

The North Shore Brewers Newsletter

"Go Brew Yourself"



Brew Notes:

Lobster Holocaust

By L.L. Dean

After the wild time I remembered having at the club's mid-summer non-meeting, I decided to attend the summer "picnic" and see if the club shindigs could live up to their rep. When I arrived I could see that this was going to be a much more sedate affair – no live rock band, no flashing lights, no naked babes in the pool (actually, at least this time there was a pool, and it had babes in it. But not only were they not naked, some were wearing diapers!). Instead of the pitchers of psyche-pitchers of the delic mushroom tea I had been hoping for, there were usual homebrewed pitchers of the beer. I wasn't going to complain; I immediately poured myself a mugful of the host's own ESB. Ooh-la! It was the perfect thing for a hot late-summer day.



There were also a couple of other kegged home-brews around, and countless donated bottles. Jonathan Curtis couldn't make it himself, but had sent down a couple of much-appreciated Tap growlers. Some extremely thoughtful soul had even brought cases of bottled water for the large ice coolers, a rare treat it is easy to forget when you are imbibing so much delightful beer. There was also some wine, for the barleycorn-challenged, and needless to say a mountain of food selections. After everyone ate themselves sick on



"I hope this is reinforced!"

appetizers and cheeseburgers as they rolled off the grill, then the sirloin steaks started sizzling. These were being served to those unconcerned about the horrendous damage being done to their arteries and their eternal karma by eating such recently-slaughtered fellow beings. But they sure looked and smelled good, and I was momentarily tempted to have that instead of the lobster I had so unthinkingly ordered. Forty-four of those crusta-

cean souls were immolated in that hellish steamer device, their silent shrieks unheard as those demonic human savages insensitively hurled them one by one into the boiling holocaust.

But I decided not to dwell on it. Now was not the time to be pushing for Animal Rights. I grabbed one of the fresh-cooked Arachnea, and pulled out its meat with crazed abandon. Dipped in a pool of melted butter, it tasted better than good; it was heavenly. When it was



"Ouch"

over, my hands and face were dripping, my shirt was splattered, and I was surrounded by random lobster parts. Yumm, I sighed. Should I clean up or have another?

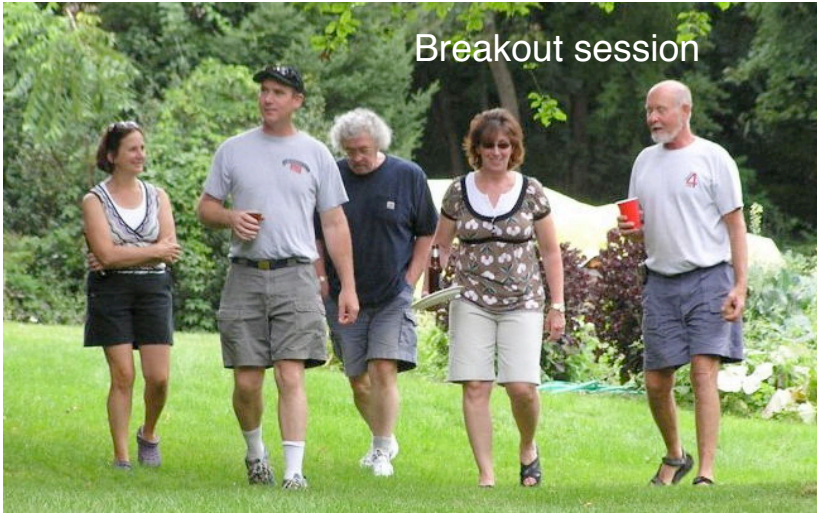


"My other job is at MacDonaldis"

Everyone else was chowing down and pigging out in similar fashion. Another delicacy was the grill-roasted corn

on the cob, prepared by soaking the corn in a large pot of water, complete with the husk on, for an hour or more before throwing it on the grill. The diner had to somehow remove the burning hot husk themselves, but the corn inside was delicious. I heard K. MacPherson pontificating about how truly good corn didn't need butter (or salt). But there was a block of butter available for slathering on the corn, for those that wanted it, and the combination was divine.

Meanwhile, F. Faulstich gave continuous tours of the property. I joined in on one



when they entered the tour's highlight, the wine cellar. I've seen it before, but it's always worth a revisit. The place is truly awe-inspiring, especially to those with a homebrewing (DIY) bent, which most in the club are. Fuzz passed around a snifter of his own cognac, which had been aging in an oak cask for the past year. It

was fiery if you swallowed a significant gulp (more than 1/4 oz), but it was magnificent if you allowed just the tiniest sip, with a nice oaky taste reminiscent of fine bourbon.

When I wandered back to the beer coolers for a refill, I overheard a known liberal mention something about John McCain's VP pick, which had just been announced the night before.



I go into news blackout on the weekend, and hadn't heard the utterly alarming news about who he'd picked yet. But the blockhead neocon to whom his remark was directed stated that "she would be more interesting to listen to then Joe Biden" and all I could think of was, can we get back to the issues? Haven't we all had enough of this right-wing BS? Only later would I find out how frightening this choice was, and what a sad statement it will be for American politics if the Republican ticket actually wins.

