(You are encouraged to print this newsletter out and bring it to the meeting, no copies at meeting.)

## **NEXT HOPS MEETING:**

**Tues. Feb. 12th, 6:30pm, Chef John's, Dunlap** (food and beer available...and you can also bring in your own home brewed beer or special commercial beers you'd like to share!)

**Beer Education:** Food & Beer Pairing: Cheddar Cheese...bring any aged goat or cow milk cheddars and/or contribute IPAs, sweet stouts or strong porters...some beer and cheese will be provided.

### JAN. MEETING MINUTES:

(I missed the Jan. meeting...these are notes from John) It was a large crowd this time, with 3 new guests... welcome James and Theresa Lansberry, Joshua Peiffer and Michael Bulkowski!!!

Various topics were discussed: we need to bring back the discussion on our by-laws, elections will be held in Feb. and the up-coming bus trip up to Milwaukee.

Kodie presented Winter Warmers.

**Dues are due:** In February...\$18 each. Guests are welcome for 1 year....from their first meeting date.

### WHAT'S OLD ON TAP:

**Treasurer's Report** - The current total for the club is \$461.37...no change for 6 months...???

**JayCees Beerfest:** Beerfest will be held April 11th & 12th, at the Expo Gardens. Get your kettles brewing...we donate kegs to this event, as well as have a great time serving up the beers to the public. Starts at 1pm but we get in earlier for set-up...usually around 11am.

The **Black & Tan Beer Competition** will also be held on Fri. April 11th, at the Expo Gardens...this is an event that HOPs is in charge of so John M and Jim S will gladly take any of your participation.

Winter Bus Trip Wrap-Up: Kodie and Don did a fine job. We should discuss the good and not so good parts of the trip and see how we can fine tune these trips...better advertising to fill the bus being #1. Also, where do we want to go next year...suggestions??? It's never too soon to start thinking about it. Next bus trip is Sat. Jan. 24th, 2009.

# **HOPs**

PRESIDENT
John Martin

VICE PRESIDENT Kevin Stearns

> TREASURER/ MAILER Kodie Brush

> TRUSTEES
> Don Summers
> Kodie Brush

SECRETARY/
EDITOR
Melanie Martin

### WHAT'S NEW ON TAP:

**HOPs Elections:** To be held tonight...

**HOPs By-Laws:** Yeah, John M wants to bring up that subject again...

**Beer Hoppers Social:** This Beer Hoppers social event is decided upon at each meeting. Check our website for the location if you miss the meeting. Guests and significant others are encouraged to come along! The Jan. Beer Hoppers ar the Hofbrau House was quite popular...and we had a big crowd attend.

### MISCELLANEOUS STUFF:

**Ask Dr. Langlappe\*:** (Pass your brewing questions through the HOPs email. Q&As will be reprinted here in the newsletter.)

**REMEMBER:** Your homebrews are always welcome, as well as anything else you have

dicovered...we love samples!!!



401 F. Main St Galesburg, II 61401 Proprietors: Jim and Mary Smith

#### Hours:

Mon.-Fri. 12-6pm Sat. 10am-5pm Closed Sun. (319) 341 4:18

**HOPs Club Members Only:** (with a 10% HOPs membership discount!) Website: **somethingsbrewn.com.** Call Jim the day before the meeting if you'd like him to bring you anything...hint, he can't always make it to the

# **HOPs**

#### **CALENDAR OF EVENTS**

All meetings will be held at Chef John's. Beer Hopper locations vary each month...check out our website for location: http://hop.bradley.edu/



# 2008

То	es. 12th, 6:30
	es. 11th, 6:30 HOPs meeting es. 25th, 6:30 Beer Hoppers
Fri Fri	es. 8th, 6:30
	es. 13th, 6:30 HOPs meeting es. 27th, 6:30 Beer Hoppers
Tu	es. 10th, 6:30 HOPs meeting es. 24th, 6:30 Beer Hoppers n. 29th, time??? HOPs Picnic
	es. 8th, 6:30 HOPs meeting es. 22nd, 6:30 Beer Hoppers
	es. 12th, 6:30 HOPs meeting es. 26th, 6:30 Beer Hoppers
1 *	es. 9th, 6:30 HOPs meeting es. 23rd, 6:30 Beer Hoppers
Tu	n. 5th, time???
	es. 11th, 6:30 HOPs meeting es. 25th, 6:30 Beer Hoppers
	es. 9th, 6:30
Tu	es. 13th, 6:30

# A Monthly Mind Exercise...

## FOOD & BEER EDUCATION:

Since there was no beer style/group selected for the education, here's one on cheese and beer paring. Don't hesitate to contribute any cheddars or suggested beers below...the more the better.

CHEDDAR CHEESE AND BEER: Aged Cheddars: made from cow's milk and natural enzymes deliver a robust aged charater in the front of the palate, with an after taste that is almost meaty and rich in autolyzed protien flavors. A sweet stout, with rich hops and chocolate malt flavors or a strong porter, will complement full flavors of cheddar made with cow's milk. Goat's milk cheddar pairs better with a hoppy India pale ale.

