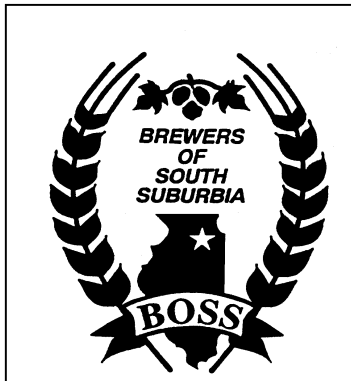


BOSS Newsletter

July 2010

Jay Lubinsky, Editor



We are dedicated to the art of crafting and quaffing fine beers through the sharing of ideas and experiences, the advocacy of brewing as a hobby, and the responsible consumption of beverages containing alcohol

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June Meeting at Kirk Bosi's

Recently joined BOSS member Kirk Bosi and his wife Eileen were kind enough to host our June meeting at their house in Manhattan. Kirk reports that there were about 40 members who enjoyed the Pilsner theme beers and great homebrew as well as the Italian beef, fried chicken, and potato salad. At the end of the night those who stayed after 10 pm were treated to Cuban cigars and Sam Adams Utopias. Kirk says, "I hope all had a good time 'cause I know I did. I would be more than happy to host again next year." Thanks again to Kirk and Eileen for their hospitality.

July Meeting at Three Floyds

Three Floyds Brewing will, for the second time, host our July meeting. Here's what you need to know:

Date: Friday, July 9

Time: 7:00 p.m.

Address: 9750 Indiana Parkway, Munster, IN

Driving: From I-94, take exit Calumet Avenue South (Indiana Exit #1). 2.5 miles to Superior Avenue. Turn right, go 2 blocks to Indiana Parkway (Ave). Turn left and it's on your right, beneath the Town of Munster water tower.

From U.S. 30 in Dyer, IN, take Calumet Avenue North 3.0 miles to Superior Avenue. Turn left, go 2 blocks to Indiana Parkway (Avenue). Turn left and it's on your right, beneath the Town of Munster water tower.

Style: The style for the month is mead. This will be part of the AHA Club-Only competition series.

Special Note: The brewery has a few folding chairs, but If you'd like to sit, good idea to **bring a chair of your own.**

Dues: \$10 for members; \$15 for guests.

RSVP: Please respond to Harry Bielawski at hbielawski@sbcglobal.net . Also note in your email if you are bringing any guests.

Styles for the Year

BOSS's monthly meeting beer styles now adhere to the American Homebrewers Association schedule for club-only competitions. When appropriate, BOSS meeting styles will conform to this schedule, giving us enough time to judge and send in our entry. In the table below, those rows in which there is an "entry deadline" denote adherence to the AHA competition styles.

As you can see from the following table, we will have some monthly meetings where the featured style is not for the AHA competition (no deadline). In those cases, the newsletter editor exercises his sole perk, and, thumbing his nose at any rational input, gets to pick the monthly style. You have all this information so that you can get brewing the appropriate styles if you want to enter competition or just contribute a beer for the monthly style. You can find out more about the AHA club-only competitions at <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2010-2011-competition-year> . Thanks to BOSS vice-president Mark Westmeyer for providing this information.

Meeting Month	Style	Entry Deadline
July 9	Mead	July 30
August 6	Sour and Wild Ales	September 9
September 18	Picnic – no style	
October 2	Oktoberfest	
November 5	Strong Ales	November 30
December 5	Holiday dinner – no style	
January	English Pale Ales	January 28
February	Goose Island meeting – No style	
March	Bock	April 16
April	Wood-Aged Beer	May 5
May	British bitters	

Meeting Schedule for 2010

Thanks to the efforts of Dick Van Dyke, we have a meeting schedule confirmed through the end of 2010. Have a look:

- July 9th, 3 Floyds Brewery
- August 6th, Bruce and Gail Beauchamp's house, Dyer, Indiana
- September 18th, BOSS picnic, Steve Kamp's house, Beecher, IL
- October 2nd, Steve and Kerry Sikorski's house, Bourbonnais, IL
- November 5th, Karlene and Dave Oram's house, Crete, IL
- December 5th, Dinner at Maple Tree... Pending confirmation of taking the whole restaurant

Dick is working on the schedule for 2011 and will report it as soon as he can.

