



VOLUME: 2    ISSUE: 2  
November 20, 1992

## HEAD HOG'S WALLOW

By Dale James

**T**he second annual Worthog Oktoberfest Picnic has come and gone, and those of you who were not in attendance really missed out on a lot of fun! Approximately 50 people were there to share good food, good beer and a great football game (although there is a rumor that the losing side is calling for instant replay next year). *Sour grapes! ed.* Thanks goes out to everybody who showed up and contributed to this event.

Our **next meeting** will be held at Dale & Debbie James' house on **December 13, 1992** from 1 to 5 p.m. at 2217 N. Prospect Ave (see map). The beer for the meeting will be Christmas beers, so bring your own or somebody else's and some munchies for all to enjoy.

### New Members

The Worthogs would like to welcome new members: Steve Martin, Kelly Collins, Sonya Sultan, Chris Sideras, Thomas O'Donnell, Jeff Robinson, Kevin Lester, Alan Nyitray, Robert E. Getz, Robert M. Getz, and , last but not least, Bob Ledford. Bob joined but left me no address or phone number, so whoever might know this mystery man, let him know that we need this info. There are also many old 'hogs whose phone numbers are missing

from our records. Please leave them on the sign in sheet next meeting.

## Competition Update

### Big Fresno Fair

Now onto competition news. The Big Fresno Fair Homebrew Competition was judged just prior to the Fair. The big winner was **Dan Hamilton**, taking **Best of Show** with a super **cream ale**. Runner-up Best of Show and first in category went to Charley Baird, with a porter. I can personally tell you that both of these beers were excellent, and Kevin and I had a hard time picking the winner [*they picked the right one. ed.*] Other Worthog winners were: Conrad Yhnell, 1st-Brown Ale; Bill McCrory, 1st-Dopplebock and 3rd-India Pale Ale; Bruce Dunwoodie, 1st-Scotch Wee Heavy; Jeff Robinson, 1st-Amber Lager; and Charley Baird, 1st-American Wheat. Congrats to all and a special thanks to Jim Lopes, who organized the competition. Thanks also to all of the judges and stewards who made it all run so smoothly.

### Tulare County Fair

At the recent Tulare County Fair, Worthog **Cary Gholson** did quite well, capturing two 1st place awards. Fellow Worthog **Bill McCrory** added a first place award.

### Sonoma County Harvest Fair

Superbrewer **Jim Lopes** is at it again, . . . kicking everyone's rear as he goes. In September, Jim entered seven beers in the Sonoma County Harvest Fair in Santa Rosa and took six awards, including

runner-up Best of Show with an I.P.A.

At the St. Stans competition in Modesto, Jim did it again. Not only did he have runner-up BOS with a spiced ale, but also Best of Show with his American Wheat.

If you Worthogs want some good homebrewing hints, he's the man to talk to. Congrats Jim!!



### **Upcoming Competitions**

AHA Club Only Barleywine: I need the entries at Butterfields by November 20th. (4 bottles, no labels, blackened caps.) Remember, the club pays your entry fee, Bencomo's pays the shipping, and you do get score sheets back even if your entry doesn't go on.

That's it for now. Remember the most important club rules: Brew as often as possible and bring me a sample of each batch!

*-Dale*

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Bencomo's Homebrew Supply has graciously offered to pack and ship club members' competition entries. Just deliver competition-ready bottles to the store at 1544 N. Palm.

## trub news

News That Settled Out

### Butterfield's Gets Gold at GABF



Those of you with Coke bottle glasses may not have noticed the increased size of head gear in the Butterfield Brewery recently. To anyone else, however, it was obvious. Brewers Kevin Cox, Dale James, and owner Jeff Wolpert (all fellow Worthogs) are deservedly proud to be displaying the Gold Medal won at the recently concluded Great American Beer Festival.

For the third time in four years, our hometown Butterfield Brewery went away from the nation's largest competition for commercial breweries with a gold medal. That's a record of which most breweries, even much larger ones, can only dream. For Kevin, Dale and Jeff it has become an expectation.

This year's Gold Medal winner was their Imperial Stout. With over 150 breweries entering over 700 beers the Butterfield boys have a right to beat their chests a bit, at least before they have to start planning for next year's GABF.

