

Hello HOTV!

Please enjoy the Summer 2017 edition of the HOTV Newsletter.

## Presidents Corner



Well it's official, the American Homebrewers Association has confirmed what we all know by awarding us with the Radegast Award... that this club is awesome! Great job to everyone and we have something special planned in the to celebrate. Look out for details in the near future on the summer picnic on August 12. Great job to everyone on making the Oregon Homebrew Festival great again this year! Remember only 2 more months until Septembeerfest on the 16th of September, so save the date for the 10<sup>th</sup> anniversary of this great and charitable event! Don't miss our next club meeting **next Wednesday July 19<sup>th</sup>** at Jon Campbell's.

Cheers!  
Dan

## Secretary's Corner

Greetings HOTV,

The club has been busy and so have I! I hope you all enjoy the Brewsletter, as a lot has happened in 2017! Thanks for participation in the Oregon Homebrew Fest and congrats to our club winners. Our Brew system has been up and kicking out great beer at club events like zwicklemanias at Mazama and Big Brew Day at CBS, thanks to all of the members that make use of it and keep it clean!

Our summer picnic will be held on Saturday August 12<sup>th</sup> at Avery Park's Lion shelter from 1 to 5pm in Corvallis, more details to come soon!

Also, if anyone is interested in being a part of Hollywood fame, [Erin Glass](#) of Vice Media is looking for Oregon Homebrewers to be a part of the TV show, "BEERLAND" We have plenty of characters that would do the local brew-munity justice!

Prost!  
Chris Cotton

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## Recent Club Happenings of 2017

### HOTV DOES PDX: Spring Crawl – April 29th

Every few months our club members get together for an educational immersion into various brewing scenes of the Pacific Northwest. Our most recent venture was to visit the East side of Portland to tour various breweries and try out some old favorites and new brews in the area. In the most fashion forward, trend setting style, we left the Corvallis and Albany area bright and early by school bus to head up to the City of Roses.

Stop one was a tour of Hopworks Urban Brewery (HUB) at their Powell Boulevard location.



Figure 2: Complimentary libations before our HUB tour

After laying a base with lunch from their kitchen, we coolly slide downstairs to the brewery in between Beervana tours to get up close with the equipment and brewers. Not just another Portland Brewery, HUB has made their mission to go the extra mile and strive for creating a sustainable product and business model. They have managed to use an average of only 3.9 gallons of water per gallon of finished beer as of 2015 by utilizing Cleaning In Place (CIP) operations and participate in a myriad of other conservation efforts from the Oregon Brewshed Alliance to Brewers for Clean Water campaign as well as maintain water neutral operations through the purchase of water credits from the Bonneville Environmental Foundation. The tour took us into their cold storage where we were given the history of the company as well as a taste of their fares fresh out of the tap line.

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Figure 1: Armand is overwhelmed with Joy after the beer at Basecamp



Figure 3: Checking out fermentation alley at HUB



Figure 4: 2014 Barrel Aged Otto at Hair of the Dog

Our next stop was a look at a cluster of breweries on the East side of the Willamette River in the heart of Portland. While members were free to explore the area on their own, most ended up making the rounds between Cascade Barrel House, The Commons, Hair of the Dog, Basecamp, and Rogue's Eastside (Formerly the Green Dragon). My personal favorite was the stop at Hair of the Dog. The beers certainly aren't cheap, but the brewery has most offerings in a bottle conditioned 12 or 22 oz, so you can pick unique variations and one offs of their classics and share amongst friends and strangers to really taste the difference in the different brewing techniques as well as experience the effects of aging on the beer.

Cascade barrel house is the place to be if you like to pucker! They have over 25 taps of fruit infused lactic sours, which vary in strength, flavor (my favorites is the Figaro or Sang Noir) and age and offer charcuterie and smalls bites to bring your tongue back to life. At a limit of two tastes per person at any one time, they pay careful attention to make sure that their patrons palates don't get so overwhelmed.



A big thanks to our Vice President, Jon Campbell, for being the brains behind the club pub crawls, ahem, educational tours. They never disappoint and are a wonderful way to get to know your fellow homebrewers and learn something new about brewing. Our next adventure will be a weekend in Astoria, OR. Like Louis and Clark, we'll set out for the weekend of November 3 – 5 to explore the North most coastal city in Oregon. Breweries on the list include Fort George, Buoy, Reach Break, Astoria Brewing, Seaside Brewing and likely others! Mark your calendars!

