



"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. Oct. 13th, 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: Celiac Beers - Kurt & Mike M

Fault: none this month

Beer & Cheese Pairing: none this month

Beer Recipes: Using Spent Grains

Misc. News: none this month

MEETING MINUTES:

In attendance: (since I wasn't there...can't say)

Treasurer's Report - \$410.00, as of 7/2009

What's old on tap:

Annual Bus Trip - Sat. Jan. 30th Kevin have you reserved the bus with Peoria Charter? They don't need to know where we're going yet, just when! Talk at the Aug. meeting of going back up to Madison...Kodie and Don have some good suggestions of where to visit this time. We need to get the details (price, destinations, etc.) of this trip planned ASAP so we can start spreading the word to fill the bus.

Fall Picnic - It was one of the best days for a picnic that we've had...no rain, no high winds...that must have been the reason the bees came in! Jim M, hope your lip is better. The crowd was sort of small...Don, Mike, Jenny, Jim, Kurt, Troy, Melanie, John, David, Heidi and Henry, but it made for some great camaraderie and excellent eats!!! Jenny brought some breads she made using spent grains...see page 4 for some recipes to try...all which were very good, especially the cheese one. Jim cranked out his stove and made Hoppin' Johns. Melanie brought Pumpkin Chicken Soup, and besides his meat and cheese plate, Don provided the "boom box" with some good music.

Education: We need volunteers. As usual the calendar is pretty empty.

BJCP Study Group - For those who are interesting in studying for the BJCP test, the study group is meeting regularly once a month. Contact Greg Dare if you are interested in joining in. The test date is **July 10th**.

HOPS

PRESIDENT
David Scuffham

VICE PRESIDENT
Greg Dare

TREASURER/
MAILER
John Martin

TRUSTEE
Kevin Stearns

SECRETARY/
EDITOR
Melanie Martin

What's new on tap:

Holiday Party...time to start thinking about this...time, location, etc.

New Year's Day Brew - Don has hinted that he might host the New Years Day brewing party. He would be brewing...we could come watch, or bring our stuff and brew too...details later.

Invite from Chad Beever's - There was a message sent around to go to Chad's house for a get-together. He'd provide the food and beer...we should think about when we could go down there and get back with him...bring your calendars to the meeting tonight.

BEER HOPPERS MONTHLY SOCIAL:

Mon...the 4th week 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 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.

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

October Sun. 4th HOPs Picnic
 Tues. 13th, 6:30 HOPs meeting
 Education: Celiac beers Kurt & Mike M
 Mon. 26th, 6:30 Beer Hoppers

November Tues. 10th, 6:30 HOPs meeting
 Mon. 23rd, 6:30 Beer Hoppers

December Tues. 8th, 6:30 HOPs meeting
 Dec. ??? Holiday Party

2010

January Tues. 12, 6:30 HOPs meeting
 Mon. 25, 6:30 Beer Hoppers
 Sat. 30, 7:00am Annual Winter Bus Trip

February Tues. 9, 6:30 HOPs meeting
 Mon. 22, 6:30 Beer Hoppers

March Tues. 9, 6:30 HOPs meeting
 Mon. 22, 6:30 Beer Hoppers

April Tues. 13, 6:30 HOPs meeting
 Fri. ? (time?) Black & Tan Competition
 Fri & Sat. (?-?) JayCees Beerfest
 Mon. 26, 6:30 Beer Hoppers

May Tues. 11, 6:30 HOPs meeting
 Mon. 24, 6:30 Beer Hoppers

June Tues. 8, 6:30 HOPs meeting
 Mon. 28, 6:30 Beer Hoppers
 Sun. 26??, TBD HOPs Picnic

July Tues. 13, 6:30 HOPs meeting
 Mon. 26, 6:30 Beer Hoppers

August Tues. 10, 6:30 HOPs meeting
 Mon. 23, 6:30 Beer Hoppers

September Tues. 14th, 6:30 HOPs meeting
 Mon. 27th, 6:30 Beer Hoppers

A Monthly Mind Exercise...

