

February, 2024

Society of Northeast Ohio Brewers



Our Next Meeting

Monday, February 5th,
7:30 p.m.

Sachsenheim Hall
7001 Denison Ave.
Cleveland, Ohio 44102

Upcoming Events

February Meeting

Monday, February 5th,
7:30 p.m.

Sachsenheim Hall

Chili-Cook Off

Thursday, February
22nd, 6:00 p.m.

Forest City Brewery
Clubhouse Room

March Meeting

Monday, March 4th,
7:30 p.m.

Sachsenheim Hall

*See more details on
these and other events
inside this newsletter.*

President's Krausening

- Mike Ontolchik

Cheers, fellow SNOBs. Unlike last month, we will have a guest speaker for our February meeting. Tim McCoy is the Education Director and an Instructor at International Culinary Arts and Sciences Institute in Chardon, OH. Erica Anton spoke with Tim while she was president about coming out to one of our meetings to present on Beer and Food. Knowing that we have our annual Chili Cook-Off later this month, I was able to schedule Tim for this month's topic. Please come to our meeting to hear about Cooking with Beer. If you have any recipes you would like to share with our club that includes beer or if you have a favorite beer and food pairing, please send those to me at president@beersnobs.org.



I make a beer brine for the Thanksgiving turkey I make every year based on Sean Paxton's [recipe](#). Brines use an even amount of dissolved salt and sugar in a liquid with aromatics to add flavor and moisture to the poultry or meat. Paxton's recipe cuts the sugar while replacing some of the water with beer. What I do is 2 parts salt to 1 part sugar with 50% of the liquid being my homebrew. I will boil the beer with onion, garlic, celery, carrots, black peppercorns, orange, lemon and fresh herbs. The defrosted turkey will then sit in my cooled brine for about 48 hours (Monday - Wednesday) before pulling it out on Wednesday evening to sit dry in my refrigerator for Thursday's cook.

Forest City Brewery will be hosting our Chili Cook-Off on Thursday, February 22nd. As always, this is an open club competition where the brewery will provide power strips for our slow cookers. The club will be picking up some supplies like paper bowls, plastic ware and chili garnish like cheese, corn chips and diced onion. You're encouraged to bring your best chili and your appetite. One smart way to taste all of the chilis that will compete is to bring your own muffin tin so that you can have separated cups to try to remember what you are sampling. I'll work with club officers to see what we can give to the Cook-Off winner(s) this year.

Looking ahead to March, we'll hold our first beer style meeting. As we will be in Starkbier season, I'd like to focus on Strong beer styles. Please bring in your homebrews that are at least 6.5% ABV and we'll go over a few aspects of brewing Strong Beer. Doppelbock may be a normal starkbier style but any strong lager or ale will do. Higher in alcohol than a Standard Strength drink in the 4.5 - 6.5% ABV. I plan to bring a Saison that I recently made that is 6.5% ABV. I don't think I have anything else that is stronger.

Cheers,

Mike

Club News

February Meeting

As Mike said in his letter, on **February 5th** we will have Tim McCoy coming to speak with us about cooking with Beer. We've had talks on pairing food with beer, but this topic involves using beer as an ingredient in recipes. Tim is the Education Director and an Instructor at International Culinary Arts and Sciences Institute. Come next Monday evening and learn more about Cooking with Beer.

If you have any recipes you would like to share that evening which includes beer or if you have a favorite beer and food pairing, please send those to Mike at president@beersnobs.org.



