

## The President's Corner

by Mike Marshburn

Hello again everyone! There hasn't been much to write about these last couple of months, then again I don't make any claims to be aspiring Robert Clancy. Wednesday the 17th the regular board meeting and beer judging was held at Doug and Joni's. A hearty club Thank You to a couple of really great hosts.



A couple of things came out of the board meeting, first is the January meeting. The regular meeting date will be the 2nd unless there is a general consensus that the meeting be moved to the 9th. Either way the board and judging meeting will be on the 23rd. Second is the brewing schedule. We added June 2002 as an extract only with no particular style, and September as a

club recipe. As a club we also have to get busy with our web page and bring it up to date. We need to put the new logo we voted on some months ago and place some advertising for the Briess Cup. Everyone is welcome to bring in some design suggestions in a simple but tasteful format that can be easily incorporated into the present design.

**Mike Pensinger is having a club brew day in his garage on November 17th.** Mike is an all grainer with a bent toward gadgets and is working on an all-electric PID controlled HERMS or RIMS system. Mike wants to make a club only brew like a porter to enter in the club only judging. Mike's garage will be supplied with heaters and of course some of his tasty homebrew. Everyone is welcome to come out and help, watch or bring some of your equipment and make the day a true club brew day.

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## Upcoming Beers of the Month

<i>November:</i> Mild/ Pale Ale **	<i>January:</i> Holiday Ales
<i>December:</i> Strange Brew	<i>February:</i> Barley Wine

\* Winner goes to AHA Club Only Contest  
\*\* AHA Contest is for Mild Ale only

## Vice President's Report

Submitted by Mike Pensinger

Well we had a great judging meeting the other day and had a large number of contest entries. I will let Tom give you the details but we judged 11 beers! This brought hope to me that we were starting to get back to the brewing side of beer.

To that end we will be having another Brew day at my house on the 17<sup>th</sup>. Come on out and bring your brew gear. We have plenty of space and the more the merrier. The plan is to brew Porters for the March Club Only Contest but please feel free to brew anything you want.

We hashed out all but two months of the brewing schedule for next year. It follows the AHA club only contest schedule so we can represent our club to the AHA on a more regular basis. The last two months will be filled in with a club vote. I believe Tom will be coordinating that for us.

The Briess cup is a big success this year and it looks like Chris and Dianne will walk away with it. Congratulations! Please let the officers know if there is anything you would like to see changed in the way we conduct this competition.

Well that is it for me... look forward to seeing you all at the meeting. Remember the elections are coming up soon so think about which office you want to run for.

## Competition Connection

by Tom Byrnes

This month we conducted the Pale and Mild Ale Competitions under our new schedule prior to the meeting. We had several entries in each contest. All together the judges sampled 13 entries in about 2 hours.



The winners for the Pale Ale Contest were:

First Place: **CJ & Diane**  
Second Place: **Pat**  
Third Place: **CJ & Diane**

The winners for the Mild Ale Contest were:

First Place: **Tom Byrnes**  
Second Place: **Mike Pensinger**  
Third Place: **Doug Boyd**

The first place winner of the mild ale will compete in the AHA Club Only Contest that will be judged in December. We are hoping for positive results. Speaking of positive results, CJ and Diane obtained an average score of 29 in the recent California Common Contest. They were in a field of 25 with the winning beers scoring in the low 40's, a pretty respectable showing. Congratulations to CJ and Diane for this effort.

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](http://www.beertown.org).

The Briess Cup Competition is down to the wire and after the December strange brew competition our first winner will be mugged. If you missed the fun an excitement of this years competition, the next one should start in January of 2002 pending the approval of the officers. The current standings are listed below:

### BRIESS CUP 2001 STANDINGS

BREWER	CUMULATIVE POINTS
Chris/Diane	42
Doug Boyd	25
Tom Byrnes	9
Mike Pensinger	7
Mike Marshburn	6
Victor Perrotti	4
Kurt Haywood	4
George Amberman	3
Rich Sens	3
Pat	3
Pete Arntsen	3
Brian Cherry	2
Ernie Lang	1
Sammy Samoluk	1

Here are the current Breiss Cup rules. If you have any feedback or suggested changes, please let me know and I will bring these suggestions to the next officers meeting. The Breiss Cup will run from January through December of a given year. Members will accrue points from entering and winning the contests sponsored by the club. The only criterion is that multiple entries in the same contest must be different recipes. Points are as follows: 4 points for 1st place, 3 for 2nd, 2 for 3rd and 1 point for entry. The entry point is not awarded if the beer places in the contest. It is intended to encourage entries. The club officers may also award Breiss points for members brewing for special events. The Competition Coordinator will keep the points. The club president will be the final arbiter of any disputes.

...Continued from previous page.

Briss Malting has been kind enough to sponsor this award, so please look for their products at your local homebrew retailer.

