



BOSMOPOLITAN



LAST CHANCE FOR ENTRIES

www.beerandsweat.org

Deadline is MIDNIGHT on WEDNESDAY, AUGUST 11
(That's TODAY for those not following)

august 2010

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Bosmopolitan is the official newsletter of the Bloatarian Brewing league (BBL), the original homebrew club of the Greater Cincinnati area. Annual dues are \$24 (or \$2/month pro-rated), and include an electronic subscription to this newsletter.

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Meeting Policy

All members and guests are required to abide by the following rules at all club meetings and events: Learn something new, teach something you know, bring something good to share (bring more than you drink), taste small samples, give other brewers lots of comments (good or bad) on their beers, and don't drive if you feel even slightly affected.

BBL Minister of Propaganda / Newsletter Editor

Andy Melchers
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Cincinnati, OH 45211
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Advertising Rates

Advertising is graciously accepted.

The rates are as follows:

Full page: 1 issue: \$32, 3 issues: \$75

Half Page: 1 issue: \$17, 3 issues: \$40

Quarter Page: 1 issue: \$10, 3 issues: \$25

Contact the editor for more information, including submission requirements.

Back issues are available at no cost on the BBL website at www.bloatarian.org/

Club Officers 2009-2010

President: RAY SNYDER
president@bloatarian.org

Vice President: JIM FOSTER
vp@bloatarian.org

Treasurer: MIKE CARVER
treasurer@bloatarian.org

Secretary: BRYAN EVENSON
secretary@bloatarian.org

BBL Membership Application

Yes, I want to become the best homebrewer I can be, learn more about the art and science of brewing, and especially participate in the secret Bloatarian ceremonies!

I certify that I am of legal age to consume alcoholic beverages, with a sincere interest in homebrewing, and am willing to abide by the club bylaws and other reasonable decisions of the club officers. I promise to behave responsibly around alcoholic beverages.

By joining and/or attending BBL activities, I agree to take full responsibility for my own actions and waive any and all claims against the club, club officers, members, or their designates.

I also have \$24 (or \$2/month pro-rated) to spare, so sign me up!

NAME: _____

PHONE: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

EMAIL ADDRESS: _____

Signature (required)

Return this form along with check (payable to the Bloatarian Brewing League) to:
Mike Carver
998 Mistflower Lane, Florence, KY 41042

Or join/renew online at www.bloatarian.org and make a secure payment via PayPal

Upcoming Competitions

09/11/2010

Dayton DRAFT Beerfest Competition

Dayton, OH <http://www.daytondraft.org/>

Contact: Brian Sanders brianbrews@hotmail.com

Phone: (937) 306-2463

Entry Fee: \$5 per entry

Entry Deadline: 09/01/2010

10/09/2010

Music City Brew Off

Goodlettsville, TN <http://www.musiccitybrewers.com/>

Contact: Jonathan Adams bigjohn3957@gmail.com

Phone: (615) 504-7673

Entry Fee: \$7/entry

Entry Deadline: 09/24/2010

10/09/2010

Music City Brew Off

Goodlettsville, TN <http://www.musiccitybrewers.com/>

Contact: Jonathan Adams bigjohn3957@gmail.com

Phone: (615) 504-7673

Entry Fee: \$7/entry

Entry Deadline: 09/24/2010

10/16/2010

Oktoberbest Zinzinnati

Cincinnati, OH <http://www.oktoberbest.org/>

Contact: Conan Crofoot oktoberbest@gmail.com

Phone: (513) 608-0888

Entry Fee: \$5.00 per Entry

Entry Deadline: 10/10/2010

Find more competitions here:

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Board meetings are held on the first Monday of the month at varying locations noted within the calendar and elsewhere in the newsletter. Meetings begin at 7:00 with a toast to cenosilicaphobia. All members are welcomed to attend. It's a good forum to discuss club business, new topics, not to mention a good excuse to get out of the house and enjoy a few good beers!

