

P R I S O N C I T Y B R E W E R S

SENTENCING

Issue #100

GUIDE

May 2006

Meeting Location!!!

This month's meeting is at Jeff Gier's. Last I knew the hot tub was out of order. Maybe we should fill it with beer and go bobbing for Brats?



Jeff's Bug Brewery is on the North-East side of town. Directions and a map are on the back page.

Next Beer Meeting is Tues., May 19th

Extract is a Club-only competitive style. That's any category made with extract in the BJCP style guidelines. So bring some of your own to enter if you have some, or bring some commercial examples. Hint: It's Starkbier (strong) in Germany and Paasbier (Easter) season in Belgium... There are lots to choose from.

Please bring your own glass and some munchies to share.

Feel free to give and accept constructive criticism on ciders you're sampling. Knowing what you did right and wrong is all part of making better beer.

Please observe good judgment when imbibing and don't drive while intoxicated.

Meeting Date/Style 2nd Tuesdays 7:30

*Denotes AHA Club-only Competition
 Apr - Extract Beers* - Travoli
 May - Smoke & Wood-aged - Gier
 Jun - Belgian & French - Travoli
 July - 24-26 Meading*! - O'conner's
 Aug - Light Lager - Rerucha's
 Sept - Stout, Cat.13* - Ricker
 Oct - Specialty & O'Fest - Rerucha's
 Nov - Light Hybrid Beer, Cat. 6* - Ted
 Dec - Strong Ale - Phil



Join more than 800 homebrewers from around the world June 22-24 in Orlando at THE conference for the homebrewing and beer enthusiast community.

Early Bird Registration Deadline is Approaching! Register by May 15 to save \$\$\$. There's less than 2 weeks to save up to \$40 on a Full Conference registration package and many more options.



Humulus Lupulus: The Eternal Quest for the Ultimate Hop Impact

Friday, June 23 2:15 pm - 3:15 pm

Featured Speaker: Matthew Brynildson, Brewmaster; Firestone Walker Brewing Co., Paso Robles, CA



Two-time World Beer Cup® Champion Brewery & Brewmaster for Mid-size Brewing Company Matthew Brynildson will conduct a detailed tutorial on the salt and pepper of brewing. This seminar will cover essential hop chemistry, selection and programming from the mash tun to the glass. Brynildson will discuss proven methods for achieving great hop aroma and balanced fresh hop flavor.

COOKING WITH BEER

Bamberg Onion

Liberated from the former East German webpage of Brauerei Heller (Schlenkerla) comes this delicious recipe published with permission from the brewer & owner, Matthias Trum!

Ingredients for four servings

- 4 big onions
- 250g pork
- 100g cooked smoked pork
- 4 slices smoked bacon
- .25 L Schlenkerla Rauchbier
- Salt, pepper, mace, thyme
- 3 eggs, 2
- bread rolls,
- chopped
- parsley
- Margarine



Peel the onions, cut approx. 1 cm off of the root end. Scoop out the onion until the sides are approx. 1 cm thick. Melt margarine and salt. Put pork and smoked pork with the insides of the onion through meat grinder. Mix the results with the eggs, bread rolls, spices and the parsley. Fill the 4 onions and let them roast in a casserole without lid for about 35 minutes. Fry the smoked bacon and put it on each onion; put the cut-off onion end on top of the bacon. When done, remove onions from casserole. Pour the drippings from the casserole into a skillet; add brown meat stock, flour,



spices and the Schlenkerla Smokebeer; heat and stir until the gravy becomes thick. Bamberg Stuffed Onions are served with mashed potatoes or boiled potatoes.

- Prost!

CONGRATULATIONS to all the Michigan winners in the Great Lakes Region of the American Homebrewers National Homebrew Competition!

