

# THE FERMENTOR

“WHERE HOPS NEWS COMES TO A HEAD”

Vol 6 No. 3 HOMEBREWERS OF PHILADELPHIA AND SUBURBS September 1999

## HOPS OKTOBERFEST Sept 26, Sunday, 2 pm



Oktoberfest in September you say? Why's that you ask? Well, the chance of good weather is better (although THAT doesn't seem to matter to this group as you will read later) and we can then attend everybody else's Fests in October!

This year we will again have many wursts from Illg's Meats to grill and of course all of our nummy homebrews and com-miebrews. Please bring a dish to pass (desserts ARE best, and let's just skip vegetables and anything that has to do with fiber, OK?) and some brews you care to share (or swap! see article in this issue!)

Allergen alert! Very friendly cats at Joe's house - take your antihistamines if need be. Directions to Joe's in this issue.

## Long Hot Thirsty Summer

While the sun baked the earth and fried my hop plants and fried my brain, the days moved on and suddenly it was

September. So what did we do over our summer? Well, to combat the drought, we drank a lot. Don't want to get dehydrated now do we? What did we drink? George has been seen frequenting the new watering hole in town, Ludwig's Beer Garten. Not only do they have an impressive array of German taps, but they pour these elixirs at the bargain price of only \$3.75 per half-liter for most brews. And, there was a refreshing selection of hefe-weizens in the lineup, like Franziskaner and Adventinus. Into September, they're starting to pour more of those tasty fest beers. For culinary treats, you better like pig. This is not the place to take your favorite veghead. (How would you like your vegetarian served?) The hocksen (sp?) is killer, and they do a nice job with sausages, especially for lunch. Perhaps we should adjourn to Ludwig's following the September meeting? It's on Sansom at 12th, across from Fergie's.

I made a blackberry liqueur out of the lees of blackberries from the blackberry mead we've been fermenting. When it came out of the tertiary fermenter (and it

was probably about eight months in the fermenters), the fifteen pounds of blackberries were still pretty intact and very dark. So, rather than just waste them, I steeped them in a half-gallon of vodka. The name of the vodka was Boomerang and George wanted to know if that was because it came back at you....Anyway, I did this for about a week, then strained it and blended it with a one-to-one sugar syrup, in a about a seventy-forty ratio. Now it's been conditioning for about a month, and has clarified. Time to taste it. I made more ginger liqueur. This is a super tastebud tingler, especially on a hot afternoon, pouring viscously from it's frosty, frozen bottle stored carefully in the freezer. It's quicker than whipping up frozen margaritas. Just steep crystallized ginger, sugar syrup and vodka for a few weeks, and strain. Call me if you want more particulars. Now that's its after Labor Day, the brewpot'll come out and get cranking. We'll probably do some malty fest-type beer to have for the Oktoberfest Party at Joe's. And, being harvest time, it's time to think about what fruit juices we want to ferment.

It's good to have cooler weather back, and a bit of rain. I'm looking forward to an exciting new beer season - there'll be some new brews around and some old favorites. Please come to the next monthly HOPS meeting, which will be September 22, 7:30± pm, at Home Sweet, 2008 Sansom.

*Nancy Rigberg*

# COMMERCIAL OKTOBERFESTS (AND HOW TO SURVIVE THEM)

Hey gang, remember when a beer festival was exciting and something that you really wanted to go to! You could try beers from all kinds of breweries that you'd never been to... and some you'd never even heard of. Brewers were excited to be there and would talk to you about mashing and the importance of a good boil. They'd even tell you what kind of hops they used in a certain beer, and when to add them. The only problem was that they were few and far between. Well, those days are long gone.

It seems that everyone has a beer festival these days. Sure, some of them want to put on a good festival to promote the industry. They want to help make the public more aware of the good local beers available; and round up business for some of the lesser known breweries. On the other hand, a lot of these festivals are motivated by one thing and one thing only..... .. better make that two things - GREED and MONEY!

It's a sad and sorry shame. Poorly run and haphazardly thrown together festivals are becoming more common. The organizers don't know what they're doing, they don't plan well, they throw everything together at the last minute and then they're surprised when breweries aren't chomping at the bit to attend their event. The only thing they do know is that they want to do another festival as soon as possible so that they can make more money.

And finally, they're ripping us off. Now, Ed Stoudt is a fine man, and Carol is a good woman. I think they really do care about people leaving their festival drunk -



and not just because they might get sued if something happens. So I appreciate it when Ed gets up and reminds everyone to eat something. His theory that the fats in the wurst have some kind of effect on avoiding drunkenness is a bit odd - but nevertheless, he reminds you that YOU have to be responsible for yourself. But more importantly, and this is the point I'm trying to make, there is a huge FREE buffet there for you to choose from. You don't have to worry that you're out of money to buy food because you spent it on pint glasses and T-shirts. You paid for the buffet as part of the ticket. Therefore, when I see a festival that isn't offering any kind of food with the admission I wonder aloud (and usually quite obnoxiously) "Do they care at all about the attendees?" "Do they care that drunk driving accidents following beer festivals puts a black eye on the brewing industry?" I think not.

