Welcome to the second issue of our new quarterly publication, the Hogtown Brewsletter. Here you’ll find all sorts of interesting information concerning the lowdown in Hogtown. Expect to find a recap of what you may have missed the previous 3 months, plus a glimpse of some of the activities coming your way in the near future. From club news, competition timelines and medal updates, to pictures, member spotlights and event highlights, your Hogtown Brewsletter delivers. While we’ll do our best to provide accurate, up-to-date information at the time of publication, please note that certain items may still be in planning and are subject to change. Please continue to refer to club emails, the HB website and official club calendar for best results.

Hogtown Brewsletter...news you can use!

“Extra Extra, Read All About It!”

Club At A Glance

Current Membership: 226
Certified BJCP Judges: 27

Hello, My Name Is...

Over the past 6 months, we’ve worked diligently to have members wear nametags during meetings and events to help everyone get to know one another better. We also added an icebreaker question to make it fun and more interesting. Thank you to the entire membership for embracing this initiative!

3rd Qtr. General Meetings:

October: Sunday, Oct. 13 @ Working Food from 1:30 to 3:30 P.M.
November: Sunday, Nov. 10 @ Hoggetowne Ale Works from 4:00 to 6:30 P.M.
December: Saturday, Dec. 14 @ Kris & Ron Minkoff’s home from 1:00 to 5:00 P.M. (Big Beer Meeting)
New Member Spotlight

We caught up with a few of our newest members for a quick Q&A session to learn more about them and why they joined the Club.

Heather Lehman, aka Heather Topper:
1) As her nickname implies, she loves Heady Topper and is a fan of the hazy IPA movement; 2) Was born in Wilson, NY (just outside of Buffalo) and has lived in Gainesville for 5 sunny years; 3) She enjoys cooking vegetarian dishes & cheering on her favorite NFL team, the Buffalo Bills; 4) Currently works as a dental hygienist during the day, while a couple of nights a week you can find her slinging craft beer at Hop Top Lounge; 5) Joined the Club in July because she wants to learn how to brew all styles of beer and enjoys the beer community. Interesting fact: She’ll be teaming w/ Terrie soon on her first ever homebrewing experience as part of our new Buddy Brew program!

Bill Logeson: 1) Favorite beer is Black Gold, a stout blend of several years’ anniversary releases from Central Waters in Amherst, WI and anything from Reve Brewing out of Atlantic Beach, FL; 2) Born & raised in Monroe, WI. Has been in Gainesville since 2006; 3) Bicycling used to be his favorite hobby before he got lazy, so now travel is his favorite pasttime; 4) Retired from a career with the USPS; 5) Joined the Club in June for the camaraderie and to sample and learn more about beer. Interesting fact: Bill is a second generation Screaming Eagle…both he and his father were paratroopers in the 101st Airborne Division. (His father jumped into Normandy on D-Day)

Debra Logeson: 1) Prefers Malbec wines to beer, but recently added a lemonade slushy w/ Fireball whiskey to her list of faves; 2) Jacksonville native who has lived in Gainesville since 2006; 3) Hobbies include spending time w/ her grandkids, traveling, reading, and of course, beer festivals; 4) Owns & operates Beer Mutts Spent Grain Dog Treats since retiring from her USPS career; 5) Joined the Club in June out of her admiration for our Hogtown Craft Beer Festival (where she’s a vendor), the people in the Club, and because of our charity efforts. Interesting fact: Has 2 sons…Eric, the head brewer at Reve in Atlantic Beach, FL, and Zach, a Gator grad who’s now in the DPT program at UCF.

Beer Education

Every other year, your Hogtown Brewers Homebrew Club offers a multi-week educational opportunity - a study group, if you will - for those members interested in becoming a BJCP sanctioned beer judge. The course covers terminology, the history and overview of styles, judging techniques and strategy, identification of off-flavors, tasting elements, and test prep. This year, 10 people enrolled in the class. Our area’s 2019 Beer Judge Certification Program exam was held at Prairie Creek Lodge on Sunday, July 14. We look forward to welcoming new judges to the club any day now! Big thank you to Matt Neilson for helming this year’s class!

Judo Chop!

