

HEART OF THE VALLEY HOME BREWERS

THIS is the HOTV BREWSLETTER VOLUME XX NUMBER 1

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THIS MONTH'S MEETING

Jim Cantey and his wife Christine have generously offered to host this month's meeting of the Heart of the Valley Homebrew Club on Wednesday, January 19, at 7:00 p.m. They live at 3830 West Hills Road in Corvallis. Their phone number is 758-5307 and their email address is cantey@home.com.

Directions: Drive west on Western Boulevard, past 35th, until West Hills Road splits to the right. Jim's house is the fifth on the left. There is ample parking on the property and along Western Hills Road.

HIGHLIGHTS OF LAST MONTH'S HOLIDAY PARTY:

Last month we celebrated the holidays with our annual party, once again graciously hosted by Sam Holmes. Among the highlights were the annual "Name That Beer" contest, which this year was won by yours truly, Kendall Staggs. (This proves once again that it is better to be lucky than talented.) First prize was a rather large bottle of the Hair of the Dog "Fred," which I will share with all the club at the January meeting. Our holiday party featured lots of fun food and snacks, and an especially delightful "Beer and Chocolate Tasting." Finally, Scott Leonard and other members ran the "Ring Toss For Beers." The contest was entertaining and-for some members, like the surprisingly agile Mark Kowalski-productive in terms of beers won.

ON THE HORIZON

Dave Wolf and Joel Rea have been working on organizing a "Beer Dinner" with about ten to twenty members of the club. I believe this would be a lot of fun. We need to make some plans and set a date before the competition season arrives. If you have any input on this topic, please share it during the January business meeting. We still need volunteers for future club meetings. Please contact our president, Scott Caul, if you are interested in hosting a meeting sometime this year.

WHERE ARE THEY NOW? by Lee Smith

COOKING WITH BEER by Helen Smith
ROAST BEEF -Jamaican (Serves 8)
SOAK TWO CUPS SMALL NAVY WHITE BEANS OVERNIGHT IN COLD WATER, DRAIN BEFORE USING.

4 lb. or so chuck roast - rubbed w/ mix * and browned in a LARGE pot on very high

2 large onions -course chop
4 large carrots - cut into dice or 1" slices
4-6 crushed garlic cloves

1 - 14-1/2 ounce crushed or whole tomatoes w/liquid

1 cup beer - light hopped

2 cups water

Rub: *

4 TBS Brown Sugar / 2 tsp. Allspice powder,Mixed

DIRECTIONS:

Rub the sugar/allspice mix all into both sides of the roast .

After browning the roast - remove and set aside

--(sprinkle a little salt)

Now brown the onions, carrots and garlic

Put roast back on top of this

Add the beer and water and tomatoes

Cover and cook 1-1/2 hours

Now add the beans if you have room in the pot **

COOK and additional hour covered

**If you don't have room - remove some of the liquid from the roast, and cook the beans separately in it for 1 hour then add all back to roast.

Good w/ hot french bread to dip in the sauce with the beans and meat..... (or rice)...Big serving - can be frozen in batches.

COMMERCIAL BEER REVIEWS by Kendall Staggs

Have you had any good beers lately? I have been lucky enough to taste a variety of tasty commercial brews already this year, and I continue to be impressed by the large number available in Oregon.

Although the best selection for imports and microbrews is Burlingame Grocery, one does not have to drive all the way to Portland to get good beers. The following are available here in Corvallis.

Lindemans Casis is a rather sweet but still tasty version of a black currant-flavored lambic. (A more authentic, drier version of Casis is from Morte Subite.)

Our old friend Kelly Ivors had this to say when Lee Smith asked her if she wished to remain active in the club: "Yes! I want to be a part of HOTV. I want to come back eventually after I graduate in one and a half more years. So keep me as a member. I'm becoming a better brewer, too! I'm studying for the BJCP exam and hope to take it soon. Missing all of you, Kelly." Kelly's email address is now kli105@psu.edu.

BJCP STUDY GROUP

Here is one more reminder that the Oregon Brew Crew will be hosting a Beer Judge Certification Program (BJCP) exam on January 22, 2001, in Portland. Ron Hall and Kendall Staggs have been leading a study group for eight club members who are interested in taking the exam. It has been very informative for the teachers as well as the students, and has given us all an opportunity to learn more about beer while tasting and judging samples (which is almost always a pleasure).

HOTV WEB SITE

Beto Zuniga is still soliciting ideas for the HOTV web page. The new URL is <http://www.foamrangers.com/hotv>. If you have ideas for the web page you can reach Beto at hophead@hotv.org

BREWING NEWS by Joel Rea

In an attempt to understand the world of beer better I have done rather a simple experiment that I would like to share with the rest of the club. Recently I fermented a rather ordinary batch of beer and split the batch into a half dozen one-gallon test fermenters. At the next meeting we can have a sample of the beers to see what variations exist in the dried yeast strains. Someday I would like to conduct a similar experiment with liquid yeast varieties.

EQUIPMENT NEWS by Lee Smith

Early in our meeting you will have the last opportunity to purchase raffle tickets for a chance to own a very handsome stainless steel sink. We will have the drawing toward the end of the meeting.

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 classes are held in the Wine Cellar in the Old Cannery Mall, 777 NW 9th St. at 6:15 on Tuesdays. 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:

Red 5 IPA from the Bear Republic Brewing Company is terrific West Coast India Pale Ale. It won the Gold Medal at this last fall's Great American Beer Festival.

La Rossa Birra from Italy's Moretti Brewing Company is an amber-colored, malty doppelbock (7.5 % abv) that is reminiscent of the Vienna style.

Available only in Portland: Blanche de Bruxelles (witbier); Foret (saison); Kwak (strong Belgian ale); and Köstritzer (schwarzbier). Thanks to Scott Leonard, I have also had the pleasure of tasting, from Chicago's Goose Island Brewing Company, a delicious Hex Nut Brown Ale and a surprisingly flavorful and hoppy Blonde Ale.

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.

NO JOKE by Kendall Staggs

Recently I have sampled four varieties of "porter" from Poland, a country more famous for its vodka than its beer. These beers turned out to be as delicious as they are enigmatic. For one thing, they are bottom-fermented, which technically makes them lagers rather than true porters. They are very strong, ranging in alcohol from 7.8 to 9.3 % by volume; and while they are reddish-brown in color, they were clearly inspired by Russian Imperial Stouts, which were first imported to the Baltic port of Gdansk from England over 200 years ago. The breweries that produce them, Krotoszyn, Ococim, Dojlidy, and Zyweic, have recently been privatized, and have linked up with large western brewing corporations to get funding for modernization and expansion. The beers are modestly priced at \$2.70 for a 500 ml bottle.

Not long after Poland threw off the shackles of communism a new political party, the Polish Beer Drinkers Party, was created as a joke. Now it is a serious political force in Poland. It publishes a weekly newspaper, Kurier Piwny (the Beer Courier), campaigns to deregulate the beer trade, and holds several seats in the Polish parliament. Perhaps the beer lovers of America should take this cue from the Poles.

January 25 (\$25)-Belgian Strong Golden Ales

February 8 (\$20)-Oatmeal and Imperial Stouts (rescheduled)



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