

Homebrew from page B1

sonal recipes emulating Big Rock brews. He'll promote interest and offer quality assistance to increase homebrewers' skills and host homebrew club meetings at Big Rock. You can get more information about this by contacting Brew & Grow of Michigan.

GETTING STARTED

A basic homebrew kit at Merchants Warehouse in Royal Oak is \$80. Tony Randazzo or Frank Retell offer assistance. With the kit, you also get a copy of "The New Complete Joy of Homebrewing" by Charlie Papazian (Avon Books, 1991). Papazian is President of the Association of Brewers. Both Jones and Retell believe it is the essential guide. Here you can also pick up a free copy of "Midwest Beer Notes" that seems to include all the brew news fit to print. Richard Shepherd of The Red Wagon Wine Shoppe in Rochester Hills says kits start at \$45.

If you don't want to buy start-up equipment or use a kit, you can use a brew on premise facili-

ty. There's only one in Michigan - the Detroit Brew Factory in Eastpointe opened in January this year. Owner Sandy Harville said the cost to brew 6 cases of 22 ounce bottles averages \$100. The fee covers cost of all ingredients and use of equipment such as kettles, bottle washer and bottling apparatus. On-premise brewer Pat Scanlon offers tech support for 75 available recipes. A state-of-the-art bottle sanitizer and a counter pressure bottling system are available.

Across the Detroit River in Canada at the Westside Brew Depot in Windsor, Ontario you can brew six cases of 340ml (12-ounce) bottles for \$65 U.S. Your bottled batch can legally cross the border duty free as a "homebrew." If you're cost analyzing, don't forget to add the \$2 each way bridge or tunnel toll and you'll have to make this trip twice.

"We have more than 100 recipes from light to dark beers," owner Tim Langlois explained. "If a person has not brewed before, but can tell us what type

of beer they like best, we can suggest a recipe imitating most U.S., Canadian or European brews. Czech Pilsner is the current favorite and it compares well to Labatt's Blue. Staff offers tech support to first-timers."

If you don't have your own bottles, Langlois sells a case of 500ml bottles for \$7.56 U.S., in which case you'd make a total of four cases.

It takes about an hour and a half to brew and another hour to bottle. Your batch remains at an on-premise brew facility for two weeks undergoing a seven to nine-day fermentation and five to seven days of clarification and stabilization monitored by staff. Then, it's ready to bottle. At Westside Brew Depot, it's BYO if you want a keg and the brew will be filtered and carbonated in your keg.

SURF THE INTERNET

Cyberbrewers can find a wealth of information on the Internet. The American Homebrewers Association site at

http://beertown.org has a homebrewers shop, recipes and an invaluable dictionary of equipment and brewing terms. At http://www.bya.com, you're at the home of "Brew Your Own" magazine. Subscribing on line at \$29.95 for 12 issues is possible or you can call (800) 900-7594. The on-line table of contents lists current features in the magazine. Viewing back articles from aeration to yeast is possible. There's a recipe exchange and Mr. Wizard acting as a kind of beer doctor.

Another connection is the Taste of the Great Lakes Conference at the Bavarian Inn Lodge, Frankenmuth, Friday, Oct. 31 and Saturday, Nov. 1. Friday's Beer Feast costs \$35 before the last day of September and \$40 after. Saturday's homebrewers' conference which includes lunch and dinner is \$76 for American Homebrewers Association members. For more information phone Bibere Inc. (517)652-9081 or E-mail bibereinc@aol.com. To join AHA, do it online as directed above or call (888) 822-6273.

Specialty Foods from page B1

the Plymouth chili cook-off. The winner will advance to the 1998 Michigan State Cook-Off at Five Lakes Grill in 1998. The winner of that cook-off represents Michigan in the World Championship Cook-Off in Reno, Nev., which is Oct. 3 this year. The Horns have competed in the World Championship Cook-Off four times.

"The whole goal is to make a great cup of chili," said Annette. "It's fun to mingle with your chili, that's all that matters."

Cook-offs are also about having fun and helping a good cause. Plymouth's cook-off will benefit the Make-A-Wish Foundation of Michigan.