Celiacs Guide to Gluten Free Beer

Their battle cry might well be “Down with Reinheitsgebot!” – The German purity law of 1516, the oldest food regulation in the world designed to protect the consumer. By the 15th century, brewing had become a competitive industry in central Europe, one that held the promise of great financial gain for the most successful entrepreneurs. Cheaper ingredients were being used to brew beer, and in an effort to protect the health of the populace, the German Beer Purity Law decreed that beer could be brewed with only four ingredients: water, barley, yeast and hops.

Although this law is largely disregarded by modern American craft brewers, these basic ingredients remain as the foundation for beer recipes throughout the Western world. This creates a challenge for people with Celiac Disease who suffer damage to the intestines due to an intolerance to gluten, a protein found in various grains: barley, wheat, rye, spelt, oats, kamut and triticale. Over 2 million Americans are diagnosed with this disease, one that can lead to serious complications later in life if they ingest even small doses of gluten over the long-term. Unfortunately, beer-loving adults often “settle for” beers brewed with buckwheat or sorghum that are combined with lower concentrations of barley malts, as are the most common brewing practices.

The demands of beer-lovers with Celiac Disease are finally gaining the attention of craft brewers throughout the world. Most of these brewers have been researching the chemical and physical properties of Celiac Disease, and have formulated their products with 100% gluten-free ingredients and processes that ensure purity of product. They point out that some filtering processes used by brewing companies render gluten undetectable in “low-gluten” beer; however, unless a beer is totally gluten-free, there is no assurance that it is safe for Celiacs.

The most common substitutions for gluten-rich grains are: buckwheat and sorghum; rice, maize, corn, and sunflower; amaranth, flax, millet, quinoa, teff, wild rice, soybean, ragi, and rape. Sorghum and buckwheat are the most common ones used in Western gluten-free beer.

Sorghum is native to Northeast Africa, and followed the trade routes through India and China on its way to America. It is a vigorous grass that tolerates dry weather, and is commonly used as one of the ingredients in African beer. Buckwheat is an herb of the Buckwheat family Polygonaceae, and has origins in central and western China. Its small beechnuts are milled, which separates the edible groats from their hulls. These groats are then roasted and used as a grain product. Buckwheat blossoms have a high nectar content, and are often found in conjunction with beekeeping farms.

Guide to Gluten-Free Beers

Bard’s Tale Beer –USA brewers with current distribution in 21 states, including Iowa, Missouri, New York, North Carolina, South Carolina, and Vermont. The owners are Celiacs and beer lovers themselves who are dedicated to keeping the beer experience alive for those who are committed to a gluten-free lifestyle.

cuz we ol' dogs wanna know more!!!

Dragon's Gold – Bard's Tale Beer, USA – Golden amber with light white head, with the aroma and taste characteristics of a satisfying, finely crafted wheat beer. This beer is crafted with pure water, premium sorghum, hops and yeast, combined with buckwheat, natural honey, corn and rice. This is Real Beer for Real People.

Tavern Ale – Bard's Tale Beer, USA – Soon to be on the market, another finely crafted offering from the makers of Dragon's Gold.

Seasonals are in the preliminary stages – keep your eyes open for these!

Ramapo Valley Brewery - Located in beautiful Rockland County in New York, these folks travel to various conferences throughout the year, and offer their Gluten-free beer year-round.

Honey Passover Beer - Ramapo Valley Brewery, USA - Bright golden in color, with a delicate honey and hops nose. Crafted with honey, molasses, Kosher yeast hops and pure, sparkling water, this gluten-free wonder has 5% ABV, a lighter taste and is dry at the finish.

New France Beers– Canadian brewers with a commitment to ALL of their customers, they have dedicated three years to research and development of gluten-free beer centered on purity and taste.

La Messagère – New France Beers, Canada – A crystalline pale ale with light effervescence and froth of lacing that lightly webs the surface. The aroma and flavor of golden honey, kissed with citrus and wisps of hops. Brewed from rice and buckwheat. 4.7% ABV

Green's – United Kingdom Company dedicated to serving the growing community of people being diagnosed with Celiac Disease and Irritable Bowel Syndrome. New gluten-free products are being developed daily to serve this segment of the beer loving community.

