

HEART ^{OF} THE VALLEY HOME BREWERS

**THIS is the HOTV BREWSLETTER
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THIS MONTH'S MEETING

The next meeting of the Heart of the Valley Homebrew Club will be at the Oregon Trader Brewery. The OTB owner, Eugene, has confirmed that we may hold the meeting on these premises, and that it is legal to bring homebrew for consumption at the meeting. The brewery is located at 140 Hill Street, NE, in Albany.

Directions: From Corvallis via Highway 20, cross the bridge onto Ellsworth, then turn left at 2nd Street. Proceed until you cross a railroad track, then turn left at Hill Street (two blocks beyond the tracks). The brewery is two blocks ahead, at the corner of Water Street. There is plenty of parking diagonally across from the street. The brewery's telephone number is 928-1931.

SPECIAL MEETING: The festival committee, chaired by Mark Kowalski, will meet one hour before the regular HOTV gathering, at 6 p.m., at the Oregon Trader Brewery. Anyone interested in the festival committee's work is welcome to attend.

HIGHLIGHTS OF LAST MONTH'S MEETING:

Last month we met at the home of Jim Cantey and his wife Christine on West Hills Road in Corvallis. I wish to extend special thanks to them for their hospitality.

Amid the many fine brews sampled, Scott Caul called us to order and a few issues were discussed. Some additional competition responsibilities were assigned. The first meeting of the festival committee was arranged. There was a drawing for the stainless steel sink that Lee had acquired. We discussed if and when we would hold the summer picnic (did we finally set a date?). And we discussed the site for future festivals, agreeing that unless the cost goes up dramatically, we should continue to use the Benton Country fairgrounds.

In addition, there was a club-only barley wine taste-off, and even though I helped

MOVING SOON from Joel Rea

There will be some major changes coming soon to Corvallis Brewing Supply. As of March 1, the new shop location will be 464 Madison, just kitty-corner from the courthouse, around the corner from Campus Hero, and across the street from Noah's Bagels. Joel and Sheba Wagons will continue to offer the best in home-brewing supplies and service!!

The new location will be slightly larger with a slightly smaller rent. The location is more visible and should make for greater name recognition. The store layout should prove to be nicer and more organized because there will also be off-floor storage. Summer in-store temperatures will not be in the 90s, and it will be warmer in the winter. Parking will be a bigger problem, but not nearly as bad as in front of Big River during noon and the 5:00 hour.

I am hoping to start the move on Sunday, February 27, with a U-Haul. The services of strong backs and able bodies will be appreciated to help with the move. Pizza and brew will be provided as rewards.

I would greatly appreciate it if folks would spread the word to every brewer whom you know to prevent anyone from falling through the cracks! For more information, contact Joel at 758-1674 or cbsbrew@peak.org

HOTV LITTER BRIGADE from Lee Smith

Last month I failed to include an acknowledgement of the fine work of the HOTV Litter Brigade last December. Here is Lee's report: December is the month the litter teams fear the most! Blustery, wet, cold—A typical Oregon winter month. If we can get through December, the rest of the dates (March, June, September) are usually pleasant. So it was really surprising when our crew, consisting of Scott Caul, Werner Karlson, Mark Taratoot, Scott Leonard and Lee Smith, were greeted on December 18th with mostly sunny skies and fairly warm temperatures. We tallied 22 bags of trash and our new prez, Scott Caul, found a dollar bill. But do you think he shared it with us? Ha! Start thinking about coming out in March; who knows, maybe there is a Ben Franklin out there somewhere!

COOKING WITH BEER by Helen Smith

judge, I cannot remember who won (my apologies). Finally, Joel Rea offered samples from an experiment in evaluating brews from different yeast strains.

UPCOMING COMPETITIONS from Joel Rea

The entry forms for the Strangebrew Homebrew Club's annual competition, "Slurp and Burp," are now available at Corvallis Brewing Supply. The event will be April 1st (no fooling) and the drop-off date for entries at CBS will be March 28th. Direct questions to Ted Hausotter at 503-538-9501. I am certain that they need judges. The prize for Best of Show is a 15.5 gallon converted keg mash / lauter tun.

CONCERT ANNOUNCEMENT from Helen Smith

Musica Antiqua will present a concert of 14th-century Pilgrim Music on the following dates: Friday, March 3, 7:30 p.m., at the Corvallis Arts Center, 7th and Madison Sunday, March 5, 3:00 p.m., at St. Mary's Catholic Church, 728 Ellsworth, Albany

Replicas of medieval instruments will be used, along with voices and percussion. Heart of the Valley-affiliated members participating in these performances are Helen Smith, Liz Yoon, and Jim Cantey. I hope you can make it.

CLUB-ONLY COMPETITIONS from Zymurgy

Here is the upcoming schedule of club-only homebrew competitions. I encourage you to brew one of these in time to enter it so our club can have some winners and tally some points.

