

UNYHA
P.O. Box 23541
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The Monthly Mash

The Monthly Newsletter of the
Upstate New York Homebrewers Association



November 2011

NEWS AND BREWS FROM UNYHA

UPCOMING EVENTS OF NOTE

UNYHA BJCP session, 7PM in the snug at the Old Toad. Style: meads – November 2
UNYHA Finger Lakes Pub Crawl. 9AM-9PM. – November 5 (more info below – reserve by Oct. 31)
UNYHA meeting – 7PM Brew Guru: Beer Label Design, meeting 7:30 – Merchants Grill, November 9
Pub of the Month: Donnelly's (1 Water Street, Fairport) – November 16
Adam Odegard's Annual Post-Thanksgiving Party (Walworth) – November 25 (more info below)
November Beer Social: Anderson Valley Brewing, Tap and Mallet – November 30 (more info below)

** An expanded calendar can be found at the end of the newsletter **

AGENDA FOR NOVEMBER MEETING

UNYHA's monthly meetings are held on the second Wednesday of the month (November 9 this month) at Merchants Grill (Merchants Road near Culver), in the upstairs room. Guests are always welcome! Come early for dinner and a brew in the dining room. Meetings start at 7:30 (Brew Guru sessions begin at 7:00).



Remember to bring your tasting glasses!

1. **Brew Guru** session will begin at 7:00 sharp upstairs! Alan Guidera (winner of the Brew Your Own beer label design contest) will give a presentation on label design.
2. **Pick up your personalized membership renewal form** (or take a blank one) along with your name badge from the back table when you come in. Dues are \$25/person or \$40/couple. **Members who do not renew at or before the November meeting will be dropped from the membership roll.**
3. **Welcome:** We will welcome new members, guests, and pro brewers. Newbies are encouraged to stand up and introduce themselves and share a little about their brewing experience. Pro brewers: what's new & noteworthy?
4. **Monthly membership drawing/giveaway:** All members present and in good standing are eligible to win a donated prize! Please pick your name/ticket up off the back table and put it in the drawing bin. Feel free to bring a prize to donate.
5. **Mailman/Events Report:** Steve Hodos
6. **BJCP Class Announcement:** Deron Weet/Thomas Barnes. They will give a report on this month's session on Mead (BJCP categories 24-26) and will announce next month's session on Spice/Herb/Vegetable beers (BJCP category 21).

7. The fall **Brew-off tasting** (German wheat beers) will be held. Please bring at least a growler or a six-pack to share, but more if you can (we will be doing a “beauty contest” on these beers, and beers that run out early are less likely to win). Also please reserve two 12-ounce bottles (without markings – see <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/how-to-enter> for bottle rules - in case your beer wins – they will be shipped off to the Club-Only Competition.
8. Place your orders through our **Purchasing Co-op** (more info below). The North Country Malt Supply catalog and price list will be at the meeting. Orders will be delivered in early January.

PUB OF THE MONTH



Photo credit: Donnelly's Facebook profile photos

Pub of the Month (almost) always happens on the third Wednesday of each month. This month POTM will be at Donnelly's Public House in Fairport, on Wednesday, November 16. Locations are selected by our POTM Czar, Jeananne Thomas (see contact info at the end of the newsletter to make a POTM suggestion). POTM starts “after work” and goes until “whenever” – to be a bit more precise, people begin showing up around 5:15, and some of them never leave... If you'd rather not be all alone at POTM, shoot for arriving around 6:00 or so and don't arrive after 8:00 or so.

Pub of the Month for November 16 will be Donnelly's Public House, 1 Water Street, Fairport. Every month Donnelly's features a Brewery of the Month, and this month that brewery is Sixpoint Brewing out of Brooklyn, NY. That means that drafts of Sixpoint beers are just \$3 all day, every day in November. On Wednesdays, if you order a pint of a Sixpoint beer, you get a free logo pint glass to take home (because we all need more pint glasses...).

AT LAST MONTH'S MEETING

Scott Ofslager gave a Brew Guru presentation on water chemistry in general, and on brewing with Lake Ontario water in particular.