## 35th Annual Oregon Homebrew Festival

This past May 19<sup>th</sup> and 20<sup>th</sup> marked the 35<sup>th</sup> Oregon Homebrew Festival, also known as the longest continuous homebrew competition in America amongst the club's historical authority! For the second year in a row, the event was held at Odd Fellows Hall in downtown Corvallis for the major judging on Friday and Saturday night, although with 300 entries, HOTV members got busy earlier in the week to judge smaller categories at Ron's place. We had a great representation from HOTV brewers that can be seen below. Best of Show went to Mike Furry and Jim Brooks of Central Oregon Homebrewer's Organization (COHO) for their specialty

wood aged "Whiskey A Go-Go".

So maybe it wasn't an HOTV beer, but at least we can still say that

winning beer comes from Oregon! Congratulations to the following HOTV members for their achievements during the competition! For those who feel like they are missing out, check out the upcoming competitions section of the brewsletter to plan your next entry! Thanks to all of those who participated, through administrative roles, judging, stewarding, provided food, and volunteered to make the weekend a smooth success!



Figure 5: HOTV members doing what they do best!



Figure 6: Alright so I only had a camera for one night!

### HOTV Winners:

Brandon Albin and Melanie Fowler – 1<sup>st</sup> Place Fruit Beer (Purple Haze!)

Daniel Adams – 1<sup>st</sup> Place Specialty Mead (Schizandra!)

Daniel Adams – 3<sup>rd</sup> Place Specialty Mead (Starry Night!)

Mike Dewey – 2<sup>nd</sup> Place Traditional, Fruit and Spiced Mead (Blanc Blueberry Mead!)

Ron Hall – 2<sup>nd</sup> Place Strong European Lager (Beavanator!)

Ron Hall – 1<sup>st</sup> Place Specialty Cider and Perry (Cider House Rules!)

Louis Hans – 3<sup>rd</sup> Place Trappist Ale (The Dube!)

## Big Brew Day at Corvallis Brewing Supplies

To celebrate this year's American Homebrewers Association (AHA) Big Brew Day, the Heart of the Valley was fortunate yet again to have a great host from our local brewing community. As farmer's market booths were being assembled, Jon Campbell led a team bright and early on heating the strike water in a parking lot adjacent to Corvallis Brewing Supplies. Thanks Joel! As College families rolled into town to celebrate Mother's weekend, a different kind of love was brewing out on the pavement. Dustin, one of our club's newest members had outfitted the event as if it were a world class tailgate, with lawn games, a canopy, chairs, satellite reception of the Beavs and a spread of appetizers that HOTV members had brought to share while the more delicate entrees slow smoked. The weather was perfect for brewing on this fine May Saturday.

In 1988, May 7 was announced before Congress as National Homebrew Day. The AHA created Big Brew Day as an annual event to celebrate National Homebrew Day around the world. AHA Big Brew is held each year on the first Saturday in May. To



Figure 7: Don't worry, HOTV had plenty of supervision.

give an idea of the scope and size of a 'big' brew day, the AHA has a graphic on their website that touts the stats from 2016: 483 events, 12,780 participants, 12 countries, 2,363 batches and a whopping 17,804 gallons of homebrew. While that may not sound too impressive to up and running brewery, I think anyone who's sat and watched while a 5-gallon pot of molten wort boils over can appreciate the numbers.

HOTV made use of the club system to make roughly 40 gallons of [Battre L'oise Saison](#), one of the three recipes suggested by AHA for the event. This Saison is a sample recipe from John Palmer's *How to Brew* and the AHA wanted to celebrate the release of the fourth edition of his book by showcasing some of the recipes, given that many if not all homebrewing starts with reference to this very book.



Figure 8: *The Kettle won't clean itself!*

This year's event was the most attended in my short tenure of the club, and it gave many members the chance to observe and pitch in on an all grain brew day using a sophisticated system. The finished product will be available for tasting at the HOTV summer picnic, August 12 at the Avery Park Lion's Shelter from 1 – 5 pm as well as our July meeting at Jon Campbell's. Thanks to all of those who participated and represented HOTV to Corvallis and the

homebrewing community near and far. And a special shout out to the staff at CBS for hosting and helping with water supply! I can't wait to see what we do next year.



