



May 2003

# Home Imbrewment

The Official Newsletter of the Hampton Roads Brewing and Tasting Society

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Newsletter Editor: Pat Dabbs <mailto:dabbsp@cox.net>

## The President's Corner – *Mike Pensinger*

A Word for the Prez!

WOW!!! Twelve entries in the NHC. I think that may be a record for the club. It was good to see the support for the club in this national competition... We shall see how we do.

Some great events are coming up soon. The beer fest at Towne Point Park is coming up on the 17th and we will be sharing a booth with Rich Sens and Virginia Beach Homebrew Hobbies. We are looking for some people that would like to brew an extract batch during the beer fest. What we need is two groups of 2 people that would like to brew a batch of beer. If you volunteer, the club will pick up the tab for ingredients from Virginia Beach Homebrew Hobbies and you will get admission to the event. The plan is to start one batch at 2 p.m. and one at 4 p.m. Please let the officers and Rich know if you are interested in this as soon as possible.

We had a good brew session at my house last weekend. I have a very overactive batch of Hefeweizen in the garage and a mess to clean up from it. Tom Byrnes and I brewed and Richard, Victor and Pat came by to socialize. We tried a bunch of beers and broke out some of my private stoke of commercial beers. Let me tell you that Midas Touch is an amazing concoction. I may just have to try the clone of it for myself. If you haven't been to one of the group brewing sessions you should give it a try one day.

Well I am sorry to say that I will not see you at the meeting as I have to go to Nashville for business. Have fun and keep brewing....

Mike

## The Meeting Place - *Diane Catanzaro*

The May 7 meeting of the HRB&TS will be at Marker 20, in Downtown Hampton, at 7:30 pm. Club member Mike Quanty told me about Marker 20 and I agree that it will be a great location. Casual atmosphere, great prices on fresh seafood, a private room, and some terrific brews including Leffe Blonde, Aventinus, St. George, and so forth seem made-to-order for our happy beer club. The menu includes oysters, scallops, flounder, tuna, mussels in pesto broth, coconut shrimp, various salads, appetizers, etc. The location was formerly Rooney's, right near

Goodfellas in Hampton's cool historic downtown. Another big plus is that the location is convenient whether you live in Virginia Beach, Suffolk, or Newport News! (Or, park in downtown Norfolk and take the ferry!) So, come around 7 to get started on dinner before the meeting. Don't forget to bring lots of your delicious homebrew, but leave those commercial beers at home.

Marker 20 is 3 Minutes From I-64. Take exit 267 off I-64 onto Settlers Landing Road toward Downtown Hampton. Cross over the Booker T. Washington Bridge, (toward the Air and Space Museum), then turn Right at the 2nd light onto Wine Street. Go one block and turn Left onto Queens Way OR turn left AFTER Queens Way to access the parking lot directly behind the building. It will be most convenient to access Marker 20 directly from the rear parking lot if that is where you park, but it looks like a service entrance and isn't that clearly marked.

<http://www.marker20.com/>

21 East Queens Way Downtown Hampton

Ph: (757) 726-9410



## Competition Connection - Tom Byrnes

This month our competition featured Old ales and Strong Scotch Ales, a category that we have not done in awhile. Our judges sorted through 4 entries representing both styles. John Mitchell attended the session and gave some interesting insights about the entries. Looking forward

to his leading a study group for the BCJP exam.

The winners are listed below:

### Old Ale and Strong Scotch Ale

**First Place,** Tom Byrnes, Strong Scotch Ale, Score 34.2

**Second Place:** Victor Perrotti, Strong Scotch Ale, Score 31.8

**Third Place.** Doug Boyd, Strong Scotch Ale, Score 28.3

Thanks to all members who entered this contest. The winning entry will represent our club in the Club Only contest next month. Victor received a score of 40 in the AHA Club Only Brown Ale competition.

Remember any member is welcome to come to the judging's. This is a way to learn about the styles and help your brewing. Besides you get to drink good homebrew two days per month. We do, however, ask members to be sure their entries conform to the BCJP guidelines. These can be accessed at [www.beertown.org](http://www.beertown.org). If you would like to hold a judging meeting at your house, please let me know.

Here are the current Briess Cup points.

