

HEART^{OF} THE VALLEY HOME BREWERS

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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 18, at 7:00 p.m. at the home of birthday boy Ron Hall (40).

Directions to the home of Ron Hall and Jenny Miller: From Corvallis, take Highway 99W north to Tampico Road (about 1/4 mile past Adair Village). Turn left on Tampico and go 3 miles to Trillium Lane. Turn right on Trillium Lane. It's the first driveway on the right, 38945 Trillium Lane. Call 745-7062 if you get lost.

LAST MONTH'S MEETING

by Kendall Staggs

Last month we had a delightful time at the home of Lee and Helen Smith. Helen's cooking, their fine home in the hills overlooking Albany, the great weather, and lots of great leftover homebrews were among the many attractions. The turnout was good, and I enjoyed meeting and visiting with many of the newer members of our club. Thanks again, Lee and Helen.

JUNE LITTER PICK-UP

by Lee Smith

Saturday, June 23rd, turned out to be a nice day, just right for picking up trash! Even though they could have been doing other fun things, Kendall Staggs, Ron Hall, new member Ryan Jameson, Dave Benson, Doug and Mare Goeger and Lee Smith suited up and, armed with some pretty dinged-up tongs, went forth to net 21 bags of litter. This is about ten less than we usually pick up. It would be nice to think that Oregonians are becoming more conscious of litter, but let's wait and see what September brings. Speaking of which, that date will be the 22nd and, as always, we'll

OREGON STATE FAIR

from Joel Rea

There will be a beer category at the State Fair this year. Entries are due July 10, at the Fair Grounds (Unless somebody would like to be an unofficial drop-off point.) I will have entry forms soon. Judging will occur on Saturday, July 14, and Curt Hausam (pronounced "House-em") will be contacting you to judge.

Last year the Pelican Brewpub donated a night's stay on the coast and brewer for a day. I'm not sure what the big prize will be this year.

Editor's Note: I plan to judge this year. Anyone interested in riding with me to Salem should give me (Kendall) a call.

BEER APPRECIATION CLASSES

by Kendall Staggs

Beer Appreciation Classes have returned. The next class, featuring Belgian Strong Golden Ales (Duvel and its kin), will be Friday, July 7, at 7:00 p.m., at the Bagel Sphere, 2027 NW Monroe Avenue, Corvallis. The cost is \$25 per person. We will serve eight delicious Belgian beers, plus fresh-baked bagels and cheeses. It should be lots of fun.

The following class will feature Bavarian Weizenbiers (and a few Weizenbocks) on Friday, July 13.

For more information, please call me at 753-6538 or email

PORTLAND INTERNATIONAL BEERFEST

Willamette Week presents the inaugural Portland International Beerfest, July 20-22, at the North Park Blocks. The Friday session is from 4:00 to 10:00 p.m., Saturday from 11:00 a.m. to 10:00 p.m., and Sunday from 12:00 to 7:00 p.m. Entry is free, but to drink one must have a valid ID

and pay \$10 for a glass and three tokens. The four-ounce samples cost from one to three tokens (some of these beers are very expensive) and extra tokens cost, in increments of four, \$5. By my reckoning an average beer lover would spend about \$35 for 12 samples of beer.

There will be over 120 beers available to

be needing volunteers. Thanks to all who came out to help.

WHAT A WAY TO GO

from Dianna Fisher

DUBLIN, Ireland. Workers laid off when a Guinness packaging plant closes in July will be able to drown their sorrows in beer, thanks to a severance package that includes up to 10 years' free supply of the famous Stout. "It is a tradition within the [brewing] industry that employees get a beer allowance, amounting to about two bottles a day," said Pat Barry, director of corporate affairs for Guinness Ireland. The number of years workers receive the beer allowance will depend on years of service, he said, adding that the size of the payment also will depend on length of employment, with workers receiving an average payout of about \$70,000.

THE MEANING OF LIFE

from my old friend Steve Bucklin
(I know, versions of this story have been making the rounds on email lately, so if you have heard this one, please bear with me.)

