

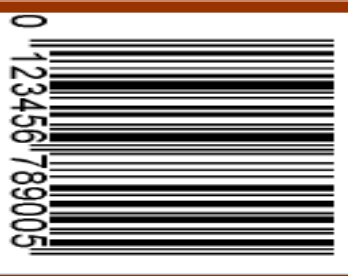


ISSN 1945-1342

# DREGS FROM THE KEG

November 2010

**U CAN HAZ TOFURKEY, PLEEZ?**



**2011 Elections and  
John Palmer visits SBBC!**

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## **Foam at the Top**

Chris Voisey, SBC President

From my iPad so excuse any errors.

I can't believe we are getting so close to the end of the year. For me, when people start thinking about holiday parties it is pretty much over. And I am hearing lots of those plans already! For the Strand Brewers Club this means it is club election time too!

I wanted to start out with a quick note regarding the elections, as I have learned a lot over the past myself. The key thing is that we are a club and all of the Club Officers are volunteers and have other jobs. Unfortunately, these can sometimes get in the way of some things, but that is just how it works. That said, we have started to really move the club in some exciting directions in my mind. We got the booth redesigned and reassembled (by past and present officers!), have started to consolidate our communications and hopefully soon have them streamlined and then of course there is the website. That just needs one more big push to get it out the door.

The reason I bring this up is that I think there is an exciting year ahead. Regardless of my role, I am committed to getting the website finished and also bringing the club communication back up to an effective level. As most of you know, I am willing to stay on as President for another year and try to lead all of these changes as well as probably start a few more. The biggest thing on my priority list is to increase membership. In fact, I would like to at least double it in 2011.

So, what does this mean for the rest of the Club Officers? Well, the important thing is to work together and use the new infrastructure to more effectively promote the club and its events. I have already heard a few exciting nominations but there is still room for more. In fact, I would love to see two people

nominated, at least, for each position. If you are interested in joining the team or want to nominate someone, please email at least two of Rob, Jake and myself with your suggestions! Club Elections are at the November meeting. So please try to attend!!!

If that isn't reason enough to attend, we have another! Noted beer author John Palmer will be joining us!! Glenn from South Bay Brewing Supply has done a fantastic job of setting John up and will be helping to host him at the meeting. This is going to be an absolutely fantastic meeting to get back to the Strand Brewers goal... Brewing the Best Damn Beer!!! Bring along your home brew, questions and opinions!!

I have to cut this month's column a bit short, but I wanted to take one last reflection back over a couple of new things we did this year. Did you know we had a club brew every month? We also met for EVERY final Friday to enjoy some commercial libations. The last thing I set out as a goal for each of us to attain this year was to brew at least one batch of beer. I personally did about 6, which is 6 more than the past two years due to personal situations. It isn't too late to get that brew going! Jay is hosting a stove top session this Saturday and we will have two more club brews before year end. Start planning and let's get brewing!!!

## **November Meeting**

**This month's meeting will be held at**



**1311 POST AVE TORRANCE, CA 90501**

## **November Beer Events**

Esther Tung, SBC Events Coordinator

Stovetop Brew at Jay's  
November 6, 2:00 p.m.  
Jay Ankeney residence  
220 39th St.  
Manhattan Beach, CA 90266  
jayankeney@mac.com  
(310) 545-3983  
Jay will be hosting a stovetop brewing session to

commemorate “Learn to Homebrew Day.” He will demonstrate a very basic extract and mini-mash method that yields tasty brews so he encourages both new and seasoned brewers to attend. Please email Jay if you are interested.

Annual Birthday Celebration for Will Rogers  
Sunday, November 7<sup>th</sup>, 10:00 a.m. – 4:00 p.m.  
Will Rogers State Historic Park  
1501 Will Rogers Park Road, Pacific Palisades  
The Maltose Falcons are starting an annual tradition of celebrating Will Rogers’ Birthday. The Falcons will be pouring a generous selection of homebrew and they have asked the Strand Brewers to join them. The basic entrance fee for the fest will be \$12/car parking.

Please let me know if you are interested and I can arrange transportation.

Bootleggers Tasting  
Sunday, November 7, 5:00 p.m.  
Whole Foods, Torrance  
310-257-8700  
My friend Kyle, better known as the Beer Guy at Whole Foods El Segundo, just transferred to the Torrance location. He will be pouring a few selections from Bootleggers and encourages us to join him for the tasting. We are also welcome to bring our own bottles for sharing

Club Brew  
November 13, 10:00 a.m.  
South Bay Brewing Supply Co.  
1311 Post Ave., Torrance  
310-328-2133  
Due to last month’s success, we will be brewing at Glen’s Shop again. We have not decided on a particular style so all ideas are appreciated. Please join us for one of the last Club Brews of the year!