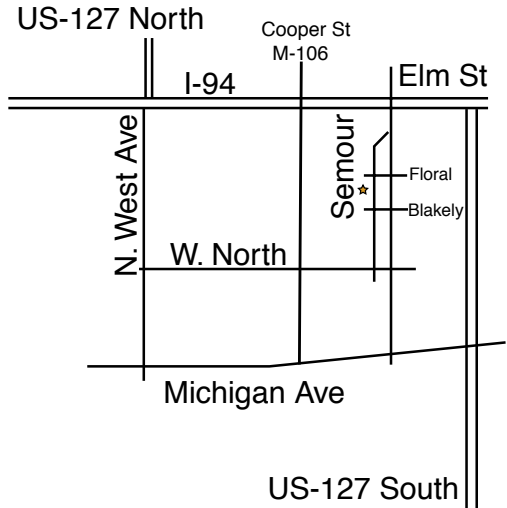
1 *Light Lager*: 1 Kirk Rowland, of Redford, MI, 2 1e **Jeff Carlson**, of Grand Rapids, MI, PrimeTime Brewers. 2 *Pilsner*: 1 2a **Phil Wilcox**, of Jackson, MI, Prison City Brewers. 3 *European Amber Lager*: 1 3b **Dan Humphrey**, of Rockford, MI, PrimeTime Brewers; 3 3b Phil Kitkowski, of Novi, MI. 4 *Dark Lager*: 1 4c Kirk Rowland, of Redford, MI. 5 *Bock*: 2 5b **Dan Humphrey**; 3 5d Kevin Kutskill, of Clinton Township, MI, Clinton River Association of Fermenting Trendse. 6 *Light Hybrid Beer*: 1 6c Dan Martin, of Redford, MI; 2 6a Bill Gornicki, of Shelby Twp, MI, Clinton River Association of Fermenting Trendset. 3 6c Phil Kitkowski, of Novi, MI. 7 *Amber Hybrid Beer*: 2 7b **John Applegarth**, of Grand Rapids, MI, PrimeTime Brewers. 38 *English Pale Ale* 1 8c **Bob & Kim Barrett**, of Ann Arbor, MI, Ann Arbor Brewers Guild. 9 *Scottish and Irish Ale*: 2 9d Scott Day, Mike Callard of Livonia, MI, Smegma Scoopers. 10 *American Ale*: 3 10a Josef Hudacek, Andy Hudacek of Brighton, MI. 11 *English Brown Ale*: 1 11a Ken Celski, of Temperance, MI, Down River Brewers Guild. 12 *Porter*: 2 12b Phil Sullivan, of Royal Oak, MI. 13 *Stout*: 3 13f **John Rathmell**, of Ypsilanti, MI, Ann Arbor Brewers Guild. 14 *India Pale Ale (IPA)*: 1 14a Daniel Tyger, of Midland, MI. 16 *Belgian and French Ale*: 2 16e Ken Celski. 17 *Sour Ale*: 1 17a **John Applegarth**. 3 17f **John Applegarth**. 19 *Strong Ale*: 2 19a **Dan Humphrey**. 3 19c **John Rathmell** 20 *Fruit Beer*: 2 20- Josef Hudacek, Andy Hudacek. 21 *Spice/Herb/Vegetable Beer*: 2 21a John Degeorge, of Plymouth, MI. 23 *Specialty Beer*: 1 23- Kirk Rowland, of Redford, MI; 2 23- Josef Hudacek, Andy Hudacek. 26 *Other Mead*: 1 26c **John Applegarth**; 2 26c **Randall deBeauclair**, of Pinchney, MI, Ann Arbor Brewers Guild 29 *New Entrants*: 1 29- Daniel Tyger, of Midland, MI,

This Month's Meeting is at Jeff Gier's Bug Brewery!!

Jeff's house is easy to find. He lives on the North-East side one block West of Elm St on Seymour, North of Michigan ave and South of I-94. Between Floral and Blakely actually. 914 Seymour St to be precise. His number is 788-5393 in case you get lost.

Big Brew = Big Success!!!

Yes, 7 brewers 9 batches, and 98 gallons. We all brewed the original Big Brew Barleywine Recipe to put into the Bourbon Barrell. Then took the 2nd runnings into a combined 26 gal kettle and made a 1.052 pale ale from it. All while the former.



Brewing Equipment For Sale!

After having a heart attack, former member Harry Sabourin is getting rid of his brewing stuff. Call him at (517) 788-2360 for more details.

Dues are Due! \$20



Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. Or see Phil for a discount on your own membership.



Visit us on the Internet: <http://hbd.org/prisoner!!!!>

ADDRESS CORRECTION REQUESTED
 Troy Herucha
 731 Audubon Blvd
 Jackson, MI 49203
 Phil Wilcox
 712 Woodfield Dr.
 Jackson, MI 49203
 TheFFHB at yahoo dot com
 (517) 796-0569
 tarerucha1 at jun0 dot com
 (517) 782-5947

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