Join "HOPs" Beer Club

Interested in joining a club of beer-making fools? Find yourself obsessing about beer and don't have anybody to talk to? Want to learn how to make beer in your own but don't know how to start? Or do you just want to get together once a month to drink and talk beer?

Join HOPs (Homebrewers of Peoria)

Dues are an obsessively cheap \$12 a year...pro-rated when you join up. Dues include this newsletter, a monthly place where you can do one or all of the above mentioned desires PLUS various parties, picnics, socials and a beer tasting field trip thrown in.

Fill-out this form and bring to any of our meetings, every 3rd Wednesday of the month. First timers are welcome to visit and check us out.

☐ Yes! I want to j	join HOPs!
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- 103. I Wallt to Joill 11013.
Name:
Street/Apt:
City/State/Zip:
Home Phone #:
Email:



This is your newsletter...want to contribute???, please email me anytime at: melaniehg@yahoo.com, fax: 309 249-4109 or call: 309 249-4409

HOPs Beer Club meeting dates:

3rd Wed. of each month • 6:30-8:00pm John Rhodell's • Water Street • (309) 674-7267 http://hop.bradley.edu/

BAR HOPs - Monthly Dinner & Beer Social:

4th Wed. of each month • 6:00pm •

See HOPs email for location • Bring your friends/spouses

Other local Homebrew Club meetings: **ABNORMAL HOME BREWERS**

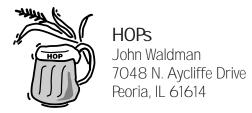
2nd Mon. of each month • 7:30-9:30pm Fat Jacks • 511 N. Main • Bloomington (309) 829-2805

GALESBURG HOMEBREWERS ASSOCIATION

2nd Sat. of each month • 3:00-5:00pm Somthin's Brewin' • 401 E. Main St. • Galesburg (309) 241-4118



This would be the sign that this is all she wrote!





MINUTES FROM THE LAST MEETING:

Editors note: And now to make a silk purse out of a sow's ear worth of minutes from last month's meeting!

OLD BUSINESS:

Non-Profit Status - Non-for-profit status no new news. John M said he would look into it...hummm

Treasurer's Report - \$86.26 in the checkbook plus a check for \$6.00 dollars which can't be cashed.

Beer Judging Education: BJCP classes are still meeting every other Thursday, at Elmwood Brewery, Elmwood, with the next ones meeting Dec. 4th and 18th...are they going to meet Jan. 1st??? April is the latest test date.

HOPs Bus Trip: Iowa City still on for the bus trip. Jim S will check on brewpubs and such and have something to report next meeting. John M will check on the buses. Trying for date in Febuary other than Daytona 500 weekend. (A second trip to Madison was also discussed for next year in August. I say we get one trip over before we start thinking about another one.) We need to nail this Winter one tonight!

Christmas Party - "Get Bombed" at our...

HOPs Christmas Party Sun. Dec. 7th • 12:55pm - 5:00pm at John Rhodell's • Water Street

- Bring beer, a favorite potluck to share, and don't forget your significant other and beer buddies
 - HOPs to provide papergoods
- Cody is bringing a grill for those that want to bring something to BBQ
- The kitchen is out of service so come prepared
 - Don't forget your serving utensils! (No flyer this time...saving \$\$\$)

HOPs

PRESIDENT Bill Diebold

VICE PRESIDENT Paul Tackmann

TREASURER/MAILER John Waldman

> TRUSTEE John Martin

SECRETARY/EDITOR Melanie Martin

Beer Education - Beer Education was American pale ales. We had four varieties but host Jim S. was unable to bring

homebrewed version due to an empty CO2 tank...weak!!!

- Pyramid Pale Ale
- Boulder Pale Ale
- = Flying Dog Classic Pale Ale
- = Three Floyd's Alpha King

BYO magazine article - Dave S. is still taking charge of this effort...in true HOPs style...in due time! Never before it's time...

NEW BUSINESS:

(No new business to report...except for yet another bus trip venue change!!! Date an venue are set...almost. And a suggestion for next year's trip...) Oh, yes there is both a HOPs meeting and Bar HOPs in Dec.

That's a Wrap - "As usual my note taking abilities ended at the Beer Education. There were also a great many club homebrews offered up. They were all good as I recall", said Jim S.

This Editor thanks Jim S. for taking notes for me, yet again! Thank you Jim!!!



401 E. Main St. Galesburg, Il 61401 Proprietors: Jim and Mary Smith

Hours: Tues-Fri 12:00-6:00 Sat 10:00-5:00 Closed Sun & Mon

(309) 341-4118

HOPs Club Members Only: (with a 10% HOPs membership discount!) Call Jim up to 4:00pm the day of the HOPs meeting and place your beer supply order and he'll bring your order to the meeting, COD.

