

# **THIS is the HOTV BREWSLETTER**

## **VOLUME XVII NUMBER 3**

In Like a Lion Edition  
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PRESIDENT: Jerry Marshall (541) 757-3551  
[jmjr@cv.hp.com](mailto:jmjr@cv.hp.com)

EDITOR: Mark Taratoot  
[taratoot@peak.org](mailto:taratoot@peak.org)

club home page: <http://www.peak.org/~taratoot/hotv.html>

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### **Last Month :**

The February HOTV meeting was held at the home of Bill Baxter. After bill gave us all a tour of his new brew kettle, and we helped him prepare it for use, we got down to business. It was brought to our attention that the business of any brew club meeting is two-fold: the first order of business is to drink beer, and the second is to talk about beer. By this scale, our meeting was a success. This meeting was well attended, and there were several new faces.

The club bid a farewell to our vice president (or is that "vice" president?), Dave Howell. Thanks, Dave, for the tireless effort you have contributed in fulfilling this important role! Dave will be moving back down south to help out with the family business, and the monthly commute to our meetings is just too much to handle. This brought us to the ugly business of appointing a new vice president. Bill Baxter was nominated to fill this position, and we all voted. It was a unanimous decision, with the exception of Bill himself. Yes, we have done a fine job of railroading yet another unsuspecting soul into our service.

We also got the ball rolling toward a successful 15th annual competition! Thanks Jennifer for taking on the responsibility of organizing this monster. We can all help out in some way, so make sure to get in touch with Jen and volunteer your time and energy!

After the business was taken care of, Matt introduced us to the Beer Style of the Month, Porter. Mmmmm. Porter. 'Nuff said!

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### **March finds us meeting in Albany:**

Heart of the Valley holds regular meetings on the third Wednesday of each month. These meetings start at 7:00 pm, and we usually get right to important homebrew club business. As pointed out at the last meeting, this includes two major categories: drinking beer and talking about beer.

The next meeting will be March 19 at Ted Manahan's luxuries mountain top retreat, located in beautiful N. Albany, OR. The official address is 1440 N. Albany Rd. There should be a plywood sign at the bottom of the driveway, as it is a rather tricky entrance.

### **DIRECTIONS:**

*From Corvallis:*

Take Hwy 20 towards Albany. Turn left on N. Albany Rd. N. Albany Rd. is the first traffic light coming from Corvallis, into Albany. Go 0.9 miles. You go past the railroad tracks, past Thorton Lake, past the North Albany Middle School, and past Quarry road. Just as you start to go up a little hill, you will see the driveway on the left. Take the long and winding communal drive way up about 200 yards. The house is at the very end of the driveway, on top of the hill.

*From Albany (and other I-5 places):*

Take the Albany exit (Highway 20) and follow the signs to Corvallis. After going through Albany, you will cross the bridge over the Willamette and head out of town. Turn right at the second traffic light onto N. Albany Rd. Go 0.9 miles. You go past the railroad tracks, past Thorton Lake, past the North Albany Middle School, and past Quarry road. Just as you start to go up a little hill, you will see the driveway on the left. Take the long and winding communal drive way up about 200 yards. The house is at the very end of the driveway, on top of the hill.

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## **Thanks and Kudos for Support!**

As the 1997 Festival and Competition approaches and we begin to solicit donations for this and other club events, it seems appropriate to say a few words about the people and businesses who consistently support the Heart of the Valley Homebrewers. More importantly, what can we do as a club to show our appreciation for these fine sponsors? The answer comes easily. Our sponsors would like us to purchase their products, patronize their establishments, and spread the goodwill that they have shown in supporting our events. The list is long, but some of our most loyal contributors are: Rouge Brewery, Old World Deli, The Homebrew Shop, Oregon Trader Brewery, Deschutes Brewery, Homebrew Heaven, Oregon Trail Brewery, and Freshops (just to name a few). The best way to demonstrate our appreciation is to buy in their shops and order their products in your favorite tavern. And, when you see these friends, don't be shy in acknowledging their help and saying thanks for their support. Remember: without them there just would not be a festival as we know it now!

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## **Another Successful Saturday**

This past Saturday, March 8, volunteers from Heart of the Valley took part in our quarterly highway cleanup. As usual, we met at 11:00 am at Hyak Park, near Albany, Oregon. Ten souls gave up several precious weekend hours to help keep Oregon green. While the roadside seemed cleaner than usual this time (thanks Oregon drivers!), we still managed to collect almost twenty bags full of refuse. After the event, we gathered for a cool Oregon Train IPA and watched folks navigate the parking lot in an attempt to launch their boats in the swift moving current of the Willamette River. We had a good turnout this time, with ten collectors splitting up into four teams to make quick work of this service project. Thanks to all who volunteered this time, those who have helped in the past, those who will help in the future, and, especially to Lee Smith for organizing this effort and doing all the footwork to make it happen time and time again. Also, Lee deserves another round of praise for whatever cajun voodoo spells he casts that to keep the weather tolerable. This time we had sunny skies until approximately seven seconds before we finished. I don't know how he does it. We'll do this again in three months: hope to see you there! Bocks und Doppelbocks - Straight Up or Frozen? by Matt Martel, H.B.

Have you noticed how much literature there is out there about beer? Lack of resources is never a problem when I write about beer. Writing about bocks was difficult for me. I always have a hard time finding a bock that I truly enjoy. Most are too sweet for me. I guess I yearn for more hops. That malty sweetness should be present, especially in doppelbocks, however, never cloying. Hop bitterness should be low; best described as increasing proportionally with the starting gravity.

