

HEART ^{OF} THE VALLEY HOME BREWERS

THIS is the HOTV BREWSLETTER VOLUME XIX NUMBER 11

Kendall Edition
December 1999

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MINUTES FROM LAST MONTH'S MEETING:

- asked for litter volunteers for Saturday, December 18 (needed 8, have 8).
- held raffle on stainless steel sink January drawing.
- Ron Hall discussed BJCP exam prep sessions, T-Th in early January.
- Lee asked for dues for the year 2001.
- Lee read Kent Cuzon's letter.
- we signed a card for Ron to give to Ted in Singapore.

LAST MONTH'S OFFICER ELECTION RESULTS

The following individuals were voted into office unanimously:

President: Scott Caul
Vice President: Werner
Karlson
Treasurer: Lee Smith
Newsletter Editor: Kendall
Staggs
Festival Chair: Mark Kowalski

On behalf of the entire club, I wish to thank Michael Villiardos for doing such an outstanding job as president of the club this last year. Thanks, too, for all the members who hosted meetings and volunteered their time and effort to make our festival a great success. And finally, on a personal note, I want to thank everyone for making participation in our club a real joy.

As the Romans said, In cerevisiae, fortis
(In beer there is strength).

THIS MONTH'S ACTIVITIES from Dave Wolf

Our annual Holiday party will be held Wednesday, December 15, at Sam Holmes' house, in Corvallis. Sam Holmes' address is 1875 NE Noble, Corvallis. His

KENDALL'S COMMERCIAL BEER REVIEWS

from Kendall Staggs

Tis the season for Holiday beers. Here are some personal reviews of a few of the more common varieties. I recommend strongly some of the harder to find imports (see my Beer Appreciation Class, Tuesday, December 14) like Affligem Pater's Vat, Scaldis No'l, Stille Nacht, and Samichlaus 1994.

1 Bobby Dozzler Old London Style Ale (Portland Brewing Company, Portland, Oregon)

Color and Appearance: Dark amber, clear, with a moderate, yellow-tinted head. Good head retention.

Aroma: Citrusy hop aromas dominate but some fruity character also appears on the nose.

Flavor: Hop flavors overpower the malt, which is fruity but unsubstantial. Hop bitterness is very high. This beer is full-bodied and has alcohol warming. The alcohol level is 6.5 percent by volume.

Overall Impression: This is a good beer but it is almost one-dimensional. A recipe with less overall hops and more malt flavor would be welcome. I prefer a beer with more balance and complexity. I assume that Portland Brewing was inspired by the success of Sierra Nevada Celebration Ale, another (but superior) hoppy winter specialty. Bobby Dozzler is not really an English Old Ale, as its name suggests; it is more of an India Pale Ale.

2 Jubelale (Deschutes Brewing Company, Bend, Oregon)

Color and Appearance: Dark amber, clear, with a thick white head. Very good head retention; a lacy pattern stays on the glass.

Aroma: Hop aromas are strong. Some chocolate malt notes come through on the nose.

Flavor: Hop flavors dominate. There are some malt flavors evident, including chocolate. But the body seems a little thin for such a strong, hoppy beer. The alcohol level is 6.7 percent by volume. Hop bitterness is very high. Warm alcohol sensations are evident.

phone is 758-3563. Coming from Corvallis or Albany on Highway 20, turn west on Seavy Ave. Proceed past Seavy Place to Seavy Circle. Turn right. Go to Noble and turn right. Sam's house is the very last one. Parking is very limited, so it is a great idea to car pool and not mess with driving. The fun starts about 6:30, with the grueling "Name That Beer" contest starting at 7:00 sharp. For those not familiar with the contest, we will serve four beers, blind, one at a time, for you to taste. You will attempt to identify the style and name of each entry, from a list we will supply. Sound easy? It ain't. (Ask Professor Know-It-All) I assume Ron "Silver Tongue" Hall, the runaway winner of the last two or three (or more) contests, will be on hand to raise the bar (so to speak).

Next is a pot luck. Dig out your favorite finger food and bring it along. Desert will be accented by the annual "Beer and Chocolate Tasting." Chris Z. promises to bring new energy to this one. After that, it's a no-holds-barred Funfest, with the ongoing "Ring Toss For Beers" and some serious whining from certain people to the tune of "Why I Did So Badly on the Name That Beer Contest." [see once again Professor Know-It-All]

If you have a musical instrument laying around, bring it along. It's pretty hard to keep a jam from happening. Besides you, we need beer donations of two different brands (store-bought or homebrew). The first is for general consumption. Bring lots, since the budget has been cut back from last year. We also need donations for the "Ring Toss" game. Good beer, cool empty bottles, or anything else you can get a ring around will be appreciated. You can put your name on the bottles and go for the glory, or put in unmarked bottles and keep folks guessing. WE NEED BEER FOR THIS EVENT. Please give generously. We will need help along the way with these events, so give a holler if you can spare a small amount of fun time for the "cause."

