

# HEART OF THE VALLEY HOMEBREWERS

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

The Heart of the Valley Homebrew Club meets on the third Wednesday of each month, alternating between Corvallis and Albany. Our next meeting will be Wednesday, July 19, at 7:00 p.m. at the home of Mark Taratoot in Corvallis. It is located at 336 NW 12th Street in Corvallis, between Harrison and Van Buren streets. It is a duplex, and 336 is on the right. Look for all the flowers in the planting strip between the sidewalk and street. It is just half a block from Shop 'n' Go, formerly Walt's. Parking is extremely limited, so please carpool or ride a bike. I'd suggest that even if there were parking, but there really isn't much.

>From Hwy 34 or 20, go to Harrison and head west. Turn left on 12th. We'll be in the back yard. Mark's number is 754-7570.

## **PRESIDENT'S CORNER / HOTV HOMEBREWERS' PICNIC** by Scott Caul

SUMMER IS HERE!!! Don't waste a moment of precious sunshine. With that in mind, mark your calendars for the HOTV Homebrewers' Picnic: Saturday, August 5, from noon to 6:00 p.m. We missed the boat on Corvallis area parks this year and scooped up on the only open day in Albany. So we will return to Grand Prairie Park. Directions: from the north on I-5 take Exit 234B to Waverly Drive. Turn left and go to Grand Prairie Road. The park is on the right side. From Corvallis, follow Highway 20 through town and turn right on Geary Street. Proceed to Grand Prairie Road and turn left. Go to Waverly and the park will be on the right.

A couple things will change this time around. We have decided to cancel the Beer Olympics among the clubs because interest was waning (or more likely, because Lee is sick of losing the trophy). We will still have plenty of stuff for the kids to do. Food will consist of Lee's famous

## OTHER BEER FESTIVALS THIS SUMMER

If your vacation plans bring you close to any of these destinations, you may want to check out one of the other beer festivals around the country this summer.

July 14-15  
Vermont Brewers Festival  
Burlington, VT.

July 16  
Brewers Rendezvous  
Irvine, CA.

July 19  
Alaska Craft Brew Festival  
Fairbanks, AK.

July 22  
Tahoe Brews and Blues  
Stateline, NV.

July 24-25  
Colorado Brewers' Fest  
Fort Collins, CO.

July 29  
State College Microbrewers and Importers Expo  
State College, PA.

August 5  
Great Eastern Invitational  
Microbrew Festival  
Adamstown, PA.

August 11-13  
Toronto's Festival of Beer  
Toronto, Ontario

August 26  
Colorado Springs  
Microbrews Expo  
Colorado Springs

September 1-4  
Festbiere 2000  
Chambly, Quebec

## **CLUB-ONLY COMPETITIONS** by Kendall Staggs (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.

Mid-October	Category 9: German Amber Lager ("Best of Fest") [Märzens]
Early December	Category 24: Historical Beers [example: pre-Prohibition lager]

## **LITTER PICK-UP** by Lee Smith

We had our biggest turnout ever for the Highway 20 litter pick-up on Saturday, June 24. Thanks to all our volunteers: Lee Smith, John Sterner, Gary Ferguson, Dave Benson, Kendall Staggs, Paul Jorgensen, Derek & Sarah Whiteside, Scott Caul, and Michael Villiardos. We picked up 26 bags of trash and also reported a mattress at Scenic Drive, which was picked up along with our stuff.

## **POKER GAME** by Kendall Staggs

Some of the litter gang (aka dirty old men) returned to the home of Lee Smith on the evening of June 24 for a little game of nickel ante / quarter limit

deep-fried Cajun turkey, beer-boiled brats, and fresh sweet corn. (We will also have more for the herbivores, too.) Please bring a side dish or dessert to share. Oh yes, we will definitely have beer!!!

The last big change I wanted to keep for a surprise, but I could not think of a way to prepare everyone properly. We will have a good old-fashioned, genuine dunk tank! Yes, a dunk tank. There will be a random drawing for willing victims, but I can think of a few who will be going in for sure. Those who have it coming may include long-time members who deserve it, new members who don't deserve it, folks in the business of selling homebrew supplies, know-it-all professor types, and club presidents with delusions of grandeur. If you fall into any of these categories, or would like to be in the hot seat lottery, I suggest you bring a swimsuit, a towel, and a change of clothes. (Spouses are encouraged to bring something extra for the reluctant participants.) See ya all at the next meeting.

