

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

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Issue 07

Big News

Ripped from the headlines of the Albany Democrat-Herald. Two stories of suspense and intrigue. Read along for all of the torrid details. Then follow the link at the end to read the heated debate at the comments location of the D-H.

ALBANY
Democrat-Herald

Council to hear aid request for

Eric and Jamie Howard of Albany want to open a brewery and distillery in the old Borden Creamery building at 635 Water Ave. N.E., but they need a \$45,000 loan from the city to get started.

The city council will discuss their request when it meets at 7:15 p.m. Wednesday at City Hall, 333 Broadalbin St. S.W.

At the council's June 27 meeting, John Pascone of the Albany-Millersburg Economic Development Corp. submitted the loan request on the Howards' behalf. Councilors asked that the Howards develop a business plan to accompany their request. That has been done.

Kate Porsche, the city's urban renewal manager, is recommending approval of the loan at 1.2 percent interest to be paid back by 2019.

In a report to the council she writes, "Staff feels that the attributes of the project — a new startup, creation of two to six jobs, location and rehabilitation of part of a riverfront building, along with a type of business that begins to create a business cluster of brewing and tasting rooms in our area — make it a strong project."

If the council agrees to release money to Albany Steamworks LLC, it would come from PepsiCo settlement proceeds set

aside to fund economic development.

According to information provided by the Howards, the couple would be the only employees for the first year or so, and then they want to bring on one or two employees in the second year and have 5 1/2 employees by the third.

The total project cost is \$122,000. The Howards would contribute \$32,000 and are working to procure the remainder. They have contacted Brenda Baze, a loan officer with Cascades West Council of Governments, to help secure a Small Business Administration loan.

A tasting room would be added within the first year of operation. It would be open from 3 to 7 p.m. Thursday and Friday and noon to 5 p.m. Saturday. There would be room for 15 to 20 people.

The Howards say they have no plans to add a brew pub or a restaurant.

Initially the business, to be called Deluxe Brewing and Sinister Distilling, would take up about 8,000 square feet of the 25,000-square-foot building owned by John Boock.

Information provided to the city states that the building currently is used for storage.

***** The drama is continued on page 2 *****



Council approves loan for brewery

A young couple intend to open a new microbrewery on Albany's riverfront this fall after securing a \$45,000 loan for their startup company from the city council Wednesday night.

The council voted 4-2 to make the seven-year loan at 1.2 percent interest from part of the Pepsi settlement fund set aside for economic development.

Councilors Jeff Christman and Ray Kopczyński voted no. Support came from Councilors Floyd Collins, Dick Olsen, Bill Coburn and Bessie Johnson.

Jamie and Eric Howard of Albany, doing business as Albany Steamworks LLC, plan to convert 8,000 square feet of the mostly vacant Borden Building at 635 Water Ave. N.E. as a "production brewery and distillery" and have about five people working there in three years.

They hope to be in operation by November.

The city loan matches one they are getting from the Cascades West Council of Governments' financing program for startup businesses. They are putting in \$32,000 of their own as well.

The council heard from five residents opposed to the deal, mainly arguing that the city should not be in the lending business.

Jim Clausen, a frequent critic, said he did not see where the council meeting was advertised as a session of "the bank of Albany."

John Robinson, a builder and business owner, wished the new business well but said there are other ways of obtaining financing. If banks don't lend, he suggested credit unions that work with local businesses.

There was a good deal of talk about the slow economy, shortage of jobs and banks reluctant to finance startups. And Councilor Olsen said the council should "break this logjam of negativity."

Johnson said that besides the jobs benefit of the new business, it would improve another riverfront building.

If it comes off, it will be the second small brewery in the neighborhood. The Calapooia Brewing Co. is several blocks to the east on Water Avenue.

The Howards say their main line will be "three lagers, a Pilsner, amber and schwarzbier, with seasonals coming at a later date."

They say this is unusual because most other microbreweries produce ales.

Their planned distillery "will primarily focus on whiskey, with plans to add gin and rum later on."

The couple say they have no plans to add a pub or restaurant.

ALBANY **Democrat-Herald** **COMMENTS**



Jon Fulton: Editor

Please join me in raising a mug of homebrew to Eric and Jamie Howard for having the courage to go pro.

In today's economic environment it takes an extra big pair of Brass Kettles to start a new business. Three cheers to Eric and Jamie.

July Gathering Directions will be coming to you soon in an email.



**President:
Armand Schoppy**

Greetings and Salutations HOT-V'ers,

Summer has finally arrived.... Wahoo!!

Sure it only took till July 7th but as I sit here

and look out my window at the thermometer and it reads 81 degrees Fahrenheit, that's 21 degrees Celsius to Mort. I call this summer in Oregon; the only question to ask is how long will it last. I am not worried because my kegarator is full - ready to serve a session beers or a thirst quench-

ing IPA depending on my need. Still I feel the need to brew this month and with the warmer days and no temperature control I will be brewing a Belgian. I am thinking a Saison or perhaps Golden Strong ale. As always I am open to suggestions, and snide remarks.

