HEART THE VALLEY HOMEBREWERS CORVALLIS/ALBAMY OREGOM WILLAMETTE VALLEY

Hello HOTV!

Please enjoy the September 2017 edition of the HOTV Newsletter

President's Corner



Greetings HOTV members,

I hope everyone has had a great summer. I'm Looking forward to Septembeerfest this Saturday and would like to thank Patrick Gorman, Armand Schoppy, Ben Potter, Jon Campbell, Joel Rea and all other members for their work on planning and volunteering at the festival. I'm sure it will be great again this year and hope to see everyone there. As we transition to fall, we have several events on the horizon including a trip to Astoria and an IPA brew day. Have a great Septembeerfest and be sure not to miss our next club meeting **next Wednesday September 20**th at the Downtown Block 15 game room.

Cheers! Dan

Secretary's Corner

Greetings HOTV,

This week is full of great celebratory Corvallis beer culture events so be sure to make time in your schedule to check it out. Looking forward, our club has some fall activities planned, from a club brew session (Oct. 21) to the Astoria pub crawl weekend (Nov. 3-5), which if the past is any indication, will be a weekend to remember.

Septembeerfest, the club's signature charity event benefiting the Linn-Benton Food Share, will take place in Avery Park of Corvallis this Saturday, September 16th from 1-9pm. Be sure to load up the family and friends for this all ages event as you enjoy some of the best regional brews, live music, and food. See you all there!

Prost! Chris

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Field Report from Abroad

A Visit to Beer Eden by Mike Dewey

My wife and I took a trip across the pond to the UK and Belgium this summer and embarked upon brewing related excursions that I thought the club might find interesting.

We started off in the UK for a friend's wedding at the Canterbury Cathedral. In route to the wedding, we visited Shepherd Neame Brewery (England's oldest brewery - since 1698) in Faversham, Kent. On the train we rode by many fields of classic hop varieties such as Kent Goldings. We toured of the brewery while soaking in the brewing history and sampling mineral rich water from their ancient well. One highlight was seeing their wood mash tuns, which were erected in 1914 and reconditioned in 1949 and 2016. The variety and quality of cask conditioned ales was impressive, though it was a little too warm outside to find them refreshing.

Next we crossed over to Belgium via the channel and spent the night in central Brussels. We first made our way to 'Delirium alley', which had an incredible beer selection and decorations, however felt like a hostel / tourist trap and we left after finishing our tulips of Tremens and Red. We then made our way to a nearby and recommended 300+ year old hidden gem of a pub called 'A l'Imaige Nostre-Dame', the oldest pub in Brussels. This was a great history saturated establishment that was a needed escape from the chaotic streets of Brussels. The cheese and draft Belgian beer pairing in this cozy establishment was exquisite and delicious. After checking out a street music festival, we shared a traditional Belgian stew dish at Moeder Lambic, a classic stop in Brussels where it was great to see proudly displayed Russian River bottles and an Agrarian sticker on one of their fridges. That night we soaked in a free Jazz show at L'Archiduc over an Orval and champagne cocktail.

The next day went rented a car and cruised down south to Achouffe, in the southern Ardennes of Belgium. The abrupt transition to scenic pastures and country was appreciated deeply by our jet lagged souls. After a deli lunch in Liege, we arrived at Brasserie d'Achouffe, where I had booked a tour. The facility was magical and felt like a location in Hobbiton. Our tour was in Dutch and English and went through their history and brewing process. Their transformation from their beginnings in the 1970s, to the acquisition by Duvel Moorgat in 2006, and to present was fascinating, especially when speaking to locals on how the consistency, originality, and quality of their beer evolved along the way. We ate on the water at La Grange, a restaurant next to Achouffe. Here locals fished while sipping on tulips as we navigated the French menu and service.





