



The Herald Tribune

Volume #22 Issue #7

Newsletter of the Ann Arbor Brewers' Guild

July 2008

July Meeting BeerBQ

This month's meeting of the AABG is Saturday the 12th and will be hosted by **Dave Griese**. See the map and directions on the next page. The featured style is **Mead**.

Lakeland MI

This year's event is at a new location. As usual, everyone is asked to bring a dish to pass, and any other munchies they care to share. Start time is 2 p.m., end time is whenever the homebrew runs out. Supper time is at or around 4 p.m. There will be moon walk for the kids, adults too. Mike will have his tables, chairs, etc., but feel free to bring camp chairs or anything else that you think is more comfy. If you can bring a corney we will hook that up to the beer

AABG 2008

- January Randy deBeauclair Dark Lager*
- February Matt & Rene Greff Belgian & French Ale
- March Mike O'Brien Porter*
- April Alex Pettit Light Hybrid Beer
- May Stephen Krebs Extract*
- June Mark Zadvinskis Smoke
- July Dave Griese Mead*
- August Jeff Renner Light Lager
- September Imperial Anything*
- October Jason Henning European Amber Lager
- November Chris Frey English Brown Ale
- December Rolf Wucherer Cider/Specialty

* Denotes AHA Club Only Competition Style
All meetings are the second Friday of each month beginning at 7:30 p.m., except for the July meeting (BeerBQ) which is the second Saturday.

AABG Pico System

The guardian of the club's pico system is Mike O'Brien. Anyone wishing to use it should contact him at:
734.637.2532 or e-mail:
mobrien315221MI@comcast.net

Style of the Month Mead

Mead is a fermented alcoholic beverage made of honey, water, and yeast. Mead (m.) is the practice of brewing honey. Mead is also colloquially known as "honey wine". A brewery that deals specifically in mead is called either a meadery or a mazery.

A mead that also contains spices (like cloves, cinnamon or nutmeg) or herbs (such as oregano, hops, or even lavender or chamomile) is called a metheglin (IPA: /mgln/). The English usage is derived from the Old English *medu*, from Proto-Germanic *meduz*. Slavic *miod* / *med*, which means "honey" and Baltic **midus*, which means "mead", derive from the same Proto-Indo-European root (cf Welsh *medd*, Old Irish *mid* Sanskrit *madhu*).

A mead that contains fruit (such as strawberry, blackcurrant or even rose hips) is called a melomel and was also used as a means of food preservation, keeping summer produce for the winter. A mead that contains specifically grape juice is called a pyment.

Mulled mead is a popular winter holiday drink, where mead is flavored with spices (and sometimes various fruits) and warmed, traditionally by having a hot poker plunged into it.

Guide for New Members

Bring 1-2 bottles per batch of your beer that you'd like to share, or an interesting commercial beer. Bring tasty munchies to cleanse the palate and sop up the alcohol. Feel free to share and sample with other members and make and accept constructive comments. Please use good judgment while imbibing and don't drive while intoxicated.

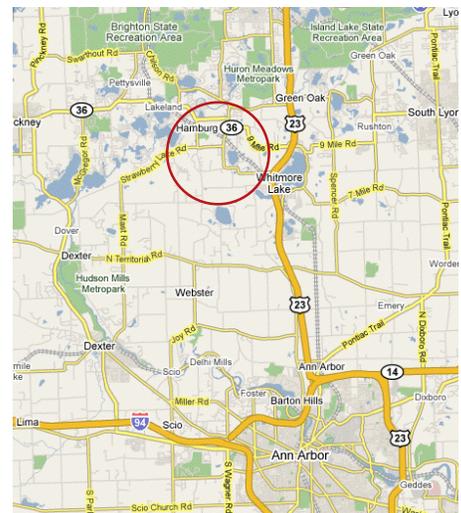
When and Where

Saturday, July, 12 1:00pm

Dave Griese

5809 Fernlands

Lakeland MI 48143



AABG Policy

AABG encourages responsible, legal consumption of homebrewed and craft beers. You must be at least 21 years old to attend AABG meetings.