

Rubber Chicken/President's Letter, October 2023

Wow there's been a lot happening!

Our last meeting at **Brewery Vivant** on Sept. 20 was well attended and the Beer City USA 'Sizzle Reel' trailer for the proposed TV documentary 4-part series was presented by Keith Patterson of Manitou Films, and really well received. What a fantastic picture of Grand Rapids' past and present beer culture. For anyone who missed it, here's the link.

"Beer City, USA" Trailer on Vimeo:

<https://vimeo.com/871945854>

For all the excellence of the trailer, there's still more to shoot and more work to turn this into a fully fledged production. Keith has some initial funding from Experience GR and others, but needs a lot more. He has launched a crowdfunding campaign via Indiegogo. PLEASE check this out and make a contribution at whatever level you can afford. The campaign ends on November 28, so the sooner the better.

Indiegogo Crowdfunding Campaign:

<https://igg.me/at/beercityusa>

In case these links don't work for you, they're also on both our PrimeTime Brewers and PTB Members Facebook sites. Please share both links with your friends and beer lovers :)

Beers At the Calder on Sept. 30 was a huge success with great weather, around two dozen breweries pouring some really good beers including this year's Pro-Am collaborations, a happy crowd as always - smaller and more manageable than the regular MBG festivals. Mark Staves of GVSU was crowned winner of the BCBG 2023 Pro-Am Competition for his 'Guest Alt' Altbier, brewed with City Built Brewery; a truly excellent example of the style from Dusseldorf, Germany that deserves to be better known than it is!

We were at **Rockford Brewing Company** on October 5 for Thursty Thursday (or Thursday Thirstday, take your pick!), where brewer and co-owner Jeff Sheehan joined us for a good hour to share stories including of his 'Chinook Harvest Ale', brewed with Chinook hops (well duh!), added entirely post-boil (yes, really!), by racking 7 bbl of un-hopped boiled wort back into the mash tun with 100 lbs of fresh hops, then stirring and lautering to the fermenter. An unusual but entirely workable process at Homebrew scale - if you can do the math for the hopping rate!!

Back to the **Pro-Am Competition**, we had eight PrimeTimers in it this year, collaborating with a professional brewer and having the beer go on tap at their brewery. Serious fun! To be in it next year you need to qualify by scoring well in at least two of the three local competitions: Siciliano's Cup (this year's was in April), the Kent County Club Competition - entries are open now and close Nov. 17 (details are on the PrimeTime Brewers website), and O'Connors Homebrew Competition - still happening despite O'Connors recent closing (details expected to be announced shortly).

This Saturday, October 14, we have a **Club Brew Day at Frank Zamarripa's**, 7053 Rock Bridge Rd, Grand Ledge, MI 48837, joining Red Ledge Brewers for their Fire Brew Day, which

apparently involves a very large brew kettle on a very large fire! Bring your own equipment if you want to brew, otherwise just show up with food and beer to share.

Wednesday October 18 is our next regular meeting, at **City Built Brewing**, which provides the opportunity to taste the above-mentioned 'Guest Alt'. Our competition is Smoked Beers, category 32, and including the classic Rauchbier, 6B and Lichtenheiner, 27. Bring them on!

We'll invite competition entrants to discuss how they made their beers, so please be ready for that, and we'll have an open forum to discuss the annual Christmas Party and Charity Fundraiser, as well as take suggestions and enlist volunteers for other events.

November's Thirsty Thursday and regular meeting locations are still TBA. Suggestions are always welcome.

Cheers everyone :)

Ian Purvis
Club President
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