



# The Final Draft

## Newsletter of the State of Franklin Homebrewers

June 2009

SoFH next Meeting Monday June 8th at

[Depot Street Brewing](#)

904 Depot Street

Jonesborough, Tennessee 37659

(423) 753-7628

### On the Barstool

*Musings from the Primary Fermentor*

I just re-read my submission for last month's newsletter. Why didn't someone just hand me a handkerchief and tell me to get over it already? If you've forgotten, I was griping about missing Big Brew, working ridiculous hours, not having brewed in many weeks, etc., etc. etc, complain, moan, and gripe. But, like a true BrewStar, I'm back on my game. With Sunday's addition of 5 gallons of Hefe, I've got 25 gallons of beer and 5 gallons of mead in fermentation. My cup runneth over, or would if I had any beer on tap.

Speaking of beer on tap, I am the proud new owner of a keggung system AND a kegerator. That's right boy and girls; I've BEER ON TAP IN MY GARAGE! This is the best damn thing since the first notion to put butter on cornbread. I feel as if I've finally arrived into adulthood. Sometimes I just stand in the garage looking at it all. I think I recently heard a fellow SOFH clubber sum it up as "Welcome to my madness."



Our submission for the AHA Big Brew Video Contest got an Honorable Mention! This is the second year in a row we've gotten this. I think that we've got a great location, a great way to spend the weekend, and a great cast to star in the flick. Next year, lets try to plan a little further in advance about how to capture the essence of what goes on during the Big Brew weekend, possibly even develop a timeline of how we want the video to portray us, and make a really great production. If we currently manage to beat out dozens of other clubs while only using clever music and snippets of actions shots taken at random, surely we can knock off the top prize with only slightly more effort. Would someone be willing to take the initiative to lead this endeavor next year? If so, I would certainly like to talk with you more about it in the next couple months.

Dick is looking for volunteers to serve beers at the LAF event. This is a fun evening where you'll have an opportunity to help others become familiarized with some great brews. Please contact Dick Fortney if you're interested in being a server or helping in some other capacity: [Fortney133@aol.com](mailto:Fortney133@aol.com)

Remember that you have until June 12th to submit your vote for the proposed tee-shirt design. Simply visit [franklinbrew.org](http://franklinbrew.org) and the link to the design and area to place your vote is on the homepage. Since this has been the hot button topic of late, the executive committee has developed a tentative policy that covers the use of the State of Franklin Homebrewers name, logo, and slogan. This policy will be proposed at the June

club meeting and open for review and revision before a club vote at the July meeting. Look for more on this topic later.

## Alternate Bittering

by John Flanagan



Ground Ivy was used to flavor beer until it was replaced by hops. Alehoof, Cat's Foot, Gill over the Ground, Ground Ivy, Tunhoof, are all names for what many refer to as "Creeping Charlie". Only the leaves and stems are used. Alehoof is a small creeping mint with a bitter quality. It was used to flavor, clarify, and improve the storing quality of ale during the period before the dominance of hops. Use it dry as you would use hops. The Anglo-Saxons used it to clarify their beer before the introduction of hops hence the common name alehoof. In the Tudor period and later, it was added to beer so that it would keep longer on sea voyages. The common name alehoof was derived from the old English word meaning 'ale ivy'. Turnhoof was derived from tun meaning 'to tipple'. The common name gill comes from the French 'guiller', which means to ferment. It is interesting to note the complete dominance of hop utilization in brewing today although several commercial seasonal ales use alternative bittering.

### Procedures:

- 1) Add spices directly to boil kettle for last 10 to 12 minutes (or let steep for 10 minutes with no heat applied at end of boil).
- 2) Boil spices separately in a small amount of water to make a spiced "tea", cool, and add "tea" directly into secondary fermentation vessel. (Be careful not to introduce oxygen when using this process).
- 3) Make spice "tea" as in Step 2 above and add directly to bottling bucket or keg. When using spices be very careful with amounts used as a little goes a long way. Certain spices are quite strong (e.g. clove, pepper) and too much will ruin a good beer.

**Note:** Many brewers feel the use of herbs and spices should be added after the boil or to the secondary fermentation.

## Upcoming Events

June 5,6	10 <sup>th</sup> Annual Blue Plum Fest	Johnson City	<a href="#">Blue Plum Festival</a>
June 18-20	31 <sup>st</sup> Annual NHC	Oakland, CA	<a href="#">2009 NHC</a>
August 1	AHA Annual Mead Day	Johnson City	<a href="#">Sutter Residence</a>
August 13-16	14 <sup>th</sup> Annual FranklinFest	Jonesborough	<a href="#">Riverpark Campground</a>
Other events can be found at:			<a href="http://www.franklinbrew.org/events.html">http://www.franklinbrew.org/events.html</a>

## Depot Street Brewing - Jonesborough, TN Support Local Crafted Ales and Lagers



Bristol (5)	State Line Bar and Grille, Fatz Café, Boomershine Pizzeria, Marketplace, Troutdale Bistro
Gray (1)	Runabout Café at Sonny's Marina
Greeneville (2)	Fatz Café, Party Haus
Johnson City (24)	Acoustic Coffeehouse, Knights Sports Pub, Down Home, Gourmet and Company, The Office, Fanatics, Café One 11, El Toritos, Stir Fry Café, Beef O'Brady's, Krogers, Numans, Alley Kat, Amigo Mexican Restaurant, Cootie Browns, Crowbar, Earth Fare, Frieberg's German Restaurant, Halo's, Johnny Brusco's Pizza, Libation Station, Russo Orleans, Sahib's Fine Indian Cuisine, Wellingtons
Jonesborough (4)	Main Street Café, Bistro #105, Amigo Mexican Restaurant, Ridges Golf and Country Club
Kingsport (11)	Kingsport Grocery, Madagascar Café, Bone Fire, Riverfront Seafood, Giuseppe's, Rush Street Grill, Krogers, Chop House, Stir Fry Café, Johnny Brusco's Pizza, Pacific Grill

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## Classifieds

Depot Street Brewing T-Shirts for Sale <http://www.depotstreetbrewing.com/stuff.html>

Newsletter submissions should be sent in by midnight July 5th to be included in the July issue

## State of Franklin Homebrewers Officers

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