

# Worthog Review



Volume 11 Issue 7 August 2001

## **Next Meeting Sept. 15 at Bencomos Homebrew Supply Olive & Arthur at 10 am**

I hope you have had a good summer; visited interesting places and found some wonderful beers in your travels. The Big Fresno Fair will be here soon and after that will be our biggest event of the year, Hogtoberfest, so let's get together and make plans for the upcoming events..

## **Fresno Fair Homebrew Contest**

**Entry forms** for the Fresno Fair Homebrew contest must be postmarked by **Sept. 9, 2001**. Entries consist of 4 -12 oz. bottles, 3 filled and 1 empty for display.

**Entries** will be received Friday Sept. 21 & Sat. Sept. 22 **only**- at the Home Arts Bldg. on Chance ave at the Fresno Fairgrounds.

**Prizes** \$125.00/best of show; \$25.00/div.

**Judging** will be Sept. 29, for more info contact Randy Dillard 294-7460

For the complete contest rules you can pick up the Exhibits handbook at the Fresno Fair Exhibits office 1121 Chance ave. or call 650-3213. **Copies of contest rules and entry forms will also be available at Bencomos Homebrew Supply.**

**Entry Fee-None!!**

## **Tulare County Fair Homebrew Contest Judging Sept 9**

T.C. Hops our sister club in the south valley is sponsoring the upcoming homebrew contest at the Tulare county fair. **Entry forms** are due by 6PM August 31, 2001. Top prize of \$100 for best of show, & \$50 each for best of section –

Ales; Lagers, and Hybrid mixed styles. For more information or to serve as a judge contact Bert Mcnut at 635-1702 or e-mail to tchops@mindinfo.com

## **June 16 Meeting @ Pupos Place**

We had a great turnout for the hot summer months. With the pool, the beautiful shaded back yard and all the wonderful wheat beers it was a fun time for all. Thanks to the Pupos for having us. We had six entries in the wheat beer styles contest-The top three winners all had a hefeweizen entered. 1<sup>st</sup> place Dave Hensley w/24 points; 2<sup>nd</sup> place Dave Smith w/23 points 3<sup>rd</sup> place Tom Kallos w/22 points. Now that's what I call a close contest! I want to thank Russ Pipo for donating the Anchor Steam t-shirts and hat and thanks to Dave Smith for the t-shirt he donated from The Trail to Jerusalem Pub in England- it opened in 1189 and changed its name when King Richard the 1<sup>st</sup> stopped off for a pint on his way to the crusades.

## **Reno Blues & Brews July 21-22**

Were gonna boogie till the rooster crows, were gonna party till the cows come home( Elvin Bishop) if you missed it I'm sorry! It was some kinda party! With 18 Micro's pouring their best and 2 stages playing the blues you just couldn't help but have a good time.

Robert Toman brought his whole family all the way up to grandma- I think they like this event. Gary Petrosian came with his beautiful bride and the rest of us bachelors tried to drink the town dry; Alan Nyitray, Randy Miller, Doc and myself.

## Travels with Mike Johnson

One of our members has moved to Portland Oregon and posted these tasting notes from the Oregon Brewers Festival. If you are a member of Yahoo E-Groups-one of our Worthog websites you may have read this – but it is good to keep from the rest of our members so enjoy!

Ah yes. Another weekend, another bout with total body poisoning. It's the Oregon Brewers Festival, second only to the GABF in Denver, but in volume only. I hadn't participated since 1995, so I was looking forward to this. Friends were up from Fresno; the ones who didn't wuss out. So I got to show off my new town a little. We headed downtown around noon Friday, discovering the festivities were under way. We dove in.

It pays to have a strategy – you're dealing with over 90 beers. I try to go after the beers that were made especially for the festival. They're the first to go. Next, it's stuff from breweries I haven't experienced yet. With the turnover in breweries nationwide, there are actually quite a few in this category. From the festival brochure and the remaining brain cells, here's the review.

Double Eagle Russian – Wild River Brewing (Cave Junction, and other points of SW Oregon). This is a kick-ass Imperial Stout. A great mix of the right sweetness, body, alcohol, and just enough hops.

TG Triple – Terminal Gravity (Enterprise, OR). This is the hot brewery in Oregon right now. At the Spring Beer Fest, their beer got huge raves. This entry was fascinating. Light in body due to a dry finish, and a lot of German hops, this one could be deadly – it's 8.5% alcohol. It's a true craft beer – quality, but not a slave to any "classic style".

Angler's Pale Ale – Uinta Brewing (Salt Lake City, UT). This is the best 4.0% Pale Ale you'll find. Can't brew it any stronger if you want to sell in Utah grocery stores. They make it stronger for pub and liquor store sales, but if you want a six-pack for that sun set hike to Delicate Arch near Moab, here's your beer.

Arrogant Bastard Ale – Stone Brewing (San Marcos, CA). I am what I drink. This is a big hoppy beer in the Northwest style. I've had it often, love it, and had to go there again. With the shake out in California breweries, the cream is rising to the top. In my book, Stone, Bear Republic, and Lagunitas are pushing Sierra, Anchor, and Anderson Valley.