Under our new schedule we have the following club contests left: Strange Brews in November, Holiday Ales in December and Barley Wines in January. Please feel free to email me with your questions and concerns. At our last officers meeting we began working on the BOTM schedule for next year. This schedule will balance the AHA style contests with some interesting and creative competitions. We have two months open and will fill these slots by having members vote at the next meeting. So think about what you would like to brew and drink.

This month's beers are Pale and Mild Ale's. A good book on Pale Ale's would be Terry Foster's book by the same name. It has been recently updated to include American Pale Ale. This is probably the most popular style and represents everything a beer



## The Meeting Place

by Diane Catanzaro

The **November 7<sup>th</sup>** meeting marks the happy return of the HRB&TS to the **German Pantry Restaurant** in Norfolk. As you remember, the German Pantry was on the verge of closing unless a buyer was found. At the eleventh hour the German Pantry's savior arrived in the form of Sieglinde and Wallace Bowles. Sieglinde (pronounced See-Glinda) is a native of the Ingolstadt region of Germany, near the Danube. Novices in the restaurant business, the couple has been gratified by the outpouring of support from the German community and many faithful patrons. The German Pantry is the kind of place where you talk to the people at the next table, ogle the Teutonic beer selection in the refrigerator case, and can browse the selection of German magazines, groceries, and beer glassware while awaiting your schnitzel. The spirit of club favorite Hanni, former-former owner and head cheerleader for the German Pantry still pervades the Pantry and a few of her hand knitted items are still on display. Wish she was still around to inspect our homebrew, tell tales, and lead the dancing.

Because the German Pantry makes your food to order and has a small kitchen I asked Sieglinde to recommend the 3 dinner entrees that are most popular that we could choose from. The entrees are jagerschnitzel (grilled pork with fresh mushrooms in brown gravy, \$11.85), rahmschnitzel (boneless pork loin in a cream sauce, \$11.95) and gulasch (spiced beef tips in gravy, \$10.95). Entrees come with choice of two side dishes. If you prefer something other than an entree, you can still select from the full choice of other menu items such as sausages (knackwurst, bratwurst, bauernwurst, etc), appetizers (soup, herring, cold cuts, cheeses), and sandwiches on German bread (Black Forest or Westphalian ham, cheese, etc.), and side dishes (spatzel noodles, potato salads, knodel, green salad).

should be, malty but not too sweet, refreshing but not too bitter, lively but not over carbonated, full bodied but not heavy. This beer started in Britain and then expanded to an American substyle with the micro brew revolution. People interested in well researched authentic British pale ales and other recipes should read *Brew Your Own British Real Ale* by Wheeler and Prost. The latest edition also lists the recipes in US 5-gallon measurements.

Mild Ale seems to have the reputation for being wimpy beers but can also be very flavorful. Originally it was an immature beer, sold prior to being cellared. They are lightly hopped and can be considered a mellower, lighter bodied but darker version of the English brown ale. Brewer's publications also published a stylebook on Mild Ale by the same title. Ask out libeerian for these titles.

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Did I mention the beer? Aye aye aye. The German Pantry has a wonderful selection of German beers, including those by Spaten, Weihanstephan (which makes Aventinus and much more...did you know Weihanstephan means "Holy Stephen" and it may be the world's oldest brewery?), Paulaner, Schneider, Maisel, Hacker-Pschorr, and too many others to mention.

So I hope to see you at the German Pantry. They are more than happy to accomodate our group, so let's return the favor and show our support for a great mom and pop restaurant that dares to serve its beers mit hefe!

**Location:** 5329 E. Virginia Beach Blvd., Norfolk. 461-5100.

**Time:** Wednesday November 7. Meeting 730. Come early (7) to get a head start!

**Directions:** The location is very convenient -- right off the intersection of Military Highway and VA Beach Blvd, 3 minutes from Military Circle Mall. From VA BeachTake 264 West & get off at Military Hwy North. Left onto Virginia Beach Blvd (Rt 58). Pantry is on left about 1/4 mile down. From Peninsula64 East to Military Hwy South. Right on Va Beach Blvd (Rt 58). Pantry on left very soon.

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## 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 November meeting is a restaurant meeting.

## Money Central

by Tom Byrnes

As a friendly reminder member dues will be due in December. Individual memberships are \$15 and Families are \$20. This year we have provided great beers, generous raffles, interesting locations, competitions, group brewing sessions, great fellowship and an awesome picnic. These benefits are definitely worth the cost of dues and our club deserves your continued support. Since I have been treasurer I have prorated new members dues so everybody will owe the full amount in December.

Here is the current treasurers report:

Balance Forward	\$447.51
Revenues	\$26.00
Subtotal	\$473.51
Reserve for Breiss Cup	(\$60.00)
Available Balance	\$413.51

## Cora - a New Place For Beer in Norfolk

by "C.J." Jones & Diane Catanzaro

If you find yourself driving into the Ghent section of Norfolk and you have a hankering for a cool one, try Cora, located on 21st Street between Colley and Colonial Avenue. Recently opened in the former location of the Bienville Grill, Cora (named after chef/owner Nancy Cobb's grandmother) is a pretty good place to eat. You can enjoy fried chicken, collards and yummy homemade mashed potatoes for a ten spot, or spend more for upscale interpretations of good ol' American comfort foods.