Interested in being a Hogtown Ninja? If so, we have just the opportunity for you! Occasionally, the Hogtown Brewers arranges for our members to participate in personal development classes. While many of you are familiar with the CPR certification class we sponsor each year, did you know we also offer a Self Defense class? You’ve likely seen the emails from Ron regarding this class, but if not, please be advised that the next class is Sunday, October 20 from 1:00 to 3:00 P.M. at The Gainesville Dojo on North Main Street. There’s no cost for members to attend and your non-member guest(s) are only $10. You can RSVP by visiting www.hogtownbrewers.org/rsvp and filling out the simple form. Questions? Contact Ron via email at: ron@webreflections.com.
Open Competitions

FIRST COAST CUP RESULTS: Matt Neilson, Silver, for his American Light Lager "Practicing my Kung Fu"; Ralph Rice, Gold, Vienna Lager, "Unnamed Vienna Lager"; Ron Minkoff, Gold, Doppelbock, "Didn't Place in NHC so I'll Toss it into that Jax Comp"; Bill Edwards, Silver, Irish Stout, "Hard Water Dry Stout"; Bill Edwards, Bronze, English Barleywine, "It's the Sweet One"; Joe Gullett, Silver, American Pale Ale, "Nor'easter Squid"; Jackie Rothberg (co-brewer Michael Blackmon), American Brown Ale, "When it's not a Porter"; Kevin True (co-brewer, Ann Lane), Silver, Belgian Blond Ale, "Blond of no Return"; Kevin True (co-brewer Ann Lane), Silver, Belgian Dark Strong Ale, "Raisinet"; Bill Edwards, Silver, Fruit Beer, "We are the Boys"; Ron Minkoff, Bronze, Classic Smoked Beer, "Generous Cherrywood, not a hint of Cherrywood"; Jonathan Freedman (co-brewer Terrie Vasilopoulos), Gold, Specialty Wood-aged Beer, "Sean Connery's Wee Old Heavy"; Bill Edwards, Gold, Sweet Mead, "Old Florida Mead"; Ron Minkoff, Gold, Spice/Herb/Veggie Mead, "My Mead is Mad as a Hatter"; Bill Edwards, Silver, Spice/Herb/Veggie Mead, "Just Feeding My Caffeine Addiction"; Ron Minkoff, Silver, Experimental Mead, "Theez Beez Pooped Burnt Honey"; Amanda Kent, Bronze, New World Cider, "Hey Bozos"; Dan Short, Gold, Cider w/other fruit, "Aloha Apple"; Ron Minkoff, Bronze, Big Wood, "The Secret Ingredient is the Moonlight Mojo"

***Hogtown swept the Best in Show-Mead/Cider (Gold, Dan Short’s “Aloha Apple”; Silver, Bill Edwards’ “Old Florida Mead”; Bronze, Ron Minkoff’s “My Mead is Mad as a Hatter”) and we would have finished First in the Heavy Medal-Club if not for those pesky Cat99 points counting in this competition, which helped CASK best us by a mere 2 points.


Intraclub Competitions

Belgian Competition in partnership w/ Blackadder Brewing: Our Summer competition wrapped up in early July and featured 6 entries from members. Of the 6, Kevin True’s Belgian Dark Strong, “Sugar Plumb Rides Again” took the lead and was awarded the medal. Congrats, Kevin!

Florida Weisse Competition in partnership w/ Swamp Head: Congratulations to Jaclyn Rothberg for taking home top honors in the Florida Weiss comp. with her “Passion of the Gose 2” last month! Jackie’s winning beer will be featured on draft at Swamp Head in the near future. (Date TBD)

Best of Hogtown Competition: Don’t forget that the entry window begins this Saturday, October 19 and runs through November 1. This competition is for ultimate bragging rights, as it is open to ALL STYLES including cider and mead! Please see the emails from Allen & Amanda for all the details. (Info also available on the “Members Only” private Facebook page)
Mead Day

It’s fair to say that many of our members were “busy bees” on Saturday, August 3, as we presented the 2019 installment of Mead Day. Roughly 35 members registered and showed up at Alix Freck’s farmstead in Alachua for a fun-filled day of turning honey into must, the precursor to mead. Thanks to Bill Edwards, the Club was able to secure the approximately 660 pounds of honey necessary for the event...thanks, Bill! In addition to the Mead Day festivities, we held the General Meeting for August onsite and encouraged members to show up early to interact with those in the Club who were actively engaged in the must making process. Plenty of beer and previous years’ mead were enjoyed throughout the day, and we even managed to squeeze in a few honey tasting labs to sample different varieties of honey. To cap the day’s events, disorganizers Mike and Tracy Wohl rolled out a 100 ft. slip ‘n’ slide for several brave Hogtowners who wished to cool off while indulging their inner child. Just another reason it’s great to be part of the Hogtown Hive!

Thanks again to Alix, Mike, Tracy and Bill for organizing such a great event. You’re the bee’s knees, folks!

Pub Crawl

On Saturday, August 24, a contingent comprised of roughly 45 Hogtown Brewers members boarded a charter bus to Tallahassee for the 2019 installment of the ever popular Hogtown Brewers Pub Crawl. Members visited 4 local Tallahassee breweries (Deep Brewing, Ology Brewing, Proof Brewing and Lake Tribe Brewing) and were greeted by the head brewers of each establishment, given a tour of each facility, sampled food and many a beer, all while enjoying the company of their fellow Hogtowners. On the way back to Gainesville, the bus made a scheduled pit stop in nearby Lake City so that we could visit our friends at Halpatter Brewing for a couple of beers. The weather was perfect that evening and many members took advantage of the opportunity by gathering outside and listening to live music on Halpatter’s lawn area. Following the day’s adventure, we returned to Gainesville and vowed to do it all over again (in a different city) next year.