Figure 9: *Actions shots courtesy of club member, Mousa Diabat. Link to more pictures of the event [here](#).*

## AHA RADEGAST HOMEBREW CLUB OF THE YEAR!!!

The American Homebrewer's Association holds a contest for "Radegast Homebrew club of the year" that evaluates a club's merit based not on medals won, but doing great things. Evaluation criteria for the award consist of the club efforts to promote diversity, philanthropy, homebrewing as a hobby and skill, and teaching/outreach. Overall, the idea is to present on why our club is so awesome, which we have our own Barry Cooper, Jon Campbell, and Patrick Gorman to thank for putting together the winning presentation for 2017. A special thanks to all of the members and community supporters that make this club awesome as well. Our receiving of the award was not by chance, but due to the hard work of a collective group of homebrew enthusiast who strive to be hospitable, informative, fun and charitable. From Septemberfest to club brews, litter clean ups and competition judging, it takes a lot of will and commitment to make all of these events come together and be successful, so Cheers to HOTV!

The award was announced at the 2017 AHA Homebrew Con in Minneapolis by Victoria from Yakima Chief Hops Union and Drew Beechum. The award was originally called the "Awesome club of Awesomeness Award!" but that was later changed to the name of the Slavic god of hospitality. Our club will receive an honorary paddle in addition to \$500 to fund club efforts and \$500 to a charity of the club's choice! We are the first smaller club to win the award in it's 4<sup>th</sup> year, and as Drew put's it "Just because your small doesn't mean you're not awesome!" Be sure to raise a pint to our club and let's plan to represent HOTV at the [2018 Homebrew Con in Portland](#) from June 28 – 30. To check out the 2017 Homebrew Con awards ceremony, view the video in this [link](#). The Radegast award presentation begins at 30 minutes into the video (thanks Dan!).



Figure 10: HOTV Members at Big Brew Day, one of the many events that makes our club awesome. Courtesy of Mousa Diabat.

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## Monthly Meeting Minutes – January 18, 2017

HOTV January Meeting 1/18/17 – meeting commenced at 7:30 pm

Club Brew Days – 2/25/17 at Mazama. Jon Campbell: Think about a spring style beer to choose, the brew should be ready to drink between March and May. The random selection for spring beer style is..... Trappist Single! Jeff Tobin will allow us to brew, if you'd like to walk away with beer you need to participate and clean. The brew time will be from 9am – 4:30pm. Participants will use yeast that they purchase and grains and hops that the club has purchased. 5/6 Big brew day.

PDX pub crawl on 4/29/17 Saturday. Tentative Plan: Bus up to Portland, tour a brewery location first and then let participants explore Beervana on their own, likely to drop off and pick up in Southeast Portland.

**OHF Volunteers Needed:** Competition Chair/Organizer, Judge Coordinator, Head Steward, and Registrar. May 19, 20.

Board has provisionally approved the budget – Good financial standing! The board reviewed the budget for 2017 this past December. Key items include the allocations for OHF, brewery education, postage, insurance, Holiday party expense, Club picnic, miscellaneous club equipment/repairs for club system, club brew days, Litter pick up, AHA entry fee! Motion to approve, 2nded and the budget is approved by the club.

Club Quartermaster: Armand Schoppy, he will be the point person for equipment checkout from the club.

Septemberfest: Patrick will be unavailable for 2017 event.

Club Social: Block 15 Southtown location: Friday the 3<sup>rd</sup> and 10<sup>th</sup>.

Website Update: Clean and easy to read with the 2017 club calendar, most dates are finalized but some are TBD. Check it out! Thanks Jon!

**Kendall's Historical Brewing Seminar:** Beer making in Mesopotamia and Egypt: Highlights of ancient beer history. 'What is beer?' becomes an important question. Commonly: Malted barley/grains that are fermented. Was this an accident? Did beer proceed bread? If that is the case, then beer could have been one of the driving forces behind civilization.

Early humans likely encountered alcohol in nature (rotting fruit, fermented honey, etc.). Anchor brewing attempted to recreate a primitive beer, though it tasted awful. Earliest days of deliberate brewing was probably 8000 -9000 years ago in Mesopotamia. It was considered a healthy alternative to water. Beer was a source of nutrition, and necessitated the organization of labor. Could have also independently been brewed in China, South America. Most of the early beers were under fermented, as it this mechanism wasn't fully understood until the 1800's.