#### **LAST MEETING:**

Thanks to Lee Smith for hosting our last meeting at his home on the heights of Maier Lane overlooking Albany. We all had a good time on the deck, in the brewhouse (formerly Lee's garage), in the kitchen, and on the grounds of the estate. One of the highlights of the meeting was the chance to sample leftover beers from our homebrew festival; there were some tasty ones for the discriminating palate. Werner arrived in a truly frightening costume. We also had a chance to bid our farewells to Lys Buck. It was a delightful evening of beer and conversation on a gorgeous early summer evening.

#### **OSU SCHOLARSHIP** from Lee Smith

This year the Heart of the Valley Homebrew Club has donated another \$100 to Oregon State University's scholarship program in the Department of Fermentation Science. This scholarship, as many of you know, assists students who are studying the scientific aspects of beer-making and was established in the name of long-time Oregon Brew Crew member Bob McCracken. Lee has received an acknowledgment and thanks from the Oregon Brew Crew, and Betty Brose, the Director of Development of the OSU Foundation, had this to say:

"Thank you for your recent contribution to the E. R. Jackman Foundation / Bob McCracken, Jr., Scholarship Fund in the

poker. Lee, John, Gary, Kendall, and Scott were the participants. We all had a good time, especially those of us who won. Scott gets the awards for the best jokes, best imitations of musical instruments, and most generous with his money. Lee was a gracious host and the beers were great, but all the guests noticed that the quality of food served at his home seems to drop off just a bit when Helen is out of town.

**GRILLING WITH BEER** from Lucy Saunders's article in Brew Your Own magazine, Summer 2000, 42 (Saunders is the author of "Cooking with Beer," Time-Life Books, 1997, and an upcoming book entitled, "Grilling with Beer")

With Helen on vacation, I decided to allow a renowned cooking-with-beer writer to help fill in the gap with a few recipes for beer marinades for the grill.

#### **MALTY MANGO MARINADE**

This piquant blend of fresh mango, pureed with pilsner, lemon zest, and herbs, adds flavor and moisture to white, bland fish such as cod or haddock. Punch up the seasonings if using this marinade with a more robust, oily fish such as bluefish or shark.

1/4 cup olive oil  
12 ounces pilsner  
1 teaspoon minced lemon zest  
1/2 cup diced mango  
2 teaspoons minced summer savory (fresh)  
1/2 teaspoon pink peppercorns  
1 teaspoon lemon juice  
1 tablespoon amber malt extract  
1 teaspoon minced green scallion tops or chives (fresh)

Mix all the ingredients in a blender. Pour over fish placed in a glass or other nonreactive dish. Let the fish marinate at room temperature for 30 minutes, turning the fillets once. Grill for 2 to 3 minutes per side, or until fish is opaque throughout and golden on the surface. Serve immediately.

#### **FLEMISH MARINADE WITH ABBEY ALE AND JUNIPER BERRIES**

This fully flavored marinade was inspired by medieval Flemish sauce recipes, says Wendy Littlefield of the Ommegang Brewery in Cooperstown, New York. It brightens the flavor of robust meats such as beef, game, and pork. The piney, fragrant aroma of the juniper berries married to Ommegang's complex, Belgian-style Abbey Ale lends this dish a fascinating burst of intriguing flavors.

3 tablespoons of vegetable oil  
1 1/4 cups onion, very finely chopped  
1/2 cup carrot, finely diced  
1/2 cup celery, finely diced  
3 cups Ommegang Abbey Ale  
1 1/2 brown meat stock  
1/4 cup amber malt extract  
4 tablespoons red wine vinegar  
1/2 teaspoon dried thyme  
2 bay leaves  
1/4 teaspoon dried rosemary  
1/2 teaspoon whole peppercorns  
12 juniper berries, crushed

College of Agricultural Sciences. Your generosity is greatly appreciated. Programs in the College of Agricultural Sciences continue to grow and evolve. Thanks to supportive people like you, students benefit in ways that are truly meaningful, adding greatly to their classroom experience. Your support means students can experience learning in a real hands-on way, allowing for greater flexibility and teaching opportunities. Your vote of confidence, through your gift, is needed and appreciated. Thanks again."

### **OREGON BREWERS' FESTIVAL**

>From Friday, July 28, through Sunday, July 30, the Oregon Brewers' Festival will be held at Portland's Tom McCall Waterfront Park. The main entrance will be at Oak Street and the Bill Naito Parkway. The festival hours are from noon to 9:00 p.m. Friday and Saturday and noon to 7:00 p.m. on Sunday. Token and mug sales cease 1/2 hour prior to closing. Admission is free, but a 2000 souvenir mug costs \$3 and is required for tasting. Mugs from previous years are not accepted. Tokens are required for beer, and they cost \$1 apiece. Patrons pay three tokens for each 14-ounce mug of beer, or one token for a 4-ounce taster. The following comes from the festival's press release:

"Hipahipa" to beer lovers everywhere! This means "cheers" in Hawaiian, and is the catch phrase for this year's Oregon Brewers' Festival. This nationally recognized event, which annually features handcrafted beers from 72 of the top independent breweries across the country, will showcase nearly a dozen beers from Hawaii at this summer's event.