Final Friday!  
November 26, 5:30 p.m.  
Sophie’s Place  
2 1708 South Catalina Avenue  
Redondo Beach  
Sophie’s is a new gastropub that opened up in the Hollywood Riviera so I thought it would be a nice new spot for us to check out. Since they’re new, they only have a few beers on tap but they boast 50+ bottles.

## Spent Grains

Rob Proffitt, SBC Treasurer

Once again, no real update from the Treasurer. You should vote me out. We have about \$2,200 in the bank, and have surpassed 60 members for the year. Also, I've gotten some questions about our tax status recently. Earlier this year, I made sure we are in compliance with the new laws regarding non-profits and I've documented the process so future treasurers can make sure we remain in compliance.

Dues are \$25, plus another \$10 for each additional family member. Also, if you would like a paper copy of the Dregs mailed to you each month, add an additional \$5 for postage. If you'd like to renew by mail, please mail a check made out to “Strand Brewers Club” to me at 1008 Teri Ave, Torrance, CA 90503.

## Bottle Openers

Jim Wilson, Amateur Church Key Meister

In 1892, William Painter patented the bottle cap we know today. At that time the cap was known as a crown cork cap because it looked like a crown and had a cork gasket. The cork is gone and it’s just called a cap now. Shortly after, Painter also patented the capped bottle opener. In his application for this patent, Painter discussed that a number of devices could be used to the remove the cap while keeping the bottle intact but that a “special form of opener” would improve convenience. He suggested several variations of bottle openers, including some that would be easily identifiable today.

The early handheld openers were single purpose toys but, in a short time, clever inventors began to combine them with corkscrews, awls, screwdrivers, knives and other man friendly tools. The combination bottle and can opener had to wait for the invention of the flat topped beer can in 1935.

Today, there are tens of thousands of bottle openers with an almost endless variation in handle designs. A large number are figurals that depict people or animals. Some are modernistic and utilitarian. Many were designed as low priced advertising give aways and have a relatively large area for the message.

Basically, there are only two head designs. Painter described both in his original patent application. The first acts as a [first-class lever](#), by placing the near end on



the top of the crown, the far end under the crown edge, then pushing down on the lever (thus the output is on the opposite side of the fulcrum from the hand). This is particularly used with bar blades, and is more dramatic, as the lever forms an obtuse angle. Mechanically, it is a marginally less effective lever, as the effort arm is shorter, but the action of pushing down is both anatomically easier and is aided by gravity. I must have lived a sheltered life, because I never even saw one of these openers until 1981.

The second and more common design acts as a [second-class lever](#). The fulcrum is the far end of the bottle opener, placed on the top of the crown, with the output at the near end of the bottle opener, on the crown edge. In this case, you pull up on the lever.

Here are several examples of bottle openers. To start with, a first class lever.



Now, a second class lever that was produced for the club in the late 90's. Thanks for the picture Dan Hakes!



My favorite key ring opener is made from titanium by the Paragon machine shop.



The ever popular hammer/opener multitool.



A pretty lady figural.



Finally, a credit card sized opener with a great message.



**The Boiling Pot** (In the day, this was the Editor's monthly column. The name will be recycled until a better one evolves).

Jim Wilson, Dregs Editor

The newsletter Archive is 93% complete and without some more luck has probably gone as far as it can. Chris is working the issue of how best to host this collection, which presently amounts to about 250MB. I'll share details as soon as possible.

A Dregs member survey has been published on Survey Monkey. In the survey's first 24 hours, about 25% of members had responded. Excellent! I'd really like to see the opinions of all club members. Early returns point to:

- Keeping the Dregs
- Continuing "Beer Events" coverage
- Emphasizing home grown (not reprinted)

content about beer and brewing including ingredients, process, equipment, recipes, history and road trips.

Pulling off the last bullet point requires that many more members take the challenge and become contributors. It's actually pretty easy, I mean you're not doing it for a living, the deadlines are soft and the Editor's a teddy bear. Really! I'm an Engineer with minimal writing training and even I can usually get my point across. If you can do a draft in just about any format, I can work with it. If it's a rough draft, I can help with editing.

When survey responses max out, a full report will appear in the Dregs. Until then, think about what beer and brewing experience you would like to share with the club. In the last 10 years, Dregs Editors have published just about everything sent to them in some form or fashion. For my own sanity, I'm surely going to continue the practice. I also won't be bashful about asking personally for contributions.

