

HEART OF THE VALLEY HOME BREWERS

This is the HOTV Brewsletter
VOLUME XXVII, NUMBER 9
September 2007

PRESIDENT: Royal Willard
VICE PRESIDENT: Bill Baxter
TREASURER: Mike Gallagher
FESTIVAL CZAR: Scott Caul
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Greetings to all.

September is here and Fall seems to be in the air... almost. To welcome a fresh season and celebrate what brings us all together, we will be meeting this month at the home of Eric "Howie" Howard. Directions are:

From Albany or Corvallis-

Take Hwy 20 to Scenic Dr.
Go up over the hill.
Go through stop.
Take second left on 25th St.
Take second right on Quince St.
Our house is up a block and a half on the right.

2687 NW Quince St.

phone 541-791-1346

If you are interested in carpooling, send an email to the list at hotv@peak.org

LAST MONTH'S PICNIC/MEETING

The Club had its annual summer picnic at NW Corvallis' MLK Park. A number of club members showed up for a good time with good folks, and great food from Smokin B's BBQ of Albany. We missed some of you, but hey, there's always THIS month's meeting.

Some business was discussed amidst the raffles and other madhouse-esque moments. Our president, Royal Willard, has accepted a position in Portland and has handed over the presidential duties to former Vice President Bill Baxter. Michael Hoppe, our gracious Winter Holiday party host, has taken over Vice Presidential duties for now. And despite the lack of a drawn-out, sideways opening line in this newsletter, I am still the Newsletter Editor. We also have a new litter czar, Pete Petryczak. If you would, please hold your applause until the end of the Newsletter.

Speaking of the Holiday party, we are still planning to hold our winter brew competition the day of the party, and save contest leftovers for the evening. Whoever thought of that was brilliant (Bob Saathoff). More details to come soon.

Doug and Mare made an announcement about the opening date at Calapooia Brewing for their Best in Show Award Winning brew, Pirate's Plunder Pale Ale. No word at this point how the opening night went, but having tasted this beer myself, I can guess there was a room full of satisfied people. I found a mention of the opening night at the Calapooia blog site. <http://www.calapooiabrewing.com/blog/>

It's within the first couple paragraphs of the site, and was written before the event. Congrats and thank you to Doug and Mare for getting such a fine brew out to the public! There is still plenty available at Calapooia for at least a few weeks, according to Mark, the owner. If you haven't had a chance, head on down and have a pint (or two).

HOP MADNESS

Event date was September 1st and 2nd at the Willamette Mission State Park.
By Christy Schnitzler

On Saturday, September 1, numerous homebrewers from around the Pacific Northwest descended on beautiful Willamette Mission State Park, about 8 miles north of Salem, to get serious about hops. This region is one of the three main hop-producing regions of the country - about 15% of all the hops in the U.S. are produced here. The other two major regions are Yakima Valley,

REMEMBERING MICHAEL JACKSON

The well-known, well respected beer expert Michael Jackson passed away on the morning of August 30, 2007 in his London Home. He was battling Parkinson's Disease along with other health problems. Despite the ailments, he remained active in the beer scene, speaking at beer and whisky events around the world and most recently, addressing British beer writers before the Great British Beer Festival. He wrote about the past year in his last column for All About Beer Magazine, now available online at <http://www.allaboutbeer.com/>

Memorial Site with information on the national toast on September 30th, a link to a video of his last recorded interview and other resources. <http://michaeljacksonthebeerhunter.blogspot.com/>

Beertown site, including short article and tributes to Michael Jackson <http://www.beertown.org/michaeljackson/>

OregonLive Article, "R.I.P. Michael Jackson" by John Foyston http://blog.oregonlive.com/thebeerhere/2007/08/rip_michael_jackson.html

UPCOMING FRESH HOP BEER TASTIVALS

By Lisa Donoughe
LAD communications

This Fall the Oregon Brewers Guild is partnering with Oregon Bounty to produce a series of "Tastivals" to celebrate the release of Oregon's fresh hop beers. These much anticipated seasonal beers are brewed only once a year during hop harvest, which typically takes place in late August and early September. Beers created using fresh hops instead of traditional dried hops are given unique flavors that simply aren't available the rest of the year. Similar to a beer festival, each of the four "Tastivals" will offer visitors the opportunity to sample some of the more than 30 beers from across the state crafted using fresh-off-the-vine hops.

"Fresh hops are extremely fragile and need to be dried or used in a brew within 24 hours of picking- so this type of beer is uniquely suited to Oregon where we have the largest amount of aroma and flavor hops grown locally," says Brian Butenschoen, Executive Director of the Oregon Brewers Guild. "Nowhere else in the United States are so many breweries located so close to the hop fields. The tastivals will give hop enthusiasts an opportunity to celebrate harvest by tasting the enormous variety of fresh hops grown in Oregon and made into beers by Oregon's craft brewers."

Fresh Hop "Tastivals" will be held every Saturday during the month of October with scheduled locations including:

- October 6- Hood River Hops, Hood River
- October 13- McMenamins Edgefield, Troutdale
- October 20- Ninkasi Brewing Company, Eugene
- October 27- Deschutes Brewery, Bend

Admission to the Tastivals is free of charge. Souvenir tasting glasses are required to sample beers and are available for \$5. Beer samples are \$1 each. Food will also be available for purchase.

