



The Monthly Mash



The Monthly Newsletter of the
Upstate New York Homebrewers Association
P.O. Box 23541 Rochester 14692
WWW.UNYHA.COM

January 2016



Monkey

UPCOMING EVENTS OF NOTE

UNYHA BJCP Training Session: 7:00 PM, January 6th. The Old Toad (277 Alexander St., Rochester).
Topic: Amber & Brown American Beer (BJCP 2015 Category 19).

UNYHA Club Meeting: Wednesday, 7:30 PM, January 13th. Bathtub Billy's (630 W Ridge Rd # 10, Rochester).

UNYHA Pub of the Month: ~5:30 PM on January 20th. Roc Brewing, 56 S. Union St., Rochester.

** An expanded calendar can be found at the end of the newsletter **

AGENDA FOR THE JANUARY MEETING

UNYHA's monthly meetings are held on the second Wednesday of the month (January 13th this month) at Bathtub Billy's (630 W Ridge Rd # 10, Rochester, NY) in the party room at the back. Guests are always welcome! Come early for dinner and a brew. The main meeting starts at 7:30 P.M. Beer Guru sessions begin at 7:00 P.M. (There is no Beer Guru this month.)

Remember to bring your tasting glasses! (Keep 'em in your glove box!)

Remember to pick up your name badge from the side table when you come in.

1. Welcome: We welcome new members, guests, professional brewers and other professionals in the beer and bar trade. Newbies are encouraged to stand up and introduce themselves and share a little about their brewing experience.

2. Monthly Raffle: All members present and in good standing are eligible to win a donated prize! Please pick your name/ticket up off the side table and put it in the drawing bin. Feel free to bring a prize to donate.

3. Pro Brewers Report: what's new & noteworthy?

4. Program Coordinator Reports.

a) BJCP Training: Thomas Barnes and Deron Weet. Thomas will give a report on this month's session on Amber & Brown American Beer (Category 19). Deron will announce next month's session on Dark European Lager and Strong European Beer (Categories 8 and 9).

b) Mailman/Events Report: Steve Hodos.

c) Pub of the Month: Jeananne Thomas and/or Craig Zufelt.

5. Gadget Night/Silent Auction. This is your opportunity to show off your HERMS or RIMS system (via photos) or that cool counterflow chiller if you want to bring it in and show us. Alternatively, if you have something you want to sell, now is the time to enter it into our silent auction. If your opening bid is not met, you get to take it home and Craigslist it. No harm, no foul.

6. Membership: Join/Renew. Continuous throughout the meeting. Remember, even if you pay via cash or check, please update or enter your contact info on the website. You should be put on the mailing list (the Google group) soon after you fill out the "Join Us" form on the website (which is the form you use to renew as well as to join for the first time).

AT LAST MONTH'S MEETING

Beer Guru: Keith McCullum gave a Beer Guru presentation on kegging. He emphasized the importance of cleaning, carbonation methods, serving, and pressure based on length of line. "It's really just a real big bottle."

Brewer of the Month: This month's is Irish Stouts. There were 8 entries. Meagan Wilson is our winner!

Upcoming Events: The Village Tavern in Geneseo where our Southern Pub of the Quarter is held now has a cask and a fridge with vintage beers. There will be a benefit at the Tap and Mallet tomorrow for the family of Paul Brewer, one of the founding employees of the Tap who passed away suddenly this past week.

Pro Brewers' Report: Fairport Brewing now has a Winter Warmer / English Strong Ale with orange peel and Belgian style yeast. Their barleywine is soon to be released and it will be bottled.

Beer Hunter: Scott Snyder, a new member, has Beer Hunter beer. Heady Topper, Lawson's Sip of Sunshine, and Fiddlehead Second Fiddle. Welcome this man with open arms!!!

BJCP Report: This month's style was Trappist Ales. December's session will be on Amber & Brown American Beer.

LAST MONTH'S RAFFLE DONORS

Every month UNYHA holds a raffle where club members can give away small items. Suitable donations include unwanted bottles of beer (commercial beer or homebrew), books, apparel, magazines, breweriana, homebrewing supplies and gadgets. Thanks to everyone who donated!