On a positive note, activities coordinator Katie Duggan announced that today was the day we would hold the drawing for the winner of all monthly club lottery drawings.

All the past year, all the drawing winners have received is to get their name put in a jar for the final drawing (instead of a basket full of beer goodies). So today was the day, and Leo Maestranzi was on hand to do the drawing. And the winner of winners was ... Bob Dea! Aaarggghh!! What a waste! That good-for-nothing lugabout won once, months and months ago, and now he was the grand winner!



“Now when people call me a Winner they aren’t kidding”



“Did I miss the Breakout Session?”

Well, I’ll tell you, there’s nothing grand about him. He’s about as grand as a greenhead fly on a horse’s rump. I can’t think of anyone less deserving of anything. And the fact that he was standing next to Leo when he performed the drawing – mighty suspicious. But nobody could detect any foul play, so now we will have to wait another whole year for a new grand winner. Let’s all hope that Bob spends his winnings wisely. “A fool and his

money”, and all that.

I noticed that it was shortly after this that people started leaving, claiming they had other places to go. But probably, they were leaving in disgust. I would have too, but there was still so much good beer around. Later that night, at home while sleeping, I had one of those awful acid reflux episodes. I had severe heartburn after last year’s picnic, too, which gave me an idea – next year, I’ll bring a package of Prilosec to share.



“Like father, like son”



Monthly Poker Widows Dinner

By KayTea

A trio of Poker Widows made it to Strega in Salem for the last night of Salem's Restaurant Week. This is a celebration of many of Salem's restaurants who offer a special menu/price for folks to enjoy. Michelle, Janis and I were able to go. Never having been to this restaurant, we all were pleasantly surprised. The décor, wait staff, and entrée choices all exceeded our expectations. The room fostered the feeling of privacy; our table was in a nook that felt set apart, but still part of the whole. For a special rate of \$20.00, we had salad, a choice of three entrees, and dessert. With three of us on hand, we were able to each choose one and try them all. No one was disappointed as each one had a special characteristic that pleased. Once again, we had a nice time and would always like to include others.

Words of Wisdom

**For those who wish to have a glass of wine..
and those who don't...this is something to think about.**

As Benjamin Franklin said: In wine there is wisdom, in beer there is freedom, in water there is bacteria. In a number of carefully controlled trials, scientists have demonstrated that if we drink 1 liter of water each day, at the end of the year we would have absorbed more than 1 kilo of Escherichia coli, (E.coli) - bacteria found in feces. In other words, we would be consuming 1 kilo of poop.

However, we do NOT run that risk when drinking wine & beer (or tequila, rum, whiskey or other liquor) because alcohol has to go through a purification process of boiling, filtering and/or fermenting. Remember: Water = Poop, Wine = Health

Therefore, it's better to drink wine and talk stupid, than to drink water and be full of shit.

Another Successful Topsfield Competition...

By Cay Tee

Without confirmation from many judges, gifts not arriving, and the wrong dates published for drop-offs, the North Shore Brewers participated in another successful competition. We had 84 entries, 7



“Here are your orders”



“You call this beer?”

judges, and most of the homebrew club to pitch in. There was plenty of good beer for the judges and plenty learning for the stewards who joined in. Thanks to Tim and Paul for jumping in to assist folks. The BOS judges were so impressed with the winning recipe, they called him at home to give him the news and offer membership to the Worts (guess who was on the BOS panel). I followed this up with an invite to our club as well as to the Tap to come and meet Jonathan and plan for brewing the winning recipe there. The entire club supported this event which allows it to be fun rather than a chore-

The highlight this year was a detour that our very own Mountain Lion took to surprise members and participate in the day. It was great to have him there although most of us did not recognize him, some of us even being in the room with him for several minutes. If you have not done so- check out his website of the trip- it is great!



“I miss my sleeping bag and freeze dried Mead”



2008 Topsfield Fair Homebrew Competition Results

September 6, 2008
Sponsored by the Northshore Brewers

87 Entries

Best of Show - Marc Meserney, Lars Andersen - Berliner Weiss

Table 1 - Lagers (5 Entries)

Adam Walsh	Salem,MA	Dark German style Dopplebock	5C Doppelbock	1 38
Tim & Danielle Broderick	South Hamilton,MA	Maibock	5A Maibock	2 37.5
Keith Antul	Worcester,ma	Dortmunder Export	1E Dortmunder Export	3 35

Table 2 - Light / Amber Hybrid (10 Entries)

Christopher Tkoch	Charleston,MA	Dusseldorf Alt	7C Dusseldorf Altbier	1 36
Alastair Hewitt	Wakefield,ma	Kolsch	6C Koelsch	2 34
Tom Warin	Salem,ma	English Summer Ale	6B Blond Ale	3 31.5

Table 3 - English Pale Ale (8 Entries)

Keith Antul	Worcester,ma	Best bitter	8B Special/Best/Premium Bitter	1 34.4
Alastair Hewitt	Wakefield,ma	American Barleywine	19C American Barleywine	2 32.5
Fuzzy Falstich	Beverly,MA	ESB	8C Extra Special/Strong Bitter (EPA)	3 29

