

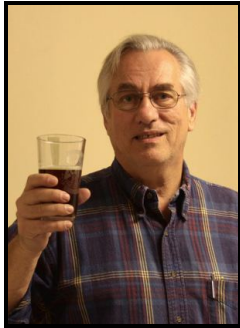


Saccharomyces Journal

President's Message

Randy Desilet

Getting tired of the heat and looking for relief? One remedy is the upcoming July 18 Summer Party hosted by Kari and Errin Pichard around their swimming pool. We'll be starting at 4 pm. Children are invited. The Club will provide the main meat entrée and the two beers from our last



Club Brew. Members are asked to bring a covered dish to complete the meal. If any member has some homebrew that has to be drunk before it goes bad, bring it along. Now a special note: The Pichards have moved. So don't automatically go to that Damn Shack at the old location. See the instructions to their new home.

Our June happy hour at the Fermentation Lounge was well attended. For anyone like me it was the first time at the lounge and was a great opportunity to socialize and drink new beers. Sarah is not planning a happy hour for July because of the Summer Party, but will be making arrangements for August.

For the last two years, NFBL has par-

ticipated in the Elder Care Oktoberfest fund raiser. The Club is again planning to stage beer tasting and education sessions at this year's October 16 event. This is our main charitable event for the year where we donate our beer and time for a great cause. Vince George has volunteered to head up our efforts this year. Elder Care has offered us two stations rather than one from previous years. This will involve more brewers and beer. We will be brewing German style beers in keeping with the Oktoberfest theme. Contact Vince at 850.212.7112 or brewboxer@earthlink.net, if you would like to be involved this year.

Good Brewing!

Randy Desilet

Treasurer's Report

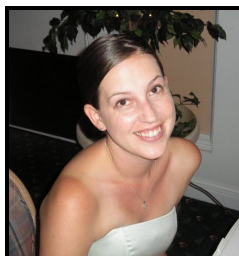
Betsy Miller

Balance: The club's balance is **\$1,903.38** as of July 1, 2009. The club has **63** active members, including 3 new members, this month. Welcome Patrick and Jessica Taylor, and James Hartman!

Membership renewals due July 2009: Darrell Thompson and Kris Bowler

Membership renewals past due: Bob Daugherty, Ross Beck, Brian and Jennifer Hall, David Zinn, Christopher Sullivan and Jon Yeargan

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 HomeBrew Den. 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.

July Beer Happenings

Sarah Bridegroom

Our Sweetgrass Dairy pal, Gabe, will be joining us for our upcoming NFBL meeting on July 9. Sweetgrass is again being generous with cheese samples and giving us an opportunity to test the knowledge we gained at last year's beer and cheese pairings. Join us on the 9th to further train your beer and cheese palate.

With the NFBL party and the First Coast Homebrew Competition both in July, we'll schedule our next beer club happy hour for August.

The results for the National Homebrewing Competition have been announced. Our beer friends in Tampa won the Gambrinus club award for overall point percentage. Congrats.

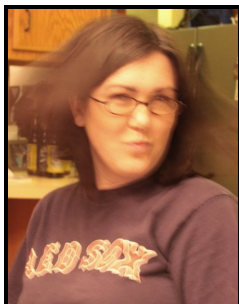


Minutes

Jen Feltman

June 11 Brew Club Minutes

The styles for this month's NFBL meeting were American Light Ales, Cream Ales, Blond Ales, and Wheat Ales. We tasted two commercial varieties of Wheat beer: Erdinger, a German wheat and Sweaty Betty Blond (really an American wheat) by Boulder Brewing Co. We also had a large number of homebrews to taste at the meeting this month, from a fruit flavored wheat beer to Porter. We also were able to sample two of the club brews that will be on tap at the upcoming Summer Party on July 18th: a Saison and a Mild.



Members were reminded of the beer events in our area: The Happy Hour at Fermentation Lounge (held June 17th), the Stone Brewing Tasting at Proof (held June 25th), and Matt Ruddell's Homebrewing 101 at New Leaf (held June 30th).

We also discussed the upcoming 1st Coast Beer Cup in Jacksonville, July 24th-25th. We talked about the benefits of participating in beer competitions and Sarah reminded brewers that wanted to send off their beer as a group about the "packing party" from 6-7:30 at the Homebrew Den (June 29th).