Donor	Prize
Southtown Beverage	Bell's Oberon (x4) & 21 st Amendment Baltic Porter (x2) & 21 st Amendment Belgian Tripel (x2)
Steve Zoller	Great Lakes Nosferatu
Kira Barnes	Saranac Legacy
Meagan Wilson	3 Heads Giant Panda
Anonymous	Jack-O Traveler Pumpkin Shandy
John Sullivan	Arrogant Bastard glass, Jimmy Mac's glass
Mike Farrington	Harpoon Octoberfest
Craig Zufelt	Session Lager

GEARING UP FOR OUR ANNUAL HOME-BREW COMPETITION

We have a date (April 16), we have a venue (Fairport Brewing's production facility), and we now have a competition coordinator (Rich DeTommaso, who managed to find the time to volunteer even with a brand new baby boy in the home). We also have a registrar (Craig Zufelt), a prize committee coordinator (Steve Zoller), a head steward (Jeananne Thomas), and a banquet coordinator (Liz Chatterton). We still need a cellarmaster and a judge director. Contact board@unyha.com if you are interested in one of those positions. The competition committee will have their first meeting in January.

BEER HUNTERS ON SAFARI

We've had some excellent beer in the past, and hope to get more in the future. If you're traveling, consider bringing back some strange and delicious liquids for the club to sample.

If you're going on a trip for business or pleasure and plan to visit the local breweries, UNYHA would like you to bring back beer to share at a meeting. UNYHA will reimburse you for it *provided* ...

- You contact the President in advance to get the OK.
- The beer isn't available locally.
- You bring at least half a case (preferably a case, given our growing membership) of each beer so that everybody can get a taste.

We are still looking for Beer Hunters for upcoming months.

PUB OF THE MONTH

Pub of the Month (almost) always happens on the third Wednesday of each month, with dates and times decided by our intrepid POTM coordinators, Craig Zufelt and Jeananne Thomas.

POTM starts "after work" and goes until "whenever" - to be a bit more precise, people begin showing up around 5:15 P.M., and some of them never leave... If you'd rather not be all alone at POTM, arrive around 6:00 or so, and don't arrive after 7:30.

This month's PotM will be held on January 20th at Roc Brewing, 56 S. Union St., Rochester.

HOW TO ORDER FROM THE UNYHA GRAIN STORE

Club members in good standing can order grain, cleansers, sanitizers and yeast nutrient from the club grain store. We now offer two ways to do this.

1) Web Ordering: If you're a club member in good standing, you can create an account on the UNYHA web site. Once you've done so, you can access the online ordering link here:

<http://www.unyha.com/index.php/grain-store/online-ordering.html>

Instructions

- * Scroll down the page and find the grain you would like to order.
- * Place the quantity in pounds of each grain that you would like in the Quantity box and then click "Add to cart" button.
- * Once the cart comes up, you can continue adding additional grains by clicking "Continue Shopping" button.
- * When you are satisfied that you have all of the grains and proper quantities then click the "Place Order" button.
- * Fill out the customer details (all fields required) then click "Checkout".
- * Click the PayPal button to checkout. You will be sent to the UNYHA PayPal site.
- * Log into PayPal and complete the transaction.
- * You will receive a confirming email from PayPal of your order. The Grain Store manager and UNYHA treasurer will also receive your order.

2) Email Ordering: If you don't feel like ordering via the club web site, you can still order the "old-fashioned" way, via email.

Instructions

- * Download the UNYHA Grain Order Form (http://www.unyha.com/documents/grain_store/UNYHA%20Grain%20Order%20Sheet%20012114.xlsx). A copy of this form is shown below, but it's only an image.
- * To fill out the order form:
 - ▶ Enter desired quantities for each grain.
 - ▶ Select the appropriate checkbox if grain is to be bagged on by individual type or milled. If a grain is to be bagged individually the minimum order size is 1 pound per type of grain.
 - ▶ Maximum is 25 pounds per type of grain per order unless approved by Walter.
 - ▶ If multiple grains are to be batched together for single recipe any quantity may be ordered.
 - ▶ E-mail the completed form to Walter Strassburg at grainstore@unyha.com and to the UNYHA Treasurer at treasurer@unyha.com.
 - ▶ Pay for your order via PayPal, or with cash or check to the Treasurer at the monthly meeting.
 - ▶ To pay for your order via PayPal:
 - Log into your PayPal account

- Click the "Send Money" tab

- In the "To" field, enter paypal@unyha.com and then the amount from your order form

- Your email receipt will indicate that payment was made to the UNYHA PayPal account

* Orders must be sent no later than the Sunday prior to each monthly meeting, held on the 2nd Wednesday of every month, for delivery at the meeting. Walter will bring your order to the meeting and after the Treasurer has confirmed your payment.