### Late Competition Update

In the just completed State Club Championships Bill McCrory won a second, and Jim Lopes won three seconds and three third place ribbons. Further details unknown.

At the Dixie Cup competition, with over 1000 entries the second largest homebrew comp. in the country, Jim place 1st with a Porter, 2nd with his Oktoberfest, and 3rd with a Vienna Lager.



## What's brewing

Worthogs' Contributions

### Round the World Air Racers "Tank Up" in FREZNO

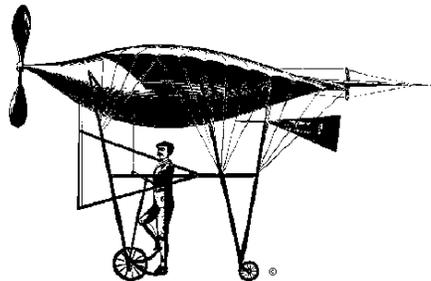
By Dan Hamilton

My longtime brewing partners, Dave Timson, Kevin Bell, and I were contacted by officials of the "Arc En Ciel" Around the World Air Race to brew some beers for a major get-down private celebration for the competing aviators as they completed the Victoria, B.C. to Fresno leg of the historic race. The party was to be held in July at the Western Village of the D & D Ranch, just across the San Joaquin River in Madera County. We happily agreed to brew for free (we don't think we would like jail food), and our "St. Francis Wood" home brewery got cranking in early June.

Due to the expected hot July temperatures we downward adjusted our June S. G.'s to "convivial" rather than "sotting," and brewed 30 gallons of our house recipes of Porter, Biters and Cream Ale. In keeping with the theme of the event, we gave the beers aeronautical names like "Cockpit Cooler," "Artificial Horizon," and Retractable Beer." I mean, it was an air race, right?

Because we had previously been asked to brew, (for free) a commemorative ale for the Sierra Club's Centennial celebration in San Francisco awhile back, we had some idea of how to present beers at such a gathering, but NO idea of the consumptive gusto of this lot. - serious "suck-em-down" syndrome!

We spent a wonderful evening of listening to air race stories (lies embellished in the telling?) and endlessly refilling beer cups for Aussies, Germans, Brits,



Belgians, Frenchmen, Norwegians, Americans and Canadians. We laughed our pants off watching some very sophisticated French aviators trying to learn the country two-step while trying to yell "YEEE HAW." By the evening's end, and with our kegs pumped dry, the French were two-stepping right respectable, but their "YEEE HAW's" needed more work.

The foreign aviators were happy to learn of the resurgence of American Breweries, and we, of course, proudly directed them to our own local Butterfield's to sample some of their great beers. Alas, by this late in the evening, the flyboys and flygirls could barely operate their shoes, much less drive.

All were had by a good time!!

-Dan

## A BUSMAN'S HOLIDAY "A Trip to Denver and the Great American Beer Festival"

By Kevin Cox

To set the scene, Dale James (my partner in crime and brewing), Jeff Wolpert (our Boss and Owner of Butterfield's) and his good friend Tom Van Dyke set off Friday AM, October 2nd, to the very beautiful State of Colorado and the annual Great American Beer Festival. We stayed at the Inn at the Mart, located just outside downtown Denver, which, by the way, is one of the most attractive cities I've ever been in. Our primary reason for this trip was to participate in the festival by making sure our beer was pouring correctly and to do some promotion. It also was a great opportunity to sample some of America's finest brews all in one place! Some 700+ beers were there! Of course there is the very tough beer competition in which these 700+ brews go head to head, in their respective categories,

for the honor of the best beers in America, 1992.

There is only one bronze, one silver, and one gold medal given out in each division, even though some might have as many as 100 entries. When we won a GOLD MEDAL for our IMPERIAL STOUT in the Dry Stout division, to say the least, we were pretty excited.

The other great thing we all got to do was visit some great breweries and brewpubs. Colorado has been a hotbed lately with several new pubs opening up in the last year. We started off with the Ganddaddy of them all, the Coors Brewing Co. in Golden. All I can say is WOW! The largest single brewery in the known universe. You really need to see this place to understand the scope and size of this company-very impressive.

Next, on to Boulder and one of our favorite brewpubs anywhere, the Walnut Brewery and Restaurant. Boulder is a very picturesque town located in the foothills of the Rockies. Walnut offers a very nice brewpub atmosphere, with their fermenting tanks located on a visible second story above the bar. They offer six regular brews and one specialty. They were all very well made. The appetizers we sampled were also first class.

