



The Cellar

The Official Newsletter of the Colonial Ale Smiths and Keggers

CASK Celebrates in the Summertime!

By Norman W. Schaeffler, Photos by Steven Davis and Preston Jones

CASK held its June meeting at Coastal Wine Connection in Newport News. Saison and Biere de Garde were the styles of the month and we were able to sample homebrewed version of each along with all the CASK entries from the Dominion Cup, courtesy of JRHB. A presentation on the phenolic off-flavor was done by Harrison Gibbs.

In July, the CASK Summer Party was once again held at the home of Frank and Gail Clark. We had good weather, no rain, great food courtesy of Dave and Connie Bridges and an awesome raffle. We also selected out Summer IronBrewers: First Place went to Steven Davis with his IPA, Second Place to Frank Clark with his porter and Third Place to Harrison Gibbs with his America Lager. Congratulations, IronBrewers!



The Summer Party always draws a crowd



In the Williamsburg sun, you have to have a lot of ice!



Lots of great food and great people

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CASK



Colonial Ale Smiths
& Keggers



Dave Bridges doing a great job cooking some awesome BBQ!

**Third Place 2006 CASK Summer IronBrew
Harrison's Pre-Prohibition American Lager**

7.5 lbs German Pils Malt
2 lb Flaked corn
1.0 oz Crystal Hop Pellets 4.1%AA – 75 min
0.5 oz Liberty Hop Pellets 4.1%AA – 75 min
0.5 oz Liberty Hop Pellets 4.1%AA – 45 min
0.5 oz Crystal Hop Pellets 4.1%AA – 15 min
1.0 oz Hallertau Leaf – Dry hop in Secondary
1 tsp Irish Moss
1 Tbsp of 5-2 water treatment
White Labs Southern German Lager yeast

Using a step infusion, mash in at 140F for 20 minutes; raise temp to 148F for 30 minutes; raise temp to 155F for 20 minutes; and then mash out at 165 F for 15 minutes. Sparge to 6 gallons. Boil for 75 minutes. Original gravity 1054. Ferment at 154F for 2 weeks, then rack to secondary. Add dry hops in a sterile hop bag. Cold lager for 6 weeks at 35F. Bottle or keg.

Brewer's Comments: My Iron Brew recipe, features the classic American adjunct CORN. The recipe tries to capture the hoppier side of brewing brought over to the new world by German brewers in the 19th Century. But still is an easy drinking beer for a July party.

**First Place 2006 CASK Summer IronBrew
Steven's London Corn Flake IPA**

Batch Size (Gal): 7.00 OG: 1.059
SRM: 8.9 IBU: 51.5 Boil Time: 90 Minutes

12.50 lbs. Golden Promise (2-row)
1.00 lbs. Crystal 55L
0.50 lbs. Aromatic Malt
0.38 lbs. Torrified Wheat
0.50 lbs. Flaked Corn (Maize)
1.20 oz. Amarillo Pellet@ 8.40 AA 75 min.
1.20 oz. Amarillo Pellet@ 8.40 AA 15 min.
0.50 oz. Cascade Pellet@ 6.00 AA 15 min.
0.25 oz. Amarillo Pellet@ 8.50 AA 3 min.
0.50 oz. Cascade Pellet@ 6.00 AA 3 min.
1 pack Burton Water Salts
1.50 Tsp Irish Moss
White Labs WLP023 Burton Ale

Protein Rest at 122°F for 30 minutes followed by a Step Mash at 151°F for 75 minutes.

Notes:

Added 12 oz box of Corn Chex to mash
Added 12 oz box of Kelloggs Corn Flakes to mash.
Cereals were just added "as-is" uniformly throughout the mash. No crushing or milling performed.



The Band!



