

Among the activities of the second meeting of the beer club on May 2nd were the introduction of officers, a sampling of dry hops & hop teas and the construction of our second brew. The ingredients were discussed & agreed upon by the members present & the brew was executed by volunteers from the group. From the sampling of the hops, we selected $1\frac{1}{2}$ oz. pellets for flavoring plus $\frac{1}{2}$ oz. Brewers Gold & $\frac{1}{2}$ oz. Kent for aromatics. The finishing hops will very probably be omitted since 3 oz. of pellets were inadvertently added to the wort. If these were sufficiently boiled out we may be able to use a limited amount of finishing hops. The recipe didn't taste bad at this point, but only because the bitterness of the excess hops was offset by the sugar in the wort. Once this has been fermented out the hops will become more obvious. We will be better able to judge next month. The batch we made last month was still fermenting, but should be ready for consumption next meeting.

A couple of us learned one thing of interest Sunday. In our haste we pitched the yeast before the wort had cooled properly. The books generally state that pitching temperatures must be close to 70 degrees and the information that comes with the lager yeast, we have access to, advocates pitching at 85 degrees. Our wort must have been in excess of 105 degrees, but the yeast suffered no ill effects and displayed a vigorous head the following day. No starter was used. From this we learned that the upper limits can be extended considerably.

For those of you who are in the need of bottles, come to the next meeting. John had set out a number of cases, both wine and beer bottles, and there are still plenty left. In addition to the bottles, John also donated the ice and a fantastic feast of hot dogs with yards of trimmings. He had set up a barbeque and allowed us to roll our weenies around on the grill for awhile. This is a philanthropic expense that I think the club should assume in the future. If you have any opinions on this, or any other subject, you are welcome to attend the board meetings. The only problem is, we don't know when or where they will be held. This is a problem we will have to resolve at the next board meeting.

These are the meetings where we get sma--, er, inspired, take the tiller in hand and pilot our club through stormy seas. Hey, that sounds pretty good.

In order to keep our club flexible we are exercising this flexibility in the selection of time and place for the board meetings. This is why we are so hard to nail down. However, I'm sure we can make arrangements for anyone to indicate his desire to attend these meetings.

Dues have been set at \$10.00 per year per person or \$15.00 per couple. The benefits of a club membership include a 10% discount on anything in the shop, and the opportunity to share in the experiences and knowledge of others.

Included in this category is the recipe we put together at each meeting, the ingredients being donated to the club by John.

The meetings have been tentatively set for the first Sunday of each month and anyone who cares to contribute anything to the meetings in the way of food, ice, knowledge, demonstrations or just helping out, will always be appreciated. You can even write this newsletter if you want.

Just remember what Cal Moeller said, "It's not the beer drinkers, it's the beer drinking". Or was it the other way around?

See you on June 6th.

