

Basin Brewers

January 2010 Newsletter

Or on the web at www.basinbrewers.org
Responsibly promoting craft beer since 1994



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Happy New Year!!!

Man...2010 already! It's hard to believe that we're a decade into the new century and I haven't even ordered grains for a brew as of yet! My nieces and nephews were kind enough to surprise me with a gift certificate to Austin Homebrew Supply this Christmas, so Uncle Gary may have to try his hand at making root beer for them. I hope that you all had a wonderful holiday season and were able to spend it with your loved ones as well as copious amounts of homebrew.

Me...well I'm just glad all the bowl games are over! If only there was a way to catheterize yourself so you didn't have to get up during the game to go pee so much!

Well as tradition dictates new years resolutions "must" be made (and usually promptly broken)! Mine are to brew more quality beer this year and to start seriously persuing more knowledge and hopefully someday going pro in the beer world!

So, as I tip my hat back and a cold beer down my gullet, I toast you and your dreams in the upcoming year! Go forth and brew brothers and sisters and enjoy the newsletter!

Your 2010 Club Officers

The final meeting of the year at Adam and Emily's apartment was productive and we were joined by two new members to boot! Plenty of barley wine and holiday brews were sampled and lots of laughs were had. Aaron presented the 2009 "Basin Brewer of the Year" award to Adam English. Adam

had a very successful brewing year and was well deserving of the first annual award from the club.

The elections were also held and the ballots were tallied and the results are as follows:
Primary Fermenter: Aaron Pachlhofer
Secondary Fermenter: Tom Elliot
Treasurer: Gil Van Deventer
Secretary: Gary W. Turner

We all look forward to serving you in 2010. Please feel free to contact us if you need anything or have suggestions for the betterment of the Basin Brewers.

Hops and Props 2010

The Commemorative Air Force's "Hops and Props" announced that this year's event will take place on Saturday, April 24th from 6:30 to 10:30 p.m. at the Bush Commemorative Center Hangar! Advanced tickets are \$35 or \$40 at the door which will get you a complimentary beer glass! \$450 will get you a table for eight along with a beer glass and a t-shirt each. Terri says there will be twenty different beers and munchies from the Basin's finest.

January Meeting

The next meeting will be January 23 at 7:00 p.m. at Gil and Joni's house located at 4915 Tattenham Corner in Midland. Watch for the Evite!

West Coast Mancation!



Chronicles of the Beer Ninjas – Episode 3 “San Francisco” By Manny Ortiz

Fellow Basin Brewer Mike Garcia, along with a couple of co-workers, Drew Miller and Chris Peterson decided to take a much needed “Man-cation” to San Francisco. We were inspired to take this trip after watching our hero, Adam Richman from Man vs. Food, visit the San Francisco area. Mike and I being Bears’ fans scheduled the trip around the Thursday night game vs. San Francisco. Last but not least, we had heard of the great beer scene in the Bay area and wanted to make sure our livers got an extensive workout.

The first night we arrived full stealth mode, ready to tackle 2-3 bars on the list. We dumped our bags off at hotel in the Fisherman’s Wharf area and hit the first bar on the list. Jack’s Cannery Bar is located in the Wharf area and was a block away from our hotel. The sign outside the bar boasted their 81 beers on tap, great place to start. The crowd was a mixed batch of locals and tourists and for the most part was pretty lively. The place smelled of old wood that had been saturated with beer over the years, I felt like I was at the Ginger Man in Houston but this place was a little bigger. Being that SF is the home for Anchor Brewing, I started out with a pint of Anchor’s Humming Ale. Humming is a pale ale hopped with Nelson Sauvin hops and brewed to commemorate 113 years of brewing, off to a good start. I was going to have a fresh Anchor Steam next but a beer called “Poppy Jasper” caught my attention. The waitress said it was her favorite beer, and described it as a deep copper beer with a nice spicy finish. I was sold, the Poppy, brewed by El Toro Brewing, is delicious American amber, malty, fruity with a hint of spice coming from the hops. We probably floated a couple kegs of this stuff while we were in SF. Next came a fresh pint of Anchor Steam, it is so much better on tap,

the bottles we get here don’t do it any justice. I finished off with an IPA from Speakeasy, another pint of the Poppy and then a pint of something else that was obviously forgettable. Overall Jack’s was a great place to hang out with plenty of beer options and great atmosphere. Rating on a scale of 1 to 5 Ninja Stars: 4

After 6 beers at Jack’s our livers had barely worked up a sweat, so we decided to head across the street to a little Irish pub called Fiddler’s Green. The place had a bar and room for about 10 patrons but somehow there was about 100 beer lovers standing shoulder to shoulder. The place had the usual Irish selections but in addition they carried Boddingtons on nitro. I started out with a pint of Speakeasy’s Pale Ale, opting for the Boddingtons later. The place was loud, full of Bears fans and locals listening to the one man band who was putting on a hell of a show. After a pint of Boddingtons and another pint of Poppy Jasper, Master Ninja Mike decided it was time to get something to eat; only problem was that he failed to inform any of us and bolted out the front door, full pint of Poppy Jasper in hand. After we caught him, I decided I too needed a pint in my hand and went back for the pint glasses left on our table, perfectly legal to carry open container in SF I assured myself?? Before I continue, let me say that Fiddler’s Green was a great little hangout – Ninja Star Rating: 3 ½

