

# HEART OF THE VALLEY HOMEBREWERS

This is the HOTV Newsletter  
VOLUME XXII, NUMBER 10  
October 2001

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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, October 17, 7:00 p.m., at the home of David Pulitzer in Corvallis. David's address is 1103 NW 26th Street and his phone number is 753-5759.

Directions: From downtown Corvallis go north on Kings Boulevard to Grant Avenue. Turn left (west) on Grant and go about four blocks. Turn left (south) on 26th Street. David lives in the lower duplex, which is the 4th or 5th home on the left. The upstairs address, 1105, is easiest to see because it is above the carport.

## **LAST MONTH'S MEETING**

by Derek Whiteside

Our September meeting was held at the soon-to-be-ex-home of our esteemed vice-president, Scott Leonard. Scott and his wife, Holly, and their son, Alexander, are in the process of moving to Corvallis, so this meeting was the last ever at Scott's house in Tangent. Thanks so much to Scott and Holly for hosting us two Septembers in a row.

Those of you who weren't there really missed out. Scott had an impressive selection of homebrewed beers on tap, including a delicious Oktoberfest-style brew. Many members brought their latest creations to sample as well. In addition to the usual munchies, Lee Smith brought a turkey that was leftover from the picnic. He cooked it earlier in the day, and it was delicious!

Business discussed:

Sam Holmes made an announcement about the then-upcoming happening. It was a great success from all reports.

After much discussion, those present voted to hold our annual holiday party at Sam Holmes's

## **HOTV T-SHIRTS FOR SALE**

from Joel Rea

Have you worn your latest HOTV shirt into the ground? So many dang beer stains that the original color just does not exist? Pit stains beyond recognition? Your sweetie won't sleep with you anymore cause you refuse to wash your favorite nightie (also reputed to have Lee Smith "drip" down the front)? Maybe you never got one? Maybe you wanted to hold out for a fresh one when they became true collector's items! Now that everyone else's has become a dust rag, now you can strut yer stuff with a fresh and exciting HOTV brew shirt. There are just three left so come on down and get 'em while they are last. Colors and sizes are limited and our lawyer advises us to claim that injuries acquired while wearing the shirt, including: confrontations with Greyhound buses, falling from numbing heights, incidents involving screw drivers and electrical outlets, missing fingers from chainsaws, bizarre acts of God and accidental drownings in bathtubs are not covered by the HOTV comprehensive party insurance plan.

Price? Ah heck, I don't remember what they went for-something like \$59.61. TODAY AND TODAY ONLY!!!! \$20.00 EACH, but wait...there is more!

With each T-shirt purchase CORVALLIS BREWING SUPPLY WILL TOSS IN A NEW AND IMPROVED STORE PINT MUG (imitations do not have the "Sheba stamp of approval" on the bottom!) All proceeds will benefit the Lee Smith Travel Fund. If you do not buy one soon, during the holiday season you may be forced to take one home from the ring toss event.

## **BETO'S BEER ADVENTURES IN SEATTLE**

from Beto Zuniga

### Anacortes Brewhouse

Anacortes is somewhere between Bellingham (Orchid Street Brewery) and Mount Vernon (Skagit River Brewery) and close to the San Juan Islands, in fact you take a ferry from Anacortes to get to the islands. It's a small town with one brewpub and you would think that it would be easy to find the place. We looked and looked and gave up. We decided to just go to Rockfish Grill. Upon walking in the door we noticed on the sign under Rockfish Grill in smaller print was "and Anacortes Brewhouse." We found it! It was quite a popular place. The Rockfish Grill side of the place has fresh local Northwest cuisine, lots of seafood. Their beers are Pilsner, Amber, and IPA, to Porter, Stout, Barley Wine, and a Bock. The pilsner was surprising good. The big single-room pub is in a historic building; it's served several purposes since its construction in 1929, including a saloon, a stevedoring business, a Montgomery Ward retail outlet, an ice cream shop, and a plumbing business. The back bar is made out of mahogany, built in Pennsylvania, and was originally in the Skagit Saloon until being reinstalled in the Anacortes Brewhouse.

