

My apologies for being late with these, I've been waiting for the club brew recipe to be ready and it took more tweaking than anticipated. That said, here are the minutes AND the recipes.

Minutes from 24 June, 2007

Present at the meeting:

Mark Crain

Rick Sommers

Brad Carson

Dick Gabler

Larry Lynch-Freshner

Mia Bossie

Dave Bossie

Meeting began at 1:25

Minutes approved

Old Business:

- Decals –moving forward w/lead in decals. Some new artwork issues have come up, they are now working on screens. Hope to have something solid (a proof, perhaps) in time for the July meeting. Once we actually get the decals I believe we need to take turns buying Larry a beer for all his efforts. This has been no small task!
- Big Brew –what a great day. We had a really good response from the public. For next year it is agreed we need a windbreak and some hose splitters. Also for next year –we’ve been invited back. Santa Cruz Mountain Brewing was delighted with the event and is likely to put us on the annual events calendar.
- Jeremiah O'Brian Trip –the dates are Sept 8&9. Since y'all will be working the judging on the 8<sup>th</sup> it is suggested that you plan on SF Sunday the 9<sup>th</sup>. 🤔
- Fair Update –Dave Bossie volunteered to act as Special Events Chair in Ken Sommers absence. This year's theme is Barn in the USA and Rick already threw out some great ideas for the booth involving past famous people involved with homebrewing (Ben Franklin, Jimmy Carter, etc). We ask that everyone bring solid ideas/information/pictures/etc to the July meeting so we can get started on design. Questions? Call Dave @ 336-4569. Second fair issue is entry fees. We may be a bit underpriced, which gives the impression we are not a serious competition. This year's book is already printed, but Mia will inquire as to the fee/budget relationship for next year. If we had a larger budget we might be able to offer more than a plaque to the best of show winner. Third issue –the fridge WILL BE LOCKED.
- Whiskeyfest –in SF in October at the Hyatt. Rooms are \$265 single, \$289 double, 2 night min.
- Club Brew –we decided on an Oktoberfest, recipes attached. There are three options. 10 or 5 gallon all grain lager and 5 gallon extract lager. Any of these can also be brewed as an Oktoberfest Ale, using a clean yeast at as low a temp as you can get to (65 ° **max if possible**). Use a clean yeast such as Wyeast 2112/White labs 810 San Francisco style, White labs 060 California ale blend or even Safale US 05 dry yeast. Pick the one that you are most comfortable with and go for it! Please feel free to call Dave at 336-4569 with any questions. The plan is to use the beers in small quantities for part of the August judge training, then bring vast quantities to Oktoberfest at Phil Carpenter's

in October. We also expect to see a huge Oktoberfest showing at the fair and the 7 Bridges contest. Brew On!

- July Meeting –Chris Miller confirmed he will be bringing his monster brew setup to Larry's for a "Bringing Big Brewery Techniques Home" talk. July 22, details on website.
- August Meeting –Brad to confirm w/Steve & Lynda Rannals that they will be hosting. Mark Crain will do judge training using both the club Oktoberfest beers and the tasting kit Larry bought last year.
- September –fair time!!!!
- October –tentative meeting at either Mark Crain's or a local coffee shop before heading to Phil's
- November –Brad to look into meeting at 99 Bottles. Brad & Dave ran into our waitress from last time recently and she expressed a desire to have us come back. Guess we weren't as difficult as we thought we were!
- December –Holiday dinner at the Tyrolean again. Tentative date first weekend of December. Will need to be certain by Nov 1. Please email any conflicts/preferences for the first three weekends to [bossies@cruzio.com](mailto:bossies@cruzio.com)

#### New Business

- We really didn't have much, too much old business to cover.....

Meeting Adjourned 2:15

Cheers, Mia