Sumarian culture kept very good records and they included beer recipes and sales records. In Egypt, beer was used as payment for laborers such as those who built the pyramids, and records of this are preserved still today. Records also show that women were responsible for the majority of the brewing. Most of the brewing in these cultures was done at the home level, as a household chore. On the contrary, wine was rare but it was always made by men. Beer in these times was 'chunky' as filtration wasn't utilized and was typically drunk out of large containers. They had red, black, prima, fine white, sweet spiced beer, and beer that was capable of being aged for at least a year (in clay jars sealed with mud). Hops weren't used, but it was flavored with bitter orange peel, fig, and a few other ingredients.

The epic of Gilgamesh featured beer as the symbol of civilization (turned a beast into a man).

Pay dues to Patrick if you haven't yet: Schoppy (paid) and Maxfield are deadbeats! This gets you AHA insurance! You get discounts on events such as club pub crawls, breweries, beer at picnics, etc. Also this year, the club has allocated \$150 to the cost of any members going to the PNWHC. Right now there are 5 confirmed members going. This year the event will happen during March 17-18.

KLCC Brewfest: 2/10, 2/11 Deadline 1/30/17 first entry is \$10 each additional entry is \$5. If you enter a beer, you will get in for free! Also look into the judging!

Patrick has presentations from AHA from the past couple of years' annual meetings. Patrick has proposed getting together at various times to go over any material that might interest club members.

## Monthly Meeting Minutes – Fe'brew'uary 15, 2017

HOTV Meeting 2/15/17

@ Oregon Trail Brewery – Oldest in Corvallis!!

THANKS DAVE!!!

Started at 7:37 pm.

Dave will have a mystery beer tasting for the club, Gumbo is providing music while we're here!

Club brew day at Mazama 2/25/17! As well as zwicklemania! Event going on at Mazama for general public as well. Come hang out and see the club brew a Belgian single! The finished product will be available at the March meeting.

Club brew day – if you want brew, you need to pay your dues and stay for clean up!!! 5 gals x 8 people. This will become a ~quarterly event.

First Friday in March will be the next social – Jon is open for suggestions.

Pub Crawl April 29<sup>th</sup> in PDX.

Format will be to find one location to go to first in the late morning to tour/lunch at and then let members discover beervana for ~4 hours. Tentative plan is to explore Southeast PDX. If you'd like to go on the trip, let Jon Campbell know!!!! We need the number of commitments for a bus reservation.

Ron Hall has graciously nominated himself to be the Competition Chair for OHF. May 20-21<sup>st</sup> @ Oddfellows hall (tentatively) Dan will be head steward, Ben Potter will be registrar, Barry will be raffle czar. Still in need of a Judge coordinator (BJCP preference). This year there will be a huuuuuge need for stewards. Location is popular for judges, Downtown Corvallis was a big draw for people to help participate.

Ben Potter – German refugee, paying his dues tonight in euros.

PNWHC – good group going this year. Dues paying members should consider going, there is a \$150 club sponsorship! Go enjoy the events, learn, drink and show off HOTV!

Dave Wills – Oregon trail – Oldest brewery in Corvallis. 8 different beers, submit your guess for style. Brown bags for the blind study. The hope is to foster beer style sensory skills. Tasters will submit their guess at style and comment on flavor, taste, and rate the beers amongst each other. Most importantly, Have FUN!!

Meeting vanished into the night around 8:15 pm as some of the members began self-guided tours of the historical brewery.



## Monthly Meeting Minutes – March 15, 2017

March 15, 2017 HOTV Monthly Club Meeting: 7:40 pm

**Hosted by Mary Shannon O'Boyle. Thanks to our Member with the Green Blood!**

Members are headed to the PNWHC Convention this weekend

New Board President: Patrick Gorman elected last week.

Finances review from Patrick, using \$1500 for scholarships/grants for PNWHC. Have some saved for a city grant to provide power at Avery park if the city is interest. The club will purchase a large canopy to utilize for brew days and Septemberfest.

Trappist single was brewed for the first club system brew of 2017, beer should be ready to drink by April's meeting. Mike Hilt made a maple mash paddle!

The next club social event will be in Lebanon.

Club Picnic:

Big Brew Day: CBS will host at downtown shop. Joel is working on getting the parking lot next door to the store for the event. Saturday May 6<sup>th</sup>.