Finally, we discussed the process of becoming a certified beer judge. Members who are interested should check our www.bjcp.org or talk to a club officer.

Homebrews

Belgian Golden Strong "Unintended Consequences"	Wade Feltman
Grapefruit Wheat	Don Miller
Belgian Blond	Garrett Goodman
Porter	Garrett Goodman
Blackberry Mead	Allan Turnage
Saison	Vince George
IPA	Vince George

Club Brew preview

Saison & lead brewer	Wade Feltman
Mild	lead brewer, Ian

June 18 EC Meeting Minutes

Officers present: Randy Desilet, President Sarah Bridegroom, Vice-President Betsy Miller, Treasurer Jen Feltman, Secretary Denise Howard, Newsletter editor

The EC met at Randy's house this month and discussed club business over a selection of tasty brews and addictive snacks (especially those Doritos!). On the agenda were officer reports, the

Eldercare Oktoberfest, the profit margin for NFBL merchandise on CafePress.com, and the Budget for the Summer Party.

The majority of our time was spent discussing the Eldercare Oktoberfest, to be held on Friday, October 16, 2009. Eldercare has been very enthusiastic about our participation in their Oktoberfest event and this year they have offered us two separate stations for beer education/tasting. Since we will not be participating in Brewfest Tallahassee, we will be able to devote more effort to this one charity event. We spent some time discussing the amount of beer we would need to have brewed and the potential styles. Our preliminary estimations were that we would need eight, five gallon batches (four kegs for each station). We thought it would make sense to have four different beer styles that would be offered at the two separate stations in order to allow for more people to participate in the event. Eldercare has expressed that they would like to have one of the beers to be a German style Oktoberfest, in the spirit of the event. We discussed having the following styles: a Pilsner or Hefeweizen, Kolsch, Dunkel, and an Oktoberfest or Marzen.

In the past, brewers have been given a small \$10 subsidy for each batch that was donated for the event. It was decided by the EC members that the subsidy be discontinued and that the brewing for charity be encouraged.

Another item on our agenda was the profit margin for NFBL merch-andise purchased on CafePress.com. The profit margin is currently kept very low – just \$2 per item, so we decided to keep the margin as it stands.

The EC also decided to keep the budget for the Summer Party at \$60, to help reimburse the hosts for the cost of the food.

Finally, we discussed having a cheese and beer pairing at our next NFBL meeting, courtesy of Sweetgrass Dairy, Thomasville, GA. More details will be found in this newsletter.

The next EC meeting is scheduled for July 23rd at Jen Feltman's house.

Raffle Items

Magic Hat #9	Sarah Bridegroom
Victory Golden	
Monkey Tripel	Sarah Bridegroom
Domaine du Page	
French Country Ale	Sarah Bridegroom
Skull Splitter	Sarah Bridegroom
Dogfish Head	
Indian Brown Ale	Wade and Jen Feltman
Magic Hat #9	Randy Desilet
Bell's Two	
Hearted Ale	Randy Desilet
Stone Smoked Porter	Chris Sella
New Belgium 1554	
Enlightened Black Ale	Rick Savage
NFBL Shirt and	
Bumper Sticker	NFBL
Raffle Winner:	Amy George

The Economics of Brewing

Sarah Bridegroom

Over the last several months, there's been lots of talk about the economics of brewing. Understandably, the surprise of the hop shortage in 2008 and the subsequent price structure of hops made a few people freak out. Soon afterwards, due to the weakening of the US dollar, we saw some small increases in barley, corn and wheat process across the globe, which led to little bit more of a freak out as it pertained to raw ingredients for beer. Since that news crept into our brains, several months have passed.

As we've previously reported in NFBL, hop and grain availability is stable, and prices are beginning to level out a bit. Even with a new hop price structure in 2009, homebrewing is as economical as ever. Those raw materials increases are reflected in craft brews in the marketplace – both in retail locations and bars.

I don't know where everyone is shopping these days, but pale ales and IPAs range anywhere from \$9 - \$12 a six-pack.

