

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

June 2010
Volume XXX, Issue 6

THIS MONTH'S MEETING

The Heart of the Valley Homebrew Club meets on the third Wednesday of each month, alternating between Corvallis and Albany. This month's meeting, June 16 at 7:00pm, is hosted by Doug & Mare. They will be serving pinto beans, vegetarian chili and jalapeno cornbread to go along with the leftover beers from the competition. The meeting will be at their home in Albany. This meeting is for members only! Leftover beer from the competition will be available for members. Feel free to bring homebrew for tasting if you have any leftover from the competition, though there will be plenty of leftover beers to taste. Directions to the meeting will come out over the HOTV email list.

PRESIDENTS CORNER

Howdy all,

What a busy past month! Did we see enough of each other for a while? Well get all primed up for our next club meeting. It should be a doozy.

May started out with a bang. I think it was another successful pub crawl if I remember correctly. I managed to walk instead of crawl this time. Dave did an excellent job organizing the crawl and we all enjoyed his efforts. Those of you that didn't make it sure missed out.

Next up was our annual Oregon Homebrew Competition. What a load of beers! I am not sure how we got thru all of them but I think it was due to Mort and his helpers. Thanks to Mort and all of the people that helped make this such a fun and successful event. Including the friendly staff at Calapooia Brewing. Also, thanks to Mort, we kept the Best of Show in the club. Good job to everyone that entered their homebrew and those that were good enough to come home with some hardware. Can't wait till next year.

If that wasn't enough for you, we also had a club brew day at the OSU Pilot Brewery. Thanks again to Jeff Clausen for hosting and educating our club again this year. Everyone enjoyed the Spaghetti feed. Jeremiah did a fabulous job organizing for the Pilsner we brewed. We had just enough containers to haul off our prize. I will be transferring mine to secondary in the next day or two after a nice primary fermentation. Should be tasty at the summer picnic.

After all of that, do we still need to brew? Of course we do. I should be working up an Oktoberfest soon and maybe one of those award winning Winter Warmers. I heard there weren't that many members brewing for the holiday party so it should be a shoe in.

Good beers for all,
Howie

CALENDAR OF EVENTS

June 16 – HOTV Monthly Meeting. 7 pm at Doug & Mare's, Albany, *members only*.

July 21 – HOTV Monthly Meeting. 7 pm at Bill & Christiane's in Independence.

Aug. 21 – HOTV Picnic. Montieth Park, Albany

Sept. 25 – Septemberfest. [more info](#)

OTHER UPCOMING EVENTS

June 11 – Wet Your Whistle in the Watershed. 6-9 pm, Fundraiser for local watershed councils, Calapooia Brewery. [more info](#)

June 25-27 – North American Organic Brewers Festival. Portland, OR. [more info](#)

June 26 – Brews, Blues & BBQs. Stevenson, WA. [more info](#)

July 22-25 – Oregon Brewer's Festival. Portland, OR. [more info](#)

PUB CRAWL

by Dave Benson

We had a slightly late start but made it up and left Albany at the appointed time. Dave Marliave was not able to make it but his beer

was. He brewed a tasty strong Scotch ale made with a full fifth of Scotch Whisky in it. For such a strong beer it was surprisingly smooth and drinkable. I had to leave this one for a little later to balance out the long day. Thanks to Howie for providing water for the pub crawlers, perhaps you can teach an old dog new tricks.

On the trip up to Portland we made a quick pit stop at the rest stop as we had tapped into the bus kegs early. I don't believe we left anyone, but you never know. Along with Dave's beer we had the inaugural kegs from Flat Tail. I was the first one to fill corny kegs from Flat Tail, so that was fun in it's own right. We had the IPA and the Amber on tap from Flat Tail. A crawler also brought a party pig from the Oregon Trail of the brown.

