



Fitchburg Order of Ale Makers
Homebrew Club
www.FOAMBrew.com

MEETING MINUTES

Date:	April 21 st
Location:	Ryans House
Present:	Mike, Scott, Thia, Greg, Matt S, Ryan, Bob, Sherri and Larry
Food:	Pepper Steak
Beers Sampled:	Homebrews: Scotts Carbonated Pymment, Ryans Coconut Porter, Frootwood, Mikes Barrel Aged Imperial Stout, FABB RIS 2012, Mikes Oaked Imperial Stout, Avery Tangerine Quad Aged in Bourbon Barrels, Founders Project Pam Aged in Maple Syrup, Avery Apricot Sour aged in Oak Barrels, Anchorage Black Sour Ale aged in Pinot Noir Barrels
Old Business:	<p>OCTOBER COMPETITION: The competition will be Belgian Beer.</p> <p>ROAD TRIP: Scott is going to touch base with Mark and find out what's going on</p> <p>Partners Pub Liberation Exchange Guild – 4th Thursday of each month at 5:00 p.m. Each person arrives with a 6 pack of beer and leaves with a 6 pack of different types of beer.</p> <p>Greg did a homebrew talk at the Townsend Library on March 30th at 7:00 p.m. - Talk went well, 5 people showed.</p> <p>Ryan suggested the Ashville, NC Craft Beer Week -- May 26th for those that are interested. – He's not going.</p> <p>Ryan stated that May 6th is big brew day. Ryan will be at the Gardner Ale House brewing. Connect with Ryan if you would like to attend with your equipment. – Still going on.</p> <p>Scott has two 20 Gallon large demi johns up for grab. Does anyone want one or both of them? – One left.</p>

New Business:	<p>Ryan did a talk on wood beers.</p> <p>May 13th Tequila Tasting at Julios.</p> <p>May 21st Spring Beer Tasting at Julios.</p>
Treasurer's Report:	\$901.99
Webmaster's Report:	N/A
Raffle Winner:	Gregg
Quaff Quote:	"I drink to make other people interesting." — George Jean Nathan