For those living in the dark ages, and I visited there not too long ago, better understanding of the picture on this month's cover can be found at sites like <http://icanhascheezburger.com/>. At the bottom of that page are links to more than 40 similar sites.

If anyone feels energetic, this might be a good time to do another club bottle opener project. Put a bug in Chris's ear if you've got one to spare.

I've been looking for pictures to update The Dreg's look. Some has been used already and more will work their way in from time to time. There are several striking and entertaining graphical representations of beer styles that are available. Most were originally sold as posters and are too big to be readable in print or on most screens. Links might be the best way to share these. Jay found one at <http://media3.officialmancard.com/omc/wp-content/uploads/2010/09/beer-chart-full.jpg>. There are several versions of Periodic Beer Tables that can be found at <http://www.shastasob.org/wp-content/uploads/2010/04/BeerPeriodicTable.jpg>, <http://christophersummers.ca/wp-content/uploads/2010/08/Periodic-Table-of-Beer-Styles-large.png>, and <http://info.donkey-town.net/images/beer%20periodic%20table.png>. Enjoy!

A co-worker of mine, who is a beer enthusiast but not yet a brewer, enjoys beer with intense flavors. When he finds an especially good one, he gives me a bottle and I reciprocate by judging the beer and writing it up as I would in a contest. Here's the scoresheet I did for Deschutes Abyss. For what it's worth, this is the highest score I've ever awarded.

|   |  |                                     |                    |   |                   |
|---|--|-------------------------------------|--------------------|---|-------------------|
| Category #  | 13   | Subcategory (a-f)                   | F                  | Entry #   |                   |
| Subcategory (spell out)   | Russian Imperial Stout   |                                     |                    |   |                   |
| Special Ingredients:  | 2009 Reserve   |                                     |                    |   |                   |
| Bottle Inspection:  | <input checked="" type="checkbox"/> Appropriate size, cap, fill level, label removal, etc. |                                     |                    |   |                   |
| Comments:   | 23oz bottle  |                                     |                    |   |                   |
| Aroma (as appropriate for style)  | 11/12  |                                     |                    |   |                   |
| Comment on malt, hops, esters, and other aromatics  |  |                                     |                    |   |                   |
| Strong, rich roasted malt with coffee, chocolate and licorice notes overwhelm very low earthy hops, moderate prune and raisin esters, mod alcohol all to style  |  |                                     |                    |   |                   |
| Appearance (as appropriate for style)   | 3/3  |                                     |                    |   |                   |
| Comment on color, clarity, and head (retention, color, and texture)   |  |                                     |                    |   |                   |
| Opaque black, fine bubbled tan head with excellent retention 7 min, face and legs are both retained on glass  |  |                                     |                    |   |                   |
| Flavor (as appropriate for style)   | 18/20  |                                     |                    |   |                   |
| Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics   |  |                                     |                    |   |                   |
| Intense roasted grain as per aroma, hop flavor is road kill next to malt and strong prune esters and floral higher alcohols, balance to bitterness from roast grains and substantial hops, lingering bitter chocolate finish, impressive, smooth alcoholic presence     |  |                                     |                    |   |                   |
| Mouthfeel (as appropriate for style)  | 5/5  |                                     |                    |   |                   |
| Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations  |  |                                     |                    |   |                   |
| Full body with moderate carbonation makes this one very easy to drink, gentle warmth from alcohol and moderate creaminess, no astringency in the dry finish   |  |                                     |                    |   |                   |
| Overall Impression  | 9/10   |                                     |                    |   |                   |
| Comment on overall drinking pleasure associated with entry, give suggestions for improvement  |  |                                     |                    |   |                   |
| What's not top light, higher ester levels, if possible, might add more complexity. Higher fermentation would get good there, higher hop aroma and flavor might also be an interesting interpretation if they can get past the massive malt and wood elements. Good job! |  |                                     |                    |   |                   |
| Total   |  | 46/50                               |                    |   |                   |
| e-tuning  | Classic Example  | <input checked="" type="checkbox"/> | Stylistic Accuracy | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Not to Style      |
| minor flaws   | Flawless   | <input type="checkbox"/>            | Technical Merit    | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Significant Flaws |
| ws  | Wonderful  | <input checked="" type="checkbox"/> | Intangibles        | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | Lifeless          |
| notes   |  |                                     |                    |   |                   |

REV: 070411

My next project will be to evaluate a bottle of Great Divide Hibernation Ale he gave me yesterday. I haven't tasted this one yet and it's on the BJCP Commercial Example list for Category 19A, English Old Ales.

