



BABB's News

Volume 31 Issue 7

July 2008

Brewmaster: Ross Kenrick 3287 7225
Treasurer: Paul Hoepfer 3343 5078

Secretary: Lyndon Cottam 0407 589 169
Store Keeper: Chris Ossowski 3274 4095

www.babbrewers.com

News Editor: Dr. Jason McDonald 0413 803 458 news@babbrewers.com

Editorial

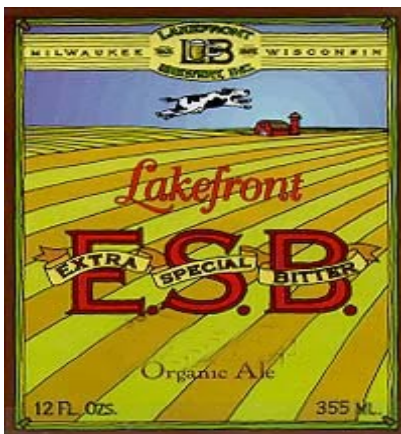
Best of luck to all entrants in the 2008 BABB's Annual Competition. Remember that entries must be received by Chief Steward, Adrian Levi, no later than 6pm on Friday July 25th.

The Presentation Dinner will be held at Lyndon Bowls Club on Saturday August 2nd, commencing at 6pm and concluding at 11pm. The cost for this event will be \$10 per head.

Firm numbers for the dinner will be needed no later than the July BABB's meeting.

This year, for the first time, the competition will be administered using a new software package produced by your humble editor. The software was written using Nokia's open-source application framework, Qt, and will also soon be released as open-source software – meaning that anyone can obtain the source code of the software and make any modifications they wish, with the sole condition that they also make those changes available as open-source software.

Coincidentally, supporters of open-source software describe it as “free, as in beer”.



July meeting

The next meeting will be held this Thursday, July the 24th.

The meeting will feature this year's specialty mini-comp, for the English Mild style.

BABB's Strong Ale Night

The Annual BABB's Strong Ale Night celebrates all beers big. This year the Strong Ale Night will be held at the home of Leo van den Bergh, beginning at 6:30pm on Friday, August 15th. BYO big beers.

Contact Leo for further details.

QAAWBG Competition

The annual competition this year will be judged on the 31st August and entries should be delivered to the August BABB's meeting, or directly to the Laidley Showgrounds between 2-4pm Saturday August 30th.

BABB's has a proud record of dominating this competition. The QAAWBG competition should also be a great opportunity to get some competition experience.

Annual subscriptions

The committee would like to thank all members who have already paid their annual subscriptions for 2008/9.

Members who have yet to pay their annual subscription are reminded that entry to the BABB's and QAAWBG Annual Competitions is conditional on being a financial member. If a member is not attending the July meeting it is their responsibility to forward the subscription fee to the treasurer prior to the cut-off time for entries to be received for the BABB's Annual Competition.

Treasurer's report for June 2008

Income:	(cash)
Members fees:	\$186.00
Guests fees:	\$ 36.00
Store:	\$ 28.60
Subscriptions:	\$450.00
Library:	\$ 21.00
Raffle Proceeds:	\$113.00

Total Income: \$ 834.60

Expenses:	(cash)	(cheques)
Snacks:	\$ 57.20	
Rent:	\$ 70.00	
Bank fees:	\$ 10.00	
Library cards:	\$ 8.70	
Deposit Spit Roast:		\$200.00
Library books:		\$124.50
Store supplies:	\$ 37.50	
Name badges:		\$ 21.00
Telephone number:		\$ 83.00
Comp certificates:		\$283.00
QAAWBG subs:		\$572.00
Sub-totals:	\$ 46.20	\$1420.70

Total Expenses: \$1466.90

Beg. Float:	\$150.00
Plus Income:	\$834.60
Less Cash Expenses:	\$ 46.20
Equals Total:	\$938.40
Less Float:	\$150.00
Equals Banking:	\$788.40
Actual Banking:	\$788.40
Equals Variance:	\$ 0.00

Bank Reconciliation for June 2008

Opening cashbook balance:	\$2346.68
Add Income:	\$ 834.60
Less Expenses:	<u>\$1466.90</u>
Closing cashbook balance:	<u>\$1714.38</u>

