Avenue was laid. At that time, there was a copper time capsule placed in the cornerstone. It contains a history of the church, the church record and copies of pertinent articles from local publications. That time capsule is still in tact today.

Due to financial and organizational considerations, the Diocese underwent a major reorganization in 1993. On the 6th of August in 1993, the church was put under an act of suppression by the Bishop of Pittsburgh. The building lay dormant until the construction began in early 1996. It was almost three years to the day when The Church Brew Works reopened the doors of St. John the Baptist for business on the 1st of August in 1996.

As much painstaking effort was taken in the original construction of the building, the same care was used when the renovation of the church and the rectory was undertaken. Attention to detail and the reuse of existing fixtures all help to create a spectacular atmosphere. Original pews were hand cut from 24' length and hand finished to the present 54" lengths. These "mini pews" were intentionally designed to be longer than the tables to facilitate ease of entry. The bar has been built from the oak planks salvaged from the shortening of the pews.

The reddish orange hue of the flooring comes from the original Douglas Fir floors. These floors were uncovered and meticulously restored after lying dormant under plywood for 50 years. The original eight lanterns in the center bay were removed, repainted gold and reinstalled after complete refurbishment. The lanterns now illuminate the detailing of the ceiling.

The former confessional in the dining room was removed to provide a necessary link to the kitchen. The bricks salvaged from the removal of the confessional have been reused for the pillars on the outdoor sign, the facade on the outdoor ramp and the facade of the new kitchen link. The other confessional remains intact behind the bar and houses "The Church Brew Works" merchandise. Painstaking attention to detail and the integrative reuse of existing fixtures all help to create a

spectacular atmosphere to enhance your brewpub experience.

By far, the most breathtaking element is the position of the brew house on the altar. Because the altar was built as a centerpiece of the church, the steel and copper tanks gleaming in the celestial blue backdrop is nothing less than captivating.

While we were there, Sandy sampled the Celestial Gold and Pipe Organ Pale Ale and I tried the Pious Monk Dunkle and the Penance Porter. All were very good, however the building is definitely the centerpiece of the visit to the Church Brew Works.



BEER STYLE of the Month: *English Bitters and Pale Ales*

Bitter. Bitter is an English specialty, and very much an English term, generally denoting the standard ale--the "session" beer --in a English brewers range. They are characterized by a fruitiness, light to medium body and an accent on hop aromas more than hop bitters. Colors range from golden to copper. Despite the name they are not particularly bitter. Indeed, British brewed "bitters" will often be less bitter than US craft brewed amber ales. A fuller bodied bitter is labeled as "Extra Special Bitter" (ESB). These weightier versions of bitter often stand up better to the rigors of travel overseas than the lower gravity standard versions. An important element of faithful bitters are English yeast cultures used in fermentation. These impart a fruity, mildly estery character that should be noted in examples of the style. Bitters are now widely emulated in North America, sometimes with domestically grown hops imparting a rather more assertive character than seen in traditional English bitters.

Pale Ale. Pale ales tend to be fuller-bodied with a more assertive character on the palate the standard bitter in a English brewer's portfolio. In England it is generally a bottled, as opposed to being sold on draft. Despite the name, pale ales are not pale but, in fact, more of an amber hue. The original designation was in reference to this style of beer being paler than the brown and black beers which were more popular at the time of the style's inception. In the US pale ale styles have become one of the benchmarks by which craft brewers are judged. The US version of pale ale is crisper and generally much more hoppy. Indeed this style is well suited to assertive domestic Pacific Northwestern hop varieties that give the US examples inimitable character. A good US example should be available on tap in any bar worth frequenting for its beer selection.