We started out the day at Belmont Station. This place is very cool in that they have a large selection of bottled beers as well as an adjoining cafe where you can enjoy several tapped beers or pay a small 'corkage' fee and enjoy the chilled beers from the store in the cafe. Unfortunately I learned the day before the crawl that the cafe didn't open until after 12. Finding anyplace that opened before noon (or 11:30) was difficult and we just went there for a shorter period of time than originally slated, which actually kept us ahead of schedule.

First pub stop was the Lucky Labrador/Roots stop. Most chose to head to the Lucky Lab as it opened at 11:30 and Roots didn't open until 12. A couple people stayed on the bus and waited for Roots to open up. At the two different stops people had lunch and enjoyed many different beers. My personal favorite was the Roots Epic barleywine and their Imperial stout was exceptionally tasty.

From here a small group broke free from the herd and took a trip to the Green Dragon pub. This was an unscheduled stop, but was within walking distance and we had a quick pint there. This was a large pub and had many beers on tap, will have to come back there when I have a chance. Another small group found a distillery in the area and checked that out. As I didn't go, I can't comment on it. Direct questions to Bill Baxter.

After leaving these pubs we headed to the more mystery stop. This was Upright brewing. This is a fairly new pub (~1 year old) that specializes in Belgian style beers. They had an open fermenter in a room that could be viewed as well as several barrels for inspection. There was even a conical fermenter with a do not open sign on it that had to be inspected, but

only sanitizer was in there. This was an extremely fun stop to go to, somewhat small, but very cozy and we made ourselves comfortable.

The final stop was Fanno Creek brewpub in Hillsboro. This is a neighborhood pub and the owner opened up the back room for us to inhabit while we are there. The brewer provided a tour of the system and most people had snacks as well. Awesome pub with a great atmosphere. These guys were by far the most excited about us coming to there place and treated us very well. Some yahoo happened to break a bottle of wine on the brewery tour (names withheld to protect the guilty), and that turned out to not be a big deal.

After this the long journey home began and a drop off in Albany and then Corvallis. Luckily there was still some of the bus beer left to enjoy on the trip home.

The bus riders did extremely well on the bus beer, Strong Scotch and IPA were gone and only about 4-5 pints left in the Amber.

Thanks to all who turned out for the crawl and look forward to next year's!



The pub crawl bus and crawlers

CONGRATULATIONS

Congratulations to the following HOTV'ers who won at the Oregon Homebrew Festival! Thanks to all members who entered, it was great to see such a turnout. Now, the accolades:

- Mike 'Crazy Irish' Gallagher – 1st Place Dark Lager (Musich Dunkel), 3rd Place Belgian Strong Ale (49 Palms Belgian Golden Strong)
- David Swisher – 2nd Place Bock (Goat Getter), 2nd Place Scottish/Irish (me name is dunbar), 2nd Place IPA (HOP PEE), 1st Place Mead (Angel Breath),

- 3rd Place Melomel (Eve's Honey Apple), 3rd Place Specialty Cider (Golden Girl)
- Armand Schoppy – 2nd Place Light Hybrid (Solstice), 3rd Place Cider ('09 Common Cider)
- Sue & Mort Piripi – 1st Place Porter (Moa's Ark Porter), 1st Place German Wheat (The Weasel Ate My Venison !)
- Patrick Gorman – 2nd Place Belgian Strong Ale (Tripel)
- Doug & Mare – 3rd Place Strong Ale (Bare-ly Wine)
- Paul & Mare- 3rd Place Mead (Bumble Boogie)
- Joel Rea – 2nd Place Cider (Lickspigots)

I feel like I am forgetting one thing. Oh yeah, the Best of Show winner! Congratulations to our own Mort & Sue Piripi for winning the Ninkasi Best of Show prize. Look for their award winning German Weissbier to be bottled this summer and featured at Septembeerfest! [Click here](#) for the full list of winners (pdf format).



Ninkasi Rep Ryan awarding Mort the BOS prize
At the Sasquatch homebrew festival, Armand Schoppy got 2nd Place for his American Pale Ale, [click here](#) for the full list of winners.