Bank balance @ 31/Jun/08:	\$2734.38
Add outstanding deposits:	\$ 0.00
Less outstanding cheques:	<u>\$1020.00</u>
Closing cashbook balance:	<u>\$1714.38</u>



May Minutes

Meeting Opened: 8:01PM

Chaired by: Ross Kenrick
Apologies: Chris Moss
Jason McDonald
Rob van den Bergh
Michael van den Bergh
Simon Conlon
Lawrie Kehoe

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

Visitors: Allan Leech

New members: Mark Nelson

Inward correspondence: none

Outward correspondence: none

Business arising from correspondence: none

Minutes of previous meeting:
Certified as a true and correct record.
Moved: Harry Roberts
Seconded: Laurie Brace

Treasurer's Report: Details as per newsletter.

Moved: Ben Connery
Seconded: Mark Davies

General Business: Catering has been organized for the annual competition presentation.

General Business: Committee asked for anyone who is able to host the annual BABB's competition presentation day to give it some thought if they would like to volunteer. Note that the judging will be held on an earlier day.

General Business: Committee asked for stewards to assist the judging of

our annual competition, as per the newsletter item, a great opportunity to learn how a brewing competition is run and learn from the judges.

General Business: A reminder that annual subs are due at the end of June, still the same amount - \$30.

General Business: Michael Mowbray is hosting another open brew day this Sunday (May 25th), he will be brewing a doppelbock, contact Michael for further details.

General Business: The library has expanded once more, as detailed in the May Newsletter.

General Business: Thanks to Howard Mullins for repairing the vacuum sealer.

General Business: Ross Kenrick announced that he has taken over the "Pub Shop" in Underwood, to continue his Craftbrewer business.

General Business: Reminder that Simon Frankland is hosting his own Real Ale Festival to coincide with the winter solstice, 21st June from 5pm. Real Ale and bangers & mash.

Meeting Closed: 8:21PM

June Minutes

Meeting Opened: 8:03PM

Chaired by: Ross Kenrick
Apologies: John Kennedy
Stephen Catchpoole
Rob van den Bergh
Michael van den Bergh
Russell Webber
Mark Davies

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

Visitors: Tony Brown
Ben Rouse
Troy Villani

New members: none.

Inward correspondence: Rory Gibson, the Weekend editor from the courier mail has requested a photo of one of our members who is entering the QABC for an article. Ben Connery volunteered.

Outward correspondence: none

Business arising from correspondence: none

Treasurer's Report: Details as per newsletter.

Moved: Ben Connery
Seconded: Jye Smith

General Business: Reminder: Volunteers for stewards at annual competition.

General Business: Annual competition presentation venue – date change as per newsletter. To be held the weekend following the judging, 2nd of August. 6pm – 11pm.

General Business: A reminder that annual subs are due at this meeting, still the same amount, \$30.

General Business: Reminder: at the August AGM all committee positions will be declared vacant – please submit any nominations to the committee.

General Business: We are having a raffle this month, the prize is a post mix keg, supplied by Craftbrewer – tickets \$2 each or 3 for \$5, all proceeds to go to the club. To be drawn later tonight.

General Business: We have expanded the library again - it now features *How to Brew 3rd Ed.* By John Palmer.

General Business: Is there any interest in a club idophor bulk buy? Probably available in 1L bottles. Only about 6 people raised their hands so order will be deferred.

General Business: We would like to organize a Christmas case swap this year. Those interested brew their favourite signature beer (no experiments!), and swap bottles with others to end up with a case of all different beers.

Majority of members showed strong interest.

General Business: We would like to encourage greater mingling at meetings. We all get a bit comfortable at our tables sometimes, so please move around during the night. It also helps new brewers get better access to those more experienced.

Meeting Closed: 8:16PM

QABC Competition Update

The 2008 QABC Competition is being hosted by BABB's for the first time and promises to add a new dimension to Queensland brewing competitions.

Entries close on 6th September, with judging to be held at the Brewhouse on 20th September. Entries can be delivered to the August BABB's meeting or to The Pub Shop/Craftbrewer, at 3285 Logan Road Underwood.