Celebrating its 13th year in 2000, the Oregon Brewers' Festival is North America's largest gathering of independent brewers, and won the 2000 Gene Leo Rose City Award honoring the significant contribution to the promotion of tourism in the Portland region. Nearly 85,000 people attend the festival each year, which is considered by many to be the finest craft beer festival in the nation. The event prides itself on promoting regional and national brews, and in addition to Hawaii, it will feature this year breweries from Alaska, Missouri, Illinois, and 11 other states. More than half of this year's breweries hail from outside the Pacific Northwest, and 19 are new to the festival.

The Oregon Brewers' Festival is designed to promote independent brewers in an

Sauté the onion, carrot, and celery in the oil until lightly brown. Let cool in a deep, nonreactive bowl. Then combine all the ingredients for the marinade. This recipe makes about 5 cups. Try this marinade with butterflied leg of lamb.

**ICE CREAM AND BEER** from "All About Beer," July 2000, 11. Jeremy's Microbatch Ice Creams, a hot young company based in Philadelphia, has released Vanilla Cream Stout, vanilla ice cream with a cream stout swirl and chocolate covered pretzels. The stout flavor (made from a beer variegate) was inspired by Samuel Adams Cream Stout. Founder Jeremy Krause was inspired to form his company by the success of microbreweries; he makes superpremium ice creams with high-quality ingredients in small batches.

**BEER HISTORY** adopted from the Chicago Beer History page July 1, 1919

The absoluteness of National Prohibition was still be six months away; it was not scheduled to take effect until January 16, 1920. But President Woodrow Wilson let the wartime prohibition bill, which banned the retail sale of alcoholic beverages, become law effective July 1, 1919. In Chicago, the attitude towards the upcoming closing date of city saloons was defiant. Over the back bars of many of the saloons were signs declaring, "THIS SALOON WILL BE OPEN FOR BUSINESS AFTER JULY 1." Rumors abounded that some local brewers were so confident that the ban would be lifted before July 1 that they were not only brewing beer, despite the restrictions, but were once again brewing full-strength brew.

For the would be homebrewer, small cans of Hopfen und Malz Extrakt were popping up for sale in delis and food stores throughout Chicago. By adding water and a packet of yeast to the malted extract, the beer drinker was promised a stimulating malt beverage of at least 5 percent alcohol in five to seven days.

On June 30, 1919, Chicagoans celebrated like never before. Whiskey and some of the more exotic mixed drinks seemed to be the drinks of choice. The reason for this was simple; alderman and future mayor Anton Cermak had declared that Chicago saloons had run out of "real beer" two days earlier. This was only the second time since the hot summer of 1854 that Chicago had run out of beer.

With a collective hangover of tens of thousands, the city slowly awoke the next day to learn that United States Attorney General A. Mitchell Palmer had announced the night before that the manufacture and sale of beer with 2.75 percent alcohol could continue until the federal courts ruled on whether or not such beer was legally intoxicating. Recent test cases in New York had resulted in a decision to question what amount of

educational fashion. The event features homebrewers demonstrating their craft, hop grower exhibits, maltsters, beer writers, and a display of Northwest breweriana. Oregon State University's Fermentation Science Department will demonstrate sensory detection so patrons can learn what should and should not be present in beer.

Light meals and snacks will be offered by local restaurants. There will also be live music. The Bicycle Transportation Alliance offers free bicycle parking. Minors are permitted when accompanied by a parent. No animals are allowed unless ADA. For more information, contact Art Larrance at 503-778-5917 or 503-297-3150.

[Editor's note: Scott Leonard has already signed up to work as a server on Saturday the 29th in return for free beer and I plan to attend at least two days of the event. Contact me if you are interested in sharing a ride to the festival.]

**COMMERCIAL BEER REVIEWS** by  
Kendall Staggs  
A WORD FROM THE WEIZENS

Have you had any good beers lately? Here are some brief reviews of brews that I have recently tasted. In Corvallis, Shop 'n' Go has a pretty good selection of authentic German Weizenbiers, the perfect thirst quenchers for hot summer days. These beers are a lot more flavorful and potent than American wheat beers, which are at best pale imitations of their Bavarian cousins. Packaged in 500 ml. bottles, German Weizenbiers range in strength from 5 to 6 percent alcohol by volume. The chief characteristic is the house yeast strain, which produces phenolic compounds that yield banana and clove aromas and flavors in various combinations. They are best when served in tall Weizen glasses, which show off their thick, creamy heads.

