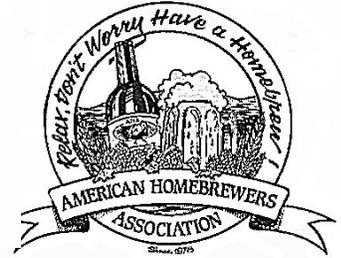


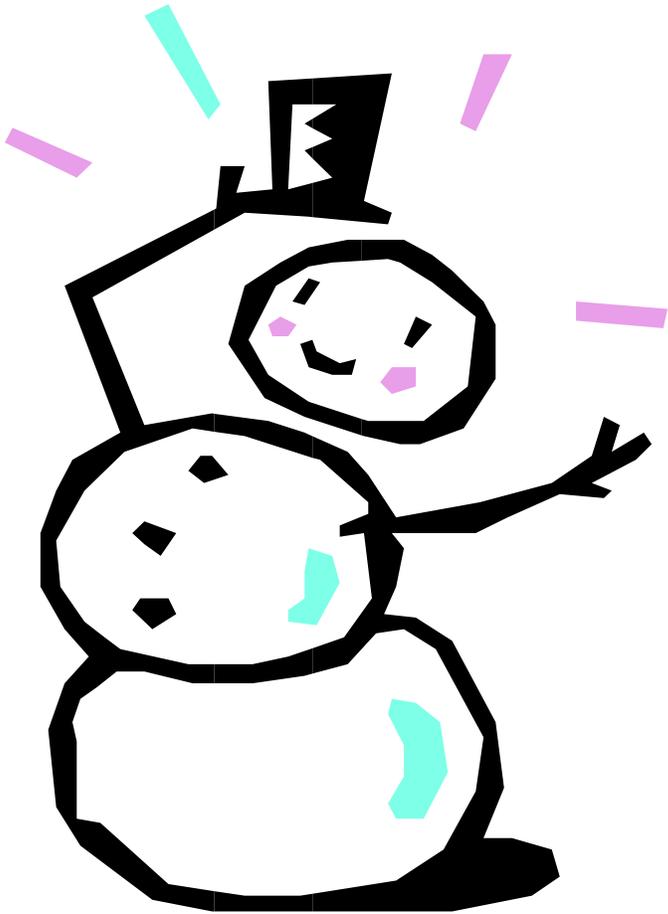


# The RUBBER CHICKEN



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DECEMBER 2002



You won't need a top hat to join us at the annual Christmas party. Just bring your favorite dish to pass and some of your finest homebrew.

December 12<sup>th</sup>  
7:00pm

Festivities will include:  
Scrumptious Food  
Handcrafted Beer  
Fundraising Auction

ALSO.....

The Primetime Brewers Club "2002 Brewer of the Year" will be announced!

All the action takes place at Hair of the Frog Brewery, 3113 Plaza Dr. NE. Turn east on Lamberton Lake Rd. from Plainfield (just north of I-96) and then a quick right on Plaza.

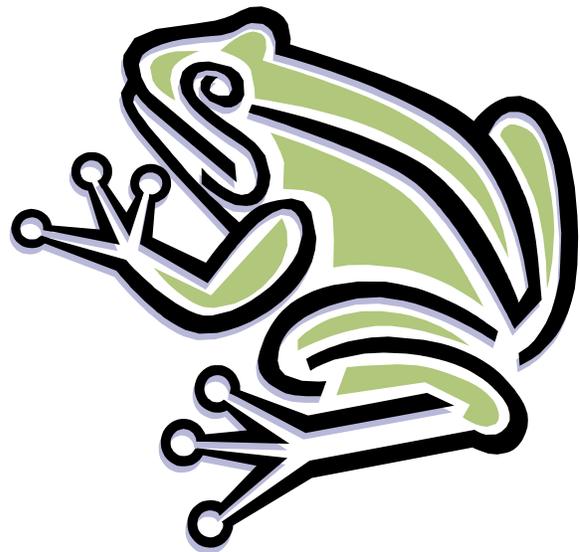
## MY FAVORITE GRUNGY PUB

*John Applegarth*

It was last spring when Larry DeLiefde broke a hip in New York Central Park. He had a long period of rehab and Jake had his hands full brewing all alone last summer. Larry is back brewing, but his mobility is limited. For that reason and others the DeLiefdes have decided to put the pub up for sale. We can only hope they change their minds, or barring that, that the new owner will continue along the path that Larry, Donna, Jake and Holly have pioneered. We will all be celebrating Christmas at the HOTFROG on the 12<sup>th</sup>. Bring a dish and any beer you want to show off. Also bring your wallets as we expect to have a good auction.

For those of you that only get their once a year, take a look at the mash-lauter tun. Larry dressed it up so it looks like a redwood winepress. Looks like a winery now. HOTF strikes me as a very unusual pub. It is difficult to put ones finger on just what it is that makes it special. In some ways it is cellar like and certainly more European in character than the glitzy omnipresent sports bars. Of course I have never been there when they have live music entertainment, it's probably loud. Fred Eckhardt wrote a column once about grungy bars he loves. He said it should have good beer on tap and food you wouldn't bring home to your mother, although you might take a doggie bag for your father or your pooch. Grungy has a special meaning for him. Although the dictionary defines it as "shabby or dirty in character or condition", he does not mean that it is "dirty" as in unclean. It might be seedy or messy but not "greasy spoon". It helps if there are peanut shucks or sawdust on the floor and there might be music, but it should be subdued like a honky-tonk piano played occasionally and also some reading material like newspapers or magazines. HOTF sort of fits Fred's definition, at least when I usually go on Friday afternoons. It has peanuts (and

popcorn), CD music usually background (sometimes there is a request to make it more background), food and some reading material and good beer. Some of the food encountered there has been smoked fish and crackers, a good cheddar and crackers, kraut-boiled potatoes and brats, hotdogs, sausage and potato soup, and a couple of weeks ago they had a turkey plate (deep fried). I think Fred would like the place!