Bocks can be either dark or light (helles). Never should there be any presence of roasted or burnt flavors in

the darker styles. Doppelbocks are always dark in color, from a deep amber to a dark brown. Maibock is similar to helles bock in appearance and flavor and is brewed to celebrate spring. The Hofbrauhaus in Munich regards bock beer as its specialty and highlights its maibock each spring.

Einbeck, pronounced "Einbock", is a small town in northern Germany. This historic center of beer first brewed bocks in the 14th and 15th centuries. Hence the name "bock". These beers were brewed very strong because they were to be sent long distances. There is evidence that this northern European brewing center was exporting beer as long ago as 1378.

The word bock in German means "goat". This is why the animal often appears on labels; it is a mark of the style. Have you seen the white plastic goat draped around the neck of Ayinger's Celebrator?

Doppelbocks are a stronger version of bock beers. Though it does mean "double goat", it does not actually possess twice the kick of a goat. German law requires that the original gravity be not less than 1072. Monks from the order of St. Francis of Paula would fast each year during lent during which only liquids were allowed. The Paulaner monks endeavored to brew the most fortified beer possible. This beer, known as Salvator ("savior"), began selling commercially in 1780. From that time other brewers in Bavaria and in the rest of the world introduced doppelbocks and payed homage to the original by naming their beers with -ator on the end. Some of these are Spaten's Optimator, Augustiner's Maximator, and locally Mercator from Full Sail. Eisbock is the strongest of all the current beer styles. Supposedly this style was developed by accident. An irresponsible apprentice left casks of doppelbock outdoors where it was apparently frozen. The resulting unfrozen portions were exceptionally strong, smooth, and deliciously malty. The most well known brewery to produce this concentrate is Reichelbrau of Kulmbach in Bavaria. In the U.S., Niagara Falls Brewing Company has been producing an eisbock since 1989 and has sold out every year since!

So many bocks, so little time. Which one will you choose? I have a local favorite. Oregon Trader's Wheat Bock (weizenbock). It is well balanced between malt sweetness and the aromas and flavors of a weizen. This is a very drinkable beer, but look out for the goat's kick!

If you would like to read more about bocks, see Zymurgy, Winter 1995, Darryl Richman's Classic Beer Style Series Bock and Michael Jackson's The Beer Companion.

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## **Membership Update:**

We now have 34 of our 46 members paid for 1997. Pretty good for this early in the year! Remember, dues are twelve dollars. If you are one of the dozen deadbeats, you can mail your dues directly to our esteemed treasurer, Lee Smith, at 2190 Maier Ln., Albany, OR 97321. Remember: if you are a paid member, not only do you receive a subscription to the finest brewing publication anywhere (OK, so I exaggerate a bit. OK. A lot) you can check out the club's CO2 system!

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## **FESTIVAL !!!**

We started the planning for the 15th Annual Oregon Homebrew Competition and Festival. This is the longest running festival of its kind in the Northwest! Last year we broke 200 entries (er, uh, I mean there were over 200 entries; we didn't break any of them) and we want this year to be an even bigger success. We have settled on a date: May 10, 1997, the day before Mother's Day. For the second year in a row, we will be holding this event at the Oregon Trader Brewery in Albany. Jennifer Crum has agreed to organize the festival, and there are volunteers to fill other coordination roles. Frank Bretl will be in charge of the raffle committee. He will need LOTS of help. This is a fairly easy and fun task. Dave Wolf was surprised that we volunteered his skills at maintaining an orderly, well organized back-of-the-house. This just seemed to be a position that Dave fit well into. His organizational skills have been evidenced in the past through service not only at our festivals, but also at recent solstice parties. Thanks Dave! Your humble

newsletter editor has agreed to maintain our festival web site and produce announcements, and handle advertising and PR.

We still need volunteers for the following committee chairs: Judge Coordinator (Ron... are you there?); Awards (Lee, perhaps?); Registration (I bet Jeff doesn't want to do this again, no?), Hardware (this means making sure we have enough coolers, bottle openers, pencils, cups, etc), Steward Coordinator/Head Steward, and Facilities Coordinator (does everything!). We do need YOUR help to make this years event a successful one. Contact Jennifer Crum (bennyj@peak.org) at 757-8714 to offer your time. We must get going on this NOW if we want to put the festival on cruise control later. Invest your energy and you will see a sizeable return of fun and friendship. We can make this happen, but we need YOU! If you have not already made a firm commitment, plan on signing up for one of the many that are available at our next meeting.

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## Other News

Lee has reserved Grand Prairie Park for September 20, 1997 for the THIRD ANNUAL WILLAMETTE VALLEY HOME BREWERS FAMILY PICNIC. This year we will take back the coveted handy-capper trophy and bring it back to Corvallis where it belongs! Don't miss the deep-fried whole turkey, the keg toss, and other fun family events!

Eric Munger is looking for volunteers. At this years State Fair, Eric will be putting on a homebrewing demonstration for anyone who is interested in this fun hobby. What he needs is people to help staff the booth and create a concoction for consequent conveyance to a carboy, completion, carbonation, and consumption. Contact Eric at the Oregon Trader Brewery if you are interested in seeing how "Our State Fair is a Great State Fair..."

The Mill Creek Classic has been scheduled for June 29th. Details in future issues of this brewsletter.

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## WANTED:

Duff Hall is looking for two 15-20 ft hop poles. Used preferred. No heavier and bulkier than necessary. Attached hardware desired (eyebolts, turnbuckles, etc). Please call 715-5024 or email (duff\_hall@om.cv.hp.com) and we can negotiate price and delivery/pickup terms.

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