



# Saccharomyces Journal

## President's Message

*Randy Desilet*

Mark your calendar for Saturday, July 18. That's the date for our Summer Party hosted by Kari and Errin Pichard. The Saison and Mild brewed at our last Club Brew will be on tap. Details will follow as we get closer to the date.



NFBL brought home the gold when Thomas Crawford and Patty Born won ribbons at the Hogtown Brewoff at Gainesville, FL. Thomas got a 1st place for his Roggen Bier and Patty and Thomas got a 2nd for their IPA. Congratulations to both. Club members should consider entering their labors of love (beer) in future competitions. Our next opportunity is the First Coast Cup in Jacksonville. If there is sufficient interest in entering this competition the Home-

Brew Den will help with a packing party to send submissions to Jacksonville. See Sarah's article for more details.

In last month's Newsletter, I mentioned that we had had an increase of 9 new members in February and April. As a way to assist these new member and future members, the Club will develop a contact list of experienced Club Brewers for questions and mentoring. Hopefully, this will speed up the process of making contacts within our Club and a way to share our wealth of talented experience. The list will be given to new members when they join.

Our Newsletter editor, Denise Howard has been developing an online store for members to purchase NFBL Stuff. Check it out at [www.cafepress.com/nfbl](http://www.cafepress.com/nfbl). If there are items you would like added to the store, please contact Denise. By doing business this way the Club eliminates having to invest in stock and carrying an inventory.

Have a great summer and be safe!  
Good Brewing!

## Treasurer's Report

*Betsy Miller*

Balance: The club's balance is **\$1,838.43** as of June 1, 2009. The club has **60** active members. We had a lot of new members at the March meeting.

### Membership renewals due June 2009

Bob Daugherty and Joel Tedder

### Membership renewals past due

Ross Beck, Brian and Jennifer Hall, David Zinn, Christopher Sullivan, Jon Yeagan, and Robbie Laub

Annual membership is \$20 for individuals and \$30 for couples.

Please see me at the next meeting with your dues, or mail your checks to NFBL, PO Box 3325, Tallahassee, FL 32315-3325 Attention: Betsy Miller.

**Membership cards** Remember that it is important to keep current with your club dues. The NFBL card is used to identify members as being up-to-date with their dues and eligible for discounts at The HomeBrewDen. Only membership cards of active NFBL members will be honored.

### NFBL stuff for sale

NFBL logo pint glasses ..... \$3 each

Please see Betsy at the meeting for purchases.

## Minutes

*Jen Feltman*

### May 14 Brew Club Minutes

At our NBFL meeting last month India Pale Ale was our style. We tried a variety of commercial IPAs, one homebrewed IPA, and several out of style, but, not without style homebrews. My favorite of the commercial IPA's was the ever so tasty Stone IPA.

During our announcements, thanks were given to Vince and Amy for hosting the recent club brew, where the beer for the upcoming summer party was brewed. Brew-related community activities were also discussed. Sarah reminded us of the Hogtown Brewing competition that was held in Gainesville the weekend of May 16th, which several of our members participated in. And Allen Turnage reported on the Highland Games. In the past we have done an educational brewing session at the games and were never charged. This year we decided not to participate in this event since we would have had to pay a very expensive entry fee (250notent,350 tent). It was decided by the club officers that since there are many other opportunities for our club to participate in the community it wasn't wise to spend so much of our club budget on this event.

#### Homebrews

Will Chase	Rye IPA
Vince George	ESB Baby Brother
Don Miller	Midnight Porter
Wade Feltman	Robust Porter
Sean Patronis	Dunkel Weissen

#### Raffle items

Roy Zeigler	Bell's Hopslam
Randy Desilet	Bell's Amber Ale, Bell's Two Hearted Ale
Mark Stoffan	Bridgeport IPA, Bar Harbor Real Ale, Class 5 IPA
Bob Daugherty	(2) Fish Tale Organic IPAs
<b>Raffle Winner</b>	<b>Dan MacDonald</b>

Correction to last month's raffle items: One member was accidentally left off of the list. Randy Desilet brought Bell's Two Hearted Ale and a Terrapin Golden Ale. Sorry for missing you, Randy!

