

HEART OF THE VALLEY HOMEBREWERS

Heart Of The Valley Homebrewers
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This is the HOTV Brewsletter
Official HOTV website --- www.hotv.org

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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. This month's meeting, June 18 at 7:00pm, is hosted by Doug and Mare Goeger. This meeting is open only to paid, card-carrying, members. From Mare- Regarding the meeting at our house next week, we will be serving pinto beans, vegetarian chili and cornbread along with all those left-over competition beer entries. Also, anyone who might have a brew at home that they would like to share would be welcome to bring it along. The more the merrier. Look for an address and directions via the hotvatpeak.org listserv. Thanks Mare and Doug for hosting.

26th Annual HOTV Homebrew Competition Report by Bob Saathoff

Thanks to everyone who helped out with this year's competition and also to all of you who entered your brews. Your continued dedication once again made our longest running competition one of the best around and a stunning success for our club. I had a great time serving as director and this is a direct result of the dedication and hard work of those involved!

Congratulations to all of the ribbon winners, especially those from our club. Overall, we had 253 entries this year which is down a bit, but not too bad considering it's was a non-MCAB year and we got a bit of a late start while sorting through some of the competition/festival issues. We held our own, though we did see quite a bit of satin flow north to the Strange Brew guys and a bit to OBC and PDX Brewers. If you haven't seen them yet, complete results can be viewed at:
http://www.hotv.org/26/26th_OHF_Results.pdf

Even though it was bl*%y hot, the change of venue seemed to work out very well. I only heard positive comments from folks at the competition so I'm assuming there were no dissenters. Kudos to Howie for lining the space up and a big thanks to Mark, Paul, Nick and the crew at Calapooia for allowing us to use their facility. If anyone's passing through Albany, be sure to stop in and show some love by dropping a few bucks into the register. They made us quite a deal on the space, food and beer and I'm hoping we can use that space for several years to come so let's show them some support in the off-season.

On the financial side we netted over \$550 to the club. This is a combination of entry fees, raffle proceeds (great job on the raffle Bobby!) and a small amount from the T-shirt fire sale. We have a few items from the raffle which showed up late or were misplaced on the day of the comp as well as a few more club tees left. We plan to continue the t-shirt fire sale and raffle the rest of the stuff to the club at the June club meeting so make sure you bring a few bucks to buy tix. No credit will be given. (Luis - you still owe \$5!)

Again, thanks to everyone involved. I'm already looking forward to next year's competition.

LAST MONTH'S MEETING by Scott Bruslind

PRESIDENT'S CORNER

Howdy all! I have been having a busy late Spring. Our Homebrew Competition went well thanks to the help of all the volunteers and Calapooia Brewing. It was a hot weekend, but all that cold brew to judge hit the spot!

Soon after the Competition, planning for the Heart of the Valley Septemberfest needed to start. Thanks to the strong turnout of many club members we have filled all the committee chairs and many other volunteers. This should help make our festival fun and successful. Don't worry, if you weren't at the meeting there is still room for more volunteers, if you were wondering!

Another highlight is the Trippel barrel project. We just retrieved the beer out of the barrel and it tastes great! I decided to bottle my share and it is carbonating nicely. The club has 20 gallons set aside for gatherings. More info on that later.

On my last note, I was up in the Seattle area recently and visited a couple hot spots. First I stopped in for a pint at the Hopvine pub. I just couldn't resist the name so I had to try an IPA when I plopped down at the bar. Next was the Elysian for a couple pints of an excellent ESB that was straight out of the cask. My final evening in Seattle, I showed up at Larry's brewing supply for some good company. It's worth the stop if you're in the area and be sure to ask Larry for a tour.

Let's look forward to a warm summer full of good beers, Howie

Fish farm outing is back: 07/12/08- by Louis and Karen
Hans I contacted the owner of the Blue Den trout farm (near Lyons) and things at this point look like a go for the July 12, 2nd biannual trout farm Crayfish and bullfrog homebrew picnic...Louis

Look for more fish farm outing announcements via the hotvatpeak.org listserv- scott

Heart of the Valley Septemberfest, 27 September, 2008, Benton County Fairground, noon-9:00pm
Steering Committee Chair: Eric 'Hope everyone likes it' Howard (ensures that the Sub-committees are running efficiently and leads all steering committee meetings, plans the overall timeline of the Festival, coordinates the Festival budget, and oversees the paid staff person when/if there is one.)

