



"Beer brewed well is bliss. Beer brewed bad is educational"

Homebrewers of Peoria

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

NEXT HOPS MEETING:

Tues. March. 10, 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 STUFF OF THE MONTH:

Education: John will talk about beer judging and will have a beer for all to judge.

Fault: none this month

Food & Cheese Pairing: (see page 4)

Recipes: none this month

Misc. News: Beer News - Page 2-4

MEETING MINUTES:

In attendance: Kurt, Greg, David, Jim, Melanie, John, Kevin, Ryan. Kodie and guest Doug.

Treasurer's Report - The current total for the club, as of last month was \$229.60.

Dues are Due: Pay your HOPs dues to John Martin.

What's old on tap:

St. Louis Bus Trip Wrap-Up: For some reason only 11 people could attend this year, so they down-sized the bus to a van, still had a great time...er "awesome time" plus HOPs didn't go in the hole like last year...sweet.

JayCees Beerfest with Black & Tan Competition:

Corrected date: **April 17-18**

(17th - B & T and limited festival and 18th - full on festival)

- We had a member of the JayCees, Eric Ruth, come talk to us regarding the beerfest and answered many and took several of our questions and wishes back to the JayCees.

- The **beerfest website** is: beerfest_09@yahoo.com

- Give Melanie the **names of your beers** by Sun. March 15th, and she will submit them to be put in the program.

- **HOPs booth committee** is Kevin and Kurt...feel free to submit any ideas you have now...later will be too late!

- **New Banner** - Kodie will look into how much it will cost to print up a new banner, will need to decide by the March meeting.

- Anything else, besides, get those kettles brewing for this event?

Group Brew: Saturday, May 2nd at Greg's house...time? Any details to decide??? Note: I added this to our list of annual HOPs events...OK?

HOPs

PRESIDENT
David Scuffham

VICE PRESIDENT
Greg Dare

TREASURER/
MAILER
John Martin

TRUSTEE
Kevin Stearns

SECRETARY/
EDITOR
Melanie Martin

BJCP Beer Judging Study Group: Greg and Kevin are talking about starting a beer judging study group. If you are interested, please let them know.

Beer Hoppers Time Change: It has been changed back to **6:30**, same 4th Tues. of the month

What's new on tap:

- "**Hop in the City**" beerfest in Bloomington is Sat. Sept. 19th from 12-5pm. \$30 ahead/\$35 day of...more info to come.

BEER HOPPERS MONTHLY SOCIAL:

4th Tues. of each month at 6:30pm. This monthly social event is decided upon at each meeting. Check our website for the location if you miss the meeting or don't get the email reminder. Guests and significant others are more than welcomed and encouraged to join us!!! We're always in need of names of local places with good food and good beer...bring them to any meeting.

MISCELLANEOUS STUFF:

REMEMBER: We are here to learn about making and appreciating homebrews and learning more about beer in general. Got a question? Want to learn something new? Want to teach the group something? Don't hesitate to speak up...it's your club too.

Lastly and most importantly, your homebrews are always welcome, as well as anything commercially you have discovered...we love sampling!!!

Some things
Brewn'

401 E. Main Street
Galesburg, IL 61401
www.somethingsbrewn.com

Proprietors:
Jim & Mary Smith

Hours:
Mon.-Fri. 10am-6pm
Sat. 10am-5pm
Closed Sun.
(309) 341-4118

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 meetings, but he tries.

