

The Carboy Fermenter

December 1, 1995

Volume 1

Cary-Apex-Raleigh Brewers Of Yore

Explanation of title

After a discussion with Mary Jo about communicating with the membership on the Christmas Party, we decided that I would pull together a December newsletter. Well, here goes. Where did the title Carboy Fermenter come from? I honestly don't know but titles such as tribune or times or dispatch just didn't sound right. After all, a carboy is a fermenter. The news of club happenings and its calendar for the coming months is like a fermenter in that we're waiting for coming events about beer, brewing and the social aspects of our club. After an attempt at this newsletter, I'll let you know if it's worth the trouble.

What is CARBOY?

As a club we officially organized in June, 1995 after operating as a subset of Trub for almost 6 months. With the large contingent of brewers that made the monthly trek to Durham for Trub meetings, there was the growing concern about the distance we must travel after drinking a few beers. Carboy formed to provide a more local resource for our brewing interests and to give a more diverse opportunity to socialize, brew, drink and, yes even learn. Carboy now has over 40 brewers and their spouses. Yes, we encourage the involvement of spouses. As the club grows with the influx of new folks from other areas, we hope to evolve into a #1 brew club with friendly competitions with Trub and those Charlotte brewers. If you are not a Carboy member, then you should honestly ask "why not?". With all that we have offered our members in the last 6 months, we have more than earned our small membership dues of \$10.00. Why even this newsletter is worth that!

Last Meeting

We last met on November 10th at Jim Buie's home to look at his custom designed and built RIMS system. The 15 brewers

who attended had a great time as we marveled over Jim's basement brewery. Most bought homebrew to share and ask some great questions of Jim. Please see the related article that I hope can be a regular part of the Carboy Fermenter. Again, we want to express our appreciation to Jim for hosting the monthly meeting. We may call on him again in about a year when we have 40 new members who haven't seen the system.

Calendar

December 4	deadline-Christmas Party commitments
December 10	Christmas Party-See related article
December 17	Trub member Christmas Party
January 10	Trub meeting-Ricci's in Durham
January 20	BJCP exam for those in classes
January 17	Carboy meeting (see details)
January 22	Hail to Ale Club Only Competition (see related article)
February 14	Trub meeting-possible new site
February 28	Site to be determined. Final plans for Shamrock Open sponsored by Carboy (see article)
March 16	Shamrock Open at Black Sheep Brewery in Raleigh. Contact Bill MacKenize to volunteer your help.
May 4	National Homebrew Day. Ideas!!!

Christmas Party

The first annual Carboy Christmas party begins at 4:00 PM on December 10th at 3700 National DR in the Koger Executive Center in Raleigh. We will be on the first floor in the Caswell Bldg. in the restaurant that services building employees on weekdays. Jim Buie helped make the arrangements for us. Cost is \$10.00 per person for adults and \$3.00 for children under 13. We encourage you to bring spouses and linger until 8:00 PM. You may pay at the door or before to Mary Jo, Scott or me. Please call me at 362-9407 or email at lmatt@nando.net. If we don't hear from you before December 2, we plan to call to confirm. We must give Nick, the owner, a headcount by December 4th in order to allow preparation time. We have a 5 gal English Bitter by Trub's notorious brewer emeritus, Craig Pepin. Our own Richard Todd has also brewed a batch of his delicious Vienna. Richard, who is a member of both Trub and Carboy, prides himself on brewing excellent clean tasting beers. He reports that his Vienna should be ready by December 10th. Guess he's been tasting already!

Directions to the party- Take US 70 at 440. Take a left at first light inside the beltline. This is Women's Club Dr. into the Koger Executive Center. Take two lefts onto National Dr. Look for Caswell Bldg. on the left at 3700 National Dr. There should be plenty of parking on a Sunday. Please join us. This will be a great time to meet the Carboy club in mass. It now appears that we will have over 50 folks in attendance. With members from Trub who were invited to join us at the party and with spouses, we may insult you by providing name tags until we get to know everyone. This may help. Looking forward to the party!!

Southeastern Homebrewer of the Year

The Carolina Brewmasters of Charlotte hosted the 1995 Southeastern Homebrewer of the Year on November 11. Although, we only had a couple of brewers involved, we (Carboy) came out well. Ron Raike from Orlando, Florida won the title with a Belgian Dubbel. Ron had a total of 31 points. I understand he entered a beer in almost every category and even had some beers not judged because you were limited to 1 beer per category. Mike Lelivelt, a very knowledgeable brewer and beer judge from Trub was second with 26 points as two of his beers were judged #2 and #3 in the Best of Show final competition. Carboy's own Richard Todd placed 3rd in the point totals as he two beers that placed very high in their categories. now are you looking forward to his Vienna on December 10th. Congratulations to both Mike and Richard for this fine showing.

