

# HEART OF THE VALLEY HOME BREWERS

This is the HOTV Brewsletter  
VOLUME XXVII, NUMBER 3  
March 2007

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## THIS MONTH'S MEETING

Greetings to all as Spring works its way into full swing. Thank you for taking the time to read this newsletter, featuring the hottest new style in Newsletter design: Blocks of text and stars. I don't usually reveal my secrets but I've had so many inquiries as to what creates that unusual star. Press SHIFT + 8. That's all for today, as far as industry secrets are concerned.

Getting onto matters more important, this month's meeting will be held at the home of Bill Baxter in NE Corvallis on the day of the Vernal Equinox, MAR 21 @ 7 pm. The address is 3020 NE Lancaster. Bill's cell phone number is 541-829-9806. All club members are encouraged to come, mingle and have a good time.

Directions from South Corvallis/Downtown:  
Take 3rd St (99W) north over the bridge and continue past the stoplights at Circle and Walnut. As you get to the stoplight at Conifer, turn right and head toward Cheldelin Middle School. Conifer will loop around and once you come up to the 2nd curve (near the 55+ trailer court) begin looking for Lancaster, which will be on your right. Turn right onto Lancaster and Bill's house will be on the right, about 6 or so houses down at 3020.

From Albany: Take HWY 20 toward Corvallis until you arrive at the stoplight near the Waldorf School, which is Conifer. Turn right and follow Conifer past Cheldelin Middle School. (The speed limit is strictly enforced, especially during the day. There is often a cop hiding out on his motorcycle near the school, so beware!) Once you pass the school, look for Lancaster on your left (about 2 blocks up). Turn left onto Lancaster and Bill's house will be on the right, about 6 or so houses down at 3020.

## LAST MONTH'S MEETING

Last month, Mark Martin of Calapooia Brewing in Albany was gracious enough to hold a second meeting at his brewpub within a few months. Thanks to Mark and the staff for an always hospitable venue, great beer and tasty food!

We mainly talked about the upcoming 25th annual festival to be held in May. Scott Caul and Kristen Taylor discussed some of the developments including the hunt for sponsors and the T-shirt design. We are going to need everyone who is able to help with various tasks, and you can talk to our Festival Director, Scott Caul, for more information. Phone: 541-602-5814 Email: tela94@comcast.net

## QUICK MENTIONS

- A small group of us are heading to Estacada this coming Saturday (MAR 17) to help judge beers at the Slurp n' Burp festival at FEARLESS Brewing Company. Corvallis folk, we will be leaving Bill Baxter's house (directions listed above) between 6:30 and 6:40, then meeting at the home of John Sterner in Albany close to 7. At this point we will caravan to the metropolitan, urban jungle of Estacada, about an hour and a half away. If you want to join us, contact me at 541-609-8949. We may need to coordinate another vehicle to the carpool; no buggy.

- Some club members have not paid their dues to our new club treasurer. If you are one of these people, make sure to get up to par. Send \$15 to the club treasurer, Mike Gallagher.

1345 NW 11th St. Corvallis, OR 97330

- The club has its own online photosite, located at <http://hotvphotos.blogspot.com/> Thus far, only 55 hits have come through and nobody has submitted any photos. This site welcomes everything from brewing pictures, nature photography, vintage photos of you brewing with your dad, even stunning photos of you flexing your muscles. No hardcore nudity please. Like the Oregon Brew Festival USED to be, this is a family friendly experience. Send all .jpeg photos to hotvnews@yahoo.com

- We have a set date for our Summer Picnic, thanks to Treasurer Mike Gallagher. Walnut park/MLK park is booked for Saturday Aug 25th from 1-5 PM. We have an alcohol permit, and one of the provisions is nobody under 21. If anyone has plans to bring anything out of the ordinary (velcro rock climbing wall, dunk tank, larger-than-life clay statues of the band Quiet Riot), we need to let the parks dept. know ahead of time.

-If you've not had a chance to contact your state representative about the upcoming beer tax mentioned in last month's newsletter (ORE House Bill 2535), they still have not voted on this measure, which will be calamitous to Oregon microbreweries.

Corvallis: Sara Gelsler-D, District 16 503-986-1416

Albany: Andy Olson-R, District 15 503-986-1415

Rural outskirts of Benton, Western Polk, Yamhill Counties: Brian Boquist-R, District 23 - 503-986-1423

Full listing of State Representatives at <http://www.leg.state.or.us/house/>

Online version of bill:  
<http://www.leg.state.or.us/07reg/measures/hb2500.dir/hb2535.intro.html>

- After a grand total of zero entries, the "Getting to Know" feature in the newsletter is no more. Thanks to "Nobody" for sharing his deepest secrets in January's newsletter. If anyone

Speaking of this, in case you didn't get Scott's latest email, for those interested in meeting about the festival, Scott is wanting to meet on one of the following dates, and would like to hear from you ASAP: Wednesday, March 14 Sunday, March 18 Monday, March 19

wants to submit info about themselves, I'd be happy to read it, but it will not be included in the newsletter.



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### **Washington Cask Beer Festival by Mike Hoppe & Bob Saathoff**

This past Saturday, March 10th, Mike Hoppe and Bob Saathoff attended the Washington Brewers Guild annual Cask Conditioned Beer Festival in Seattle (<http://washingtonbeer.com/cbf.htm>). The festival was divided into two 4 hour sessions, from noon - 4:00 and 6:00 - 10:00 with entry limited to 250 people per session. There were over 50 beers served, from 32 different breweries, so rarely did we wait for the next sample. Samples were 3oz served in small, plastic Bavarian flutes which was a bit disappointing. While most of the beer was served by simple gravity fed systems, there were a few beer engines on hand to provide the smooth, creamy samples for which cask conditioned beer is known. It was quite interesting to note the difference in flavor and mouthfeel between the gravity fed and beer engine systems with our clear preference being for the beer engine hands down.

