



The Palm Beach Draughtsman Brews News

Promoting The Art and Science Of Hand-Crafting Beer, Mead And Cider

Palm Beach Draughtsman
Brews News

Volume 11, Issue 12
December 2004

The Newsletter Returns!

Inside this issue:

Dateline: Royal Palm Beach — Dec 2004

For Immediate Release...The Newsletter is Back!

Yep, it's true! Through two hurricanes, a flooded homebrew shop, the worst Dolphins season since '66 and even the rampant club apathy that threatens to destroy us all, the Palm Beach Draughtsman Brews News once again plows through all adversity to bring you the latest, greatest and upcoming PBD news and events!

And as always, the Brews News will be what we put into it. Lots of articles equates to an enjoyable monthly rag, chock full o' brewing information, culture, entertainment, politics, "whatevah"! Conversely, if the kettle continues to mainly trickle, so to speak, then this will be little more than a monthly flyer, outlining upcoming events, and expressing an opinion or two — it's up to you! I'll give this a go, but I'm not going to be the only scribe, so submit those articles, notes, opinions, reviews, rants, and epiphanies...none are too small!

Also, this newsletter will be formatted as a .pdf. That means you will either need the Adobe reader to view it, or, the latest version of MS Word also can be used to view it, tho' don't quote me on that. The newsletter will be distributed mostly electronically, and posted on our website (www.palmbeachdraughtsmen.com). I will provide some hard copies for the HBO and for those members that aren't equipped to receive or view it electronically. Otherwise, WYSIWYG!

Finally, I'd be remiss if I didn't thank Betty, Dan-o, dALE, Drew, Jan and any other newsletter editor I'm not remembering from days gone by. Without the countless hours they put in, we'd not have been kept informed and entertained throughout the years. Many thanks, guys and gal(s), for a job well-done!

- Beligmo (*the new editor*)

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RED ALERT!

*Danger...Extreme Danger,
Will Robinson!*

- 2005 dues are now "due" at the end of this month! Make checks (\$25) payable to PBD and give to Joe Peters, or Dan-o at the HBO. Don't be a frell-nick and pony up, lest you miss out on future club stuff (*like this fine newsletter!*)

Don't Forget The PBD Holiday Party At Evil's Dec 11!!



RODUSKY's RAMBLINGS

Okay, so you thought that perhaps you've seen the last *Ramblings* column? Sorry to disappoint you, Sparkomatic, but it's baaack! At least it'll be brief for a change!

There have been some changes at the PBD, and as a former boss of mine loved to say, "*embrace change, change is good*". First off, the business meetings are no more. We'll still have our regular monthly meetings and our Friday Happy Hours. We'll conduct some business at the regular meeting and it'll be up to the next governmental structure (*whatever that will be* in '05) to take care of the rest. Hopefully, this change will result in a reduction in minutae at the regular meetings, thus reinvigorating the masses. Second, I hope you've started brewing for the upcoming 9th annual *Hurricane Blowoff*. If you are planning on entering a lager or beer high in alcohol content, now is the time to get on it! I hope everyone is motivated to help make it the best we've had yet. Let's top the *Sunshine* in number of entries (*yeah, right!*)! More seriously, maybe we'll be able to finally crack the 200 entry mark we've been so close to breaking. And finally, don't forget that the New Year begins the competition cycle anew. The *Big Bend Brew-Off* in Tallahassee is the first, typically during the last weekend in January. The *Coconut Cup*, hosted by our neighbors to the south (MASH—Miami Area Society of Homebrewers) is usually the first or second Saturday in February, at *Titanic*, followed by the Tampa Bay BEERS/Dunedin Brewers' Guild competition at the *State Fair* in Tampa, during the 3rd weekend in February. We'll have more details about all of the competitions and other upcoming events next month. Till then, I'd like to wish all a Merry Christmas and Happy Holidays and a great start to the New Year! And on that note, I think it's time to light a log in the 'ol rustic fire bowl, and enjoy the evening with a Winter Warmer, Christmas Beer or Celebration Ale, or two...