Finally, let me preface by saying that my memory gets pretty fuzzy at this point, but I do remember eating two double-doubles, animal style, and extra toast with fries at In-N-Out Burger. Oh yeah, and somehow Mike offended a homeless guy outside, something about disrespecting his house and being from Texas, Mike will have to tell you the story. I told the homeless guy that Mike was a master ninja and that I would give him the rest of my Poppy Jasper for his troubles. He quickly took it and was off to find a place to sleep.

Day 2

We all woke up surprisingly early and in pretty good shape. Our livers had definitely gotten a brisk jog the night before, just warming-up I told it. We jumped in a cab and told the cabbie to take us to breakfast somewhere he would go eat. He dropped us off at a Chinese restaurant called Han's. The place had no sex appeal, the inside was even worse, but as soon as we got a whiff of the grease coming from the kitchen our eyes lit up. The Han's Special is all you need to know if you ever find this place, omelet the size of your plate, loaded with every kind of meat and veggies, complimented with a side of hash browns and buttered toast. The first omelet I ever had that tasted like chicken fried rice, very tasty. We shoved it all down our gullets and had the great idea of walking 20 blocks to the Wharf area. The rest of the morning was filled with touristy stuff before we headed to our next eating destination, Ike's Place.

If you are a fan of Man vs. Food on the Food Network, then you will remember Ike's Place. In the show Adam puts down a sandwich called "Kryptonite", it is a sandwich the size of your head, filled with Roast Beef, Corned Beef, Pastrami, Salami, Turkey, Bacon, Ham, Mozzarella Sticks, Stuffed Jalapeno Poppers, Onion rings and Avocados. Mike and I shared one, and it was a feat in itself. With our belly's full we made our way to the game and watched our Bears lose to the 49ers, thanks to our QB Jay Cutler throwing 5 picks.

Rogue Ale House was the first stop after the game. The sorry display put on by the Bears along with the cold breeze from the bay left me thirsty something dark and strong. Rogue's cask conditioned chocolate stout hit the spot. The ale house was definitely one of the newer establishments we visited; they had 40 beers on tap and the place was pretty lively, filled with a younger local crowd. After the stout I had a pint of Alesmith's Evil Dead Red. We were expecting a beer more like Stone's 13th Anniversary but instead it was a tamer less hoppy version.

Overall, Rogue was a nice place to thaw out at, Ninja Star Rating: 3

We then walked a couple blocks away to a place called the Church Key. This place was tiny, we walked right by it the first time, but they had a great bottle selection. Unfortunately they close at midnight and we only had about 10 minutes to make our selection. I opted for the 2008 Alaskan Barley Wine on draft. It came in a 10 oz glass but that is all you need, it was really malty with just the right amount of hops to balance. It really warms you up fast. Too bad we did not have more time, because their bottle selection was impressive. Ninja Star Rating: 3

We decided to start making our way down to the Wharf area and hit Kennedy's Irish Bar. Kennedy's was kind of strange to put it lightly; it is an Irish pub with an Indian food restaurant inside??? The draft beer selection was good but the bottle selection was better. I had Jolly Pumpkin's Madrugada Obscura. The Obscura is a stout aged in barrels that have Jolly's signature sour strain. The place was a little different and we were a little worn out from all the activities so we continued walking to the Wharf area. Ninja Star Rating: 3

Finally, we arrived in the Wharf area and headed back to Fiddler's Green. After a couple of Boddingtons we decided to call it a night and headed back to our rooms.

Day 3

We woke up and headed down to market area of the Wharf. Our mission was to find the area with the street food vendors and get us a big bowl of chowder. We all chose the crab chowder which they serve in the classic sourdough bread bowl. This is a definite must do, and you have to eat it right there on the sidewalk, under the huge sign that reads "Fisherman's Wharf", it only adds to the experience. With our stomachs full once again we were off to do more touristy stuff, Ghirardelli chocolate factory, market, and Alcatraz Island.

La Cumbre was our next food destination. This Mexican restaurant was also on the Man vs. Food episode. La Cumbre's claim to fame was that they were the ones that first invented the burrito. Pretty bold statement, but if the food is as good as they say then they can claim anything they want. I got the carne asada burrito and it was all that they claimed it to be, it was fantastic. The place is no frills (come out smelling like carne asada) but it is up there with the best burrito I have ever had, and it was enormous!