"It's fun to mingle with the other chili cooks," said Annette. There's still time to enter the chili cook-off. As of Sunday, there were 25 cooks registered. Horn is hoping for 40.

Cooks follow International Chili Society rules which don't allow beans or other fillers.

Diane Adamski of Redford won't be competing in the Plymouth Chili Cook-Off, but she plans to attend Adamski competes in about four cook-offs a year to honor the memory of her husband, the late Jim Adamski, who died in 1994.

"He was in the first Michigan Chili Cook-Off in 1979," she said. "We won that, and went to the World Cook-Off. After that we got the fever and started traveling to compete in other cook-offs." The Adamskis went to the World Championship Cook-Off five times.

After years of answering the question - "How do you make that chili?" - Adamski decided to share his secret ingredients and created Adamski's Original 5th Chili Starter in 1984.

"He went to a spice company and gave them his formula," said Diane. "Then he could tell people who asked for his recipe to make it themselves. One jar (about 5-1/2 ounces) is enough for six pounds of meat. There's a simple chili recipe on the jar. A lot of people put it on scrambled eggs, tacos and steaks."

Georgia and Jim Weiler of Bloomfield Hills have also made the rounds at chili cook-offs. Georgia won the World Cook-Off last year and will be judging this year. She and her husband, Jim, also judged the Michigan State Chili Cook-Off at Five Lakes Grill.

When I asked Jim what his favorite sources for chili seasonings were he told me - Pendergast's, Jim Beatty, and Joe Stewart. He even had the phone numbers memorized.

"I pass these on to whoever asks," he said. "That's how chili cooks are; they're generous people. Beatty, who won the 1986 World Cook-Off gets most of his customers through word-of-mouth. He offers a variety of spices for chili, pure ground chili peppers, and a spice blend for chili."

Keely Wygonik is editor of the Taste section for the Observer & Eccentric Newspapers.

Make your own specialty brew

See related story on Taste front.

The following are ingredients with some parameters. You can obtain directions for brewing at a homebrew supply store or in a homebrew book. Simply take the recipes to the store and get what you need.

This striking red beer served

at Birmingham's Big Rock Chop & Brew House gets its color and flavor from caramel malt. Sweet maltiness dominates slightly over a clean hop bitterness in an extremely smooth, medium-bodied ale with the following parameters: 1.035 original gravity, 1.010 finished gravity, 5 percent alcohol by volume, 13.5 Interna-

tional Bitterness Units and 40 SRM (color).

BIG ROCK'S RAYMONDO EL ROJA'S RED ALE

- 1 packet Yeast #1056
- 7 pounds Amber Malt Extract
- 3/4 pound Caramel 80 (Briess Malt) steeped
- 2 ounces Cascade 5.0 Alpha Acid for a 60-minute boil.

Add 1/2 ounce at the beginning. In last 10 minutes add 1/2 ounce more. At the end of 60 minutes, add the last 1 ounce.

Courtesy of Brewmaster Dean Jones, Big Rock Chop and Brew House, Birmingham.

In the tradition of a true pilsner, a stronger brewing hop combined with an aromatic finishing hop gives this 4.5 percent alcohol beer a well-balanced flavor similar to Labatt's Blue.

BUST A NUT BROWN ALE

- 4 pounds Munton & Fison nut

- brown ale kit
- 3 pounds light spray dried malt extract
- 1/2 pound Belgian "Special B" crystal malt
- 1-1/2 ounce Willamette or Cascade hops (for boil)
- 1/2 ounce Willamette hops (for aroma)
- 1 teaspoon Gypsum (water hardener, add to boil)
- 1 packet Yeast (liquid) #1098 British

Put Belgian crystal malt in a muslin bag. Tie off and add to 1-1/2 gallons of cold water. Bring to a boil, remove muslin bag. Add can of Munton & Fison dry malt extract and 1-1/2 ounces hops. Boil and stir for 45 minutes. Add 1/2 ounce finishing hops for last 1-2 minutes of boil. Strain into clean fermenter.

Courtesy of Brew & Grow of Michigan, Livonia.

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