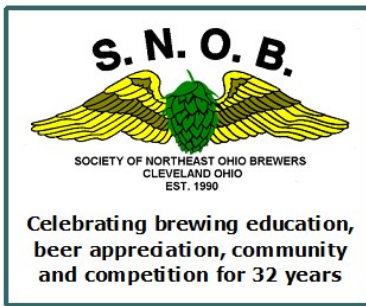


May, 2023

Society of Northeast Ohio Brewers



President's Krausening

- Erica Anton

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Our Next Meeting

When:

Monday, May 1rd at 7:30 pm

Where:

Sachsenheim Hall
7001 Denison Ave.
Cleveland, Ohio 44102

What:

Belgian style Beers

Hi SNOBs -

I have been on a bit of a nostalgia kick lately. You see, there were these books in the 80s called "Choose Your Own Adventure". Each of them was written in second person and presented you, the reader, with a series of choices, each one leading you to a unique set of other choices and... more often than not... a horrible in-book-death.



What in the hell does that have to do with brewing? Someone decided to make a tiny little text game called "Brew Your Own Adventure" where each of your decisions leads you to a different style of beer. Go in the cold cave rather than the warmer one? You're going to end of with a lager.

I played though and got a Belgian pale ale with moderate levels of noble hops. Not too far off what you are getting tomorrow, honestly!

If you want to Brew Your Own Adventure, check it out here: <http://philome.la/FinishItPod/brew-your-own-adventure-1-the-cave-of-time/play> It's a bit silly, but defiantly filled me with some nostalgia and I recommend it if you need a distraction.

I hope to see you soon!

Cheers,

Erica

Upcoming Events



May, 2023

1st - Monthly Meeting at Sachsenheim. 7:30 pm
Style Meeting — Belgian Beers.

6th - Big Brew. Terrestrial Brewing Co.

25th—Night Out at Goldhorn Brewery. 6 p.m.

June, 2023

5th - Monthly Meeting at Sachsenheim. 7:30 pm. Topic TBA

July, 2023

7th - Monthly Meeting at Sachsenheim. Friday night, 6:00 pm. Big Brew Tasting Party & Summer Picnic.

Big Brew 2023

The first Saturday in May is the National Homebrew Association's Big Brew Day. The SNOB's have always recognized this day with a group brew. Once again, our friends at **Terrestrial Brewing** are making the wort for us at no charge. Members can sign up for a 5 gallon batch and finish it any way they like. At our July meeting we will bring our beers and share our creations. We'll have a tasting party and Ralph and Drew will choose one for a Pro-Am collaboration at Terrestrial Brewing.

Sign Up link: <https://forms.gle/s5niPGn12jATYJxQ6>

Date: May 6th

Place: Terrestrial Brewing



Instructions: During the week leading up to Big Brew drop off a clean, sanitized container for your 5 gallons of wort. Label it and lid with your name. Hang out at the bar for a bit and enjoy a couple beers while you think about what you will brew. On brew day come back and have a couple more tasty Terrestrial brews with your fellow brewers while your container is filled. The wort is usually ready around 2 pm.



Upcoming Events Continued

May Meeting — Belgian Style Beers

Part of our ongoing Style meeting series. Bring your Belgian Style Brews and taste those brewed by other members. Be part of a discussion of style and brew techniques for these unique beers. May 1st, Sachsenheim Hall 7:30 p.m.



April Night out at Goldhorn Brewery

For the May Night Out we will return to **Goldhorn Brewery** for the first time in several years. The date will be May 25th and the time is 6 pm. Goldhorn has great food and their address is 1361 East 55th Street.

July Meeting—Big Brew Tasting & Summer Picnic

Mark your calendars now for the Big Brew Tasting & Summer Picnic in the Sachsenheim Hall Beer Garden. As in the previous two years we're going to make a party out of this and Grumpy will be serving summer picnic fare. It will be the first **Friday** in July — **July 7th at 6 pm**. There will be people's choice awards for the top beers. Ralph and Drew from Terrestrial Brewing will be on hand to choose one beer for a collaboration brew.



Call for Dues



Dues are due! Your annual membership pays for a lot. Not only do you get the prestige of being a SNOB, but membership dues help pay for the Christmas Party, SNOBtoberfest and Chili Cook-Off. That's a lot of beer, grub and fun for the buck. If you haven't already, please renew today!

Request for Homebrew

Monthly Meetings

Please consider bringing a keg or growler of your homebrew to share at monthly meetings. Let Erica know in advance, she can add it to the meeting slides. Bringing your beer is a good way to get constructive feedback from the members and judges in attendance. Also as Mr. Rogers liked to say "It's nice to share".

Style Focus Meetings

Throughout the year we will be having style focus meetings. We wanted to let you know the themes ahead of time to give everyone a chance to get the ideas (and the wort) going! Please let us know if you plan on participating. We would like at least 4 samples at each of the planned style meetings



Collaboration Opportunities!

Would you like to be part of a SNOB collaboration team and help brew at a local craft brewery? Join a SNOB Collab. People interested should email Mike Ontolchik at vicepresident@beersnobs.org.



Newsletter

Have any ideas for the newsletter? Is there anything you'd like to see here occasionally or on a regular basis. Don't hesitate to share your ideas. Let me know! Cheers, Jay

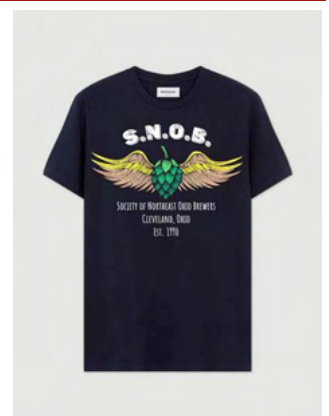


SNOBwear T-Shirts

We still have a good selection of sizes of the SNOB T-Shirts available.