Paulaner Hefe-Weizen: This is the most common and perhaps best known German Weizenbier available in America. It is a solid introduction to the style, with a nice balance among the aroma notes of banana, clove, and vanilla. There are just enough noble hops to prevent it from being sweet. Its alcohol strength is 5.4 percent by volume. The word "Hefe" means yeast in German. "Weizen" means wheat. The Paulaner Brewery in Munich is also famous for Salvator Doppelbock.

Franziskaner Hefe-Weisse: This is another common brand, also from Munich

alcohol in beer could be legally considered intoxicating. "We will proceed in an orderly fashion to establish whether intoxicating beverages proscribed by the law include those having less than 2.75 percent alcohol," advised Palmer. Until the Supreme Court ruled on a legal definition of intoxicating or until January 16, 1920, 2.75 percent beer could continue to be sold in those states that did not have dry laws on their books. Impulsively acting on Palmer's ruling, Illinois Attorney General Edward J. Brundage initially issued a statement that the sale of beer and wine with 2.75 percent alcohol could continue in Illinois until National Prohibition took effect on January 16, 1920. In accordance with these opinions, the Chicago City Council quickly passed an ordinance authorizing the issuance of temporary 60-day liquor licenses, a move introduced by Alderman Cermak. The licenses now sold for \$50 a month instead of the old cost of \$83, which would have allowed the sale of hard alcohol.

Later that day, however, City Corporation Counsel Samuel A. Ettelson discussed Palmer's ruling with Attorney General Brundage. As a result of their meeting, and despite no federal court rulings on the definition of what amount of alcohol in beer was legally considered intoxicating, Brundage instructed Police Chief Garrity to arrest anyone who attempted to sell any beverage that contained more than one-half of 1 percent alcohol. Brundage now ruled that "The search and seizure act of the state of Illinois, in force and effect after July 1, 1919, defines intoxicating liquor or liquids as including all distilled spirituous, vinous, fermented, or malt liquors which contain more than one-half of one percent by volume of alcohol, and all alcoholic liquids, compounds, and preparations, whether proprietary, patented, or not, which are portable and are capable of or suitable for being used as a beverage."

Brundage had reversed his decision. The sale of light alcohol beverages would not be permitted in Illinois. With the enforcement of state law versus a yet established federal opinion, the death knoll for beer in Chicago was sounded at 6:30 p.m. on July 1, 1919.

**BUT I THOUGHT THERE WAS NO SUCH THING AS . . .** adopted from *Brewed in the Pacific Northwest*, by Gary and Gloria Meier

In the August 7, 1886, edition of the *The Dalles Mountaineer* the following advertisement appeared: "Grand Opening of the ORO FINO SALOON-Celebrated Columbia Beer on Draught-5¢ a glass-Special Rates to Families-A Splendid Free Lunch for Customers."

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(Franziskaner is Spaten's Weizenbier division). It is much heavier on the clove character, and for some, such as the German wheat beer expert Eric Warner, the phenolics are too bitter. It's not my favorite, but I still like it. Its alcohol strength is 5.0 percent by volume. "Weisse" means white in German, and this is another name for wheat beers. Franziskaner also makes a dark wheat beer, called Dunkel Hefe-Weisse, and a filtered version, called Club Weisse.



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Schneider Weisse: This is one of my favorite Weizenbiers, a malty and complex version of the style. Deep amber in color, it is darker than most. It is a little more substantial, too, with a starting gravity of 1.056. The aromas and flavors, in addition to lots of banana and cloves, include bread dough, spices, and citrus peel. There is also a little more hop bitterness on the finish than most Weizenbiers. Its alcohol strength is 5.4 percent by volume. The G. Schneider und Sohn Brauerei also brews Aventinus, the definitive Weizenbock.

Ayinger Ur-Weisse: Now we are getting to the cream of the crop. This is a mildly sweet, full-bodied version of the style from the Bavarian town of Aying, about 50 miles east of Munich. Hazy tan in color, it is sometimes called a Dunkelweizen, although it is really not dark enough for that designation. There is lots of malt in this one, with baked bread and caramel notes. Fruity esters give way to a relatively clean palate with plenty of clove and a hint of nutmeg. The beer writer Michael Jackson detects apples in the aroma. It finishes slightly sweet. Its alcohol strength is 5.8 percent by volume. "Ur" as a prefix means original in German.

For an even larger selection of Weizenbiers, including Erdinger, Weihenstephan, and others, travel to Burlingame Grocery in Portland. Prost!