

February
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In This Issue

1 Pres' Msg

2 Styles

2 Tastings

4 Sam

Next Meeting

Tuesday, February 11
at 7 pm. At

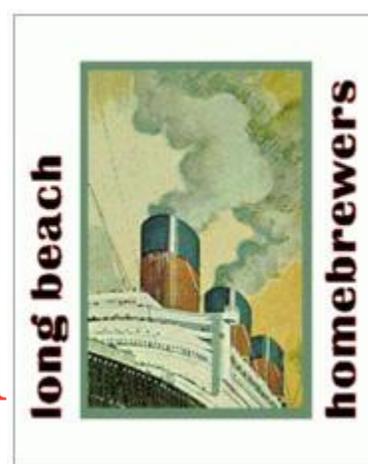
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The Brews Telegram

The Newsletter of the
Long Beach Homebrewers



President's Message

My fellow Long Beach Homebrewers,

January proved to be a hectic month, with the Holiday party and the big brew day at Belmont Brewing Company. February is your chance to settle down and focus on what you want to brew the rest of the year. If you are anything like me, you don't know yet what you want to brew. If that is the case, I would highly recommend that you look at our upcoming styles of the month (under the tasting schedule tab of our website) and see if you like any of those styles. Some take longer than others to mature, but that is all part of the fun.

Home brewer of the year results: Josh Parsons is leading the pack with 5 points, and Randy Weber and Derek Johnstone is trailing right behind with 4 and 3 points respectively. There is still plenty of time to catch up, as we have 5 more competitions this year, including this month. This month's style is English Pale Ales.

March is our election month, with all positions up for election/re-election. Now is the time to start thinking about who you want to nominate for the LBHB leadership board or if you have any changes you want to make to the by-laws (we need them ASAP).

As always, Happy Brewing!

Josh

Continued on Page 2...

Continued from page 1

2014 Monthly Style Schedule

Here are the styles for each month.

- February:** English Pale (cat. 8)**
- March:** Non-Imperial Dark (cat 4, 12, 13a-e)
- April:** American Wheat or Rye (cat. 6d)**
- May:** Blonde Ale (cat. 6b, 18a)
- June:** Saison (cat. 16c)**
- July:** California Common (cat. 7b)
- August:** IPA (cat. 14)**
- September:** Belgian Triple (cat. 18c)
- October:** Scottish & Irish (cat. 9)
- November:** Barleywine (cat. 19B-c)
- December:** Winter Specialty (cat. 21b)

** Home Brewer of the Year Competition

Tastings at the January meeting

Non-competition beer

Steve Faulkner - Rye Pale

Stan Trapan - Session Pale

Eric Lopez - Berliner weisse

The first round of beer in competing for the Long Beach Homebrewers Brewer of the Year (HBoY) was "Specialty (Cat. 23)". There were 16 entries:

HBoY

Ray Grace - Vanilla Coffee Porter

Jackson - Beet Root Gruit

Josh Smith - Pumpkin Stout blend

Scott - Spiced Barleywine with Orange Zest

Tom Parker - Imperial American Strong Ale

Derek Johnstone - IPA w/ thai chili, thai basil, and lime leaves

(3rd Place)

Dick E. - Rosemary Orange Saison

Larry C. - English Mild

Randy Weber - Imperial Chocolate Vanilla Porter **(2nd Place)**

George Eldridge - Red Ale w/ ginger and spice

Enrique Piceno - Foreign Export Stout w/ molasses, coriander, allspice, tangerine zest

Steve Camarillo - Espresso Porter

Tim Harer - American Brown

Mike Geesing - Chunky Monkey (stout w/ chocolate, banana, hazelnut)

Josh Parsons - Mayan Cocoa Porter **(1st Place)**

Adam Widera - Dark Belgian w/ cacao nibs

A Beer for You, Maybe?

by Michael Froehlich

Sam Samaniego

1936-2014

Sam Samaniego was laid to rest January 20, 2014. Sam was a superstar in the beer and homebrew world. In the beer world, Sam defined the talent that is needed to spot good beer and serve it. The Stuffed Sandwich in San Gabriel, CA was one of only a few bars in town that had anything unusual for the first 20 years they were in business. He and his wife Marlene ran the Stuffed Sandwich from 1976 to 2011 when Sam became sick and Marlene carried on the duties of running the business. In 2011, Sam made one last trip to the Southern California Homebrew Festival in Ojai and surveyed beers from each club even though he had serious leg infections. His trip around the fest is legendary because he tasted each beer on tap before moving onto the next club. A rating of "not bad" was about as good as it got most of the time but occasionally, a little more praise was given. After finishing all of the clubs, Sam would dance to the music and stay up tasting beer and eating at the camp site. He enjoyed our company and was a huge supporter of the fest and homebrew competitions.

Marlene asked me to say something about my friendship with Sam at the graveside service which was attended by several hundred people. I gave a full sermon on the time I spent up at the Stuffed Sandwich. Over 20 years of going to a place lets you have a good bit to say about the owner. One story I will relate to you is the one about tasting a beer called "Eve" by Hair of the Dog Brewery. Out of the blue, Sam asked if I would like to try something. Knowing that if I asked what it was, I would not have been given the sample. So of course I said "yes". Sam poured a taster out of a small wooden cask. What I tasted next was a amber thick, chewy, sweet, malt monster of a high alcohol beer. It was so beautiful of a beer, I had to know what it was. Sam told me "Eve", which came from a rib induced freezing process of the Adam beer and produced a 12.0% ABV ice beer. At the time, the internet was abuzz about Eve but many people believed it did not exist. It does exist and I let all the people at the service know about it.

Later, at the reception, Alan Sprints, the owner and brewer from Hair of the Dog came up to me and told me that the hair of the back of his neck stood up when I mentioned the beer. Apparently Sam was the only one that received the special cask. Alan made the trip down to see Sam off because he too was touched by the Samaniego friendship.

Sam is gone now but his restaurant is still going strong with Marlene at the helm. The stouts and porters are on tap now with Goose Island Bourbon County Stout stealing the show. Come on down this month and if you have any Sam stories, share them with Marlene or the other patrons. You will be warmly received. Cheers Sam!

