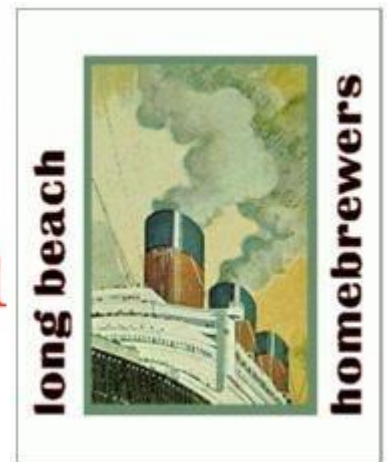


September  
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# The Brews Telegraph



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## Next Meeting

Tuesday, September 12  
at 7 pm. At  
**Stein Fillers**  
4160 Norse Way

The Newsletter of the  
Long Beach Homebrewers

## President's Message

Greetings Fellow Homebrewers,

Happy September

I hope everyone is enjoying the onslaught of pumpkin beer season, I know Jon is! As we roll into September, I want to remind members about some upcoming events. First off, Saturday the 9<sup>th</sup> is the club End of Summer party at Tom and Jens, I hope everyone is ready to dress up in their best back to school attire. The jockey box will be available for those who want to bring kegs, bottles and growlers are also welcome of course. Please sign up to bring side dishes also. Also, as of today (Sept 1) the drop off period for PacCup entries is now open. Get those beers entered, don't forget we really want to defend our high point club title and you can accrue points towards this year's Homebrewer of the Year title.

I know it's a little difficult to think about it but the Holiday season is right around the corner, for those involved in the Advent calendar those beers will need to be ready to roll in less than three months. I'll be spending one day of the long weekend brewing one of my advent entries even though it seems a little odd to be brewing something for the holidays when it's 100 degrees out.

Finally, it's been great to see both Long Beach Beer Lab and Ten Mile finally open. Long Beach Beer Lab is now open for regular hours and Ten Mile is opening to the public on the 16<sup>th</sup>. And special thanks to Dan and Jesse for opening up just for the club, we had a great turnout and the beers and the space were excellent.

Happy Brewing,

Ray

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Continued from page 1



Cheers and Happy Brewing,  
Ray

## 2017 Monthly Style Schedule

Month	Comp Month	Style or theme
September		5 minute beers (details to follow)
October		Intentionally Sour
November	Final	Marzen - 6A
December		Beers with spices / Holiday beers

## Tastings at the August meeting (Biere de Garde 24C)

Person	Beer	
Ray Grace	Biere de Garde	
Monte Weiss	Biere de Garde	
Jon Silvertooth	Biere de Garde	
Sean McCabe	Biere de Garde	
Kelly Logan	Biere de Garde	
Dennis Miller	Biere de Garde	
Adam Schmalz	Biere de Garde	
Derek Johnstone	Biere de Garde	(3 <sup>rd</sup> place)
Ijaz Hakim	Biere de Garde	(2 <sup>nd</sup> place)
Josh Smith	Biere de Garde	
Derin Moore	Biere de Garde	
Neil Ian Horowitz	Biere de Garde	
Steve Faulkner	Biere de Garde	(1 <sup>st</sup> place)
Travis Bos	Biere de Garde	
Derek Johnstone	IPL w/ Nelson & Galaxy	
Jim F	Saison	
Rick Adams	Pilsner	

# 2018 Monthly Style Schedule

By Jon Silvertooth

We have assembled the monthly styles and themes for 2018. Below is each month and it's corresponding style or theme:

Month	Comp Month	Style or theme
January		Beers Without Hops (Gruit, etc...)
February	1st	English Dark Mild (2015 BJCP Style 13A)
March		Any Stout
April		SCHF Bragging Rights Style
May	2nd	NE (Hazy) IPA (No official BJCP listing)
June		Any fermentable beverage except beer
July		Anything America
August	3rd	Saison (2015 BJCP 25B)
September		Beers with at least 50% wheat
October		Fall/Winter Seasonals
November	Final	Schwarzbier (2015 BJCP 8B)
December		Smoked Beers

Details for each month can be found on the website:

- <http://www.longbeachhomebrewers.com/tasting.php>

We are also adding one more way to earn points towards homebrewer of the year in 2018: Using the same point rules as the Pacific Brewers Cup, we are also going to award points for entering and placing in the 2018 Red White and Brews.

Full HBOY rules are available on the website as well:

- <http://www.longbeachhomebrewers.com/hboy.php>

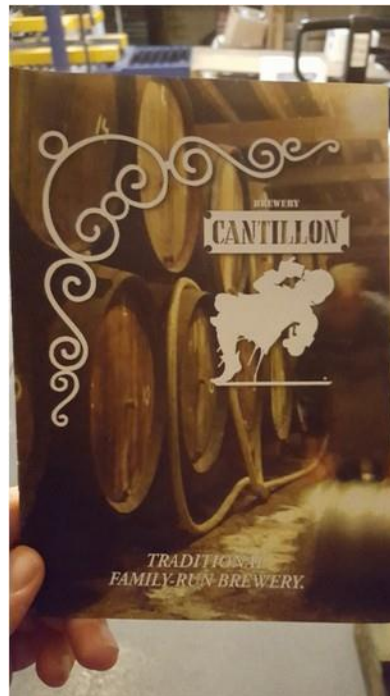
## Tour de Cantillon

by Josh Smith

Almost every “experienced” beer drinker I know, either wants to go to Belgium, or has been to Belgium to drink their beer. I was no different. I had been dreaming of traveling to both, Belgium and Germany to take my beer pilgrimage, for around 8 years. Every year, I would put a plan together, and every year I would have some reason why I couldn’t go. This year, I decided to make it a priority.