Table 4 - Stouts and Porters (8 Entries)

Richard MacPherson	Middleton,MA	Imperial Stout	13F Russian Imperial Stout	1 38
Richard MacPherson	Middleton,MA	Sweet Stout	13B Sweet Stout	2 37.5
Chris Clark	Newton Lower Falls,ma	Oatmeal Stout	13C Oatmeal Stout	3 25.5

Table 5 - IPA (10 Entries)

Alastair Hewitt	Wakefield,ma	American IPA	14B American IPA	1 35
Alastair Hewitt	Wakefield,ma	Imperial IPA	14C Imperial IPA	2 29.5
Jeffery Nichols, Leslie Tuttle	Salem,MA	English IPA	14A English IPA	3 29

Table 6 - Belgian and French (10 Entries)

Keith Antul	Worcester,ma	Belgian specialty ale stout braggot with honey & belgian yeast	16E Belgian Specialty	1 39
Keith Antul	Worcester,ma	Belgian Dark Strong Ale	18E Belgian Dark Strong Ale	2 35
Lawerence George	Cambridge,ma	Belgian ale with rose petals, cinamon, black pepper	16E Belgian Specialty	3 28.5

Table 7 - American Pale / Amber (10 Entries)

Keith Antul	Worcester,ma	American Pale Ale	10A American Pale	1 36.5
Chris Polakiewicz	Salem,MA	Deep red hoppy amber ale w honey	10B American Amber	2 35.5
Tom Warin	Salem,ma	Amarillo/Cascade Pale Ale	10A American Pale	3 34

Table 8 - Scottish Irish and English and American Brown (10 Entries)

Chris Clark	Newton Lower Falls,ma	Scottish 80/- with flaked barley	9C Scottish 80/-	1 35
Alastair Hewitt	Wakefield,ma	Strong Scotch Ale / Wee Heavy	9E Strong Scotch Ale	2 34
Adam Walsh	Salem,MA	Mild with molassas and maple syrup	11A Mild	3 33

Table 9 - Spice and Herb (6 Entries)

Tim & Danielle Broderick	South Hamilton,MA	Maple Porter w grade B maple syrup	21A Spice, Herb, Vegetable Beer	1 38.5
Tim & Danielle Broderick	South Hamilton,MA	Christmas spiced beer (apples, cinnamon, nutmeg)	21B Christmas/Winter Specialty Spiced Beer	2 31.5
Matt Rodrigues	Cranston,RI	SHV Chocolate Stout bakers choc, cocoa powder	21A Spice, Herb, Vegetable Beer	3 30

Table 10 - Weizen / Sour ales (3 Entries)

Marc Meserney, Lars Andersen	Boston,MA	Berliner Weise	17A Berliner Weisse	1 35.5
Joe Gans	Newton,ma	German Weissbier	15A Weizen	2 35
Christopher Ahearn	Gloucester,MA	Bavarian Hefeweizen	15A Weizen	3 29.5

Table 11 - Fruit and Specialty Beer (3 Entries)

Bill Torrey	Beverly,ma	Raspberry APA	20A Fruit Beer	1 40.5
Scott Ofiesh	Beverly,ma	Blond ale with Blackberry and Strawberry	20A Fruit Beer	2 24.5
Ray Brilliant	Peabody,MA	Watermelon Ale	20A Fruit Beer	3 24

Links of Interest

[North Shore Brewers](#)

[Club Calendar](#)

[2 Beer Guys](#)

[Cape Ann Brewing](#)

[Mercury Brewing](#)

[The Tap](#)

[Salem Beer Works](#)

Notes From the Editor

Please remember to drink responsibly. Anyone who comes to any of our meetings is encouraged to take advantage of our FREE “Take a taxi home” program. If you feel the need., just ask and it will be taken care of.

Calendar

September 25th @ 7PM - Meeting at The Tap, in Haverhill. Come early if you wish to eat with everyone before the meeting.

October 6-10 @ 7PM - NSB night at the Fair. Contact Katie for more info.

October 9th @ 7PM - Steering at Katie & Ed's

October 16th @ 7PM - Poker Widows night out.

October 23rd @ 7PM - Meeting at the Topsfield fairgrounds "Clubhouse"

October 30th @ 7PM - 5th Thursday diner at Essex Seafood, in Essex of all places.

Club Officers

President - Jason Spanks

Vice-President - Bob Dea

Web Master - Tim Broderick

**Treasurer & Secretary -
Michelle Torrey Gluud**

Club Photographer - Niel Knudsen

**Social Coordinator & Enforcer of High
Standards - Katie Duggan**

Club Chaplain - "Rev." Al Waller

Newsletter Editor - Paul Riccardi

Club Scribe - Bob Dea

Director of "BS" - Murphy, the dog

Dues

The club dues are \$20 per year; this includes one spouse, boyfriend, girlfriend significant other, partner, etc. If you have more than one of these - that's your problem and we don't want to know about it.

Newsletters are "e" mailed only.

Contact the Editor, paul@paulriccardi.com for newsletter information.

To renew by mail, send a check for \$20, payable to 'Michelle Gluud, to:

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