* The Grain Store manager will disburse grain after the completion of official business at the monthly meetings. *Please do not approach Walter to pick up grain until after the completion of official business.*

Name:					
Email:					
	\$/#	Qty. #	Subtotal \$		
Canadian 2-Row	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
BRIESS 2-ROW BREWERS MALT	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Canadian Pilsen	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
BEST MALTS PILSEN	\$ 0.80		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Canadian Wheat Malt	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Canadian Lt Munich Malt	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Bairds Vienna	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
BEST MALTZ VIENNA MALT	\$ 0.80		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Canadian Rye Malt	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Bairds Maris Otter	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Best Caramel Malt Pils (2-3*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Fawcett Pale Crystal (20-27*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Gt. Western 2-Row Crystal 40	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Bairds Dark Crystal Malt (60-70*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Bairds Extra Dk Crystal Malt (115-155*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Franco-Belges Kiln Coffee (150-180*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Fawcett Pale Chocolate Malt (185-250*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Franco-Belges Chocolate (300-375*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Baird Black Malt (500-600*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Baird Roasted Barley (500-600*)	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Franco-Belges Special Aromatic	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Fawcett Amber Malt	\$ 1.00		\$-	<input type="checkbox"/> Bag Individually	<input type="checkbox"/> Milled
Rice Hulls	\$ 0.75		\$-	<input type="checkbox"/> Bag Individually	
Starsan - Per Quart	\$10.00		\$-		
PBW - Per Pound	\$ 3.50		\$-		
			\$-		

General Rules (for both web and e-mail ordering)

* No orders will be filled without your payment being completed through PayPal.

* All grains are in full pound increments, with a minimum of 1 lb. total per order, and a maximum of 25 lbs. per grain unless you have received prior approval from the Grain Store manager. Contact the manager at grainstore@unyha.com.

* Cut-off date for orders is the Sunday night prior to the monthly meeting, held on the 2nd Wednesday of every month. Orders received after that time may not be filled until the following month.

* The Grain Store manager will disperse grain after the completion of general business at the monthly meetings.

* Special delivery arrangements (e.g., at other UNYHA events) can be made by contacting the Grain Store manager at grainstore@unyha.com. * Periodically, the items in the store will be adjusted based on demand.

* Your PayPal receipt will indicate payment was to the UNYHA PayPal account.

* The Grain Store does not accept returns.

* *Please remember to check your milling/bagging preferences or include a note in your email stating how you want the grains bagged/milled. Check with Walt for latest availability of supplies.*



BJCP BEER TASTING SESSION CALENDAR FOR 2015-2016

BJCP stands for Beer Judge Certification Program. The BJCP is an international organization whose purpose is to train people to become judges for homebrew competitions. UNYHA supports this goal by holding monthly beer tasting sessions, designed to help club members become better brewers and judges.

All club members are welcome, even if you are not a beer judge and have no intention of taking the BJCP exam – although the training sessions will help you if you do!

Tasting sessions typically consist of guided tastings of 9-15 excellent commercial beers within a particular category, with discussion of history, ingredients and techniques associated with the various beers in the category.

We also encourage folks to bring homebrewed beer they wish to share with the group, regardless of style or quality. This is a great opportunity for the brewer to get detailed troubleshooting advice and pre-competition tips. To make sure that everyone gets a sample, please bring at least 3 12-ounce bottles, or equivalent.

Cost of the training sessions is partially subsidized by membership dues, but for expensive sessions we might ask for donations (no more than \$10 at most) to defray our expenses.

Unless otherwise noted, BJCP Beer Tasting sessions will be held on the 1st Wednesday of the month, starting at 7:00 p.m., at The Old Toad (277 Alexander St.). Sessions typically run 2-3 hours. Any changes will be announced via email before the event.

We will transition to the new guidelines starting in September of 2015.

