

# HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON  
WILLAMETTE VALLEY

March 2011  
Volume XXX, Issue 3

## *This Month's Meeting*

The Heart of the Valley Homebrew Club meets on the third Wednesday of each month, alternating between Corvallis and Albany. March's meeting will be held at 7:00 PM on March 16 at John Fulton's house.

## **CALENDAR OF EVENTS**

March Meeting Wednesday the 16<sup>th</sup> at  
7:00 PM at John Fulton's house in Albany  
BrewPubliCrawl Portland  
March 19 11:30 a.m to 7:30 p.m.  
Brew Day and Trout Fry Potluck at Louis and  
Karen Hans - March 20 at 12:00 noon  
HOTV Pub Crawl - April 9  
Litter Patrol - May 7  
HOTV Summer Picnic  
Saturday August 20 at Adair Village  
Hop and Heritage Festival  
September 23-25 Independence

## *President's Corner*

Greetings and Salutations HDTV'ers

It is March which means spring is just around the corner. It is time for me to get brewing before it is too hot to make those refreshingly hoppy beers that make summer so enjoyable. If everything goes as plan SB444, the homebrew bill, will pass and homebrew competitions will start popping up all over the state. I don't know about many of you but I have not brewed nearly as much as I did last year. These longer days and the prospects of a competition in the near future has me inspired

March is also my anniversary month, ten years married to my wife and three years with the club. Wow! Those are some impressive numbers. I think I know what my next brew will be, a Dry Stout; I have yet to make one and it is one of Irene's favorites. Happy Anniversary! Then I will have to make an Anniversary Ale to celebrate my 3 years with the club. Any suggestions?

Happy Brewing  
Armand Schoppy

## *Vice President's Corner*

Pub Crawl! Saturday April 9<sup>th</sup>. 11 a.m. pick up in Corvallis. 11:30 pick up in Albany then on to Independence to the Rogue Farms Micro Hopyard and tasting room. We will be checking out the "nano brewery" we have been discussing at the meeting for a club brew. Up to N.E. Salem to the Pale Horse Brewery. We will have a tour, tastings and a HOP GIVEAWAY! Bring some baggies. Then over to Silverton where we will visit the Seven Brides pub. They will have 10 to 12 beers on tap and food available. We will also be given a tour of the brewing facilities for those interested Next it's down to Turner to Gilgamesh Brewery. We'll have a tour of the brewery and they have 8 beers on tap. There will be snacks on the bus AND to prevent any crawlers from drying out we will be purchasing 2 growlers of beer at each stop to consume en route to the next destination. We should be back between 5 and 6 p.m. \$20 per person, limited to 30 crawlers. Please

bring your money for the crawl to the meeting. If you are not going to the meeting email me fishheads@peak.org.....Louis.....more info later on pick up and drop off spots.

## **Last Month's Meeting**

by Irene Schoppy (Special thanks to Irene for taking note while I was out of town)



## **HOTV Meeting Minutes**

**Feb. 16, 2011**

### **Flat Tail Brewery, Corvallis**

Armand opened the meeting by thanking Dave and Ian of Flat Tail Brewery for hosting the meeting. New members Cameron and Shawn (brewer at OR Trail) and visitor Nathan were welcomed.

Vice President's report: Louis was unable to attend. Armand reported that on **March 20** Louis will be hosting a brew day and fish fry at his home. **April 9** is the date of the "Brewery Education Tour", aka Pub Crawl. More details will come over the email list in the near future. *(Karen note – see Vice Presidents Corner for updated information)*

Septemberfest report from Scott Caul: Scott has been contacted to see if Septemberfest could participate in the International Beard and Mustache competition. This coincides with Corvallis Brewers Mustache week. Dave also reported that he wants to do a Corvallis collaboration beer with Block 15 and OR Trail for the Septemberfest.

Education report from Christiane: If you want to volunteer for the education committee, please speak with Christiane. We discussed hosting a BJCP exam again this year, perhaps as a public interest. Fermentation Sciences students could be interested, Christiane would need to schedule that within the next 2 months. If we are going to host an exam this year, Christiane will see if there is any interest in a BJCP prep class again. Another educational opportunity would be commercial calibration before/after meetings. It would generate some expense, from members and HOTV to buy the beers. It could be tied to the AHA club only competition categories, next one up is Bocks.

