

THE RUBBER CHICKEN



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November 3, 1992

PRESIDENT'S LETTER



I recently completed a class on constructing a mountain dulcimer. I now have this finished instrument (weapon to my wife) to practice. Most musicians find that no matter how enjoyable they find music it is something even more enjoyable when it is shared with others. I commonly find that many people are brewing in something of a vacuum and have little contact with other brewers. I propose that everyone of us take the next copy of THE RUBBER CHICKEN and distribute three or four extra copies at the nearest party store. Just talking about it to the clerk may get you a budding homebrewer, or he may know someone who is trying out his first batch. Give it a try!

If you should be driving somewhere near the north end and hear this terrible sounding string dulcimer its me playing alone. If you want to see me enjoying beer to its best see me with my friends.

Jim Rathbun

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NOTES OF LAST MEETING

We have decided to substitute the entry for November from Barley Wine to commercial beer. Since this is a special judging we will need for you to RSVP giving us the name of the beer you will be bringing. The purpose of this month's judging is to sample the wide of plethora of commercial brews and to avoid duplication. You will be responsible for four cold 12 ounce beers. It also gives you an extra month to get your Christmas brew going (HA! Caught you didn't I). RSVP to Jim Rathbun at 361-1403 and leave a message.



PUB REVIEW

In October I had the pleasure of drinking at the Mill in Winter Park, Florida. This authentic brew pub met with all my expectations, and more.



The Mill was a part of a mini mall, but this didn't detract from any old world ambience inside. The interior was done in oak and also is home to a bakery. (There were far too many temptations there!) The restaurant could seat as many as 50 people. The bar was toward the rear. Behind the bar was a raised platform with a couple tables and two dart boards. The wall behind these tables and dart boards was plexiglass, with a view of the 8' x 40' brewery. John, the brewer, was an excellent host and offered much insight on his brews. The brewery was modern with a 5 bbl brewkettle and four 10 bbl fermentation tanks. From these the brew was piped to four 10 bbl cold storage tanks, from which the beer was tapped at the bar. The beer is ready to drink after 14 days with CO² added for carbonation. They served three main brews. A light, a red, and a guinness style dark. All were excellent.

The light beer was light it body, very pale in color, and had no appreciable aroma. I would call this Classic American in style.

The red beer was medium in body, golden red in color (although fairly light for a red), and had a slightly malty aroma.

The stout had an excellent creamy head, charcoal finish, very smooth, light bodied for a stout, slight to medium bitter in finish. Would be very creamy, light, dry stout. Tastes like guinness with less body at cool temperatures.

They also offered a variety of snacks, such as a 7-layer dip (that was quite good, but could have been a larger portion for the money). They served sandwiches, as well as steaks, chicken and fish. We didn't sample any of their dinners, as we were otherwise occupied. My wife and my brother accompanied me to this unique friendly place and we all agreed we would return to this most excellent pub!

Mike Host

SUPPORT OUR LOCAL RETAILERS

Remember, patronize our local retailers! The local retailers have generously donated supplies for the upcoming raffle (What! You didn't know!). They are supporting us, please return the favor and support them: Ogie's, The Wine Basket, The Barrel Shop, The Dry Dock, Gibsons Restaurant, Tootsie Van Kelleys, Cottage Bar, Honey Creek Inn, B & B Liquors, and Wengers Recreation.

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HOMEBREW CLUB T-SHIRTS

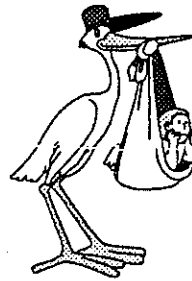
Due to the verbal commitment of some of our finer patrons Prime Time Brewers will make the initial purchase of the club hats. You may purchase the finer designer hat for the low low price of \$3.50. We will purchase the shirts as we get money for them. So be the first on your block to sport one.

REMEMBER

The November meeting will be held on Thursday, November 19 at 7:00 p.m. at the home of Bob Ogilvie (950 Woodworth, N.E., Grand Rapids). Meetings consist of educational topics, monthly beer competitions, and general homebrewing hobknobery. Members are encouraged to bring homebrews and themselves.

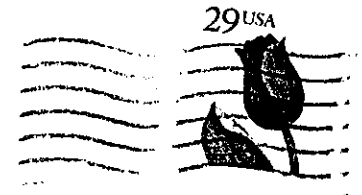
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CONGRATULATIONS



Keith and Diann Schutter are the proud parents of a little baby boy: James Alexander Schutter, born on Monday, October 19, 1992.

Congratulations!



Larry Simonson
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S.E.
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