Oregon Homebrew Festival Updates (Ron/Patrick/Ben): Ben is working on refreshing the new database for OHF 2017 and it should be ready for entry submission very soon. Ron: OHF 35<sup>th</sup> annual will be held on May 20<sup>th</sup>, 2017 at Odd Fellow's Hall downtown Corvallis. If you are in the club, it would be great to have you participate as a judge, steward, etc. to support the club and the hobby. This is our event for homebrewers by homebrewers. Ron will reach out to club members within the next weeks to relay details.

Spring Pub Crawl Reminder (Jon) Where are we stopping? Plan is stopping at HUB for a tour and lunch then let people explore SE PDX. Bring a friend!

Septemberfest: We are 6 months away from the 10<sup>th</sup> annual Septemberfest, if you are interested in taking on a role in the event email Patrick Gorman. This year, the event will host slightly less breweries to consolidate the operation and will also bring in more volunteer groups that will allow most of the serving to be taken care of. Be responsible and have fun.

Litter Czar: Barry Cooper – we will look to have a brew club pick up on hwy 20. The rain has been really bad this winter, and it has delayed the clean-up. Barry will update the club when he decides on a new date

New Member: Dustin: Brewing for 5 or so years, lives in Jefferson. Proud of father of 2 (under two) and looking to get more involved in the homebrew scene.

Dave Wills' Birthday (60<sup>th</sup>!!) Birthday Surprise

Fall Pub Crawl Announcement (Jon): Date is November 4<sup>th</sup> 2017 to Astoria (Overnight trip):

Meeting happenings: Stout bout, a myriad of stouts are available for club members to try and decide on their favorites.

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## Monthly Meeting Minutes – March 15, 2017

April 19, 2017: HOTV Monthly Meeting

@ The Rickli's. Thanks Dan! Nice Stache!

Meeting Started at 7:28 pm

A few new faces!

Tonight we will do a blending with the help from Dave at Flat Tail in the Basement. Most of the beer is going to be from the competition last May, club members are encouraged to wander downstairs and do some sensory analysis and determine the make-up of the blend!

Beer brewed at Mazama and pitched with different yeasts, Jon Campbell's tried and true "Belgian Bud Light"! The style was Belgian single. Yeasts used were Mexican lager yeast, two recipes used w/ 530 (Belgian), Steve used w/ monastery and imperial pub yeast to get his to start fermenting.

Pot luck lunch on May 6<sup>th</sup> at CBS parking lot next to the bank big brew day will occur.

Portland Pub crawl, 19 people are signed up, more space since the club has a school bus, dues owed on the bus.

May 19-20<sup>th</sup>, OHF, Ron needs help picking up entries at Eugene, Salem, and Portland. The competition is a replacement for the may club meeting. Judging will occur during the week and then Friday will serve as a novice judge training and Saturday will be the longer judging session.

Next Pub crawl will occur November 4<sup>th</sup>, overnight trip to Astoria, mark your calendars!!

May 5<sup>th</sup> Friday social will be in Corvallis, likely Suds or Mazama.

Max gives his bests to the group, he will join us for the Big brew day, he will also have a goodbye party at his farm to camp. 4/23/17.

Septemberfest is getting underway, sponsors are being organized. Patrick will be looking to the club to get some help filling some vital roles.

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## Upcoming Local Beer Competitions

A quick look at upcoming competitions:

July 16: [Lane County Fair](#): Eugene, OR (BJCP)

July 18: [Spirits of Baker County](#): Baker City, OR (BJCP)

September 16: [Rocktoberfest 2017](#): Redmond, OR (BJCP)

For a full list of all the upcoming competitions in the known Universe see:

[http://www.bjcp.org/apps/comp\\_schedule/competition\\_schedule.php](http://www.bjcp.org/apps/comp_schedule/competition_schedule.php)

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## Upcoming and on Going Beer Events

July 19: 7 pm, HOTV Monthly Meeting @ Jon Campbell's House. Contact [Jon](#) for address information.

July 26 – 30: 30<sup>th</sup> [Oregon Brewer's Festival](#), PDX.

July 30<sup>th</sup>: HOTV Litter Patrol on Highway 99 between Corvallis and Albany. Six confirmed volunteers, though a few more hands would be helpful! Contact Barry Cooper for more information.