Brew 5000 – Rogue Brewing (Newport, OR). This is John Maier's 5,000th batch, timed for the festival. Ironic that this spring we got a remake of John's first batch (an totally over-the-top ale called Charlie, after Papazian), which was a homebrew in 1981. Brew 5000 is not your usual Rogue beer. It's a big-bodied Belgian, but lightly hopped – as odd as a light beer would be from the brother Rogues.

Saison Toucher Le Fond – Rock Bottom (Portland, OR). This isn't your father's Rock Bottom. The Portland Rock Bottom has pushed the envelope of the corporate recipe, and they have the best beer of any Rock Bottom (according to some fellow Oregon Brew Crew experts). Anice, spicy little Belgian leaning to the fruity side of the style.

Tsunami Stout – Pelican Brewing Pub & Brewing (Cape Kiwanda, OR). Oregon's other hot brewery, and not just because of the beachfront pub. This stout ranks up there with the likes of Snake River Brewings example from Jackson, WY. A big, chocolaty, complex foreign stout. Every sip, you find something different.

Bald Guy Brown – New Old Lompoc Brewpub (Portland, OR). In honor of Aaron Van Curen and the other folks challenged, we submit this well crafted brown. Six different malts, and just the right mix of hops make it chock full of flavor and dry finish. And I thought the American Brown was a lost art.

Bye Bye Bagwhan IPA – Mia and Pia's Pizzeria and Brewhouse (Klamath Falls, OR). If you want killer IPA to go with your botched Federal water policies, head for SE Oregon – fast. Oh my, this is tasty. Northern Brewers and Cascades – almost entirely first-wort hopped. Now that's a spicy beer. Just let me sniff it.

Farm House Summer Ale – Flying Fish Brewing (Cherry Hill, NJ). The other side of hop aroma – very fragrant on the floral side. Sniff this one right after the Bagwhan, and you'll know what floral and spicy are. All the hops are in the nose of this saison, which must be great on a humid Jersey summer day.

Le Chein Blanc – Flossmoor Station Brewing Co. (Flossmoor, IL) Basic shit. Why do some brewers think just dumping coriander in a beer makes it a wit?

Saison Elysian – Elysian Brewing (Seattle, WA). Seattle's most adventurous brewery's version of the Belgian farmhouse ale. I was disappointed, but probably because I have very high expectations for

this brewery.

Cinder Cone Red – Deschutes Brewing (Bend, OR). One of this year's summer offering's from an Oregon favorite. It's a red, which is kind of a bastardized style, but all of Deschutes beers are so well done, you've gotta get over the style thing.

Double Dry Hopped Amber – Boundary Bay Brewing (Bellingham, WA). This one had the hopheads buzzing – I bet this one didn't last through Saturday afternoon. All Cascades, all the time – first wort and dry hopped twice. Yummy.

Boulevard Pale Ale – Boulevard Brewing Co. (Kansas City, MO). More crap from the Midwest. Too bad – there's good beer back there.

Duckdive Pale Ale – Bill's Tavern Brew House (Cannon Beach, OR). An unremarkable beer, except for one thing – it uses solely Amarillo hops. Order 'em up, Julian.

Anacortes Pilsner – Anacortes Brewing (Anacortes, WA). A nicely done pilsner, lot's o' Saaz, and just sweet enough.

Hemerhoofd – Cornelius Pass Roadhouse (Hillsboro, OR). From one of the many McMenamins pubs, here is the Flemish take on their Hammerhead brand. The McMenamins brothers have around 40 or 50 "facilities" around Oregon, about half of which brew. No recipes – the brewmasters are given the style, and they make the beer. From neighborhood pubs, to Grand Hotels, to theatres – it's the ultimate beer empire.

African Amber - Mac and Jacs Brewing Co. (Redmond, WA). This stuff is found at pubs and restaurants all over the Northwest. So I tried it. Not impressed.

I had some beer from Siletz Brewing (in an Oregon town of the same name) that was OK, but I was really drunk but then and don't remember much else about it. Bought one of their t-shirts, though

## **Recipe Corner**

I have a request for my Blonde Ale recipe, an easy drinking beer any time of year. This recipe came from the best brewer this club has had - Jim Lopes a past president, club founder and AHA gold medal winner.

## **Blonde Ale**

Grain; 17# great western pale malt

Mash; 30 min 122 f protein rest

60 min 150 f sugar rest

5 min 170f mash out

Boil; 60 min 18 IBU Saaz hops

15 min Irish moss

SG 1047 FG 1010 IBU 18

Ferment at 55\*f for 2 weeks

Yeast-Wyeast 1056 – Chico yeast

It is very important to use this yeast and to ferment at 55\*f for the clean lager character

## **CALENDAR OF EVENTS**

August 31 Tulare County Fair Homebrew contest entry forms due

September 9 Fresno Fair homebrew contest entry forms due

Sept. 21-22 Fresno Fair entries due

Sept. 29 Fresno Fair Judging

September 27-30 GABF

October 6 Hogtoberfest;

November 10 Stern Grove Calif. State Homebrew competition

December Worthog club officer elections

## **CLUB OFFICERS**

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