Revenge of the beer bellies

The Daily Telegraph, June 20, 2008.

THE much maligned beer belly is back in vogue - thanks to a clever new device that will have Australia's sporting venues frothing at the mouth!

It's called the Beer Belly Cooler, holds 80 ounces of beer, and is already being used in the US to smuggle booze into sporting venues that charge over the top prices for alcohol at live events.

The guys behind the idea say that by

wearing the supplied bladder and attached hose, you're free to indulge in some cut-price grog and beat inflated prices at sporting and entertainment venues.

The only problem being you'll look like a Norm until the contraband alcohol is consumed.

Even the ladies can get in on the act with a wine-holding sports bra.

Driver straps in beer, not toddler

Christine Kellett, Sydney Morning Herald, May 13, 2008.

A Northern Territory driver has been fined by police after he strapped a seatbelt around a carton of beer but left a five-year-old child to sit on the floor of his car.

The man was pulled over on the Ross Highway, south of Alice Springs, about 3.30pm on Friday, when officers on patrol noticed the vehicle was unregistered and uninsured.

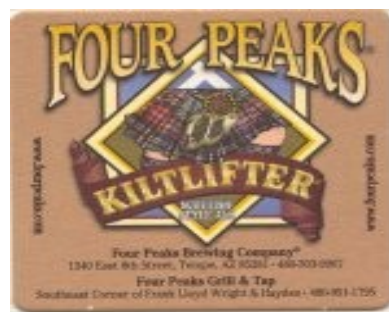
But what they found inside the car shocked them. Four adults occupied the car with two in the front and two in the rear seats.

The carton of beer was buckled safely in the rear centre seat between two of the adults, while the five-year-old boy crouched on the floor.

"The concern is about people's priorities," a Northern Territory police spokesperson said.

"You get a lot of people riding around without seat belts in remote communities here, but it is very unusual to see someone go to the trouble of strapping in a carton of beer instead of a small child. That is the shocking thing."

The driver has been fined \$750.



Beer shrine puts Potosi, Wisconsin, on tourism map

Kevin Revolinski, Chicago Tribune, June 22, 2008.

Like any good Wisconsin boy, I collected beer cans when I was young. It was a veritable rite of passage to acquire all the Schmidt cans with their varying pictures, and you were a hero in my neighborhood if you found one of the old bottle-can hybrids known as a cone-top. So when I heard about the National Brewery Museum and its collection of beer memorabilia (known as breweriana), I felt a nostalgic urge to get in my car right away and drive straight to ... Milwaukee? Nope. St. Louis then? No way. If you guessed Potosi, Wis., you either live there or are out of your mind.

But indeed, Potosi it is, where seven-eleven is not a convenience store but rather the population number on the sign at the edge of town. And now it's the home of a \$7 million project in a restored 1852 brewery building that includes a restaurant, microbrewery and an unrivaled exhibit of often rare collectibles from the history of brewing in America. As if the World's Largest Cone-top Beer Can weren't reason enough to visit Potosi.

I follow my urge and drive to the southwest corner of Wisconsin to the banks of the Mississippi along the Great River Road. At the edge of town is a four-story brick building tucked into a bluff. The grand opening is 4th of July weekend, but Potosi isn't hung up on big-city official hours.

Frank Fiorenza, the village president and a board member of the Potosi Brewery Foundation, is my guide. He walks me through as he's been doing for anyone who has randomly stopped by in these last few weeks, and I witness the finishing touches being put on. His excitement is palpable; he seems almost unsure of what to show me first. "This has far exceeded my expectations," Fiorenza said.

Mine too. Don't think that this is a kitschy basement full of beer signs and a cupboard of mismatched beer glasses. Fiorenza shows me a vintage Pabst lithograph print. "This is worth

\$15,000," he tells me. Rare character steins from the 1920s and '30s—even some of Mickey Mouse and Donald Duck—surprise me as well. Fiorenza points out the abundance of children in brewery ads along the walls, picnic scenes from a day when a beer apparently was a family event. "You wouldn't see that today," he adds.