CASK visits Orlando

By Steven Davis

Each summer, the American Homebrewers Association (AHA) holds their National Homebrewers Conference (NHC) at a different city. This event provides an occasion for homebrewers from all over the United States and some international guests to get together to share experiences in the world of homebrewing beer. The conference consists of events ranging from lectures and seminars to Amateur Club Night and Professional Brewers Night. In addition, this is the venue which the AHA utilizes to hold the final round judging of the National Homebrew Competition, an event in which over 4,500 entrants from all over the world try to see if their brew will be judged "best of the best". This is a highly anticipated annual conference, and only upon attending can one truly appreciate the time and effort that goes into organizing such a massive event.

This year's Conference was held at the Wyndham Resort in Orlando, Florida from June 22nd to the 24th. CASK's own President, Norman Schaeffler, and Vice President, Steven Davis, decided to undertake a trip to the sunny paradise to see what the NHC held in store, and to judge for themselves if this event would live up to all the hype. While both of us had previously attended a part of the Conference last year in Baltimore, this would be the first "full" conference either had participated in. By the time Saturday evening rolled around, neither of us would be disappointed.

The festivities actually began on Wednesday night following registration, where both a pub crawl to 4 of Orlando's finest establishments and a Trappist Tasting & Dinner were offered. I chose to attend the Trappist event and can only say that a description of awesome would be a huge understatement. The dinner was held at the culinary school on the University of Central Florida campus. An authentic Belgian dinner was prepared by a local chef and 19 different beers from the 7 Trappist breweries were served while listening to Stan Hieronymus, author of "Brew like a Monk" and renowned expert on Monastery brewing, relive stories of his travels throughout Belgium and experiences in each of the exclusively private Monk brew-houses. Had the conference ended Wednesday night, my trip to Orlando would have been well worth it, but there was still much more to come.

Thursday morning began for us with an opportunity to judge at the 2nd round of the National Homebrew Competition. The experience of judging along side Zymurgy's own Dave Houseman is one I will not soon forget. I now realize just how much I still have to learn. The afternoon brought several great lectures by many excellent speakers including Ray Daniels, author of "Designing Great Beers" and "How to Brew" author John Palmer. Autographed copies of each of these books were obtained for the CASK Summer Party raffle. The evening concluded with Professional Brewer's Night. Excellent beers were provided along with an assortment of food that would surely meet anyone's desires. Breweries in attendance included Anchor Brewing Co., Boston Beer Co. Brewery Ommegang, Dogfish Head, Dunedin Brewery, Jolly Pumpkin, Moon River Brewing Co., The Native Brewing Co., Orlando Brewing Co., Shipyard Brewing Co., Sprecher Brewery, Stone Brewing Co., Terrapin Brewing and Titanic Brewery. With a selection like this to choose from, Friday morning would come much too soon for my hangover to subside.

Friday brought a full day of lectures ranging from a presentation on Beer & Food combinations by Randy Mosher, author of "The Brewers Companion" and "Radical Brewing", to talks on Beer Filtering, Hops, and the science of malting. Top marks however had to go to a lecture which several felt was the best of the conference on Lactic Acid Beverages presented by a homebrewer by the name of Raj Apte. Friday concluded with what must be considered the most attended function of the Conference every year, Club Night. This is an opportunity for clubs from all over the country to strut their stuff, so to say, by going to great lengths to build elaborate booths and dress up to amplify their club's theme. Awards are given to the club with the best booth and most enthusiasm. The sheer number of different beers available for sample would make it virtually impossible to sample them all; however that would not stop us from trying. Once again, the next morning would come much too soon.