Random Thoughts and Comments from the 2010 AHA Conference; “Chillin’ in Minnesota”

Pre- Pre-Conference Activity

We met up with Dan Justesen, an acquaintance we met on a Belgium Beer trip last fall. He owns Vine Park Brewery in St. Paul. It is a brew-on-premises operation where customers use small systems to brew. They provide fermentation vessels and temperature control. They also have wine making equipment for mixing, fermenting, and bottling wine from kits. He also brews beer for sale in growlers. He hosted us for dinner and a few beers.

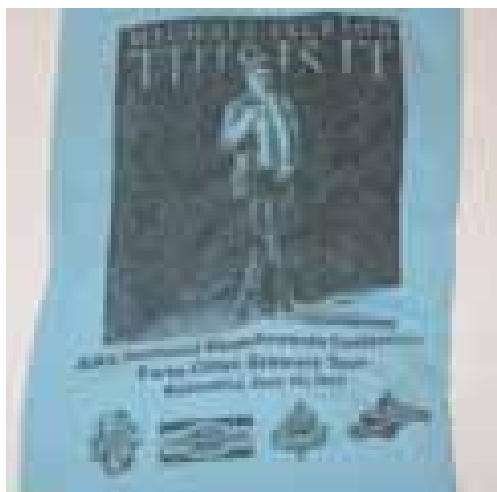
We visited the Happy Gnome, a beer focused restaurant for dinner. The food selection was definitely upscale and they had over 60 good beers on tap. I think you could find something in their selection for almost any palate. In addition to the excellent food and beer, the service was a little more beer oriented than normal. Actually I was quite impressed. The bartender filled our waitress’s tray with our second round of beers and didn’t identify them for her. No problem! When she arrived at our table she simply sniffed each glass and served them to the appropriate person.

After dinner we visited the Muddy Pig for a nightcap. The Muddy Pig is a pub/bistro that serves food and specializes in flavorful beer. They have over fifty beers on tap and a nice selection of bottled beers. I had a Rodenbach Grand Cru on draft and a bottle of Orval. Both tasted great as expected.

If you are in the Twin Cities, I recommend visiting either or both of these bars/restaurants.

Pre-Conference Brewery Tour

Peggy and I elected to participate in the Twin Cities Brewery Tour pre-conference event. The tour was titled “This is It” and boasted a T-Shirt that had a picture of Michael Jackson’s (beer connoisseur) torso imposed on a picture of Michael Jackson’s (the pop entertainer) legs with the inscription “Michael Jackson THIS IS IT” inscribed on the front. Peggy and I thought it was pretty clever. However, we didn’t learn until on the tour the real significance of the name; “This is it”. There are only four breweries in the twin cities and we were seeing all of them on the tour.



THIS IS IT T-Shirt

The four breweries we visited were; Surly, Rock Bottom, Summit, and Flat Earth.

Surly is a very successful young brewery in the Twin Cities. They have four year round beers and a number of seasonal and specialty beers. At the brewery I tasted; Mild, Furious, and Cynical Ale.

Mild is seasonal offering. It is a British style mild ale. The aroma and flavor emphasis is chocolate malt with a little roast.