The average cost of a homebrew recipe for a Pale Ale is \$29 – a bit less if you do all-grain and a bit more if you throw in a dry hop. Standard IPA recipe is \$40 – for eight 6-packs. English Bitters, Porters, Browns, and Stouts can be brewed for even less. Reds, Wheats and Milds can be produced for even less still. Don't know about you, but I'd be happy to pay \$3.50 for a six – pack of Pale Ale or \$5 a six-pack for IPA. Or dare I say, \$2.99 a six-pack for an English Mild.

Homebrewers have long appreciated the savings that brewing at home provides. To know that you can enjoy that savings with a product that is 1) super-fresh, 2) a result of your talent and effort, and 3) a refreshing beverage for any occasion. . . well, that's just downright fun.

Part II – The Great Beer Adventure: Seattle

Vince George

The last time I saw my brother-in-law, he was telling me about this saloon he has wanted to go to but for whatever reason he hasn't. I suggest we go there because it's been somewhere he's wanted to go. This saloon is across from Snoqualmie River and from the outside it looks like an old frontier saloon. I ordered a Deschutes Mirror Pond and some fries. Amy couldn't believe I ordered fries this late at night and I couldn't believe I was still functioning this late at night. The two guys seated to my left were trying to decide what to order. The guy closest to me is thinking about ordering a burger and a salad. I couldn't believe what I just heard. A burger and a salad at the Last Frontier Saloon? That's outrageous! I let the guy know that ordering a burger and a salad at the bar just wasn't right. He told me and his friend that he needed to start thinking about his weight. I glanced down to see a quite impressive belly and suggested that he should have started thinking about that years ago. I'm glad he had a sense of humor. I ate my fries drank my pale ale and called it a night.

Friday morning came fast and hard, it was the second rough morning in Seattle. The morning began with some of Karen's apple pancakes. She didn't have all of the ingredients but made them anyway and I sure wished she hadn't. They were like

thick, dense chewy pucks, with a nice apple flavor and topped with warm tasty maple syrup. After that, we piled into the Honda Pilot, all eight of us, and headed to Olympia to see the wolves. On our way there I was asked to see if there were any brew pubs that I wanted to stop at for lunch. I really wasn't feeling too good but suggested the Fish Tale Brew Pub. We walk up to the pub and found out that no one under twenty-one is allowed in the pub because the pub is a tavern according to the business license. Washington beer laws allows for a brewer to sell their beer directly to the retailer, they allow growlers and kegs to be purchased directly from a brew pub. But just to be quirky they have tavern licenses that do not allow anyone under twenty-one to enter. So there is a difference between a tavern and a pub. Like I mentioned earlier the beer laws in Washington, even with that quirk, are far better than the restrictive, three tiered beer laws in Florida. We had a dilemma on our hands and no one was taking the lead on what to do so I made it simple for the others. I told them that I would take one for the team and was staying here at Fish Tale Pub. They found a restaurant to go to and left me there. As I stood inside this small pub I looked around sizing up the patrons and who I should grace with my presence. I see two familiar faces, I walk over behind them and say, "Buy me a beer." It was Anthony and Venus. I sat down next to them and without realizing it, I was sitting next to one of the brewers,

Collin. I found out that Fish Tale Ales might be available in Tallahassee. Collin said he thought they could be found at a natural foods store and I thought New Leaf Market. I had a great lunch starting off with Leavenworth Eight Mile Altbier, Fish Tale IPA, a bowl of chowder, fish and chips and for dessert I wrapped things up with some coffee. The beers I had at the Fish Tale Brew Pub were very nice beers. They were very well brewed beers and they were what you would expect for the style. I wish I would have tried some of their pear cider but it was time to go see the wolves, the shore and Cabella's, oh boy! Well at least it gave me time to try to recover a bit.

After dinner, we stopped at Malt and Vine, a bottle shop with beers on draft. Now that's my kind of shopping. I had heard that they might have the beer that I have been searching for, well they did but there was one problem to overcome. We got there just after eight o'clock. They had just called last call. My beer of beers was within reach but will they let me have some? Yes, they would. Pliny the Elder please. I have brewed this beer twice and have had it in bottle twice and I even have the hat. But to drink this on draft is pure hop heaven. My brother-in-law, Rick said that I have ruined his beer drinking enjoyment because after he finished his Pliny, he said no other beer would ever be that amazing. Now it was time to do some shopping. Here's what I picked up: Big Sky Moose

Drool Brown Ale, Pike Kilt Lifter, Alaskan Smoked Porter, Laughing Buddah Purple Yam Porter and Pandan Brown Ale, Iron Horse Black IPA, Ninkasi Spring Reign, Cantillion, Snoqualmie Wildcat IPA and Steam Train Porter, Pliny the Elder and Aldergrove Brown Eyed Girl Mild and Empirical Staught.