### May 21 EC Meeting Minutes

**Officers present:** Randy Desilet, Sarah Bridegroom, Betsy

Miller, Denise Howard and Jen Feltman

At the May EC meeting at Betsy's house, club officers reported news and discussed future activities for our club, especially concerning the participation of members in brew competitions. Sarah reported on the Hogtown Brewoff Competition that she recently attended in Gainesville, where we had a couple of members to win awards. Thomas won 1st place for his German Wheat Rogenbeer and Thomas and Patty's IPA, which we tasted at an earlier NFBL meeting, won 2nd place. Sarah also reported that a new microbrewery will be opening soon in Gainesville: Swamp Head Brewery. The brewer is a homebrewer from the area. Here is their website if you want to check it out: <http://www.swamphead.com/>

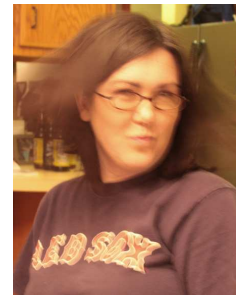
We spent a good deal of time discussing the possibility of the NFBL hosting a big event, like an invitational brewing competition, sometime in the next year. In the past, the NFBL has hosted a brewing competition. For such an event, we would need to have BJCP certified judges and would need to keep it to a manageable size. If there is enough interest, then we could possibly organize something for the coming year. We would need volunteers to work with this event. Let the club officers know if you would be interested.

We also discussed resurrecting another smaller scale club activity that would encourage club member participation in competitions: A Packing Party. This is an informal event where we pack up beer to send to a competition, since the beers have to be packed a certain way and it is more cost effective to package several entries together. It is also a good chance to learn more about preparing beer for competition and getting to know brew club members.

The club officers also talked about having more frequent opportunities for NFBL members to socialize. All agreed that the first club happy hour at Proof was a success and we then brought up the possibility of having a monthly club happy hour at a local bar. Several local bars were mentioned: Steel City Saloon, Fermentation Lounge, Waterworks, MoMo's at Market Square, and Proof (again). If you have a favorite local, let us know.

And a few more items of business were discussed: Denise reminded us that club merchandise is now available at [www.cafepress.com/nfbl](http://www.cafepress.com/nfbl) You can order and pay directly through this website.

At the time, we were still looking for a host for the upcoming summer party. But we now know it is being hosted by Errin and Kari on July 18th. Thanks, Errin and Kari!



## First Coast Cup in Jacksonville

*Sarah Bridegroom*

Our brewing friends in Jacksonville are hosting their second annual First Coast Cup. This homebrewing competition, hosted by the Cowford Ale Sharing Klub (CASK) is one of several homebrewing competitions in Florida.

Previously in the NFBL's history, the club and HomeBrew Den have organized group shipping of entries to help brewers save a little bit of money on the shipping of entries. We haven't done much of that in recent history since member interest in competitions has been lower than usual. We'd like to give this membership benefit another try in hopes that members will take advantage of the reduced costs for shipping beers. Competitions are wonderful ways to get qualified, anonymous feedback on your beers. The overall goal of course is to improve our brewing and to keep striving to make better beer.

Most competitions have an entry fee. Those fees cover the administrative costs of the competitions. The shipping cost of sending your entries is based on the number of beers that you send, the weight, the distance of the shipping etc. In any type of shipping, the first pound is always the most expensive. It has to get to its destination whether it is one pound or ten pounds. So when brewers ship entries together, the costs of shipping and



packaging materials are spread across the beers rather than each brewer being calculated as its own box.

So, if you are interested in sending your beer to First Coast and taking part in this membership service, these are the details. *I will provide a brief tutorial on this at the upcoming beer club meeting on the 11th.* Meanwhile, there are some things you can do.

First and foremost, you have to follow the competition rules of the individual competition. The First Coast Cup is hosted by the Jacksonville club. So, you'd visit their website – [thecask.org](http://thecask.org) to get full details about the competition. Look for the rules and regulations section which will outline the rules including information about how to officially enter your beers. Shipping your beer doesn't mean that you have entered it. It means that you sent it to the judging site. To "enter the beer", follow the specific details for each competition about online registration.

Carefully read the sections that outline the packaging rules for your beer: typically three, 12 ounce bottles for most beer styles. Typical registration will outline the use of bottle ID forms that you will put on your bottles. Please complete your beer entry registration functions prior to shipping of the beer.

