

June minutes

Meeting Opened: 8:02PM

Chaired by: Scott Macqueen
Apologies: David Lestani
Howard Mullins
Colin Weaver
Michael van den Bergh
Ernest Tamati
Ken Wieden
Lyll Cottam

Members Present: recorded by treasurer. See treasurer's book.

Visitors: none

New members: none

Inward correspondence: Amateur Wine and Beermakers QLD Guild of Judges March 2007 info pamphlet

Outward correspondence: none

Business arising from correspondence: none

Treasurer's Report: Closing balance: as recorded by treasurer.

Moved: John Thorpe
Seconded: Ben Connery

General Business: Club shirts are here. Stubbie coolers are still available, \$3 each.

General Business: Request for stewards to assist Adrian Levi for the annual comp morning of 12th August. Ben Connery and Jason McDonald volunteered. Members requested map of location of Peter Buchanan's house.

General Business: Reminder of Strong Ale Night on 14th July, as per June newsletter.

General Business: Octoberfest 2007: Paul Hoepper has volunteered to host the event and proposed Saturday 6th of October. Members agreed.

General Business: Subs due by end of June - \$30.00. Must be a fully paid member to enter annual competition.

Meeting Closed: 8:14PM



Take Your Beer for a Ride

www.slipperybrick.com, July 19th 2007.

Any gadget that helps with getting a cold beer from point A to my hand is worth every penny, and the Beer Buddy is no exception to this rule. Shaped like a little soccer ball it will hold a single beer and make it independently mobile.

The Beer Buddy runs on two 'C' batteries and will drive a beer across the table or any smooth surface under its own power. Having the little beer delivery ball falling off of the table is a real concern which has smartly been addressed by the designers with a sensor that can sense the end of a table and stop short to keep it's contents safe. The Beer Buddy retails for £12.99 at www.find-me-a-gift.co.uk.



Mini-comp #3 Results

The third mini-comp of 2007, for Porters and Stouts, received a total of 13 entries, shown in the table below.

The next mini-comp will be the not-for-points Scottish Ale comp, and will be held at the July meeting.

Place	Name	Pts
1	Jason Atherinos	22
2	Ross Kenrick	21
3	Michael Mowbray	20
3	Leo van den Bergh	20
5	Jason McDonald	19
5	Ben Connery	19
7	John Kennedy	15
7	Harry Roberts	15
9	Stephen Catchpoole	12
9	Geoff Newell	12
11	Chad Smith	11
12	Paul Hoepper	9
12	Peter Buchanan	9

Suspected Bomb was Beer

www.monroenews.com, July 18th 2007.

FRENCHTOWN, MICHIGAN - A suspicious package left at a doorstep this morning was perceived to be a bomb threat but instead was beer.

Monroe County sheriff's deputies responded to Josephine Ct. off N. Telegraph Rd. after a man found a brown paper bag with a note attached that read "boom".

Sgt. Brian Angerer said someone knocked on the man's door and fled, leaving the package behind.

"There was a brown paper bag at his feet," Sgt. Angerer said. "He didn't know what it was. With the word "boom," it was presumed to be a bomb threat."

A perimeter was established and a police dog was called to the scene. When it determined there was no threat, police looked inside the bag and found a cold 12-pack of beer.

There are no suspects.

Free Beer

Henry Lanman, www.boston.com, February 18, 2007

When the name of your product is Free Beer, the jokes are inevitable. And for the group of Danish students and artists who came up with Free Beer, that's part of the point, but only part. Because while the name of their beer is meant to be playful, the point they are trying to make with it is a rather sophisticated one.

Free Beer is an honest-to-god beer, but one based on a concept that has its roots in the free software movement. "Free software" began in the early 1980s when software developers first started asserting intellectual property rights over their works. The problem wasn't so much that developers were making money off software, but rather that, by asserting these rights, they were no longer allowing the free and informal sharing of code. The free software movement's objection, which was largely cast in moral terms, was essentially that while charging money for software was fine -- everyone has to eat -- it is not right to prevent others from using, studying, distributing, or improving on it.

Perhaps unsurprisingly given its doctrinaire nature, the free software movement eventually schismed. In the late '90s, the "open source" movement broke off and took a less adversarial approach toward proprietary software. Open source doesn't view proprietary software as the "enemy," as free software does, but takes the more pragmatic view that an open source approach often just results in better programs. By effectively employing a community of programmers, the thinking goes, the software it produces tends to have fewer bugs and more features and tends to evolve more quickly. See the success of the Linux operating system and the Firefox browser, to name two examples.

What does this all have to do with Free Beer? Well, the founder of the free software movement is a man named Richard Stallman, and he's still very much a presence. Stallman directs the Free Software Foundation, which, through its GNU Project

(www.gnu.org), administers the licenses that make Linux and other free software available. Faced with frequent puzzlement over how "free software" could be free if it cost money (and is able to support billion-dollar investments from the likes of IBM, in the case of Linux), Stallman came up with a simple explanation: "think of 'free' as in 'free speech,' not 'free beer.'"

While the line was perhaps odd coming from someone like Stallman (who apparently doesn't like beer), it nicely captured the point that while the product itself cost money, the underlying know-how was free to be shared. The line became legendary among free software and open source advocates and others who thought critically about how to structure the ownership of creativity.

So along came a bunch of Danes who seem to have missed the meeting that made clear this was just a metaphor. "Free as in free software," they explained when rolling out Free Beer, or, as their website now says, "Free as in free speech."