Discovery Beer – Green's, United Kingdom – Hazy amber beer, like a glowing sunrise over the ocean, brewed in the European tradition with crisp taste and refreshing flavor. 5% ABV

Pioneer Lager – Green's, United Kingdom – Golden amber lights with gentle cloudiness, strong body and thirst-quenching palate. 5% ABV

Endeavour Double Dark Beer – Green's, United Kingdom – Walnut brown, full-bodied, with rich European flair. 6% ABV

Trailblazer Lager - Green's, United Kingdom - 4.7% ABV in a low-carb, refreshing, crisp lager.

Herald Ale - Green's, United Kingdom - A traditional ale with a hearty, crisp body and 4% ABV.

Pilgrim Cherry Beer - Green's, United Kingdom - Winter Seasonal available in early November, this 4.7% ale boasts a spicy cherry aroma and flavor, that awakens the zest in holiday fare.

NOTE: Green's has added three Gluten Free Belgian Beers to the USA market through Merchant du Vin. The new beers are: Discovery

Amber Ale; Endeavour Dubbel Ale; and Quest Tripel.

For information about getting Green's Beers in the USA, contact Merchant du Vin at: <http://www.merchantduvin.com>

Mongozo Exotic Beers - Exotic Beers brewed in Belgium.

Mongozo Coconut - Mongozo Beers, Netherlands - Using Mongozo Quinoa as the basic recipe, coconut adds a hint of tropical refreshment, with a low 3.5% ABV.

Mongozo Banana - Mongozo Beers, Netherlands - In Africa, known as mbege, this exotic beer has the golden color of banana, with strong banana flavors in a quinoa base.

Mongozo Quinoa - Mongozo Beers, Netherlands - This bitter grain of Bolivia is characteristically used to brew beers made in Africa and South America.

Mongozo Palmnut - Mongozo Beers, Netherlands - Lightly fruity, Palmnut Beer is in line with African tradition, and is typical of Angolan Beer. 7% ABV.

Sprecher Brewing - Originally brewed for Milwaukee's African World Festival, Sprecher has now entered the Gluten Free Beer market.

Shakparo Ale - Sprecher Brewing, USA - Unfiltered and brewed of sorghum and millet, it is lightly refreshing with a fruity apple profile.

Mbege - Sprecher Brewing, USA - Brewed with sorghum and millet, bananas are added in this traditional Ale with roots in Eastern Africa.

Anheuser-Busch – Brewed at the Merrimack, New Hampshire facility,



SPENT GRAIN RECIPES:

CHOCOLATE CHIP COOKIES

In a large bowl, combine:

1/3 cup peanut butter

2 T. oil

1 cup Sucanat (granulated cane juice), or organic sugar

1/3 cup soymilk

1 tsp. vanilla

Mix above ingredients until smooth then stir in:

1 cup whole wheat pastry or spelt flour

1 tsp. baking soda

1/2 tsp. salt

1 1/2 cup (or more) barley grains

1/2 cup chocolate chips

1/2 cup nuts

If using wet grains, put enough flour so dough retains shape when plopped on pan. Do a test cookie to make sure consistency is right. Bake on oiled cookie sheet at 425F for 8 minutes. Let sit on pan for a couple of minutes.

VEGAN BURGERS

1 lb. Tofu

1 1/2 cup barley grains

1/2 cup wheat germ

1 purple onion (finely minced)

2 T. soy sauce

1 or 2 T. thyme leaf

1/2 tsp. salt

1/4 tsp. black pepper

1 T. fresh basil (or 1tsp. dry)

2 T. flour (more or less)

Mix (I use my hands, it should not be too wet or dry) form into 1 -inch thick patties put on oiled pan and cook at 375F for 30 minutes. Flip halfway through. Can also be pan-fried in a skillet.

WELSH POTATO CAKES

1 lb. Boiled potatoes

1 cup flour

1/2 cup barley grains

1 tsp. baking powder

2 T margarine

2 T sugar

pinch of salt

1 egg (optional) or instead of egg, grind in a blender 1 T. flax seeds very fine, like a powder and while blending (on a low speed) I add 1/4 cup water and blend until the mixture thickens. Mix all ingredients except butter. Melt the margarine and mix thoroughly with the rest. Form into 1 inch thick round cakes. Bake on hot griddle until brown.