After your beers are prepped for transport, bring them to HomeBrew Den on **MONDAY, June 29** between 6 and 7:30 PM. The beers will ship on Tuesday, June 30 for arrival to Jax on July 1. On Monday, we'll weigh, pack and process each brewer's entries and calculate costs for shipping their beers.

If members want to continue this service, we will schedule for other Florida club competitions.

## June Beer Calendar

*Sarah Bridegroom*

In addition to the NFBL meeting on Thursday June 11th, please join us for a few other beer gatherings. We'll continue our local happy hour visits with a June stop at Fermentation Lounge on Wednesday the 17th. Fridays at the Lounge are pretty busy, so we'll try it earlier in the week so that NFBL members have a bit more space to enjoy the good beers at the bar. They open at 5PM, so come by any time after that. Fermentation Lounge is

in the All Saints area of town off of Gaines Street near Railroad Square. Reminders and other location information will be sent via e-mail.

On Thursday June 25th, our beer friends at Proof are hosting a Stone Brewing Co. tasting featuring several yummy beers. Details available at Proof and via e-mail.

On Tuesday June 30, Matt Ruddell is representing the club at New Leaf Market with an introductory course on homebrewing. He'll be sharing the joy of both beer and brewing to community members. Admission is free.

## The Great Beer Adventure: Seattle

Vince George

The preparation for our Seattle trip began a few weeks before our departure date. I had posted a question on the one beer forum I frequent and I received some great information. I printed out a long list of brewpubs and breweries hoping that I would be able to make it to more than just a few.

Our trip got off to a shaky start; we were concerned that we would have to cancel our trip. But, we arrived in Seattle a day and a half after we were scheduled to arrive. Thanks Delta Airlines, you suck. The first beer I had was from Scuttlebutt Brewing Co. It was a nice easy drinking Amber, I was too distracted by the chaos going on around me to really enjoy this beer. Oh, did I mention that we were staying at Amy's sister and brother in law's house, Karen and Rick? And they have three little kids?

The first full day in Seattle we headed off to downtown's World Famous Pike Place Market. I meandered through the crowds on a mission to find the Pike Pub and Brewery. I had been here before, on a trip in February 2005, but only had time for one quick beer before having to get to the airport. This time would be different: I got to sit at the bar while my wife, daughter and sister-in-law went shopping. The first beer I ordered was the IPA. Amber in color with a nice hoppy aroma, it had a good malt backbone to support the hop character. Next up was the cask-conditioned IPA made with all Columbus hops. Great aroma and very tasty! This beer was brewed for the Washington Cask Beer Festival, which was held the day before we were scheduled to arrive in Seattle.

While sitting at the bar, I struck up a conversation with Mary, Jan and Devon. Devon worked at a spice shop up in the market. I asked him a few questions about some spices that I was planning on brewing with and later paid a visit to his spice shop; Devon was very helpful and suggested I stop at Seattle Coffee Works for the best coffee beans around. I had told him I was looking for some magic beans for my coffee stout. Mary and Jan were the Laverne and Shirley of Pike Brewery. They took me downstairs to check out the bottling and kegging area. That's when Amy called and told me they were looking for me. So, it was back up to the bar area, where I ordered Monk's Uncle Tripel Ale. It was a very nice tripel with fruity and spicy aromas and flavors that blended well together with the maltiness and dry finish. This tripel was one of the better ones that I have had, over-the-top phenolically like most I've tried.

After finishing the tripel, we walked down First Avenue for about a mile to Elysian Fields Brewery where I had a pleasant surprise. Back in November of 2007 we took a trip to my hometown in Pennsylvania. I was checking out the newly remodeled Windber Hotel, which had become a great beer bar. It was unbelievable to see the assortment of beers available in my little podunk town compared to what was available in the capital of Florida. Anyway, the owner of the Windber Hotel was a friend of my sister's and he gave me a Beer Advocate magazine to look over while I enjoyed a Speakeasy Big Daddy IPA. An article in there caught my eye; it was about a Jasmine IPA brewed by Elysian Fields. I knew what I was going to try first, and I wasn't

disappointed. The aroma was incredibly fragrant, and it was a very easy-drinking beer that I enjoyed with a Reuben sandwich. For dessert, I had a cask-conditioned Greenman IPA and was feeling no pain. At this point, it was time to head back to the downtown area, so I tightened up my hiking shoes and did a staggering one-mile hike back toward the car, making a quick stop at the original Starbucks for some much-needed coffee.