Shamrock Open

Our own Bill MacKenize has agreed to organize the first Carboy competition on March 16, 1996. Both Mike Wallace and I have agreed to assist with Richard Todd helping to provide the computer entries on a program loaned from Craig Pepin. We are planning a fun but full day as we prepare for this event. It will take alot of work on March 16th by several members. Many Carboy members are now taking a class conducted by Mike Lelivelt and Craig Pepin in order to test on January 20th for a beer judge certification. But in addition, we will need 8-10 volunteers to provide other assistance. See Mike, Richard, or myself at the Christmas Party to see how you might assist.

A Little History

Where did the term "you had better mine your P's and Q's" originate. In recently reading a new book on the market, Beer, a history of suds, by Gregg Smith, he indicated that it relates to how beer was served in the early English taverns of around 1100. The tavern owner would pull drafts into tankards or jacks that held either a quart or pint. It was then given to the barmaids to deliver to the thirsty travelers at the tables. Each barmaid had to keep mental tabs on who drank what and how many. Of course, the vigilant tavern keeper who was constantly watching his profits being consumed, kept reminding the barmaids to watch their P's and Q's. He simply wanted to know who had pints and who had quarts. In next month's Fermenter, look for more history on how the Church of the early ages controlled its flock by the distribution of its ale.

Brewer Feature-Jim Buie

As a regular feature of Fermenter, each issue will feature one of our members so that we can get to know others in the club. This is just one additional feature to assist us in learning more about our club and its members.

Jim Buie lives inside the beltline on Runneymeade DR in Raleigh. By day he is an architect but by night and weekends, he relaxes with his 3 barrel RIMS system in his basement. Jim owns and manages James C Buie Architecture Inc. He has had his own office in Raleigh since 1970 and has been in the Koger Executive Center in the same office since 1978.

Jim's wife ,Janet, has her own business as owner of Bullington Associates which is a nationwide sales recruiting office in Raleigh. If my memory is correct, Janet also has an office in San Francisco.

Jim once told me that his job is very stressful so it is "mandatory" that he unwind at night with his favorite style beer, a classic English pale ale, or a micro such as Celis pale bock or SN ale.

Jim has only been brewing for 18 months. Since setting up his RIMS system in June, 1995, he has brewed "exactly 12 batches". Jim is a detail person (it comes with being an architect). All 12 batches have been pale ales. After tasting some of his last 2-3 batches, I can safely say that he now has it "down pat".

He is a 1964 graduate of NC State and has been in the Raleigh area almost continuously since 1959 except for a short two year stint as an architect in Atlanta. Because Jim designs several restaurants in his business, he was ask by

Chapel Hill resident Jim Hearl to design his brewery and brewpub in Moore Co. The Pinehurst & Southern Pines Brewery is now in the build stage and should be opening by early summer. That would be a great visit for the club to make about mid-summer. Thanks to the work required to design this brewery and the travels he made to look at systems throughout the US, Jim developed a keen interest in brewing. After a visit to Tom Wedegaertner's 3 barrel tiered system in late 1994, Jim was convinced he could design a min-micro system that incorporated designs from Tom's system and the larger units he visited for Jim Hearl.

Jim, we appreciate your involvement in our club!

New Members

As another regular column for Fermenter, our club will recognize new members. I spoke briefly today with our newest member, Steve Murphrey. Steve live at 4001 Old Sturbridge DR off Bells Lake Rd in southern Wake Co. He works for IBM as a programmer. Steve and his wife, Donna, recently moved to our area from Denton, Texas about 30 miles from Dallas. Steve was president of Denton Fermenter Brewers Society until his decision to transfer to Raleigh. Both Steve and Donna are planning to attend the Carboy Christmas party. Please look for them and share one of your homebrews with them.

Carboy Label Contest

I have enclosed a flyer on the first annual Carboy label contest. Thus far, I haven't received entries. Because many would probably have more time to work on the labels this weekend, I have decided to extend the deadline foe entry until December 6th. This would allow you to finalize your labels over the weekend and still get them in the mail or delivered to me by the end of the day next Wednesday. Folks, don't let me down. Get those labels rolling off the press.