Out and About – The National Homebrewers' Conference

By Mark Westmeyer. Photos by Dustin Kirk

I am writing this from the back seat of Steve Sikorski's SUV on the way back from the 2010 National Homebrewers Conference. Steve, Dustin Kirk, and I had a great time attending and representing BOSS. With so much going on and so much to do, a full write-up would be the size of an old-school encyclopedia, so I'll just leave you with notable moments and highlights.

It's a long trip to Minneapolis. We had a great lunch at the Ale Asylum in Madison, and dinner at the Das Bierhaus in Menomonie. When we got to the hotel we managed to drop off the BOSS

kegs just as the cellar staff was leaving (thanks for waiting guys!). We realized that there wasn't much within walking distance from the hotel, so we unwound at a TGIF.

Wednesday started early with an all-day series of brewery tours. Surly was first (why did Surly have to be first?). It was awesome. We got to see Omar's original homebrew system which is still lovingly preserved in the brewery, and the canning line in action. All their beer rocked. We then had a great lunch at the MN Rock Bottom, which included a great oak-infused vanilla stout and rauch doppelbock.

I think we all gained a new respect for Summit brewing after their tour, hearing about their brewery, and sampling their nitro oatmeal stout and single-decocted pilsner. Hard to believe that they only have 2% of the MN market with the tons of barrels they annually produce. Flat Earth brewing was the last stop. It is a new brewery started by a home brewer that does kegs, growlers, and some hand bottling.

Wednesday night was the Brewing Network's 5th Anniversary party / Northern Brewer's 17th Anniversary party. Pretty much one word describes it – WILD. Tons of big beers from all over the USA flowing everywhere. It was the first time we got to meet up with BOSS member John Arends, who was with us for a number of the conference events.

Thursday Morning we got lucky and hit a MN liquor store that still had some Surly Abrasive Ale and Surly Four (even though Omar said we'd never find it anywhere). We left with a gigantic bill and three large boxes of beer and moved onto Matt's Bar for a "Juicy Lucy" burger (Food War winner on the Travel Channel) for lunch. The rest of the day's events included the opening toast, our first seminars, and Pro Brewer's Night.

One take-away from the seminars was that John Blichmann has awesome, tricked-out, super-organized brewery in his basement. Pro-brewer night was fun, and Omar did a great job representing Surly, bringing along Darkness and Four. Some of the other breweries brought it kinda weak with distributors pouring some obviously oxidized examples.

Friday was filled with seminars in the morning and afternoon, and we got to watch John Blichmann brewing a Two-Hearted clone in the hotel parking lot during lunch on his top-tier brewing stand (sure it was a marketing ploy, but it was fun). Mark Stutrud from Summit gave the keynote address and did a great job detailing Summit's history and expressing how much he and his fellow brewers appreciate the homebrew community.

Club night on Friday was probably the highlight of the conference. There were approximately 50 homebrew club stations, all pouring a massive amount and an amazing variety of beers. I did not see a single club that didn't have some kind of theme or crazy setup. Members of BOSS, UKG, and CBS combined for our booth decorated as the "Stateville Political Crime Unit". Joe Formanek did a great Blagojevich (wig and all) and there were others dressed as Patty Blagojevich, a Chicago cop (Sgt. Dick), other disgraced politicians, and Dustin outdid himself in a full-blown old-school prison outfit.

Other club display highlights included a highly detailed ice-fishing shack with 30 tap lines and a carboy full of minnows, a field-hospital M.A.S.H. unit, and one club pouring from a large, high-gloss, beautiful aromatic cedar wooden bar (stunning). The stuff some folks were wearing was a sight to behold. Hopefully some of our pictures will give you an idea.