### The Rock Wood Fired Pizza and Brewery

The Rock (not related to the Rock Bottom) is in Lynnwood just north of Seattle. As you can tell from tier name their specialty is pizza, wood fired pizza. I didn't try the pizza but I did try the beers. Who would have thought! Their beers are Suicide Blonde, Wild Thing Honey Wheat, Rock Steady Red, Sledgehammer IPA,

house in Corvallis on Saturday, December 8. Mark your calendars! More information will be upcoming.

Some of the members are interested in using a vacuum sealer (for food) to preserve and compress hops. There was some discussion on whether the club should purchase one for membership use. The cost looks to be around \$120; please email me if you have opinions on this. Please note: we won't do anything without having a motion and a vote at a future meeting; I'm just interested in the membership's thoughts on the matter.

Last, club officer elections are upcoming! Perhaps you'd be interested in taking part in club leadership, or maybe you know someone who would be? The offices are President, Vice-President, Treasurer, Newsletter Editor, and Festival Chair. We'll be discussing the election process (and taking nominations) at the upcoming meeting. I hope to see you there!

#### **FROM THE TREASURER** by Lee Smith

As this year gallops to a close, it is time to remind our membership that dues for the year 2002 may be paid at the October 17th meeting or by sending your check, for \$12, to Heart of the Valley Homebrewers (HOTV is OK, too). The address is 2190 Maier Lane, NW, Albany, OR 97321.

#### **LITTER BRIGADE** by Lee Smith

On a hot, hot Saturday, September 22, our team of DOUG & MARE GOEGER, JOHN STERNER, GREG & ANGELA KURBIS, and LEE SMITH turned out for litter pick-up and garnered about 26 bags of trash. We sipped a couple of brews at Hyack Park, then adjourned to Sam Holmes's Hoppening. All in all, it was a very nice day! If you don't like the heat, how about coming out in December (probably the 8th). I guarantee cooler temperatures.

#### **CBS NEWS** from Joel Rea

About those converted kegs we talked about a long time ago. . . I had five kegs converted recently and I thought that some club folks would want to swing by the shop to take a look-see at them. I had these made for resale at the shop, but if as a club we wanted to pursue this avenue, then we maybe outta shouldda do it. I do have five more kegs which I would be willing to sell for the price that I bought them: \$25. The shop I took them to is a precision welding shop in Albany. Guy, the owner of Viper N.W. Welding, is a brewer so he knows how to put them together. I'm not sure yet what the cost is on them, because I had some other work done. I think about \$45. Anyway, swing by the shop and look at one. If you would like to have some

Jumpin' Black Jack Porter with two special brews Mellow Yellow Honey Wheat (with lemon zest) and Lunatic Fringe XXXPA. I had the sampler if you couldn't tell. All their brews very similar in that they had a slight vegetable flavor. But the porter was excellent!

#### The Freemont Oktoberfest

At the center of the universe there was an Oktoberfest on September 12-23. The fest was setup more like a beer tasting festival more than an Oktoberfest. There were lots of local and non local breweries present; Bear Creek Brewing, Boundary Bay Brewery, Coeur d'Alene Brewing., Dad Watson - McMenamins, Deschutes Brewery, Diamond Knot Brewery, Dick's Brewing, Elysian Brewing, Far West Ireland Brewing, Fish Brewing, Gordon Biersch Brewing, Hale's Ales, Leavenworth Brewery, Lunar Brewing, Mac & Jack's Brewery, Mendocino Brewing, Monkey Brau & Lost Falls Brewing, New Belgium Brewing, Orchard Street Brewery, Pacific Crest, Paulaner, Pike Brewing, Port Townsend Brewing, Pyramid Ales and Lagers, Ram Big Horn Brewing, Red Hook Ale Brewery, The Rock Wood Fired Pizza and Brewery, The Rockfish Grill and Anacortes Brewery, Scuttlebutt Brewing, Skagit River Brewing, Snipes Mountain Brewing, Snoqualmie Falls Brewery, and Wyder's Cider. Fifteen bucks got one a 6-ounce souvenir cup and 5 beer tickets. Addition tastes were \$1. I tried most of the fest brews but nobody could surpass Paulaner's Oktoberfest, though. The rest seemed a bit under lagered. USA Today ranked last year's Fremont Oktoberfest as one of America's top ten Oktoberfests.

#### **COMMERCIAL BEER REVIEW**

by Kendall Staggs

Here is a brief review of a beer which I recently tasted.