Our B&B La Vieille Forge was right up the hill from Achouffe and had rooms each with their own unique Belgian beer brand theme. It was located on a farm where we were able to relax near grazing cows while watching the sunset. One of the owners, Pol runs Inter-Pol, the 'smallest brewery in Belgium', which is next to the B&B in a building erected in 1710 where his pub is also located. He used to work at Achouffe as a tour guide for 12 years and also has brewed pilot batches of beer on his system, such as Vedett for Duvel Moortgat. This accommodation was our favorite on our entire trip and we highly recommend that you stay here if you are in the vicinity. It is great central location in the Ardennes if visiting Achouffe, Rochfort, etc.





The following day we drove our car along the French and Belgium border all the way north to Bruges. Along the way we stopped by Rochefort for a gander and Tourpes for Dupont and lunch. The lunch spot in Tourpes was across the street from Dupont and is called La Forge (previously Les Caves). This had to be one of our best meals of the trip, where we enjoyed incredible mussels and steak dishes while sipping on Dupont offerings. We became buddies with a friendly and hilarious group of locals through their smartphone translator app and were sad to leave. Dupont only offers tours once a month and unfortunately our trip did not line up with one. At the shop we were able to take part in a new release tasting and acquire some goods to take home. The shop had a great selection of beers and we were shocked by the \$3 750mL and \$6 magnums of Saison Dupont and Bons Voeux.



We arrived in Bruges during an unseasonably hot day and checked into our B&B Hotel Fevery. I quickly learned from the friendly owner Paul that he finally got through on the infamous Westvleteren beer phone after 3 months of calling and acquired a couple cases of Westvleteren 12, considered by many to be the best beer in the world. We were able to purchase some Westy 12s and glasses from him for enjoyment there and to bring home. We spent two days in Bruges and got a good sense of the city while exploring the canals, caves, parks, live music shows, and chocolate shops. The De Halve Maan brewery is located in the center of the city and has an impressive beer pipeline that sends beer out of the city center to their bottling plant. Our favorite pubs were Cafe Red Rose (a trappist specialty beer cafe with a great selection) and Le Trappiste (pub with liberal Tripel flights in a 13th century brick arched cellar).



Our next leg of the trip was in West Flanders where we met up with an old friend of mine from college. We stayed the first night in the center of Poperinge at Amfora, a wonderful hotel right on the town square where a weekend market was held. Due to the weather we drove to In de Vrede, a cafe across from St. Sixtus Abbey where Westvleteren is made. We enjoyed the Westvleteren 6, 8, and 12 beers while sampling abbey cheese and meats. The real treat (other than the incredible 12) was their ice cream desert made with Westvleteren beer. We were able to witness the beer phone operation first hand and navigate through an adult sized obstacle course, which was just what we needed after their powerful brews. We then explored the quiet town of Poperinge where we visited La Paix for escargo and gueze and then a local spot on one of the side streets.



The second night in the Poperinge area we stayed at The Brouwershuis, a B&B next door to St. Bernardus brewery, thanks to a recommendation from Kendall. On the way, we stopped by Couer Au Chocolat, a small rural chocolate shop that is a great place to economically pick up chocolate to take home. The accommodation next to St. Bernardus was phenomenal with a great breakfast, the smell of St. Bernardus beer in the air, strange European board games, and a plethora of St. Bernardus beer in the fridge in the common room. We took a tour of the St. Berndardus brewery, which gave us an overview of their relationship with Westvleteren that ended in 1992. It was really fascinating to see all their memorabilia and ancient bottles from the days they brewed for Westvleteren, where the graphics still contain Trappist symbols and the monk has a cap on. We explored the town of Watou in the evening, where we dined at 'T Hommelhof', a pricey but delicious gourmet Belgian restaurant.



On the way out of the Poperinge region, we took a tour of 'T Hoppecruyt', a fifth generation owned family hop farm. It was one of our favorite tours of the trip because of the intimacy and traditional farming methods. The tour ended with a single hop Perle beer and a traditional Belgian beer song played on the accordion. They sold everything from hop chocolate to hand soap, and we learned that the hop shoots collected in spring are a delicacy that contributes to much of their income.