When someone thinks of Belgian beer, most people think of Cantillon. They are famous for their Lambic style ales, which they helped bring back from almost extinction. In fact, if you were to take a cab to Cantillon, you wouldn’t ask to go to the brasserie, you would ask to go to the Musée de la Gueuze or the Gueuze Museum. This was the flagship reason why I wanted to go to Belgium. I decided that I wanted to “save the best for first”, and we went as soon as we could.

Belgium is quite easy to walk, but like every other city in the world there are good parts of town, and bad. I wouldn’t say that Cantillon was in a bad part of town, but they aren’t in the Brewer’s Guild in the Grand Place (although maybe they should be). The building they are located can be easily missed. If it wasn’t for the inebriated man falling over in his chair, on the sign outside their main door, I would have missed it. We walk in, not knowing what to expect, as it is 10:30 in the morning. We are greeted by “Are you here for the tour?” A casual “Yes” reply with a “what time does it start?” Our greeter looks down at his watch and says, “Right now actually. Follow me.”



The brasserie worker, leads us down a hallway where they age their beers in the bottles. I’m already in awe and the tour hasn’t started yet. We get to the start of the self-guided tour, where we meet a few other English speaking people and the tour guide gives us the history of Cantillon. He tells us to look for the Cantillon logo and follow the numbers and arrows.





At the end of the tour, you finish at, where else, but the tasting room. Included in the cost of the tour, you get a sample of their 18 month old Lambic, fresh out of the barrel, and another taster of your choice. We grab our sample of Lambic, and go find a table. We finish our taster of Lambic when the table next to us asks if we want to try some of the Lou Pepe Framboise. No hesitation in our voices at all, “of course, we would love to!” What started out as a simple question, turned into 3 tables sharing all of the beer they bought with each other, and talking about different breweries everyone has been to in the areas people are traveling to. At one point, I think we had about 6 different Cantillon bottles on our table. If I could imagine heaven, I would assume that the atmosphere in Cantillon has to a small part of it.



## The Hobbit's 24<sup>th</sup> Annual Beer Tasting Dinner – August 27, 2017

by George Eldridge

The Hobbit is a very fine dining restaurant in Orange that usually features gourmet meals paired with fine wines. However, once a year they ditch the wine and pair the food with beer! This was the 24<sup>th</sup> year for the beer tasting dinner and my wife and I were fortunate to be in attendance.

The experience starts with hor d'oeuvres in the wine cellar. As you descend from the afternoon Southern California heat into the wonderful cool of the wine cellar you are handed a glass of König Pilsener (Duisburg, Germany).



The cool, crisp, clean taste of the pilsener with just the right amount of bitterness quenches your thirst. You need to pace yourself for the remaining four courses!

Next up was the Allagash Hoppy Table Beer (Portland, Maine).



This is a Belgian-style white beer with dry hopping. The beer is not overly bitter, but has a nice hop presence. It matched well with the blackened Ahi tuna with fresh corn succotash and yucca chips.

The third course featured 'Daylight' Amber Ale from Track 7 (Sacramento, CA).



In a train yard the term “Track 7” is the term used when describing where someone is when they are not where they should be. For example, if Bob is out on a beer run and someone asks “Where’s Bob?”, the answer is “Oh, Bob is over on track 7.”

This is a full-bodied amber ale. Well matched to the duck confit taquitos, green papaya and nopales salad with avocado crema. The beer and food pairing is a joint effort between the guest speaker Larry James of Wine Warehouse and the chef/owner Michael Philippi. They have the process perfected after 24 years. The beers are not extreme because the food is not extreme.

I got my glass refilled and stepped out on the patio for intermission. My wife and I had a nice conversation with Jon and Brenda Silvertooth who also attended the dinner.

When the main course was ready we were ushered back inside and poured a glass of St. Peter's Old Style Porter (Suffolk, England).

Over the last number of years porters and other beers that are not hop-forward have seen a decline in sales. The same holds for this fine porter. However, the unique flask-style bottle is enough to catch the eye of the beer buyer.

This porter is produced in the same way that the original porters were produced. Young dark beer is added to older dark beer to produce the drink that fortified the men that lugged baggage.





The marinated rosemary and garlic grilled leg of lamb with minted spaetzle was perfectly complimented by this porter. Yes, there are many dishes that are not complimented by a hopforward beer. The final course was dessert. That called for a dessert beer. Larry selected 'Scaldis' Belgian Strong Ale from Brasserie Dubuission (Pipaix, Belgium).



At 12% ABV it is a very sweet “sipping” beer. It was coupled with an even sweeter dessert of fresh peach tarte tatin with house-made crème fraiche ice cream. The sweetness of the dessert tends to dry out the taste of the beer it is paired with. A good move for this beer. We enjoyed five excellent beer and food pairing over the course of four hours at the Hobbit. Highly recommended!