Groot Voorst Signature Ale 1999 What happens when the Dutch brew a Belgian Monastic Ale? In this case, the result is very good. This beer has plenty of the aromas and flavors one would expect from a class Trappist Ale, and I loved it. For starters, the package is something special: a 750 ml bottle, snugly corked and caged, with a little wooden shoe on a string draped around its neck.

The beer is dark, murky brown with chestnut hues, and pours with a huge, crackling head (Fred Eckhardt tells us to listen to our beer). The aromas are similar to the best monastic brews-fruity, phenolic, and reminiscent of exotic cheeses. The flavors are even more intense. They remind one of bittersweet dark chocolate, anise (black licorice), and sweet malt. There is only a little hop bitterness in this medium-bodied beer. The alcohol is obvious and its warming effects linger after each sip. Rich and potent (11 percent alcohol by volume), Groot Voorst is a great dessert beer. For more information, see [www.hollandbeer.com](http://www.hollandbeer.com)

#### **GABF WINNERS AMONG OREGON BEERS**

The following Oregon beers won awards at the recent Great American Beer Festival in Denver, Colorado. The number of entries in each category is in brackets.

Widmer Hefeweizen-Bronze. American Wheat Ale [53]  
Rogue Chocolate Stout-Silver. Chocolate-flavored Beer [13]  
Uncle Otto's Oktoberfest (Portland Brewing)-Gold. MŠrzen / Oktoberfest [49]  
Kiwanda Cream Ale (Pelican Pub)-Bronze. Golden Ale [61]  
India Pale Ale (Pelican Pub)-Bronze. India Pale Ale (American) [98]

work done, I suggest you bring a keg to the next meeting and we will get another order in by mid-October.

Apple pressing. . . Yeah, them apples will be swinging in the breeze for a little while longer. May I suggest an apple squeezing party? Box up some apples and we can get together with some pizza and beers and squish up some juice. Drink it sweet or ferment it hard! The nice thing about people bringing an assortment of apples is that we can get good blend of flavor, tannins, antacids. Here in the Pacific NW we do not have the best apples for hard cider, so a blend of many varieties makes for a good substitution. I suggest that we do a November squeezing / meeting. The reason for November is that apples should be "sweated" before pressing. This sweating is a storage of the picked apples to soften the apple and sweeten it up. Sweating gives a better yield and flavor. It also gives people time to gather a box here and a box there to get a good quantity. Just a few rules: If you wouldn't want to take a bite out of the apple, than you wouldn't want to juice it either. So, no rots or bruises. And no windfalls. In the case of Odwalla several years ago, the juice can harbor harmful bacteria if it comes from windfalls. While the bacteria may not kill us stout and hardy HOTVers, it could lead to some off flavorings in the final product. "Awwwwwww, Hell Rea. . . We used to make all sorts of great juice from windfalls and I ain't dead, yet!" Well, me neither, but I'm just passing on some good information that we should evaluate.

I propose that we take a show of hands during our October meeting to see if a squeezing party is what we want to do for the November meeting.

### **BURLINGAME GROCERY DESTROYED BY FIRE**

from Joseph Rose, The Portland Oregonian, 9/20/01

Residents of Portland's South Burlingame neighborhood, many pulled from their beds by the wail of sirens and the smell of smoke, watched in disbelief early Wednesday as two beloved businesses were gutted by flames.

Burlingame Grocery and the Chez Jose Restaurant at 8502 S.W. Terwilliger Boulevard, virtually next door to a Portland fire station, were destroyed by the four-alarm blaze, which was reported about 11:15 p.m. Tuesday.

Both businesses, which employed about 50 people, closed at 10 p.m. "I'm positive no one was in there," said Tom Calkins, owner of Burlingame Grocery. "If there's anything good about this, that's it."

