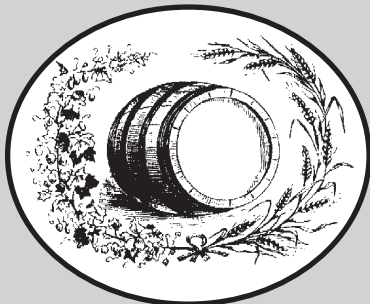


MAY 2000 <http://www.hbd.org/carboy/> ISSUE 47

In This Issue:

- Officer Elections
- Hibernian Review
- CBC Summer Pilsner Rolls Out
- AB Brew-In Schedule
- CARBOY Calendar 2000
- Meeting Location
- E-Fermenter



This Month's Beer Profile:

Classic Pilseners

Officer Elections

(by Jim Cross)

As CARBOY Officer Elections are right around the corner, I thought it would be prudent to inform the membership about our officers and their particular duties. Here's what the CARBOY by-laws say:

Article IV- Officers

Section 1- Executive Committee

The executive committee shall consist of the following officers who are elected according to Article III.

- President
- Vice-President for Education
- Vice-President for Social Activities
- Finance Director
- Communications Director

Section 2- Executive Committee Duties

President- This member will conduct all monthly meetings and set the agenda for each meeting. Meetings other than the regular monthly meetings may be conducted by the chairman of the responsible committee. The president will appoint all committee chairman for all functioning committees.

Vice-President for Education- This member shall plan events for the membership that are educational. These events may be done at regular monthly meetings or at special meetings that are announced in the newsletter. These events may

next page

Famous Beer Quote:

“Work is the curse of the drinking class.”

--Oscar Wilde

This Month's Beer Profile: 15. Classic Pilsener

a) German Pilsener - A classic German Pilsener is very light straw/golden color and well hopped. Hop bitterness is high. Hop aroma and flavor are moderate and quite obvious. It is a well-attenuated and medium-bodied beer, but a malty accent can be perceived. Fruity esters and diacetyl should not be perceived. There should be no chill haze.

The head should be dense and rich.

b) Bohemian Pilsener - Pilseners in this sub-category are similar to German Pilseners, however they are slightly more full-bodied and can be as dark as light amber. This style balances moderate bitterness, and "noble-type" hop aroma and flavor with a malty, slightly sweet medium body. Diacetyl may be perceived in very low amounts. There should be no chill haze. The head should be dense and rich.

SOURCE: 1999 Style Guidelines



be seminars, brew-ins, trips to breweries/brewpubs or other events as created by the Vice-President. This member shall maintain or appoint a committee member to maintain the club library.

Vice-President for Social Activities- This member shall assist with all monthly meetings with the sharing of member beers. This member will chair or delegate a chair for all committees that plan and conduct other social events. Social activities for the membership will be announced in the newsletter to allow sufficient time for member involvement.

Finance Director- This member shall receive all funds for the club and disperse funds to cover all expenses. This member shall consult with the President to propose the annual projected budget prior to each fiscal year. The Finance Director shall maintain the membership and bill new members as they join the club. A quarterly balance sheet shall be published in the newsletter along with the progressing budget.

Communications Director- This member will publish the monthly Carboy newsletter. The Carboy calendar will be maintained and published monthly so that all activities of the club can be enjoyed by members. This director will provide, with assistance, all communications for members and other homebrewing organizations.

Becoming a club officer is a good way to participate in the club, and it gives you a chance to help shape the club's direction in the next year. If you are interested in becoming a club officer contact Jim Navecky, our current President.

REVIEW

Hibernian Restaurant & Pub

311 Glenwood Ave.

Raleigh, NC 27603

833-2258

(by Jim Cross)

I rewarded myself for surviving another semester of school by exploring the **Hibernian Restaurant & Pub**, a rather Irish-flavored establishment in the South Glenwood area of Raleigh. Here's what I found.

(+) **Location** - yet another place to go in downtown.. The Rockford is across the street, and Hard Times Cafe, Sullivan's, et. al. are only a block away. Good place to hike.

(-) **Beer selection** - it's not really that bad, but it's pretty plain for the discriminating homebrewer. About 8 taps....Guinness, Bass, Harp, Carolina Ale, Heineken, and a couple of other taps.

(+) **It's cozy** - it doesn't have that "open" feel that you get at Tir Na Nog, and it just seems more comfortable.

next page

(-) **The service is still new** - I went during a slow part of the day, and I still had to wait for a cool beer on a hot day.

(+) **The food was pretty good** - granted, all I got was fish & chips, but everything was hot, crispy, and tasty.