ProBrewers Night had authors Ray Daniels (left) and Charlie Papazian (right) in attendance
(Captured from a BasicBrewing.com vidcast)



Saturday morning included an opportunity to perform sample judging with the experts from Zymurgy, Scott Bickman, David Houseman, Gordon Strong and Beth Zangari. This would allow judges to “calibrate” their taste buds to match those of the best. In addition the final seminars of the conference were conducted. Presentations were available on Barrel Aging beer, Belgian Brewing (non-Trappist) and Judging Meads. In addition, Stan Hieronymus took the opportunity to teach us all how to “Brew like a Monk”. One of the more popular lectures “You say Whisky, I say Whiskey” provided an opportunity to try some of the best Bourbons and Scotches available (including 2 not readily available in the US) along with a superb presentation on the differences between the two liquor styles. The evening and Conference would end with the Grand Banquet and Awards Ceremony. The keynote speaker was Greg Koch, CEO of Stone Brewing Company out of San Diego, California. From Greg’s opening Arrogant Bastard toast “Here’s to Me” to his closing tribute to Microbrewers nationwide, I felt this was one of the more passionate and heart-felt speeches I have ever seen. This man truly loves what he does for a living, and dedicates his life to the expansion of “Good Beer” across the world.

I would be amiss if I did not acknowledge the phenomenal job the AHA and the local Florida homebrew clubs did in putting on the 2006 event. From our first step into the hotel on Wednesday to checkout on Monday, the experience was top notch A+ all the way. I now understand why people who have attended this event in the past say they are compelled to go back again and again. While this may have been the first Full Conference Norm or I have attended, I can say with conviction that it certainly will not be the last.

In conclusion, any trip to Orlando would never be complete without a venture to Disney World, so that is what Norm & I decided to end the vacation with on Sunday. Without families, this was an opportunity for both of us to experience the behind the scenes “Keys to the Kingdom” tour of the Magic Kingdom. Unfortunately, no details can be revealed on the Sunday events for “What happens offstage at Disney World MUST stay offstage at Disney World”. Cheers.

CASK Celebrates Mead Day

By Harrison Gibbs.

“Mead” is a fermented beverage made from honey, which is sometimes referred to as “honey wine.” Mead Day recognizes plausibly humankind’s first fermented beverage, and was held the first weekend of August of this year. While Saturday was the official day, a few intrepid CASK members braved the heat on Sunday August 6 to learn more about this unusual drink at Harrison Gibbs’ home in Williamsburg.

As part of the event, Harrison provided an introduction to what mead is and offered a demonstration of making a pyment, using left over wine ingredients and 10 pounds of Honey. For those not there, a pyment is a honey wine made with honey and grape juice.

Harrison’s brother, Avery Gibbs explained how hives are constructed, the honey is made, and the beekeeper robs his golden treasure. For demonstration purposes, Avery had borrowed a “honey super,” the wooden box that encloses the frames in which bees build their honeycombs and fill with honey. He had recently assisted his neighbor in robbing 20 hives and collecting over a half ton of honey.

The presentation concluded with a tasting of one commercial and five homemade entries provided by Harrison and Ramon Rodriguez. The commercial mead was Bunnratty Mead from Ireland and was the least favorite of all honey wines sampled. The homemade versions included two traditional still meads by Harrison. One was made from fresh wildflower honey and the other the traditional mead was made from store bought honey at the 2005 August CASK Meeting. Harrison also offered samples of his pear melomel, again made at last years meeting. Ramon provided a pyment initially brewed in fall of 2000 and made with 15 pounds of honey and a Resieling Wine Kit and his Atomic Fire Ball Mead brewed with 100 of the hot cinnamon jawbreakers and extra cinnamon sticks.





This was also the taste off for the AHA Club Only Mead Competition held in Nevada this month. In what could be the largest taste off for a club only yet for CASK, Ramon's Celebration Pymment was selected as the best representative of the club's. His entries were forwarded to Nevada and we hope to see a medal soon.

Although only a small crowd attended, there were many entries and several good questions raised. Hopefully, CASK will see more members interested in the wonderful ancient beverage. CASK would also like to thank Ramon for having a keg of his Ginger Shandy available for everyone on such a hot day.