Some of the standout brews included Boundary Bay's Double Dry Hopped IPA (this won the People's Choice Award), Skagit River Brewing's Oak Barrel Aged Highwater Porter, and North Coast Brewing's Red Seal Pale Ale (even though it didn't really appear to be cask conditioned). With the exception of the Skagit River porter, the rest of the porters were somewhat disappointing, either in aroma, flavor, or mouth feel (and in one case, all three). Skagit's brew was served via a beer engine while the rest were all served by gravity, so perhaps a beer engine would improve them. Also disappointing was Elysian Bay's Pandora's Bock. It had not been allowed to lager long enough, and the flavor was nowhere near as crisp as it should be.

This was not a festival for the limey bloke. as most beers were generously hopped in typical American (and specifically, Northwest) style. Also there was an attempt by several of the breweries to serve non-traditional styles as cask-conditioned (Belgians, weizens, bock). Nonetheless, lots of quality beer was available and it proved an excellent opportunity to try lots of different beer and styles all served the 'traditional' way. We thoroughly enjoyed ourselves and for anyone who enjoys cask-conditioned beer this would definitely be worth checking out next year.

### **HOTV CLUB EQUIPMENT**

by Joel Rea

Our club has brew gear that is available for members to use. All of the items reside at Corvallis Brewing Supply. There is a one week check out limit unless pre-arranged with the equipment dude...that would be me.

- RIMS (Recirculating Infusion Mash System) Due to the tenacity of this piece of equipment I would strongly suggest that you have a training brew session with someone who has experience in using it. Scott Caul has in the past been gracious to hold open house brewing sessions with this fine piece (of equipment) usually several times of the year.
- Motorized Grain Mill
- CO<sub>2</sub> kit - Includes CO<sub>2</sub> bottle, regulator and tool box full of draft parts
- Oxygen Bottle and Infusion Stone
- Counter Pressure Bottle Filler
- Low-Pressure Burner with tank
- 12 gallon Stainless Steel Liquor Tank
- 15 gallon Stainless Steel Mashtun / Lautertun
- Bench Capper
- 10 gallon Cornelius Keg
- AHA Style Guidelines Books 1-8

If you have a piece of equipment that is collecting dust and you would like to donate it to the club please let me know.

### **MARCH BEER EVENTS**

- These events come from various sources; before making the trek, I encourage you to double check with the venues to make sure all is in order. If you have any events you want listed in this monthly feature, email [hotvnews@yahoo.com](mailto:hotvnews@yahoo.com))
- MacTarnahan's 21st Birthday, MAR 14, PDX <http://beeradvocate.com/events/info/12812>
- FullSail Brewmaster's Dinner, MAR 15, Mosier, ORE <http://beeradvocate.com/events/info/12863>
- Meet the Brewers of Avery and Elysian Breweries, MAR 15, Seattle <http://beeradvocate.com/events/info/12907>
- Beer Church Blarney Bowl, MAR 17, Seattle <http://www.beerchurch.com/Default.aspx?tabid=563>
- Hard Liver Barleywine Festival, MAR 17-24, Brouwer's Cafe, Seattle

- <http://www.ratebeer.com/events-detail.asp?eventID=4801>
- Harmon Brewing @ 99 Bottles, MAR 21, Federal Way, WA  
<http://beeradvocate.com/events/info/12834>
  - Meet the Brewer @ Concordia Ale House, MAR 29, PDX <http://beeradvocate.com/events/info/12957>
  - Spring Beer Festival, APR 6-7, PDX <http://www.springbeerfest.com/>

### **UPCOMING SASQUATCH HOMEBREWING COMPETITION**

Together with the Cascade Brewers Society, the Glen Hay Falconer Foundation is sponsoring the 2nd annual Sasquatch Homebrewing Competition. The competition is sanctioned by the American Homebrewers Association and the Beer Judge Certification Program.□

Judging will take place in the days preceding the Sasquatch Brew Fest on June 2, 2007 in Eugene, Oregon. The deadline for entries is May 24, 2007. Prizes will be awarded at the Sasquatch Brew Fest to the top three finishers in the following BJCP style categories:□

- English Pale Ale: Best Bitter, ESB
- American Ale: American Pale Ale, American Amber
- IPA: American IPA, Imperial IPA
- Strong Ale: Old Ale, American Barleywine

The competition is open to homebrewers in Washington, Oregon, and Northern California. For entry instructions and additional information, visit <http://www.sasquatchbrewfest.org/homebrew.html>

### **AHA COMPETITIONS**

from <http://www.beertown.org/homebrewing/schedule.html>

#### **March/April 2007**

##### **Scottish Ale**

Entry fee \$7.

Hosted by Phil Clarke of the New York City Homebrewers Guild of New York, NY.

This competition covers BJCP 2004 Category 9 A, B, and C: the Scottish Light 60/-, Scottish Heavy 70/-, and Scottish Export 80/- styles.

For more information, contact Phil Clarke at [doglebe@yahoo.com](mailto:doglebe@yahoo.com)

#### **May 2007**

##### **Extract Beers**

Entries accepted between 4/20/07 and 5/4/07 and judging will be held 5/11/07. Entry fee \$7.

Shipping/drop-off location: TBD

Hosted by John Martin and the Homebrewers Of Peoria (HOPs) of Peoria, IL.

This competition covers All BJCP 2004 beer styles (Categories 1-23)\*. Extract must make up more than 50% of the fermentables.

For more information, contact John Martin at [n922m@dr.com](mailto:n922m@dr.com)