The meeting was more sparsely attended than last month's, with about 50 people in attendance.

Announcements were made about **Roc Brewing's trip to the Great American Beer Festival** and their receipt of a **Brewing the American Dream microloan award** from Samuel Adams Brewing. Roc Brewing's **Belgian Spiced Pumpkin Ale** will be debuting at the brewery on Thursday, October 27, and the brewery will host a costume party on Saturday, October 29. There was also a reminder

announcement about **Joe Lenhardt's cider pressing** on Saturday, October 15 – Joe suggested guests begin arriving around 10 a.m.

There was a **Brewer of the Month** competition in the Dark Mild category. Tom Ocque took first place, receiving 24 votes (his recipe is in this month's newsletter, along with Andy Jones's winning dark mild recipe from this year's annual competition held last April). Andy Jones took second place and Paul Guarracini took third place.

Current standings for Brewer of the Month are as follows:

Tom Ocque – 20 points
Dana Edgell – 11 points
Andy Jones – 11 points
Paul Guarracini – 9 points
Adam Odegard – 9 points
Matt Slattery – 6 points
Scott Ofslager – 3 points
Tim Rouse – 3 points
Andy Walker – 3 points
Adam Koval – 3 points

(An explanation of the point system can be found in the October newsletter.)

There was a **Beer Hunter** beer: Dana Edgell brought Netherworld Cascadian Dark Ale from Flying Monkeys Craft Brewery, Barrie, Ontario, Canada (formerly Robert Simpson Brewing).

Raffle results:

<u>Donor</u>	<u>Prize</u>
Southtown Beverage (Al Alaimo)	2 McNeil's bombers
Steve Zoller	Dundee Pale Ale
Turk Thomas	Woodchuck Hard Cider
Thomas Barnes	Cavroche Belgian red ale
(Anonymous)	Guinness coasters

FOR NEXT MONTH'S MEETING

Membership renewal deadline! Our membership year began in September, so please pick up your renewal forms at this meeting if you can. Dues are **still** (since 1994!) only \$25 per person, \$40 per couple (two persons residing at the same address). **Any members not renewing by this month's meeting will be dropped from the membership roll.**

The **Brew-off beers** (German wheats) will be tasted. The tasting will be done in the same way as our Brewer of the Month tastings, except that the poker chips will be free rather than costing \$1. Drop your chip in the paper bag by the beer you liked the best. Winners will be announced at the end of the meeting.

Place your orders through our **Purchasing Co-op** from North Country Malt Supply. More info below.

UNYHA PUB CRAWL, SATURDAY NOVEMBER 5

This is the schedule for the Pub Crawl to the Finger Lakes, for the benefit of those who will be going (and to pique the interest of those who may attend future pub crawls). Sign up deadline was October 31.

9:30 AM Leave from Beers of the World on E. Henrietta Rd (New location, not other location in Win-Jef Plaza)

10:00 AM Arrive Naked Dove Brewing Co.

11:30 AM Arrive Finger Lakes Distilling Co

Noon Arrive Two Goats Brewing Co (possible lunch stop)

2:30 PM Depart Roosterfish Brewing Co/Wildflower Cafe (possible lunch stop)

3:00 PM Arrive Finger Lakes Brewing Co

4:00 PM Arrive Keuka Brewing Co.

6:00 PM Arrive Beers of the World

If there is interest and energy, a stop at the NYS Culinary Center is also possible at approximately 5PM.

PURCHASING CO-OP

UNYHA announces the Fall Purchasing Co-op program in conjunction with North Country Malt Group. The first part is bulk purchasing. UNYHA pays all shipping costs. Members get to buy bulk grain as low as \$0.60/lb. The catalog and pricing that we have been offered have been sent out as an attachment on the UNYHA Google group – email kiracalico@gmail.com if you want it to be sent out to you again. The catalog will also be at the November meeting. We are not only able to purchase grain, but anything they sell, hops, chemicals, etc. However, the purchase quantities are only as stated, i.e., sacks of grain only. Use the sack pricing for the <2000 lb increment. Feel free to team up with other UNYHA members and share a sack.