AHA's Official Mead Day Recipe - Strawbana Cabana (Strawberry Banana Melomel)

This Mead Day recipe for Strawbana Cabana mead is courtesy of Curt and Kathy Stock, members of the Saint Paul Homebrewers Club and last year's Mead Makers of the Year. This mead won BOS at the AHA Club-Only Mead Competition held in Alaska by the Great Northern Brewers in 2004. It also won a gold medal in the Melomel category at the 2004 AHA National Homebrew Competition in Las Vegas. This mead recipe has won a few other BOS honors including BOS Mead at the Bluebonnet Brew-Off.

Ingredients: (Makes 4.5 to 5 gallons. O.G. = @ 1.130 F.G. =@ 1.010)

- 18 lbs Wildflower Honey
- 18 lbs Strawberries - frozen or fresh
- 4 lbs Ripe bananas (about 8 bananas, added in the secondary fermenter)
- 3.5 gal Water - Use spring water or other water that is free of chlorine and bacteria. Carbon-filtered, or pre-boiled tap water will work fine.
- 2 tsp Pectic Enzyme
- 1 tsp Yeast Energizer (added in ¼ tsp increments)
- 2 tsp Yeast Nutrient (DAP – diammonium phosphate) (added in ½ tsp increments)
- Potassium Sorbate (optional)
- Clarifier such as Isinglass or Gelatin (optional)
- 10 g (2 packages) Lalvin Narbonne Yeast (71B-1122)

Prior to starting the batch, set the honey containers in a sink with hot water to warm and loosen the honey; doing this makes it easier to dissolve the honey. Also, hydrate the yeast using the procedure on the yeast package.

Procedure:

Add all but one quart of water to the fermenter (3 gallons and 1 quart). Reserve one quart of water to boil - this is used to rinse the honey containers. Add all of the honey to the fermenter. Pour some of the hot water into each of the honey containers and shake to dissolve the remaining honey, and then add this to the fermenter.

Using the large spoon, mix the must until the honey is completely dissolved. Add 2 teaspoons pectic enzyme, ¼ tsp yeast energizer and ½ tsp yeast nutrient, and stir well. Add the strawberries. If you would rather add the strawberries to the secondary, feel free to do so. The recipe will work either way. The large amount of fruit will create a significant layer of sludge in the bottom making racking difficult later on. You can use a sterilized stainless steel scrubby stuck on the bottom of the racking cane to filter the sludge from the liquid during the siphon.

If you are using frozen strawberries, they should be thawed prior to adding to the must. If you are using fresh strawberries, they should be thoroughly rinsed and the caps and any bad spots should be removed. Cutting up the fresh strawberries helps extract their flavor. Add to the mead must and stir well. Take your original specific gravity reading.

Re-hydrate the dry yeast if you have not already done so, by following the instructions on the packages. If you have an oxygenation system, put additional oxygen into the must. Once the yeast has been re-hydrated, make sure the must is between 60 and 70 degrees F, pitch the yeast and stir well; or, cover the bucket/pail with



the lid and shake the fermenter vigorously to aerate. Attach the fermentation lock, and add liquid to the fermentation lock. Fermentation should begin within 24 hours.

Yeast Nutrient Schedule

Use the following schedule for adding the remaining yeast nutrient and energizer. When adding energizer and nutrient, stir slowly at first, as excessive foaming will occur. Once the foaming has subsided, stir vigorously to encourage aeration. Oxygen addition at this point in the fermentation is a good thing and will only help the final product. The degassing of CO₂ from the must also helps with yeast health.

After 24 hours: add ¼ tsp yeast energizer and ½ tsp yeast nutrient and stir well.

After 48 hours: add ¼ tsp yeast energizer and ½ tsp yeast nutrient and stir well.

After 72 hours: Add ¼ tsp yeast energizer and ½ tsp yeast nutrient and stir well.

Fermentation is best when kept at 70 degrees F or slightly lower. The primary fermentation will last about 4 weeks. Buy the 4 pounds of ripe bananas before you rack to the secondary fermenter.