Late March Category 20:
Lambic and Belgian-Style Sour Ale

Mid-May Category 17
Wheat Beers ("Weiss Is Nice")

Late August Pale Ales
("Best of Big Brew")

Mid-October Category 9:
German Amber Lager ("Best of Fest")

BJCP EXAM HIGHLIGHTS by Kendall Staggs

On Saturday, January 22, the Oregon Brew Crew sponsored a BJCP exam at the Lucky Labrador Brewpub in Portland. For those of you who are not familiar with it, the Beer Judge Certification Program promotes

SMOKY CHICKEN WITH ROASTED TOMATOES AND DARK BEER

CHIPOTLE SAUCE:
(can be made up to 4 days before cooking)

BLENDER:
1-2 canned Chipotles w/ 1 TBS of the adobe sauce (Winco has these)
4 garlic cloves
3 large or 8 plum tomatoesÑroast under broiler till deep brown *

SAUTE:
1 onion, diced finely
1/2 cup chicken broth
1/2 cup dark beer
(I recommend Newcastle Brown AleÑKS)
1/2 tsp black pepper
1/4 tsp cinnamon
1/8 tsp cloves
1/4 - 1/2 tsp salt

CHICKEN:
1 - 3 lb. broiler cut up or 3 pounds of chicken parts you like.
Sprinkle w/ salt
Fry in olive or canola oil on high till golden brown and set aside.

DIRECTIONS:
Place the blended chipotles, garlic, and tomatoes in a pan, cook on medium about 5 minutes, stirring until thick. In separate pan saute the onions until brown. Add the rest of the ingredients and stir. Mix the chipotle ingredients with the onion ingredients

Place chicken into sauce with its drippings, cover and simmer for 40 minutes (breasts 20 minutes)
UncoverÑadd about 1/4 or more chopped cilantro

Serve over rice w/ black beans on the side.

* 1 28 oz. can tomatoes can be substituted for the roasted tomatoes.
** Chipotles are very hot, so be careful, try one and then add as you like.

THIS IS NOT AS COMPLEX AS IT LOOKS. IT IS ACTUALLY VERY SIMPLE. DOUBLE TO FREEZE.

BEER APPRECIATION CLASSES by Kendall Staggs

I would like to invite all of you to attend one of my upcoming Beer Appreciation Classes in Corvallis. The next few classes will be held at 6:30 on Tuesdays at my home in the Oakvale Apartment Complex, 3930 Witham Hill Drive, #191 U. We sample 9 to 10 beers, evaluate them, taste complementary food, and discuss the styles. The emphasis is on fun. The next two classes are:

February 22 (\$20) Oatmeal and Imperial Stouts
(rescheduledÑagain)

March 7 (\$20) English and American Brown Ales

For more information contact me at 753-6538 or kstaggs@peak.com

BEER WEBSITES OF INTEREST by Kendall Staggs

Here are the websites of four of the six famed Trappist breweries:

a greater understanding of beer styles and brewing processes, and helps assure that there will be quality judging at homebrew competitions. One does not need to hold a rank in the BJCP to be a qualified beer judge, but the BJCP's high standards insure that those who hold the rank will have strong credentials.

The exam is tough. It takes a full three hours and consists of ten essay questions (no dodging) and four interruptions to judge a beer (they tell you what style it is but not whether or not it is a commercial example or a homebrew). One of the questions on the last exam was "Describe in complete detail a recipe and brewing procedure for a German Weizenbier." One of the beers that was judged was Pilsner Urquell.

Fifteen people took the exam. Among them were HOTV members Ron Hall, Beto Zuniga, Scott Leonard, and Mike Bennett. All four indicated that they were confident that they passed. This was the result, they said, of a very helpful study group that met four times during the two weeks before the test to prepare people for the exam. I hosted the study sessions and provided some assistance, while Ron Hall served as instructor. On exam day I helped proctor and steward. This was a gratifying experience for me and I want to applaud the HOTV for its commitment to increasing the number of BJCP judges in the club.

COMMERCIAL BEER REVIEWS by Kendall Staggs

Have you had any good beers lately? Here are some brief reviews of some good ones that I have tasted recently. All were purchased at Burlingame Grocery in Portland, with the exception of Shipyard, which was purchased in New England.

Cantillon 1900 Grand Cru is a new product on the American market. It is something of a rarity: a straight lambic rather than the more common gueuze (blended) or one of the fruit-flavored varieties. It is also a good one: very tart, with plenty of characteristic barnyard odors and flavors. In other words, only the true lambic lovers need apply here. This is one beer style that I never try to talk people into liking, one either does, or one doesn't.

Alaskan Smoked Porter: This perennial favorite from the Last Frontier is a great porter, first and foremost, with a firm smokey aroma and flavor that nevertheless is not overpowering. It is definitely not an everyday beer, but it is still very good with certain foods, or on its own, as a winter

Orval : <http://www.orval.be>

Chimay : <http://www.chimay.be>

Westmalle :

<http://www.trappistwestmalle.be>

La Trappe : <http://www.latrappe.nl>

These are very interesting. You may want to take a look.