Recipes of the Month:

"First Foot Forward" Ordinary Bitter

Ingredients:

6 lb Maris Otter Pale Malt
 1.4 oz Black Malt
 10.4oz Lyles Golden Cane Syrup
 1 tsp Burton Salts (or Gypsum)
 0.6 oz Northern Brewer Hop Pellets 7.7% (75 min)
 0.5 oz Fuggles Hop Pellets 5.4% (75 min)
 0.3 oz U.K. Kent Goldings Pellets 5.7% (75 min)
 0.3 oz U.K. Kent Goldings Pellets (15 min)
 Irish Moss for clarifying
 White Labs British Ale Yeast

Directions: Use a single infusion mash for 90 minutes at 151 F.

Sparge to six gallons and then bring to a boil. Add the bittering hops (N. Brewer, Fuggles, and 1/2 of the Kent Goldings) and the burton salts for that Burton-on-Trent taste. Boil for sixty minutes. Then add the aroma hops and the irish moss and continue the boil for the last fifteen minutes. Cool and pitch a healthy English Ale yeast. Ferment for one to two weeks between 65 and 70 degrees.

After the airlock stops bubbling, rack to a glass carboy and finish fermenting for another week or two. Bottle with 3/4 cup priming sugar and store in a warm place.

Orginal gravity: 1034

Final gravity: 1004

Beer Belly Broiled Shrimp

Ingredients:

2 pounds of large unpeeled fresh shrimp
 6 pack of Bitter beer
 2 tablespoons of chopped parsley
 2 tablespoons of vegetable oil
 2 tablespoons Worcestershire sauce
 1 teaspoon of your favorite hot sauce

1 clove of garlic, minced
 Salt & pepper to taste

Peel and [devein](#) your shrimp, leaving the tails intact. Combine 3/4 of the bottle of beer and all of the ingredients (sans shrimp) in a large shallow dish. Consume 1/4 bottle of beer. Now add the shrimp, stirring gently to coat them.

Cover and [marinate](#) in refrigerator 2 to 3 hours, stirring every time you go back to the fridge for another beer. Drain the shrimp from the marinade. Now thread the neck and tail of each shrimp onto approximately six 14-inch skewers so that the shrimp will lie flat. Place the skewers on a lightly greased rack of a broiler pan or on your clean barbecue grill. Broil 5 1/2 inches from heat for about 3 minutes then turn and broil an additional 1 to 2 minutes or until the shrimp turn pink brushing each side once with the leftover marinade.

For some easy cocktail sauce, mix ketchup (not catsup) and Gold's White Horseradish somewhere around equal parts all the way down to 3 to 1 depending upon your taste.



THE CELLARMASTER:

Hopping Mad: The Art of Dry Hopping

By Harrison Gibbs

When enjoying a fresh ale or beer, one of the great pleasures is the floral or spicy hop aroma. Rising from the glass, the aroma is carried by the tiny bursting bubbles of carbon dioxide. A frothy head adds to the pleasure.

While we all know that hops are one of the four basic food groups usually found in beer (barley, hops, water, and yeasts), the little green flowers contribute distinct qualities to any brew. Most homebrew recipes call for both bittering hops and aroma hops. But, what is the difference? Bittering hops provide the bitterness that balances the sweet malt flavor. Without them, beer would taste like malt extract, or the Latin American soda "Malta." It is the boiling process that draws out the desired oils and increases their bitterness. Most experts recommend boiling the bittering hops in the wort for at least sixty minutes to ensure an efficient use of the hops.

The boil, however, removes the hops aroma. When the wort boils and bubbles the hop oils that supply the desired aroma are lost, carried away by the steam. For

this reason, recipes often call for a late introduction of hops. Directions refer to adding the aroma hops during the last fifteen to zero minutes of boiling time. Of course the shorter time in the boil the less likely that the good stuff will be boiled away.

When I began brewing I considered that to be the hopping of the beer was over. However, later additions of hops during the fermentation process ensures that more hop fragrance is imparted to the finished beer. This late addition is called dry hopping - which refers to the practice of adding fresh finishing hops to the fermenting beer. Typically, the hops are added into the secondary fermenter after high krausen. Krausen is the brewing term for the vigorous stage of fermentation when the beer foams up and the yeast is working its hardest. (As a side note, yeast pitched during the high krausen phase will ensure a quick and dynamic start.) Adding the hops after the primary fermentation prevents the loss of aroma from the scrubbing effect of the CO₂ escaping from the fermenter's airlock.

