

<p>Club officers</p> <hr/>	<p style="text-align: center;">CLUB OFFICERS</p> <hr/>
<p>Mission commander's briefing</p> <hr/>	<p style="text-align: center;">Mission commander (president)... Rich Sommer Pilot (vice-president)... Russell Livingstone Payload specialist (treasurer)... David Odom Communications specialist (secretary)... Joseph Moore Data input specialist (club historian)... Monika Schultz The force (club conscience)... Mike Wiley</p> <hr/>
<p>Treat o' the month</p> <hr/>	
<p>Did you know?</p> <hr/>	<p>The Bay Area Mashtronauts is a club dedicated to the art and enjoyment of fermented beverages. The club is associated with the Homebrewers of America and supports the American Homebrewers Association's goal of brewing better quality beer and enjoying it in a responsible fashion.</p>
<p>PSA's</p> <hr/>	<p>The club's annual membership dues are \$15 for individuals and \$25 for families. The membership runs a calendar year from the date you pay your dues.</p>
<p>Calender</p>	<p>The club meets on the second Tuesday of each month at Betty B's Bomber Bar in Webster. Meetings begin at 6:30 p.m. The officers and newsletter staff assume no responsibility for the accuracy of any story in this newsletter. Read and believe at your own risk.</p>

<p>Club officers</p>	<p style="text-align: center;"><u>MISSION COMMANDER'S BRIEFING</u></p> <p>Homebrew day! What a great time of year. I am glad that they made it a national holiday, Saturday May 2nd. Most people even got the day off! For a complete summary of the days events, please see the associated article. The nuts & bolts competition is quickly approaching. It sounds as if we will have quite an interesting list of beers for the judges. Since most of the club is entered in the category, the judges for the month will be Phil (brewer for Bay Brewery) and Max (brewer for Village Brewery) and the meeting will be at the Bay Brewery. Then just around the corner is Lunar Rendezbrew V. All I can say is start brewing your hearts out!</p>
<p>Mission commander's briefing</p>	<p style="text-align: center;"><u>The 1st Annual Houston Homebrew Rodeo</u></p> <p>Other than a very short sprinkle of rain mid-morning, the weather was exceptional for the 1st Annual Battle of the Big Rigs Brew Off, also know as the 1st Annual Houston Homebrew Rodeo. I guess we will need to decide on the name for sure before next years festivities. To recap, a great time was had by all. The inter-club event was coordinated and organized by multiple clubs in addition to the event location host, Max Miyamoto, brewer at the Village Brewery. I found that it was actually not to difficult to get them all together when the location of the meeting is at a brew pub. The six participating clubs were the Bay Area Mashtronauts (SE Houston), Foam Rangers (Central Houston), KGB (Kuykendahl Gran Brewers) (N Houston), Deja Brew (W Houston), Ace Homebrewers (NE Houston), and Brew Buyou (very SW Houston). These clubs brought a wide range of brewing equipment ranging from cajun cookers (mini-rigs) up through the six big rig 3-stage brewing systems. Everything from bitter and barley wine through bocks were brewed, even a few things not starting with 'b' including honey wheat, orange blossom mead, and old ale. A total of about 90 gallons of beer was brewed and the brewers total experience level was around 150 years.</p>
<p>Treat o' the month</p>	<p>Phil Endicott who built three of the big rigs was at the event brewing a barley wine. In addition to building and selling the 3-stage RIMS brewing systems, Phil is brewer at the Bay Brewery in Seabrook (south east of Houston). He used 45 pounds of grain to make his brew and had only planned to use the first runnings. I was fortunate enough to be setup nearby and was able to get the second runnings, 5 gallons of wort at a gravity of about 1.035. I quickly came up with a simple hops schedule using East Kent Goldings and brewed, though I am not sure what it will turn out to be. Many thought the closest style would be a bitter, I just call it homebrew.</p>
<p>Did you know?</p>	<p>But it was not just brewing mania, there was also food and music. The Foam Rangers made BBQ down the street at their sponsor store, DeFalcos, while the Mashtronauts served up a pot of red beans and rice. Four musical groups provided an excellent afternoons entertainment with styles ranging across the board. The performers were (in order of appearance): Carl Scott (top 40 and country), Tim Walker & April Kelly (folk), Diehl & Mel (Celtic), and Robert Greaney (rock and blues). After the music was concluded and the brewing equipment was stored, we went on a walking pub crawl to the neighboring brew-pubs and bars in the area. After a long day of brewing at the Village Brewery, we ventured to both of the other brew-pubs within walking distance. First was The Bank Draft and then it was on to Two Rows. Both offer a fine selection of house brewed beers. Next it was on to a nearby beer bar, the Gingerman. At this point I was exhausted from the days activities and had to call it a night. But with Diamond Dave leading the crawling pub walk, I am sure they went far and saw much.</p>
<p>PSA's</p>	<p></p>
<p>Calender</p>	<p style="text-align: center;">Rich Sommer Mission Commander</p>