Having said that, here is a list of upcoming festivals for the Oktoberfest season.

**Kennett Square Mushroom & Microbrew Festival**, Kennett Square, PA Saturday September 18th 3:00 to 7:00

pm \$11 advance / \$14 at door includes food. 610/ 444-8188 for more info.

**AutumnFest**, Allentown, PA

Saturday, September 25th 1:00 to 5:00 pm \$15 benefits local charities 610/ 435-3331 for more info.

**Sippin' By The River**, Penn's Landing Sunday September 26 1:00 to 5:00 pm \$15 advance / \$20 at door includes food 215/ 922-2FUN for tickets or info.

**Manayunk OctoberFest Beer Festival**, Manayunk Sunday October 10th 12:00 to 6:00 pm \$20 215/ 482-8220

**Stoudt's Fest, Adamstown, PA**

Saturday October 16th one session only \$22 includes Best of the Wurst Buffet 717/ 484-4986

**Docktoberfest**, Poor Henry's Brewpub Saturday October 23rd 5:00 to 10:00 pm \$25 includes buffet 215/ 413-0700 for more info.

*Kristen Brennan*

# HOPS CLASSIFIED

**BEER WANTED-** SWM seeks beer with good head on a great body for short term 'association'. Must be style conscious. Serious inquires only. Reply to PO Box ol '33, Latrobe, PA

**TRADE OPPORTUNITY-** Will trade boyfriend for stout. If beer is good will trade boyfriend's stereo & clothes for more beer. Reply to PO box 34, Glenside, PA

**MISSING-** Corona Grain Mill Last seen in possession of person who has fled area- presumably to West Virginia. PO Box 430, Jenkintown, PA

**INCREDIBLE MONEY MAKING OPPORTUNITY-** Drink beer and get paid for it! Make \$\$\$\$ in your own home, no selling. No startup costs. For E-Z instructions send \$25 to AB PO Box 56737, St. Louis, MD

**GIRLFRIEND OR BREWING EQUIP FREE TO GOOD HOME** She says it's either she goes or the brewing stuff goes. Come see both and decide. PO Box 2008, Phila, PA

**WILL WORK FOR BEER** Can do odd jobs, program VCR, prefer live-in arrangement. PO Box 430B, Horsham, PA

**CLASSIFIED EDITORS:**  
JOE & DONNA

## HOPS GOES AQUA-CAMPING

The annual HOPS camping trip occurred three months into the great drought of 99.

14 intrepid folks came out for fun & froth. Due to the dry conditions no fires were allowed, thus the firewood fee went to buy a bottle of raspberry lambic for each attendant. Quickly it was discovered that the corks in these bottles were self-extracting.

Shortly after Joe & Donna arrived with the keg of wheat beer the skies let loose. Perhaps it angered the gods to have wheat and mead (Kristy's favorite) on tap at the same time. Perhaps the only folks who truly slept dry that night were Lee & Dan, who brought a 5 inch inflatable air mattress.

After copious quantities of coffee on Saturday morning people went off for antiquing, dog walking, hiking or caving. (Steve Seymour may still have caving related bruises). Dinner was a massive potluck complete with a gas grill that Steve & Gwyn had brought.

Even the vegetarians, Jane, Kevin, Kristy & Jim (token) seemed not to go hungry. On Saturday night some folks played a trivia game brought by Jim Brennan, with copious prizes for those answering the most correct questions. Others played a "Medical" board game brought by Evan & Cecily, where the object was to get patients through surgery without killing them. Dr. Steve Rector won that round. A small competition on the self-extracting lambic corks took place with the last two bottles. And yes Virginia, it rained Saturday night too.

Joe Uknalis



**HAPPY FAMILY TIMES AT THE HOPS CAMPING TRIP.**

# Do-It-Yourself Project #16

*Recently, Joe and I pressed his Villard Blanc grapes that he grows on his pergo - la in the back yard. Turns out that white grapes are hard to press! Came across this as I was perusing the newsgroup rec.crafts.winemaking. This fellows site has very good info. Ed*

"I made a small, 7-gallon wine press several years ago from a (new)piece of plastic sewer pipe. A picture of the sewer-pipe presses at the end of Chapter 6 in "The Home Winemakers Manual" at <http://home.att.net/~lumeisenman>

The plastic sewer pipe is 14 inches in diameter, and many 5/32 inch holes were drilled with a hand drill. Drilling the holes took about four hours as I remember. The plastic pipe is not fastened to the base.