Bill Baxter has contacted Rogue's nano-brewery in Independence. Along with Capital Brewers we should be able to brew there once a month or every other month. Maybe we will organize a work day out there. They are hosting Hop Madness on Labor Day weekend (though Dave Wills said that wasn't 100% decided yet).

The **Hop & Heritage festival is Sept. 23-25** in Independence. Rouge wants to see more hops at this festival! They will get some festivities together at the farm, and also want to know if we want a booth at the fair and if we are willing to brew a beer. We can collaborate with Capital Brewers. Would get visibility on Main Street near the Rouge tent.

Litter report from Irene: Thanks to Mare & Doug, Cameron, Jerry, John, Karen and Bill Baxter for helping out. The next litter patrol is tentatively scheduled for **Saturday, May 7 at 9am**, meeting at Hyak park. 8 volunteers are the perfect amount, sign up early because a Saturday pick up day has been requested and it will fill up quick! (laughs) One bonus of volunteering for litter patrol is "getting the ear" of the President in an informal setting.

Homebrew law (Armand): Senate will vote on the law tomorrow, hopefully. The bill passed committee unanimously. The bill has emergency status, it will probably be passed sooner rather than later. We are planning to have the competition in May! Continue to email your Senators, and Representatives to keep this bill on track. Even the OLCC testified in favor of the bill.

Competition report from Mort: Mort has the competition committee together, will need stewards/etc as the date gets closer. The **competition is tentatively scheduled for May 21**, but may be delayed if the bill hasn't passed by then. We will proceed with advertising, with the caveat that it may be delayed.. The NHC is in Seattle the first weekend in April, Mort is organizing a group of judges to go. If you want to go, contact Mort ASAP.

HOTV Board report from Bill Baxter: The board has been busy. Bill requested (and got) a round of applause for John Sterner who has been going through the books to get all the info together we need to file. Paperwork and forms should be sent by the end of this month. The board would like to poll members about what members want from the club (festival, competition, etc). Survey forms will be sent to all dues paying members, the board is still putting that together but look for it in the near future.

Charley spoke about the next brew day, which is at his home on Feb 26. The theme is bike and brew, he will open his heated shop and people can use his tools and expertise to tune up their bikes. He will be brewing a pale ale starting at 8am (show up any time, he moves slow)

Jeremiah is in charge of the rhizome and hop exchange, if you have rhizomes you want to get rid of, contact Jeremiah. The exchange will happen at the festival. Dave M has a pdf on drying hops in the bed of a pickup utilizing tin foil.

The **Flat Tail brew day is tentatively scheduled for March 19**, (*Karen note: the date has been postponed, stay tuned for more details*) and the beer being brewed is a Belgian Tripel. Jeremiah took winning recipes from the past 6 years and combined them, along with some help by Dave. The brew day will start early, probably around 8am (details will be on email). Dave will be brewing a Belgian Blonde 3 weeks prior to culture the yeast. If the Tripel turns out good he will enter it in the GABF! Please plan on coming out sometime that morning to help, the brew will be taking a good part of the day because they are using a 3 hour step boil. It will be sold at Flat Tail and a corny will be donated to the club. The club really needs to support this effort, last year barely anyone showed up for the Big Brew and Dave is uncertain if he will participate in that this year, due to lack of interest. Please plan on buying lunch at the pub if you come out, Dave will be supplying other refreshments and it is the least we can do to show our gratitude. Dave thanked club members who voted for his IPA at the KLCC microbrew festival.

Dave gave us an update on the Flat Tail running club. It is taking longer than he thought, and he wants to wait for warmer weather before starting it up. Club shirts are almost ready and are really cool. You won't be required to wear weird clothes (ala the hashers). The club will meet at Flat Tail, have a beer, and go on a short, casual run (beer is optional). He plans on having a session-able beer on tap which would be a good pre-run choice. The membership dues will be \$25, which will get you a shirt and discounts on beer.

