



San Joaquin Worthogs San Joaquin Worthogs San Joaquin Worthogs

August, 2009

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**WORTHOGS
ON THE WEB**

sjworthogs.org

Next Meeting: August 15

August 15 Dave Morford's
Address: 5784 N. DeWolf Ave, Clovis
10:00 a.m. Demo Brew: Porter
12:00 p.m. Discussion: Porter
12:30 p.m. Style of the Month: Porter
1:00 p.m. Club Business
1 - 4 p.m. Open Taps

What to Bring: Beer, Food, Raffle Money, Smile

President's Message

Hi Worthogs,

Boy did we have a sizzling time at Russ and Cathy Pipo's for our July meeting!

The pool was cool and the beer was coooold. That was the only thing that was cool, cause the weather was very, very hot.

We didn't have a demo, but Ron did a style tasting on amber hybrids. Once again he did a great job on all his research about the beers.

Cathy Pipo made delicious chocolate-covered bacon, it went well with a stout, also Ed brought some Bear sausage, (very good). Everyone always brings such good food and beer.

Meetings are an important part of being a club member. Try and make all the meetings you can, help others and learn a little bit

more about home brewing.

You can find out alot of information on beer brewing and believe it or not food. There are so many foods that go with beer, it is the ultimate experience.

HELP!!!

Hogtoberfest is coming up soon. We will have a sign-up sheet at the August 15 meeting at Dave Morford's meeting.

Please help make this a great Hogtobertfest at the Lester's Estate on the River. More info to follow in the next couple of months.

And you can always email me at van groningen18@comcast.net or talk to a board member. Have a great rest of the summer!!

Cheers,
Joe

2009 Pub Crawl by Don Thornton

On August 1, 22 Worthogs, spouses and friends boarded an orange bus behind Sequoia Brewing's Tower location, bound for this year's destination- the Central Coast.

Our stops were **Firestone Walker Brewing** in Paso Robles, and two breweries in San Luis Obispo - **Creekside** and **Downtown**.

The trip was organized a little differently this year. To end up 'in the black', and to lower the price to the participants, it was decided that the tour price would not include beer at the breweries or lunch, which had been provided in previous years. Donna and Joe Van Groningen organized the trip. Donna ordered breakfast burritos from Bobby Salazar's for the trip out, and made sandwiches for the trip home. Joe provided kegs of IPA and Apricot Ale and Alan Nyitray provided a keg of sparkling water.

We met our tour guide at **Firestone Walker Brewing**, and after assembling in their tasting room proceeded up the stairs, past historic photos of the Firestone family to the brewhouse- a fifty-barrel system built by JV Northwest. Demand has increased considerably lately, meaning that this system often runs around the clock during the week.

We proceeded down to the fermentation area- a forest of 100- and 200-barrel tanks. The guide explained that quality control is a major effort at Firestone, to maintain consistency- much like 'the big guys'. To this end, a lot of lab work and blending of batches makes sure the beer is always the same.

Firestone is a pioneer in reviving the art of fermenting in oak barrels, using the 'Union system'. Here the blowoff of several fermenting ales are joined into a single vessel. Barrels of medium and highly toasted oak are used, and have a life of around fifteen batches before the barrel is discarded. (The used barrels are made available to homebrewers. TC Hops is currently aging a club batch in one.) Needless to say, this is a very expensive way to produce beer, but one that provides a distinctive oak character to the finished product. A small portion makes its way into each batch of 'Double Barrel Ale', while the rest of the barrel beer goes into to the brewery's specialty products. The state of the art kegging and bottling equipment was idle as it was Saturday.

From there, we were led back to the tasting room where we were provided with snifters and tickets for four samples. In addition to their regular products, specials were on tap: 'Double Double', a 10%

unfiltered version of Double Barrel fermented entirely in oak, and 'Double Jack', a double IPA based on their Union Jack recipe. A bottle of their newest anniversary ale, 'XII' was also provided for sample.

Our next stop was **Creekside Brewing** - a new brewpub/ restaurant located alongside the creek running through downtown SLO. A shiny new brewhouse is showcased on the main floor, with the fermenters a floor below, surrounded by iron jail bars. For some reason the owner was required to do this, though we've never seen this at any other pub. Much like Firestone, the brewing areas were spotlessly clean.

We were greeted by the owner who ushered us to the lower floor where there was adequate (though noisy) room for our group. We purchased pitchers of their five beers (Blonde, Vienna, Red, IPA, and Stout). Many of us ordered lunch. The beer was quite good, not as flavorful as Firestone, but clean and tasty. A simple menu included sandwiches with a large choice of sides, and salads. The food was very good and paired well with the beer.

Donna had prepared a map of downtown SLO for everyone on the bus with a list of various watering holes. It was agreed that we'd all reconvene at 3pm at **Downtown Brewing**. A block or so away (passing the infamous "wall of gum"), we climbed the stairs up to the pub. This was the original home of SLO Brewing. The copper-clad brewhouse and fermenters are on view behind glass. Unlike the other breweries we visited, this pub is more a student dive- not the cleanest place in the world- but comfortable.

We purchased pitchers of their house-brewed ales, which included Strawberry, Blueberry, Red (with hemp seed), Amber, Pale, IPA, Porter and Stout. All were quite flavorful- the fruit beers were a hit and the IPA was nice and hoppy. Alan Nyitray proposed a toast in memory of Robert Toman. We missed him and Patty greatly on this trip.