Saturday morning came way too early for most people after club night and any “activities” that went on afterwards. Dustin paid for his previous night’s performance for most of the day. Steve and I caught a great talk by Ray Daniels on balancing a home draft system and we were privileged to get a taste of Ken Schramm’s “Heart of Darkness” Mead made with morello cherries, red raspberries, and Michigan honey. (Retail for \$100 / 375 ml.) It was wonderful. The afternoon seminars included an experimentation talk where 14 beers needed to be tasted for research (one control, five with different dry hops, and eight with different kinds of sugar).

After the seminars it was time for the Chicago clubs to serve beer in the hospitality suite before the big awards banquet. We started at about 6 PM with a crowded room. Eventually people started to get in a gigantic line to get into the banquet room. Steve Sikorski rounded up some pitchers and we started bringing pitchers of BOSS and other club beers up and down the waiting lines of beer-thirsty folks. With only a break for the banquet, we actually poured beer from 6 PM until about 1:30 AM. (We didn’t have such a big timeslot, but the club that was pouring after the banquet was willing to let us keep going.) We drained just about all the kegs we brought including ones from the three of us, and ones from Harry Bielawski and John Arends. We were also pouring excellent beers from UKG, CBS, and HOPS. (One of these kegs included an extremely popular eight-year old orange-blossom honey mead made by Shane Coombs.) The feedback we received was excellent, much of it coming from highly experienced judges. There were a number of people that said our table had the best beer at the conference. Of course we heard that more and more frequently as Saturday night went on...

The awards banquet was a fantastic beer-pairing dinner made by the Homebrew Chef, Sean Paxton, with beers donated from Rogue brewing. The main entrée was brine-soaked chicken with rice paired with St. Rogue Red ale. The dessert was a berry and chocolate concoction paired with a double mocha coffee stout. Randy Mosher was given the 2010 AHA recognition award, Rodney Kizby won the Mead Maker of the year, and D.O.Z.E. won the homebrew club of the year.

We’re now about half-way through WI, and I’ve moved to the front seat of the SUV. I hope this gives everyone a taste of event, and might encourage others to join us next year when the conference moves to San Diego.

Note: Most of the conference presentations should be up on the AHA website soon.

- B.O.S.S. Roving Reporter – Mark Westmeyer



BOSS Club Night



Ale Asylum



Blichmann Homebrewing



Dirty Chicago Politicians



So, who took this one?

Treasurer's Report

Annual Dues

Annual dues are \$25. Our fiscal year runs from May 1 to April 30. Payment any time between those dates constitutes membership until the following April 30. So, anyone who has not paid since May 1 has "guest" status at meetings. There is no reduced rate for joining or renewing late in the fiscal year. If you have not paid your annual dues at a meeting, you can send a check, payable to B.O.S.S. for \$25.00 to Lee Mayer, BOSS Treasurer, 16972 S. Laramie, Oak Forest, IL 60452

Meeting Dues

Meeting hosts do not pay dues for the meeting(s) they host (a good reason to host a meeting). Members' meeting dues are \$7.00 per meeting when held at a member's home. Non-member or guest meeting dues are \$10.00. However, if you are a guest and join BOSS at the meeting, you will pay only the \$7.00 fee for that night's meeting. Meeting dues at commercial establishments are variable and, to the best of the Editor's ability, will be announced in the Newsletter.

BOSS Library

Steve Sikorski is the BOSS librarian. If you're interested in a particular brewing book, email Steve prior to the next meeting at stevesspambox2001@yahoo.com. A complete (maybe) list of the BOSS Library holdings can be found at www.bossbeer.org

Contact the Officers

Harry Bielawski	219-365-0995	hbielawski@sbcglobal.net
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Mike Pelter	219-864-4666	paradoc1@earthlink.net
Dick Van Dyke		DVDsComp@msn.com
Mark Westmeyer		dogacres@mac.com

Newsletter Items

I'd sure welcome your items to put in the newsletter. Visit a new brewery? Write up your impressions and send them to me. Do well in a competition? Send me a description and, if you'd be willing to share, your recipe. Got some news that affects homebrewers in the south suburbs and environs? Let me know about it. Send all those, or anything else you think would be interesting to include, to me, Jay Lubinsky, at ajlubinsky@gmail.com

Thanks a lot,
Jay