Here is the process and rules:

- 1) You must be a paid-up member to participate in the program.
- 2) Place your order with Paul Guarracini (e-mail oldeezra@aol.com or in person at the club meeting) between now and the close of the December club meeting.
- 3) Pay our treasurer, Joel Radford, no later than the end of the December meeting. No credit will be given, cash or check only.
- 4) UNYHA places the order and it arrives at a location TBD approx between Xmas and New Years. You'll be notified via e-mail of the expected arrival.
- 5) Members pick up their orders. No deliveries will be made at future club meetings.

The second part of the program is the establishment of a grain inventory for sale in small amounts. Walt Strassburg, our new Materials Manager, will be in charge of this. UNYHA will purchase sacks of frequently used grains, especially specialty malts. We will announce the list at the November meeting. Walt will store the grain for us and process the orders. Paid-up members purchase from our inventory similar to the bulk program.

- 1) Notify Walt (w_strassburg@hotmail.com) prior to a club meeting with your needs. 1 lb minimum.
- 2) Walt confirms and packages the grain, then brings it to a club meeting.

- 3) Members pay the treasurer at the meeting when they pick up the grain.
- 4) Grain pricing will be the same as is in the bulk catalog.

RECIPE OF THE MONTH

How about if we publish a recipe each month? Please e-mail your favorite to your newsletter editor at kiracalico@gmail.com. Those of you who recently won awards are especially encouraged to do so.

This month's newsletter features two recipes for Dark Mild Ale (BJCP category 11A), one from Andy Jones (who won Best of Show with this beer in UNYHA's annual competition last April) and one from Tom Ocque (who won Brewer of the Month with his beer at the October meeting).

Andy's Dark Mild

Here is the recipe for the Best of Show Mild:

Recipe for three gallons:

5 lb Maris Otter Pale Malt

1 lb Carapils Malt (about 1.5 degrees Lovibond)

8 oz Briess Crystal Malt (about 40 degrees Lovibond)

5 oz Briess Carabrown Malt (about 55 degrees Lovibond)

4 oz English Brown Malt (about 57 degrees Lovibond)

mash for about 1 hour at 150 degrees F

Boil for 1 hour

Add 1/8 oz Fuggles hop pellets for last 30 minutes (4.0 percent alpha acid)

Ferment with Wyeast 1056 American Ale Yeast at about 68 degrees F.

Gravity about 1.045

Tom Ocque's Modest Mild

This recipe was published in the November/December 2009 issue of Zymurgy and as a Recipe of the Week on the American Homebrewers' Association website.

All Grain Recipe:

Ingredients for 5 gallons (19 L)

5.5 lb (2.4 kg) Maris Otter pale malt

.25 lb (112 g) Brown malt

1 lb (.45 kg) CaraMunich malt

.4 lb (181 g) 200° L Chocolate malt

.4 lb (181 g) 120° L Crystal malt

.2 lb (91 g) Special B malt

.1 lb (14 g) Carafa II malt
.5 oz (14 g) Styrian Aurora pellet hops, 7.6% alpha acid (60 min)
(Substitute Northern Brewer if necessary)
1 packet Wyeast 1028 London Ale
3.5 oz (99 g) Corn Sugar to carbonate

Statistics:

Original Specific Gravity: 1.034

Final Specific Gravity: 1.007

Boil Time: 90 minutes

Primary Fermentation: 5 days at 68° F (20° C)

Directions:

Conduct a mash at 156° F (69° C) for 60 minutes then sparge. Collect roughly 6 gallons of runoff and bring to a rolling boil. Boil for 30 minutes then add .5 oz of Styrian Aurora hop pellets (or substitute Northern Brewer if necessary) and allow them to boil for the final 60 minutes. Be careful when adding hops as you may encounter a boil over during this first hop addition. After the boil, cool your wort to an appropriate pitching temperature and strain the wort in to your fermenter. Aerate the wort very well. Once the wort is both aerated and cooled, pitch the yeast.

Note: This recipe appears to use 60% efficiency; reduce base malts if your system has higher efficiency. 5 lbs of base malt is appropriate for 70% efficiency.