From here, we all were free to roam the downtown as we pleased- meeting back at the bus at 5:30. Cathy and I found our way back to the balcony above the creek at Creekside Brewing for our final pint. Very nice.

Thanks go to Donna and Joe Van Groningen for organizing this year's trip, and to the Federoffs for load-in, clean-up, and entertainment. Where to next year?

Brew Now! AHA Club-Only Competitions

August 2009

Amber Hybrid Beers

Entry deadline is Wednesday, August 19, 2009. Judging will be held Sunday, August 23, 2009

September/October 2009

European Amber Lagers

Entries are due October 9, 2009. Judging will be held Saturday, October 17, 2009

November/December 2009

Belgian Strong Ale

Entries are due November 27, 2009. Judging will be held Saturday, December 5, 2009

January/February 2010

Session Challenge: English Brown Ales

Entry deadline is Tuesday, February 16, 2010. Judging will be held Saturday, February 20, 2010

Fresno and Tulare Fair Homebrew Competitions

TULARE COUNTY FAIR

Open to all California Homebrewers. Home Vintner Competition Also! No Entry Fee! Cash Prizes! Sponsored Prizes for 2nd Place finishers!

Entry FORMS must be mailed or faxed by August 28th to the Fair Office.

Entries accepted September 3 thru 10. Fed Ex and UPS to the main office. Office closed Labor Day Weekend. Fine Arts Dept. (Yes we ARE a Fine Art)

Accepting in person Sept. 3,4,8,9,10. Forms entered first so that computer tags are ready when entries arrive. Three bottles per Entry, One entry per class Entry form and competition rules are at tchops.org.

Interested Judges, contact bert@tchops.org

Tulare County Fair

215 Martin Luther King Jr.

Tulare CA 93274

559-686-4707

Fax: 559-686-7238

BIG FRESNO FAIR

Fall is almost here – time to prepare for The Big Fresno Fair Home Brew Competition, Judging is Sunday, Sept. 27 in Fresno. No entry fee! Cash Prizes! Sponsored by the San Joaquin Worthogs Home Brew Club and Bencomo's Home Brew Supplies and is Fresno 's only AHA sanctioned competition. We are very excited about the competition this year and are looking for judges and stewards to help with the event. Judging will be morning and afternoon sessions, with lunch.

If you are interested in judging or stewarding, contact Ron McIlroy at: cozmik1@pacbell.net . You do not have to be BJCP certified to help. Additional information and online entry form links are available at www.sjworthogs.org .

ENTRY FORMS DUE: September 11, 2009. Entries received at Fresno Fair Grounds Home Art Building : Friday, September 18, 9 AM to 5 PM & Saturday, September 19, AM to 5 PM. Shipped entries received September 11-18 at Bencomo's Home Brew Supplies. Check out the website for schedule details, rules and entry info and more.

2009 California Home Brewing Competitions

08/22/2009

Morebeer! Forum Competition - 5th Annual

Concord, CA
Randy Griggs
(925) 768-0313
RandyG@Morebeer.com

09/19/2009

Pacific Brewer's Cup

El Segundo, CA
Jim Wilson (310) 316-2374
Fee: \$6 Deadline: 09/04/2009
jim7258@gmail.com
<http://www.strandbrewers.org/pbc>

10/24/2009

"Queen of Beer" Women's Homebrew Competition

Placerville, CA
Madeline Franke (916) 718-0805
mad-design@sbcglobal.net
<http://www.hazeclub.org>

09/12/2009

Santa Cruz County Fair Homebrew Competition

Watsonville, CA
Mia Bossie (831) 336-4569
<http://www.santacruzcountyfair.com>
Fee: \$2.50 Deadline: 08/30/2009

09/27/2009

TheBig Fresno Fair Homebrew Competition

Fresno, CA
David Morford
(559) 320-5589
fshrdave@qnis.net
<http://www.sjworthogs.org>

11/07/2009

31st Annual California State Homebrew Competition

San Francisco , CA , US
Contact: Steve Casselman
Phone: (408) 220-4348
Email: beercandyman@yahoo.com
<http://nchfinfo.org/StateComp/StateComp.html>

09/13/2009

Tulare County Fair Homebrew Competition

Tulare, CA, US
Bert McNutt
(559) 592-8175
bert@tchops.org
<http://www.tchops.org>

10/18/2009

National Organic Brewing Challenge!

Santa Cruz, CA
Amelia Slayton (831) 454-9665
7bridges@breworganic.com
www.breworganic.com/competition

12/05/2009

TVHA Homebrew Competition

Temecula , CA , US
Contact: Eric Holden
Phone: (858) 386-6059
Email: eric_holden00@hotmail.com
www.temeculahomebrewers.com/

Mark your Calendar: Upcoming Events

Aug 28	Last Day for Entry Forms at Tulare County Fair
Sept. 11	Fresno Fair Entry Forms Due
Sept. 12	Worthog's Meeting at Tom Kallos' House
Sept. 19	Last Day for Drop-Off for Fresno Fair
Sept. 18-19	Northern California Homebrewer's Conference
Nov. 7	Teach a Friend to Homebrew Day
Nov. 21	Worthog's at Bencomo's – Belgian Strong Ale (judge for COC due 11/27)

"And in the end, it's not the years in your life that count. It's the life in your years." ~ Abraham Lincoln

Photos: 2009 Pub Crawl