Sneak Peek: The 2020 Pub Crawl will mark our return to North Carolina!
We want to thank everyone who attended the Member Appreciation Party at Cypress & Grove on Sunday, Sept. 15. It takes the time, talents and efforts of many to keep the Club running smoothly and it was our pleasure to set aside a special day to recognize these Hogtown super heroes. Our members are awesome! A tip of the hat to our brewery partners Barriehaus, Big Top, Blackadder, C&G, First Magnitude, High Springs Brewing, Infinite, Swamp Head and Beer Mutts Spent Grain Dog Treats for contributing items to our door prize pool.
OCTOBER 2019

Schedule of Events

• 10/13 — General Meeting; 1:30 p.m. to 3:30 p.m. @ Working Food.

• 10/19 — “Best of Hogtown” Intraclub Comp. entry window opens; runs thru 11/1.

• 10/19 — Best Florida Beer awards in Tampa.

• 10/26 — Lubee Bat Fest Beer Garden; 12:00 to 5:00 p.m.

• 10/30 — Executive Meeting @ Terrie & Jonathan’s; 6:30 to 8:30 p.m.

Special Events Coming Up Rapidly:

“Best of Hogtown” Intraclub Competition entry window runs Saturday, October 19 thru end of day Friday, November 1. Entries can be dropped off at the home of Amanda and Allen Kent (cooler on front porch) or at Hoggetowne Ale Works during business hours. There are no style limitations for this competition, so any beer, mead or cider are welcome in this winner-take-all competition for ultimate bragging rights. For more information, see the HB members only page on Facebook or contact Allen and Amanda.

Learn to Homebrew Day is an AHA sanctioned educational/outreach event where clubs around the nation set-up homebrewing demos in their respective communities to further the hobby amongst their local populace. On Saturday, November 2, a select team of Hogtowners will demonstrate several brewing styles on the grounds outside of Blackadder. Interested parties should contact Mike Brock for all the details.

Turkey Day Bonfire will be on Saturday, November 23 from 5-11pm at the Paynes Prairie Campground. Details TBA.

Cider Day: Saturday, December 14 from 11am to 1pm at Kris and Ron’s home. As the name implies, this is a group outing where any interested members can sign up to make a batch of cider. Look for full details coming your way soon from our Cider Day disorganizer, Bill Edwards. (Note: Our December General Meeting will be onsite following Cider Day)

Big Beer Meeting: Our General Meeting for the month of December is often referred to as “The Big Beer Meeting” due to a special beer sharing element we add at the end. Following Cider Day, the potluck meal and meeting segments, Mark Tumarkin will lead interested parties in a sampling of various high ABV beers. Details coming soon.

SheBrew, the group brew outing and competition geared towards those who identify as female, will be held on Sunday, December 15 at the home of Jaclyn Rothberg. Jackie will have all the details out to members shortly.
Hello, New Members

Please join us in welcoming our new members to the Hogtown Brewers! Those joining the club during the second quarter (July thru September) of our current fiscal year are:

- **Troy Bryant** (Medieval Faire referral)
- **Jack Dingman** (referred by John & Shawn Dingman)
- **Daniel Dixon** (anonymous referral)
- **Emma Kurtz** (referred by John & Shawn Dingman)
- **Heather Lehman** (referred by Steve Brosius)
- **James Parramore** (referred by Hogtowners @ Blackadder)
- **Daniel Schmitt** (referred by Gina van Blokland)
- **John Steinmeyer** (referred by Denise & Paul Brake)
- **Nikea de Vries** (anonymous referral)
- **Kathryn and Evan Waters** (referred by CASK)

**NOVEMBER 2019**

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- 11/1 — “Best of Hogtown”
  Intraclub Comp. entry window closes @ end of day.
- 11/2 — Learn to Homebrew Day @ Blackadder; 12:00 p.m. until finished.
- 11/10 — General Meeting @ Hoggetowne Ale Works; 4:00 to 6:30 p.m.
- 11/23 — Turkey Day Bonfire @ Paynes Prairie Campground; 5:00 to 11:00 p.m.
- 11/26 — Executive Meeting @ Big Top Brewing; 6:30 to 8:30 p.m.
Buddy Brew

Our new brewing initiative, Buddy Brew, is almost ready to go live! Said initiative is designed to get new members up and brewing their first batch of homebrew within their first 90 days of joining the Club, regardless of whether or not they have experience and/or their own equipment. Full details coming your way soon! Huge thanks to the following members for agreeing to participate as Buddy Brew mentor brewers: Mike Brock, Bill Edwards, Ron Minkoff, Matt Neilson, George Perrin, Jaclyn Rothberg, Kevin True and Terrie Vasilopoulos. If you’re a relatively new member (joined after April 1) and are interested in learning more about Buddy Brew, please contact primary@hogtownbrewers.org.