SUB-COMMITTEES

- Marketing/Public Relations: Jamie Howard and Scott Bruslind (poster, advertising, press releases, media, banners and merchandise)
- Beer Procurement: Joel Rea and Bobby Richards (secure approximately 50 to 60 donated kegs of beer, purchase specialty beer, work with wineries to get donations)
- Logistics: Armand and Irene Schoppy with kibitzing by Bob Saathoff coordinates set-up and tear-down, restrooms, tents, volunteers, security/servers, ticket booth, lighting, shuttle
- Food/ Entertainment: Nick Artzner (food vendors, music, event layout for stage and vendors)

The World's Largest Organic Brewers Festival, Portland, Oregon. The last weekend in June.

The NAOBF strives to educate the public about organic beer, agriculture, and sustainable living. Imminent, local(ish) events, lifted from Jeannie's NW Brewing News

no meeting, see competition summary

Litter Pickup by Peter Petryszak

Thanks to Armand and Irene Schoppy, Karen Hans, Paul Jorgensen, Mare and Doug Goeger, David Schlinkert and Scott Bruslind. It was a perfect day, very little trash followed by a nice time at Calapooia. Thanks, Pete

About Town and Beyond by Joel Rea

Homebrew Demolition! That's right! Demolition!! This Saturday, June the 14th at 9:00 O'Yawn in the morning I will demo an all-grain brewing technique and thus demolishing the myth that all-grain wheat beers with no rice or oat hull filter media is possible. Hold on to your seats! There is more! Revolutionary hopping addition that will change how you view kettle additions. Wait, don't go on any more! Yes! I've 5 gallons of cider -hard cider that is- to give away. Bring 6 clean 12 oz. bottles for your portion of the goods as we'll bottle it up during starch conversion.

We'll be striking the mash promptly at 9:00 so don't be too late. Also, very important. Enter the shop via alley door as the front will be locked. I also get to play shop keeper at 10:00 and so I will be looking at having the beer in kettle at that time. If folks want to stay and watch the wort boil....be my guest!

Belgian Beer Tasting Galore!

Joel at Corvallis Brewing Supply is now taking RSVP's for "the Belgian beer tasting of all Belgian beer tastings!" Sunday, July 13th from 2 pm - 4 pm a tasting for 12 people is in the making. I have been collecting hard to find, obscure and off the radar Belgian beers (no Belgian-styles allowed) to be paired with glassware, cheeses, chocolates and other taste treats. At the end of the tasting each participant will take home a 12 case box of all the beers we sampled. Cost has not yet been totally calculated, but it will be near \$250. I think that is it.

Joel

Hop Resource: online community by Charlie Renn

As I read the various messages on Grow-Hops@YahooGroups.Com, I am amused: They have heat and drought conditions; I rarely water mine and worry that they'll do poorly this year, due to the cool growing conditions. They constantly angst over when to trim the bottom two feet of leaves; before I could think about it, the deer trimmed the bottom five feet of mine. They constantly seek new varieties; I have access to more than I have space to plant. Luckily, my neighbor has some he's not using, so I have access to more than I even HAVE to plant. For anyone growing hops, Grow-Hops@YahooGroups.Com is a reasonably good resource. Charley

Hops Rhizome Exchange by Mare Goeger

The inaugural Hops Share List is started. Since this list will be ever-changing, you may request an update by emailing me. Contributors, please do the same as you add/delete vines. New contributors are always welcome.

One of my favorite places, Joel Rea's submission

In the "favorite place to have a beer category" I sincerely enjoy hitting the Linger Longer Tavern in Albany. Oh, it's down there at 145 Main St. just a few blocks from Calapooia. Having grown up in Albany, I've always had the feeling that the joint was a place where "bad, evil men hang out during the middle of the day in the middle of the week." Well, guess I'm one of them now as I've stopped in for a few pre-noon brews. It's a classic watering hole with an amazing bar crafted in days of old by some pretty phenomenal craftsmen. The story behind it is vague, but it seems to have been built back east and somehow delivered to Albany by rail or by horn. The decor is classic kitch and very tastefully finished with to die for beerphenalia of eras past. The evil stare...yep, you'll get 'em! And don't you dare be asking for any micros as this is not your bar, not your turf and certainly not your fight. Be dang happy to have a Coors and please pass the

ashtray to the gentleman at the other end of the bar

e-mail newsletter June 14th 4th Annual Barrel Tasting, Saturday, June 14th at 7 PM at Deschutes Brewery Mountain Room, Bend OR . For information, check out their website at www.deschutesbrewery.com.

