

September  
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## Next Meeting

Tuesday, September 13  
at 7 pm. At

### **Stein Fillers**

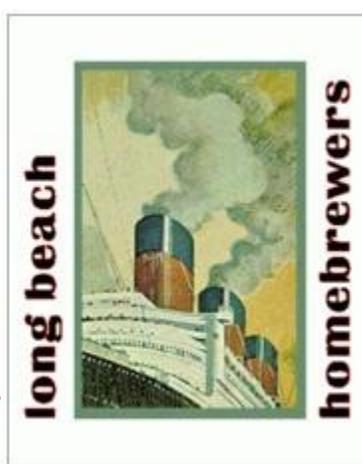
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# The Brews Telegram

The Newsletter of the  
Long Beach Homebrewers



## President's Message

Greetings fellow homebrewers!

Happy September Everyone,

Well, it's finally here we are less than two weeks away from this year's Pacific Brewer's Cup. The work needing to be done is coming fast and furious. This past Thursday night, several of us got together and sorted and labeled 474 entries in all 40 BJCP categories, that's nearly a thousand bottles. To all those who came out that night you have my deepest thanks.

Next up, we'll be having a preliminary judging session at the Silvertooth home on Saturday the 17<sup>th</sup> – if you are a BJCP judge or have any prior judging experience and can spare a morning, an afternoon, or the entire day please let Mike Cullen know at this month's meeting or via email at [mcullen.cfs@gmail.com](mailto:mcullen.cfs@gmail.com).

We also have a couple more opportunities for people to help – sometime between now and the 24<sup>th</sup> we'll need to haul the entries up to Browerij West, we'll need help either the night before or morning of, setting up the event and cleaning up that afternoon.

And finally, we'll need help sorting and mailing medals to winners in the weeks after the event. Details will come via email and facebook but all the help you can provide is greatly appreciated.

On to other news – I know it seemed to come together fairly quickly but the club is doing a joint barrel fill with VIBE in Ventura to be poured at next year's Fest, if you have interest please let Moises know and he'll get you the info

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## Continued from page 1

And one final Thank You to Chris and the gang at Timeless Pints for hosting our most recent Big Brew of a hazy East Coast style IPA. I just kegged my version and I'm patiently (or not so patiently) waiting for it to condition. I look forward to finding out about and tasting other participant's versions.

See you at the next meeting with your Belgian Tripels and Happy Brewing

Ray

## 2016 Monthly Style Schedule

Here are the styles for each month.

**August:** Pre-Prohibition American Beer (Pre-Pro Lager, Cream Ale, Kentucky Common)

**September:** Belgian (Trappist) Tripel (2015 BJCP Style 26C)

**October:** Black IPA (2015 BJCP Style 21B)

**November:** American Barley Wine (2015 BJCP Style 22C)

**December:** Bourbon/Whiskey Barrel flavored Beers (2015 BJCP Style 33B)

## **Tastings at the August meeting (Pre-Prohibition American Beer)**

Eric Turcotte	(Sour) Cream Ale
Dan & Jesse	Kentucky Common
Andi	Pre-Prohibition Porter
Jackson	Kentucky Common
Jackson	Pre-Prohibition Lager
Rieman	Kentucky Common
Richard	Vanilla Cream Ale
Jon Silvertooth	Kentucky Common
Moises Arteaga	Cream Ale
Derek Johnstone	Classic American Pils

### Other beers:

Devin Meese	Ginger Beer
Alfredo	Session IPA
Levi	Coffee Mated Porter
Michael Jude	Big Brew Grapefruit Wit
Jesse Flores	Bohemian Lager
Adam W.	Cyser

# The Hobbit 2016 Beer Dinner

by George Eldridge

The Hobbit is an old house in Orange that has been converted into a very special restaurant. It is owned and run by executive chef Mike Philippi with his wife Debra who is the hostess. The Hobbit usually focuses on fine wines to complement the cuisine, but once a year they focus on beer. This year that happened on Sunday, August 21. It was their 23<sup>rd</sup> Annual Beer Tasting Dinner. Beer night is very popular so the 160 spots for the single-seating dinner go quickly. Make your reservations in May or June if you wish to attend.



The evening started at 5 pm when we were ushered from the hot Southern California sun into the cool of the wine cellar. We were handed an Allagash glass filled with Allagash Saison from Allagash Brewing Company (Portland, Maine) as we descended the steps. It was a perfect way to quench our thirst as we sampled the many hors d'oeuvres which included caviar, hot artichoke dip, and their famous French Sandwich. You have to pace yourself to avoid filling up too quickly.



Then it came time to move to our tables. We were seated and served 'Scrimshaw' Pilsner from North Coast Brewing Company (Fort Bragg, California). The beer complimented the Spicy Crab Cake with Shrimp Beurre Blanc along with Mango, Jicama and Red Onion Salsa.



The next course was 'Panic' India Pale Ale from Track 7 Brewing Company (Sacramento, CA) paired with Beer Braised Short Rib, Soft Polenta and Caramelized Onions.



Following the IPA there was an intermission. This was a time for the staff to reset the tables and a time

for the patrons to return some of the beer that had been “rented”. It was also a time to tour the kitchen and ask questions like “What kind of crab was used for the crab cakes?” (Indonesian crab). Following the intermission we were served sorbet to clear our palate for the main course.

The beer served with the main course was 'Beach House' Amber from Strand Brewing (Torrance, California). Of the five beers that were served during the evening, three were brewed in California. This was the most local of the California beers. The amber was a great match with the Alsacienne Smoked Pork Loin with Sauerkraut and Potatoes.

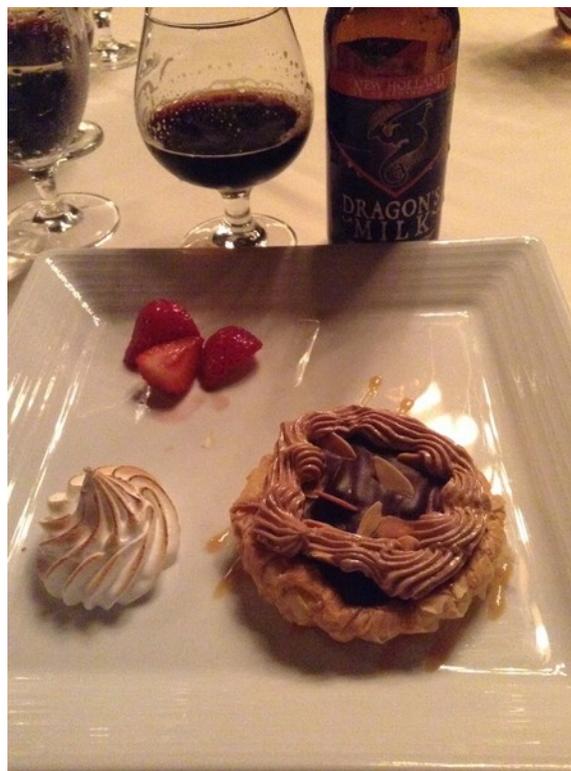
Once again Larry James of the Wine Warehouse presented the beers and explained each one.



The final beer of the evening was 'Dragon's Milk' Barrel Aged Stout from New Holland Brewing Company (Holland, Michigan). They describe it as: “A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.” The ABV is just north of 10%. The oak barrels are used bourbon barrels. It was paired with a dessert of Almond Ganache Tart and French Creme. It was a wonderfully flavorful finish to a great meal.



Here is the dessert:



It was another memorable evening at the Hobbit!

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