Extract Recipe:

Ingredients for 5 gallons (19 L)

3.5 lb (1.36 kg) Dry Malt Extract (Try to use light/pale UK brands if possible)

1 lb (.45 kg) CaraMunich malt

.4 lb (181 g) 200° L Chocolate malt

.4 lb (181 g) 120° L Crystal malt

.2 lb (91 g) Special B malt

.1 lb (45 g) Carafa II malt

.5 oz (14 g) Styrian Aurora pellet hops, 7.6% alpha acid (60 min)

(Substitute Northern Brewer if necessary)

1 packet Wyeast 1028 London Ale

3.5 oz (99 g) Corn Sugar to carbonate

Statistics:

Original Gravity: 1.033

Final Specific Gravity: 1.008

Boiling Time: 90 minutes

Primary fermentation: 5 days at 68° F (20° C)

Directions:

Place the grains in a muslin sack and then steep the grains in 1.5 gallons of water at 160° F (71.1° C) for 20 minutes. Take out the grains and hold them over the kettle allowing the remaining water to drip back into the kettle. Do not squeeze the grains. Squeezing the grains could result in bitter tannin extraction. Top up your brew kettle to 3 gallons and bring to a rolling boil. Stir in the malt extracts and bring kettle to a rolling boil. Boil for 30 minutes and then add .5 oz of Styrian Aurora hop pellets (or substitute Northern Brewer if necessary) and allow them to boil for the final 60 minutes. After the boil, cool your wort to an appropriate pitching temperature then strain the wort in to your fermenter. Top up to 5 gallons and aerate the wort. After the wort is aerated pitch the yeast.

BEER HUNTERS ON SAFARI

Going on a trip for business or pleasure? Planning to visit the local breweries? UNYHA would like you to bring back beer to share at a meeting. UNYHA will reimburse you for it *provided* ...

You contact Paul Guarracini in advance to get the OK. The beer isn't available locally.

You bring at least half a case of each beer so that everybody can get a taste.

SPEAKING OF BEER HUNTERS

We recently stumbled upon a website that is hosting some of Michael Jackson's old "Beer Hunter" videos from the late 1980s: <http://vimeo.com/26104348> It has five episodes, "The Best of British," "California Pilgrimage," "The Bohemian Connection," "The Burgundies of Belgium," and "The Fifth Element." Who knows how long it will remain up, but as the videos are not available elsewhere to my knowledge, this is your chance to see them if you have not. (I think Adam Odegard also has copies on VHS that you can watch at his Post-Thanksgiving Party.)

SPEAKING OF PARTIES...

ADAM ODEGARD'S ANNUAL POST-THANKSGIVING STRESS REDUCTION PARTY



Inspector Gadget, Adam Odegard, will once again this year be holding his annual post-Thanksgiving Stress Reduction Party. All interested UNYHA members are welcome. The party starts at 6 PM on Friday, November 25, 2011. The party always features plenty of Adam's excellent homebrew, as well as any food and drink you would like to bring (though there is no need to bring anything). The party goes until the wee hours, but don't worry - if you need to stay the night, there's plenty of space. His address is 2023 Barnes Road in Walworth. For directions, phone him at 315-597-5698. Hope to see you all there!

BREWSTERS' NETWORK NEWS



Photo credit: Kate Dee

Congratulations to our friend Kate Dee, President of the Sultans of Swig homebrewing club in Buffalo, for winning first place in the Specialty Beer category in the Queen of Beer competition with her Toasted Sunflower Seed Wheat Ale. The Queen of Beer competition is held annually and is sponsored by the Hangtown Association of Zymurgy Enthusiasts (H. A. Z. E.) of Placerville, California. It is open to female brewers and stipulates that the entries must be homebrewed entirely by women (although guys are allowed to help with milling and heavy lifting). Entries are accepted annually in September. Brewsters of Rochester, let's consider entering this next year, either jointly or individually. The Best of Show winner was a cherry mead – I'll bet Debbie or Jeananne can make a mead that's worthy of this competition.