This year's Beer Judge Certification Program Training coordinators are Thomas Barnes and Deron Weet. This is the tentative schedule for the upcoming year.

Month	Style(s)	Cost
September	Cider (Categories C1 & C2)	\$10
October	Pale Malty Euro Lager, Amber Malty Euro Lager (Categories 4 & 6)	\$5
November	Brown British Beer, Scottish Ale (Categories 13 & 14)	TBA
December	Trappist Ale (Category 26)	\$5
January	Amber & Brown American Beer (Category 19)	\$5
February	Dark Euro Lager, Strong Euro Beer (Categories 8 & 9)	TBA
March	Irish Beer (Category 15)	TBA
April	Dark British Beer (Category 16)	TBA
May	Pale Bitter Euro Beer, Amber Bitter Euro Beer (Categories 5 & 7)	TBA
June	Pale American Ale (Category 18)	\$5
July	Belgian Ales (Category 24)	\$10
August	Historical & Specialty (Categories 27 & 34)	\$10

BREWER OF THE YEAR COMPETITION FOR 2015-2016

Sean Harnett, the Brewer of the Month Coordinator for 2015-2016 has set the schedule for this year's Brewer of the Month/Brewer of the Year competition.

The Brewer of the Month competition is using the 2015 BJCP style guidelines, and competition will begin in November to give everyone time to get brewing. The schedule is as follows:

Month	Style
November	Strong Bitter (English Pale Ale) (BJCP Style 11C)
December	Irish Stout (BJCP Style 15B)
February	Black IPA (BJCP Style 21B)
March	Saison (BJCP Style 25B)
April	American Brown Ale (BJCP Style 19C)
June	Vienna Lager (BJCP Style 7A)

The rules of the game are as follows.

- Entrants must bring at least a six-pack or equivalent (growler, 2 liter bottle, etc.) of the beer.
- Only one entry per contestant!
- Each entrant's beer is poured into a pitcher. Any bottles, etc. are hidden/suitably anonymized to avoid influencing the judging.
- People attending the meeting buy poker chips, for \$1 each and vote for their favorite beer in the flight by dropping the poker chip into a bag in front of the appropriate pitcher.
- The winner of the brewer of the month is determined by the number of votes received. The winner receives half of the money received from poker chip sales. In the case of a tie, the money is evenly split among the winners. The rest of the money goes into the pot for the Brewer of the Year.
- Standings for Brewer of the Year are kept from month to month, with points being awarded as follows:

Place	Points
1st place	10 points
1st place (tie)	9 points
2nd place	8 points
2nd place (tie)	7 points
3rd place	6 points
3rd place (tie)	5 points
Entering without placing	3 points

- At the end of the year, the person with the most points receives the other half of the pot collected over the course of the year, which can be a pretty hefty chunk of change.
- The competition is designed to reward people who enter the competition every time, even if they don't win.


Current standings:

Name	Points
Sean Harnett	13 points
Adam Odegard	13 points
Sean Coughlin	11 points
Meagan Wilson	10 points
Bruce Katz	7 points


Steve Zoller	6 points
Al Schichler	6 points
Andrew Jones	6 points
Chris Donnelly	3 points

CALENDAR OF UPCOMING EVENTS


This is a list of selected homebrew events through the Western New York region, and beyond, as well as a listing of craft beer related events occurring in the greater Rochester, NY area. *Address and contact information for local venues is given at the bottom of this list.*


-  – COMPETITION INFO
-  – UNYHA-SPECIFIC STUFF
-  – NON-UNYHA EVENT

 **January 6, 2016. 7:00 PM. BJCP Monthly Beer Tasting. Amber & Brown American Beer (Category 19).** The Old Toad, 277 Alexander Street, Rochester. \$5.

 **January 8, 2016. Roadtripping the 90.** The Old Toad will have beers on draft from the breweries along the I-90 from Boston to Buffalo. The breweries will include Harpoon, Saranac, Empire, Flying Bison and CB's. It will also be the launch night of our very own Morning After Porter by CB's, and flights will be available so that you get the chance to try the range of beers we will have on tap! The Old Toad, 277 Alexander Street, Rochester.