August 10 – 12<sup>th</sup>: [Bend Brewfest](#)

August 12: HOTV Summer Picnic @ Avery Park's Lion Shelter from 1 – 5 pm! Potluck style

September 16: [SEPTEMBERFEST!!](#)

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

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## Encyclopedia 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!*

**Fred Eckhardt (1926 - 2015)**, homebrewer, influential beer and sake author, and one of American craft brewing's most important and enduring personalities. Author of the 1989 book *The Essentials of Beer Style*, he set out a road map for classical beer styles that was eagerly followed by the microbrewing revolution of the 1990s. His first book, *A Treatise on Lager Beers*, was a home brewing book released in 1969, several years before the hobby was made legal in the United States. A relentlessly upbeat presence in the American Northwest beer scene, Eckhardt's residency in Portland, Oregon, no doubt partly explains why craft beer has a market share of more than 35% in that city.

Eckhardt became enamored with European beer while stationed in Japan during the Korean War as a radio operator in the Marines. The beer on hand in Japan was Denmark's Tuborg. Once back in the United States he came to realize that the United States also had a great beer history that could be revitalized. His own early homebrewing was a blend of published winemaking techniques and his original research of professional brewing texts. He went on to inspire legions of homebrewers and professional brewers alike, writing the first regular beer column in the United States and hosting hundreds of events over more than 2 decades as one of the best known and best loved beer educators in the country. Eckhardt recently wrote for several



publications, including *All About Beer* magazine, and his impish smile and trademark waxed mustache made him instantly recognizable to thousands of beer enthusiasts. Although beer is his primary interest, Eckhardt has also published books on sake, helping spark an interest in craft sake making in the United States. – Garrett Oliver, 2011

*Fred Eckhardt died August 10, 2015 of congestive heart failure at his home in Portland, Oregon. Eckhardt's meticulously collected papers, consisting of 30 boxes of published articles, drafts, photographs, and correspondence, are housed at the Special Collections and Archives Research Center at Oregon State University in Corvallis, Oregon, where they are part of the Oregon Hops and Brewing Archives (OHBA). Included in the collection are physical copies which Eckhardt made of all his email correspondence. – Sam Wheeler, 2016*

**Immigration (effects on brewing)**, the movement of people from one country and culture to another, has been a major driver of worldwide beer culture for centuries. Food and drink, like music and language, are powerful components of culture, and even when expecting a better life in another land, people take these things with them. The ancient Celts brought brewing to the British Isles when they fled the European continent ahead of advancing Germanic tribes in the second half of the 5<sup>th</sup> century AD. In 15<sup>th</sup>-century England, hopped beer was famously introduced by Flemish immigrants. The more people moved, the further their beer cultures spread.

The colonization of North America began in the mid-16<sup>th</sup> century, and brewing commenced almost immediately. As early as the 1550s, Virginia Colonist Thomas Herriot sent word home of the marvels of the new world, including a native grain – maize – that, he boasted “whereof was brewed as good ale as was to be desired.” Maize (corn) would feature prominently in American beer history 300 years in the future.

The Pilgrims made an emergency landing in Massachusetts, their beer so depleted the crew was fearful of insufficient supply for the return trip after unloading the colonists. Beer was part of the fabric of life in those days, a matter of survival in the minds of those early settlers. It was safe and wholesome compared with the tainted water supplies they had left behind.

Early settlers did their best to maintain their beer traditions, but it was not easy. Not all of the New World was suited to barley cultivation or fermentation, and transatlantic shipments of malt were expensive and prone to spoilage, as were casks of imported beer. Beer was easy to brew in the central colonies, but tougher in New England and the South.

French and then English colonists managed to brew beer in Canada. By 1670, the governor of New France, Jean Talon, opened a brewery in Quebec City, planted hops, and gave himself a brew monopoly. Roughly 2 centuries later, in 1847, an Irish immigrant named John Labatt would found a brewery in London, Ontario, and an English immigrant, John Molson, would found one in Montreal, Quebec, in 1876. Today the Molson and Labatt breweries together hold more than 90% of the Canadian beer market.

In the United States, the colonists found the local water supply surprisingly nontoxic, and rum, whiskey, and applejack became cheap and plentiful. Beer was nearly a forgotten pleasure. On an alcohol percentage basis, US per capita consumption of spirits in 1800 was probably more than 100 times that of beer. Despite the efforts of Thomas Jefferson and others to make beer the temperate beverage of choice, spirits ruled American into the mid- 19<sup>th</sup> century.