MONTHLY BEER EDUCATION

"Some Helpful Guidelines"

(This is for everyone to participate in if you want to.)

THE PRESENTER: Sign-up for a beer style and a month to present it (*see open months below*). You will be the presenter of that beer by hopefully bringing your home brew of that style plus other storebought examples. And remember, you have a budget of \$20 on the purchase of similar commercial beers that reflect your beer style that the club will reinburse you for. Give John W. your reciepts.

THE REST OF US: We have the option to participate by also brewing a batch of the beer style being presented and bring it along for comparison...or sit back and free-load off of other people's efforts!!!

So, get those kettles brewing!!! Here is the brew schedule. Choose a month not already taken, select your beer style...(oh and be sure to let the newsletter editor know so it makes the schedule!)

2003

December ... Mystery Beers Everyone! (Time to clean out the refrigerator! Bring in those left overs and unlabeled mysteries for a different kind of tasting!)

2004

January Winter Warmers Everyone!
February ESB John M.
March(open)???
April (open) ???
May ???
June(open)???
July(open)???
August(open)???
September (open)???
October (open)???
November (open)???

(Don't forget to sign-up for any of the open months with your editor...wanna change? Let her know that too!)

Potential for Mind Expansion...cuz we ol' dogs wanna know more!!!

SPICE/HERB/VEGETABLE BEERS (Members brought in their Pumpkin beers to try)

AROMA:

The character of the particular spices, herbs and/or vegetables (SHV) should be distinctive in the aroma. Overall the aroma should be a balanced combination of malt, hops and the featured SHV(s) as appropriate to the specific type of beer being presented. If the base beer is an ale then general fruitiness and other fermentation byproducts such as diacetyl may be present as appropriate for the warmer fermentation. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. Some malt aroma preferable, especially in dark styles; hop aroma absent or balanced with the SHVs used, depending on style. The overall aroma should be balanced and harmonious.

APPEARANCE:

Appearance should be appropriate to the base beer being presented and will vary depending on the base beer. For lighter beers with spices, herbs or vegetables that exhibit distinctive colors, the colors should be noticeable.

FLAVOR:

The character of the particular SHV(s) should be distinctive in the flavor profile. Hop bitterness, flavor, malt flavors, alcohol content, and fermentation byproducts, such as diacetyl, should be appropriate to the base beer and harmonious and balanced with the distinctive SHV flavors present.

MOUTHFEEL:

Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented.

OVERALL IMPRESSION:

A harmonious marriage of spices, herbs and/or vegetables and beer.

COMMENTS:

Overall balance is the key to presenting a well-made spice, herb or vegetable (SHV) beer. The SHV should complement the original style and not overwhelm it.

The brewer should recognize that some combinations of base beer styles and SHVs work well together while others do not make for harmonious combinations. The entrant must specify the underlying beer style as well as the type of SHV(s) used. If the base beer is a classic style, the original style should come through in aroma and flavor. Additionally, whenever multiple spices, herbs or vegetables are used each should be distinctive in their own way.

VITAL STATISTICS:

TASTING/MISC. NOTES:

OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

COMMERCIAL EXAMPLES:

Harpoon Winter Warmer, Ed's Cave Creek Chili Beer, Buffalo Bill's Pumpkin Ale, Anchor Our Special Ale, Wild Onion Pumpkin Ale.

BAR HOPPE	RS: (We meet every 4th Wed. @ 6pm)
Nov	
Dec	???
Jan	???
(Sometime this wint	er we want to plan a Friday night at the German
American dinner pl	ace off of Pioneer)

CALENDAR OF EVENTS:		
beer related events around the country - contributions welcomed		
(?) = location unknown Check internet for possibly more info		
• Iowa Brewers Union Open, IA March		
• Annual Drunk Monk Challenge (?)		
March Mashness (?)		
• Jay-Cees Beerfest, Peoria		
• AHA National Homebrew Competion (?) March-May		
• Annual Knickerbocker Battle of the Brews (?) April		
Bay Area Mashers World Cup of Beer (?)		
• Taste of the Midwest, Madison, WI Aug. (2nd Sat.)		
• Sprecher's Fest, Milwaukee, WILabor Day weekend		
• Autumn Brew Review, Minneapolis, MNSept. (1st Sat.)		
• Brew HA-HA, Davenport, IA Sept. (Last wkend)		
• Iowa City Brewfest, IA Sept.		
• Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)		
• Land of the Muddy Waters, QC, IL Oct. (2nd Sat.)		
• Queen of Beers (women only), CA Oct.		
• Foam of the Range (?)		