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/>



2009

March	Tues. 10th, 6:30	HOPs meeting
	Tues. 24th, 6:30	Beer Hoppers
April	Tues. 14th, 6:30	HOPs meeting
	Fri. 17th (time?) ...	Black & Tan Competition
	Fri & Sat. (17-18)	JayCees Beerfest
	Tues. 28, 6:30	Beer Hoppers
May	Tues. 12th, 6:30	HOPs meeting
	Tues. 26th, 6:30	Beer Hoppers
June	Tues. 9th, 6:30	HOPs meeting
	Tues. 23rd, 6:30	Beer Hoppers
	Sun. 28th, TBD	HOPs Picnic
July	Tues. 14th, 6:30	HOPs meeting
	Tues. 28th, 6:30	Beer Hoppers
August	Tues. 11th, 6:30	HOPs meeting
	Tues. 25th, 6:30	Beer Hoppers
September	Tues. 8th, 6:30	HOPs meeting
	Tues. 22nd, 6:30	Beer Hoppers
October	Sun. 4th	HOPs Picnic
	Tues. 13th, 6:30	HOPs meeting
	Tues. 27th, 6:30	Beer Hoppers
November	Tues. 10th, 6:30	HOPs meeting
	Tues. 24th, 6:30	Beer Hoppers
December	Tues. 8th, 6:30	HOPs meeting
	Dec. ???	Holiday Party

2010

January	Tues. ??, 6:30	HOPs meeting
	Tues. ??, 6:30	Beer Hoppers
	Sat. ??, 7:00am	Annual Winter Bus Trip
February	Tues. ??, 6:30	HOPs meeting
	Tues. ??, 6:30	Beer Hoppers

A Monthly Mind Exercise...

BEERNEWS:

Sierra Nevada: Kellerweis Hefeweizen by Sierra Nevada Brewing Co. is pleased to announce the release of Kellerweis Hefeweizen into their year-round portfolio of beers. This is the second new year-round release from the brewery in 2009, and a great addition to their lineup of world-class beers. The name Sierra Nevada is synonymous with hops, and lots of them. Kellerweis is an exception to that rule, but fortunately, no less exceptional.

Several years ago, the brewers began working with a unique Bavarian hefeweizen yeast strain unknown in this country. This amazingly flavorful yeast was so exciting that they began working on a recipe for a traditional German hefeweizen with the Sierra Nevada twist. Traditional hefeweizen is a style that seems deceptively simple, but in reality is devilishly complex. For years the brewers weren't satisfied with the beer; something was missing. In a flash of inspiration, an epic trip was arranged. The brewers took a whirlwind tour through the legendary Bavarian wheat breweries to see what they were doing. It was there they realized the advantages of making wheat beer using the traditional system of open fermentation.

Sierra Nevada had been making a portion of their beer using the difficult and labor-intensive technique of open fermentation for years. Most modern brewery fermentation takes place in closed, stainless-steel tanks; this method is efficient, quick and clean. In closed tanks, however, the yeast doesn't have the opportunity to coax as much complexity from the fermenting beer. Using shallow open fermentation, the yeast has space to build layers of flavors and aroma that would otherwise be impossible.

After seeing the technique in use in Germany, the inspiration to make Kellerweis in the open system took hold. The name is an homage to the German Keller, meaning cellar—the name breweries give to their fermentation systems, and weis, or weiss—the German name for “white” or wheat beer, hazy with suspended yeast.

Kellerweis is a light and refreshing beer with deep complexity of flavor. The yeast provides hints of fruit flavors and spices, including ripe banana and clove. This hazy-golden beer glows with suspended yeast creating a velvety texture; perfect for a sunny California day. Sierra Nevada's Kellerweis Hefeweizen will be available in 6-packs starting in early summer 2009.

Founded in 1980, Sierra Nevada Brewing Co. is one of America's first microbreweries and remains highly regarded for using only whole-cone hops and ingredients of the highest quality. Sierra Nevada has set the standard for artisan brewers worldwide as a winner of numerous awards for their line of beers and ales including the flagship Pale Ale, Torpedo, Porter, Stout, four seasonal beers, Harvest Ale series and a host of draft-only specialties.

cuz we ol' dogs wanna know more!!!

ANOTHER BEER MOVIE:

"BEER WARS" documentary coming to theaters soon

By Matt Goodlett

"You can't be a real country unless you have a beer and an airline - it helps if you have some kind of football team, or some nuclear weapons, but at the very least you need a beer." —Frank Zappa

Zappa makes it seem simple, but with the rise of the micro brewery and the selling of Anheuser-Busch to foreign interests, it's a bit more complicated to figure which one beer is America's or not. That's where Beer Wars, an upcoming documentary about the clash between corporate beer companies and independent brewers, comes in.