The dry hopping process takes one to two weeks. Less than that and the hop contribution is inefficient, while with more time the fresh quality imparted by the hops is lost. There is no need to worry about boiling the hops, as the natural oils in them inhibit bacteria, highlighting one of the original reasons why hops are used – their preservation quality.

Because hops come in both leaf and pellet forms, there are a couple of ways to add them to dry hop. First, hop pellets are easy to pour into a secondary glass carboy. Initially pellets will float, but eventually settle to the bottom. Whole or leaf hops take longer to settle and may remain floating for weeks. Both types of hops when free easily clog the racking tube during siphoning. If pellets were used, carefully insert the tube and try not to stir up the sediment. Still they are light and can easily be sucked up. Nobody wants to pour their friends a beer with green particles floating in it. Another way to avoid this problem is to place a hop bag over the end of the racking tube before you transfer the beer for bottling.

The solution that has worked best for me has been placing whole hops in a hop bag which I weight down with a few marbles. If not weighted, the hops will float on the surface resulting in only some of them being in contact with the beer. While the hops do not need to be sanitized, hop bags do. I boil mine for 15 minutes along with the marbles. After cooling I carefully pour the hops into the bag and then drop it through the carboy mouth. When using this method the trickiest part is removing the bag from the empty carboy. This is because the hops will swell and the whole thing expands. I just wait until the carboy has been cleaned and then grab the bag with a pair of pliers or tongs. Hops bags can be reused but they are so cheap, there is really no reason to waste time cleaning them.

Dry hopping is a great way to increase that fresh hop taste. I find that is well suited for American Pale Ales, IPAs, and Pilsners. Porters are another good candidate for dry hopping. So next time you want to try something different, pick up a hop bag and try dry hopping.

A Taste of History: Steppe Up and for Some Kumiss

By Tim Peltier

Last summer I found myself in the land of fermented milk and honey. Every nationality, every region seems to have found its own way to create alcoholic drinks and Kyrgyzstan and Kazakhstan are no different. In the heart of Central Asia, on the Steppes of Kazakhstan and in the mountains of the Kyrgyz Republic a nomadic lifestyle has led to the creation of Kumis, fermented mares milk. When traveling through Kyrgyzstan you will invariably find yourself in a yurt, a felt tent, with a bowl of white liquid with a almost unperceivable skin of clear liquid in your hands.

3-4% alcohol can be a relief after nights of vodka and 12% barley wine but the flavors of Kumis give it more kick than the strongest vodka. Starting with a sourness on the middle of the tongue, more like sour candy than sour milk, kumis is reminiscent of liquid blue cheese on the back of the tongue. In some areas honey or sugar are mixed in, adding a sweetness on the tip of the tongue that dose nothing to soften or change the other flavors.

While I could hold my own and even out drink the toughest Kyrgyz I met when a bottle of vodka found its way on the table, I found myself sipping my bowl of kumis while a four year girl walked up grabbed a bowl and drank it down without hesitation. A tie to a shared past, a patriotic tradition and, theoretically, a very healthy drink full of vitamins and antibodies, kumis is enjoyed by all Kyrgyz from childhood. While still a staple in the Mountains, no city dweller would consider a trip out of town complete with out a stop at one of the many stands that line the sides of every road, selling Kumis, often in blue bottles labeled as United States Aid Agency Olive Oil. I don't know if the oil was helpful but the bottles appear to be appreciated.

Traditionally Kumis is made in Horsehide bottles. The bottles where hung by the door of a yurt and was shaken each time someone entered or left the tent or stirred with a wooden rod called a Bishkek, the namesake of the current Kyrgyz Capital, to stop coagulation. A little

kumis was left in the bottom of the bottle to give the bacteria needed for fermenting the next batch.