NORTHWEST BEER HISTORY by Kendall Staggs

It may have had an awful name, but Sicks' Select, one of the last brands of beer to be brewed in Oregon (before the Microbrewery Revolution of the 1980s) does have an interesting history. Fritz and Emil Sick, father and son, purchased an old brewery in Seattle in 1933 and renovated it in time for Repeal later that year. The best known early brands of the Seattle Brewing and Malting Company were "Highlander" and "Rheinlander." In 1938 Emil Sicks acquired the rights to the brand name "Ranier," an old name for a beer in Seattle that had been acquired before Prohibition by a San Francisco brewery. Sick then changed the brewery's name to Sicks' Ranier Brewing Company.

Emil Sick celebrated the return of Ranier Beer to Seattle by buying the Seattle Indians baseball team (AAA, Pacific Coast League) and renaming them the Raniers. He built them a new home, which was called Sicks' Seattle Stadium, east of the brewery. The stadium was one of the largest and most attractive baseball parks on the West Coast. The Raniers were often champions of the PCL in its glory years before the Major Leagues expanded westward; they won pennants in 1939, 1940, 1941, 1951, and 1955. Sick sold the team to the Boston Red Sox in 1961, but it continued to be called the Raniers.

Sicks' Stadium remained in use long enough to be the home of two different Major League teams. One was the Seattle Pilots, who played their home games in Sicks' Stadium for one year, 1968, before moving to Milwaukee and becoming the Brewers. The other was the Seattle Mariners, who played their home games there for one season before the Kingdome opened.

Emil Sick bought the Salem Brewery in 1943 and the Spokane Brewery the following year. He began brewing "Sicks' Select" beer at these locations as well as in Seattle. The brand was very popular. It was second only to "Ranier" among the brewery's sellers. Despite its unpleasant name. I have a Sicks' Select beer can that

specialty brew.

Shipyard Brown Ale: This is a good solid brown ale from an outstanding brewery in Maine. This beer is a closer to the English style than the hoppy American style so common among the West Coast breweries. The hop flavors and aromas are more subdued; a slightly roasted, chocolatey flavor dominates. Thanks, Dianna.

Wolaver's Brown Ale: Now this is an American brown ale. Hop aroma, flavor, and bitterness are very pronounced, in fact a little too pronounced for my tastes. I would have preferred a beer with more malt character and bigger body to go with all those hops. This beer is organically produced, and is brewed in Fort Bragg, California (North Coast Brewing Company).

If you plan on traveling to distant locales and want tips on what beers to bring back, please contact me. I offer generous rewards for beer hunters.

CLUES THAT YOUR HOMEBREWING HOBBY IS GETTING OUT OF HAND from the book, "Homebrewing for Dummies," forwarded by Mark Kowalski

1. You have more cooking utensils and gadgets than your spouse does.
2. You own the biggest cooking pot in the house (and no one else in the house can use it).
3. You have a spare refrigerator with nothing but brewing ingredient (and beer) in it.
4. You have the local homebrew supply shop on speed dial.
5. You have considered using hop oil as an aftershave or perfume.
6. Your friends stop bringing beer to your parties.
7. Your backyard garden has been taken over by hop plants (and you use spent grain for mulching).
8. Your Christmas and birthday gifts consist of nothing but homebrewing supplies.
9. Your spouse must plan the laundry schedule around your brewing schedule.
10. You have surfed the net looking for homebrewing "chat" rooms.
11. You plan your family vacations around brewery tours.
12. Your children think you brew beer for a living
13. You have awakened to the sound of bottles exploding.
14. You have had to wipe a mess off the ceiling.
15. Your house has been staked out by the

is valued at \$100. The Salem brewery closed in 1953 (leaving Blitz-Weinhard as the only brewery in Oregon until 1984) and the Spokane branch closed in 1962.

Emil Sick died in 1964. The administration of the Ranier Brewing Company went to his adopted son, Alan B. Ferguson. Several corporate buyouts followed in the 1970s, 1980s, and 1990s, culminating in the closing of the Ranier Brewery (along with Blitz-Weinhard in Portland) last year. The Ranier brand name survives, but the beer is now brewed in Olympia (as is Weinhard's).

So there you have it. It is one "Sick" story.

MORE (OR LESS) HUMOR:
OXYMORONIC ONE-LINERS from Kendall Staggs

Exaggeration is a billion times worse than understatement. Death to all fanatics!

An oral contract is not worth the paper it is written on. If we do not succeed, we run the risk of failure—Dan Quayle. I would give my right arm to be ambidextrous. The shortest distance between two points is how far apart they are. Grammar has got to be one of the most important things ever? I am becoming increasingly worried that there is not enough anxiety in my life.

I have this nagging fear that everyone is out to make me paranoid. Life is full of uncertainties. Could I be wrong about that? Not only am I redundant and superfluous, but I also tend to use many more words than are necessary. Always remember you are unique—just like everyone else.

In cerevisiae, fortis (In beer there is strength).



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FBI or the BATF.

How to evaluate the number of yes answers to the above:

1-5: You are still pretty normal

6-10: Start filling out that brewing school application.

10-15: Time for a second mortgage on the home and a FBI background check.

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