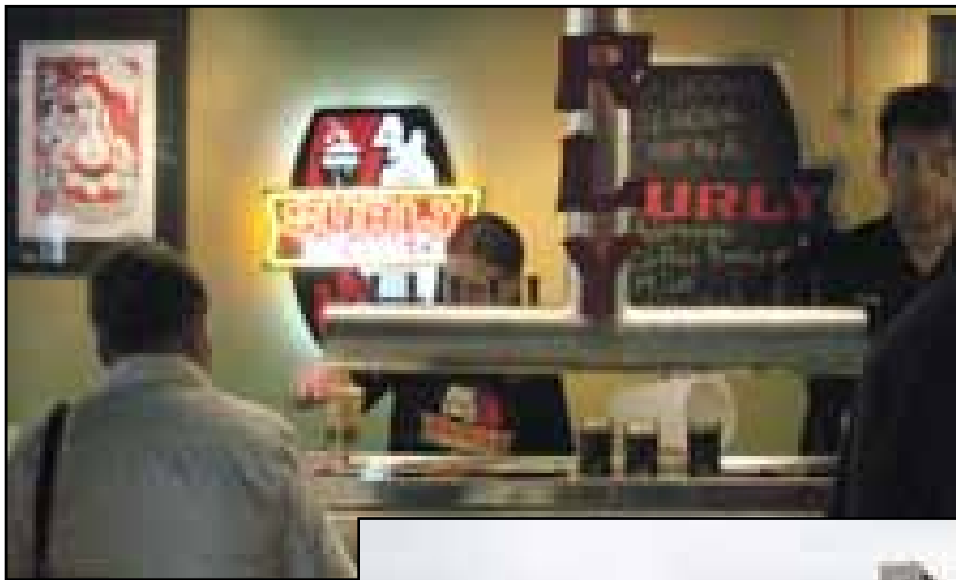


Furious is probably their best known beer. They classify it as an American IPA. It has a definite American hop character but also has some caramel notes in the malt profile that almost seem like an English IPA. The taste we had at the brewery seemed a little harsh on hop bitterness. IBUs are stated at 99. I tasted canned versions later and the harshness was not evident.

Cynical Ale is a Belgian Saison style beer. It was nicely done. It had a definite fruity and spicy character but it was not overdone like many American made Belgian Saisons.

Surly uses a single temperature infusion mash for all of their beers. Fermentation temperature is controlled with the use of glycol jacketed fermenters. They package their beer in kegs and 16 oz. tall-boy cans.

Surly definitely brews good beer. If given the opportunity to try any of their beers I would recommend that you do so.



Surly Tasting Room



Surly Brewery

We visited the Minneapolis-St. Paul Rock Bottom Brewery for lunch and a few beers. The brew master visited with us over lunch and tapped a firkin of Istasca Extra Pale Ale which was very tasty. He also provided pitchers of beers that he didn't have on tap currently. The buffet lunch was good and the brewery tour was interesting. It is a small set up and very easy to relate to from a home brewing perspective.

After lunch we visited Summit Brewery. Summit was established in 1986 by Mark Stutrud and has grown in size considerably since its beginning. They produce five beers year round and have three seasonal brews. In their tasting room I tasted the EPA, Pilsener, Horizon Red Ale, and Hefe Weizen.

The EPA (Extra Pale Ale) is a cross between the British and American style. The hop flavor and aroma lean towards American but the intensity is more British. The malt profile leans to the British style.

The Pilsener has a little more caramel malt character than a German or Bohemian pilsener yet it was a very crisp refreshing beer.

Horizon Red Ale was my favorite of the beers that I tasted. It had a very distinct American hop character but a very rich malt background to support the hops. It was like a cross between an IPA and an American Amber ale.

The Hefe Weizen was a nice example; very refreshing with a wheat malt character and subtle notes of banana and clove.

Mark Stutrud conducted the brewery tour and explained that their current brew haus was imported from Brauerei zum Hirsch, a 300-year-old brewery in Heimertingen, Germany. He also explained that they currently use a de-



coction mash schedule for their pilsener and they plan to begin growing and malting their own Moravian pilsener malt in North Dakota for this style.



Summit Brew Haus

Summit Brewery



The last brewery on the tour was Flat Earth. It is the most recent entry on to the brewing scene in the Twin Cities. They primarily sell growlers on site and kegs to bars and restaurants. They also have some 22 oz. bottles they distribute to retailers.

I tasted their Belgian Pale Ale, American Pale Ale and a few of their spiced beers. The Belgian Pale was well done and a good example of the style. The yeast character was evident, but subdued. The American Pale Ale was also very enjoyable.

Flat Earth infuses some of their base beers with various spices. I tasted a Porter infused with pepper. I found the pepper to be a little too hot for my palate, but Peggy loved the Porter infused with coconut.

I recommend tasting any of their beers if you have the opportunity.

