



**THIS is the HOTV
BREWSLETTER
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Election Edition
November 1999

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Last Month

We met at **Chris Zelazek's** house last month for the October meeting. In the past, we had gone around the room fairly quickly with member introductions and introductions of potential new members. This time we decided to spend a little more time and delve into everybody's deep dark secrets of why we each started homebrewing, why we joined the club, what we liked about the club, etc. Who knows what we'll do next month!

The primary piece of business we had to attend to was nominations for officers for next year. And without further ado, the nominations for HOTV officers for calendar year 2001 are as follows:

Treasurer: **Lee Smith**

Newsletter Editor: **Kendall Staggs**

Vice President: **Scott Caul, Mark Kowalski**

President: **Scott Caul, Mark Kowalski**

Festival Chair: *No nominations yet!*

Elections will be held at the November meeting, so go to the meeting and vote!

We also discussed the upcoming BJCP exam and possible HOTV sponsorship of some training classes for the exam. See the article by **Ron Hall** later in the newsletter for more information.

Another important topic of discussion was planning for the annual holiday party, which takes the place of the regular December meeting but involves fun and games for the whole family, plus lots of food. And chocolate. And beer. See **Dave Wolf** or **Werner Karlson** for more information or to volunteer. Volunteers will be heavily recruited at the November meeting, so please plan to help out in some capacity.

The final item of business was a suggestion of holding a brewer's dinner some point early next

year. **Joel Rea** and **Dave Wolf** will be looking into the feasibility of this, and will report back to the club with more information.

This Month

HOTV meeting are held at 7 pm on the third Wednesday of each month, generally alternating between Corvallis and Albany. This month we'll be meeting on **November 17** at **John Sterner's** house in Albany. The address is **735 NW Thornton Lake Drive**; the phone # is **924-0272**.

From Corvallis:

- Head toward Albany on Hwy 20.
- Turn left on North Albany Road (First stoplight as you approach Albany).
- Continue for about 0.4 miles. Thornton Lake drive (E) is first road (not driveway) on right after the railroad tracks. My house is the first house on the left. Hopefully there is no soccer game and you can park in the North Albany Elementary Parking lot.

From Albany:

- Head toward Corvallis on Hwy 20.
- Right on North Albany road (second stop light after crossing the river). From there follow directions from Corvallis.

AHA Club-Only Competition

The final AHA club-only competition of the year will be held this month. Bring a bottle of your best English or Scottish Strong Ale to the November meeting. We'll taste the club members' entries, and send the best one off to compete against entries from other clubs across the country.

| Remaining 1999 AHA Club-Only Competition Schedule | |
|----------------------------------------------------------|---------------------|
| <i>Competition</i> | <i>Entries Due</i> |
| Winter Warmer (English and Scottish Strong Ale) | Early December 1999 |

Club Equipment

by Lee Smith

Since acquiring the CO2 kit about three years ago, it has been checked out by the membership 30 times. We have had the rest of our brewing aids about six to eight months; in that time, the RIM system has been used 15 times, the grain mill seven times, and the counter-pressure bottle filler only once. So the filler appears not to have been a good investment. One reason is that several members may have made their own fillers when the stainless steel tubing was available some months ago.

Another item I'm working on, not to be mentioned with the above as yet, is an oxygenating system. Rob Nicol has a regulator, Dave Wills has the aeration stone, and I'm trying to scrounge a tank. If I can make it happen, I'll let you know later. I'm not really sure there would be much demand so I don't want to spend club dollars on it.

The Great HOTV Sink raffle

Ted Cox, of the Old World Deli, remodeled his kitchen and has donated a small, three-compartment stainless steel sink to our club. It has a drain board and a back wall protector, all stainless. With President Michael Villiardos' approval, we plan to sell raffle tickets over the next two or three meetings. Proceeds will go into the treasury or to some worthwhile cause (such as a pub crawl!) I hope to have a color photograph of the unit soon, which will be distributed via email and also be available at the meetings. If you see Ted, a word of thanks would be in order.

From the Treasurer

by Lee Smith

TREASURY NOTE (not the government kind): It's the time of year when your skinflint treasurer adjusts his green celluloid visor, tucks up his sleeve protectors, and dips in to the ink pot to begin recording all who pay their dues for the big year 2001. HOTV is still a great bargain at \$12 per year!

If you stop to think about all the cool events we put on, to say nothing of the brewing equipment available for loan, I know you will get out the old checkbook and snail-mail your dues to me right away. (Paying at the meetings is OK, too, except in the midst of all the hilarity it can be forgotten). So be among the first to have me laboriously letter in a PD-Y2K next to your name. Checks should be made payable to Heart of the Valley Homebrewers and mailed to Lee Smith at 2190 Maier Lane, NW, Albany, OR 97321.