Cascade Ale (Deschutes)-Bronze. Bitter [26]  
Bachelor ESB (Deschutes)-Gold. Extra Special Bitter [34]  
Rogue Mocha Porter-Bronze. Robust Porter [65]  
Black Watch Cream Porter (Portland Brewing)-Gold. Brown Porter [32]  
Sofa King Stout (West Brothers, Eugene)-Gold. Foreign-style Stout [28]  
Space Stout (Laurelwood Pub, Portland)-Bronze. Foreign-style Stout [28]  
Hopasaurus Rex (Steelhead, Eugene)-Gold. Other Strong Ale [34]  
Hearthside Wheat Wine (Steelhead, Eugene)-Silver. Other Strong Ale [34]

California took the largest number of medals with 23 (10 Golds), followed by Colorado with 21 (3 Golds). The complete list of winners is at:

<http://realbeer.com/spotlight/gabf2001/gabfresults2001.html>

### **ARTICLES FROM THE REAL BEER PAGE**

#### BRITISH BEER CONSUMPTION HITS 30-YEAR LOW

The amount of beer drunk in Britain has sunk to a 30-year low because of a rising demand for wine and spirits, a survey suggests. Beer consumption has fallen steadily year on year, dropping by 3.7 percent in 2000 alone, figures indicate. Meanwhile sales of wine shot up by 8.5 percent last year, and sales of spirits rose by 2 percent, according to the survey published in The Publican newspaper. Despite this, on an average day in Britain, almost 27 million pints of beer are brewed and 29 million drunk--six times more than the amount of wine consumed and "way, way more than spirits" according to industry experts.

#### BUD LIGHT NEW KING OF U.S. BEERS

Budweiser, long the Number 1 selling beer in America, has been toppled--by its low calorie sibling, Bud Light. Both beers are produced by Anheuser-Busch in St. Louis. Market Watch, a spirits industry publication, reports that Bud Light has eclipsed Budweiser for the first time since the light beer was introduced in 1982. Budweiser continues to be the top-selling beer in the world. Bud Light's volume is expected to increase by 7 percent this year to 33.6 million barrels, while Bud's is on track to dip about 2 percent to 32.5 million barrels. The reduced-calorie brew has grown from a 6 percent U.S. market share in 1990 to an estimated 16.8 percent share in 2001. The change is part of an overall trend. In 2000, light beer accounted for 44 percent of all the malt beverages consumed in the United States.

#### SCIENTISTS FIND BEER MAY HELP FIGHT CANCER

Scientists in Japan have discovered that chemicals in beer can help fight off cancer. Researchers from Okayama University in western Japan fed a cancer-causing chemical to genes of the salmonella bacteria, which usually leads the genes to mutate as the first stage of developing cancer. The team freeze-dried beer to separate ingredients and gave each of them to the salmonella genes, finding that at least six of the materials prevented the genes from mutating.

#### ALE CASK WHISKY

Scotland's Caledonian Brewery and the makers of Glenfiddich have come together for a little project. Ale Cask Reserve is a beer-tinged whisky. Michael Jackson explains why this is one way of cross-fertilizing two great drinks.

<http://www.beerhunter.com/documents/19133-001588.html>

Calkins bought the business 15 years ago and transformed it into a well-known specialty food, wine and beer store. A sign advertising "New '99 Oregon Pinot Noirs" in the parking lot still glowed as 75 firefighters attacked the flames with fire hoses from the ground and from atop aerial ladders. Sixteen engines and five ladder trucks were at the scene.

Neil Heesacker, a Portland Fire Bureau spokesman, said the fire apparently started in the front of the building, where Calkins said an espresso machine and coolers were located. Investigators were at the scene Tuesday night and Wednesday trying to determine possible causes. Heesacker said damages could be \$1 million or more. Calkins told firefighters at the scene that he hoped the store could be rebuilt.

About 20 neighborhood residents, including U.S. Representative David Wu, watched early Wednesday as the roof collapsed, windows exploded, and a river of water cascaded down the street.

Fencis Hegyi, who has lived nearby for nearly 40 years, shook his head in dismay at the scene. He couldn't recall a time when the grocery store wasn't in the neighborhood. "It has had different names, but it's always been here," he said. "They had just remodeled it really nice." Hegyi remembered when all his neighbors seemed to do their grocery shopping and much of their visiting at the store.

In recent years, the store had become popular with Lewis & Clark College students, young professionals, and people from other parts of Portland. "It had the largest beer selection in the state," said Joe Mildener. "I hate to see it go."

Wu said Chez Jose, a Mexican restaurant that had operated at the location for 14 years, was "a real neighborhood spot." Along with Burlingame Grocery, it had an ideal location along Terwilliger Boulevard, Wu said.

### **OBC FALL HOMEBREW COMPETITION**

from Mark Wilson, Oregon Brew Crew Education & Competition Chair

The first annual OBC fall competition will be held Saturday, October 20, 2001, at the Laurelwood Public House & Brewery in the Hollywood district of Portland, Oregon.