Sorry but I will not be able to make the July meeting but still hope to make the picnic in early August. My summer is very busy and filling up fast. Hope to see you all soon, enjoy the sun and the great beer this area has to offer.

Drink Responsibly.... Drink Homebrew...
Armand Schoppy

Links to More Beer Events and Information in our area can be found at:

- <http://www.portlandbeer.org/>
- <http://beervana.blogspot.com/>
- <http://beernorthwest.blogspot.com/>
- <http://brewpublic.com/>



CBS has a Winner

The Tilley Tower Brewing System will have a new home. Alex and Julie Svela, currently of New Zealand held the winning ticket for this year. CBS would like to thank all who played and Tilley Tower III is sure to happen in the spring of 2013. So start saving your nickels and

dimes to buy next springs tickets because, we all know homebrew always tastes better when it is brewed on a custom system you won.

Quick Shots

Growler Tech.— For those of you who have access to CO2 here is something you can try. Go to CBS and buy a hand full off plastic growler lids. On the way home pop into Les Schwab and for a few bucks buy a couple of stainless steel valve stems. When you get home drill a hole in the cap the size of the valve stem and mount the stem to the cap. The only other thing you will have to get is a tire pump attachment for your CO2. Now the easy part, buy a growler of beer, take it home, drink some, put your new cap on it and charge it with CO2 (10psi works well for me). I do bleed off the O2 a little then re-hit it with CO2. I have had beer last a week doing this. You will notice that when you get down to your last pint, if you leave it for a day or two it will loose some carbonation but it will stay drinkable.



I found this book at the Albany Wal-Mart.



Here is a picture of what John Sterner did with his Sunday. Bought a SS pump from Chugger pumps, welded on Tri-clover fittings and is in the process of fabricating a stand for the pump.



Homebrew Competition News



Summertime offers a few competitions to enter, mostly tied to county fairs. The biggest in our area is the Oregon State Fair competition. They will be judging all the BJCP categories (collapsing the meads into one and the ciders in another), so please check them out and enter some of your summer brews if you can stand to part with any! For those taking the BJCP prep class, this is a good opportunity to hone your skills. Competitions usually need judges, and non-BJCP judges are welcome. Just contact the organizer (listed on [their website](#)).

The AHA competition this month is Porters. If you have a porter (any porter in category 12 – Brown, Robust, or Baltic), bring it to the meeting this month. Just one bottle is usually plenty; the winner of the club taste off can then send their beers off to the AHA Club Only competition (see below for more info). I won't be making it to the meeting, but someone will be running the competition in my place.

Competition Name	Venue	Date of Comp
<u>Oregon State Fair Competition</u>	Salem, OR	August
<u>Grant County Fair</u>	John Day, OR	August 18

During the club meeting before entries are due, HOTV members can bring in their beers for consideration into the AHA Club Only competitions. Beers will be judged side-by-side by BJCP certified club members (and anyone else who wants to try them). We'll select one beer to enter to represent our club and the club will pay the shipping (ground only) and entry fee. The winner is responsible for the packaging and getting the entry down to Joel's shop in time to make it by the deadline.

AHA Club Only Competitions		
Monthly meeting	Beer Style	BJCP Style number
July	Porter	12
September	Light Hybrid Beers	6
October	Old Ale	19A

Other Local Events	
July 20-22	<u>Portland International Beerfest, Portland, OR</u>
July 26-29	<u>Oregon Brewers Festival, Portland, OR</u>

And Here They Are Your New Club Members



Newest member is "Guy in Blue Rouge Shirt".



Our second newest member is "Man Drinking Beer".



Coming in third is our very own "Stone Brewing Fan".



4th and still 2 members short of a six pack is "Other Guy in Blue Shirt" (no relation to Guy in Blue Rouge Shirt).

NOTE to self... next time wright down names of new members when taking pictures.



BJCP Classes

Next trading class will be this Thursday at out house. Start time 7pm.
 Styles: 22 and 9

Drop ins are welcome on exchange for a small fee to cover cost for beer. Please RSVP by 3pm tomorrow so that I can buy enough of everything and I will send direction. If you would like to car pool reply to all.

Christiane

	Topic	Style	Speaker	Date
1	Amber and Dark Lager, Bock	3, 4, 5		6-14
	Light Hybrid, German Wheat and Rye	6, 15		6-21
	Amber Hybrid, English Brown	7, 11		6-28
	Light Lager , Pilsner	1, 2		
	English Pale Ale, American Ale, India Pale Ale	8, 10, 14		
	Porters, Stouts	12, 13		
	Scottish and Irish Ale, Smoke-flavored/	9, 22		
	Belgian and French Ales, Sour Ales	16,17		
	Belgian Strong Ales	18		
	Strong Ales	19		
	EXAM !!!			9/9

Dates: 7-19, 7-26, 8-2, 8-9, 8-16, 8-23, 8-30

Support your local brewery



PRESIDENT: Armand Schoppy
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 TREASURER: Patrick Gorman
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