Flat Earth Brew House and Fermentation



AHA Conference Sessions

You can go to <http://www.homebrewersassociation.org/pages/events/conference/2010-speaker-presentations> to see the slide shows from the presentations. Here are some things I learned from sessions I attended.

- If you are redesigning your brewery try to keep the water supply/sink, hot liquor, mash, and boil stations within about 5 of one another in a triangle configuration to minimize walking.
- Fold up sinks and shelves are possible and might save significant space. (Could this work in my garage? Needs investigation.)
- Hops begin to lose aroma and flavor characteristics at temperatures above 104 degrees F. What is the affect on hops at zero minutes? Should you partially chill before adding them or running wort through a hopback? Sounds like an opportunity for some experimentation.
- Hops loose alpha and beta acids at the rate of 50% over 18 months when stored at 40 degrees F. Not sure how much they lose when frozen.
- Hop packaging is critical to preserving quality. Look for gas barrier non permeable packages. They should be vacuum packed with a nitrogen back flush.
- Maturation and aging are important for active yeast to remove unwanted flavor characteristics of diacetyl, acetaldehyde, sulfur, and DMS. I always thought aging added flavor rather than removing off flavors. I guess the results are the same but I always thought of it the other way around.
- Slides for the Fermentation Management Presentation by Greg Doss of Wyeast provide a lot of detailed information on pitching rates and aeration. They can be found at: http://www.homebrewersassociation.org/attachments/0000/4801/Fermentation_Management-Greg_Doss.pdf
- Boulevard Brewery in Kansas City bottle conditions most of their bottled beers by adding corn sugar and yeast at bottling. For home brewers adding ¼ tsp. of a neutral dried yeast is adequate for bottle conditioning 5 gallons.
- I don't want to officially "cask condition" any of my home brewed beers. I will pseudo – cask condition instead by conditioning in the keg and maintaining low CO2 pressure. It might not be CAMRA sanctioned, but I think it will be close enough.

BBL Calendar of Known* Events

Aug 21 Beer & Sweat 2010

Sept 17 Monthly Meeting

Sept 24-26 Beer & Propane (DIBS)

Oct 15 TBD

Nov 19 Bloated Elections

***or so I've been told at some time or another!**

Mufasa Challenge Results

Decoction Challenge

1st Darryl Dieckmann, Strong Scotch Ale

2nd Dick Mahiques and Bob Stephenson,
Bohemian Pilsner

3rd Rob Westendorf, Dusseldorf Altbier

Twas the Day before Beer Camp

I deserve to go to beer camp, not just because I love you
Or stock Bigfoot, or make homebrew.

I deserve to go to beer camp because I had a dream;
Beer was the main event, and Sierra Nevada the theme.

Twas the day before Beer Camp asleep on my deck
Homebrew was boiling, hop timer in check.
Bags were packed for my trip out West
To Chico, CA to meet the best of the best.

Suffering from my fear of empty carboys
An IPA would be brewed 'pon my return to enjoy.
The perfect mash ensued and all targets met
5 gallons would be kegged for Bloatarian Beer & Sweat!

Pd just poured a short glass of aged Bigfoot 06
Swirling and sniffing, my taste buds transfixed.
Euphoria had settled into my state of being
My senses went numb, eyes closed without feeling.

The prior night had been restless with dreams of Piñatas,
That hung from the pub at Sierra Nevada.
I dreamt of tables set with rhizomes and cones
And Ken Grossman sitting upon his hop throne.

Centennial vines had been strewn 'bout the bar
Cascade and fresh Citra could be smelled from afar.
My nostrils were full of resinous aromas
Any hop head would welcome this lupulin coma!

My senses were heightened! I was dizzy with delight
I smiled and laughed, then turned to my right
To greet Brew Master Steve with pale ale in hand
The pint glass, with green label, best known of the brand.

Fellow campers were seated with full pints of flavor
I bellied up to the taps to view what to savor.
Hop Harvest, Torpedo and Estate to be poured.
Imperial Celebration was sure to be explored.

Liquid hops in my glass, my palate inspired,
Prepared I was not for what would transpire.
To the oldest of cellars we were led by two candles
To an earthen room filled with barleywine barrels.