The base of the press is made from four circles cut from 3/4 inch exterior plywood. The circles were glued together to form a base about 20 inches in diameter and three inches thick. The legs are made form common 2 X 3 Douglas fir. The legs are bolted to the base with 1/4 inch carriage bolts making the press very substantial.

The upper surface of the base is covered with fiberglass and the rim around the base is also made from fiberglass. The central screw is a piece of one inch "thread-all" purchased at a local scrap metal dealer. The handle was made from pipe and a large nut (that fits the screw). The completed press, except the screw, was painted with three coats of high gloss marine enamel.



The press in the picture is about 12 years old. It is still in good shape, and several people use this press each crush season. I estimate it has produced about 1700 gallons of wine.

Gee! It's that time of the year. I guess I better take the little press out of storage and give it a bath."

Regards,  
Lum Eisenman  
[lumeisenman@worldnet.att.net](mailto:lumeisenman@worldnet.att.net)

## ← → IDEAS FOR THE FALL: BEER SWAP?

What does the membership think about initiating a brew of the month exchange program? Since we all have different brewing styles and tastes, it could be interesting to trade beers (and other beverages) at the monthly meetings. If you can bring a six-pack (or the equivalent) of a recipe, then we can trade bottles and all go home with something different. Kind of like trading playground lunches, only better.

## MEMBERSHIP UPDATE LOST AND GAINED

Rod and Kathy Brundage have departed for Wild and Wonderful West Virginia, settling for a time in Morgantown. They'll have to send us reports about any local brews, they may encounter!

Welcome to new member Bruce Hammell. Belgian brew aficionado, hot pepper grower extraordinaire, think twice before accepting strange produce from this guy! And wash your hands!

And, welcome back to Ted Briggs, from exile in Michigan! (Okay, he was working & brewing, but he wasn't here!) Hopefully, we'll see Ted's smiling face at the September meeting! (Ted-you would really like Ludwig's-even without the handcuffs!)

Do you know of anyone who should be a HOPS member? Why not bring them to a meeting? Newcomers always welcome-we won't even try to drink all your beer the first time!

Nancy

## INTERESTING TRUB

George tells me that the folks at Split Rock Lodge in the Poconos are offering an incentive to BJCP Judges for their participation in their competition the weekend before Thanksgiving. For judges willing to come up Friday, November 19, to judge the competition, they will provide free Friday night accommodations and a ticket to the Beer Festival on Saturday. It's still in the planning stage, but he'll have more details later. The offer may have limited participation, but you've heard it here first! Call Shelley Kalin at 800-255-7625 at Split Rock for more info. (or [srinfo@splitrockresort.com](mailto:srinfo@splitrockresort.com))

Nancy

# HOPS OKTOBERFEST TRAVEL DIRECTIONS

Joe Uknalis

430 Cedar St., Jenkintown, PA 19046

215-885-3897

From downtown:

Take I-76 west to Lincoln Drive. From Lincoln Drive take a left onto Cresheim Valley Dr (7 lights) Follow this road till it comes to a "T", turn right and immediately turn left onto Ivy Hill Rd. Turn right at second light and left at next light (Easton Rd). Continue on this road through Glenside and under the railroad overpass. Turn right 3 lights after the underpass (Jenkintown Rd, Toyota Dealership on NW corner). Straight thru 3 lights and over a bridge, thru the next light & up the hill. Turn left at the 3rd street (Hillside) and right at the second Stop sign (Cedar St). Party is 6th house on the left.

From NJ:

