

The President's Corner

by Mike Marshburn

First I would like to welcome our two newest members **Ron Marchioni** and **Greg Hood**, it is always good to see new faces at our monthly meetings. It is also good to see these individuals decide the club is worth the investment of their time and effort to make a tasty homebrew and bring them out to share with the rest of us.



At a previous meeting the board of directors decided to extend the brew calendar to March of 2002. There is a proposal from Tom Byrnes on the discussion board for beer styles of Old Ale/Barley Wine for February and Bock for March. Here is the url for the club web page if you wish to participate in the beer style discussion: <http://hrbts.home.att.net/>. You can copy and paste the url into the address line of your browser.

This months board meading was held at the home of Mike and Melissa Pensinger. A large Thank You from all of us that attended. We made some changes to the board/judging meeting

that will take effect in October. The significant out come of the change will be the date of the board meeting and beer judging. The board will meet two weeks prior to the regular monthly club meeting and the beer judging will take place at the same time. This will allow us to award ribbons to the skillful brewers of the style of the month at the club meeting for the style instead of the following month. It will also require us brewers of the monthly style to either come to the meeting and help judge (preferred) or deliver them to one of the club officers. More of this will be discussed at the regular monthly meeting.

Speaking of judging, I would like to thank everyone who attended the mead judging. There were nine taste bud tempting entries in all the styles, both still and carbonated. I'm sure we all learned something about the process of brewing a good honey wine. I will let everyone be surprised at who won the ribbons.

We have some good beer styles coming up in the following months, so lets everyone get busy brewing entries for the AHA club only contest and what I am sure will be some interesting Dead Theme beers.

Upcoming Beers of the Month

August: Dead Theme Ale

September: California Common *

October: Oktoberfest

November: Mild/ Pale Ale **

December: Strange Brew

January: Holiday Ales

February: Barley Wine

* Winner goes to AHA Club Only Contest

** AHA Contest is for Mild Ale only

Wine and Cake Hobbies Sale

Submitted by Ernie Lang

I was up at Wine and Cake Hobbies and spoke to Annabel. Wine and Cake Hobbies is having their 28 Anniversary Sale August 2-3-4. Special Sale hours Thursday and Friday 10-7 and Saturday 10-5.

25% off selected items in every department including malt extracts, wine concentrates, Glass Carboys, bottles, hydrometers, corks + Cappers + more! Plus many more unadvertised specials.

Competition Connection

by Tom Byrnes

Several contests have passed since we last published the competition results in the newsletter so I wanted to acknowledge the following brewers and their outstanding products. The large number of entries for these contests has also amazed us. While mead is always popular, the Extraction and Porter contests also drew a large number of brews. Please let me know if there is a particular style of beer or brewing you want to feature. These were difficult contests to judge as the scores were close and the beers were superb. Thanks to all the judges and entrants in these events. Remember any member is welcome to come to the judging's. This is a way to learn about the styles and help your brewing. Besides you get to drink good homebrew two days per month. We do, however, ask members to be sure their entries conform to the BCJP guidelines. These can be accessed at www.beertown.org.



The winners for the **Extraction** contest were:

- 1st: **Doug Boyd**, Strong Belgian Ale
- 2nd: **Chris Jones**, Robust Porter
- 3rd: **Chris Jones**, American Pale Ale

The winners for the **Porter** contest were:

- 1st: **Chris Jones**, Robust Porter
- 2nd: **George Amberman**, Robust Porter
- 3rd: **Brian "Buster" Cherry**, Robust Porter.

The winners for the **Wheat Beer** contest were:

- 1st: **Victor Perrotti**, American Wheat
- 2nd: **Doug Boyd**, American Wheat

The winners for the **Mead** contest were:

- 3rd: **Diane Catanzaro**, Sparkling Mead
- 4th: **Diane Catanzaro**, Still Mead
- 5th: **Diane Catanzaro**, Peach Mead

From looking at the mead results it seems Bob Pollard has been replaced as the premier maker of mead. **All hail to the Queen of Mead!!!** Seriously Diane has given me suggestions that improved my meads and these entries were exceptional. I'm sure she will be willing to share her brewing and recipe secrets at the meetings if asked.