On a final note, I have located a chef who is interested in doing a "Beer Dinner" with the club. I need several people to help work on this. At the moment, I'm looking at about four courses and a price of about \$20 apiece. If there is enough interest, we can work in some vegetarian fare. We will supply the beer and servers. At the moment, I'm seeing this as a one time deal, for about twenty people. First come first serve. The location is up for grabs. The date should be sometime around February. If this sounds like something you have

Overall Impression: This is a well crafted beer but for my tastes there needs to be more malt and less hops (sounds like an old Lite Beer commercial). I have always regarded Jubilale as one of the better holiday beers from Northwest breweries, and this year is no exception. But it is not outstanding, and I cannot decide whether I am less enamored with it because my tastes have become more sophisticated or because the recipe has changed. Perhaps both are true.

3 Winter Solstice Seasonal Ale (Anderson Valley Brewing Company, Booneville, California)

Color and Appearance: Deep, red-amber, clear, very thick white head. Good head retention.

Aroma: Subtle spice and malt aromas come through. A slight chlorine-like odor is also present.

Flavor: Reminiscent of freshly baked bread. Malt and unidentified spicy notes fill the flavor profile, but hops are also evident. The finish is long and spicy. Hop bitterness is fairly high but not overpowering. The alcohol level appears to be high and turns out to be 6.9 percent by volume.

Overall Impression: This Winter Solstice is not as rich and malty as I remember it from last year. It is a little thin-bodied for such a big beer. It's still good, though.

4 Our Own Special Ale 1999 (Anchor Brewing Company, San Francisco)

Color and Appearance: Mahogany brown with red tints in the light. Thick, creamy tan head. Good head retention.

Aroma: Roasted grains, chocolate, spices, and nuts fill the nose. The aromas are very complex and inviting.

Flavor: A tantalizing array of spices, possibly including juniper, vanilla, cloves, cinnamon, and ginger come across the palate. A flavor reminiscent of walnut emerges. There is also a roasted barley component at the base. Hop bitterness is fairly high, but is not distracting. The alcohol is not obvious; the level by volume is approximately 6 percent.

Overall Impression: This is the classic American holiday brew, worth seeking every year. It is so rich and flavorful that it can easily stand alone, but it also goes well with lots of rich foods and even chocolate deserts. Each year the recipe varies; this

some energy for, give Joel or Dave Wolf a call.

MEETING HOSTS NEEDED

from Dave Wolf

We sometimes have a problem lining up volunteers to open their homes for our meetings. Of our 56 members 18, or 32 percent, have hosted meetings one or more times. Even though we try to alternate each month between Corvallis and Albany, that's only a convenience and not a requirement. So if you feel that you can accommodate a slightly rambunctious crowd of homebrewers for two or three hours, please let our new president, Scott Caul, know. It will make his planning for the coming year a lot easier.

BJCP STUDY GROUP

from Ron Hall

Here is one more reminder that 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 because this improves the quality of judging for local contests. It is also a good way for you 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. It is scheduled to meet on Tuesdays and Thursdays before the exam. The tentative dates are January 4 and 6, 11 and 13. The study group will distribute study materials, describe and sample different beer styles, describe and sample beer flaws, and discuss the likely format and typical questions on the exam.

The exam is certainly challenging [ask Professor Know-it-All] but is much less daunting if one is familiar with the format and is prepared for some of the likelier questions. The club has agreed to help defray the costs of the study group and possibly a portion of the BJCP exam fee for those who take and / or pass the test.

If you are interested in taking the BJCP exam and have not already signed up, please contact Ron at 745-7062 or rhall@hp.com.

INTRODUCING A NEW WEB SITE

from Beto Zuniga

Beto Zuniga is our new Webmaster and has taken over the HOTV web page. The new URL was

one was especially good. Our Own Special Ale seems to age well if stored cool and dark. So put some aside.

5 Snow Cap Ale (Pyramid Brewing Company, Seattle)

Color and Appearance: Dark amber color, almost garnet. Fairly dense, white-tan head. Good head retention, lots of lace is left behind.

Aroma: Hops dominate the nose, but some rich malts and chocolate aromas are also evident.

Flavor: Abundant hop flavors come through but do not overpower a malt profile that seems to include roasted barley, chocolate malt, and several other varieties. Fruity ale notes are also present. Hop bitterness is relatively high. The alcohol level by volume is 7.0 percent.

Overall Impression: This is one of my favorite American holiday brews from this season. It is very rich and flavorful, and because it is from the Northwest, it is almost obliged to be very hoppy. Compared to other brands Snow Cap is well balanced and invites more drinking but watch out, this is a big, big beer. Cheers.