We departed Belgium on a train from Belgium to Frankfurt, where we caught a direct flight home. The German Erdinger train beers were a treat, but after experiencing all the amazing Belgian beers over the past 6 days we were already feeling a little blue. Overall, we were impressed with Belgium by the food, beer, chocolate, landscapes, ease of travel, and the friendly and down to earth nature of the people. Brussels was great to experience, but we preferred Bruges and the small villages. I feel that we barely scratched the surface of what Belgium has to offer, and I now have a deeper appreciation for all the history and beauty scattered across the country.

Aside from enjoying Belgian classics at their source (Tripel Karmeliet, Orval, Duvel, La Chouffe, Rochefort, etc), here are my favorite new beers of the trip in the order discovered:

Blanch de Bruxelles (Brasserie Lefebvre), Val-Dieu Tripel (Brasserie de l'Abbaye du Val-Dieu), Cantillon Lambic (on tap), Troubador Magma (Brouwerij De Musketiers), Cheery Chouffe (Brasserie d'Achouffe), Casis Chouffe (Brasserie d'Achouffe), Goudenband (Brouwerij Liefmans), Moinette Blonde (Brasserie Dupont), Blanche du Hainaut Biologique (Brasserie Dupont), Oude Kriek Mariage Parfait (Brouwerij Boon), Straffe Hendrik Bruges
Tripel (Huisbrouwerij De Halve Maan), Trappist Westvleteren 12 (Sint-Sixtusabdij van Westvleteren), Deus Brut de Flanders (Brouwerij Bosteels), Oude Gueze a l'Ancienne - (Brouwerij Boon), Cuvee Watou - (Brouwerij Van Eecke), Framboise Lambiek - (Brouwerij Boon)

Ps, if any of you are looking to plan a trip to Belgium in the future, we found this guide extremely helpful guide in finding unique and remarkable accommodations. http://www.belgiumking.com/top-10s/top-10-places-to-stay/
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Monthly Meeting Minutes – July 19, 2017

July 19, 2017: HOTV Monthly Meeting

@ The Campbell's. Thanks Jon for hosting! The weather was great, and the back porch was perfect for catching up with club members. Last meeting until September (after Septembeerfest). Our August meeting will be the HOTV picnic. Meeting Started at 7:38 pm

HOTV Picnic - Saturday August 12th: Avery Park Lion's Shelter (any pre-game golf or potluck instructions?). Golf at golf city before-hand, a possible putt-putt round. Details and RSVP to go out tomorrow. They have a bar!

Litter Pick Up Sunday July 30th: Next weekend at 9 am meet at Hyak Park. Barry Cooper is still in need of two volunteers. Beer and snacks at Calapooia afterword.

Septembeerfest: Saturday September 16th: Homebrewers needed, we can use the club system and we need atleast one volunteer to head this up tonight. Emails will be going out, volunteering is highly encouraged for club members. This is our big fundraising event, so don't miss out! Servers will be hired this year, so the late shift should be covered. Roles that club member volunteers will need to fill, when to look for volunteer sign up.

Fall pub crawl Nov. 3-5 Astoria Oregon: Keep this weekend free if interested in attending, more sign up info to come! **Big brew day Saison tasting** from May 6th event at CBS. Thanks to Joel for helping coordinate the event and getting us a permit and water!

Dave and Debra are new to the club, Dave has been brewing for about 10 years. Debra has more experience making mead and they are about to get into homemade tinctures. Bryan Baker is also new he has been brewing for 8 years.

Our checks from Radegast came in and we get to choose a charity to give \$500 to as well as keep \$500 for club operations.

Patrick's club business: pay dues if you haven't this year. He'll have you sign off so that you can be covered by the club's liability, and be covered for contribution to the HOTV picnic as well as other events. Don't be a deadbeat!

