

September
2019
Volume 28
Number 9

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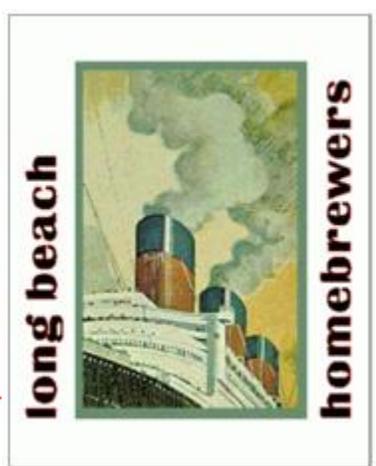
Tuesday, September 10
at 7 pm. At

Stein Fillers

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The Brews Telegram



President's Message

Greetings Fellow Homebrewers!

August is in the books, which means those of us with kids are getting back into the routine of school and after school activities. In my house, it also means that it's time to put my Toothtoberfest Marzen on tap! Whether or not you have kids to wrangle, I hope you all had an amazing summer!

The Pacific Brewers Cup is in full swing and the final day to drop off your entries is Saturday, September 14th. If you haven't registered your entries yet, this is the time.

Judging will take place on 9/28/2019, graciously hosted by our friends Levi and Harmony at Long Beach Beer Lab. If you haven't registered to judge or steward yet, please do so soon.

- The website to register your entries and/or to judge or steward is:
<http://www.longbeachhomebrewers.com/comp/psc/bcoem/>

The Club Summer Party was a huge success! It was great to catch up with everyone (and drink their beer and eat their tasty potluck dishes). There were a few items left after the party cleared, most of which have their owners identified. I'll bring everything with me to the meeting, so come see me if you think you left something at the party.

Our event coordinator is working out the details for the next Big Brew, which looks likely to happen sometime in November. More details will be announced as soon as Mark has the date nailed down! September's theme is fruit beers, and I look forward to tasting the creations that will be brought into the meeting!

October's theme is "Brew with a Buddy", and I'm really looking forward to hearing about and tasting the results of at the October meeting.

Happy Brewing,

Jon Silvertooth

2019 Tasting Schedule

September	Fruit Beers
October	Brew with a buddy?
November	Belgian Dark Strong (2015 BJCP Cat 26D)**
December	Winter Warmers or other seasonal beers

** Homebrewer of The Year Competition

Tastings at the August Meeting (Altbier - Cat 7B)

HBoTY Competition Beers:

Jon Silvertooth	
Derek Johnstone	1 st
Ray Grace	
Keith Crafton	
Josh Parsons	
Tom Fontes	3 rd
Ben Wilson	2 nd

Other Beers:

DJ	Session IPA
Sean	Session IPA
DJ	Summer Ale
Josh Parsons	Wheatwine
Neil Ian Horowitz	Weizenbock
Fred	Dry Irish Stout
Val	Kueik
Rick Adams	Hefe
Richard C.	Juicy IPA

The Hobbit's 26th Annual Beer Tasting Dinner – August 25, 2019

by George Eldridge

The Hobbit is a very fine dining restaurant in Orange that usually features gourmet meals paired with fine wines. However, once a year they ditch the wine and pair the food with beer! This was the 26^h year for the beer tasting dinner and my wife and I were fortunate to be in attendance.

The experience starts with hor d' oeuvres in the wine cellar. As you descend from the afternoon Southern California heat into the wonderful cool of the wine cellar you are handed a glass of German Kolsch Style Ale from the Almanac Beer Company in Alameda, California.

The kolsch goes well with the hor d' oeuvres of French Sandwich, cucumber with roe, meatballs, artichoke dip and chips, etc. After a relaxing time in the cellar it was time to move to our table upstairs.

Next up was the "Amber" Munich Style Lager from Abita Brewing in Abita Springs, Louisiana. This beer paired well with the Milk Poached Alaskan Cod, Fingerling Potatoes and Creme Fraiche.

The third course featured "Relax" Hazy IPA from the Offshoot Beer Company in Placentia, California. Our guest speaker Larry James of the Wine Warehouse explained the Hazy IPA craze that we all know so much about to the rest of the patrons. It paired very well with the Roasted Pork Loin, Porcini Mushrooms, Pine Nuts & Speck with Bacon Jus.

After the third course we stepped out on the patio for intermission. My wife and I had a nice conversation with Jon and Brenda Silvertooth who also attended the dinner.

When the main course was ready we were ushered back inside and poured a glass of "Piraat" Belgian Strong Pale Ale from Brouwerij Van Steenberge in Ertvelde, Belgium. The ABV was increasing as was the flavor of the entree. We were served a Short Rib Stuffed Bone Marrow with Yukon Gold Mash and Summer Vegetables. The strong pale ale was a perfect match to the delicious beef. They decreased the serving size of the potatoes and vegetables from previous years so as to not over-fill us and I commend them for this.

The dessert pairing featured La Bestia Furiosa Barrel Aged Mexican Style Imperial Stout from Clown Shoes Beer Company in Ipswich, Massachusetts. The dessert was Dulce de Leche Caramel Mousse Chocolate Layer Cake with Pecans & Fresh Berries. Another excellent pairing from the many beers that are distributed by Wine Warehouse.

We enjoyed five excellent beer and food pairing courses over the span of three and a half hours at the Hobbit. With each beer Larry James gave a brief history of the beer style and insight on the specific brewery.

My wife and I as well as Jon and Brenda Silvertooth highly recommend this once-a-year beer dinner!