QUICK BREAD

1 T. Sucanat or unrefined sugar

1 tsp. salt

1 T. yeast

1 T. margarine

1 cup lukewarm water

4 cup spelt or whole wheat flour

2 cup barley grains

Options: herbs, cheese, nuts, fruits

Mix together sugar, salt, margarine, grains and any "options" if you want until crumbly. Mix in lukewarm water. Add yeast and most of the flour. Cover and let rise in a warm place about 10 minutes. Shape into a loaf and put on greased pan. Bake 450F for about 25 min.

EASY GRANOLA

9 cup barley grains

1 cup spelt or whole wheat flour

1 cup wheat germ

1 cup coconut

1 cup raisins

1 cup honey or maple syrup

1/2 cup oil

1 cup boiling water

1 tsp. salt

2 tsp. vanilla

1 cup of flax seeds (optional)

Blend together all liquid ingredients and add to dry ingredients, until well distributed. Crumble the mixture and spread on to cookie sheet. Start baking at 350F for 15 min., then lower heat to 200F and bake (stirring about every 15 min.) until dry. Store in covered jars. This recipe can be made in smaller quantities.

ALEWIFE'S SPENT GRAIN PIZZA DOUGH

This is the third trial for this recipe. It is a much less "hearty" dough than my original loaf bread recipe down the list here somewhere. It makes a great dough for thin crust pizzas baked in the oven or on the grill (rather similar to the pizza crust at 21st Amendment in San Francisco), as well as a decent focaccia if you just want to use half the recipe for pizzas. This makes eight 9" thin crust pizzas or four 9" thin crust pizzas and one 9-10" pan of focaccia-- or whatever other sizes you want! This recipe presumes you have made pizza before.

Proof yeast by mixing with warm water and sugar. Let sit 5-10 minutes--a nice layer of foam should prove that the yeast is alive and well.

1 pkg. dry bread yeast
1/2 cup warm water
1/2 tsp sugar

In large mixing bowl, mix together: olive oil, sugar, and salt. Blend in yeast mixture. Stir in flour until well blended.

1/4 cup olive oil
2 T sugar

1 tsp salt
1 cup flour

Set aside while you prepare the grains.

Add spent grains (drained well, but still wet) and water to bowl of food processor. Process until you have a semi smooth mixture. It doesn't ever get really smooth, but you don't want it too chunky either.

1 cup spent grains
1/2 cup water

Add grain mixture to yeast slurry and mix together well. Add remaining 3 cups flour, 1 cup at a time, mixing well with each addition. I do this by hand with a wooden spoon. It goes quickly, but you could do it in a mixer with a dough hook if you wanted. The last cup of flour will make the dough seem pretty stiff if you are mixing by hand, but it's ok! Don't worry. It's still a bit sticky, but will clean the side of the bowl. I just use my hands at the end and knead it together right in the bowl.

3 cups additional flour

olive oil, for bowl
flour, to sprinkle bread board

When you have a rough lump of dough together and the sides of the bowl are clean, push the dough ball to one side and add a bit of olive oil to the bottom of the bowl. Push the dough into the oil and flip it over, smoothing the oil over the top of the dough. Reshape the dough into an even round. Cover lightly and place in a warm place to rise for about an hour.

When ready to use, push dough down, deflating it. Bring sides in to center and flip dough over. Put dough out onto floured board and pat out evenly. Cut dough into equal sized pieces for each pizza you will make. If making all pizzas, you should have 8 equal sized pieces of dough. Shape each piece into an evenly round ball and place on a cookie sheet. Cover lightly and let sit 20-30 minutes. When ready to bake, take each little round of dough and pat it out on the floured board into an evenly round shape. You can use a rolling pin if you want to speed the process up a bit. I like them about 9" around for a thin crust pizza. Obviously, a thicker pizza would need to be pushed or rolled out to a smaller round. Once they are rolled out, top with what you like and bake as you usually would.

This works better with a thin to medium crust pizza -- not so great in a Chicago or deep dish style. The grains add a nice crispiness to a thinner crust. It works well on a BBQ grill, too! :)

P.S. If you use half the recipe for a focaccia, I just bake it for about 25-30 minutes at 350 deg. depending on the size of pan you use. Just top with your favorite focaccia ingredients.

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.

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* 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 Monday of each month • 6:30pm

An email will be sent out for this month's location or consult the HOPs website

NOTE:

day change from
Tues. to Monday

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, a week before Super Bowl (flexible date)

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: _____