The Aldergrove Brewery is the smallest commercial brewery in Washington. The beers are brewed on a ten gallon system and on Wednesdays the brewer loads his beers up in a truck and drives to the retailer. How cool is that? The Brown Eyed Girl English Mild Ale was fantastic.

The last stop of the evening would be back at Issaquah Brewhouse. Issaquah Rye IPA, Sesquicentennial Ale and the St Rogue's Red were the last three beers of the day for me. Amy had the Rogue Hazelnut Brown Nectar, which was incredible on tap.

One of the things that I remember Amy telling me about was some French toast she had in Seattle years ago. She had told me that if we ever got out there, that she would like me to try the French toast at this one restaurant to see if I could pick out the flavors and make it for her. Well since this was our last day we had to go to Etta's for the French toast. It was very good but

the flavor that intrigued Amy was probably coming from the maple syrup. So we got the name of the maple syrup and will be ordering some. Saturday morning at the downtown market place was crazy, lots of people and vendors. We wondered around for a while and then headed to the aquarium. It was pretty cool and the octopus fascinated me. I stood there for at least half an hour just watching this blob of a mollusk creep it's way around the glass. It's a good thing that they didn't have a recliner and a keg of Wildcat IPA in front of the octopus tank because I would have never left. But since they didn't, we headed down to Pyramid Brewing Co across the street from Safeco Field, home of the Seattle Mariners. It was a good long walk or it just seemed to be long because of the kids. The place was not busy but they took forever to seat us. We weren't too thrilled with the Pyramid service so I was looking for a great lunch and a great beer. Eh, it was alright, I had a bowl of chowder, fish and chips, Thunderhead IPA and a Porter that Karen didn't care for. She liked the Apricot Ale much better. An interesting note about Amy is that she likes beer battered cod but not beer battered halibut. And she definitely liked the Draught Pale Ale which is a smooth,

creamy, nitrogenated amber, even though they call it a Pale Ale. After wrapping things up at Pyramid, we walked back toward downtown and then we headed to the mountains to see the snow, oh boy. I grew up in Pennsylvania, I know what snow looks like but we had to go for the kids. I kind of figured that there wouldn't be any brew pubs around but it was Washington and I was keeping my fingers crossed. No such luck. The kids built a snowman, I wrote my name and nailed my daughter with a snowball, good times indeed.

One of the beers I haven't mentioned was Kentucky Bourbon Barrel Ale that we had at the Cincinnati airport. It was a big bold ale with an equally big bourbon aroma. I wish I had had two or three of them because the dude I had to sit next to on the plane took up a seat and a half, that wasn't good at all.

Despite the shaky start of our trip, Delta you still suck, the noisy kids and the Seattle drizzle, we had an awesome time with great beer, friendly people and beautiful scenery. I can't wait to get back out there but I'm thinking that Asheville, NC might just be the next great beer adventure.