My overall impression is that there are too many Irish-themed restaurants in Raleigh, but I would keep this one around. Give the new staff a chance to learn the ropes, and give this place a try during your next trip downtown!

Carolina Brewing Co. Releases Summer Pilsener

(by Jim Cross)

If the arrival of summer gives you an insatiable hunger for Saaz hops, Carolina Brewing Company's Summer Pilsener is the beer for you. This beer is very similar to last year's, but reportedly with a higher starting gravity, and hence, a higher alcohol content. As usual, the "Brewing Shuck Brothers" were not stingy with the Saaz hops in this brew, so even hop-heads will love it, too.. It's available on draft throughout the area, and there is also a limited amount of it available in bottles from the brewery.



Artwork courtesy of CBC.

Monthly Brewing Demonstrations

April - November 2000

(by Mike Wallace)

On the third Saturday of each month, from April to November, we will present a brewing demonstration at American Brewmaster. Each demo will be conducted by a different Carboy member who will use his/her own equipment and procedures. Some demo's will be extract brews, some all-grain, and some in between.

These brewing sessions are a great way to find out how other, experienced, brewers "do their thing." Whether you are new to homebrewing, considering trying all-grain brewing, just curious, or an "old dog", we guarantee you'll learn new tricks!

If you are reading this, you are invited! The demonstrations will begin at 11 am, and you can drop by any time you like.

<u>DATE</u>	<u>BREWER</u>
June 17	Jim Navecky
July 15	Mike Dixon
August 19	Jim Cross
September 16	Bill MacKenzie
October 21	Mark Griswold
November 18	TBA

CARBOY 2000 Calendar

May, 2000

2 - CARBOY Night Out @ Top Of The Hill Grill
6 - NHD Big Brew
6 - Western NY Homebrew Competition
(www.niagarabrewers.org)
20 - AB Brew-In
24 - CARBOY Meeting @ BB&Y

June, 2000

6 - CARBOY Night Out @ Hard Times Cafe
17 - AB Brew-In
28 - CARBOY Meeting @ BB&Y

July, 2000

4 - CARBOY Night Out @ The Pour House
15 - AB Brew-In
26 - CARBOY Meeting @ BB&Y

August, 2000

1 - CARBOY Night Out @ Southend
19 - AB Brew-In
23 - CARBOY Meeting @ BB&Y

September, 2000

5 - CARBOY Night Out @ Flying Saucer
16 - Oktoberfest 2000 @ Montague's Lake
16 - AB Brew-In
27 - CARBOY Meeting @ BB&Y

October, 2000

3 - CARBOY Night Out @ Yancey's Blues Cafe
21 - AB Brew-In
25 - CARBOY Meeting @ BB&Y

Meeting Location

CARBOY's monthly meetings are currently held at the BB&Y Restaurant.

BB&Y is located on the first floor of the Caswell Building at 3700 National Drive, in the Koger Center off Glenwood Avenue in West Raleigh. Owner Nick Jones allows CARBOY to meet monthly at his restaurant when we don't have picnics or field trips scheduled.

BB&Y is open for breakfast and lunch each week-day. We encourage members to visit BB&Y for a relaxed informal meal. Please let Nick know you're from CARBOY when you visit his restaurant.

E-Fermenter

The Fermenter is available via e-mail. It will be delivered using Adobe's (p)ortable (d)ocument (f)ormat, or pdf. Anyone can download a copy of Adobe's ACROBAT READER for free at Adobe's website (www.adobe.com). Please email Jim Cross at jscross@eos.ncsu.edu if you would like to receive the newsletter this way.

Jim Cross
Communications Director
jscross@eos.ncsu.edu

Join CARBOY!

CARBOY is a family-oriented social club that enjoys the art of brewing and drinking their own beer. We meet monthly on the 4th Wednesday. Although we know have almost 40 brewers, we would like to have you as a member.

To join, contact Mike Wallace. Our current annual dues are \$15.00 for regular members, and \$10.00 for associate members. Please send a check and membership application to:

CARBOY c/o Mike Wallace
5001 Dantree Pl.
Raleigh, NC 27609-5351

To offer suggestions, articles, or assistance to *The Fermenter*, please contact Jim Cross at jscross@eos.ncsu.edu.

Executive Committee

President -

Jim Navecky
jnavecky@mciworld.com

VP Education -

Mark Griswold
grismark@aol.com

VP Social -

Steve Murphrey
swmurph@attglobal.net

Finance Director -

Mike Wallace
mike_wallace@ncsu.edu

Communications Director -

Jim Cross
jscross@eos.ncsu.edu

CARBOY Website -

<http://www.hbd.org/carboy/>



c/o Jim Cross
2809 Avent Ferry Road
Raleigh, NC 27606-3112