

## President's Krausening

- Erica Anton

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Hi Everyone -

Hi everyone! I don't know about you, but I'm not usually one to make New Year's resolutions. I, like most people, tend to give up on them a few weeks in January, and then wait a whole year to go back and make the promise all over again. The whole thing comes off as very Sisyphian to me. That being said, this year, I am making an exception. I really want to try something NEW, so I'm setting a goal for myself to brew 2 styles of beer I have never brewed before and judge 1 competition I have never judged.



Luckily, I can start the year out with our upcoming style meeting! I chose the theme "Fruit Beer" for a reason - it is broad enough that you can start with almost any base style. For this meeting, I am trying my first true milk stout. It's a giant hole in my experience that I feel like I need to rectify. I'm adding a bit of mixed berry, inspired by the chocolate-covered fruits of Valentine's Day.

I really hope that you will consider bringing a beer to the March Style meeting as well. My favorite meetings are always the ones where we have lots on tap. As always, if you are bringing something I always like to know ahead of time so we can have someone bring an extra jockey box if needed. If not, come thirsty!

That's all for now. I hope to see you in February for Mead. After all, what's more Valentine's Day than a literal Honey-Moon?

*Erica*

### Our Next Meeting

**When:**

Monday, February 6th  
at 7:30 pm

**Where:**

Sachsenheim Hall  
7001 Denison Ave.  
Cleveland, Ohio 44102

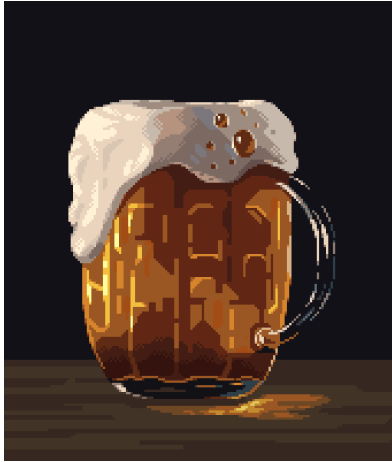
**What:**

Meads—Karl McMillan

**PLEASE KEEP OUR MEMBERS HEALTHY**

**IF YOU HAVE BEEN EXPOSED TO COVID-19, HAVE SYMPTOMS, OR THINK YOU MIGHT HAVE COVID-19, PLEASE FOLLOW THE CDC GUIDELINES FOR QUARANTINE AND ISOLATION.**

## Upcoming Events



### February, 2022

**6th** - Monthly Meeting at Sachsenheim. 7:30 pm

**10th & 11th**—Winter Beer Fest. Volunteer to Pour and have fun!

**22nd** - Chili Cook Off. Forest City Brewery. 6 pm.

### March, 2023

**6th** - Monthly Meeting at Sachsenheim. Fruit Beers. 7:30 pm.

## National Homebrew Competition

Registration for the National Homebrew Competition is now open. It opened on January 24th and is only open until January 31st. You need to be a member of the AHA to participate. The cost is \$29 per entry this year.

There will be two rounds of judging again this year. The first round is regional and entry drop off dates are March 6th to 17th. Final round judging dates are June 5th to June 14th just prior to Homebrew Con in San Diego. Awards will be presented at Homebrew Con.

Find complete information at -

<https://www.homebrewersassociation.org/>



## Chili Cook-Off

Bring a crock pot of your best chili and a good appetite. Come and have a hearty winter meal, some cold Forest City beer and vote on your favorite chili. The club will provide chili toppings and prizes will be awarded for the people's favorites.

Forest City has a new cool space they call The Clubhouse that we'll be checking out for the first time. Put February 22nd at 6 pm on your calendar.



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## Upcoming Events Continued

### February Meeting—Meads

The February Meeting speaker will be Carl McMillan of [Feisty Brood Meadery](#) in Northfield, Ohio. Many of you know Carl from the Son of Brewzilla and Wizard of SAAZ competitions where he has been a perennial medalist in meads and ciders. He will have some samples on hand and talk about mead making. Monday February 6th , 7:30 pm at the Sachsenheim Hall.



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### March Meeting—Fruit Beers

We will be discussing and sharing Fruit Beers at the March Meeting. Please plan on brewing a fruit beer of your own to share at the March Meeting. This is part of the Style Meeting series we've been doing for the past couple of years. We'd love to have a half-dozen different fruit beer styles to share and discuss.