Club brew days – are coming up at Louis', Flat Tail in March (*Karen note – postponed*). Marshall wants to do an extract brew in Monmouth, date forthcoming.

Future meetings – **March 16** at Jon Fulton's in Albany, **April 20** at Corvallis Brewing Supply.

The meeting ended with a drawing. Bill and Christiane won bottle caps donated by Ben Potter, and Dave L won the Demolition Belgian Strong Ale.

### ***Bike and Brew at Charlie Renn's***

I, Charley Renn, the supreme ex-pert of bicycle repair (even if I couldn't figure out how to dis-assemble those new-fangled headsets) and brewer-knocking-about-with-hardly-a-clue, declare our Bike and Brew Day a huge success. Seven of us, throughout the day, successfully marshaled ten gallons of Full Suspension Pale Ale (don't look too closely at the hops used) into carboys and off to the fermentation races. We oversaw the rigorous maintenance of four bikes, belonging to Mort, Armand, and Karen. Nobody lost any body parts to the cold. And, we enjoyed a very pleasant day together, discussing among other things, the dearth of drinkable beer on hand—an oversight we shall correct next time around. {Thanks, Mort, for bringing a growler to get us through!}

Anyone who missed this event is just lucky they don't know what they missed.

Charley

### ***Club Brew Day***

From Jeremiah Osborne Gowey

Due to circumstances beyond Dave's control, the club brew day at Flat Tail is postponed until sometime in April. Stay tuned for more details.

There will be a club brew day and trout fry potluck at Louis and Karen Hans on March 20.

## From Mary Shannon:

Welcome HOTV new members **Sean and Renee Martin**. Sean is in the OSU Fermentation Dept and works at Oregon Trail Brewery. They are from Colorado and Sean is a 25 yr old Navy veteran and a darn good brewer!

## Upcoming Homebrew Competition Information

by Mort Piripi

Hi all,

Not much news this month, but some interesting competitions on the horizon, including Sasquatch in Eugene at the end of April and COHO Spring Fling way off in June.

Competition Name	Competition Date
<a href="#">Cascade Brewers Cup</a>	03/12/2011
<a href="#">AHA National Homebrew Competition 1<sup>st</sup> Round, Northwest Region</a>	04/02/2011
<a href="#">2011 Puget Sound Pro-Am</a>	04/30/2011
<a href="#">Sasquatch Brew Fest</a>	04/30/2011
<a href="#">Oregon Homebrew Festival</a>	05/21/2011
<a href="#">Spring Fling</a>	06/04/2011

Cheers, Mort

### And this just in...

Greetings BJCP Judges, My name is Aaron Hofferber on behalf of the Central Oregon Homebrewers Organization I would like to welcome you participate in the largest AHA/BJCP sanctioned home brew competition east of the cascades the **2011 COHO Spring Fling June 4th 2011**, in beautiful Bend Oregon. In anticipation of the law changing in our favor we went ahead and scheduled our comp at the end of spring the week before NHC. I am working to see if I can find a group discount for lodging, COHO will be providing food during the event. COHO has over 50 registered members and there are more than 100 home brewers locally.

Please R.S.V.P. to [cohobend@gmail.com](mailto:cohobend@gmail.com) if you can make it to our event, Your participation would be greatly appreciated!

Thank You for your time!  
Cheers COHO Pres  
Aaron Hofferber  
[hofferbeerbrewing@yahoo.com](mailto:hofferbeerbrewing@yahoo.com)

Vice Pres  
James Adams  
[jimadams44@gmail.com](mailto:jimadams44@gmail.com)

More info to come at  
[www.cohomebrewers.org](http://www.cohomebrewers.org)

*Until further notice, this HOTV club activity is on hold:*

"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."

Hopefully the current prohibition on transporting homebrews will be lifted soon.

## Legislative Update

From Bob Saathoff:

SB 444 assigned to House Business and Labor Committee

Thanks to all of you who contacted your legislators on behalf of [Senate Bill 444](#), which aims to expand the rights of homebrewers, whom are limited under current law to brewing and serving homebrew only at their residence. The Senate passed the bill unanimously Tuesday, February 22, and so it now moves on to the House.