The film is playing in over 440 theaters for one day only on April 16 in a similar format to other recent films like A Powerful Noise. After the world premiere, a live "talk-show" style panel with key people from the film will be led by Ben Stein.

Director Anat Baron's background is originally in business, and her introduction to the beer culture came as an executive for the "beer company" Mike's Hard Lemonade. Along with that, she'll probably lose some street cred for admitting that she's never had a beer before (she claims an allergy to alcohol), but it's this handicap that also might have been advantageous in actually getting filming done (there were 200 hours of footage, with 18 months of editing) rather than just sampling the monumental number of various brews now available.

The documentary got access to an impressive list of people, including top members of Anheuser-Busch and a congressman, while filming in 20 locations across the U.S. Baron also interviewed experts on beer, distribution, retail and lobbying. The goal? To find what the struggles of independent brewers said about American business, and, as she states in her production notes: "What does that say about our culture that we are accepting of corporate America's dominance at all costs? And even more interesting: What does that say about the American Dream?"

There's plenty of melodramatic Sun Tzu-style business-as-war comparisons packed within a few seconds of the trailer: "They have weapons, and we have weapons. Our weapons might seem like slingshots and there's seem like giant missiles," "It's really hand-to-hand combat," "Ours is ground warfare, one consumer at a time." Despite this, the film still shows promise.

The beer culture of the U.S. is often attacked by other countries. The movie Beerfest is built on this idea (Zima and Smirnoff Ice are mentioned in the first few seconds of its trailer). The film may add an appreciation for American beer, helping publications such as Beer Advocate and Modern Drunkard Magazine fight the good fight.

Still, the last scene from the trailer for Beer Wars is a pedantic brewer saying, "If you listen to your beer, it'll tell you things." A woman reaches her arm over the counter impatiently grabbing the beer and says, "Can I listen to it?" The subtext: Stop telling me why it's good. I just want to drink it.

Sesquicentennial Ale - Beer of the Week

History: After 150 years of statehood, Oregon deserves its own beer. And Oregon's own Rogue Ales – which is celebrating its 21st birthday this year – is brewing it. Sesquicentennial Ale, dedicated to Oregon, "The State of Beer", was designed by Rogue brewmaster John Maier to showcase Oregon-grown ingredients.

The initial brew features 5 ingredients: Two-row and Munich malts - a portion of which were grown in Oregon's Klamath Basin - Willamette hops from Rogue Farms' hop yard in Independence, Rogue's proprietary PacMan yeast from Hood River and free range coastal water. Sesquicentennial Ale is brewed at Rogue's Newport brewery. Even the bottles are from Oregon, manufactured at Owens-Illinois' Portland plant and serigraphed at TriS in Tualatin.

This dark amber colored beer sports a robust malt character.

Style: Northwest Amber

Ingredients: Malts: 2-row and Maier Munich. Hops: Rogue Farms Willamette. Yeast & Water: Rogue's Top Fermenting Pacman Yeast from Hood River & Free Range Coastal Water.

Specs: 15.75° PLATO, 48 IBU, 76 AA, 20° Lovibond

Food Pairing: Beef, Seafood

History of Rogue

Jack Joyce, Bob Woodell, and another friend, Rob Strasser, were approached by Jeff Schultz, Bob's accountant, and an avid home brewer.

Construction began in June of 1988 in Ashland along a very scenic little stream called Lithia Creek. The 10 bbl brew system was set up in a basement with a 60 seat Pub above. The first brews were Amber and Gold. The Brewery and Pub opened in October 1988.

While the Brew Pub was located in a very pretty and scenic location, had a beautiful deck and enjoyed moderate success and the beer was great, Ashland was not to be Rogue's only adventure. Ashland was basically land locked, and frankly we were losing our butts in Ashland, trying to sell our hand-crafted ales. Rogue needed room to grow and grow we did. So Jack set off in search of greener pastures.