As you may know this year we have started **The Briess Cup HRB&TS Homebrewer of the Year Award**. Points are given to homebrewers who enter and win club contests. Additional points can be awarded for brewing at least 5 gallons of beer for special club events. These events will always be announced in advance to allow maximum participation. A trophy will be given in January of 2002 for the prior year. As part of our agreement with Briess Malting the standings will be posted in our monthly news letters and on our club website. The current standings are listed below:

BRIESS CUP 2001 STANDINGS

BREWER	CUMULATIVE POINTS
Chris/Diane	19
Doug Boyd	14
Chris Jones	10
Tom Byrnes	5
Victor Perrotti	4
Kurt Haywood	4
George Amberman	3
Rich Sens	3
Mike Pensinger	3
Brian Cherry	2
Mike Marshburn	2
Ernie Lang	1
Sammy Samoluk	1

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The board has agreed to award 4 Briess Cup points to any brewer who brews and brings at least 5 gallons to the club picnic in September. However no brewer will receive credit for more than two batches. Briess Malting has been kind enough to sponsor this award, so please look for their products at your local homebrew retailer.

Please Note This Change: The executive board has approved the following change. Beginning in September the officers meeting and judging will take place two weeks prior to the regular club meeting. This means that the Beers of the Month (BOTM) will be judged before the meeting. That way awards will be given out at the current month instead of the next month. This means that you must get your entries to me prior to the club meeting for the scheduled month. You can either bring your entries to the club meeting or to the judging. I only ask that you let me know



The Meeting Place

by Diane Catanzaro

The August meeting will be at the home of Mike Marshburn, in Virginia Beach on Wednesday, August 1st at 7:30 PM. Mike has generously offered to again host the club in his backyard. Remember to dress for outdoor weather, and it wouldn't hurt to bring a lawn chair. **BRING HOMEBREW and commercial beers are welcomed also.** Please bring an extra homebrew for the hosts as a way of showing appreciation for the hospitality. Thanks to Mike and his family for being kind enough to have another meeting at their home. Contact Mike or another club officer for directions.

Important Reminder

Please bring homebrew only to all restaurant meetings. DO NOT bring commercial beers to restaurant meetings so that the club and the restaurant are in compliance with Virginia ABC laws. Commercial beers may be purchased at the restaurant. **Commercial beers may be brought to home-based meetings only.** The August meeting is a home based meeting!

if you're planning to bring entries directly to the judging. Contests require some advance planning and preparation to run smoothly. We will judge the Grateful Dead theme and the California Common entries on August 22. Oktoberfest will be judged in September etc.

The following are the remaining AHA Club only contests for the year: August: Witbier; October: California Common; December: Mild Ale. The AHA should have next years list out in a month or two according to Gary Glass. Unfortunately we did not get a Wit entry to send in August. Please plan your schedules accordingly to have these styles for our club contests in September and November respectively.

Money Central

by Tom Byrnes

As you may know I have assumed the role of acting treasurer until the next election. Melissa has done a fine job and I am very grateful for her hard work and dedication. Here is the current treasurers report:

Balance Forward	\$372.48
Revenues	
Dues (prorated)	\$15.00
Raffles	\$78.00
Breiss Sponsorship	\$60.00
Subtotal	\$525.48
Expenses	
Wheat Beer Benchmarks	(\$35.26)
Raffle Gifts from June Meeting	(\$25.00)
Subtotal	\$465.22
Reserve for Breiss Cup	(\$60.00)
Available Balance	\$405.22

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I wanted to thank the following vendors who donated raffle prizes last month:

Wine, Cake and Hobby
Virginia Beach Homebrew & Hobby
National Honey Board www.nhb.org/foodtech
Beer is Good For You.Com www.bigfy.com

Thanks to all of the members who donated prizes your efforts made the raffle a success.

Please remember the support these vendors give our club the next time you spend your brewing dollars. Let them know that you are a club member and appreciate their generosity. Their continued support is essential to our club.