A philosophy professor stood before his class and had some items in front of him. When the class began, he wordlessly picked up a large empty mayonnaise jar and proceeded to fill it with rocks, each about 2 inches in diameter. He then asked the students, "Is the jar full?" They agreed that it was.

So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles, of course, rolled into the open areas between the rocks. He asked the students again, "Is the jar full?" They agreed that it was.

The students laughed. The professor next picked up a box of sand and poured it into the jar. Of course, the sand filled the remaining spaces in the jar. "Now," said the professor, "I want you to recognize that this jar is your life. The rocks are the important things: your family,

your partner, your health, and your children. If everything else were lost and only they remained, your life would still be full.

"The pebbles are the other things that matter such as your job, your house, and your car. The sand is everything else, the small stuff. If you put the sand into the jar first, there is no room for the pebbles or

the rocks. The same goes for your life. If you spend all your time and energy on the

taste (about 25 of which I have never had). All of them (except for a couple of Hair of the Dog products) are imports. About half of the beers will be served from kegs; the rest from bottles. Among them are some very exotic and hard-to-find Belgian Ales.

Volunteers can work four-hour shifts and receive t-shirts and tokens for some free beer. One can sign up on-line. For more information, see the

Portland International Beerfest website:
<http://www.portlandbeerfest.com/index.htm>

Editor's Note: I plan to go to the Saturday session. It would be nice if a group of us traveled to Portland together, and possibly arranged for a designated driver.

FAB FIVE SUMMER BEERS

by Kendall Staggs

Recently, in a magazine article, Michael Jackson listed his favorite five beers for summer. Inspired, I endeavored to list my favorite five summer beers this year, all of which are currently available in Oregon:

Hoegaarden Witbier: The original and still champion of the Belgian White Beer Style, "who-gar-ten" has the perfect combination of light spiciness to go with a dry finish. A perfect substitute for iced tea, this beer goes well with summer snacks and salads, or by itself. A great beer to sip in the shade.

Blue Paddle Pilsener: How about a Czech-style Pils from a brewery called New Belgium that is located in Colorado? This one's a winner. Few beer styles are more refreshing on a hot summer day than an authentic Pils, and they beat American macro beers by a mile when one has worked up a thirst, either from mowing the lawn or biking across town.

Eau Bénite Tripel: Care for something stronger, but still light in color and body? Try this "holy water" from Unibroue, Canada's fabulous producer of Belgian-style ales. It's a non-traditional Tripel, with a little corn in the grist, but it's none the worse for it. All the right notes are present, from the fluffy white head to the fruity, authentic Belgian yeast aromas and flavors. This dangerously drinkable concoction finishes at 7.3 percent alcohol by volume.

Wiesen Edel Weisse: This mouthful of beer name means "meadow royal white." It is a stronger-than-average Bavarian Wheat Beer from the Schneider Brewery,

small stuff, you will never have room for the things that are important to you. Pay attention to the things that are critical to your happiness. Play with your children. Take time to get medical checkups. Take your partner out dancing. There will always be time to go

to work, clean the house, give a dinner party, and fix the disposal. Take care of the rocks first—the things that really matter. Set your priorities. The rest is just sand."

But then a student got up and took the jar, which the other students and the professor had agreed was full, and proceeded to pour a glass of beer into it. Of course, the beer filled the remaining spaces within the jar making the jar truly full.

The moral of this story is obvious: No matter how full your life is, there is always room for beer.

the makers of the famous Aventinus Weizenbock. Hazy dark gold in color, this full-bodied version has subtle banana esters and lots of spicy notes. It finishes at 6.2 percent alcohol by volume.

Rodenbach Alexander: Ah, Rodenbach. This exquisite version of the famous Flemish Red Beer is flavored with cherries and just may be the ultimate dessert beer. Its tartness threatens to pucker one's cheeks together but there is just enough malty sweetness and carbonation to keep that from happening. Musty, oaky notes come through as well. It may not be to everyone's liking, but for those with slightly sophisticated palates, Rodenbach Alexander is, as the songwriter Cole Porter would say, "delightful, delicious, de-wonderful."



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