Kumis is, to say the least, an interesting drink that can give you a little taste of the Great Silk Road and the Mongol Hordes.

Mares Milk Kumis Recipe

I. Ingredients

6 l diluted yeast (Bread Yeast will do)
2 l mare milk
200 g cream
500 g bread crumbs
3 kg ground wheat grains

Combine all the ingredients in an oaken barrel. Shake with a large whisk regularly until foamy. Keep in a place with a room temperature. Foam consistence is the sign of the preparedness.

Cows Milk Alternative

The following information is taken from The Complete Anachronist #5: The CA Guide to Brewing. This is a publication of the Society for Creative Anachronism, an international organization dedicated to the recreation of the arts and sciences of the middle ages.

A. Ingredients:

- 12 oz. fresh milk
- 4 oz. water
- 150 grains brown sugar
- 24 grains yeast (about 1.5 grams) [Bread Yeast will do.]
- 15 grams lactose (milk sugar)

B. Procedure:

Dissolve the lactose in the water, add it to the milk, mix the yeast and brown sugar thoroughly, adding a little of the milk mixture to make it a thin paste, then add that to the rest of the milk solution and stir well. Bottle this in very strong bottles (champagne bottles are recommended) and hold at 50 - 60 degrees F. Each day wrap each bottle individually in several layers of cloth before shaking the bottle gently for about ten minutes to prevent the casein from coagulating. The cloth is necessary as a safety precaution, as there is a great deal of CO2 buildup inside the bottle and it might explode. The kumis should be ready in three to five days.

Hints: use sweet, cream-free milk. Agitate the bottles at least three times a day, uncork each bottle once a day to release gasses and then recork it and at least twice a day and set the bottle upright to allow the gasses to gather at the top. When opening the bottle, take extreme care lest the bottle explode or

the cap take to the skies violently - or into someone's face - Kumiss is a very touchy beverage!

Who's Brewin'

By Rick Morris

This month we are starting a new article called "Who's Brewin'." In this article we hope to give some recognition to everyone in the club who is brewing something each month, as well as to give some ideas to our readers as to recipes and processes they may want to try when they brew their own.

I have to start this month's selections with Tim Jones' lagering set-up. Tim and wife are apartment dwellers, so you know space is at a premium and he uses to the best. He has monitored the temp inside the coat closet and thinks it will be perfect for lagering the primary. He says it stays about 55 degrees in there during the winter. As for a place for the secondary, he had to be a bit more creative. He has constructed a pine box that is insulated (pink insulation none the less) with a hinged door that sits on the deck. He has a back-up system for both too. First is for the primary, a keg bucket, ice and a comforter. Then the secondary is the keg bucket, some frozen two-liter bottles of water and then into the spare bedroom closet. Tim's first attempt or "test flight" if you will, with a lager and this high tech system will be a makeshift honey lager. I know I can't wait to see (taste) how this comes out! Oh, I can't forget to thank Tim's wife, Verena, what a sport for allowing this brewing madness to go on in their home.

Next up is Brian Hershey. Brian has a few brews in the works. First on his list is one of his favorite winter beers a Winter Warmer he calls Hershey's "Special Dark" (pun intended). He says is similar to Snow Goose from Fredrick Brewing. There is a special note to Don (Welch), "No...it's not real hoppy". For those of you who know, Brian's motto is if it ain't got hops, it ain't good beer. How could he say such a thing? He bottled this one 11/13/02 and liked so much he did another batch on 12/3. He also brewed an ESB from a recipe he "concocted" on 11/11. He plans on entering it in the upcoming competition, if it turns out good of course. Future brews for Brian includes a Doppelbock, a Maibock and a Pils.