Other Events Coming Up, from Jeannie's NW Brewing News e-mail

June 16th Rock Bottom Bellevue will feature a Chef and Brewers Dinner. The cost is \$35.00 and reservations are required as seating is limited. For reservations and information, please call 425-462-9300. The menu is as follows:

APPETIZER Crab-Stuffed Tomatoes Ripe cherry tomatoes filled with shredded Alaskan king crab meat and a lemon pepper-crumb mix. Paired with a Reisdorff Kölsch

SALAD Sea-Fruit Salad A colorful summer blend of seasonal fruit and shrimp in a honey cilantro dressing. Paired with our Uberwit Traditional Belgian Wit Bier

ENTRÉE Choice of: Seared scallops on a spring vegetable risotto. Paired with our Liquid Sun Lager or Rack of Lamb with braised new vegetables in a tarragon butter sauce. Paired with our "BGB" Schwartz Bier

DESSERT Fresh cherry-almond crepes, topped with vanilla whipped cream. Paired with Rodenbach Grand Cru

June 21st is turning out to be the busiest day in beer. The following events are all on June 21st. Oregon Brews & BBQ which will be in the Granary District in downtown McMinnville, OR . For information, check out their website at: www.oregonbrewsandbbqs.com.

Brewers Summer Games @Pelican Pub. Billed as "the most fun ever had on a beach.", come out and support your favorite brewer compete in a variety of activities. 20 craft beers from Oregon and Washington . Noon – 8:00pm and free admission. Information, check out: www.pelicanbrewery.com.

15th Annual Blues, Brews and BBQ, Stevenson, WA at Teo Park on the Waterfront. Great music, beer and bbq. Camping is recommended as hotels generally sell out early. This is a great event. Check out their website for more information, <http://www.cityofstevenson.com/brews/>

June 27th 20th Anniversary Party, Deschutes Brewery & Public House – Bend, OR . 5pm - ????. For more, information, check out their website at www.deschutesbrewery.com.

What's a homebrew club to do? By Scott Bruslind

The character of homebrew clubs run the gamut-anarchistic, DIY, Whole Earthers holding on to the last legal trip until their glaucoma is certified and medical marijuana cards come in; then there are the single-malt swilling, new urban arrogants who slum on cask conditioned, back issue, vertical tasting, soirees.

It's a big tent, these homebrewing clubs; full of witty names, their acronyms steeped in myth and breweriana: Ninkasi, I thought that was some kind of new Datsun SUV; and QUAFF, www.quaff.org (San Diego's Quality Ale and Fermentation Fraternity- who was admitted first- women or lagers?) Who knew they were the Homebrew Club of the Year! AHA National Champions 2001, 2002, 2003, 2004, 2005, 2006. Talk about throwing the gauntlet down; if it's the Celtic's year, why not the HOTV Homebrewers? It's not like we haven't been there before. A big part of a homebrew club's character is what club members find worthwhile in the activities the club affords. The fish farm outing is a true gem for this club. You're not going to find this opportunity in Portland, Seattle or San Diego. Charlie Renn's excellent

suggestion of a homebrewing demo at the Saturday

ashray to the gentleman at the other end of the bar.

Please send in a submission for one of your favorite places- scott

From The AHA

August 2008

Mead

Entries are due 7/25/08 and judging will be held 8/2/08.

For more information, contact Al Boyce at alboyce@bigfoot.com .

September/October 2008

Imperial Anything

The imperialization of the beer (ABV, IBU, etc.) must be stated on the entry form.

For more information, contact Fred Bonjour at homebrew@wideopenwest.com.

November/December 2008

Celebration of the Hop (IPA)

This competition covers BJCP Category 14 styles.

For more information, contact Frank Barickman at fbarickm@columbus.rr.com.

Organic Beer Festival Showcases Green Beers

forwarded to us by Strange Brew's Paul Johnson

For Immediate Release- PORTLAND, OREGON

Showcasing over 75 ales and lagers, the North American Organic Brewers Festival June 27-29th, 2008 is the world's largest gathering of organic brewers. The event will be held in Overlook Park, in Portland, Oregon and features live music, sustainability-oriented vendors and local and organic foods. Established in 2003, the NAOBF will serve beers made with organic ingredients from more than forty breweries. Brewers around the world are doing their part to save the planet, making everything from pilsner to IPA, stout to amber ale with organic ingredients. Organic breweries such as Roots, Bison, Crannóg, Nelson and Hopworks, from throughout Cascadia will be pouring their finest malt masterpieces. Other breweries including Widmer and Pelican, have brewed organic beers just for the event. A new "bottle garden" highlights European organic beers from England, Scotland, Germany, and Belgium.