Transferring to the Secondary

When the activity in the airlock has pretty much stopped indicating the primary fermentation is complete, rack to a secondary fermenter (preferably glass). Now, it's time to add the bananas. Trim off any stems that look moldy. Rinse the bananas before peeling them to remove molds and bacteria. Place a sterilized funnel in the carboy neck, and peel and place the bananas in the funnel. Use the end of the large spoon, or a racking cane or other sterilized device to mash the bananas into the carboy. This should break them up enough to extract the flavors and aromas. Attach a fermentation lock to the carboy and leave at 65 to 70 degrees F for 3 to 4 weeks.

After 3 to 4 weeks, rack to another carboy for aging and clarification. Check the mead at this time for sweetness. If more sweetness is needed, add honey until you get the desired sweetness. To do this, add 1 pound of honey to 1 cup of hot water and gently mix this into the mead—do not aerate while mixing. Repeat until desired sweetness level is obtained. Some residual sweetness will be needed to balance the acid from the strawberries. You may want to add some potassium sorbate to inhibit any further fermentation.

This mead is nice either still or sparkling, but seems a bit better when sparkling. You can either carbonate in a keg, or bottle condition. If bottle conditioning, leave the mead at room temperature for a few months, but be sure to try one every few months so the carbonation doesn't get away from you. This mead is drinkable after 3 months, very nice at 4 months, and continues to get better with age, peaking somewhere around 1.5 to 2.5 years.

Anchor Brewing Company Tour

By Jeff Flamm

My wife and I took a vacation to San Francisco in June. While there we of course had to visit San Francisco's most famous brewery, Anchor Brewing Company. It is located in an industrial area near the San Francisco Mission district. We rode MUNI bus line 19 through some of the city's less desirable areas to get to the brewery which added a little excitement to the start of the tour. Unfortunately, the bus route ended sooner than the route map indicated and we had to walk (briskly – did not want loiter too much in this part of town anyway) the last 6 blocks to the brewery with only about 10 minutes to make the start of the tour. We made it with about a minute to spare!

We started our tour on the second floor in the tasting



Outside of the Brewery!



Tour Guide Dan stands by the brew kettle

and found the one employee/owner selling wooden beer kegs to help make his ferry fare to commute to work. The brewery was in dire straights. Fritz fell in love with the brewery and the idea of making beer even though he knew nothing about making beer. He bought a 51 percent interest in the brewery for \$3000. By 1969 he bought the brewery outright. He read many books, traveled through Germany and it's many breweries and taught himself about the art beer brewing. Fritz is the master brewer for Anchor and is actively involved with the brewery daily. Though he was on vacation the day we visited. Today the brewery employs just 50 people with 5 brewers.

In 1965 the brewery made just one beer, their current flagship beer Anchor Steam. No one is sure where the term "steam" comes from. It is not because steam is used in the brewing process (though they do currently use steam to heat the wort). It was a colloquial term used to describe any primitively brewed beer in the San Francisco area. The favorite theory is as follows. The climate in San Francisco is mild with an average temperature of 60 degrees Fahrenheit year round. The old breweries consequently used large surface area shallow fermenting tanks on their roofs to naturally cool their beer. Steam could be seen rising from the fermenting tanks on the cool San Francisco nights. Anchor owns the trademark for "steam beer". So nobody else can sell it now without talking to Anchor first.



One of the Lauter tuns

room (more on this later) where our tour guide, Dan, gave us a little history about the brewery. The brewery that became Anchor dates back to the 1860's. It's name became "Anchor" around 1896. They are not sure of the exact date. They found an old water bill dated that year and that is the only documentation they have to peg a date. It went through at least five different owners through the years. The present owner is Fritz Maytag, whose family made it's fortune from the Maytag appliance company and Maytag Blue Cheese. Fritz was a graduate student at Stanford in 1965 where he developed a taste for Anchor Steam Beer. He learned from friend, Fred Kuh, who owned the Old Spaghetti Factory that the brewery was in financial trouble and encouraged Fritz to visit the brewery.