I guess I'll go next. I brewed an English Style Brown Ale on 11/16th. The recipe is from Hugh (Burns), I would list it, but we didn't write it down. I had invited a few club members and friends over to my house (Rob, Nydia, Brian, Susan, Tim, Verena, and Sylvia) to enjoy a few home brews and to participate in brewing. This was very unplanned; I made the first contact 3 days before we got together. We ended up with 9 people and it turned into a

great unplanned party. Everyone brought food from chili to chips (lots of chips), home made breads and of course great beer. Oh yea, the brewing went well too. My next batch was a Weizenbier on 11/23 from a kit I bought at the Brewery Store. While brewing it, I racked the English Brown. No story, funny or otherwise related to this brew, just a nice quiet afternoon in the kitchen. I did add a little honey to the kit (ala Carlos CASK member). We'll see how it turns out. After that I brewed a Strong Scotch Ale from a recipe I put together from Beertools.com and help from Ryan (Williamsburg Brewery). This should be a big beer, 8.4% ABV. At the same I brewed the Scotch Ale I bottled the Weizenbier. A few days later I brewed a Strawberry Ale. I used a Red Ale kit from the Brewery Store and added 2 lbs. of strawberries. While brewing it I bottled the English Brown.... I think it was the English Brown, I need a program to keep track. So if you are keeping score at home I have 4 cases bottled and 10 gallons fermenting all in my dining room.

Another submission from Tim Jones is a Brown Ale that he and Hugh Burns put together. Tim has moved to up yet another level on the brewing equipment scale. He now has an immersion chiller. This way he can use the bathtub and cool wort at the same time! He says his process before was, fill the tub with ice and water and put the wort in it. While he stirs the wort, Verena would stir the tub. WOW, what a set-up and team effort! Tim also plans on brewing a partial-mash Oatmeal Stout soon.

I received a note from Frank Clark that he has gathered ingredients for a Munich and a Pils. My question is will he brew it at home or at CW?

Mike Brault has what might be an interesting stout in the works. It's a Raspberry Stout, hopefully he'll bring a couple to the next meeting.

I would like to thank all that sent in items. Please, keep'm come'n and folks keep us updated on your brews too. Keep on brewing.

BEERS OF THE MONTH

Please contact Harrison Gibbs if you would like to provide a homebrew style or make a suggestion for the beer style for any month.

- January - English Pales & Bitters*
- February - Fruit and Spice beers
- March - Brown Ales*
- April - Strong/Old Ales*
- May - ?????
- June - ?????
- July - ?????

* Denotes beer type coincides with club-only competition

CALENDAR OF CLUB EVENTS & COMPETITIONS

Jan 25 2003 - Meadlennium 2003, Orlando,FL

Sponsored by Central Florida Home Brewers, this competition is one of the only Mead-Only competitions in the USA. Deadline: 1/3-1/21. Fee: \$6. Awards Ceremony: 2/2. Contact: Ron Bach
Phone: (407) 696-2738 - (407) 262-7422 X7043
Email: bachian@juno.com
URL: <http://www.cfhb.org>

Jan 25 2003 - Bitter & English Pale Ales Club only Competition, Rochester,MN

AHA Club-Only Competition. All AHA Registered clubs are welcome to participate. One two-bottle entry per club. Winning entries earn points toward the AHA Homebrew Club-of-the-Year Award. Sponsoring Club: Minnesota Timberworts. Deadline: 1/20. Fee: \$5. Award Ceremony: 01/25.