In early February of 1989, Jack wandered to Newport in search of the perfect place for another Rogue Pub. Legend has it that a terrible and unusual snow storm struck and Jack found himself stranded on the Historic Bay Front, with no way up the hill. He was forced to walk the streets until he met up with Mohave Neimi, founder of the famous Mo's Clam Chowder. She took him to the original Mo's restaurant, gave him a bowl of hot clam chowder and told him about her dream of living above a Bar and how she might just have the perfect spot for the next Rogue Brew Pub. The large building sported 3 full time apartments upstairs, a sweater shop, an Art Gallery and 1,100 sq. ft. of empty store front and an 800 sq. ft. garage that was currently being used to store antique cars. Mo offered the vacant space and the garage to Jack at a very generous price, under two stipulations: that a picture of Mo herself, naked in a bath tub, be forever displayed at the Pub (it's still there today just

(See *Rogue* - cont. on page 4)

to the left of the Bar) and that Rogue "feed the fisherman", meaning that we give back to the local community. This building was known as the Front & Case Bldg.

In Feb of 1989, construction began on the Bay Front Brew Pub. Making this a step up in the world by going from a basement in Ashland to a garage in Newport. The front of the house also was being readied. The back bar was originally from the old Elk Tavern.

In May of 1989, John Maier joins Rogue after a stint with Alaska Brewing. John is a former Senior Technician with Hughes Aircraft Co. in El Segundo, CA from 1975 to 1986 and Seibel Institute graduate.

The Pub opened in May of 1989, with a small but enthusiastic customer base, made up of curious locals who dropped by to see what was going on and never left. Many joined in and helped with the construction and other projects as needed. The names of many of these early customers have been immortalized with brass plaques that grace the bar today. One of the most notable of these future customers was Chuck Linquist. He was retired, was a home brewer, and had an interest in microbrews. He was also bored and wanted to do something useful. We consider him one of our first employees. His handiwork is still visible at the Pub, the shelves that line the bar area, the light sconces, as well as the memorabilia on the shelf above Mo's picture, that Chuck brought back from Europe.

FOOD & BEER SECTION:

Table with 2 columns: Food item and Beer pairing. Items include Beef vegetable, Lobster bisque, Cream, Minestrone, French onion, Fruit salad German-style, Green salad w/cream dressing, Green salad w/ vinaigrette, Buffalo, Roast beef, Beef teriyaki, Roast beef w/gravy, Roast leg of lamb, Hearty beef stew, Hamburger, Venison, Chicken Cordon Bleu, Pork ribs w/barbecue sauce, Chicken Kiev, Roast chicken, Barbecued salmon, Raw oysters, Cajun-style shellfish, Smoked salmon, Grilled/broiled whitefish, Steamed mussels and clams, Lobster or crab, Broccoli, Falafel, Bruschet, Quiche Lorraine, Cooked onion.

CALENDAR OF BEER EVENTS & COMPETITIONS:

In 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.)
• March Mashness (?) March
+ Amber Waves of Grain, NY March (1st Sat.)
+ Iowa Brewers Union Open, IA March (2nd Sat.)
+ Drunk Monk Challenge, Aurora, IL March (2nd Sat.)
+ Black & Tan Competition, Peoria April (? Fri.)
• Jay-Cees Beerfest Peoria April (? Fri. & Sat.)
+ Knickerbocker Battle of the Brews (?) April
+ Bay Area Mashers World Cup of Beer, CA (?) April
• American Beer month May
• HOPs Group Brew May (1st Sat.)
+ Great Taste of the Midwest, St. Louis May (2nd Sat.)
+ AHA National Homebrew Competition May (3rd weekend.)
+ Upper Mississippi Mash Out, Minneapolis, MN ... May (3rd Sat.)
+ BUZZ, Champaign, IL June (first Sat.)
• AHA Conference June (3rd Th-Sat.)
• HOPs Summer Picnic June (last Sun.)
• Taste of the Midwest, Madison, WI Aug. (2nd Sat.)
• Sprecher's Fest, Milwaukee, WI Labor Day weekend
• Bruegala Int'l Beerfest, Bloomington Sept. (2nd Sat.)
• Autumn Brew Review, Minneapolis, MN Sept. (1st Sat.)
+ Iowa City Brewfest, IA Sept.
• HOPs Fall Picnic Oct. (1st Sun.)
• Quivey Grove Beer Festival, Madison, WI Oct. (1st Sat.)
• Great American Beerfest, Denver, Colorado . Oct. (2nd weekend)
+ Thirsty Homebrew Classic, Amana, IA Nov. (1st Sat.)
+ Land of the Muddy Waters, QC, IL Nov. (3rd Sat.)
• HOPs Holiday party Dec. (date TBD)
+ Happy Holiday HomeBrew, St. Louis Dec. (2nd Sat.)
+ Foam of the Range (date unknown)

Table with 2 columns: Food item and Beer pairing. Items include Ray onion, Corn-on-the-cob, Tomato, Cheese omelets, Farmer's breakfast, Eggs Benedict, Scrambled eggs, Bananas Foster, Flourless chocolate cake, Cherry pie, Lemon meringue pie, Chocolate cheesecake, Plain Belgian chocolate, Chocolate pudding cake, Raspberries Crumble, Chocolate pudding or mousse, Trifle, Canadian cheddar, French Brie, Cream cheese w/pepper, Limburger, Edam, Smoked Gruyère, Danish blue cheese, Stilton.

BEER FAULT LIST...

<http://www.bjcp.org> • Copyright © 2007 — BJCP, Inc. • <http://www.beertown.org>

CHARACTERISTIC/POSSIBLE SOLUTION:

Acetaldehyde: *fresh cut green apples*

Make sure fermentation is vigorous using healthy yeast. Allow full attenuation. Leave beer on yeast longer. Oxygenate wort fully. Try another yeast strain. Make sure sufficient yeast nutrients are available. Let beer age longer.

Alcoholic/Hot: *spicy, vinous, warming from Ethanol and higher alcohols*

Lower fermentation temperature. Use a less attenuative yeast strain. Check yeast health. Use less fermentables. Use less sugary adjuncts. Check for possible infection. Raise mash temperature. Let beer age longer before consuming.

Astringent: *Mouth-puckering, lingering harshness, husk-like graininess*

Don't oversparge. Don't overcrush grain. Don't boil grain. Don't sparge with water above 170°. Don't sparge with water with a high pH (over 6). Use water with lower sulfate content. Use less dark grains (especially black malt). Use less whole hops (especially high-alpha hops or simply large quantities of hops). Avoid use of raw spices, fruit pith and fruit skins.

Diacetyl: *Buttery, Butterscotch, Movie Popcorn*

Try another yeast strain. Oxygenate wort before fermentation. Reduce primary fermentation temperature. Use a warmer/longer secondary fermentation. Use healthy yeast in sufficient quantity. Make sure sufficient yeast nutrients are available (including reducing adjunct use). Check for infection. Allow beer to rest on yeast until fully attenuated. Don't rack, filter or fine too early. Don't crash-cool yeast. If lager, raise temperature for a diacetyl rest at end of fermentation. Bottle condition beer at cellar temperatures. Avoid adding oxygen during fermentation.

DMS (Dimethyl Sulfide): *Cooked corn Use a long, rolling, open boil.*

Reduce amount of pilsner malt. Cool quickly before pitching yeast. Check for infection. Make sure you use a healthy, vigorous yeast starter.

Estery: *Fruity (strawberry, pear, banana, apple, grape, citrus*

Lower fermentation temperature. Try a cleaner yeast strain. Oxygenate wort sufficiently. Reduce original gravity. Check hop variety for fruity characteristics. Avoid carrying over excessive break into fermenter. Pitch a sufficient quantity of yeast (avoid yeast stress). Bottle condition and age beer longer at cellar temperatures to reduce esters.