"Organic beer is the next step in the craft-brewing revolution" says festival organizer Abram Goldman-Armstrong. "These brewers are returning to traditional beer styles and production methods, but traditionally grown ingredients." Organically grown barley produces better malt than that grown with chemicals as many brewers are discovering. Drinking organic beer preserves the health of farmers, the air, soil, and water. Come taste the beers that are helping save the planet. A full list of the beers is available online at www.naobf.org

A Green Event: The NAOBF features compostable tasting glasses made from corn-starch. Conventional plastics not only take up landfill space, but have been linked to cancer, and are made from foreign petroleum. Our glasses are made from US-grown corn, and will break down in a commercial composting facility. On-site composting and recycling receptacles will be provided and all food vendors will use compostable flatware. Biodiesel-fueled generator provides the festival's energy needs, and attendees are encouraged to take MAX light-rail to the event. Vendors at the NAOBF promote sustainable living through their wares and services.

Live Music: Throughout the festival a diverse range of local musicians will be performing. From Irish traditional music, to jazz, hiphop, rockabilly, and folk the festival celebrates the talents of the Portland music scene. Visit www.naobf.org/music.html for listings.

Charity: A benefit for Oregon Food Bank, Leukemia Lymphoma Society, and Oregon Tilth, the NAOBF celebrates numerous facets of sustainability. The chemical pesticides and fertilizers used in conventional agriculture are one of the leading causes of cancer. The Leukemia Lymphoma Society, helps those suffering from leukemia, lymphoma, Hodakin's disease and mveloma. The

suggestion of a homebrewing demo at the Saturday Market is another opportunity waiting for a critical mass of commitment. And, the festival offers all kinds of opportunities for personal connection and satisfaction. It's important to shoulder the load, because one thing is certain, despite Howie's excellent leadership and Jamie's significant marketing and planning skills, this is a collective effort and our club needs to communicate, delegate and cooperate to make the Septemberfest a lasting success. Fortunately, the timing with Corvallis Fall Festival is auspicious and the Committee Chairs are filled and ready to go, but committees need volunteers and the club needs member input. Chris Surfleet's question, "What are we doing a festival for?" remains only partly answered. We haven't decided on a charity, so put your thinking cap on and suggest what you think is a good charitable fit for the HOTV Homebrewers Septemberfest. That decision should reflect our character and drive what we do.



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Oregon Food Bank feeds the hungry, and Oregon Tilth promotes sustainable agriculture and is one of the most stringent organic certification bodies in the nation.□

This year the festival also features a special guest beer, the Falconer Foundation Memorial Brew, the proceeds from which will benefit the Glen Hay Falconer Fund, which maintains a□ scholarship to the Siebel Institute of Technology brewing school. Eugene brewer Glen Hay Falconer was an organic beer pioneer while at the Wild Duck Brewpub in Eugene. The Imperial Vienna, brewed by last year's Falconer Foundation scholarship recipients Corey Blodgett and Jacob Leonard, uses organic malt.

Details: Overlook Park is located at North Interstate Aveune and Fremont Street, Portland, Oregon. Three MAX light-rail stops from downtown Portland. Hours: Friday June 27 3pm-9pm, Saturday 12-9pm, Sunday 12-5pm. Admission is free, a tasting glass is \$5, and 4oz samples of beer are \$1. A full glass is 4 tickets. Strong beers (over 8% alcohol by volume) and certain imported beers will cost more. A \$1 discount will be given for a valid Tri-met transfer OR three cans of (preferably organic) food for the Oregon Food Bank. The event is all-ages. Service animals only. There is no onsite parking. Attendees are encouraged to take public transit. (MAX Yellow Line to Overlook Park stop). Bicycle parking will be provided. For more information visit www.naobf.org or call Roots Organic Brewing 503-235-7668 Advance tasting glass and ticket sales: Belmont Station 4500 SE Stark Street, 503-232-8538 Media contact: Abram Goldman-Armstrong 503-730-5597 abram@naobf.org

Cheers, Abram Goldman-Armstrong
503.730.5597
abram@naobf.org
www.naobf.org

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 Mashtun / Lautertun
- Bench Capper
- 10 gallon Cornelious 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