Feb 8 2003 - 10th Annual Peach State Brewoff, Atlanta,GA

Sponsoring Club: Covert Hops Society. Deadline: 1/18-1/25. Fees: \$6. Awards Ceremony: 2/8/03. Contact: Chris Collier
Phone: 770 436 6932 - 404 653 1558
Email: coverthops@yahoo.com
URL: <http://www.coverthops.com>

Feb 15 2003 - DEA Challenge III, Ayden,NC

3rd Annual Homebrew competition accepting all AHA/BJCP styles (no sakes or ciders). Open to the public. First qualifying event for 2003 North Carolina Brewer of the Year (NCBOY). Sponsored by: Down East Ales. Deadline: 2/12/03. Fees: \$6 first, \$4 additional. Awards Ceremony: 2/15/03. Contact: Brian Mentzer
Phone: (252) 931-0960 - (252) 355-5401
Email: stinkeeee@yahoo.com

Feb 22 2003 - War of the Worts VIII, Montgomeryville,PA

Sponsoring Club: The Keystone Hops. Deadline: 2/2/03-2/16/03. Fees: \$6, 1st entry; \$5 additional. Awards Ceremony: 02/22/03. Contact: Jason Harris
Phone: 215 855-0100 -
Email: jason@keystonehomebrew.com
URL: <http://www.keystonehomebrew.com>

March/April- Brown Ale Club only Competition, Fargo, ND
 AHA Club-Only Competition. All AHA Registered clubs are welcome to participate. One two-bottle entry per club. Winning entries earn points toward the AHA Homebrew Club-of the Year Award. Hosted by Susan Ruud and the Prairie Homebrewing Companions of Fargo, ND.

Recruit new fans to the joys of homebrewing! Invite your non-brewing friends over for a lesson at your house.

Mar 1 2003 - Denver,CO

AHA TechTalk Homebrew Competition

Foam on the Range hosts the first annual AHA TechTalk Competition entries accepted in Categories 6A, 6B & 6C American Pale Ales as well as Category 10D American Brown Ale. Must be an AHA member to enter. Deadline: 2/03-2/26. Fees: \$5 1st entry, \$4 additional. Awards Ceremony: 03/01. Contact: Jon Douglas
 Phone: 303-766-6747 -
 Email: events@foamontherange.org
 URL: <http://www.foamontherange.org>

Apr 5 2003 - 11th Annual Dominion Cup, Richmond,VA

Sponsored by The James River Homebrewers. Don't be afraid, send in your homebrew! Judging will be held at Legend Brewing. Deadline: 3/19-4/3. Fees: \$5.00. Awards Ceremony: 4/5/03.
 Contact: Joel Trojnar
 Phone: 804-556-1136 -
 Email: joel@trojnar.com
 URL: <http://jrhomebrewers.org/>

Apr 25 2003 - May 4 2003 - National Homebrew Competition 1st Round, Regional Sites across the states.

Entry Fee: \$8 for AHA members/\$12 for non members. Entry Deadline: April 9-18. Judging: April 25-May 4. Takes place at regional sites around the country.
 Contact: Gary Glass
 Phone: 303-447-0816 x 121 - 888- UCANBREW x 121
 Email: gary@aob.org
 URL: <http://www.beertown.org>

May 3 2003 - Big Brew, Williamsburg and all around the world

Simultaneous Toast: 12:00 Central Time. Recipes TBA.

MAY 2003 -"All that Glitters is Not Old" Competition: English & Scottish Strong

Ale Club Only Competition, Tucson, AZ. Hosted by David Moritz, Matt Stinchfield and the Rillito Creek Brew Club of Tucson, AZ

Jun 19 2003 - Jun 21 2003 - National Homebrewers Conference, Chicago, IL

Meet up with all your homebrewing cronies with the opportunity to learn more about your favorite hobby, homebrewing!
 Contact: Gary Glass
 Phone: 303-447-0816 x 121 - 888- UCANBREW x 121
 Email: gary@aob.org
 URL: <http://www.chibeer.org/aha03/>

Aug 2 2003 - Mead Day

Brew Mead again or for the very first time, with the AHA!

AUGUST 2003 - European Pale Lager Club Only Competition, Denver Co

Hosted by Jon Douglas and Foam on the Range of Denver, CO

Nov 1 2003 - Teach A Friend To Homebrew Day

CASK
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 and Brewery Store
 189-B Ewell Road Williamsburg, VA
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