

HEART OF THE VALLEY HOME BREWERS

This is the HOTV Brewsletter
VOLUME XXII, NUMBER 5
May 2002

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THIS MONTH'S MEETING

The Heart of the Valley Homebrew Club meets on the third Wednesday of every month, alternating between Corvallis and Albany. We will not have

a club meeting this month because our energies will be focused on the Oregon Homebrew Festival, Friday and Saturday, May 17 and 18, at the Benton County Fairgrounds.

EDITOR'S NOTE

Last month we had a great time at the home of Royal Willard in Corvallis. According to the host, a splendid time was had by all. Thanks again to Royal.

PRESIDENT'S CORNER

by Royal Willard

This is your fearless leader calling to say that beer is your friend (and mine). The meeting at my house seemed to go well and a lot of issues were brought up. First, thanks to everybody for coming and listening while the meeting was going.

We wrapped up Pub Crawl business and brought up some new ideas for next year. Next year Derek will stay on the bus and make sure the beer does not go bad. Anybody who would care to join in this endeavor can. Other

suggestions were a trip to the coast or multiple city tours, such as Salem (Ram) and Mcminville (Golden Valley).

This year's T-shirts have been ordered and

**VOLUNTEERS NEEDED TO HELP
PREPARE FOR THE 20th OREGON
HOMEBREW FESTIVAL**

from Joel Rea

Tuesday, May 14th, starting 7:00 p.m., Oregon Trader Brewing Company, Albany
We need to organize entries and catalog flights. We need many hands to make this job easy and fun! I promise that there will be beer to drink while we are working. Contact Joel if you would like to help.

Wednesday, May 15th, starting 7:00 p.m., Oregon Trader Brewing Company
This is another night of entry cataloging. More beer will be available!

Friday, May 17th, starting 7:00 p.m., Benton County Fairgrounds, Corvallis
Judge Training session followed by the judging of entries in popular categories. For those of you who have never judged and would like the inside scoop this is a great opportunity for you to learn the ins and outs of judging beers. Kendall will lead us in this event you won't want to miss. If you are an experienced judge we need you not only to help train inexperienced folks, but also to judge the early flights! I promise that there will be beer at this event!

**CONTACT MARE GOEGER TO JUDGE IF
YOU HAVE NOT ALREADY SIGNED UP!
WE NEED**

**YOU, WE WANT YOU. . . I PROMISE YOU
BEER! mdgoeger@proaxis.com**

Saturday, May 18th, starting 9:30 a.m. (judges and volunteers, please show up before 9:15) This is the big day! The 20th Annual Oregon Homebrew Festival. Lunch around noon for judges, second flight hopefully underway by 1:00 p.m. Raffle and guest speaker Jamie Floyd of

Steelhead brewery about 3:00 p.m. with awards handed out approximately 5:00 p.m. PST!

Wednesday, June 19th, starting 7:00 p.m., Lee Smith's home in Albany This is the regular June meeting of the HOTV. Homeless entries will be taken under adoption by loving HOTV club members!

Remember these words of wisdom: "More and more of our imports come from overseas." -George W. Bush, Beaverton, Oregon, September 25, 2000

will be available about May 15th.

Big Brew Day is May 4th. So brew if you can. See Joel for details.

The Oregon Homebrew Festival is coming up soon and will need all the help we can get. So please try to lend a hand anywhere along the way. Donations are going well for the raffle and there is already a lot of good beer for the Festival.

On a sad note we lost a great brewer and person on April 23rd. Glen Faulkner, the head brewer at Wild Duck in Eugene, died in an accident. So next time you sit down and have a beer take a moment to remember him as a brewer and a good guy. I'm sure he would have liked it that way.

Finally, a quote, "Anybody who thinks life is complicated, please raise your hand." This question was asked by a 4-year-old girl to her classmates.

Cheers,
Royal

COMMERCIAL BEER REVIEWS

by Kendall Staggs

PROPERLY AGED BELGIAN BEERS

Here are some brief reviews of some of exceptional imported brews available at Belmont Station in Portland.

Saison de Pipaix

[750 ml, 6 percent abv]

Light amber color, fluffy white head, lots of brown yeast sediment from the last of the bottle. Tart, citrusy aroma. Flavors reminiscent of lemon zest with earthy yeast notes. Modest hop bitterness is evident. The ingredients include Munich malt, Hallertauer hops, ginger, black pepper, coriander, and Curaao oranges. It makes a great accompaniment to fine hors d'oeuvres. From the Brasserie ^ Vapeur (Steam Brewery) in Pipaix, Belgium. (The bottle says this beer was brewed in October 1996 and bottled six weeks later, and then stored in the brewery's cellar.)

Vapeur d'Antan Ale (Bottled in 1995)

[750 ml, 8 percent abv]

Golden color, thick white head, lots of sediment from the bottom of the bottle. Another fruity, citrusy beer from the Steam Brewery in Pipaix. This one is stronger with more assertive aromas and flavors, though not quite as tart. Another fascinating beer, great with gourmet food.

N'Ice Chouffe (Bottled in 1996, #778)

[750 ml, 10 percent abv]



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Wonderful bottle featuring two gnomes wearing snowshoes, warming their hands over a little fire. A squirrel and a deer look on and there's a quaint, snow-covered church in the background. The first thing I noticed about this Belgian brew is that it has almost no carbonation, from the time I opened it through an aggressive pour. Dark amber in color, it immediately reminded me of Samichlaus. Sweet malt, cherry, caramel, and warm alcohol notes dominate the aroma and the flavor. It was very tasty, and I drank it at a leisurely pace, sometimes recooling the bottle but consuming most of it at cellar temperature. This is an excellent dessert beer, to be savored like fine brandy-I highly recommend this one.

[Guldenberg Belgian Abbey Beer \(Bottled in June 2000\) \[750 ml, 8 percent abv\]](#)

This beer comes in a plain green bottle with an elegant paper wrapper. It pours with a huge, fluffy white head. Its color is hazy golden. The aroma is dominated by fruity esters reminiscent of ripe peaches. The flavor is dominated by fruity notes, warm alcohol, and a spicy hoppiness found only in a few other Belgian beers (Orval comes to mind). Hop bitterness is also evident-not like an IPA but more than most Belgian beers-and this does a nice job of balancing the fruity sweetness. According the label Hallertauer and Brewers Gold are used. The high carbonation also gives the beer a playful mouthfeel. The Brewery De Ranke is owned and operated by two friends, Nino Bacelle and Guido Devos, who brew their beers in small batches on weekends in a turn-of-the-century brewery in Wevelgem, West Flanders. This beer is outstanding.