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### Volunteer at the Winter Beer Fest

More slots have opened up for volunteers for the Winter Beerfest. So there is still time to sign up and join your fellow club members, have fun and do good for the Trinity Clothing Ministry. It will take place February 10th & 11th at the Convention Center downtown. Sign up through the link below or call or email Blake Beharry if you want to be added to his volunteer list. 216 201-0258 or [blakedar@sbcglobal.net](mailto:blakedar@sbcglobal.net)



<https://beer.ticketspice.com/2023-cleveland-winter-beerfest-volunteer>

**Remember to add 'Trinity'** in the non-profit organization slot below your name when registering, so Trinity gets the \$25 donation per volunteer.

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### 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, SNOB-toberfest, Chili Cook-Off, and the Big Brew parties. That's a lot of beer and fun for the buck. Please renew today!

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## Avon Brewing Night Out

Thanks to Avon Brewing Co. and Pete Campen for putting together the SNOB Barley-wine collaboration and Night Out on January 24th. It was very well attended and everyone seemed to be having a great time. The beer was a great example of the style, well-balanced and clocked in at 9.3% ABV. Best of all, all SNOBs in attendance received their first one on-the-house. Cheers to the SNOB brew team of Pete Campen, Jan Brucklmeier, Dave Cousino, Mike Dunn & Clive Morgan.



## 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](mailto:vicepresident@beersnobs.org).

We are currently brewing a Barleywine with Avon brewing. Sign up to be part of a future brew.



## 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](mailto:secretary@beersnobs.org)



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## 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](mailto: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-*

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## 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 - Best Beer Chili

~ Miss Allies Kitchen—<https://www.missallieskitchen.com/beer-chili/>

With the Chili cook-off coming up soon at Forest City, I thought I'd end this month's newsletter with a Chili Recipe.

### BEST BEER CHILI

#### WHY DO YOU USE BEER IN CHILI?

For flavor, of course! The rich and buttery flavor of beer adds so much to chili. When it's added to the meat and vegetables as they're sautéing, it deglazes the pan and as it simmers, most to all of the alcohol cooks out. When I use beer in my chili, it has a more robust, cozy taste that just kicks everything up to the next level. The next question I'm sure you have is...

#### WHAT KIND OF BEER IS BEST IN CHILI?

I almost always use a lager, porter or stout beer. These three types of beers tend to be a little lower on the hop scale and they have a more rich and frothy feel, which in turn makes the chili nice and hearty. I love using seasonal beers – like pumpkin, coffee, chocolate – most of the time, bold flavors like that really work well with chili powder and cumin, the main spices in this recipe. Steer clear of very hoppy IPAs and sours, unless you're doing like a white chicken chili, which is much different from the recipe below.

#### WHAT ELSE IS IN THIS RECIPE?

The usual suspects. I like to keep chili simple. We've just got a combination of meat (you can use beef, venison, turkey, bison – just see the directions for details), onion, peppers, tomatoes, beans, and spices. I like to keep all of the ingredients on hand so I can whip up a pot on a lazy Sunday.

#### HOW DO YOU MAKE BEER CHILI?

This is the best part. It's a one-pot recipe! You start by sautéing the onions and peppers, brown the meat, deglaze with the beer, and everything else goes in the pot!

### INSTRUCTIONS

Start by heating the olive oil in a large pot. Add the onions and peppers and sauté for about 5 minutes until they start to soften.

Add the ground meat and allow it to brown, about 8 minutes. Then add the garlic, chili powder, cumin, salt and pepper and cook for 2 additional minutes.

Then, add the beer and allow it to deglaze the pan while you scrape up the bits off the bottom of the pan. Let this cook for 5 minutes while the alcohol cooks out of the beer.

Then add all of the remaining ingredients and stir. Bring the mixture to a boil, reduce it to a simmer, and cover.

Cook for at least 20 minutes, but the longer the better! When you're ready to serve, remove it from the heat and top how you like!



### INGREDIENTS

- 2 Tbsp. olive oil
- 1 onion, diced
- 2 green bell peppers, diced
- 1 lb. ground meat (beef, venison, turkey, elk\*)
- 3 garlic cloves, minced
- 2 Tbsp. chili powder
- 2 Tbsp. cumin
- 1 tsp. salt
- 1/2 tsp. pepper
- \*1 and 1/2 Tbsp. apple cider vinegar\* – for wild game meat ONLY
- 12 oz. beer (I like lagers, porters, or stouts)
- 2 (15 oz.) cans of diced tomatoes
- 1 (6 oz.) can tomato paste
- 1 (15oz.) can pinto beans
- 1 (15oz.) can black beans
- 1 (15oz.) can kidney beans