Chili Cook-Off

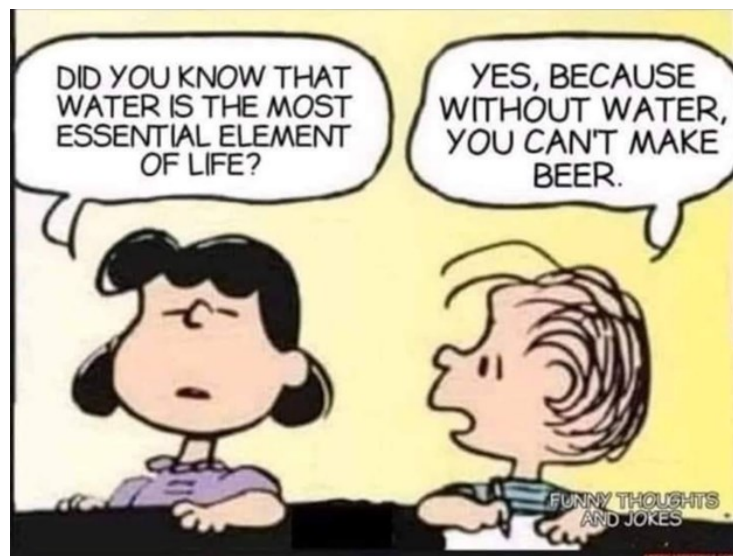


February's SNOB Night Out will be our annual Chili Cook-Off. It will be held beginning at 6 pm on **February 22nd** once again at Forest City Brewery. Forest City has graciously hosted us for the last several years, we are going to be in their new Club-house Room. It's a slightly larger room than the one we were in last year. The space was formerly a meadery. Forest City is located at 2135 Columbus Rd. You don't have to bring chili to be a part of this Night Out, but bring a good appetite as there is always plenty of good chili and plenty of cold Forest City brews to wash it down with. Last year we had eight entries. Jay, Jessica & John Majetic took top honors. Do you have what it takes to place?



March Meeting

The March Meeting will feature strong lagers and ales. Please bring homebrews that are 6.5% and stronger to share and discuss. We will discuss some of the considerations of brewing Strong Beer.



Other News

Competitions

There are currently four regional competitions listed on the BJCP website that should be on your radar:

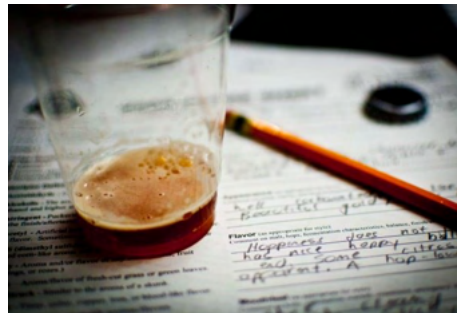
Bockfest. Hamilton, OH. Entry Deadline is Feb 17th— [Bockfest](#)

TRASH 32 Bellefonte, PA. Entry Deadline is Mar 6th— [TRASH 32](#)

Ohio 4 O.Z. Cleveland, OH. Entry Deadline is Mar 23rd— [Ohio 4 OZ](#)

British Beerfest. Lewis Center, OH (Columbus). Entry Deadline is Apr 25th— [British Beerfest](#)

National Homebrew Competition. Philadelphia, PA. Round 1 Entry Deadline is March 15th .



Local Upcoming Festivals

There are several area beer fests coming up. They are each good opportunities to get out and mingle with fellow SNOBs and beer lovers.

Cleveland Beer Fest. February 9th & 10th at Huntington Convention Center. Sample more than 150 local and craft brews, as well as new craft wineries and distilleries! Check with Blake Beharry regarding volunteer opportunities (blakedar@sbcglobal.net).



[Cleveland Beerfest – February 9-10, 2024 @ Huntington Convention Center](#)



Stout It Out Loud. Over 20 of your favorite local brewers are bringing their best stouts to be paired with fresh-shucked oysters. Butcher & The Brewer February 17th.