An oak table was set with 5 ounce samplers,
The perfect sight for us geeks and thirsty beer campers.
Twenty-five bottles lined before us by the year
Gravity hit us – this was no ordinary beer!

Bigfoot eighty-five and each year through twenty-ten!
The granddaddy of verticals was about to begin!
The first year was opened, the dusty bottle passed 'round
When suddenly, I heard the most persistent of sounds.

My timer was buzzing and blinking fifteen!
I had slept through hop additions usually routine!
Still caught in my dream state tasting barleywine,
I ran to my kettle wafting c-hops divine.

My brew had been boiling for over two hours!
An IPA no longer, this beer had more power!
Kettle caramels were rich, hops thick on the tongue
I knew I would not be drinking this young!

I smiled as I recalled bits of my dream...
The hop throne, the taps, and Bigfoot supreme.
As I stirred in more hops for flavor and aroma
This barleywine was named "Lupulin Coma."

Was this dream prophetic? Was it foretelling September?
Was it telling me to prepare to be a Beer Camp member?
For if it was, as I think, then you ought to know
That I deserve to come to beer camp and bid you "hello."

Written by Jennifer Hermann
Lover of Sierra Nevada
Avid Homebrewer &
Bloatarian

CONGRATULATIONS TO LIFETIME BLOAT
JENNIFER HERMANN

ON HER **WINNING** ENTRY TO
SIERRA NEVADA'S BEER CAMP CONTEST!

She's headed to Chico, CA in early Sept.

August Board Meeting Minutes

8.2.10 . Zeller's Westside Patio

In attendance: Sue B., Phil and Peggy M., Andy M., Scott L., Ray S., Ray G., Jim F., Brian B., Mike C., Mark H., Darryl D., Dave H., Dick M

Toast @ 7:20 PM

Bryan to get membership list from Darryl and forward to Ray and Andy. List will be needed for verifying paid members at Beer and Sweat.

Beer and Sweat: Ray and Andy to pick up more raffle items. Overall raffle is in good shape. Sue will start sorting and grouping raffle prizes. Suggestion was made to split one or two of the larger items off from the main raffle since some people who travel may not want to haul these items back. Sue will split things up as she sees fit.

B&S Registration closes on August 11th. Discussion about scheduling a meeting to set the flights. Meeting is tentatively set for Friday, August 13th.

We may need a few more volunteers. Andy is to look at sign up sheet and e-mail club requesting more volunteers if needed.

Peggy to pick up judging supplies from Darryl and purchase more supplies if needed.

September Club Meeting: Tentatively set for a Trappist Beer presentation by Rob W. and Phil M. Phil to check with Rob and verify.

October Club Meeting: The Feast of Floatis Bloatus (aka Beer and Food!)

Civic Garden Center is hosting a Hops Fest: Beer in the Garden event on August 26th. Dick M will be presenting how to grow your own hops. If interesting in helping out with the event, let Dick or one of the board members know.

Bus Trip: Brian B. looked at several locations for a bus trip: Western Michigan, Eastern Michigan and Asheville, NC. All three options look good with some leanings towards one of the Michigan trips. Bus trip will most likely occur in early 2011. Possibility of having a different bus trip near the end of next year. Discussion was tabled until the next board meeting.

Meeting adjourned @ 8:45 PM

Quotes from meeting:

"I made it through the BJCP class without stopping at Taco Bell once!" Andy M.

"A half pint of Mad Dog is the perfect amount." Ray S.

Dayton Draft Beer Fest

Saturday, September 11th

Judging starts at 9:30am; activities will start at 10:00am.

Where: 1400 East 5th Street, Dayton, OH 45402 ([map](#))

Competition entries are \$5.00 registration will open soon online at DaytonDRAFT.org.

Entries need to be received no later than September 1st at BrewTensils. Entries can be mailed to or dropped off at:

BrewTensils
2617 S. Smithville Rd.
Dayton, OH 45402

Beer-Fest is a BJCP sanctioned competition.