**. BRIESS CUP 2003 STANDINGS**

<b>BREWER</b>	<b>CUMULATIVE POINTS</b>
CJ/Diane	17
Rich Sens	16
Victor Perrotti	15
Doug Boyd	12
Tom Byrnes	10
Mike Pensinger	2
Bruce Parker	1
<b>YOUR NAME COULD BE HERE</b>	<b>START BREWING FOR COINTESTS</b>

Our Club contest schedule is listed below along with the AHA Club Only Dates and Club Judging Dates:

<b>Month</b>	<b>Beer of the Month</b>	<b>BCJP Category</b>	<b>Club Only Contest</b>	<b>HBTS Judging</b>
June	Wheat	3B-19-17B		May 21
July	Mead/ Cider	25, 26		June 18
August	European Pale Lager	2	August	July 23
September	Specialty, Experimental Historical	24	Sept/Oct	August 20
October	Oktoberfest	9A		Sept, 17
November	Koelsch and Altbier	8	Nov/Dec	Oct 22
December	Barley Wine	12	January 04	November 19
January	Holiday Beers			December 24 <i>This Date will change</i>

We have sent 12 entries to the AHA national's first round, thanks to all members who entered the contest. I also hear that Sammy entered a beer under our club name representing the Florida chapter of HRBTS. I hear that when you retire you get a new brewing system and the chance to brew once a week... not a bad deal. Go get em Sammy.

I will be in the Florida Keys at the next meeting, so I see you at the next judging. Don't forget to celebrate National Homebrew Day on May 3.

Tom



*Quality malts and 100% malt extracts for all the styles you homebrew*

Visit our website, [www.briess.com](http://www.briess.com), to see our new, fresh look

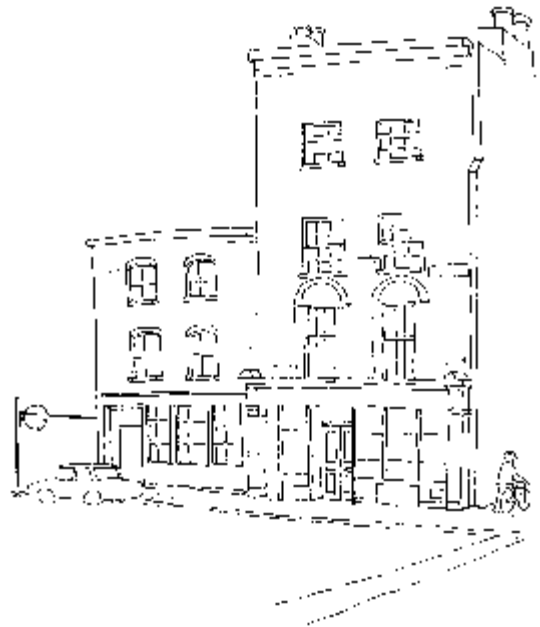
For the first time since its launch in 1997, our website will be sporting an entirely new look. The updated website is scheduled to launch in May and we invite you to visit .

While its appearance will change, the content will remain essentially the same—lots of it! All of the previous issues of Brewing! With Briess will remain on the site; product information will be available for every product in a printable pdf format; and fun features like our photo gallery remain intact.

## **Editor's Notes** – *Pat Dabbs*

We welcome all news items, original articles, business notices, and letters to the editor. Submittals for publication in the Home Imbrewment must be send to us as an e-mail or an e-mail attachment in any version of MS-Word or WordPerfect. Mail to [dabbsp@cox.net](mailto:dabbsp@cox.net).

**Deadline for May's Newsletter is Monday  
May 26th**



## **VIRGINIA BEACH HOME BREW HOBBIES**

3700 Shore Dr. Suite #101

Virginia Beach, VA 23455

[beerman@homebrewusa.com](mailto:beerman@homebrewusa.com)

Phone: (757) 318-7600

Fax: (757) 318-7605

## **About the HRB&TS**

The Hampton Roads Brewing and Tasting Society is dedicated to promoting the enjoyment of homebrewing. The annual dues are \$15 per individual and \$20 per family. Members are encouraged to support the responsible enjoyment of beer and observe the beverage laws of the Commonwealth of Virginia. Persons attending HRB&TS meetings and events are solely liable for actions attendant to their participation. HRB&TS Maintains a NO SMOKING policy at all meetings so that members may better enjoy fine beers. Smoking is permitted during restaurant meetings in designated smoking areas.

Visit the HRB&TS on-line at: [\*\*http://hrbts.org\*\*](http://hrbts.org)