The next stop was a place called Zeitgeist. This place was not on or list but the cabbie who took us to La Cumbre said we should check it out. Zeitgeist was another unusual place; it is a biker bar slash barbecue joint slash patio bar with about a 2 to 1 freak to normal person ratio. The beer selection on the other hand was pretty nice, I had Russian River's Damnation on tap, and everyone else found something to their liking. Since our goal that night was to hit Toronado and thoroughly abuse our livers, we had our pint and kept on going. Ninja Star Rating: 3

Toronado at last!!! Beer Mecca!! This place is truly special. The place was packed, but we found an opening at the bar and somehow by the end of the night we were all sitting at the bar. I am not going to list all their beers, you can go to their website, but their list is impressive. The place reminds me of Falling Rock in Denver but a little smaller. It took me a while to decide, but I started out with El Toro's double IPA "Deuce". The aromatics coming off this beer were fantastic, deep floral, citrusy and resinous. The bittering was crisp and clean while balanced against the touch of sweet malt. I had Russian River's Pliny in my sight as my next selection but then noticed they had Aventinus on draft. Aventinus is probably on my top 5 list of all time favorite beers, and I had never had it on tap. I couldn't resist, I had to have one. They served it in the traditional Aventinus glass and it was just the right temperature, it is pure nectar of the gods. After enjoying that, I finished with Russian's Blind Pig

IPA. We could have stayed there all night, but we knew that the longer we stayed the harder it was going to be to get back to our hotel. We stuck to our plan and made our way to the next bar. As far as rating, this one does not fit in my scale of 1 -5, Ninja Star Rating: 5½!! Only one other bar gets that kind of rating and that is Falling Rock in Denver.

On our way back we stopped at San Francisco Brewing Company. This place was located in a great location but as soon as we walked in you could hear the crickets chirping. The place was dead; there was one person at the bar and a few others upstairs. I ordered the stout and the bartender told me they had ran out. He recommended their Christmas beer, some kind of porter, and I tried it. Needless to say we were not impressed and after one round headed back to the Wharf area. Ninja Bar Rating: ½ (for effort, still have to support your local micro-brewery)

We finally made it back to the Wharf area where we decided to hit Jack's one more time. The place did not disappoint, it was just as lively as the first night and the beer was flowing. We tried to float the keg of Poppy Jasper then headed to In-N-Out burger one more time.

All in all, this was a great trip. If you like good food and great beers then San Francisco is the place to visit. There are lots of other side stories that we can share with you guys at the next meeting. Stay tuned for episode 4 in the Chronicles of the Beer Ninjas – "The Rise of the Phoenix", coming in March.

Rate that Brew! Or, Beer Snob of the Month!

By Sir Osis DuLiver

Dear Basin Brewers, it is with great honor that I, Sir Osis DuLiver be asked to appear in your newsletter for such a dubious honor! Also I'd like to thank the county for the backlog at the courthouse; otherwise my previous engagement could have interfered

with this tasting. This month's nectar of choice takes me back to my days of my alleged selling of contraband on the streets...yes; I speak of the misunderstood and under appreciated beverage, the King Cobra 40 Malt Liquor! So a moment of silence as I spill a little on the sidewalk in honor of the homies!

Appearance (0-3): Medium yellow in color with copious bubbles that sound like a carbonation pop corn machine in trash can! What effervescence! Huzah indeed! The head quickly dissipates not unlike my "alleged" clientele when the 5 O shows up!
3 points

Aroma/Bouquet (0-4): Sweet, sweet aroma with a corn/grain odor with the appropriate alcohol nose for a malt liquor. Not unlike Corn Flakes doused in Everclear. Does the AHA have a standard for Malt Liquor?
4 points

Taste:

Hop/malt balance (0-4): The alcohol and hops meld into a beautiful melody, preferably a melody by the group Suicidal Tendencies! **4 points**

Aftertaste (0-3): Is Marlboro an aftertaste?
3 points

Mouthfeel (0-3): My tongue is a tingle from the bubbles! Why can't Listerine fizzle like this??? Why damn you!! **3 points**

Overall Impression (0-3): Oh dear mother, please put me back on the standby list for the liver transplant, I shan't be coming home till late. **3 points**

Total: 20 points

Note: The views expressed here by Sir Osis DuLiver are not those of The Basin Brewers club, members or their pets. Thank you.

Membership Information

MEMBERSHIP is open to anybody who enjoys quality craft beer and can come up with \$24 per year. If you're interested contact one of the officers listed above!

Perks include sampling homebrew and micro brews, club mugs and t-shirts, discounts on grain & hops, free copies of Southwest Brewing News, and a friendly atmosphere.

Brew of the Month List

January: Brown ale/porter
February: Doppelbock
March: Saisons
April: Pale Ale
May: Wheat / Wit / Weizen
June: IPA
July: Pilsners/ Lager / Kolsch
August: Anything Belgian
September: Stouts & Porters
October: Oktoberfest / Bocks
November: Barley wines & big beers & anything odd
December: Xmas / Celebration Beers

Basin Brewer Officers

Primary Fermentor: Aaron Pachlhofer
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