Beer-Fest will Feature:

- Judging of the Competition
- Brewing Demonstrations
- Cheese Making Demonstrations
- Chili Cook-Off
- Brewery collectibles display by Miami Valley BCCA
- Beer Stein Display/Sales courtesy of SteinCenter.com

Food & Homemade soda will be available for purchase. Home brewed beer will be available on a free-share basis only. Dinner guests will be judging the chili cook-off entries starting at 5:00pm.

Son of Brewzilla Homebrew Competition

Saturday, October 23rd

We encourage you to participate in the Son of Brewzilla Homebrew Contest, brought to you by the Society of Northeast Ohio Brewers (SNOBS) of Cleveland, Ohio. Why Judge, Steward or enter beers?

JUDGES AND STEWARDS:

*Get to experience the award winning Fathead's Brewery & Saloon, Cleveland's premier brewpub

*Can stay and enjoy Brewzilla Brewfest, the crown jewel of Cleveland Beer Week happening the same evening

*Can Judge all Beer Categories (Categories 1-23) (no ciders, meads or melomels)

*Earn BJCP points while enjoying Cleveland Beer Week Events!

*Can bring their beers day of judging as long as they are signed up by Oct. 9

To sign up to judge or steward (or to enter your beers) please go to www.beersnobs.org/contest.

If you have any questions, please email contest organizer, Dave Clark, at sonofbrewzilla@gmail.com

We have secured a block of rooms at the Radisson Hotel of North Olmsted for \$69 + tax per night. Just give the name Son of Brewzilla when making your arrangements to secure that rate. The Radisson direct phone number is 1-440-734-5060. Hotel located at 25070 Country Club Blvd., N. Olmsted, OH 44070. All judges responsible for any and all hotel charges.

ABOUT ENTERING BEERS:

*Winning Best of Show Entry to be brewed professionally by Fathead's Brewery & Saloon in the 2011 GABF Pro-Am

*Top 3 finishers in each category win a medal (no ribbons)

*Top 3 beers in Best of Show receive trophies and additional prizes

*1st Place Winners of each sponsored category receive an additional prize

*Homebrew club with most entries will receive special recognition

*Only \$7 for first beer and just \$5 for each additional beer entered

*Part of the Proceeds to benefit the Cleveland Scholarship Fund

Deadline to Enter Beers, Judge or Steward (and pay) is Oct. 9, 2010

Entries to arrive between Oct. 9 & 15, 2010

15th Annual MCBO: Judge Invitation

October 8-9th

Greetings fellow judges,

The time is drawing near, and I wanted to take this time to invite you all to come out to the 15th Annual Music City Brew Off. Last year marked our 14th annual competition and best to date. We decided that Boscos Nashville Brewing company was too small a venue to accommodate our needs and decided to hold the 14th MCBO at the Holiday Inn by the Airport in Nashville. We had right at 400 entries last year and are expecting the same or more this year. With this many entries, we need as many judges as we can round up to make this year's MCBO a success. Please come, judge, and enjoy the festivities if you can. Our Competition this year is taking place at the Marriott Conference Center in Goodlettsville, TN. The whole event will kick off with a Buffet style dinner and presentation by Dave Miller (topic TBA) on Friday, October 8th. Last year we had a full weekend of events and plan the same this year. Friday night after the dinner, the regional homebrew clubs will set up at tables and pour their own brews. This is much like club night at NHC but on a smaller scale. Saturday will run much like any competition. After the 2nd round of judging, the BOS round will take place as well as the "pub crawl". This year we are doing something different though, we are bringing the pub crawl to us (more details to come as our competition date gets closer). I'm listing a preliminary schedule of events below:

Friday, October 8th:

3:30-7:00 Event Registration
7:00-8:30 Dinner and Presentation
8:30-12:00 Club Crawl

Saturday, October 9th.