All BJCP recognized beer style categories, as well as mead and cider, will be judged. Judge registration will start at 8:30 a.m. and the first round of judging will commence at 9:30 a.m. After lunch (catered by Laurelwood, yum!) there will be a second judging session in the afternoon and best of show round.

### TEACH A FRIEND TO HOMEBREW

The American Homebrewers Association's third annual Teach a Friend to Homebrew Day is November 3. A Q&A with AHA Director Paul Gatza offers tips for making it a successful day. <http://www.realbeer.com/spotlight/homebrewing/teachafriend.html>

### WORLD CLASS BREWERIES TO TURN IDEAS INTO BEER

Like lottery winners, Noel Blake of Portland, Oregon, and Scott Norviel of Jackson Center, Ohio, can expect to be hearing from long lost beer friends in the coming months. Brewery Ommegang and Anderson Valley Brewing Company will be turning their respective ideas for great tasting beers into actual beers, and the winners receive 10 cases each of beer. Ommegang will make a "strong Belgian ale with a burnished cherrywood color" for Blake, while Anderson Valley will brew a "toast almond porterä that smells like äwarm toasted almonds with cinnamon and vanilla overtones." They earned the beer for their ideas and descriptions in Realbeer.com's Create a Great Beer contest. Read more about their beers and why the judges liked them best at: <http://www.realbeer.com/contest/winners.html>

### MANY CONSUMERS FIND THAT BEER, WINE MIX

A national survey comparing wine and beer consumers finds that the market profile for those who enjoy these beverages is much the same. The National Beer Survey found that premium beer and wine drinkers share the features of being younger, earning a higher income, and holding a higher education level than the rest of the adult population. Both serious beer and wine drinkers are found mainly in the coastal rather than inland sections of the country. The survey indicates that beer and wine drinkers are most often the same people. People who drink beer consume more than three-quarters of the wine and nearly three-quarters of the beer is consumed by drinkers of wine. <http://www.realbeer.com/news/articles/news-001602.html>

### MOYLANDERS DOUBLE IPA WINS ALPHA KING CHALLENGE

Moylanders Double IPA from Moylan Brewing Co. in Novato, California, was chosen as new Alpha King during competition conducted in Denver at the same time as the Great American Beer Festival. Three Floyds Brewing Company of Munster, Indiana, conducted the Alpha King Challenge at the Falling Rock Tap House, pitting some of the hoppiest beers in the country against each other. Beers were scored on their hoppiness, balance, and drinkability. Three Floyds flagship beer is known as Alpha King.

### **HISTORY LESSON**

from Kendall Staggs

The Importance of Homebrewing in Colonial Virginia

I recently shared the following story with my students in Colonial American History at Linfield College. John Hammond, an Englishman, wrote a pamphlet in 1656 about the quality of life in colonial Virginia. Life was very good there, it seems, except for one serious problem. He wrote:

The Country is exceedingly replenished with Cattle, Hogs, Goats, and Tame-fowl. It is full of gallant Orchards, and the fruit generally more luscious and delightful than here in England. Grapes in infinite manners grow wild, as do Walnuts, Chestnuts, and an abundance of excellent Plums and Berries, some not growing in England. Grain they have, both English and Indian, for Bread and Beere.

Beere is indeed in some places constantly drunken; yet in some

The Portland drop-off point will be at the Laurelwood Pub; entries will be accepted from October 5 through 13. Dropping off in person is preferred (Wednesday night feature \$2 pints) but you may also ship UPS to the Laurelwood. Your package must arrive during the entry period.

Laurelwood Pub  
1728 NE 40th Avenue  
Portland, OR 97212  
503-282-0622

This competition will replace the Rose Festival Competition which has been held in the spring. It will be AHA and BJCP sanctioned. I should have entry forms and judge sign-ups on the webpage within two weeks.

<http://www.oregonbrewcrew.com/fallclassic.html>

others, nothing but Water and Milk. That is where the Goodwives (if I may so call them) are negligent and idle; for it is not for want of Grain to make Malt with (for the Country affords enough), but because they are slothful and careless. I hope this item will shame them out of those habits, so that they will be judged by their drink, what kind of Housewives they are.



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