

The President's Box

by Sammy Samoluk



I hope you all enjoyed last month's meeting at Lockhart's Seafood Restaurant as much as I did. My thanks to Diane for coordinating it, and to everyone who shared their precious homebrew.

Thanks go out to Melissa Pensinger for hosting the executive meeting and extract beer competition, and to Diane and CJ for hosting the porter competition. Both were enjoyable and educational events, and I thank all of the contestants and judges as well. We had to hold the competitions over two days, because we have achieved my primary goal of getting members to brew more for club competitions. We had about seven entries in each category. Nice brewing!

As I outlined last month, a new incentive for submitting entries to monthly competition is the Homebrewer of the Year Award. I am pleased to announce that we now have a sponsor for the award in the Briess Malting Company. At the executive meeting we agreed to name HRB&TS's Homebrewer of the Year Award the Briess Cup. For the \$60 check donated by the Briess Malting Company, we agreed to create a link on our web page posting standings in the Briess Cup Competition, put the name "Briess Cup" on the beer mug to be awarded, and submit a press release to Zymurgy and BYO when the cup is awarded. I

intend to come up with a piece of glassware as a trophy that any of our talented brewers would cherish in their beer glass collection. I thank Mary Ann Gruber of the Briess company for the sponsorship of this award, and Tom Byrnes for all of his hard work in coordinating the competitions.

Another club initiative is our first Tag Team Brew. I was fortunate to participate in the mash and the brewing phases. All I will say about it is that the beer is now fermenting, you will all hopefully get a chance to taste it, and read Barb's section for more details.

Hopefully everyone who wanted a chance to vote in round two of the club logo competition was able to do so. At the executive meeting, we agreed to narrow the field down to two, then do a hand-count at the next meeting. The idea is to select one design by a majority. If you won't be able to make the June meeting, check the web site for absentee ballot procedures. (I can't give the choices in the newsletter because the article submission date is before the midnight, June 1st voting deadline.)

Lastly, Melissa Pensinger has decided to step down as club treasurer. We thank her for a year and a half of the most thankless job in the club. While the rest of us were conversing and enjoying homebrew, Melissa was coordinating the raffles that kept us in the black. Thanks, Melissa. Fortunately, former treasurer Tom Byrnes has stepped up to the plate to take over the treasurer's duties. Thanks, Tom.

I look forward to some refreshing wheat beer this month as the weather turns warm. See you there.

TAG TEAM BREW

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.

by Barb Brumbaugh
Brewing Coordinator





The Meeting Place

by Diane Catanzaro

The June meeting will be at the home of Club Vice President Mike Marshburn, in Virginia Beach on Wednesday, June 6 at 7:30 PM. Mike has generously offered to host the club in his backyard. In spring and summer nothing beats an outdoor meeting, sipping homebrew al fresco. 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 (and the whole darned menagerie) for being kind enough to have the June meeting at their home.

The July Meeting

The first Wednesday in July is a national holiday, Fourth of July. Because it is our patriotic duty to eat corn-on-the-cob while watching fireworks on this important day, **the July club meeting will be held a week early, on June 27.** That's right, the July meeting is going to be held on June 27. But, you wouldn't want to miss the great **MEAD** meeting on account of having to eat some damned corn-on-the-cob with a bunch of people drinking Bud Light, would you? No way! So, mark your calendars **RIGHT NOW** for June 27 to go to **Tom and Kate Byrnes'** place

Homebrew Competition

The High Plains Drafters Homebrew Club of Cheyenne, Wyoming is having its Seventh annual Eight Seconds of Froth Homebrew competition on June 16th.

Anyone interested in entering or judging please visit:

<http://www.vcn.com/~bbriggs/8sec2001.html>

Thank you and happy brewing...

Bill Briggs - President
Brian Mertz - Competition Director

Road Trip

Old Dominion Brewing Company Tour June 16!

Come one, come all! In case you missed the post to the discussion board, I am organizing a trip on Saturday, June 16 to Dominion Brewing Company, home of Tupper's Hop Pocket Ale & Millenium Barleywine. Dominion is located in Ashburn, Virginia. Ashburn is located in Northern Virginia very close to Dulles Airport.

The owner, Jerry Bailey, will be conducting the tour and welcomes our group of homebrewers! If you haven't been there before, it's a real treat. There are generally 20 or so wonderful beers on tap in the pub at any given time and great eats too. For a refundable deposit of \$14.00 you can get a half gallon growler which can be refilled indefinitely at the brewery for only \$5.00!!! That is NOT a typo!! And the great thing is that not only can you get it filled for \$5.00, but you can consume it on premises and get it refilled again, etc. – you get the picture!

Well, I know what's possibly running through your mind at this point... three and a half hours is an awful long drive home after \$5.00 growlers... but not to worry. My very good friend Suzanne and her husband Mark, who live a few minutes from the brewery, have graciously offered to host a club camp-out in their backyard, complete with deck, grill, etc. But it gets **EVEN BETTER...** the W&OD Bike Trail, a former railroad grade now converted to a paved bike trail (runs from DC to Harpers Ferry, WV), runs directly from her neighborhood practically to the front door of the brewery. It's about a 10 minute bike ride or 20-25 minute walk to the brewery, so there should be no unnecessary driving involved. Also, if anyone is interested on Sunday the 17th (if we're feeling up to it) I'm also thinking about doing some riding on the trail, which is quite scenic in that area.

If you think you might be interested in joining us, just give me a call 721-3769 or shoot me an e-mail to bsbrumbaugh@deq.state.va.us.

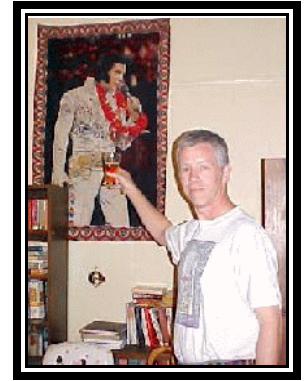
Unless there are objections, the latest time we can start the tour is 4 PM and this is what we'll shoot for to give everyone time to get up there, park cars at my friend's place, and head over to the brewery. Again, if you're interested get in touch with me and I'll provide directions and further details. For more info on the brewery go to the discussion board for a link to the web page or you can find it at: <http://www.olddominion.com>.

Don't miss this opportunity to show your support of fine Virginia-brewed beverages!

by Barb Brumbaugh

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 June meeting is a home based meeting!



Upcoming Beers of the Month

<i>June:</i> Wheat <i>July:</i> Mead <i>August:</i> Dead Theme Ale <i>September:</i> California Common *	<i>October:</i> Oktoberfest <i>November:</i> Mild/ Pale Ale ** <i>December:</i> Strange Brew <i>January:</i> Holiday Ales <i>February:</i> Barley Wine
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* Winner goes to AHA Club Only Contest

** AHA Contest is for Mild Ale only

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>

July Deadline: June 19