PBD Meeting Summary

Notes from the general meeting November 11, 2004 held at Home Brewers Outlet:

1. Octoberfest We sold 43 tickets. We spent \$530. for food. \$100.00 for the pavilion. Total costs were around \$900.00. We did not have a raffle this year. We usually generate a couple hundred dollars.
2. Christmas Party- Since the budget is a little low, it was suggested that members will need to pay \$5.00 to \$10.00 per person for this years Christmas party (*eds note: we need to set a price*). Every member needs to bring a side dish. Also members please bring beer. Joe Simon volunteered his home for the party on December 11th.
3. New Business- It was suggested that the business meeting be held along with the Friday Happy Hour. Andy is taking on the Newsletter. He will e-mail to everyone who has an e-mail address. There will continue to be some hard copies at the Home Brewers Outlet. The newsletter will contain only club news. There will be no fillers from the net. The next Happy Hour in December will be on the 17th at Brewzzis. Joe Simon was awarded an engraved mug for his Best of Show beer in the Blowoff competition. Congratulations to Joe.
4. Blowoff 2005. Dale has volunteered his place for judging and party as long as it's not too big. Victor will check to see if next Blowoff will be the 9th or 10th (*eds note: it will be the 9th annual*). We cannot get the pavilion in Jupiter without a license in the city of Jupiter.

- Submitted by Bill Eubank



December 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3 Walk The Line Competition	4 Walk The Line Competition
5 Walk The Line Competition	6	7	8	9	10	11 Holiday Party
12	13	14	15	16	17 Happy Hour	18
19	20	21	22	23	24	25
26	27	28	29	30	31 NY Eve Party	

Schedule of Events For December

- 3rd — 5th - "Walk The Line" Barleywine and Strong Ales Competition, in Dunedin (sponsored by Dunedin Brewers' Guild : <http://hbd.org/dunedin> for info)
- 11th— PBD Holiday Party @ The Evil One's Pad 6pm —?
- 17th— PBD Happy Hour @ Brewzzi (CityPlace, WPB) 5pm — ?
- 31st— New Yrs Eve @ Jandy's 8pm —?

And Coming In January...

PBD January Meeting (13th), Friday Happy Hour (21st), Super Bowl Party?

Big Bend Brew-Off, Tallahassee - end of January (details as we get 'em)



HBO Happenings

Dan-o's column, to write about whatever he wants, HBO-related or otherwise, will return next month...

Monthly Financial Report

As of October 31st we have a balance of \$1,304.28. This balance does not reflect the \$100.00 pavilion deposit which has been returned but not yet deposited or approximately \$140.00 which I still owe to Pat, Vince and Bill for Oktoberfest and newsletter expenses. These things will be officially accounted for in the December report.

-Submitted by Joe Peters

The Local Scene

The November Happy Hour was held at the recently-opened *Greenacres Beef and Ale*. If the name rings a bell, it should, since Chris the proprietor is the same individual who owned the *Palm Beach Beef and Ale*, on Clematis St in downtown WPB, about 6-7 years ago. While the menu was essentially the same as I remember it from the heady Clematis days, the beer selection was, shall we say, more than just a bit on the "challenged" side at the new establishment. Whereas the Clematis location had over 40 on tap at one point, plus numerous bottles, the new location had the typical domestic fare, with *Sierra Nevada Pale Ale* being the only bottled microbrew. The draft selection was no better, as *Heineken* was the only import, and sans any micros. They also had *Boddington's* in the can. The roast beef sandwich and cheese/fruit platter was every bit as tasty as I remember, but the beer selection needs some upgrading. The new location is located at 5702 Lake Worth Rd, at the SE corner of LW Road and 57th Ave, in the 5700 plaza.

Is Fran becoming an eclectic brewer? He recently made a pumpkin ale and is preparing to make a coffee stout. Combined with the Barleywine he has on tap at the Boca location, he seems to be pumping up the variety, which is always a good ting! Don't forget, the Dec Happy Hour is at Brewzzi's, hope you can join us for the last club event prior to Christmas!