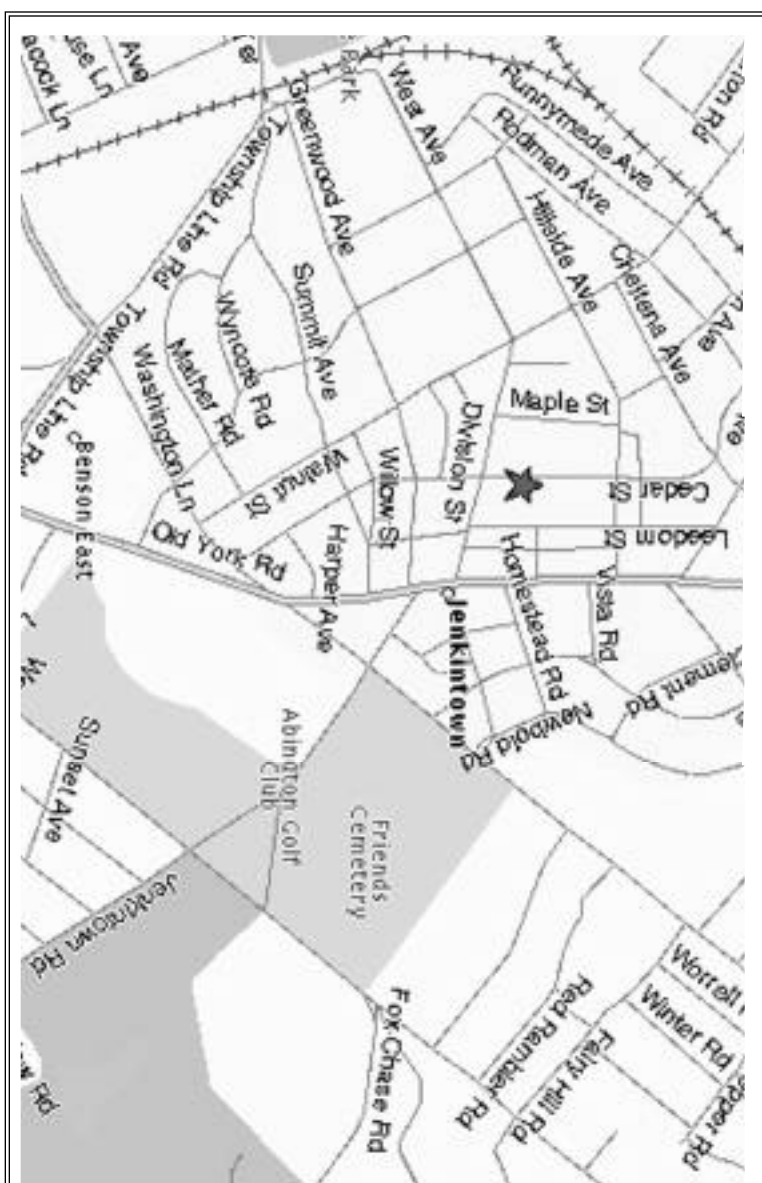
Either follow 76 or 676 west to Lincoln Drive and continue with above directions. Or take Rt. 73 west to Rt. 611 North. Continue 3 lights past Acme and turn left on West Ave, (First Union bank on NW corner). After 3 short blocks turn right onto Cedar (at Postoffice). Party is 75 yards on right.

From North/West:

Take Rt. 309 south past Easton Rd. exits and turn left at light (Greenwood Ave). Continue on Greenwood for 3 lights, cross over railroad tracks and immediately turn left onto West Ave. Continue straight uphill thru 3 stop signs and 1 light, turn left at Postoffice (Cedar St.).

From Jenkintown train station:

Walk up road that initially parallels tracks thru 3 stop signs and 1 light (West Ave) Turn left at Post Office, (Cedar St)



# WORT'S HOPPENING

- SEPT 22 WED**    **REGULAR HOPS MEETING, HomeSweet Homebrew 7ish pm 2008 Sansom st 215-569-9469**
- SEPT 26 SUN**    **HOPS OKTOBERFEST 2PM SEE THIS ISSUE**
- OCT 10 SUN**    **MANAYUNK OKTOBERFEST BEER FESTIVAL, Manayunk 12:00 to 6:00 pm \$20 215-482-8220**
- OCT 16 SAT**    **STOUDT'S FEST, Adamstown, PA One session only. \$22 includes Best of the Wurst Buffet 717/ 484-4986**
- OCT 23 SAT**    **DOCKTOBERFEST, Poor Henry's Brewpub 5:00 to 10:00 pm \$25 includes buffet 215/ 413-0700 for more info.**
- OCT 26 TUE**    **HOPS-NIGHT-OUT™ at FUGI. Do not miss this one! Details forthcoming.**

HOPS, Homebrewers of Philadelphia and Suburbs, is an organization dedicated to serving its members through education in all aspects of homebrewing, beer appreciation, and competitive and social events. Annual membership is \$15 per person or \$20 per family. Members must be at least 21 years old. Call Steve Seymour at 609-778-7688 for information.

The Fermentor is HOPS' newsletter, written and published by club members. Send suggestions and articles to Karl Smith, 204 Mattison Ave., Ambler, PA19002, 215/628-2210 e-mail: krs@pond.com

Club Officers: •President: Nancy Rigberg •Vice President: Sam Cohen •Treasurer: Steve Seymour •Secretary: Kevin Smith  
•Membership: Steve Seymour •Club Promotions: Nancy Rigberg •Minister of Entertainment: Sam Cohen with support from Mitch Danzig •Newsletter Committee: Karl Smith (Joe Uknalis, Peter Hecht, Dave Collins.) •Competition Coordinator: Joe Uknalis

On the World Wide Web: <http://www.netaxs.com/~shady/hops/>

204 Mattison Ave  
Ambler, PA 19002-4722

