18-The Daily Collegian Wednesday, Jan. 12, 1983 Home brewing can warm up winter

By KAREN KANE Collegian Staff Writer

If cold winter winds are keeping you indoors, the Dandelion Market may be just the thing to lift your spirits.

Supplies and equipment for homemade wine and beer are two of the specialties that this market, located on 304 S. Pugh St., offers customers.

"The popularity of home-brewing is just starting to pick up because so few people know about it," said Don Smith, owner of the Dandelion Market. "Most people don't realize the advantages of making your own beer and wine.

Smith said he thinks that beer and wine produced at home is both cheaper and better for its drinkers.

"A case of beer costs only about \$4 when you make it yourself," Smith said.

At-home beer production is "basically simple even for those who are terrified to put on a pot of water to boil," he said.

Wine-making, on the other hand, is more difficult because a source of fruit is needed and the variety is limited in this area, Smith said.

The process of making beer takes about an hour and then it must age for anywhere from three weeks to six months, depending on the type of beer you want, he said.

Lager, a German beer, is kept close to freezing temperatures for the longest time span. Smith recommends

this type of beer production for those customers with basements for storage and temperature control.

Ale, a British beer, is produced at high temperatures for a very short time. This type of home-brewing is well suited for people in small apartments, Smith said.

Smith said about 10 to 15 percent of the beer produced in England is made at home. He added, "Home-brewing is slow-

ly becoming popular here because American beer is weak. In addition, it's only been legal to make beer at home for about the last seven years." Cliff Newman, an X-ray technician

at Centre Community Hospital, started brewing his own beer four years ago. This hobby began while Newman was stationed in the Army at San Antonio, Texas.

"It was just one of those things that you pick up to see if you can do. Some people start knitting or crocheting -I started this," Newman said.

Newman, who gets all his supplies from the Dandelion Market, produced nine different types of beer last year. He said that lager and stout beers are his favorite varieties.

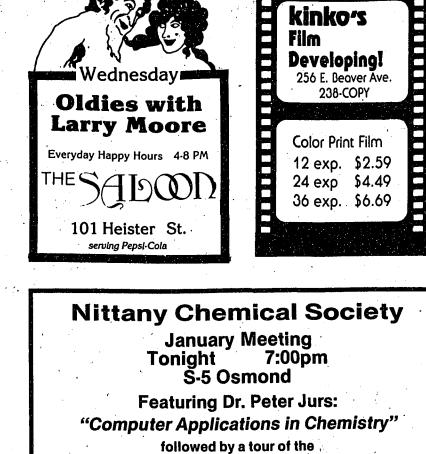
"Home-made beer has a much better flavor and offers a variety that is definitely lacking in American beer," Newman said.

Commercial beer producers can add up to 59 different chemicals and are not required to list them, Newman said.



Don Smith, owner of the Dandelion Market, demonstrates how to make homemade beer.

Photo by Leslie Zu



Chemistry Department Computer



