



Official Newsletter of
the Forest City Brewers
March / April Edition

Next Meeting will be held at Prairie
Street Brewing Company

Wednesday, April 5th, 2023 @ 7:00 PM

HOW TO CONTACT FOREST CITY BREWERS

<http://forestcitybrewers.us/>
forestcitybrewers@gmail.com
fcbbeersteward@gmail.com
Facebook: Forest City Brewers

Monthly Style Table Competition

March Style Table – 34A Commercial Beer Clone – Smithwick's Irish Ale

There was a total of five beers on the Style table this month, and as the style suggests, Irish Ale has a red tone. It is produced using hops and roasted malted barley.

Mark Davis takes first place in this month's Style competition. Ben Barr came in second place and Eric Javurek and Russ Madeen tied for third place.
Honorable mention to Jason Sears.

March Open Table

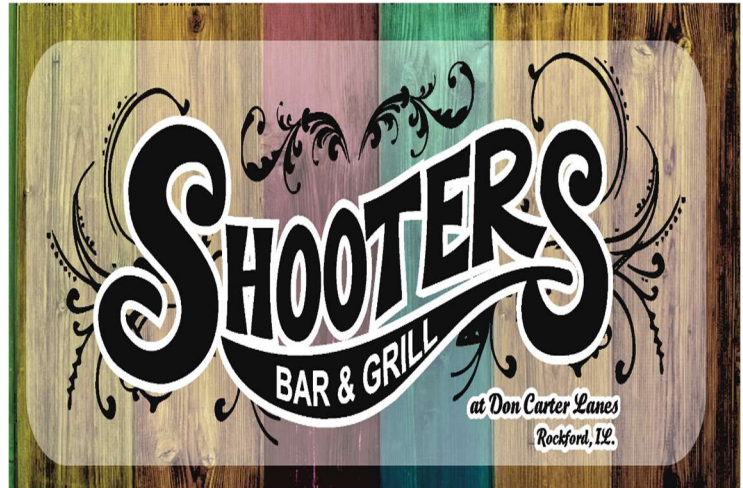
Eric Javurek placed in first in this month's Open competition with his American Porter. Dave Benson takes home second place with his Imperial Porter Whiskey. Lesley Davis with her White IPA and Jerry Machula with his American Brown Ale tied for third place! Honorable mentions go to Craig Milius, Joe Coldwate, Scott Walker, Mike Bohn and Peter Domino.

Upcoming Competition Styles

April – 3B Czech Premium Pale Lager

May – 4C Helles Bock (Maibock)

*Please remember to preregister your beers to earn points for the Brewer of the Year contest by emailing
fcbbeersteward@gmail.com*



TASTERS GUILD

Taster's Guild was at Shooters Bar & Grill located in Don Carter Lanes on February 23rd (postponed from the 16th due to snow). Shooter's Bar & Grill is a favorite of locals who want good food at reasonable prices and is located on East State Street. The Taster's Guild was again held on a Thursday night for all to enjoy. On Thursdays from 11 AM till 9:30 PM Shooter's offer 50¢ boneless wings and \$1 traditional bone-in wings.

Also on February 17th Dave Benson hosted a bottle share at his house. Many cigars were smoked and music enjoyed.

The Tasters Guild for March will be at Urban Forest Wednesday, 3/15/23 - 7pm to 9pm. Urban Forest is located at 6551 E. Riverside.

George Tauscher has graciously invited all to his home on March 26th, more details to follow.



March Meeting Minutes

President, Ron Derry, started off the meeting welcoming everyone. He reminded all members that 2023 memberships can be renewed and there are currently fifty-five 2023 paid memberships. Membership payments are accepted at the meeting or by visiting the FCB website.

Sound Director, Ryan Petty, is supporting start-up of a "Merch" Store for FCB apparel to be available for purchase all year long. Please visit the FCB web page, on the Quick Links section, select FCB Merchandise. Viola!! Start making your purchases for glassware, t-shirts, tank tops, hoodies and more. Thanks Ryan!!

Next, we talked about the events for the Forest City Brewers. This included the Barrel Flavor Sensory Class, Bus trip to Milwaukee and Great Taste tickets.