Grassy: *Fresh-cut grass, green leaves*

Reduce dry-hopping or quantity of whole hops. Avoid oxygen pickup. Check hops and malt for freshness.

Light-struck: *Skunky, catty*

Don't expose wort/beer to sunlight after hops have been added. Don't use clear or green glass bottles. Avoid use of Cluster hops in late hop additions.

Medicinal (chlorophenolic *Chloroseptic, medicine cabinet*

Avoid water with chlorine or chloramines (use RO water if necessary). Avoid bleach sanitizers. Reduce astringency/grain husk sources. Avoid excessive whole hop use. Check for infection.

Metallic: *Iron, copper, coins, blood*

Check water for metallic ions. Reduce water salts. Check equipment condition for rust. Make sure stainless steel equipment is properly passivated. Fully rinse sanitizer. Try using RO water and add salts as needed.

Musty: *Stale, moldy, cellar-like*

Avoid oxidation (see Oxidized). Check sanitation. Avoid peat-smoked malt. Check water for freshness and taste. Use fresh ingredients (especially malt and hops).

Oxidized: *Stale, papery, cardboard*

Check for oxygen being introduced into beer post-fermentation. Don't splash when racking/bottling. Check caps and/or keg seals for good fit. Purge bottles/kegs with CO2 prior to filling. Store beer cool. Drink beer when fresh.

Plastic: *Band-aid, electrical tape, styrene*

Check for infection. Check yeast strain and health. Lower fermentation temperature.

Solvent/Fusel: *Hot burning on palate*

Lower fermentation temperature. Pitch a sufficient quantity of healthy, active yeast. Check for infection. Try a different yeast strain.

Sour/Acidic: *Lactic acid, citric acid, sharp, clean sourness*

Check for infection. Check yeast strain. Don't mash for long periods of time at low temperatures.

Smoky (Phenolic): *Smoke-like, charcoal, burnt*

Check for scorched mash or boil. Check excessive use of dark malts. Check for infection.

Spicy (Phenolic): *Clove, pepper, vanilla, etc.*

Use a different yeast strain and/or hop variety. Adjust fermentation temperature (sometimes higher, sometimes lower, depending on yeast strain and beer style).

Sulfury: *Rotten eggs, burning matches*

Check for infection. Check water for excessive sulfates. Check yeast health. Check for yeast autolysis (beer left on yeast too long at warm temperatures). Try another yeast strain.

Vegetal: *Cooked, canned or rotten vegetables (cabbage, celery, onion, asparagus, parsnip)*

Encourage a fast, vigorous fermentation (use a healthy, active starter to reduce lag time; this is often due to bacterial contamination of wort before yeast becomes established). Check sanitation. Check for aged, stale, or old ingredients (especially old liquid malt extract). Avoid oversparging at low temperatures.

Vinegary: Acetic Acid, vinegar-like sourness

Check for infection. Check yeast strain. Check for oxidation sources (acetobacter is aerobic).

Yeasty: *Bready, sulfury, yeast-like*

Use a more flocculent yeast strain. Allow yeast sufficient time to flocculate. Filter beer or use clarifying agents. Avoid carrying over as much yeast. Age the beer longer. Try another yeast strain.

BY-LAWS: Homebrewers of Peoria

ARTICLE I - Name

The official name of the organization shall be the HOMEBREWERS of Peoria. Informally, the club shall be referred to as the HOPs.

ARTICLE II - Purpose

It shall be the purpose of this club to be a self-supporting, nonprofit organization dedicated to promoting the art and science of brewing and beer appreciation.

ARTICLE III - Motto*

“Beer brewed well is bliss. Beer brewed bad is educational”

ARTICLE IV - Membership

a. Any person who is 21 years of age or older is eligible to join HOPs. All will accept responsibility for their own behavior. Free first 12 months. Dues, as set by annual vote, are payable, prorated in February.

b. Guests are welcome for two (2) meetings then after that they are considered members and must pay dues like regular club members.

c. All club members shall be responsible for their own actions at meetings and club functions.