Septembeerfest serious business: Patrick - less than two months away. We will need a lot of help the day of and before hand. We need volunteers to hand out posters at the craft beer picnic (all over the event) on Saturday the 21st. Kendall and Joel volunteered for helping out with this. Volunteers are also needed to go through the storage shed and do an inventory as well as some organization and sorting (3 people, 2-3 weeks from now in the evening). Patrick will email the club. Jon Campbell will be the volunteer coordinator. This year will be different, HOTV's won't be servers, but will be taking entry and running kegs. Look for a sign up genius survey to go out to the club for volunteer slots around mid-August. Collaboration brew with OSU for Septembeerfest club beers.









Upcoming Local Beer Competitions

A quick look at upcoming competitions:

September 16: Rocktoberfest 2017: Redmond, OR (BJCP)

September 16: Sasquatch: Eugene, OR Judging taking place at Ninkasi Brewing (judges needed). Details can be found here.

October 7: Capital Brewer's Harvest Festival: Salem, OR. Entries due September 16th. 2017 information flyer here.

October 21: OBC Fall Classic: Portland, OR. Put on by the Oregon Brew Crew, the judging will take place 10/20 and 10/21, judges and stewards are needed and registration is open. Details <u>here.</u>

For a full list of all the upcoming competitions in the known Universe see: http://www.bjcp.org/apps/comp schedule/competition schedule.php

Upcoming and On-Going Beer Events

September 11-17: CORVALLIS BEER WEEK



September 14-17: Mt. Angel Oktoberfest 52nd celebration of the German themed event held in Mt. Angel, OR.

September 16: <u>SEPTEMBEERFEST!!</u> Check out all of the great details for the tenth annual signature club event and be sure to show up to represent HOTV homebrewers! Thanks to the many who have signed up to volunteer or have been a part of the planning committee to make the event go as smoothly as possible. Be sure to look over this year's offerings as well on the Septembeerfest facebook page!

September 20: HOTV Monthly meeting. Block 15 game room. 300 SW Jefferson Ave, Corvallis, OR 97333.

September 23: Albany Craft Brew Smackdown. Downtown Albany 2-7pm. Details <u>here</u>.

October 21: HOTV Club brew *details from Vice President, Jon Campbell:* Hello HOTV!

I am excited to announce that our next club brew will be on Saturday October 21st at the home of new club member, Rob Randall.

We will be brewing an IPA! A BIG IPA! Like, 1.103 BIG!

For those of you who are unfamiliar with our club brews, the club has a 1 barrel system capable of brewing up to 40 gallons of a lower gravity beer, or up to 30 gallons of a high gravity beer. Any current dues paying member is welcome to participate and take home wort, as long as they haven't already taken home wort yet from a previous club brew this year.

Have you not taken home wort from a club brew yet this year? Then sign up!

Given that this is a very high gravity beer, we will produce **30 gallons** of finished product, with 5 gallons going to the club for a future event. That means Rob, our host, will take 5 gallons, and **4 current dues paying members** (who have not taken home wort yet this year) who help brew and help clean up can take home 5 gallons of wort. You will need to supply your own fermenter, yeast, and anything else you want to add (dry hops, spices, etc).

Don't want to take home wort but you still want to come hang out and brew? No problem! Show up anyways!

Please signup here:

http://www.signupgenius.com/go/30e0d4dabad2ba0fb6-hotv

Brew day will be from 9am-6pm. We will do a potluck lunch and bring some homebrew to share.

Let me know if you have any questions.

October 21: 2 Towns Harvest Party (7th Annual), Corvallis, OR. Details on this great local event can be found here.

November 3-5: HOTV Astoria Field trip! Contact VP Jon Campbell to confirm your presence!

Encylopedia Entry

Each Brewsletter I'll share an entry or two of interest from my copy of the Oxford Companion of Beer. I've found some insightful odds and ends concerning all aspects of beer culture, Enjoy!