The spring bus trip will be to Milwaukee on April 15th, bus tickets are set up for purchase at \$40 per person (current member plus 1 guest = \$80), non-members \$45. All can be paid via PayPal on the FCB website.

Then we have the Great Taste of the Midwest, which will be on August 12th. The club is looking into tickets for this events and current ticket prices would be \$70 for just fest tickets and \$100 for bus ride and event ticket. Tickets will be offered to paid members till June, then opened-up to the public.

Treasurer Jerry Machula mentioned that the storage unit monthly price is increasing to \$58 a month. The FCB club insurance is paid until September of this year.

During the Better Brewing discussion, if you are using Beersmith version 3 or higher, no issues. If you are using version 2, please upgrade to version 3 or higher to avoid all issues. Mobile App is not effected till August of 2023.

The FCB club has acquired two 53-gallon Jeppson's Bourbon Barrels to be used for club barrel projects. The current styles to be brewed and placed in the barrels is a Scottish Wee Heavy and an Imperial stout. Sign-up if you are interested in brewing 5 gallons and putting into the barrel project.

Brewer In Need

Tony Myers, a member of FCB was involved in a terrible car accident. Tony is suffering from multiple injuries and is going through multiple surgeries and has a long recovery road ahead of him. His family has started a GoFundMe fundraiser to help Tony with these unexpected medical bills. If you would like to donate and help Tony in his time of need;

https://www.gofundme.com/f/funds-to-help-tony-myers?utm_source=facebook&fbclid=IwAR3cUwd8zGrdlbkjnLslArm_2x041-YTDzl5nGcp9jdhZlF6U_SPrkiXV0w

Let's all pray for Tony for a speedy recovery.



Barreled Aged Sensory Class

The Barrel Aged Sensory class focuses on compounds that cover a variety of common flavors that might be associated with the process of aging beers in barrels like almonds, vanilla, tobacco, smokey, coconut, whiskey, etc.

When: Saturday, March 25th, 12:00

Where: Shooter's Bar and Grill

Who: Members

Cost: \$15 members, you can pay for multiple members on the FCB website.

UPCOMING EVENTS

UPCOMING TASTERS GUILD

March Tasters Guild is scheduled for Urban Forest.

UPCOMING CLUB EVENTS

Sensory Analysis - Barrel Aged

A workshop of commonly found flavors in barrel aged beer

When: March 25th, 2023 12:00

Where: Shooters Bar (upstairs)
4007 E State St Rockford, IL

Brewers Guild – Bottle Share

At George Tauscher house
When: March 25th, 2023 12:00

Forest City Brewer's Spring Bus Trip

Milwaukee – April 15th

Great Taste of the Midwest Tickets

Madison – August 12

Will you be part of the next club event?

In April, we are planning a bus trip to Milwaukee WI on Saturday 4/15/23. We plan on visiting at least 7 Breweries and 1 Distillery in the Milwaukee area. The time frame is still being worked out, but plan on being gone around 10 AM to 10 PM. Tickets are \$40 for paid members and 1 guest (\$40 for member, \$40 for guest). Tickets for non-members will be \$45. Payments can either be made via PayPal on the FCB website, or in person at a club meeting or event.

When: Saturday, April 15th, 10 AM to 9 PM

Pick-up: Old Kmart Parking lot – 5909 E State St and Fas Fuel – Manchester Rd, S Beloit

Where: Milwaukee Breweries

Who: Members and Non-members

Cost: \$40 members plus 1 guest, \$45 non-members.

Bourbon Barrel Projects



The FCB club has acquired two 53-gallon Jeppson's Bourbon Barrels to be used for club barrel projects. The current styles to be brewed and placed in the barrels is a Scottish Wee Heavy and an Imperial stout. Are you are interested in brewing 5 gallons and putting into the barrel project, Well sign-up in person at the next meeting or let us know via email.

Looking for brewers willing to share their brew day, equipment and stories. So the next time you brew, we would like to stop by and see what you have going on, share a beer or two and get to know you, just please let us know!