Fritz went to the brewery



The grant

It was not around 1974/1975, when the brewery started to make a profit, that they could afford to expand it's product line. They began brewing Anchor Porter in 1974 and expanded to brew Liberty Ale in 1975. They claim Liberty Ale to be the 1st American IPA. Fritz is close friends with the owner of Sierra Nevada brewery and supposedly their recipe is adapted from Liberty Ale. They also began to brew their annual Christmas Ale in 1975 and have issued a new Christmas beer every year since. You can see one of every years Christmas Ales on top of the bar in the photo.

The brewery moved to it's present location in 1979. They have a very pretty copper 125 barrel brewery system purchased used from an "unnamed German brewery" that dates to the 1950's. They purchase malted grains from Breiss out of Wisconsin and use hops from Washington (no pellets!). The brewing process is entirely manual. They use San Francisco tap water which they condition with gypsum. The "Grant" is the rectangular box with piping (and foam) in the wall behind the mashtun. It is an obsolete piece of brewery equipment used to aerate the wort. This is not an



accepted practice anymore, but it is part of their system and they have to use it.

The brewery only operates Monday through Friday, one 10 hour shift a day. The brewers work on two overlapping shifts until about 8:00 pm. They brew Steam beer, their biggest seller by far, on Monday, Tuesday, Thursday and Friday. All other beers are brewed on Wednesday. It takes about 5 or 6 hours to brew a given batch of beer. They brew about 85,000 barrels a year.

Anchor keeps true to the style of old San Francisco breweries by fermenting in shallow fermentation tanks using San Francisco air to cool the fermentation room. They do filter the air, but otherwise the room is naturally cooled by air piped in from outside. They use a lager yeast for their steam beer. All other beers use an ale yeast (even their new Spring Bock!).



Anchor Stream beer in the Fermenter



Conditioning tanks from the dairy farm.

Next the beer moves to the conditioning tanks. The Maytags have a dairy business (remember they make blue cheese too). Fritz adapted milk tanks from the dairy farm for use as beer conditioning tanks. The tanks are jacketed with a glycol system to cool the beer and stop fermentation. The Steam beer is krausened with a mix of 85% 3 day beer and 15% 1 day beer and naturally carbonated. All other Anchor beers are "bunged" after 2 days to carbonate.

Next the beer is mixed with diatomaceous earth and then run through a centrifuge to remove solids. From there it goes through series of filter screens and then to a flash pasteurizer where it is flashed to 165°F and immediately chilled back to 32°F. Next we go to the bottling line. Where the bottles are washed, filled, capped, exterior washed and then labeled and inspected. Any rejected bottles (bad fill, bad label, etc..) are pulled and put into cases on a pallet near the bottling line. The reject bottles are given to employees to take home. Each employee gets a case of beer a week. They are allowed to drink on the job as well. I noticed a kegerator in the break room.

Anchor bottles approximately 60 percent of the beer and kegs about 40 percent. They keg in both 1/2 barrel and 1/6 barrel kegs. According to Dan, they request that their distributors keep their beer refrigerated. Their beer should keep up to 2 years in the keg properly refrigerated. There are three stations on the kegging line. The kegs are rinsed, then sanitized and then filled – all upside down to minimize foaming inside the keg.

Finally we moved on to the tasting bar where we sampled six Anchor beers: Steam Beer, Liberty Ale, Summer Beer, Bock Beer, Porter, and Old Foghorn Barley Wine. Since this article is already running long and everyone is probably familiar with most of



The bottling line.



All three stations of the kegging line.

wheat beers. This beer, while not my favorite of those sampled, would make for a refreshing drink on a hot summer afternoon. Interestingly, Dan said they recently reformulated this beer from 70 percent wheat content to a 50/50 wheat/barley content.

Dan also showed us a bottle, but did not let us sample another beer I had not seen before, Anchor Small Beer. This beer is produced from the second running of their barley wine and has an alcohol content of about 3.3 percent and might be called a "bitter".