UPCOMING HOMEBREW COMPETITION INFO

by Mort Piripi

Hi all, now that the competition's over, I'd like to offer a huge thank-you to all the club members who helped judge, organise, carry & store stuff or entered in the competition. It was quite a shock finding out how much needed to be done, and I had to rely on you all a lot.

We had a record number of entries, 428 total. This blitzed our previous best of ~330ish, and was nearly 50% more than last year's 296. It

got pretty frantic at points, but given the number of entries and the shortage of judges, I think we managed pretty well. There's always room for improvement however, next year we should have a much improved online system for easier administration and allowing people to get their results almost immediately.

Not many local competitions coming up now, but the E. T. Barnette competition in Alaska contacted our club especially to solicit entrants, and first prize is a cool \$500. They aren't judging all categories though, so read carefully.

There is no Club-Only category this month, the next tasting (Meads) will be held at the July meeting for the August competition in Colorado.

[Local Competitions](#)

Competition	Date
E.T. Barnette Homebrew Competition	07/31/2010
Evergreen State Fair 2010	08/05/2010

[AHA Club Only Competitions](#)

Club Mtg	Style	BJCP Style #
July 10	Mead	24,25,26

During the club meeting before entries are due, HDTV 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.



Judges hard at work during the competition. Thanks to John Fulton for the competition photos!

BEER AND TAXES

by Irene Schoppy

You are probably wondering why I am writing an article about beer and taxes. Beer is heavily taxed, on the state and federal level. There is a proposal in the U.S. Congress to reduce excise taxes on small brewers, HR 4278 and S 3339, both of which have bi-partisan support among their sponsors. To get information on these bills, go to <http://thomas.loc.gov> and type the bill numbers in the "Search Bill Summary & Status" field. From there you will be able to view the bill and see if your Member of Congress is a co-sponsor. On the Senate bill, Oregon Senator Wyden is a co-sponsor, and there are

many Oregon representatives as co-sponsors on the House bill. Call/email and thank him or her if a sponsor, and ask him/her to sign on if not currently a sponsor ([OR Senate contact info](#); [OR Representatives](#)). Once you are done with your civic duty for the day, enjoy a local brew and the knowledge that your voice may help pass a bill to reduce beer taxes!

Next month look for a return of the HOTV Member spotlight! Who do you want to see interviewed? If you have a suggestion, let me know. Also, if you have an idea for an article, you can either write one up and send it to me, or send me information I can use to write something up. Thanks to Mare for sending me information about the bills in Congress!

HOTV CLUB EQUIPMENT

by Joel Rea

Our club has brew gear that is available for members to use. All of the items reside at Corvallis Brewing Supply. If you check out a piece of club equipment, please clean and return it to Corvallis Brewing Supply as soon as possible for other members to use. There is a one week check out limit unless pre-arranged with the equipment dude...that would be me.

- RIMS (Recirculating Infusion Mash System) Due to the tenacity of this piece of equipment I would strongly suggest that you have a training brew session with someone who has experience in using it.
- Motorized Grain Mill
- CO₂ kit - Includes CO₂ bottle, regulator and tool box full of draft parts
- Oxygen Bottle and Infusion Stone
- Counter Pressure Bottle Filler
- Low-Pressure Burner with tank
- 12 gallon Stainless Steel Liquor Tank
- 15 gallon Stainless Steel Mashtun / Lautertun
- Bench Capper
- 10 gallon Cornelious Keg
- AHA Style Guidelines Books 1-8

If you have a piece of equipment that is collecting dust and you would like to donate it to the club please let me know. –Joel

PRESIDENT: Eric 'Howie' Howard
VICE PRESIDENT: Dave Benson
TREASURER: John Sterner
SECRETARY/NEWSLETTER EDITOR: Irene Schoppy
FESTIVAL CHAIR: Scott Caul
COMPETITION CHAIR: Mort Piripi
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