Oktoberfest, locally just called "Wiesn" (meaning "the meadow"), is Germany's largest folk festival, staged for 16 to 18 days on the 31 –ha (77 acre) Theresienwises in Munich from the last 2 weeks of September into the first weekend of October. Since the first Oktoberfest in 1810, it has grown into the most famous beer festival in the world, hosting about 6 million visitors every year (with a record of 7.1 million in 1985). The Munich Oktoberfest has spawned similar festivals from Cincinnati, Ohio, to Blumenau, Brazil. The original festival's popularity is inextricably tied to its large beer tens, many with up to 10,000 seats. Each tent has its own unique décor and character. Schottenhamel (serving Spaten beer) seats 6,000 people inside and 4,000 in the adjoining outdoor beer garden, Hacker-Festhalle seats 6,950 in the beer hall but only 2,400 in the beer garden, and Hofbrau seats 6,898 inside and 3,022 in the garden. The smaller tents are the relatively cozy Hippodrom (3,200 inside, 1,000 outside) and the posh Kaferzelt that seats 1,000 people, usually Munich's high society. Beer is served in the iconic 1-l glasses (the so-called masskrug) only – in an average 16-day season beer sales amount to 6.5 million servings. The image of a woman wearing the traditional Bavarian dirndl and cheerfully



carrying several giant "Mass" glasses in each hand is an image recognized almost anywhere.

There are strict regulations regarding the beer served at the Oktoberfest. Only the large berweries that brew inside Munich's city limits are allowed to deliver beer to the Oktoberfest – these are Augustinebrau Munchen, Hacker-Pschorr, Hofbrau, Lowenbrau, Paulaner, and Spaten-Franziskaner-Brau. The smaller breweries (including Forschungs-brauerei and brewpubs like Union Brau) as well as those from outside town are banned. The ban on out-of-town beer once raised royal ire; Prince Luitpold of Bavaria, until recently

the owner of the "Kaltenberg-brewery" south of Munich, made several attempts to bring his own beer to Oktoberfest. Although he was Prince of Bavaria, the rules held fast and his complaints were in vain, but they did make for some excellent public relations for Kaltenberg's Konig Ludwig beer brand.

There is a popular myth that there is one distinctive style of beer brewed for Oktoberfest – but historical evidence shows that there have been any changes in the beer served at the festival in the past. In the first 60 or so years, the then popular Bavarian dunkel seems to have dominated the festival. As is often the case, the historical record makes note of the common beer only when something notably different is introduced. This was obviously the case in the year 1872, but the following story was only reported in a pamphlet 35 years later (and quoted in many Oktoberfest publications ever since). In that particularly hot late summer Michael Schottenhamel, owner of Spaten's tent on the Wiesn, had run out of the traditional dark lager beer – and considered dispensing beer from a different brewery. Joseph SedImayr, owner of Spaten-Leistbrau, desperately fearing to lose the contract, suggested he sell a strong version of a Vienna-style lager brewed by his son Gabriel. This beer was in fact an 18°P bock beer and at a probable 8% alcohol by volume (ABV) it was sold at a premium price. It may not have been "traditional" but it proved to be popular and for several years – up until World War I – bock –strength beers dominated the Wiesn. The strength of the beer has changed several times since (being at its lowest point in 1946 and 1947 at two "unofficial" and reputedly illegal Oktoberfest beer bars after World War II) and is now in a range between 5.8% and 6.3% ABV. For decades the reddish-brown marzenbier ruled the tents, but in recent years the style has changed yet again. Since 1990 all Oktoberfest beers brewed in Munich have been of a golden color and a slightly sweetish malty nose, with medium body and a low to moderate bitterness. According to European Union regulations, no beers except those brewed by the authorized large breweries of Munich are allowed to be labeled "Oktoberfest," yet many American breweries brew their own version of Oktoberfest beers. Boston Beer Company (Samuel Adams) claims to be the largest brewer of Oktoberfest beer because no single brewery in Munich brews more of the festival beer than their American competitor.