Of greatest importance to beer lovers is the malt beverage stock. On tap, presently (2 Nov 01) four offerings: St. George Porter (mmm, mighty fine), Mobjack Pale Ale (mmm hops), Carolina Blonde (mmm wimpy-ass) and Guinness Stout (mmm good). They plan on having a fifth tap soon, so who knows, maybe a Belgian on tap? Their bottle selection is very good. A big bottle of Ommegang Rare Vos for eight bucks (a good deal for the discriminating palate), or a can of Miller High Life for \$1.50 (if you just finished mowing the lawn). They have three different bottled wheat beers (Mobjack Blueberry Wheat, Paulaner Hefe Weizen and Wittkerke Belgian White), two Octoberfests (Spaten and Hacker-Pschorr) and four different Belgian ales (the aforementioned Wittkerke Belgian White, Delerium Tremens and Duvel).

You can enjoy these beers at a beautiful bar that runs the length of the restaurant, at a table in the attractive dining room, or plopping down on the couch by the picture window. This is the one of the best beer selections in Ghent and unlike some other places the restrooms are clean and pleasant. Dew Drop Inn.

## Recent Beer Sightings

submitted by "C.J." Jones

At the Hilltop Brewing Company, Virginia Beach - a Belgian framboizen and a framboise on tap, along with their absolutely delicious Rocket Ale.

At Café Rosso, 21st St., in Ghent - Corsendonk Pale Ale on tap. Man, that is a good beer.

At the Gene Walter's Market in Ghent - 2001 Bigfoot Ale, Dogfish Head's Raison D'Et're, the new Sam Adams Winter Lager twelve pack, and a couple of different pumpkin ales.

PJ Baggin's has Midas Touch by Dogfish Head Briewery at \$15 for 750 ml. 9% alcohol.



Writer "CJ" Jones - The Mets, there goes another season...

## Looking for something different in your homebrew? Try Celestial Seasonings Tea

by "C.J." Jones

Diane and I were discussing some new variations for our homebrew, and after sipping cups of tea, zzapp!, we thought "Why not herbal tea bags?" You can get the flavor and aroma of whatever herbs are in the tea, and none of the bitterness or tannins that you'd get from flavored black tea. You have to admit, there are a lot of flavors represented on the herbal tea aisle in your grocery store, and the tea manufacturers have gone to great pains to ensure that the flavor doesn't disappear in boiling water. If it doesn't disappear in boiling water, it won't disappear in boiling wort either. Come on, mix some of those exotic flavors in with your favorite ale. In the last few months, we've made a Lemon Zinger ale and a Holiday Spiced Ale. For the Lemon Zinger Ale, we added 20 bags of Celestial Seasonings Lemon Zinger tea, along with two teaspoons of dried lemon peel, at the end of the boil of what was going to be a lightly hopped American Pale ale. Pow! Lemony, big time, with a citrusy presence from the tea, the lemon, and the Cascade hops. For the Holiday Spiced Ale, we added a mess of this and that (loads of spices, fresh grated ginger root, etc.), and added 20 bags of Celestial Seasonings Cinnamon Apple Spice Tea and the end of the boil. We opened the first of those last night (02 Nov 2001) and it has a subtle but noticeable apple, nutmeg, and cinnamon presence, all complementing the ginger taste.

Give tea a try!

*For bodacious flavor,  
If you ask me,  
At the end of the boil,  
You've got to add tea.*

## 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>

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## Club Elections !!!

**Elections will be held at the February 6 meeting.** Please consider running for one of the following positions:

**President:** Responsible for setting the club budget, running club meetings, purchasing beers of the month (BOTM), purchasing or scamming club raffle items, organizing club parties, appointing a Meeting Coordinator, appointing a Brewing Coordinator, authorizing reimbursements to club members and setting the agenda at planning meetings for club officers.

**Vice President:** Taking over for the President in his/her absence as well as anything else the President chooses to delegate to this position.

**Treasurer:** Tracking the club budget (set by the President), collecting club membership applications and fees, collecting the club raffle money, reimbursing club members for money spent on club items, keeping track of all club receipts and "include in the newsletter a quarterly report on the budget".

**Newsletter Editor:** Editing and mailing/E-mailing club newsletter. *(Please consider running for this position!)*

**Libeerian:** Responsible for maintaining the club libeerary (e.g. keeping track of who has what checked out, etc.).

**Competition Coordinator:** Responsible for all club competition-related activities (e.g. finding judges, maintaining ribbons, sending First Place winners to the AHA club-only contest, etc.).