Hail to Ale Club Only Contest

The Hail to Ale Club Only Contest entries must be in the mail prior to January 22, 1996. Because we won't conduct any business at the December 10th meeting, I would like to move the meeting date up in January to the 17th. The meeting site will be announced both at the Christmas party

and in the January newsletter. Brew your beers now if you don't have an ale ready. There is still time! The contest will include both cat#5 & 6. That is both English style pale ales (Classic English and IPA's) and American style ales (American pale ale & American Wheat). We will review the styles in the January newsletter but pull out your books, pots and homebrew and get to work today.

LM

The Carboy Fermenter
%Larry Matthews
5412 Dutchman Dr
Raleigh, NC 27606



JAMES & DARLA NAVECKY
1004 BENT OAK CT.
RALEIGH, N.C. 27603

SURVEY RESULTS (N = 27)

	I'd like to learn/do this	I do this	I can teach/organize this
Touring breweries	21	0	1
Beer related traveling/ trips/ tours	20	0	1
Pub crawls	18	0	3
Growing hops	16	0	0
Evaluating beers	15	0	0
Go to homebrew parties	15	0	2
All grain brewing			
Lagers	14	0	2
Creating recipes	13	0	1
Enter homebrew competitions	13	0	0
Get together with other brewers to brew	13	0	2
Brewing professionally	12	0	0
Beer judge (BJCP)	12	0	1
All grain brewing			
Ales	11	0	6
Making mead	11	0	0
Purchase supplies in bulk	11	0	0
Kegging beer	11	0	3
Yeast culturing	11	0	1
Brew 10 gal. or larger batches	10	0	3
Building a gravity feed system	10	0	0
Throw homebrew parties	10	0	3
Making cider	9	0	1
Extract/ grain brewing (mini mash)			
Lagers	9	0	1
Organize beer tastings	9	0	2
Crush my own grains	8	0	0
Cook with beer	8	0	0
Building a RIMs system	7	0	1
Collect books on brewing	6	0	1
Organize/ run homebrew competitions	6	0	0
Collect brewerania (cans/ bottles, beer mats, signs, etc.)	6	0	2
Extract brewing			
Lagers	6	0	3
Extract/ grain brewing (mini mash)			
Ales	5	0	4

Convince my significant other that brewing is a good thing	4	0	3
Write/ edit articles on brewing	4	0	1
Belong to a beer-of-the-month club	4	0	0
Extract brewing			
Ales	3	0	9
Enjoy micro brewed beers	3	0	2
Cleaning up a stove after a boil-over	3	0	0
Bottling beer	2	0	6
Labeling	1		
Have A Homebrew	1		1
Computer/ Brewing On-Line	0		
Computer/Brewing Software	0		
History & Lore of Beer	0		
Show & Tell: Equipment and Methods	0		

I'd be willing to help organize a club activity or two ! Yes 17

CARBOY LABEL CONTEST

Entries Due-December 1, 1995
Mail to-Larry M Matthews
5412 Dutchman Dr
Raleigh, NC 27606-9794

The CARBOY (Cary-Apex-Raleigh Brewers Of Yore) homebrew club is proposing the first annual beer label contest that is open only to active members of Carboy or Trub. Interested homebrewers may join either club prior to Dec. 1, 1995 and enter the contest. With the Christmas season upon us, we like to share our beer with friends and relatives at the holiday season. Many of us like to dress up the few bottles (I didn't say we would give away all our beer!) that we give as gifts. Make your labels early this season and don't wait until the last minute.

Rules are simple:

- (a) three judges who are non-participants will judge the labels on
 - (1) overall design (40 pts)
 - (2) originality (30 pts)
 - (3) concept (30 pts)
- (b) any computer software may be used as long as the label is not precreated and you simply have to fill in the blanks.
- (c) handdrawn labels are also accepted.
- (d) color or b&w
- (e) sized to fit a 12 oz bottle
- (f) labels may be on label stock or any standard bond paper.
- (g) you may enter up to 5 separate entries

Judges will meet prior to December 10th to determine a winner. All entries will be on display at the Christmas party on December 10th. The winner will be announced at the party. All entries remain the property of Carboy brew club. Non-members may call 362-9407 for information on how to join either club.

PRIZE

The winner will receive two six packs of his favorite beer(s).
It must be available in North Carolina.