# Competition Calendar

Jake Filopovich, SBC Vice-President

## Club-Only Competitions

Strand Brewers' Club Meeting

**Location:** SBBC

1311 Post Ave

Torrance, CA 90501

**Time:** 2<sup>nd</sup> Wednesday of every month 7:00pm

## November/December 2010 Strong Ale

Judging will be held December 4, 2010. Entry fee is \$7.

Make checks payable to American Homebrewers Association.

**Shipping:** AHA COC Armour Unsderfer Engineering  
13456 SE 27th Pl, Suite 200 Bellevue, WA 98005 BJCP  
Category 19 styles.

Contact Jim Brischke at [j.brischke@comcast.net](mailto:j.brischke@comcast.net).

Entries are due November 30, 2010

For more information on club-only competitions, go to  
<http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule>

## Other Competitions:

(In order of entry deadline)

### 1/13/2010 [FRANKLINSTEIN Homebrew Competition](#)

Jonesborough, TN Contact: [Steve Jones](#) Phone: (423) 929-7709 Entry Fee: \$6 Entry Deadline: 11/10/2010

### 1/13/2010 [FOSSILS Porter Competition](#) New

Albany, IN Contact: [Ed Tash](#) Phone: (812) 945-8122 Entry Fee: free Entry Deadline: 11/11/2010

### 11/21/2010 [MALT Turkey Shoot 2010](#) Baltimore, MD

Contact: [Timothy Sauerwein](#) Phone: (202) 256-6592 Entry Fee: \$6 1st, \$5 for additional entries Entry Deadline: 11/12/2010

**11/14/2010 [Carson City Brew Off](#)** Carson City, NV  
Contact: [Trevor Rotoli](#) Phone: (775) 461-0641 Entry Fee: 7\$ 1st, 5\$ every one after, 1\$ off AHA members Entry Deadline: 11/13/2010

**11/19/2010 [FOAM Cup](#)** Tulsa, OK Contact: [Desiree Knott](#) Phone: (918) 645-5509 Entry Fee: \$7.00 Entry Deadline: 11/13/2010

**12/11/2010 [2nd Annual Fugetaboutit Homebrew Competition](#)** Chattanooga, TN Contact: [Anthony Giannasi](#) Phone: (423) 762-8741 Entry Fee: \$6 per entry Entry Deadline: 11/20/2010

**12/04/2010 [Biere de Rock-2nd Runnings](#)** Parker, CO Contact: [Aaron Bush](#) Phone: (303) 730-2151 Entry: \$5.00 Entry Deadline: 11/27/2010

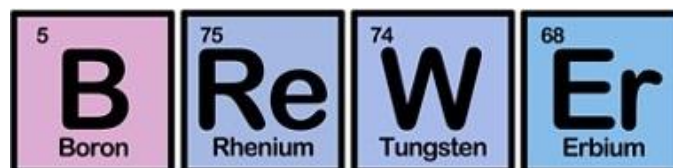
**12/04/2010 [Walk The Line On Barleywine](#)** Tampa, FL Contact: [Jim Colvard](#) Phone: (727) 785-8689 Entry Fee: \$6 Deadline: 11/27/2010

**12/12/2010 [2010 Dickens Fair Best-Of-Brew Competition](#)** Daly City, CA Contact: [Dave Messink](#) Phone: (408) 266-4663 Entry Fee: \$7/entry Entry Deadline: 11/29/2010

**12/11/2010 [Temecula Valley Homebrewers Association Homebrew Competition 2010](#)** Temecula, CA Contact: [Eric Holden](#) Phone: (858) 386-6059 Entry Fee: 5.00 Deadline: 12/03/2010