 **January 12, 2016. 6:00 PM. Food and Beer Pairing featuring tropical dishes.** Rohrbachs, 3859 Buffalo Rd., Gates. \$40 not including tax/gratuity. Reserve by 1/7/16. More info: <http://www.rohrbachs.com/Rohrbachs-Events.html>

 **January 13, 2016. 7:30 PM. UNYHA Monthly Meeting.** Bathtub Billy's, 630 W Ridge Rd # 10, Rochester.

 **January 15-16, 2016. Jan. 15 6-9 PM, Jan. 16 1-4 PM, 6-9 PM. Buffalo on Tap.** Buffalo Niagara Convention Center. Standard ticket \$35, VIP \$75. More info: <http://americaontap.com/buffalo-on-tap-festival-buffalo-ny/>

 **January 20, 2016. ~5 PM-"whenever." UNYHA Pub of the Month.** Roc Brewing, 56 S. Union St., Rochester.

UPCOMING BJCP/AHA-SANCTIONED COMPETITIONS

The listing of BJCP/AHA-Sanctioned Beer, Mead, and Cider competitions is maintained at: http://www.bjcp.org/apps/comp_schedule/competition_schedule.php. Please consult it if you are interested in entering in, or judging at, competitions held in Eastern NY or neighboring states.

If you are interested in entering a competition, keep in mind that the competition deadline is typically 1-2 weeks before the announced competition date. Be sure to pack your entries properly and allow sufficient shipping time to meet the deadline.

If you are interested in judging or stewarding, it's a courtesy to let the competition organizer know of your interest 2-4 weeks in advance of the competition

FUTURE AHA EVENTS AND HOMEBREW COMPETITIONS

<http://www.homebrewersassociation.org/pages/competitions/aha-bjcp-sanctioned-competition/calendar>

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

LINKS TO OTHER LOCAL BEER CALENDARS

Great Lakes Brewing News (& others):<http://www.brewingnews.com>

Ale Street News: <http://www.alestreetnews.com>

CONTACT INFO FOR LOCAL BREWERIES, CIDERIES AND GOOD BEER BARS WITH EVENTS

This is a partial list of brewpubs, cideries and good beer bars in the Rochester area. If you have suggestions for an establishment which should be on this list, please contact secretary@unyha.com.

Abandon Brewing: 2994 Merritt Hill Road, Penn Yan, NY (585) 474-3162 <http://abandonbrewing.com/>

Acme Bar & Pizza: 495 Monroe Ave, Rochester NY (585) 271-2263 <http://www.all-menus.com/ny/rochester/23667-acme-bar-and-pizza/menu/>

Bee Hive Brew Pub: 20 Pleasant St., Canandaigua, NY <http://www.beehivebrewpub.com/>

Beer Market, Rochester: 1401 Mt. Hope Blvd., Rochester, NY <http://www.the-beer-market.com/location/rochester-new-york>

Blackbird Cider Works: 8503 Lower Lake Road Barker, NY 14012 (716) 795-3580 <http://blackbirdcidery.com>

CB's Craft Brewery: 300 Village Square Blvd. Honeoye Falls, NY (585) 624-4386 <http://www.cbcraftbrewers.com/>

Donnelly's Irish Pub: 1 Water St., Fairport, NY (585) 377-5450 <http://www.donnelysph.com/>

Fairport Brewing: 99 S. Main St., Fairport, NY <http://fairportbrewing.com/>

Flower City Malt Lab: Buffalo Road Business Center (Mount Read Av. Suite 40) (585) 747- 4102. <http://www.flowercitymaltlab.com/>

Genesee Brew House: 25 Cataract St., Rochester, NY, (585) 263-9200 <http://www.genesee-beer.com/brew-house>

Half Pint Pub: 363 Park Ave., Rochester, NY (585) 271-6384 <http://www.thehalfpintpub.com/>

Keenan's Restaurant: 1010 East Ridge Road, Irondequoit, NY <http://www.keenansrestaurant.com/home.html>

Knuckleheads Brewing: 246 Ridge Road, Webster, NY. <https://www.facebook.com/Knucklehead-CraftBrewing>

J.B. Quimby's Public House: 3259 S Winton Rd, Henrietta, NY (585) 272-9780. <http://www.jbquimbys.com/>