Membership Obligations:

Each member is suggested to bring homebrew which they have made, to at least one meeting or other club event per year. He or she is also suggested to contribute time to at least one club event per year.

Examples are:

- assistance in planning, preparation or cleanup of major HOPs events such as Beerfest, club brew sessions, club trips, fund raisers, etc.

- work on a homebrew competition in coordinating, preparation, stewarding, judging or cleanup: entering a beer competition does not count toward contribution time.

- Beer education - talks, lectures or discussion leader of homebrewing topics presented at meetings or authorship of such articles submitted to the HOPs newsletter.

ARTICLE V - Officers

a. The officers of the club shall be a President, Vice President, Secretary, Treasurer and one Trustee. Elections will be held yearly for all officers. President must have held another office previously. Replace on resignation.

b. The officers are the executive committee and shall provide leadership and guidance to the membership at large.

c. Call for nominations 2 months prior to the annual meeting. Vote January, take office February.

d. President leads HOP. Vice President leads in place of President as needed. Secretary makes newsletter and records minutes. Treasurer collects, submits monthly to the newsletter accountings and expends funds. Trustee – operates annual bus trip.

ARTICLE VI - Dues

a. Dues set at annual meeting not less than \$18.

b. Any member of the club in arrears shall not be eligible to vote or enjoy any other privileges or benefits of the club.

ARTICLE VII - Meetings

a. Annual meeting - February in each year. Members unable to attend may vote by proxy.

b. Executive Committee meetings *needed, in person or by email.*

c. Regular monthly meetings The club shall meet once a month at a time and location agreed upon at the previous month’s meeting. All members in good standing are encouraged to attend and participate in the transaction of the ordinary business of the club at these meetings.

d. Special meetings A special club meeting may be called at any time by the President or any Executive Committee member.

e. Beer Hoppers - a separate monthly social gathering, with significant others and friends encouraged to attend, at an agreed upon place of good beer and food. Location determined at monthly HOPs meeting.

f. Quorum - Greater than 50% of the current members of the club entitled to vote including two (2) officers shall constitute a quorum at any meeting. A simple majority of the quorum shall be required to make or change any club decision or spend club funds. Votes can be made by majority using email if necessary.

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ARTICLE VIII - Club Purchases

Expenditure of funds no greater than \$20 from the club treasury must be approved by a vote of the quorum. An affirmative vote shall authorize the treasurer to release the necessary funds, as approved by the Executive Committee, and notifying members via email, for HOPs related items only.

Article IX - Suspension or Expulsion

As required by quorum vote.

Article X - Amendments

Proposed amendments to these by-laws may be introduced by any member of the club at any club meeting. The proposed amendment must be read at two (2) consecutive club meetings prior to a vote. A two-thirds (2/3) majority vote of all club members in good standing shall be required to pass or reject the amendment. Members may vote by proxy.

Article XI - Behavior at the Club

Participation:

Members will recognize that participation in HOPs activities is entirely voluntary. participation in these activities may include the consumption of alcoholic beverages, which may affect perception and reactions. Members will accept individual responsibility for their conduct and behavior. The HOPs organization will neither assume or accept irresponsibility for an individual’s actions. Members or guests not of legal age to consume alcoholic beverages in the State of Illinois may not consume such beverages at HOPs meetings or activities. Members assume all responsibility for their guests

Article XII – Dissolution of the Club

In the event of dissolution the club will abide by all laws of the State of Illinois and the Internal Revenue Service.

XXXXXXXXXXXXXXXXXXXX

* AMENDED 5 September 2008

Up-Coming Clubs Events & Meetings

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

HOPs Beer Club meeting dates:

2nd Tuesday of each month • 6:30-8:30pm • 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 Annual Group Brew - 1st Sat. in May

HOPs Holiday Party - December (flexible date)

Winter Bus Trip - Saturday, 2010 - week before Super Bowl

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 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?

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: _____