For more information about the tastivals or seasonal fresh hop beers please visit <http://www.traveloregon.com/Bounty>

The Oregon Brewers Guild is Oregon's non-profit trade association for the state's independent breweries. The Guild, which receives no state funding, comprises 49 breweries, 30 associate or supplier members and more than 1,750 enthusiast members or S.N.O.B.s (Supporters of Native Oregon Beer). For more information, see www.oregonbeer.org

About Oregon Bounty

Each October and November, Oregon's winemakers, cheese makers, brewmasters, chefs, growers and producers come together for a celebration of Oregon Bounty. In addition to intimate food and wine events, visitors can purchase special packages that offer them one-on-one time with Oregon's culinary talent. Visitors can spend the day making wine with an Oregon vintner, making suds with a craft brewmaster, foraging for chanterelles in Mt. Hood's foothills-even cruising a farmers'

market with a local chef in search of ingredients for a private cooking class. It's

all part of the annual Oregon Bounty Celebration.

SEPTEMBER/EARLY OCTOBER BEER EVENTS

This time of year is, in my humble opinion, the best time for beer festivals and events. It's not too hot or cold, and there is a crisp feeling in the air that seems to fit the Fall brew bodies perfectly. You put on a light jacket

Washington (77%) and Idaho (8%). Dave Wills of Freshops and Oregon Trail Brewery started this event in 2003 and it has developed into a well-run weekend of hops and fun.

Once we arrived and paid our entry fee (\$10/adult; \$15/couple) and set up our tent, we were entitled (in fact encouraged) to sample any of the brews from the numerous homebrew clubs set up around the campgrounds, and to harvest some fresh hops from vines that Dave had brought that morning from a local farm; available varieties were Cascade, Mt. Hood, and Nugget. Next up was the Hop Tour - a tour of active hop harvest at a local farm led by Dave. First stop was just down the road at a local farm where we got a close-up view of hop vines in all their glory. Dave gave a very informative, informal talk about hop farming in the Willamette Valley and answered many questions from the large crowd. We got a chance to walk around and check out the hops at our leisure. Howie even harvested some wild hops of his own for use in a brew that evening from the side of the road! Next, we proceeded to the processing plant to see the harvest in action. This part of the tour was very exciting as we witnessed the hops as they were processed through every step from separating them from the vine to dehydrating them, to packaging them in large bales. We learned that the price of hops in 2007 increased over 400% from 2006, mainly due to a worldwide shortage of hops this year. It's a good time to be a hop farmer! We also learned how representatives from breweries sample the hops to decide how many bales they will buy.

With all of our new knowledge of hops, we headed back to the campsite with a fierce thirst for some hoppy brew. We spent the afternoon harvesting hops, meeting fellow homebrewers from Portland, Bend and Vancouver, WA, tasting lots of delicious homebrew and brewing. There was even one brewer who also brought a smoker and offered samples of his yummy smoked meats including ribs and turkey!

Part of our job as participants as we wandered from campsite to campsite was to cast our vote for the People's Choice award. Some of us also participated as judges in the judged part of the Best Damn Hoppy Beer contest. There were no style guidelines for this competition - it just had to be hoppy! There were two groups of 8 judges and each group decided on the top two homebrews from about 10 tastings. In the end, the People's Choice award went for a brew called Alpha Hawg made by a COHO Club member and the Judged competition went to another COHO member. The recipe for the winning brew will be posted on the hopmadness website (<http://www.hopmadness.com/recipes/>). As the night wore on, we continued to enjoy drinking and brewing hoppy beer in the great outdoors.

Hop Madness is one of the best homebrewing events ever - it is well-organized, relaxed, fun, interesting and you can sample multiple brews without worrying how you will get home. I highly recommend putting it on your calendar for next year and making it an annual tradition. Many thanks to Dave Wills and everyone else who put on this great event!

or sweatshirt, sip a beer with color and seasonal significance while looking at the moonlit sky and dwindling twilight. You can't beat that. But nothing is worse that setting out for a journey only to find out the event's been cancelled. Double check with venues, especially on smaller events, and remember to drink responsibly if you are driving. I've seen nothing but responsible discretion used at club events, etc., but this is just a friendly reminder.

My apologies for not being able to track down any Oregon events, but my usual sources didn't list anything. Refer to the above article on "Tastivals" for a few Oregon events, all in October. If you know of any others that I missed, please let us all know!

Hop Fest 2007 - Seattle, WA
Now until Sep 14
<http://www.ratebeer.com/events-detail.asp?eventID=6280>

1st Annual Oktoberfest (WA Beer Commission) - Kenmore, WA
Sep 14
<http://beeradvocate.com/events/info/14705>

Fremont Oktoberfest - Seattle, WA
Sep 21-23
<http://www.ratebeer.com/events-detail.asp?eventID=6271>

Rosh Hashana He'Brew Tasting - Federal Way, WA
Sep 23
<http://www.ratebeer.com/events-detail.asp?eventID=6084>

Fresh Hop Ale Festival - Yakima, WA
Oct 6
<http://www.ratebeer.com/events-detail.asp?eventID=5757>

Great American Beer Festival - Denver, CO
Oct 11-13
<http://www.beertown.org/events/gabf/index.htm>

OREGON'S CRAFT BREW OBSESSION

How is it that we in Oregon enjoy more breweries per capita than any other state in the Union?

Is it the state's freshly grown ingredients? Or, perhaps it's because Oregonians appreciate a finely brewed craft brew as much as a glass of Oregon pinot noir.

There's no debate that we love to brag about our microbrew beers and invite visitors to try a taste test. We're confident many will leave the mass-produced national lagers behind.

Read more at <http://www.oregon.com/beer/mystique.cfm>

Article includes words from Kevin King of Amnesia Brewing in Portland



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
- CO₂ kit - Includes CO₂ 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 Mash tun / Lautertun
- Bench Capper
- 10 gallon Cornelius Keg

- 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. --Joel

AHA COMPETITIONS ON THE HORIZON

Find the up-to-date list at <http://www.beertown.org/homebrewing/schedule.html>