## **Recipes of the Month:** GARLIC CHEDDAR & IPA SOUP

Serves: 6-8

### **Ingredients:**

1/3 c canola oil

1/3 c flour

1/2 c diced yellow onion

1/2 c minced garlic

3 c vegetable broth

10 oz. IPA, room temperature

1 c heavy cream

3 roasted and mashed garlic bulbs (see step 1 below)

2 t. salt

1-1/2 t. white pepper

1 t. paprika

2-1/2 lb grated white cheddar, room temperature

#### **Directions:**

- 1. Coat bulbs of garlic with oil, wrap in foil and bake at 325F for 30 minutes or longer until soft. (make extras, it's great smeared on sourdough bread! or see salmon recipe on next page...)
- 2. In large saucepan over med. heat, whisk flour and oil together. Cook and stir until a paste forms and mixture begins to bubble and turns golden. Add onions and minced garlic, cook until a golder roux is formed.
- 3 Slowly add broth, 1/2c at a time, followed by ale and cream. Whisk in roasted garlic, salt, pepper and paprika, reduce to low and bring to a simmer.
- 4. Remove from heat and add cheddar, 1/2c at a time, stirring until smooth between each addition. of cheese. If too thick, thin with warmed IPA.

(HOPs editor's comment: Invite me over when you make this...it sounds great!)



# cuz we ol' dogs wanna know more!!!

### SALMON WITH ROASTED GARLIC SAUCE

Yield: 4 Servings

### **Ingredients:**

1 bulb garlic
2 tb extra-virgin olive oil
1/2 c salad dressing; (spoonable)
1 ts dijon mustard
white pepper; to taste
1 ts salt
1 lb salmon filet; in four pieces

### **Instructions:**

- 1. Preheat oven to 325 F.
- 2. Slice thin layer off top of garlic bulb and place in an ovenproof baking dish. Drizzle with 1 tablespoon oil. Bake 40 minutes or until soft and golden.
- 3. Squeeze 5 garlic cloves from baked peel into mixing bowl. Add dressing, mustard, pepper; set aside.
- 4. Preheat broiler. Place salmon in broiling pan; salt and brush with remaining oil. Rub salmon with two additional cloves of roasted garlic. Broil salmon 10 minutes or until cooked through.
- 5. Serve with dollop of dressing-mustard sauce.

Beer Pairing Suggestion: Light IPA or Pilsner

### **CALENDAR OF BEER EVENTS/COMPETITIONS:**

 $In \textit{bold} \ are \ local \ HOPs \ events. \ \ + = Actual \ competition \ name \ \& \ date. \ Dates \ you \ submit \ beers \ are \ earlier, \ check \ internet \ for \ more \ info...$ 

• HOPs Bus Trip (annual trip, permanent date) Jan. (last Sat.)	• Taste of the Midwest, Madison, WI Aug. (2nd Sat.)
• March Mashness (?)	• Sprecher's Fest, Milwaukee, WILabor Day weekend
+ Iowa Brewers Union Open, IA March (2nd Sat.)	• Autumn Brew Review, Minneapolis, MN Sept. (1st Sat.))
+ Drunk Monk Challenge, Aurora, IL March (2nd Sat.)	+ Iowa City Brewfest, IA Sept.
• Jay-Cees Beerfest Peoria April (2nd Fri. & Sat.)	• Bloomington Brewfest, ILSept. (last weekend)
+ Black & Tan Competition, PeoriaApril (2nd Fri.)	• HOPs Fall PicnicOct.(1st Sun.)
+ Knickerbocker Battle of the Brews (?)	• Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
+ Bay Area Mashers World Cup of Beer (?)April	• Great American Beerfest, Denver Colorado Oct. (2nd weekend)
American Beer monthMay	+ Thirsty Homebrew Classic, Amana, IANov. (1st Sat.)
+ Great Taste of the Midwest, St. Louis May (2nd Sat.)	+ Land of the Muddy Waters, QC, IL Nov. (3rd Sat.)
+ AHA National Homebrew Competion May (3rd wkend.)	• HOPs Holiday partyDec. (date TBD)
+ Upper Mississippi Mash Out, Minneapolis, MN May (3rd Sat.)	+ Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
+ BUZZ, Champaign, ILJune (first Sat.)	+ Foam of the Range(date unknown)
HOPs Summer Picnic     June (last Sun )	

# **Up-Coming Clubs Events & Meetings**

This is your newsletter...want to contribute??? Please email me anytime at: melaniehg@yahoo.com • fax: 309 249-4109 • ph: 309 249-4409

# **HOPs Beer Club meeting dates:**

2nd Tuesday of each month • 6:30pm • Guests are more than welcome!

Chef John's • 1719 W. Woodside Dr. (next to Wheels of Time Museum • 2 mi. N of Rte. 6) • Dunlap

Website: http://hop.bradley.edu/

## **BEER HOPPERs**

Monthly Dinner & Beer Social - Bring your family/friends
4th Tuesday of each month • 6:30pm
An email will be sent out for this month's location or consult the HOPs website

### **HOPs Beer Club Annual Picnics/Parties/etc.**

HOPs Annual Picnics - usually the last Sunday in June and first Sunday in October HOPs Holiday Party - December (flexible date) Winter Bus Trip - last Saturday in January...in 2008 we're going to Milwaukee

# 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 Somthings Brewin' • 401 E. Main St. • Galesburg (309) 241-4118

# Join "HOPs" Beer Club

# (Homebrewers of Peoria)

Interested in joining a club of beer-making fools? Find yourself obsessing about beer and don't have any-body 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?

Dues are an obsessively cheap \$18 a year...with the first year FREE. 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 bus trip thrown in.

Fill-out this form and bring to any of our meetings, every 2nd Tuesday of the month. Guests are more than welcome to visit and check us out.

☐ Yes! I want to join HOPs!	
Name:	
Street/Apt:	
City/State/Zip:	
Home Phone #:	
Email:	