



## MEETING MINUTES

**Date:** 10/20/17

**Location:** Scotts

**Present:** Scott, Steve, Thia, Greg, Todd and his wife(?)

**Food:** Waterzooi

**Beers Sampled:** HBOY comp-Belgian Styles

**1<sup>st</sup>-Greg      2<sup>nd</sup>-Luke      3<sup>rd</sup>-Matt**

**HOMEBREW:** Lukes Belgian dark strong w/fennel seed, Matt B's Wit, Greg's Belgian honey blond

**COMMERCIAL:** Wormtown pumpkin, Southern Tier Pumking barrel aged, Saison Dupont

### Old Business:

Scott suggested a Sour Braggot for the Lambic barrel.

- Will order grain for both batches at same time
- 9 brewers for braggot
- Top off with honey water if low?

Advent beer. We have 13 people currently signed up.

- When to do exchange? Different from meeting date? Scott said he could do it.

What to do with our money? Mike recommended a club pump with two heads, pedal, hoses, fittings (roughly \$200.00-\$300.00). Club voted yes for this suggestion. Mike will order it.

Steve mentioned ordering a scale. Steve mentioned getting a flow meter. Steve will price out.

- Staples has a 400 lb digital

Greg said that Gardner Ale House's Oktoberfest is on 9/30.

Leominster Eagles Homebrew Comp. is also on 9/30.

Ryan said that the Gardner Ale House Homebrew Competition is on 11/11. If you want to enter, you need to have your beers in the Wednesday before.

Scott mentioned doing a FOAM cider day. Bring your own apples to Bob's shop in Fitchburg on 10/14. Scott will send out an email with details on the apples.

### New Business: None

**Treasurer's Report:** \$851.99

**Webmaster's Report:** Website is status quo.

**Raffle Winner:** Thia!

**Quaff Quote:** “No! Never was mingled such a draught in palace, hall, or arbor. As freemen brewed and tyrants quaffed, that night in Boston Harbor.”-Oliver Wendall Holmes

**Adjourned:** 8:25