The SB 444 has been assigned to the House Business and Labor Committee for a future hearing, which could come at any time. The American Homebrewers Association and the [Oregon Home Brewers Alliance](#) (OHBA) urge you to take a few minutes to call or email the members House Business and Labor Committee and politely urge them to support the passage of SB 444. The committee members need to hear from you to help ensure this bill's success.

In addition, if you have not done so yet, please also [contact the Representative](#) for your district and ask that they support SB 444. Contacting legislators is quick and easy, and every contact they get has an impact.

#### **House Business and Labor Committee Contact Information:**

Bill Kenemer, Co-Chair  
503-986-1439  
[rep.billkenemer@state.or.us](mailto:rep.billkenemer@state.or.us)

Mike Schaufler, Co-Chair  
503-986-1448  
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Margaret Doherty, Co-Vice Chair  
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Sal Esquivel, Co-Vice Chair  
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Jason Conger  
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Mark Johnson  
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Greg Matthews  
503-986-1450 [rep.gregmatthews@state.or.us](mailto:rep.gregmatthews@state.or.us)

#### **And from Armand:**

Greetings and Salutations HOTV'ers

Well it looks like SB444 could be voted on as early as March 14<sup>th</sup>. I would like to thank everyone he contacted their state congressmen in support of SB444. We may have something to celebrate at the meeting Wednesday night. Remember SB444 becomes law as soon as the Governor signs it! Wahooooo!

For more info look below:

<http://gov.oregonlive.com/bill/2011/SB444/>

<http://oregonhomebrewersalliance.org/>

From the Oregon Home Brewers Alliance Website:

#### **[SB444 moves to House Floor for vote](#)**

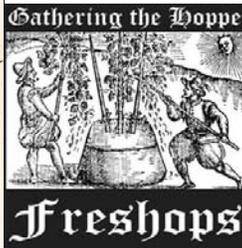
March 11th, 2011

The Oregon House of Representatives has scheduled a floor vote on SB 444 for Monday, March 14. This will be the final step of the legislative process before the bill goes to Gov. John Kitzhaber for his signature. It will become law as soon as it is signed. It is worth noting that more than a dozen bills are scheduled for a vote Monday, and SB 444 is last on the list. So it's possible the vote will be carried over to the next session if time runs out. We'll get out a post as soon as we know.

Thanks to everyone who's helped get us this far. We do not know yet when the governor will sign the bill. It's possible there will be a public ceremony, but if that can't be arranged fairly quickly we'll ask that the governor sign it without one to be sure entries for upcoming competitions can be accepted legally. Again, we'll get the word out as soon as we know.

Respectfully submitted by Jeremiah Osborne-Gowey, the self-proclaimed (which means absolutely nothing) HOTV Hop Czar

## Hop Cultivation Tips for February/March



(Picture from [PlantGuide.org](http://PlantGuide.org). Learn the different [parts of the hops plant](#).)

For those of you that grow - or are interested in growing - your own [hops](#), this is time of year to get out and provide a little cultivation of and care for your plants. Even just twenty minutes of care will go a long way in helping your plants stay productive and disease free. What you do depends on how long your [rhizomes](#) have been in the ground.

A quick [Google](#) web search for [hop growing](#) turns up a wealth of tips and tricks for dealing with hops rhizomes which, to be honest, can be a bit dizzying. But a couple of the ones I tend to gravitate to are the [Grow Hops group](#) on [Yahoo! Groups](#) and the [Growing Hops Yourself blog](#). I'm also particularly fond of the [Small Scale and Organic Hops Production](#) manual ([pdf copy here](#)) on the [Crannóg Ales](#) site. But there is no shortage of [books about growing hops](#) but [Corvallis Brewing Supply](#) has a few good ones in stock.

Of course, our [Heart of the Valley Homebrewers](#) club is rich with members that have extensive knowledge in hops growing and care, not the least of which is our very own Dave Wills of [Freshops](#) fame - which, along with [CBS](#), offers a wide variety of hops rhizomes (and cones) for sale. Information may cost a little extra (wink, wink).