Finally, I was disappointed to walk into *Crown Liquors* in Wellyworld recently to discover that they were out of this years' *Sierra Nevada Celebration Ale*. I really had a hankerin' for some, and they told me that they can't keep it on the shelves, which is both a good and bad thing. Good in the sense that maybe the central suburbs (RPB, Wellyworld) have enough discerning palates to support more beers like *Celebration*, while being bad in that it didn't do me any good on that night!

- Submitted by Beligmo



Brew This, Or Die!

With the “winter chill” just around the corner, it’s time to get those Winter Warmers ready. For those not familiar with the style, winter warmers are typically darker, malty ales, with lots of alcohol. Hops range from very restrained to very aggressive. These ales are sometimes spiced. Commercial examples include *Sam Smith’s Winter Warmer*, *Young’s Winter Warmer*, *Great Lakes Christmas Beer*, and *Sam Adams Winter Lager* (okay, so they aren’t all ales). Here’s a recipe for a spiced “Winter Warmer-type ale that’ll warm your cockles (and the rest of you, too): For extract brewers: use amber malt and steep the Crystal, Munich, Aromatic and Victory per the mashing instructions below.

The Beligmo Winter Warmer Spiced Ale - 2005

For 11 gals (scale accordingly):

1728 (Scottish ale) or 1338 (Euro ale) yeast

Pale Malt 23 lbs, Munich 2 lbs

Aromatic 2 lbs, Victory 1 lb Crystal 45 1lb

Mash for 45 mins @ 152-154F, raise to mid 160’s and sparge. Boil wort for 75 mins total, adding hops as indicated. Add spices when boil is done, and steep for 10 mins prior to chillin’. At bottling/kegging time, add honey to 16 ozs water at 190F and steep for 15 mins prior to adding to beer. Let age @ 36-40F for 2-3 months for peak flavor.

Hops: Chinook 1oz (60 mins)

Cascade 2oz (45 mins)

Cascade 2 oz (30 mins)

Fuggles 1 oz (15 mins)

Cinnamon 5 tsp, Nutmeg 5 tsp,

O.G 1075, F.G. 1018, IBU’s: 55.

Ginger (freshly grated 4 g), Honey 1 lb.

Enjoy!

The Gourmet Brewer

This months beer-inclusive recipe is a White Corn Crusted Chile Relleno Filled with Roasted Beets and Goat Cheese with Grilled Vegetable Salad:

White Corn Crusted Chile Relleno Filled with Roasted Beets and Goat Cheese with Grilled Vegetable Salad (recipe courtesy Bobby Flay)

Dark Beer Batter: 1 1/2 cups dark beer, 2 large eggs, lightly beaten, 1/2 cup milk, 2 1/2 cups all-purpose flour, 2 tablespoons melted butter, Salt and freshly ground pepper.

In a mixing bowl, combine the above ingredients and mix well. Season with salt and pepper to taste, set aside.

Filling:

1 large beet, roasted, peeled and finely diced

1/2 cup crumbled goat cheese

1/2 cup grated Monterey Jack cheese

1/4 cup finely chopped cilantro

(cont’d on next page)



The Gourmet Brewer (cont'd)

Salt and freshly ground pepper, 8 poblano peppers, roasted, seeded and peeled, 4 cups white cornmeal, 4 cups peanut oil.

Mix together the beets, cheeses and cilantro and season with salt and pepper to taste. Stuff each pepper with approximately 3 tablespoons of the mixture. Batter lightly and dredge in the cornmeal. In a large frying pan, heat the oil to 370 degrees F. Fry the peppers in batches, turning until lightly brown, about 4 minutes. Drain briefly on paper towels. Serve hot. With vegetables tossed in balsamic vinaigrette:

Balsamic Vinaigrette:

1/4 cup balsamic vinegar

1 tablespoons Dijon mustard

1/2 cup olive oil

Salt and freshly ground pepper.

Whisk together the vinegar and mustard in a small bowl. Slowly drizzle in the olive oil and season with salt and pepper to taste. Vegetable Salad: Grilled Zucchini, sliced in half Beets, roasted and sliced Grilled Asparagus, whole.