<p>Club officers</p>	<p style="text-align: center;">TREAT O' THE MONTH</p> <hr/> <p style="text-align: center;">Baby Food Dog Biscuits It's a Treat ! May 1998</p> <p>With the onslaught of Neonatal Mashtronauts, how can one family keep the pets and the teething rugrats happy? With this one-treat-fits all item. Great for your canines...But kids will like it,too...This recipe is safe for both</p> <p style="text-align: center;">INGREDIENTS 3 Jars Baby Food -- beef or carrots 1/4 C Cream Of Wheat 1/4 C Dry milk powder</p> <p style="text-align: center;">INSTRUCTIONS</p> <p>1.) Combine ingredients in bowl and mix well. Roll into small balls and place on wellgreased cookie sheet. Flatten slightly with a fork. Bake in preheated 350 degree oven for 15 minutes until brown. Cool on wire racks and STORE IN REFRIGERATOR. Also freezes well.</p> <p>2.) You can microwave this recipe, also. Nuke for 3 1/2 - 4 minutes.</p> <hr/> <p style="text-align: center;">THE GUINNESS FLOAT</p> <p style="text-align: center;">Ingredients: 1 bottle Guinness Extra Stout 1 scoop vanilla ice cream 1 shot Amaretto</p> <p>Instructions: Pour the Guinness into a reasonably large glass. Drop the ice cream in. Stir until the ice cream is fully melted. Now take the shot of Amaretto, drop the shot glass in and immediately begin drinking. This tastes really great, it has a sort of mellow Guinness-Amaretto taste at the beginning, which morphs into a sweet Dr. Pepper type of flavor by the end. Great for a hot day!</p>
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DID YOU KNOW?

Salt Licks

Salt additions can be used for both pH control and flavor effects. The problems with using them for pH control are:

1. You will also get the flavor effects, which may be undesirable.
2. It's not Reinheitsgebot (not a problem for some).
3. By adding salts, you will increase the concentrations of some ions that you need, but you will also increase the concentration of ions you may not want.

For example, if you add gypsum (calcium sulphate, CaSO_4) to the mash to increase Ca^{+2} (to lower mash pH), you will also be increasing the SO_4^{-2} ion. SO_4 has a pretty large effect on the flavor of the beer (increases and alters the perception of hop bitterness). If you are brewing a Muenchner Helles this is not desirable!

If you are using salts to control mash pH, obviously they must be added to the mash. It is easiest to add them to the water before mash in (to ensure even distribution). Of course, some salts are not very soluble in plain water (like calcium carbonate), but most people don't have a need to add this. If you must add this, it will dissolve in the mash (weakly acidic solution).

You **absolutely** must know your water's natural chemistry before you start throwing all sorts of salts into your brewing water! I cannot stress this enough! Recipes that blindly call for salt additions should be ignored!!!