All in all the Anchor Brewing Company tour was one of the best brewery tours I have gone on. It was a very thorough behind the scenes look at the brewery and took about 2 hours (tasting included). If you are ever in San Francisco I highly recommend signing up for the tour. They only give the tour once a day at 1:00 and you must have reservation. There were only about 30 people on our tour. They recommend reserving a spot 6 weeks in advance. So plan ahead.

Anchors products I will limit my description to the new beer – Bock. This was the first year they produced the bock consequently it was not widely distributed. It was very popular so Anchor plans to continue to produce the Bock as a Spring seasonal. It should be more widely available in the future. This was probably my favorite of the beers sampled. As I mentioned earlier it is made with an ale yeast so it is not really a bock. In fact, Dan said pretty much everything about is wrong as far the bock style goes, but they call it a bock anyway because they can. The Anchor Bock reminded me of a porter with a hint of chocolate, but perhaps a little less heavy than a porter.

A note about the Summer beer, they claim their beer to be the first American wheat beer in "modern times". I found this be fairly light and refreshing beer with a hint of lemon. While I love a good German hefe weizen, I am not generally a fan of most American style



Well deserved taste of well-brewed beers!

Anchor Brewing Company <http://www.anchorbrewing.com/>

Tour info http://www.anchorbrewing.com/about_us/tourinfo.htm



CASK Member Profile: Brandon Orr

Full Name: Brandon Orr

Hometown: Manawa, Wisconsin

Town of Residence: Hampton

Occupation: US Air Force Weather Forecaster

Years Brewing: 1 1/2

Favorite Beers to brew: American Pale Ales

Favorite Commercial Brew: Hop Rod Ale

Favorite Brew Pub or Beer Bar: Upstream Brewing in Omaha, Nebraska

How did you started brewing?: Asked for starter equipment for Christmas!

Level of Brewing: Intermediate (all-grain)

Why do you brew?: I've always been fascinated by beer, and wanted to be able to brew it too!

Awards, Beer Related Associations, etc: Not in it for the awards, I just like to brew good beer!
(Editor's Note: But, Brandon taking "Best of Show" at the 2006 Dominion Cup isn't bad, is it?)

Other Interests: Sports nut. Love the Green Bay Packers, playing softball, and bocce ball.





The CASK Calendar of Club Events and Competitions

Plan your brewing year now and hit as many club-only and other competitions as possible.

August	IPA
September	Stout
October	Light Hybrid
November	Dark Lagers
December	Free for All, Winter IronBrew

December 2006: CASK Winter IronBrew At the CASK December Meeting/Christmas Party, we will have the second IronBrew of the year. The only requirement is that the beer must have an original gravity of 1.060 or higher.

September 23, 2006: FOAM Cup, Tulsa, OK,
Entries accepted 9/15/06

September 28-30, 2006: Great American Beer Festival, Denver, CO

September 30, 2006: Commander SAAZ Interplanetary Homebrew Blastoff, Cocoa Beach, FL, Entry Fee: \$6.00 per entry, Entries accepted 9/12/06, www.saaaz.org

September/October 2006: Stout Hosted by Steve Fletty and the St. Paul Homebrewers of St. Paul, MN. For more information, contact Steve Fletty at fletty@UMN.EDU. Entries due by 10/13/2006 and judging will be held 10/21/2006. Entry fee \$7.

November 4, 2006: The Wizard of SAAZ Homebrew Competition, Akron, OH, Entry Fee: \$8.00 per entry, Entries accepted 10/28/06

November/December 2006 Light Hybrid Beer Hosted by Bill Gornicki & Kevin Kutskill of the Clinton River Association of Fermenting Trendsetter CRAFT of Macomb Twp, MI Category 6* covering Cream Ale, Blonde ale, Kölsch, and American Wheat or Rye Beer. For more information, contact Bill Gornicki at gornicwm@earthlink.net. Entries are due by 11/08/06 and judging will be held on 11/11/06. Entry fee \$7.