Yield: 8 servings

Prep Time: 10 minutes

Cook Time: 4 minutes

A Food TV recipe submitted by Chuck Andersen

In Retrospect

From time to time, we'll dust off some articles from the past. This one was in the Palm Beach Draughtsman Gazette, August 1996:

INDEPENDENCE DAY !!!!!!!

No, not the movie, the new brewpub. In the location of the former Riverwalk Brewery in Ft. Lauderdale, a new brewpub has opened its doors and, based on the quality of both the beer and food, should be successful. Of course it wasn't the food and beer that caused the Riverwalk to fail. Apparently, it was poor management. Based on first impression, I don't think this will be the case for the **Independence Brewing Company of Florida**. Ownership is affiliated with the Independence Brewery in Philadelphia, a successful microbrewery. Andy and Jan Rodusky, Dee Dee and myself met Mike Koegler, one of the owners and Gen. Mgr. Ture Tufvesson. They were very interested in forming a relationship with the **Palm Beach Draughtsmen** and said they would welcome us with open arms on a future pub crawl (how about the one scheduled for November?).

(cont'd on the next page)



In Retrospect (cont'd)

Mike and Ture said they would like to sponsor a homebrewers' competition like Sam Adams does with the winner brewing a batch in the pub. I, of course, gave them the support of the Draughtsmen and volunteered our 8 judges and any other assistance they might require. I also mentioned that when I won the competition, I would need assistance hauling the sacks of grain to the mash tun.

The restaurant was overhauled with the major improvement being white paint adding brightness lacking in the Riverwalk. They are building a deck on the north side for outside drinking and dining. Oh, and the glassware is also very nice. Waiters are knowledgeable of the beers (though our first waiter tried to be somewhat too knowledgeable and it would have worked on the less informed). Service was VERY good. Food was good with large portions. Price was about what the Riverwalk charged, however, I think the quality, at least on this night, was better with the new owners. Dee Dee and Jan had veggie sandwiches which were good. Mike said they are still working on that one. Andy had the chicken sandwich and I had the mahi mahi. Both were excellent. The "smashed potatoes" were great!

Scott, the brewer, worked with Mark Seiffert for the last 6 months of Riverwalk ownership and is now the head brewer for Independence. This young man is a serious brewer! He's not afraid to brew for those serious about beer. All of the beers on tap were very well balanced. My favorite was the Golden Eagle which was a nice bitter ale with great Cascade hop nose. The stout was exceptional! It tasted somewhere between a robust porter and a dry stout with notable chocolate flavor and lots of mouth feel. In my opinion it could use some additional bitterness, but look who's talking. This was one of the best dessert beers, or maybe a breakfast beer, that I have tasted, other than from a PB Draughtsman homebrewer. The raspberry wheat was a very tasty fruit ale with lots of raspberry in the aroma and taste. However, it didn't have the characteristics of a wheat beer. This is probably not a detraction for most unless one desires those characteristics. The red ale was very malty with a large amount of Munich in the grist and just the right amount of bitterness to move it out of the Scottish ale category. Great malt nose with low hop finish. At first I didn't like the Maibock (the current specialty beer available), but as it warmed to a more appropriate drinking temperature, it just kept getting better and better. When I tried the sampler, I perceived it as too thin, too dry, and with a woody character. As it warmed, the sweetness came out much more resembling what I perceive as a Maibock. Scott also makes a light ale which is one of the best light beers I have tried though I am not too fond of most light beers. With this one you can taste the malt and hops, not just the carbonation, as with many light beers brewed for those who really don't like beer. KUDOS to Scott the brewer! Scott also would like your input as he is always trying to fine tune his beers.

Well, I'm damn glad that we went to the opening weekend of the Independence Brewery in Ft. Lauderdale. These folks are producing a great product, wish to support us as homebrewers, and in turn, deserve our support. It would certainly be to your benefit to make the 45 minute drive if you wish to sample some really good beer and meet the management and the brewer. Let's get a group together (with designated drivers) in the near future for a visit, good food, and great beer.

- Originally submitted by Mel Thompson



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