Welcome Back

We say, “Welcome Back!” to these former Hogtowners who have recently renewed their memberships:

Mike Pierri

John Nemenyi

DECEMBER 2019

Schedule of Events

- 12/8 — Florida Springs Council Beer & Food Pairing @ Cypress & Grove; 1:00 to 4:00 p.m.
- 12/14 — Cider Day @ The Minkoff Manor; 11:00 a.m. to 1:00 p.m.
- 12/14 — Big Beer General Meeting @ The Minkoff Manor; 1:00 to 5:00 p.m.
- 12/15 — SheBrew Group Brew @ Jackie’s; 9:30 a.m. to 6:30 p.m.
- 12/15 — UF Mash Group Outing; Time TBA
- 12/17 — Executive Meeting @ Tracy & Mike’s; 6:30 to 8:30 p.m.
- Rest of December — Happy Holidays!!!
The Hogtown Brewers, established in 1985, is an American Homebrew Association (AHA) sanctioned homebrew club. We are dedicated to promoting a better understanding of the art of brewing and also to the appreciation of the many, varied styles of beer from around the world. We hold potluck-dinner style, monthly General Meetings, as well as numerous annual events. We invite all members to attend meetings regularly to learn how they can get the most out of their Hogtown Brewers membership. Our meetings are 3 parts social to 1 part business, and we try to blow through the business portion quickly so that we can get to the fun stuff...beer! We are a charitable group: many of our members donate their time to worthy causes, while the club as a whole donates vast sums to local charity partners. ($35,000 to $40,000+ annually is not unheard of) Our members are amazing and we're happy you're here! For more information on the club, please visit our website and Facebook page.

Member Spotlight

Your leadership and Member Engagement team realizes it’s a daunting task to meet everyone in an organization our size. Moreover, you may know faces and names, but little else about your fellow members. To combat this, we’re pleased to present the Member Spotlight section. Periodically, we’re going to introduce you to new members and a few veteran, long time members. Our hope being this will assist all parties, both veteran and new, with the “getting to know you” familiarization process.

Kris Minkoff, your Minister of New Blood (membership chair): 1) Total Lager girl! Loves blonde ales & her “go to” is Vega from FM; 2) Was born in Michigan to a military family, grew up in Georgia, and has lived in Gainesville for 11 years; 3) Enjoys growing her own herbs & harvests for winter, when she makes fruit cakes and aged eggnog; 4) Doesn’t have the attention span to brew beer, so she prefers making meads & ciders; 5) Member of the Club for approx. 12 years; 6) Currently an Executive Secretary/Graduate Administrator overseeing 70+ PhD & Masters students in 3 College of Medicine programs. Conversational in sign language & not too shabby w/ crossword puzzles.

Mike Brock: 1) Big fan of “traditional” styles, particularly German lagers & “hybrids”. Munich Dunkel is his favorite style, barely edging out a few hundred others; 2) Born in Thibodaux, LA, but spent large chunks of his formative years in Australia, New Guinea, and ultimately, back in Louisiana. Has lived in the greater Gainesville area for 10 years; 3) Homebrewing is his current favorite hobby, followed by refurbishing old microscopes & woodworking; 4) Has been brewing for approx. 8 years & his favorite Club event is the Medieval Faire; 5) Has been a Hogtowner for approx. 7 years; 6) Currently a web developer (mostly back-end & e-commerce), as well as a partner in an online office supply retailer. Been married to Club member Barbara Brock for 30 years!

Amanda Kent, 1/2 of your Intraclub Comp. Czar team: 1) Favorite style to both drink & brew is Pale Ale...old school, West Coast, none of this hazy garbage; 2) Born outside of Philadelphia, PA, learned to love craft beer during her time in college (Greensboro, NC) by taking advantage of dollar beer night at minor league baseball games; 3) Favorite hobbies outside brewing are working on house renovations & chasing her 19-month old daughter around; 4) Really enjoys General Meetings, the Hogtown Brew-Off, and the challenges that come along with running our Intraclub Comps; 5) Has been a Club member for approx. 4 years; 6) Currently involved in Project Administration for a small High Performance construction company based in the Philly suburbs. Has been with them for 10+ years, 8 working remotely from home!

New members who joined the club during the last quarter can be found on the preceding pages. Please join us in welcoming our new members!!!