CALENDAR OF UPCOMING EVENTS

🏆 — COMPETITION INFO

📍 — UNYHA-SPECIFIC STUFF

😊 — NON-UNYHA EVENT

- 📍 **November 2, 2011.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: Mead (BJCP Categories 24-26). Led by Thomas Barnes. Homemade examples of mead are especially welcome.
- 😊 **November 2, 2011.** Sixpoint craft ale tasting. Donnelly's Public House, 6-8 PM. Sixpoint drafts are just \$3 all day, every day in November. Every Wednesday in November order a Sixpoint draft and get a FREE Sixpoint logo pint glass to take home.
- 🏆 **November 4, 2011.** Deadline to enter Knickerbocker Battle of the Brews competition. Entry fee \$7. Albany, NY. Contact: Don Coates, thoroughbrews@gmail.com.
- 🏆 **November 4, 2011.** Deadline to enter Dark Side of the Beer competition. Tonawanda, NY. Contact: Alex Placito, aplacito@gmail.com.
- 📍 **November 5, 2011.** UNYHA Finger Lakes Pub Crawl. 9AM-9PM. We will be taking 3 vans. \$20 gets you a ride. We will visit Naked Dove Brewing, Finger Lakes Distilling, Two Goats Brewing, Roosterfish Brewing, Finger Lakes Brewing, and Keuka Brewing.
- 😊 **November 5-6, 2011.** 17th Annual Franklin County Cider Days. Franklin County, MA. Orchard tours, cidermaking and tastings, workshops and much more. Info: <http://www.ciderday.org/>
- 📍 **November 9, 2011.** UNYHA monthly meeting. Merchants Grill, 881 Merchants Road. Meeting starts at 7:30PM, Brew Guru session starts 7PM. Brew Guru topic: Beer label design with Alan Guidera. Brew-off tasting will be held this meeting.

- ☺ **November 11-12, 2011.** Holiday Valley Beer and Wine Festival, 3:30-7:30 PM, Yodeler Lodge, Holiday Valley Resort, Ellicottville, NY. Info at <http://www.holidayvalley.com/HolidayValley/info/beer-wine-festival.aspx>
- ① **November 12, 2011.** Beer School. Learn all-grain brewing. Maximum class size 12 persons. Contact Paul Guarracini, Oldeezra@aol.com.
- ① **November 25, 2011.** 6 PM. Adam Odegard's Post-Thanksgiving Stress Reduction Party, 2023 Barnes Road, Walworth. Contact: Adam Odegard, (315) 597-5698.
- 🍷 **Nov 25, 2011.** Deadline to enter *AHA Club-Only Competition: Hefeweizen (BJCP Style Subcategory 15A,15B,15C,15D)*. Zionsville, IN. Contact: Brian Steuerwald at BLSteuerwald@aol.com
- ☺ **November 30, 2011.** November Beer Social: Anderson Valley Brewing. Tap and Mallet, 381 Gregory Street. 8PM. Tickets are priced at \$14 and are available at the bar. Tickets include beer samples and finger food.
- ☺ **December 3, 2011.** BJCP exam in Ithaca. Contact Scott Bickham at 607-974-1147 (d) or 607-962-6941 (e)
- ① **December 7, 2011.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: Spice/Herb/Vegetable Beers. BJCP Category 21. This session will be a "Christmas Party" with the focus on Winter Warmers (21B) and pumpkin ales. Led by Deron Weet.
- ① **December 14, 2011.** UNYHA monthly meeting. Merchants Grill, 881 Merchants Road. Meeting starts at 7:30PM, Brew Guru session starts 7PM. This meeting will feature Local Brewers' Night – representatives from several local breweries will be there to serve beer and answer your questions.
- ① **January 4, 2012.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: Sour ales (BJCP Category 17). Led by Thomas Barnes.
- ① **January 11, 2012.** UNYHA monthly meeting. Merchants Grill, 881 Merchants Road. Meeting starts at 7:30PM, Brew Guru session starts 7PM. This meeting will feature a presentation on home draft systems by Steve Mancini of Rochester Store Fixture.
- 🍷 **Jan/Feb 2012.** Deadline to enter *AHA Club-Only Competition: Dark Lagers (BJCP Style Subcategory 4A,4B,4C)*. Contact: Silverado Homebrew Club of St. Charles, IL, Robert Keck at keckbobb@netscape.net
- ① **February 1, 2012.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: Belgian Strong Ales (BJCP Category 18). Led by Deron Weet.
- ① **February 8, 2012.** UNYHA monthly meeting. Merchants Grill, 881 Merchants Road. Meeting starts at 7:30PM, Brew Guru session starts 7PM. **Brewer of the Month contest: Stout.**
- ① **March 7, 2012.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: Stout (BJCP Category 13). Led by Thomas Barnes.
- ① **March 14, 2012.** UNYHA monthly meeting. Merchants Grill, 881 Merchants Road. Meeting starts at 7:30PM, Brew Guru session starts 7PM. **Brewer of the Month contest: Oktoberfest/Maerzen.**
- 🍷 **March 17, 2012.** Deadline to enter *AHA Club-Only Competition: Stout (BJCP Style Category 13)*. Parker, CO. Contact: Rock Hoppers Club of Parker, Colorado, Kelly Kruegel at kruegel.kelly@gmail.com
- ① **April 4, 2012.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: Belgian and French Ales (BJCP Category 16). Led by Deron Weet.
- ① **April 17, 2012.** UNYHA monthly meeting. Merchants Grill, 881 Merchants Road. Meeting starts at 7:30PM, Brew Guru session starts 7PM. **Brewer of the Month contest: Kölsch.**
- ① 🍷 **April 21, 2012.** UNYHA Annual Competition (tentative date). Roc Brewing, 56 S. Union St.
- ☺ **April 28, 2012.** – BJCP exam in Buffalo. Contact Todd Snyder at tmsnyder@buffalo.edu