If this is your plant's second growing season (i.e., you planted them last year), check to make sure the soil is still moist, provide a bit more mulch, and perhaps add a little organic fertilizer - something like [composted manure](#) and a pinch of [borax/boron](#), per rhizome mound is sufficient. The [Oregon State Univeristy Extension Service](#) has a great [hops fertilizing guide](#) (pdf) that's definitely worth a read. For mulching, [Harvard University's Arnold Arboretum](#), in their quarterly magazine [Arnoldia](#), put out a wonderful piece in 1947 on [using spent hops as mulching material](#) (pdf). It's a bit academic but is a fun read and very insightful. Apparently, spent hops from your local brewery don't dry out nor burn as readily as other mulches! Who knew?!

I tend to cover my rhizome beds with spent grains from my brewing, as well. At first, [they can get a bit stinky](#) as they start decomposing but they are still rich in the three primary macronutrients your plants need (e.g., [nitrogen](#), [phosphorous](#) and [potassium](#); or [N:P:K](#)). I recommend spreading the spent grains in a layer that is only 1-2 inches thick as the thicker the layer, the stronger the odor. I tend to add a layers of composting leaves over my spent grains, too. Sort of the [lasagna garden](#) composting approach. Alternatively, if you [compost](#), you could also simply add your spent grains to your compost and use the rich compost mixture to mulch over your rhizomes. Regardless of the technique you ultimately choose, this is the time of year to compost and mulch your plants.



(Spent grains from brewing. [Flickr](#) user [tkerugger](#). [Creative Commons license](#).)

If this is your plant's third growing season (i.e., you planted them two years ago), you'll need to do a little more - but not much. First, you should make sure the lateral rhizome growth hasn't gotten out of hand (and it can, in a hurry!). Only some of the rhizomes and roots are dedicated to feeding the plant. The rest are dedicated to propagation - and they do a wonderful job of it! Take a [garden fork](#) and work around the crown of each plant (where your plant's main above-ground growth is). Just fork around enough to loosen the soil - but not as if you were digging them up. The rhizomes that are propagating will be growing horizontally just below the soil surface and will have a tan/brown, fleshy appearance. These propagation rhizomes can/should be cut back, as close to the main plant as possible (larger hop farms typically deal with lateral rhizome growth by tilling around the crowns) and can grow to be several feet long in healthy, older plants. Second, add a healthy helping of compost and kelp meal and a pinch of borax and work it into the soil. Then water the plant and cover with mulch/compost.



(Hops rhizomes with new shoots, buds, and rootlets. [Google Image search.](#))

If you're getting ready to put new rhizomes in the ground, the soil preparation process is much the same as when finding propagating rhizomes. Simply loosen the soils, add compost and other additives (if desired/necessary), plant your new rhizome horizontally - with the new shoots or buds pointing skyward - about an inch deep, water, and cover with mulch/compost. The new rhizomes will need plenty of water, initially, tapering off after the first couple of months.

If you have cut and removed some of the propagating rhizomes and aren't sure what to do with them, you might consider labeling them and sharing them with other HDTV Homebrew club members via our Hops Exchange program. The best way to do so is to carefully knock/wash the dirt off the rhizomes, wrap them in a moist (not wet!) paper towel, place them in the fridge, and bring them to the next club meeting! Or shoot me an email ([osbornegowey \[at\] hotmail \[dot\] com](mailto:osbornegowey[at]hotmail[dot]com)) and let me know what you've got!

That's pretty much it for this time of year! Now get out there and plant or tend to the rhizomes in your garden! ;)

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## 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
- CO<sub>2</sub> kit - Includes CO<sub>2</sub> 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: Armand Schoppy  
VICE PRESIDENT: Louis Hans  
TREASURER: John Sterner  
SECRETARY/NEWSLETTER EDITOR: Karen Hans  
FESTIVAL CHAIR: Scott Caul  
COMPETITION CHAIR: Mort Piripi  
EDUCATION CHAIR: Christianne Lohr  
LITTER CZAR: Armand Schoppy