Think about it this way: you decide to use calcium chloride (CaCl_2) to lower your mash pH. Your brewing water may already be near the upper limit for desirable chloride content. By adding more, you just pushed it way over the top. The same is true for all the ions you might add.

If you are adding salts simply for their flavor contribution, you can add them to the boil rather than the mash. You should have a decent gram scale for weighing out salts. Volume measurements really don't cut it. The amounts you add are dependent on your water's natural chemistry.

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<p>PUBLIC SERVICE ANNOUNCEMENTS</p> <hr/> <p>Don't forget, this month's meeting is at "Bay Brewery" Tuesday May 12th @ 6:30pm</p> <hr/> <p>Brewer of the Year Update - Jan thru Apr Iain Ross 90 Tom Heigh 80 Monika Schultz 45 Heather Ross 35 Dave Denny 30 Mary Ann Purtell 30 Jim Johnson 20 Denise Livingston 15</p> <hr/> <p>MASTRONAUT MONDAYS</p> <p>This is to confirm the beginning of "Mashtronaut Monday" to be held at Bay Brewery the first Monday of each month. As previously discussed, the following specials will be extended to Mashtronaut members:</p> <ul style="list-style-type: none"> • \$1 draft Bay Brewery beer <ul style="list-style-type: none"> • \$2 Scotch • \$2 Port • 1/2 price appetizers <hr/> <p>Happy Hour.com - Quote O' the Week</p> <p>"I would rather drink a beer, than be voted father of the year." - Homer Simpson (The Simpsons - FOX)</p>					
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<p>Club officers</p>	<p style="text-align: center;">CALENDER</p> <hr style="width: 30%; margin: auto;"/> <p style="text-align: center;">5th Annual Lunar Rendezbrew Amateur Brewing Competition Sponsored by the Bay Area Mashtronauts Homebrewing Club</p>
<p>Mission commander's briefing</p>	<p style="text-align: center;">Eligibility</p> <ol style="list-style-type: none"> 1. All entries must be homemade. 2. All entrants must be of legal drinking age. 3. All entrants must be amateur brewers.
<p>Treat o' the month</p>	<p style="text-align: center;">Entry Requirements</p> <ol style="list-style-type: none"> 1. Entry fee: \$6.00 per entry. (Make check payable to Bay Area Mashtronauts). 2. Bottles must have blank or blacked-out crown cap and be clean and free of any identifying marks. 3. Competitors must enter three 10 oz. or larger bottles per entry. 4. Attach a registration label to each bottle with a rubber band. 5. Recipe form should be filled out with as much information as possible. 6. ALL entry fees, forms, and recipes, MUST accompany entries when submitted. 7. ALL entries become the property of the Bay Area Mashtronauts. 8. Entries may be disqualified for entry requirement infractions.
<p>Did you know?</p>	<p style="text-align: center;">When and Where to Enter</p> <ol style="list-style-type: none"> 1. Entry deadline is July 11, 1998. After July 11, we will decide if they are worthy. 2. Entries accompanied with fees and registrations may be dropped off or shipped to the following location:
<p>PSA's</p>	<p style="text-align: center;">DeFalcos Brewing Supplies 2415 Robinhood Houston, TX 77005 (713)523-8154</p> <ol style="list-style-type: none"> 3. Or, entries may be dropped off at Betty B's, 18307 Egret Bay Blvd. on July 7 from 6pm to 9 pm or July 11 from Noon to 5pm ONLY.
<p>Calender</p>	<p style="text-align: center;">Judging</p> <ol style="list-style-type: none"> 1. Interested stewards should contact Joseph Moore at: jmoore1@ems.jsc.nasa.gov, 2. and judges should contact Michael Wiley at: mwiley3@pdq.net 3. Final round judging will be performed on Sunday, July 19, 1998. 4. All winners will be announced at the festival on Sunday, July 19, 1998. 5. Score sheets will be returned to the contestants within two weeks of the competition. 6. Every effort will be made to secure the help of the most qualified beer judges. 7. Decisions of the judges are FINAL.