Free Beer is free in that its recipe and all of its branding are available on the Web for anyone, including established businesses, to use, improve on, and of course make money from. The only requirements for using Free Beer's recipe and branding are that you have to credit Free Beer and that any improvements to the recipe or branding have to be published and openly licensed for others to use. All of this, in fact, is helpfully set forth on Free Beer's label.

The folks behind Free Beer are not the first to think about moving the open source approach beyond software, of course. In recent years, proposals have been made for open source production of medicines to treat tropical diseases, which for economic reasons tend to attract disproportionately little research capital. Genetically modified crops have also been the focus of open source initiatives.

But many observers have pointed out that for open source, moving

beyond software may not be all that simple. Most of the effort that goes into creating a computer program goes into the intellectual property; there's very little start-up expense and essentially no manufacturing expense. So if you have access to software under an open source license, it is relatively easy to participate in open source projects. With a physical product like beer, comparatively little of the expense is tied up in the intellectual property. Even with an open source recipe, you still have to brew, bottle and ship the stuff.

And beer in particular is an unlikely beneficiary of open source methods. In both the United States and Europe, recipes, as a general rule, can't be copyrighted (or patented or trademarked, for that matter). To the limited degree that recipes for commercial foods are protected from disclosure, it is by trade secret law, not by these more classic forms of intellectual property law. It's trade secret law, for instance, that keeps Coca Cola's "secret" formula under wraps.

Thus it seems fair to ask whether the Free Beer project risks undermining its mission of spreading the word about the open source approach with a product that doesn't particularly need its help. Free as in free speech, not as in free beer indeed.

For Free Beer's enthusiasts, however, such close scrutiny misses the point. Free Beer isn't designed to topple Budweiser, and it doesn't have to change the landscape of global brewing to succeed. It can succeed by getting people to think about the fact that there are different ways to structure the rules that govern the ownership of creativity. If it happens to produce a good beer in the process, all the better.



The Search For Noble Hop Aroma

Aaron Rowe, blog.wired.com, July 5th 2007.

Researchers from Australia and New Zealand have completed a high-tech search for chemicals that can turn ordinary beer into extraordinary beer. It's all about the hops.

For years, scientists have been trying to identify the chemicals that give the best beers a noble hop aroma. Using sophisticated lab equipment, three researchers have identified several chemicals that may be responsible for a spicy scent. This is no small task since hops contain up to a thousand different smelly chemicals and the ones that are most abundant are not responsible for the characteristic aroma. Some chemicals smell much stronger than others. The most potent chemicals are often responsible for the finer points of an aroma even if present at minute levels.


Terpenes are a class of chemicals that are often responsible for the unique scent of food, perfume, and beverages. In 2002, other researchers showed that adding a tiny amount of a particular terpene to a very bland beer made it smell fantastic, but not quite as complex as a premium brew.

To identify more chemicals that give hops a spicy character, the chemists hooked two people up to a machine called a gas chromatograph. That machine would separate out every single chemical in an essential oil extracted from high quality hops -- allowing the evaluators to smell each chemical one by one. That's right, they lean over a tabletop machine while it delivers odours directly to their nose through a long, straight tube. The same technique, gas chromatography-olfactometry, has been used to study the aroma of wine, coffee, and even manure.

Both of the assessors described each scent as it was emitted from the machine over a 25-minute period. The chemists would repeat each experiment with lesser and lesser amounts of the pungent oil until no further scents could be detected.

In order to verify the identity of each chemical, the researchers used two-

Yeast Bank



The following yeast strains are currently available in the club's yeast bank:

- Belgian Ale Blend
- Belgian Wit
- California Ale
- Düsseldorf Alt
- Edinburgh Ale
- English Ale
- German Lager
- Hefeweizen
- Irish Ale
- London Ale
- Super High Gravity
- **San Francisco Lager** (new this month)

Orders can be placed by email to yeastbank@babbrewers.com for collection at the following club meeting. The same address can also be used to arrange donations of new strains to the yeast bank.

Up-to-date information can be found on the club website.

dimensional gas chromatography mass spectrometry. In other words, they used a machine that separates out each individual chemical from the hops in a two-step process, and then weighs the individual molecules to identify them.

When the test results came in, five chemicals stood out. All of them are terpenes. Geraniol, which is named after geranium flowers and obviously has a floral scent. Linalool, has a floral and spicy scent. It is also found in mint, cinnamon, and rosewood. Eugeneol has a spicy, clove-like aroma. Beta-ionone has a complex woody and fruity scent. Caryophyllene is found in black pepper.

The scientists from the University of Otago and RMIT reported their findings in the Journal of Agricultural and Food Chemistry. They dedicated their research paper to the late Professor Jean-Pierre Dufour, who began this elaborate study of beer and spent his life as a passionate flavour scientist and brewmaster. I can imagine that any man with such credentials will be greatly missed. We should all raise a glass in his honour.

QAAWBG State Dinner and Raffle

The QAAWBG State Dinner will be held at the Ipswich Showgrounds on Saturday September 1st. Tickets for the dinner will be available at the July BABB's meeting, at a cost of \$30 each.

As mentioned last month, tickets for the raffle to be drawn at the State Dinner are also available.

BABB's has received 150 tickets in books of five tickets each. Tickets are \$1 each and our contribution can be easily met by members committing to buy and/or sell one book each.