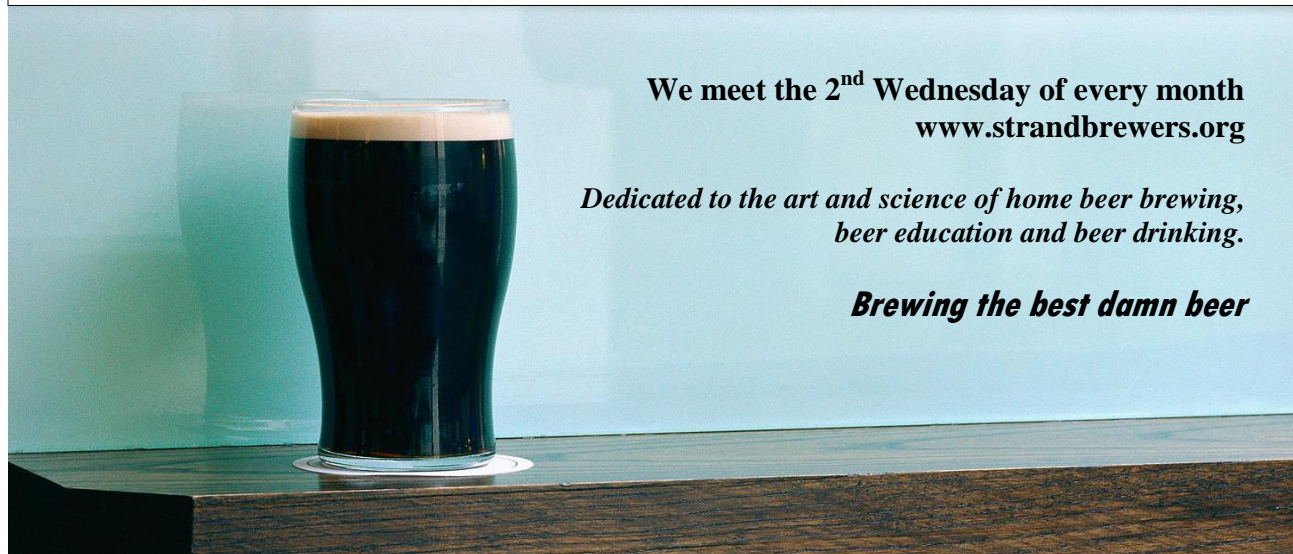
**12/11/2010 [Holiday Cheer Chistmas Beer](#)** Woodland Park, CO Contact: [Kristin Taylor](#) Phone: (719) 248-4468 Fee: \$5 Entry Deadline: 12/07/2010

For a list of BJCP competitions around the country, go to <http://www.bjcp.org/> and select the Scheduled Competitions





Your stories are welcome in *The Dregs*. Upgrade your brewery? Fine tune your practice? Take a road trip? Do well in a competition? Have recipes you're willing to share? Read a good beer book? Have club related pictures, especially for *The Dregs* cover? Send all those, or anything else you think would be interesting to jim7258 (at) gmail dot com. Thanks!



**The objectives** of the Strand Brewers' Club (SBC) are to Brew Beer; to disseminate among the members information pertaining to the brewing, consuming, presentation, judging and history of beer; to promote and encourage homebrewing competition; and to foster general goodwill throughout this great nation of ours through the making and consuming of this noble and most excellent beverage.

It is the policy of the SBC to brew and consume beer strictly for fun. Under no circumstances does the SBC support or condone in any manner the sale or barter of homebrewed beer, the operation of a motor vehicle under the influence of alcohol by a member or participant in any club event or the provision of alcohol to minors.

### Strand Brewer's Mentor Pool

In time of need...who ya gonna call? These experienced brewers have volunteered to answer brewing questions and to help beginning brewers learn the craft.

| Name           | Phone        | Email                             | Location              |
|----------------|--------------|-----------------------------------|-----------------------|
| Dave Peterson  | 310-530-3168 | diablo390 (at) aol dot com        | Torrance              |
| Bill Krouss    | 310-831-6352 | bkrouss (at) cox dot net          | Rancho Palos Verdes   |
| Jim Hilbing    | 310-798-0911 | james (at) hilbing dot us         | Redondo Beach         |
| Jim Wilson     | 310-316-2374 | jim7258 (at) gmail dot com        | Redondo Beach         |
| Steve Fafard   | 310-373-1724 | sfafard (at) cox dot net          | Rolling Hills Estates |
| Jay Ankeney    | 310-545-3983 | jayankeney (at) mac dot com       | Manhattan Beach       |
| Brian McGovney | 310-376-8246 | brian.mcgovney (at) gmail dot com | Redondo Beach         |

### 2010 Club Officers

|                        |                        |                     |  |
|------------------------|------------------------|---------------------|--|
| <b>President:</b>      | <b>Chris Voisey</b>    | <b>310-941-4810</b> | <b>chris (at) voisey dot net</b>       |
| <b>Vice-President:</b> | <b>Jake Filipovich</b> | <b>818-825-1088</b> | <b>pittboss13 (at) verizon dot net</b> |
| <b>Treasurer:</b>      | <b>Rob Proffitt</b>    | <b>310-787-9511</b> | <b>rproff (at) earthlink dot net</b>   |
| <b>Activities:</b>     | <b>Esther Tung</b>     | <b>310-227-1063</b> | <b>esthertung (at) hotmail dot com</b> |
| <b>Editor:</b>         | <b>Jim Wilson</b>      | <b>310-316-2374</b> | <b>jim7258 (at) gmail dot com</b>      |