[Stout It Out Loud 2024 Tickets, Sat, Feb 17, 2024 at 12:00 PM | Eventbrite](#)

Winter Warmer. The Ohio Craft Brewers Association presents the 17th annual Winter Warmer Fest, returning to Windows on the River on Saturday, March 2, 2024 from 2-5 p.m. 55+ Ohio breweries will showcase their winter, seasonal, limited edition and high-gravity beers. [Winter Warmer Fest | Ohio Craft Brewers Association \(ohiocraftbeer.org\)](#)



Extra, Extra -

Easy Beer Bread Recipes Shamelessly borrowed from allrecipes.com

I had an article lined up for this slot regarding craft beer sales, but in keeping with the theme of this month's meeting I figured I'd plug in something a little more fun and more positive. There were 18 different recipes in the original article, I only have room for a few here. I might try a couple of these myself, maybe bring one to serve with my chili at the

Easy Beer Bread Mix – Combine all the dry ingredients in this beer bread mix, put them in 1-quart canning jars or resealable plastic bags, and give them as gifts. All the recipient needs to add is the can of beer and butter over the top of the loaf. You know you have a winner when people ask for the recipe! Prep Time 15 mins; Cook time 45 mins; Servings 12



Ingredients:

2 ½ cups self-rising flour
½ cup all-purpose flour
¼ cup brown sugar
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon onion powder
¾ teaspoon Italian seasoning
1 (12 fluid ounce) can beer
¼ cup butter or margarine, melted

Directions:

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a 9x5-inch baking pan.

Mix together self-rising flour, all-purpose flour, brown sugar, baking powder, salt, onion powder, and Italian seasoning in a bowl. Pour in beer; mix just until moistened. Transfer to the prepared pan. Top with melted butter.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 45 to 55 minutes. Cool on a wire rack.

Apple, Cheddar and Rosemary Beer Bread – Apple chunks, sharp Cheddar cheese, and fresh rosemary are a great savory and sweet combination in this beer bread. It's especially good with soup or chili. I used an apple ale, but you may use your favorite beer. Prep Time 10 mins; Cook time 1 hr; Servings 8



Ingredients:

Cooking spray
3 cups self-rising flour
3 tablespoons white sugar
2 teaspoons chopped fresh rosemary
1 (12 fluid ounce) can or bottle beer
1 medium apple, diced
½ cup shredded sharp Cheddar cheese

Directions:

Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x5-inch loaf pan with cooking spray.

Sift flour, sugar, and rosemary together into a large mixing bowl. Pour in beer; stir to combine. Stir in apple and Cheddar cheese until well combined; batter will be stiff and sticky. Scoop batter into the prepared loaf pan.

Bake in the preheated oven until top is golden brown, 55 to 60 minutes. Remove from oven and pour melted butter on top. Return to oven and bake for another 3 to 5 minutes more.

2024 Meeting Dates

January 8th, Monthly Meeting
 February 5th, Monthly Meeting
 March 4th, Monthly Meeting
 April 1st, , Monthly Meeting
 May 6th, Monthly Meeting
 June 3rd, Monthly Meeting

June 28th, Big Brew Cookout
 August 5th, Monthly Meeting
 August 26th, September Meeting
 October 7th, Monthly Meeting
 November 4th, Monthly Meeting
 December 6th, Christmas Party

Request for Homebrew

Please consider bringing a keg or growler of your homebrew to share at monthly meetings. Let Mike know in advance, he 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".



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 let Mike Ontolchik know of your interest. president@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

SNOB is 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 at 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 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. Website at:

[SNOBS | Society of Northeast Ohio Brewers Cleveland, Ohio \(beersnobs.org\)](https://www.beersnobs.org)

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 \$40. Couples (living in same household) are \$60. 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 and rental at The Brooklyn Exchange Cabin where we hold the annual SNOBtoberfest. They pay for club insurance, food, supplies and prizes for SNOBtoberfest, Chili Cook-off, Big Brew etc.

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

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>

2024 Officers



Mike Ontolchik—President, president@beersnobs.org



Katie Melnick—Vice President, vicepresident@beersnobs.org



Jessica Ihms—Treasurer, treasurer@beersnobs.org



Jay O'Neill—Secretary, secretary@beersnobs.org

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