8:30-9:00 Judge and Steward orientation
9:00-12:30 1st Round Judging
12:30-1:30 Lunch for Judges and Stewards
1:30-5:00 2nd Round Judging
5:00-8:00 Pub Crawl/Best of Show Judging
8:30-9:30 Awards Ceremony
9:30-12:00 Club Crawl again

We would love to have you come out for our 15th and hopefully best competition yet. Pre-registered Judges and Stewards will get their dinner on Friday night for \$20 (normal price \$40), and lunch will be provided by our Club on Saturday. You will be on your own for dinner on Saturday but there is a Bistro in the hotel and plenty of other restaurants close to the Hotel. Hotel rooms are \$79/night for a King room or room with 2 queens. Suites are also available for \$99/night.

Reservation link: <http://www.marriott.com/hotels/travel/bnagv-courtyard-nashville-goodlettsville/?toDate=10/9/10&groupCode=musmusa&fromDate=10/8/10&app=resvlink> (this link gives you the discounted rate for our group. You will need to change the check out date if you are staying the whole weekend).

2010-2012 AHA Club-Only Competitions

Bryan Evenson

If you are interested in entering, bring two bottles (or a 2-Liter filled from a keg, or the whole keg!) to the meeting which we will be selecting our club entry. As a reminder, if we select your entry, it is your duty to package and ship your beer in time for the competition. Some of the competitions occur soon after we select our entry. If you won't be able to ship your entry yourself, then supply two extra bottles (brown or green bottles, 10 to 14 oz) and we'll take care of shipping your entry if we select your beer.

Go to http://www.beertown.org/homebrewing/club_only/index.html for more information on the AHA Club-Only Competitions.

November/December 2010

Strong Ales (BJCP Category 19)

Selection at September board meeting

Entry due to WA TBD

January/February 2011

English Pale Ales (BJCP Category 8)

Selection at December board meeting

Entry due to CA January 28

March/April 2011

Bock (BJCP Category 8)

Selection at April board meeting

Entry due to OK by April 16th

May 2011

Angel's Share – Wood Aged Beers (BJCP Category 22C)

Selection at May board meeting

Entry due to NY by May 12th

August 2011

Mead (BJCP Category 24-26)

Selection at July board meeting

Entry due to ND by TBD

September/October 2011

Specialty/Experimental/Historical Beers (BJCP Cat 23)

Selection at August board meeting

Entry due to PA by TBD

November/December 2011

Hail to Hefeweizen (BJCP Category 15)

Selection at September board meeting

Entry due to IN by TBD

January/February 2012

TBD (BJCP Category ?)

Selection at December board meeting

Entry due to IL by TBD

March/April 2012

Stout (BJCP Category 13)

Selection at February board meeting

Entry due to CO by TBD

May 2012

Scottish and Irish Ale (BJCP Category 9)

Selection at April board meeting

Entry due to TX by TBD

FUTURE BOARD MEETINGS

Board meetings for the year will be held at these dates and locations:

TUES September 7

BBL Ministers Bungalow

3023 Hull Avenue, 45211

October - TBD

November - TBD

December - TBD

BEER LOVER PROFILE

<http://www.kentucky.com/2010/07/26/1363606/lexington-man-loves-his-job-as.html>

BEER QUOTED:

"\$10 for the all-you-can-eat-tight-skin-weenie buffet!" Dave LaB

"Hey Zeller, where's my hose?" RS

"Brian is the COC Coordinator." RS

"To hell with Ray, I've got a grip on it." AM

"Never pull the trigger unless it's connected." JZ

BEER & PROPANE

Mike S. wants to build a picnic shelter. Does anyone have plans that would be helpful?

contact Ray: raysnyder@fuse.net



Election 2010

Prepare Ye for Elections! We will soon be electing a new Bloated Board for the 2011-2012 term.

Now is the call for nominations for President, Vice President, Secretary, Treasurer and especially Newsletter Editor (wink wink, nudge nudge). If you are interested or have questions to ask, please talk to any one of the current officers or an experienced Bloat. November is a short 6 months away and **we need YOU** to keep this club going!

this newsletter produced under the influence of:
Upland Helios Pale Ale (Indianapolis)
and homebrewed Cal Common