Tap handles, serving trays, clocks, calendars, posters and even oil paintings fill the rooms. A couple large-screen TVs show vintage beer commercials and documentaries about the brewing process. Another room holds a research library. "In the 1880s, there were over 2,400 breweries in the United States," Fiorenza says. "The library has information on nearly all of them that ever existed. If someone comes here from Montana or Kentucky and they want to find information on the brewery from their hometown, all of the items would be on the computer."

On the ground floor is a transportation museum and an interactive interpretive center for Wisconsin's segment of the Great River Road Scenic Byway. An old lagering cave is viewable behind a glass wall, and a gift shop offers all sorts of Wisconsin paraphernalia and a selection of locally produced cheeses, wines, syrup, honey and beer.

As impressive as this place is, it still begs the question: Why here? The American Breweriana Association had been mulling over making a museum for their members to showcase their collections. In 2003 when the association held its annual meeting in Stevens Point, Wis., a delegation from Potosi attended to make their case alongside hopeful hosts from brewing Meccas Milwaukee and St. Louis. Fiorenza acknowledges that there were doubters, but as he points out, it's more centrally located for large population centers. Besides, Potosi had a historic brewery—and a plan to restore it.

When the deciding association members, including the president, Len Chylack, came to town in June 2004, the Potosi Brewery, which had closed its doors in 1972, had trees growing through the roof. But

remarkably, after meeting with the Potosi Brewery Foundation in the new local firehouse, the association members came back with a yea vote for Potosi.

When Fiorenza asked what the deciding factor was, Chylack told him, "This building. If this community can provide a facility like this for their volunteer fire department and rescue squad, I believe you can redo [the old brewery]."

The partnership agreement between the foundation and the association was signed in August 2004.

But what's a brewery museum without beer? Steve Zuidema has been brewing for 17 years and got his start when he opened his own microbrewery, Front Street Brewery in Davenport, Iowa. He commutes to Potosi each week to make beer flow once again. The brews are ales—faster to ferment—and will include approximations of the traditional Potosi brews—Good Old Potosi and Holiday Bock—and a few others: Potosi Pure Malt Cave Ale, Snake Hollow IPA and Potosi Steamer Hefe Weiss. The Potosi Brewery also will make its own root beer.

Besides being poured at the bar, Potosi beer will be sold in 22-ounce bottles, half-gallon "growlers" and kegs. Zuidema estimates he will produce 1,500 to 2,000 barrels per year, certainly less than the 65,000 churned out by the New Glarus Brewing Co. but more than many Wisconsin brew pubs. Plans include regional distribution, and licenses are being pursued in Illinois and Iowa.

In making beer, the quality is, of course, in the ingredients, and the first matter is the water. Many of the breweries of old were built around or on top of artesian wells and natural springs. Potosi is no exception. The water still rushes out of the ground into the old brewery pond behind the new beer garden. The flow is so overwhelming that years ago it would get into the brew-house and collect in puddles on the floor. Remodeling included an overflow pipe that diverts some

of the spring water, and as I walk through the restaurant, I can see it rushing beneath a piece of Plexiglas in the floor.

I watch as Potosians Gary David, his son, Tyler, and his father, Marvin—three generations of woodworkers—do the final assembly of the restaurant's beautiful handcrafted bar. The tables around the room are made with the cypress of the old fermentation tanks.

The restaurant is set to come online even before the grand opening. Jason Culbertson, the head chef, is a graduate of Le Cordon Bleu College of Culinary Arts in Minneapolis. He tells me, "The menu is upscale casual; gourmet sandwiches and burgers." And beer will be part of the cookbook: Ribs will be beer-braised, and the beer and cheese soup, a Wisconsin institution, will use Culbertson's own recipe combining bock beer, smoked Gouda and roasted red peppers.

But the vision of this village goes beyond the museum. The new Holiday Gardens is an event center on the site of the former brewery farm across the street. Fiorenza sees the resurrected brewery complex as part of a regional experience that also includes wildlife preserves, an old lead mine-cum-museum and the scenic drive along the Mississippi.

The museum management expects that 30,000 to 40,000 visitors each year will agree that Potosi is more than worth the drive. And that begs one final question. As the brewery ad once asked, "Have you had your Good Old Potosi today?"

