

Minutes from 19 November, 2006

Present at the meeting:

Mark Crain

Dick & Dimone Gabler

Dave & Mia Bossie

Larry Lynch-Freshner

Brad & Colleen Carson

Late:

Rick Sommers

Ken Sommers

Meeting began at 1:10 PM

Minutes approved –note: approved based on memory, no printed copy at the meeting

Old Business:

- County Fair –everything went very well this year. The fair board thinks we're doing a great job and wants to help us promote the booth even more. Dave Bossie and Cathy Carlson were present to represent

the club at the volunteer dinner in October where Dave was presented with a special award for his longstanding volunteerism.

- Decals/Glassware –Larry has been working diligently with the decal folks. Progress is slow with many “adjustments” to the artwork, but we are close to having a final price. Decals will be sold by the sheet, people can trade about for more/less of various sizes. Once we place the order for decals we will buy glassware and schedule the kilning. Kudos to Larry for sticking it out with these folks. Our alternative source was many \$\$ higher. Somebody ought to buy the man a beer. ...
- January’s meeting was confirmed for the 28th at Steve & Wendy Edmonds home in Boulder Creek. Topic will be Hot Liquor Chemistry presented by Mark Crain
- Holiday dinner was confirmed for Friday, 1 December @ the Tyrolean Inn. Those of you who have not preordered need to do so NOW. Mia must place orders this weekend!!
- Chris’s talk on Fermentation Chemistry was postponed, Dave will present on sanitizers to replace. Chris to confirm a date he can reschedule his talk.

New Business:

- A list of desired future topics was presented:
 - Fermentation Chemistry –Chris to present
 - Roasting Grains –Ken Sommers to present
 - Lagering Techniques
 - Decoction Mashing
 - Hops
 - § Classic
 - § New World
 - § New Experimental
 - § Home Grown
 - § Wet
 - Yeast Nutrients

- Hard Cider
- Mead
- Judging –Larry & Mark to present

Please let Larry know of any topic you would be interested in presenting.

- Big Brew Day is in May. Mark Crain has proposed his house for the event, details to follow.
- March –there is a Scotch tasting event in SF. Interested parties should speak up at the January meeting –thinking about a group hotel rate/carpooling/etc.
- BYOB Scotch tasting –we are homebrewers, but a number of people enjoy good scotch. This would not be a “club event”, but interested parties should contact Larry.
- Rick Sommers is working on a compilation of events, hope to present at January meeting.
- Dick Gabler is going to investigate the Jeremiah O’Brien Brew Trip for 2007 and report back
- Ken Sommers will bring preliminary draft to January meeting on a possible spring “club only” competition. This is to be the precursor to an annual spring competition to complement the fair in September. Let’s put Santa Cruz on the competition map! We will also use this first run as a judge training. Number of styles and entries per person will be limited

Business Meeting adjourned at 2:30

We had about 30 minutes of chit chat regarding scotch, wine and cider (we are a diverse group) before Dave Bossie commenced his talk on sanitizers. We all received helpful handouts and a great deal of information was shared.

Following the presentation we enjoyed a full banquet from Brad & Colleen – ribs, salmon, and all the side dishes. Sitting around the firepit many homebrews were enjoyed. Thank you to our hosts!!!!

Cheers, Mia