Our hotel was located in downtown Denver, so once we settled in it was on to the downtown brewpub scene. Last year the only brewpub in Denver was Wynkoop. Since then, two very impressive new ones have opened. 1992 brought Rock Bottom Brewing Co. and Champion Brewing Co.

Wynkoop Brewpub is a brewpub and restaurant located on the bottom floor of one of Denver's many old and beautiful brick

buildings. The brewing equipment, restaurant and bar are all located on the same floor, with the bright beer and serving tanks located in the cellar. The atmosphere is rustic, and the menu unusual, featuring entrees of elk steak and venison stew. The beers are very good, and they also feature a mead. My favorite brew there was St. Charles Brown Ale, while Dale liked their IPA. *Big surprise!-ed*

Next up is the Rock Bottom Brewery and Restaurant, which is owned by the same folks who own Walnut in Boulder. The look is very much like Walnut, but much more upscale, elegant and larger. They also have lots of outdoor seating near a stage that appears to always have great jazz going on day and night. The beer format is like Walnut's, but with different beers, which are also very respectable. Dale liked their Rocky's Draft, a "golden ale" and their Arapaho Ale, which was "a roasty brown ale." The appetizers we sampled were the same as Walnut's, with equal quality and presentation.

Last, but not least, was the Champion Brewpub, which was a definite contrast to the other two brewpubs in the downtown area. This one is more of a sports bar and game room complimenting the restaurant. Like Wynkoop, Champion sits at the base of a large brick building in Larimer Square, a vibrant area of small shops and restaurants. The outdoor seating and part of the brewery are on the street level, while 90% of the pub, the restaurant and the major portion of the brewery are on the lower level, in the basement. Downstairs, you see a serving area and a bar that looks to be over one hundred feet in length! Past the dining area is a room with a big screen TV

surrounded by a half dozen smaller TV's, all tuned to sports. Beyond the sports room is their game room, with half a dozen pool tables and a full length shuffle board. We did not try any food there, but their beers, with one exception (a cherry brown ale) were very good. They also served foreign and domestic beer in the bottle, along with one on draught.

By the way, both Wynkoop and Champion had a full bar, with Wynkoop featuring a very impressive selection of single malt scotches. It is apparently, unlike most everywhere else I know, legal to serve hard alcohol in a Colorado brewpub.

We also visited a number of pubs and restaurants that were not brewpubs, but this story is long enough, so I'll end it here. I can't say enough about the fun and entertainment, or the quality of our visit this year to Colorado and the GABF. It is definitely recommended to all of you who might want to start saving your pennies for next year.

-Kevin

## More Trub

### MWBTA International Homebrew Competition

The 1993 HWBTA Homebrew Competition will be held February 14 in San Jose, California. The competition is sanctioned by both the HWBTA and AHA, and is open to all homebrewers.

Prizes will be presented to first, second and third places in each

category of beers, mead, cider and sake. First place winners will receive engraved mugs, with others being awarded ribbons.

Entries will be received beginning December 1, 1992. The deadline for receipt of entries is January 23, 1993. The entry fee is \$5.00 per entry.

Entry forms and detailed information can be obtained at Bencomo's Homebrew Supply or by contacting Dale James or Kevin Cox at Butterfield's.

Worthogs, this competition is BIG and close to home. There is plenty of time to get some great beers ready for the contest and make an impressive showing for our young club.

### Planning Begins for Invasion of California Beer Festival by 'Hogs

The upcoming California Beer Festival in San Louis Obispo presents a great opportunity for the San Joaquin Worthogs' first group tour. The Festival is traditionally held during Memorial Day weekend, which would be of May 30 and 31, 1993.

In order to plan ahead and make a reasonable estimate of costs the club needs to know how many 'Hogs would be interested in a day bus trip to the festival. The biggest variable here is the cost of bus transportation. A rough estimate would be a member cost of about \$50.00 for admission to the festival and bus transportation. If any additional activities were included, they would obviously increase the expense.

Please let one of the club officers know by the next meeting if you would be interested in this trip. We can't make it happen not knowing how many Worthogs are interested. Feel free to make suggestions. Contact:

Dale James: Butterfield's or at home at 277-2720.