\$10 for sizes S—XL, \$15 for larger sizes

Contact Jay if you want one — secretary@beersnobs.org



Society of Northeast Ohio Brewers

Membership Dues



As always, non-members are welcome at meetings, but some activities (parties, bus trip, collaboration brews) are members only. Please consider joining today! Single member dues are \$30. Couples (living in same household) are \$50

Dues can be paid to the treasurer at the meetings, by contacting treasurer@beersnobs.org or using the paypal link found on our website, <https://www.beersnobs.org/>

Your membership dues are used to pay for club activities throughout the year like the annual Christmas Party, The Brooklyn Exchange Cabin where we hold the annual for SNOBtoberfest, food and supplies for the campout, etc.

Membership Benefits

Your membership dues are used to pay for club activities throughout the year like the annual Christmas Party extravaganza, The Brooklyn Exchange Cabin where we hold the annual SNOBtoberfest, food and supplies for events and the campout, etc.

Plus, use your SNOB membership card to gain discounts on all things brewing and beer-related at the following merchants:

Cleveland Brew Shop - 10% off on all brewing supplies. Use the code SNOBs10 when filling out the online order form. <https://www.clevelandbrewshop.com>

Grape & Granery - 5% off on all brewing supplies. Use the code SAAZ1819 when filling out the online order form or show your card at checkout. <https://www.grapeandgranery.com>

Bookhouse Brewing — \$1 off drafts for AHA members EVERYDAY <https://bookhouse.beer>

Buckeye Beer Engine — \$1 of drafts (no discount for drinks under \$3) EVERYDAY <https://buckeyebeerengine.com>

As many of the long-time members may recall, this used to be a fairly extensive list. Your officers are working to reach out to businesses to expand this list. If you have contacts, please feel free to ask if they would like to participate. Let me know the de-

Society of Northeast Ohio Brewers—The fine print

SNOB are one of Ohio's oldest clubs for homebrewers. Founded in 1990 and recognized as AHA's national club of the year in 2020, the club meets the first Monday of each month a 7:30 PM at [Sachsenheim Hall](#) on Cleveland's West Side. In addition to monthly meetings, the club also hosts special evenings at local brewpubs and restaurants, homebrew competitions, a spring bus trip, a summer camping event, our annual Oktoberfest weekend festival in Hinckley, and an extravagant Christmas party. Visitors are always welcome at our meetings, where they will find lively presentations on beer and brewing, great conversation, and answers to any brewing questions they might have. [SNOBS | Society of Northeast Ohio Brewers Cleveland, Ohio \(beersnobs.org\)](#)

Current Officers



President
Erica Anton

president@beersnobs.org



Vice President
Mike Ontolchik

vicepresident@beersnobs.org



Secretary
Jay O'Neill

secretary@beersnobs.org



Treasurer
Jessica Ihms

treasurer@beersnobs.org



2021 Son of Brewzilla Competition Results

Cleveland's Premier Homebrew Competition

2021 Results

[Son of Brewzilla? - Brew Competition Online Entry & Management \(beersnobs.org\)](#)



Extra, Extra -

Beer Barbecue Sauce

Borrowed from thespruceeats.com

Barbecue sauce is ubiquitous at American cookouts, but consider it also a go-to sauce that can be used in a variety of ways beyond coating cuts of succulent beef, chicken and pork. Our beer-based barbecue sauce is a delicious and easy-to-make preparation that you can have at hand in your fridge and use on traditional choices like burgers, wings, shredded beef or pork, but also on other preparations like pasta salads, sandwiches, and wraps. The sky is the limit when you have a flavorful sauce like this one in your kitchen arsenal. Ready in half an hour, the sauce keeps well for about two weeks in an airtight container in the fridge.

Barbeque traditions have been around for centuries and are a statement of the blending of local and foreign traditions and ingredients. Start with the cooking devices indigenous people in the West Indies used to cook their game on an open flame. Add the introduction of pigs into the Americas after the New World was conquered by the Spanish and the combinations of flavor and spice that enslaved people from Africa brought with them and tried to reproduce with the ingredients they had at hand. Barbecue sauces used on meats have evolved over the centuries depending on what's available, but they're all bold, spiced, tart, and earthy. Some use lime juice and some vinegar because that's what was available. Some added mustards, molasses or sugar—or both—and some were tomato based. Nowadays, you can see the differences depending on the area of the country you live in.



Ingredients

- 1 cup chopped onion
- 1 tablespoon vegetable oil, or unsalted butter
- 1 cup beer
- 2 cups ketchup
- 2 tablespoons red wine vinegar, or cider vinegar
- 1/4 cup brown sugar, packed
- 2 tablespoons molasses
- 2 tablespoons Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/8 to 1/4 teaspoon cayenne pepper, or to taste

Prep: 5 minutes
Cook: 30 minutes
Total: 35 Minutes
Servings: 16 Servings
Yield: 2 cups

Instructions

1. Gather the Ingredients
2. In a large saucepan, cook the onion in the vegetable oil or butter until tender.
3. Add the remaining ingredients and bring to a simmer.
4. Reduce heat to low and simmer, frequently stirring, for about 20 to 30 minutes, until thickened.
5. Taste and adjust the seasonings.
6. Use to make pulled pork, on grilled chicken, or as a condiment for burgers. Enjoy!