Lock 32 Brewing: 10 Schoen Place, Pittsford, NY (585) 506-7738 <http://lock32brew.com/>

Lost Borough Brewing: 543 Atlantic Ave, Rochester, NY (585) 471-8122 <http://news.lostboroughbrewing.com/>

Lovin' Cup: 300 Park Point Dr., Henrietta, NY (585) 292-9940 <http://www.lovincup.com>

McColley's: 89 S Union St., Spencerport NY (585) 617-4279 <http://www.mccolleys.com/>

Monty's Krown: 875 Monroe Ave Rochester, NY (585) 271-7050 <https://www.facebook.com/pages/Montys-Krown/245809035540492>

Naked Dove: 4048 State Route 5 and 20, Canandaigua, NY, 585-396-ALES (2537) <http://www.naked-dovebrewing.com/>

Nedloh Brewing: 6621 State Route 5 & 20, Bloomfield, NY (585) 360-7272 <https://nedlohbrewing.com/>

Prison City Pub and Brewery: 28 State St., Auburn, NY (315) 604-0763 <http://www.prisoncitybrewing.com/>

Roc Brewing: 56 South Union Street, Rochester, NY, (585) 794-9798 <http://rocbrewingco.com/>

Rohrbach's Brewing: *Taproom:* 3859 Buffalo Road, Chili NY. *Brewery:* 97 Railroad Street, Rochester NY (585) 546-8020 <http://www.rohrbachs.com/Rohrbachs-Events.html>

Stoneyard Brewing: 1 Main Street, Brockport, NY (585) 637-3390 <http://www.stoneyardbrewingcompany.com/>

Swiftwater Brewing: 378 Mount Hope Avenue, Rochester, NY 14620. <http://www.swiftwaterbrewing.com>

Tap & Mallet: 381 Gregory St. Rochester, NY (585) 473-0503 <http://www.tapandmallet.com>

The Old Toad: 277 Alexander Street Rochester, New York (585) 232-2626 <http://www.theoldtoad.com>

The Owl House: The Owl House 75 Marshall Street Rochester, NY (585) 360-2920 <http://www.owlhouserochester.com/>

The VB Brewery: 6606 State Route 96 Victor, New York (585) 902-8166 <http://www.thevbbrewery.com/>

The Village Tavern: 137 Center Street - Geneseo, 585-447-9151 <http://www.geneseovillagetavern.com/contact-location.html>

Three Huskies Brewing: 401 Lakeshore Drive, Canandaigua, NY (585) 260-3530 <https://www.facebook.com/threehuskiesbrewing>

Twisted Rail Brewing: 20 Pleasant St, Canandaigua, NY (585) 396-0683 <http://twistedrailbrewing.com/>

FIND LOCAL NEW YORK BREWERIES

Finger Lakes Beer Trail: <http://fingerlakesbeertrail.com/content/>

New York State Craft Brewer Association: <http://thinknydrinkny.com/beer-finder/>

CONTACT US

Club Officers

STEVE HODOS, President & Mailman

KEITH MCCULLUM, Vice President

KIRA BARNES, Secretary & Librarian

STEVE HOWLES, Treasurer

Contact them all at:

president@unyha.com

vp@unyha.com

secretary@unyha.com

treasurer@unyha.com

board@unyha.com

Other Club Officials

ADAM ODEGARD, Inspector Gadget	stainlessgadgeteer@yahoo.com or 315-597-5698
ALAN MACK, UNYHA Apparel Liaison & Cellarmaster	amack@rochester.rr.com
CRAIG ZUFELT, Pub of the Month Czar, Campout & IPA/BBQ Event Coordinator	cZufelt1@rochester.rr.com
DAVID MACK, Webmaster	David_mack@consultecsoftware.com
DAVID WURSTER, Brew-Off Coordinator	
DERON WEET, Oktoberfest Coordinator & BJCP Beer Tasting Session Co-Coordinator	dcweet@gmail.com
JEANANNE THOMAS, Pub of the Month Czarina	jthomas@esm.rochester.edu
SEAN HARNETT, Brewer of the Month Coordinator	cleancontrollers@yahoo.com
THOMAS BARNES, BJCP Beer Tasting Session Co-Coordinator	thomasbarnes@frontiernet.net

WALT STRASSBURG, Keeper of the Grain Store

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