Speaking of raffle gifts if any member has gently used equipment or excess ingredients, please consider donating these to the raffle. It would be appreciated. Donations can be brought to the meetings.

HRB&TS “TAG TEAM BREW”

By Barb Brumbaugh, Brewing Coordinator



In the spirit of “progressive dinners”, the first-ever HRB&TS Tag Team Brew took place over the weekend of May 19 –20. This was a fun idea conceived by our President Sammy. Here’s how it went: Sometime in the week of May 14 Victor Perrotti formulated a recipe and prepared ingredients for an all grain California Common style beer. Mashing took place on May 19 at the home of Tom & Kate Byrnes, it was a gorgeous day and some beautiful homebrews were consumed. That night, the wort (approximately 7 gallons) was transferred to Sammy & Gail Samoluk’s place where it was boiled on Sunday May 20. Again, more wonderful homebrews were consumed. Post boil, we were left with 4.5 gallons of tasty wort with a S.G. of 1.052. The yeast (a half gallon starter) was pitched in the late afternoon and the fermenting brew transferred out to Sandbridge, to the home of yours truly. Due to the heavy activity taking place in the carboy, a blow-off tube was necessary for the first day and a half of fermentation before being replaced with an airlock. The brew now sits patiently in secondary fermentation, awaiting bottling which should take place in the next

week or so. After bottling, the beer will return to Victor’s place for 2 weeks of lagering. The resultant brew will be consumed during California Common month and at the summer party. Everyone who participated enjoyed themselves and had a hand in making this beer. The nice thing is that we’ll have homebrew for the meetings, but no one person had to do all the work or all the cleanup. I really hope this can become a club tradition.

Third Annual Blue Ridge Brew Off

Submitted by Brian Cole, Organizer BRBO

The Mountain Ale and Lager Tasters of Asheville, NC, invite you to enter and judge in the Third Annual Blue Ridge Brew Off, scheduled for September 8 at Asheville Pizza and Brewing. Last year BRBO was the largest homebrew competition in NC. This year we expect to be even bigger now that we have been selected as a qualifying event for Mid South Homebrewer of the Year.

BRBO is also a qualifying event for North Carolina Brewer of the Year. We take pride in providing high quality judging and some of the best prizes of any competition in the region. In addition to high quality ribbons, prizes donated by our generous sponsors will include gift certificates from homebrew shops and yeast suppliers, subscriptions to magazines, books on brewing and beer, T-shirts, hats, glassware, grain, hops, brewing chemicals, brewing software, brewing gadgets, beer, and more.

We are pleased to announce that the following companies have signed on as sponsors:

All About Beer Magazine - America's foremost beer magazine
Asheville Brewers Supply - beer and wine making supplies
Asheville Pizza and Brewing - handcrafted beer, great food, movies
Assembly Required - beer and wine making supplies
Highland Brewing Company - brewing hand-crafted beer since 1994
Homebrew Adventures - beer and wine making supplies
Liquid Bread - home of the OXYNATOR and CARBONATOR
Logic - brewing chemicals
ProMash - brewing software for the discriminating brewer
White Labs - manufacturers of liquid yeast for home and professional brewers and wine makers

See our website <http://www.caveartstudios.com/malt/brbo3.html> to download the entry package and get details on how to enter. We need judges and stewards and will buy lunch for out-of-town judges and provide overnight accommodations for as many as possible. If you are interested in judging and/or need accommodations, contact Judge Coordinator, Jay Adams, at goosepoint@teleplex.net.

About the HRB&TS

The Hampton Roads Brewing and Tasting Society is dedicated to promoting the enjoyment of homebrewing. The annual dues are \$15 per individual and \$20 per family. Members are encouraged to support the responsible enjoyment of beer and observe the beverage laws of the Commonwealth of Virginia. Persons attending HRB&TS meetings and events are solely liable for actions attendant to their participation. HRB&TS Maintains a NO SMOKING policy at all meetings so that members may better enjoy fine beers. Smoking is permitted during restaurant meetings in designated smoking areas.

Visit the HRB&TS on-line at: <http://groups.hamptonroads.com/hrbts>