Change began in the 1830s. Antiaristocracy revolts were roiling Germany, with huge number of people being displaced and choosing to emigrate to the New World. For these immigrants, beer was a cherished sacrament and a symbol of their hard-won freedom. The small brewery established in 1838 by Alexander Stausz and John Klein in Alexandria, Virginia, was probably the first commercial producer of lager in the United States that many others followed.

As the German immigrants fanned out to the cities and farms of the America’s heartland, they took their love of lager beer with them. However, for decades it was popular mostly among German populations, and every major American city had an area called “Germantown.” By 1860, lager represented one-fourth of US beer production (about 1.1 million hl of 4.5 hl). As the German population swelled, their tipping habits and Sunday beer gardens fueled the fires of Prohibition, which had more than a small amount of anti-immigrant sentiment attached to it. Warfare between “native” (English descent) Americans and the more recently arrived Germans and Irish erupted into pitched battles in the mid-1850s, with bloody riots in Chicago, Louisville, and Cincinnati.

Despite the turmoil, lager beer proved its staying power, and in the decades after the Civil War, it became thoroughly Americanized. German immigrants with names like Pabst, Busch, and Schlitz were quick to seize on the fashion for the new “pilsner” beer and by combining Old World work ethic with the latest technology, were able to create breweries and brands on a scale the world had never seen, several of which continue as major players in the world of beer today. And German immigrants did not go exclusively to the United States. Starting in 1824, waves of

German immigrants started to arrive in Brazil, and they quickly set up breweries to provide beer to the burgeoning German-speaking communities. Although German immigration spread throughout parts of South America, it was arguably most influential in Brazil, which retains large pockets of Germanic culture. In the southern town of Blumenau, the Oktoberfest draws over 1 million visitors every year, and much of the currently emerging craft brewing culture harkens back to German roots.

While the British became the dominant colonial power in the 19<sup>th</sup> century, they too spread their beer and brewing habits with them. One classic example, of course, is the India pale ale, a beer style that might not exist today had it not been for the British Raj in India between 1765 and 1857. In the 1860s, British tea planters set up breweries in then-Ceylon, off the southeastern coast of India. The Germans, by contrast, joined the colonial quest only after the founding of the Second German Empire under Bismarck in 1871, when much of the world had already been snapped up by the British and French. But wherever the Germans were still able to go, they established breweries. In Namibia, for instance, German immigrants established four breweries in the early 1900s, now merged as the Namibia Breweries Limited. In China, Germans established the Tsing Tao brewery in 1903, now one of the largest in China. Austrians, too, left their mark on a faraway brewing culture, that of Mexico. When a complicated set of international intrigues led to the proclamation of the Habsburg Archduke Maximilian as Emperor of Mexico in 1864, Austrian brewers followed in his wake. They brought with them the Vienna lager, a beer style that is probably more popular in Mexico today than it is anywhere else.

As the 19<sup>th</sup> century gave way to the 20<sup>th</sup>, the American brewing industry had become so Germanized that meetings of the Master Brewers Association of the Americas were often conducted in German. Soon World War I would stir up anti-German emotions in many countries, especially in the United States, where anti-immigrant threads in prohibitionism along with lax oversight of brewery-owned saloons and a rather nonchalant attitude by the brewers led to Prohibition in 1919. Its 14 long years had devastating effects on the brewing industry.

Today the world's beer culture no longer need to rely on immigrants to fertilize each other. With modern technologies and seamless international trade, brewers now can and do brew just about any beer styles anywhere and then export or license them anywhere, as well. In 2010, for instance, the world's oldest continuously operating monastery brewery, Welthenburg, founded in 1050 on the banks of the Danube in Bavaria, concluded a licensing agreement with Brazil's third largest brewery group Grupo Petropolis, for the brewing of Welthenburg beers near Sao Paulo. Likewise, craft brewers from Italy to the United States, from Norway to Mongolia, now brew beers from around the world, often with ingredients from around the world. In this, the modern brewer is very much like a chef, combining cultures as he or she sees fit. – Randy Mosher, 2011

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### **Feedback:**

*Questions, comments, or suggestions can be sent to the HOTV Brewsletter author at [cscotton89@gmail.com](mailto:cscotton89@gmail.com). Thanks for Reading!*

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