Julian Bencomo: Bencomo's Homebrew Supply or at home, 435-4236.

Charley Baird-home, 435-1472

### Next Issue

The next issue will include the first in a series of stories by Tom Pope detailing his brewpub adventures and discoveries. Tom is the most experienced pub crawler amongst the Worthogs. *I think* that is a recommendation to look for his article in the next "San Joaquin Worthog Review."

Remember, we are always looking for contributions by fellow hogs for inclusion in the newsletter. Send your stories to Charley Baird, Dale or Julian.

The *San Joaquin Worthog Review* is the official newsletter of the San Joaquin Worthogs homebrewing club. It is provided free of charge for the enjoyment of club members. Club membership dues are \$10.00 per year, or any part thereof, from September 1.

For membership information contact:  
Dale James, 2217 N. Prospect, Fresno, CA 93722, ph. 277-2720 or at Butterfield Brewing Co., 777 E. Olive, Fresno, CA 93728.

Bencomo's Homebrew Supply, 1544 N. Palm, Fresno, CA 93704.

Charles Baird, 166 W. Quincy, Fresno, CA 93711, Ph. 435-1472.

Edited by Charles Baird



## Brewer's Update - Worthog Winners

### Recipes by Club Members

#### Barley wine

By Dale James and Sonya Sultan

Makes 10 gallons

##### Fermentables:

39 Lbs. 2 row malt  
3 Lbs. caramel 40L  
2 Lbs. Wheat malt  
4 Lbs Alexander's Pale Malt Extract  
1.4 Lbs. Alexander's Wheat Malt Extract  
2 Lbs. Dark brown sugar

Mash malts at 155° F.  
Add 2 tsp. gypsum to boil

##### Hops:

90 minutes	1½ oz. Chinook	11.9α	35.70 IBU
10 minutes	1 oz. Chinook	11.9α	8.21 IBU
10 minutes	2 oz. Willamette	4.6α	6.34 IBU
Dry Hop	3 oz. Willamette	4.6α	<u>4.76 IBU</u>
	Total		55.01 IBU

Yeast: Wyeast 1056, Chico Ale Yeast  
Starting Gravity 1.104  
Finishing Gravity unknown at press time.

#### Best of Show Cream Ale

Best of Show at 1992 Fresno Co. Fair

By Dan Hamilton

Makes 11 gallons

18 Lbs. 2 row pale malt  
1 Lb. Wheat malt  
1 Lb. Rice extract  
Hops were a combination of Kents and Fuggles to about 20-21 IBU's. Yeast was a slurry from Butterfield's.

That's all on this one. It is worth your while to bug Dan for more details. This is a super beer.

#### Classic English Pale Ale

By Jim Lopes

Makes 5 gallons

11 Lbs. 2 row pale malt  
or 7 Lbs dry malt extract  
or 8 Lb liquid malt extract

½ Lb. caramel malt 40L  
½ Lb. caramel malt 10L

##### Hops:

90 min.	1½ oz. Willamette	4.5α	25.00 IBU
10 min.	½ oz. Willamette	4.5α	3.35 IBU
10 min.	½ oz. Kent	4.5α	3.35 IBU
End of boil			
or dry hop	1 oz. Kent	4.5α	<u>3.35 IBU</u>
	Total		35.10 IBU

Mash grains at 150° F for 60-90 minutes

Add to Boil: 1 tsp. Irish Moss and 1 tsp. gypsum.

Yeast: Whitbread or London Ale Yeast (Wyeast #1028)

Starting Gravity 1.050-1.058

Finishing Gravity 1.012-1.020

#### Porter

By Charley Baird

10 ½ Lbs. pale malt  
½ Lb. cara pils malt  
½ Lb. wheat malt  
2 Lbs. caramel malt 40L  
1/4 Lb chocolate malt (crushed)  
1 Lb. roasted barley (crushed)  
1/4 Lb. black patent

Mash at 150° for 90 minutes.

Add to boil 1 tsp. salt, 1 Tbsp. Irish moss.

Hops: 3/4 oz. each of Kent and Willamette for 90 min.

1/2 oz. Willamette and 1 oz. Kent for 35 min.

Yeast: Whitbread dry yeast, 22 grams, or slurry from Butterfield's.