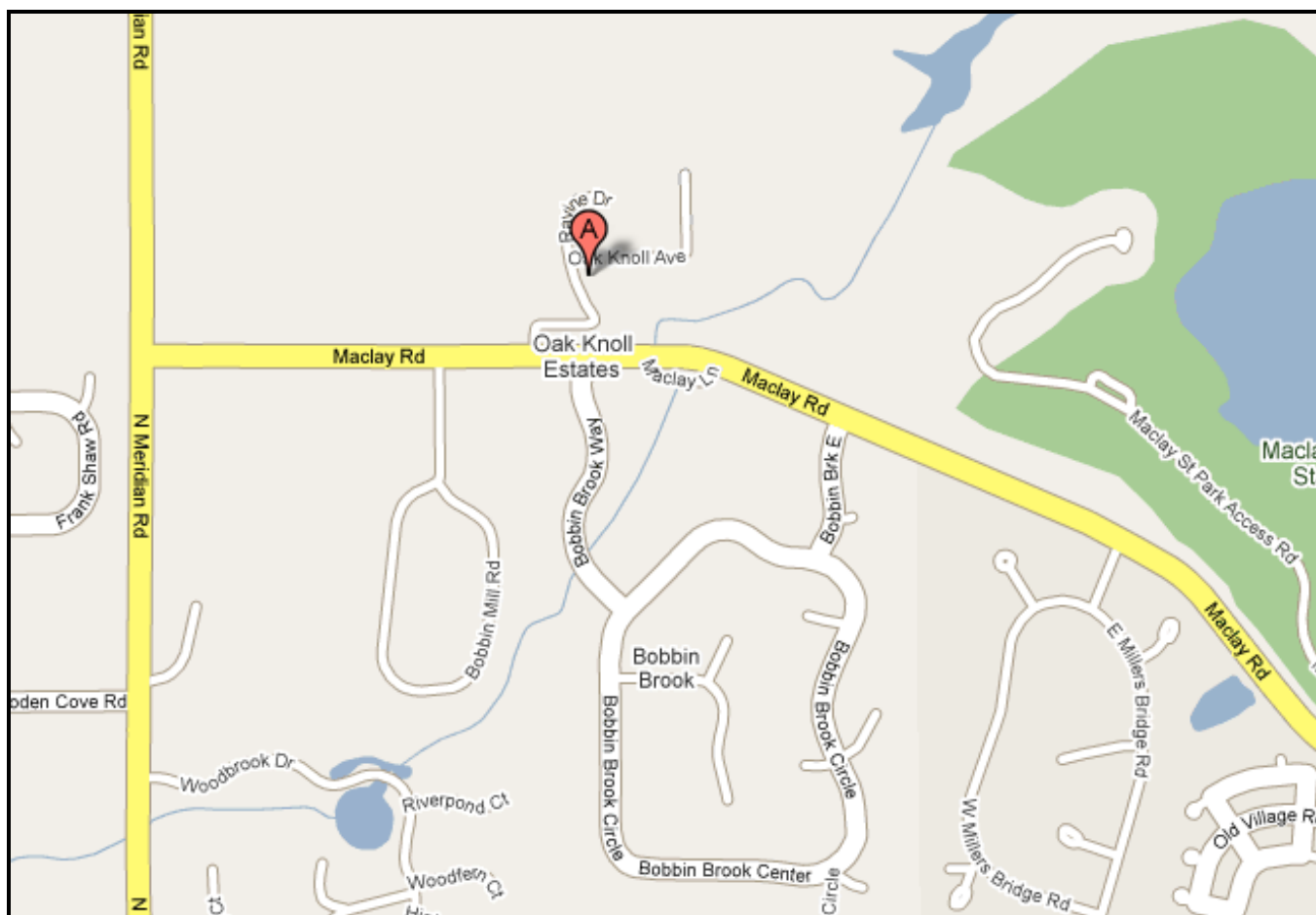


Summer Party !!!!!!!

July 18 at 4pm is the time and Kari and Errin Pichard's home at 901 Oak Knoll Ave is the place for our Summer Party.

Bring your swim suits to enjoy the swimming pool. Children are invited. The Club will provide the main meat entrée and the two beers from our last club brew. Members are asked to bring a covered dish to complete the meal. Any additional beer is always welcomed. The Pichards have moved, so use the following directions to their home.

From Thomasville Rd – head West on Maclay to Ravine Rd and turn right(north). Follow road around curve to first road – Oak Knoll Avenue. They are the first house on the right. 901 Oak Knoll Avenue. If you are coming from Meridian – head East on Maclay Rd and turn left(north) on Ravine.



Visit www.nfbl.org

Beer is a wonderful thing.

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

NFBL
PO Box 3325
Tallahassee, FL 32315



North Florida Brewers League

Newsletter submissions should be sent by the Friday following the full membership meeting to denise.karnes@gmail.com

NFBL Calendar

July 9	NFBL Meeting: Sweetgrass Presentation, Kolsch, Alt
July 18	Summer Party Pichard's
July 23	EC Meeting Jenn's
Aug 1	National Mead Day
Aug 13	NFBL Meeting: Fruit, Spice & Veg Beers
Aug 19	Women's Beer Day
Aug 27	EC Meeting Denise's