6 Winternacht Ale (Widmer Brewing Company, Portland, Oregon)

Color and Appearance: Deep mahogany color with ruby highlights. Thick white head. Good head retention.

Aroma: Citrusy hops come through, along with chocolate malt and a fruity ale quality.

Flavor: Another good balance of hop flavors and malt, with the hop flavors unfortunately a little too pronounced for my tastes. Several malt varieties including chocolate, plus roasted barley, appear to be present. Hop bitterness is relatively high. The alcohol level by volume is 7.0 percent.

Overall Impression: This is very similar to Snow Cap but not quite as rich, flavorful, and well balanced. Winternacht is worth seeking, though, and is one of the better beers from Widmer. All is calm, all is bright.

BEER FACTS

from Kendall Staggs

On November 23, 1921, President Warren G. Harding signed the Willis Campell Act, better known as the anti-beer bill. It forbade doctors to prescribe beer or liquor for medicinal purposes.

<http://www.foamrangers.com/hotv/>
If you have ideas for the web page you can reach Beto at hophead@hotv.org

EQUIPMENT NEWS

by Lee Smith

A complete oxygenating system is now available to current members who wish to include this step in their brewing process. It consists of a 20 cubic foot oxygen bottle (about the size of a five pound CO2 bottle), a regulator, tubing, and a large diffusion stone. Helpful printed information will accompany the kit.

While all our other equipment belongs to the club, the component parts of the O2 system are on semi-permanent loan from Dave Wills (diffusion stone), Rob Nicol (regulator) and Lee Smith (bottle). To check out the kit, contact Lee Smith at 926-2286 or by email at leeandhelen@proaxis.com

COOKING WITH BEER

by Helen Smith

POT ROAST WITH BEER AND OXTAIL SOUP

3 to 5 lb. chunk of chuck roast--*
2 big onions ---cut in about 6 pieces each
6-8 large garlic cloves--just smash & peel
(leave whole to mash and eat)

Black pepper on meat and rub in

12 oz. good quality microbrew or amber beer
1 -1/4 cup water (I used Oregon Trail Brown Ale)

1/2 box Knorr's Oxtail Soup Mix
*(No salt, soup mix is salty)

Directions:

In a very large, heavy pan Brown the roast on a real high fire-- Move it aside in the pan and throw in the onions, browning with the meat till caramelized Center everything, put garlic on top of meat, and a few pieces of the onion Add the beer to deglaze and then the water Add the soup mix. Cover and simmer about 2 hours till tender (it should pull away from the bone and shred easily) Remove roast -- reduce gravy, high 5 minutes

Serve on rice, potatoes, noodles, polenta, or as au jus sandwich. I usually wait until Safeway puts them on "buy one--get one free" and put in freezer. This makes a lot (it can be frozen)

POTABLE QUOTABLES

by Kendall Staggs

In 1998 Japan's Kirin Brewery Co. reported that worldwide beer production increased 1.6 percent from the previous year, to about 133 million kiloliters. This was the 14th consecutive year of growth in beer production. The top five beer producing countries (listed by millions of kiloliters) are:

United States 23.77 (+0.5 percent)
China 19.64 (+5.3 percent)
Germany 11.17 (-2.7 percent)
Brazil 8.15 (-0.3 percent)
Japan 7.21 (+0.5 percent)

Last August Anheuser-Busch was forced to recall 5.8 million bottles of Budweiser in 12 European Countries. Shards of glass were breaking off the rims of the twist-off cap bottles manufactured in Spanish and Portuguese plants. The beer was perfectly okay, however (or so the company said; we could seek other opinions).

Harrah's Casino and the Joliet, Illinois Civic Center Partnership has recently offered \$150,000 to anyone opening a brewpub in the downtown area.

BEER APPRECIATION CLASSES

from Kendall Staggs

I would like to invite all of you to attend one of my upcoming Beer Appreciation Classes in Corvallis. The classes are held in the Wine Cellar in the Old Cannery Mall, 777 NW 9th St. at 6:30 on Tuesdays. We sample 9 to 10 beers, evaluate them, taste complementary food, and discuss the styles. The emphasis is on fun.

December 14, 1999 (\$25)
Imported Holiday Beers

January 4, 2001 (\$20)
Oatmeal Stouts and Imperial Stouts

January 25, 2001 (\$20)
Belgian Strong Golden Ales



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*"I feel sorry for people who don't drink.
When they get up in the morning, that's as
good as they're going to feel all day." --
Frank Sinatra*

*"You're not drunk if you can lie on the floor
without holding on." --Dean Martin*

*"A woman drove me to drink and I've never
had the decency to thank her." --W. C.
Fields*

*"I'd rather have a bottle in front of me than
a frontal lobotomy" --Tom Waits*