The next beer on the menu was Manny's Pale Ale, brewed by Georgetown Brewing Co. This one was enjoyed at the Iris Grill, as we were celebrating my daughter's 19th birthday. (Damn, that makes me feel old.) This pale ale was highly recommended, and it did not disappoint. Nice hoppy aroma with a good bitterness supported by a rich and complex malty middle with a snappy hop finish.

For the nightcap we went to Issaquah Brewhouse, which is owned by Rogue Ales. They brew their own specialty ales but also feature a huge selection of Rogue Ales on tap. I started off with the Contraband IPA, a nice IPA, and ended up with Russian River Damnation, a Belgian-style strong golden ale. And then I was done for the night.



The next morning was rough and the three kids didn't help matters. Amy and I got suckered into walking the two older kids to school that morning. There is nothing quite like walking kids to school in the cold, misty Seattle weather with a hangover. Good times, indeed.

After breakfast at Julia's, shopping at IKEA, picking up the kids from school and stopping at a waterfall, we made our way to Snoqualmie Falls Brewing Co. Based on the recommendation from a local, I ordered up the Wildcat IPA, then the Steam Train Porter, Spring Fever Belgian Style Grand Cru Ale and wrapped things up with the Black Frog Stout. I loved this place the beer was fantastic. I chatted with some of the locals, checked out the brewery and almost talked Amy into letting me stay there to go to ladies night across the street.

Thursday was going to be a full day and like any full day, it's best to start off with a good hearty breakfast. Another recommendation from a passerby finds us in the Queen Anne area of Seattle at Peso's Kitchen and Lounge. After a Spanish omelet and a couple cups of coffee, I was ready to go. It was off to the Fremont area to find the infamous troll. Now all I had heard was to make sure I checked out the troll under the Fremont Bridge. I was wondering if this troll might be some local folklore meant to trick the visitors. Well, I'll tell you, that is one big troll under

the Fremont Bridge. We climbed up on him, and I was curious to see how far my arm would extend up into his left nostril, not quite to my elbow was the discovery.



After leaving the troll and walking in circles for quite a while, we found Brouwers. They had a ton of barleywines on tap, thanks to the Hard Liver Barleywine Fest. We didn't stay, though, what with my daughter being under 21 and some quirky alcohol laws in Washington—which are still much better than those in dear-old Florida. I was still pretty thirsty, and as we made our way back up the hill toward the car, we found Dad Watson's, one of the many McMenamin's pubs. I sipped on an easy-drinking ESB as we planned our next adventure.

We arrived at Hale's Brewery early in the afternoon and ordered some shredded beef nachos, —interesting but messy. My first beer was the Herbert IPA. The Herbert is a special beer that's normally brewed collaboratively by a group of Washington brewers for the Cask Festival in honor of Bert Grant, a Northwest beer icon. Each year a different brewery hosts the brewing session and brews the beer based on the recipe that has been passed on from one host brewery to the next, tweaking the recipe by adding some personal twists each time. This beer was a full-bodied IPA reminiscent of an English IPA. How do you top that? With a Super Goose IPA, that's how. Hale's Brewery took their Mon-goose IPA and goosed it up a bit. The one word written in my notebook for this fine ale is "hoppy." I tried three other beers at Hale's, their Irish Nut Brown, the Pale Ale and their Cream Ale. The Cream Ale had a beautiful clear straw color and was very tasty, as were the other two. Amy and I stayed at Hale's Brewery while my daughter and Amy's sister headed back to get the kids from school. I wandered around the brewery for a bit and began talking to a guy named Greg, who turned out to be one of the brewers at Hale's. We continued talking about beer and brewing until the bartender spotted ÓColonel SandersÓ making his way toward the entrance. He alerted Greg to this, and in an attempt to avoid getting sucked into a conversation with the Colonel; he quickly made his way toward the exit. The good thing about the rapid departure was that Greg suggested we visit the Maritime Pacific Brewing Company and the Jolly Roger Taproom, and he even gave Amy and I a ride to our next pub.