The Oktoberfest is not just a beer festival and showcase of Munich's breweries; it is also a sort of pop-up amusement park. The popular funfair features some spectacular fairground attractions, from roller coasters to a real flea

circus with live fleas performing amazing tricks that can be seen only through a magnifying glass. The Oktoberfest is also a part of living Bavarian history. It originated in the year 1810 when Bavaria's king Maximilian I. Joseph organized a 2-day festival (on October 13 and 14) to celebrate the wedding of his son, Crown Prince Ludwig (later Ludwig I) and Princess Therese of Sachsen-Hildburghausen. On this occasion, free beer and free food were offered at four different locations in Munich and a horse race was organized in what was to become Theresiewiese (named after the princess). At the raceground innkeepers from downtown Munich had set up tents where food and beer were sold. The entire spectacle was popular enough to make a tradition out of the festival, a tradition kept alive for 200 years and only discontinued in times of war and cholera. It is often forgotten that the first Oktoberfest was a political manifestation



to demonstrated national unity during and after the Napoleonic wars (when Bavaria was fighting on the side of the French). This politicized character has been revived several times – during German unification in the 1870s, under the Nazi regime in the 1930s, and after German reunification in the 1990s. And for practical (i.e., weather) reasons, the festival was moved forward in the calendar from early to mid-October in the first decades to the last two weeks of September in the 1870s, with only a couple of days reaching into the actual month of October. On noon of the first day of Oktoberfest, the mayor of Munich taps the first keg and proclaims "O'zapft is!" ("It is tapped!") and the world's largest beer party comes to life.

-Bauer, Richard, and Fritz Fenzl. 175 Jahre Oktoberfest. Munich, German: Bruckmann, 1985.

Beer weeks are a recent phenomenon, primarily in the US, where restaurants, bars, and other institutions in a city or region host a large variety of different beer-themed events over multiple days. As seems appropriate for a "beer week," the festivities often last longer than 7 days, with 10 days the apparent norm. The stated goal of most beer weeks is to showcase the local beer scene, increase tourism, and introduce beer in new and different ways to both the neophyte and seasoned beer lover alike. These usually include not just traditional beer festivals but also beer dinners, specific food and beer pairing events (such as cheese, chocolate, charcuterie, etc.) and many other innovative events that display beer in new ways. The 2010 New York City Beer Week featured dozens of dineers at many of the city's best restaurants and even an India pale ale tasting aboard a full-rigged 165-ft clipper ship.

The first typical modern version of a beer week is Philly Beer Week, which debuted in March of 2008. Originally inspired by beer writer Micahel Jackson's events for an earlier "food week" called the Book and the Cook, the original Philly Beer week spanned around 375 events over 10 days. Now permanently moved to early June, the granddaddy of beer weeks comprised over 900 events in 2010.

In addition to Philadelphia, established beer weeks are held in the San Francisco Bar Area (February), Seattle (May), Ohio (July), New York (September), Baltimore (October), San Diego (November), and Corvallis, OR (September). There are now nearly 40 beers weeks, taking place within communities of Alaska, Boston, Charlotte, Denver, Los Angeles, Milwaukee, Sacramento, and Washington, D.C.

-Jay R. Brooks, The Oxford Companion to Beer, 2010

Beer News

- Beer-Brewing Monks Are Helping Rebuild Earthquake-Devastated Town In Italy Link
- Putting the Can in American Craft Beer Link
- Duncan Channon Helps Craft Beer Pioneer Get Back To It's Roots Link
- Good News for Craft Beer Lovers Link
- Drinking Beer May Improve Your Mental Clarity And Creativity Link
- San Francisco's Anchor Brewing Acquired by Sapporo <u>Link</u>
- Oregon Beer Growler Newsletter Link
- Experimental Brewing Podcast Drew Beechum and Denny Conn Link

Feedback:

Questions, comments, or suggestions can be sent to the HOTV Brewsletter author at cscotton89@gmail.com. Thanks for Reading!