An old but good IPA

by Lee Smith

I found the last three bottles of Thugee India Pale Ale in the back of the refrigerator and decided to submit them to Novembeerfest. This beer was made on March 26, 1998 and bottled on April 15. Lo and behold! it took first place in the English Pale Ales category. No wonder this beer could make it all the way around southern Africa to India and still be in good shape.

BJCP Study Group

by Ron Hall

The Oregon Brew Crew will be hosting a Beer Judge Certification Program (BJCP) exam on January 22, 2001 in Portland. We want to encourage HOTV members to consider taking or retaking this exam as this improves the quality of judging for local contests and is a good way to improve your knowledge of beer and brewing in general.

Ron Hall will be leading a study group for those interested in taking the exam, and this study group will tentatively meet on Tuesdays and Thursdays in January prior to the exam. The dates being considered are Jan. 4, 6, 11 and 13. In the study group, we will distribute study materials, discuss and sample different beer styles, discuss and sample beer flaws, and discuss the likely format and typical questions on the exam. The club has agreed to help defray the costs of this study group and possibly a portion of the exam fee for those who take and/or pass the test.

Please sign up for the study group at the next meeting or contact Ron at 745-7062 or rhall@hp.com if you are interested in participating.

Time for a new webmaster

by Mark Taratoot

Editor's Note: Mark is the former newsletter editor, and has been maintaining the main club web page and archives of old newsletters, as well as responding to miscellaneous email messages sent to the club. After four years of this, he's ready for a change. The club needs to decide how we want to maintain our web site, and who is going to do it.

For the last four years, I have maintained a web page for HOTV on my server space at PEAK and have acted as email contact for our club through AHA. Well, after four years, I'm tired, and I no longer want this responsibility. While I intend to continue to be an active member, I am no longer going to maintain the HOTV web site, nor am I going to serve as email contact for the club.

I have a lot of commitments for the upcoming year, and this is one that is going to have to go. If the club intends to use the web to advertise the competition in May and/or use the web for entries, someone will need to put the files on their server space. Remember, HOTV is supposed to be fun, and after four years, this task has become more of a chore than a fun thing to do after work.

The web is a great place to advertise our competition, but I don't want to deal with the incoming email that our site generates, nor do I want to deal with the mail that comes from the AHA because my name is listed as an email contact. I may be talked into leaving the web site open through May in order to advertise the competition. However, I will not list my name as a contact after our November meeting. I am already removing my email address from AHA's database.

Our club will need to supply AHA with a phone number and, potentially, another email contact.

Concert Announcement

by Helen Smith

At 3:00 PM on Sunday, December 12, 1999, at the First Congregational Church, West Hills, Corvallis, Musica Antiqua will perform a concert of 13th century Spanish music. HOTV affiliated members in this production are Helen Smith, Liz Yoon and Jim Cantey, our "troubadour". The concert is free, with donations being accepted.... Hope to see some of you there.

Upcoming HOTV events

November

17 - HOTV Meeting (**John Sterner**)

December

15 - HOTV Winter Solstice Party

Beer Recipe

by Helen Smith

Roast of Pork Loin (Stuffed with Fruit)

- 1 cup mixed dried fruits
- (12 oz.) good homebrew beer
- 4 to 4 1/2 pounds boned loin of pork, center cut
- salt
- freshly ground black pepper
- 2 tablespoons butter or margarine
- 2 tablespoons vegetable oil
- 2 tablespoons red currant jelly
- 2 tablespoons flour

Cut large pieces of fruit into 1-inch pieces. Place fruit in saucepan; cover with cold beer and bring to a boil. Remove from heat and let fruit soak in the beer for 30 minutes. Drain fruit on paper towels, reserving beer, set aside.

Make a pocket in the pork by cutting a deep slit down the length of the loin, going to within 1/2-inch of the two ends and to within 1-inch of the other side. Season the pocket lightly with salt and pepper and stuff it with the fruit. Skewer opening closed. Tie with string at 1-inch intervals.

In large roasting pan, melt butter and oil over moderate heat. Brown loin evenly on all sides, about 20 minutes. Remove all fat from pan. Pour in reserved beer; bring to a simmer on top of the stove.

Bake in 350 degree oven, covered 1 1/2 hours or until meat is well done. Remove loin to platter. Skim fat from liquid in pan, bring liquid to a boil.

When it has reduced to about 2 cups, stir in currant jelly. Blend flour with a little cold water; stir into sauce. Simmer, stirring until sauce is smooth. Taste for seasoning. Carve meat into 1-inch slices.

Makes 8 servings



Heart of the Valley Homebrewers

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