On tap at Hair Of The Frog: Barley Wine, Imperial Stout, English Pale, Frogger Lager, Autumn Ale, English Brown, Cut River IPA, Brown Porter, Irish Stout and Doplebock.

### It is time to brew seriously.

There are some good contests coming up that can be tune-ups for the AHA first round in May. The 8<sup>th</sup> Annual Big Bend Brew-Off, entries 12/3-1/4. Kansas City Bier Meisters 20<sup>th</sup> Annual, entries 1/15-2/8. 14<sup>th</sup> Annual Reggale and Dredhop, entries 2/10-2/21. 9<sup>th</sup> Annual Boston, entries 2/1-2/21. AHA Tech Talk, categories 6a,6b,6c,10d, entries 2/3-2/26. Bluebonnet Brew-Off, entries 2/14-2/28. Check [www.beertown.org](http://www.beertown.org) for details.

## December 2002 Meeting

Thursday the 12<sup>th</sup> at Hair of the Frog  
Brewery  
3113 Plaza Dr. NE  
7:00 pm

### *Club Officers*

President: Jeff Carlson  
([carlsonj@gvsu.edu](mailto:carlsonj@gvsu.edu))  
Vice Pres.: Charlie Cope  
([crcope@i2k.com](mailto:crcope@i2k.com))  
Treas.: John Applegarth  
([johnapplegarth@msn.com](mailto:johnapplegarth@msn.com))  
Secy & RC Editor: Jim Verlinde  
([Jim\\_Verlinde@KoolToyota.com](mailto:Jim_Verlinde@KoolToyota.com))  
Webmaster: Dan Humphrey  
([webmaster@primetimebrewers.com](mailto:webmaster@primetimebrewers.com))  
Yeastmaster: Eric Fouch  
Foodmeisters:  
    Jason Gorman (odd months)  
    Art McLaughlin (even months)

## So Long Doc

*John Applegarth*

We have missed seeing Doc Mayne at our meetings for several months now. I inquired about him the other day and learned that he passed away about 4 weeks ago. Doc lived in Greenville where his son Cyril, a former PTB member, is chef at the Greenville Country Club. Doc was a genial fellow who enjoyed a good glass of beer and truly enjoyed making his "bathtub" batches. In memory I intend to brew a Porter and name it "Doc's Bathtub Porter". Thanks Doc.

## November Meeting Minutes

*Charlie Cope*

### Guests:

Doug  
Brad from NC  
Jeff

Eighteen attendees

9 beers

Sicilianos - all White Labs

Treasurer's report .. \$861.32

Christmas Party is Dec. 12th at Hair of the Frog

Wendy at B&B's donated 23 kg(50lbs) - M&F extract (dark, hopped) will auction or divie up

one gallon batch maybe do this for February? "5 litre challenge" any style

New Holland - Grand Opening Dec 6th  
6:00 - 8:45pm  
call the brewery for details

Lake Superior - planning on putting out a new catalog will honor '97 catalog prices (10% does not apply)  
Newsletter - thanks to contributors

Dan H. - Mich. Beer Guide - BJCP: classes being formed, probably in E. Lansing, test will be end of February

Teach a friend to homebrew

John A. - National in Chicago, try to get enough people to commit to do Club Night (Thursday night)

## **What's Cooking?**

As promised, here are a few more recipes from Mike Winkler's kitchen.

### **Snapping Turtle Fried & Steamed**

After seasoning with salt and pepper, dredge the turtle pieces in flour. Fry golden brown in Crisco. Place pieces in a roasting pan with one or two inches of water or bullion. A rack can be used but is not necessary. Add a pinch or two of Italian seasoning depending on your taste. Place the covered roaster in a preheated 350-degree oven for three to four hours. Check the water/bullion level from time to time and add if needed. Remove turtle when tender. There probably will be gravy in the bottom of the pan that is excellent with potatoes or bread. Chicken may be substituted for turtle but reduce the steaming time to 1 ½ hours.

### **Snapping Turtle on the Grill**

Boil the turtle pieces for one and a half hours, drain and cool. Place in your favorite marinade for three to four days in the refrigerator. Over medium-high heat, grill for 5-10 minutes on each side. Pork country ribs may substituted for the turtle.

### **Simple Marinades**

Pineapple/coconut juice, add salt to taste.

Good Seasons Italian dressing plus one quarter cup soy sauce.

### **Fancier Marinades**

#### **Chimichurri Sauce**

1 cup olive oil  
¼ cup malt vinegar  
1/3 cup minced parsley  
¼ cup minced onion  
4 minced garlic cloves  
2 tsp dried oregano leaves  
2 bay leaves  
¼ tsp cayenne pepper  
½ tsp black pepper

#### **Bourbon Street**

1 ½ cups water  
2/3 cup soy sauce  
½ cup bourbon  
3 tbsp Worcestershire sauce  
2 tbsp lemon juice  
¼ cup packed dark brown sugar



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