- ① **May 2, 2012.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: Smoked and wood-aged beers (BJCP Category 22). Homebrewed examples especially welcome. Led by Thomas Barnes.
- ☺ **May 5, 2012.** BJCP exam in Buffalo. Contact Todd Snyder at tmsnyder@buffalo.edu
- ① **May 9, 2012.** UNYHA monthly meeting. Merchants Grill, 881 Merchants Road. Meeting starts at 7:30PM, Brew Guru session starts 7PM.
- 🍷 **May 10, 2012.** Deadline to enter *AHA Club-Only Competition: Scottish and Irish Ale (BJCP Style Category 9)*. Contact: Knights of the Brown Bottle, Arlington, Texas, Mike Porter at msrw15@sbcglobal.net
- ① **June 6, 2012.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: English Brown Ale & Porter (BJCP Categories 11 & 12). Led by Deron Weet.
- ① **June 13, 2012.** UNYHA monthly meeting. Merchants Grill, 881 Merchants Road. Meeting starts at 7:30PM, Brew Guru session starts 7PM.
- ① **July 4, 2012.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: IPA (BJCP Category 14). Led by Thomas Barnes.
- ① **July 11, 2012.** UNYHA monthly meeting. Merchants Grill, 881 Merchants Road. Meeting starts at 7:30PM, Brew Guru session starts 7PM. **Brewer of the Month contest: Witbier.**
- ① **August 1, 2012.** BJCP training session. 7PM in the snug at the Old Toad, 277 Alexander St. Topic: Fruit Beers (BJCP Category 22). Led by Deron Weet.

Future AHA Events and Homebrew Competitions:

<http://www.homebrewersassociation.org/pages/competitions/aha-bjcp-sanctioned-competition/calendar>
http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Future AHA Club Only Competitions: <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions>

Note: If you are entering an AHA/BJCP sanctioned contest, please note the entry rules (including bottle preparation) here: <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/how-to-enter>

Links to Other Local Beer Calendars

Great Lakes Brewing News (& others): <http://www.brewingnews.com>
 Ale Street News: <http://www.alestreetonline.com>

Links to Local Beer Bars with Events

The Old Toad: <http://www.theoldtoad.com>
 Tap & Mallet: <http://www.tapandmallet.com>

CONTACT US

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