We walked up to the bar of the Jolly Roger, and I ordered a Bosun's Black Porter; Amy opted for the Old Seattle Lager. Both of these were very tasty, well-brewed beers. As Amy sipped her beer and I drank mine, we began talking to Joshua, a pretty interesting dude with an iPhone and shaved head. We had a good

conversation with him, and I decided to order a dry-hopped Islander Pale Ale..

Amy called a taxi for our next stop over in the University district, Big Time Brewery. The cab arrived and Bob was the driver but he didn't look like the guy in the picture of the expired permit. Bob told me that he just started his shift and that was the guy before him and then Bob flipped down the visor on his side and showed me his expired permit. I continued to try to make small talk with Bob about the area and such but he seemed to be pretty focused on driving us through the side streets of Seattle. It was getting close to rush hour and Bob didn't want us to be stuck in traffic as the meter racked up more fare. That was nice of Bob. I didn't know it at the time but a long tentacle like hair protruding out from Bob's ear mesmerized Amy. She even took pictures of Bob's hairy ear.

Walking into Big Time Brewery I felt as if this would be a fun place, it did come highly recommended, even if it was on a seedy street. Heading up to the bar I scanned the beer list on the board. Amy ordered the Atlas Amber and she really enjoyed that beer. The one that caught my eye was the Double Decade Twentieth Anniversary IPA, it just sounded like a special beer and it was. This beer was brewed to celebrate the beginning of Big Time Brewery's next twenty years of brewing great beer. By this time, my brother-in-law arrives and orders up a Double Decade. As I sat there enjoying this very hoppy wonderful IPA, I noticed a young couple seated to my left. She had dark brown hair and he had two fresh scrape marks on his face, one on his forehead and the other on his nose. I told Amy I was going over to ask him what happened, she wasn't amused. I simply asked him, "Hey man, what happened to your face?" He smiled and told me that he was at the cask beer festival the past weekend and went to jump over a fence but didn't clear the fence. He landed on his face. I laughed and told him that was awesome and I wish we could have been there, the cask festival that is. I introduced myself and began talking to Anthony and Venus. Venus was the home brewer, how cool is that? We talked for a while about beer and brewpubs in the area and places to eat. Amy wrote down their recommendations and I ordered a Coal Creek Porter, another fantastic beer brewed by Big Time Brewery. I wandered down towards the brewery area where I saw the tanks and a man with a long beard. I was impressed and asked him how long he had been growing that beard. Four years of dedication is a long time to grow a beard, if you ask me. It was a nice beard though. I introduced myself and found out the long bearded man was Bill, the head brewer at Big Time. We chatted for a while and I thanked him for taking time to answer some questions, he was a nice guy. I seem to recall having the Tinderstick ESB, but things were getting a little foggy for me.

Taking one of Venus' suggestions, we head over to Latona Pub. I order up a Scuttlebutt Gail Force IPA and Amy orders Iron Horse Pale Ale. Amy decides that we should just split a burger. Who in the heck splits a burger? Well I guess Amy and I do. It was a tasty burger; too bad I only got half a burger and no fries.

*Vince & Amy's Seattle beer adventure will continue in next month's newsletter.*



July 23	July 23 EC Meeting
July 9	NFBL Meeting: Kolsch, Alt, Steam
Jun 25	EC Mtg at Randy's
Jun 21	Father's Day
Jun 18-20	Nat'l Homebrewing Conf in Oakland, CA
Jun 11	NFBL Meeting: American Light Ales, Cream Ales, Blond Ales, Wheat

## NFBL Calendar

Newsletter submissions should be sent by the Friday following the full membership meeting to [denise.karnes@gmail.com](mailto:denise.karnes@gmail.com)

## North Florida Brewers League



NFBL  
 PO Box 3325  
 Tallahassee, FL 32315

**Mission Statement:** The North Florida Brewers League is committed to sharing, promoting, and teaching the hobby of homebrewing to both beginners and experienced brewers through community involvement, regular meetings, and the Big Bend Brew-Off.

**Beer is a wonderful thing.**

Visit [www.nfbl.org](http://www.nfbl.org)