

HEART OF THE VALLEY HOME BREWERS

This is the HOTV Brewsletter
VOLUME XXII, NUMBER 6
June 2001

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THIS MONTH'S MEETING

The Heart of the Valley Homebrew Club meets on the third Wednesday of each month, alternating between Corvallis and Albany. Our next meeting will be Wednesday, June 20, at 7:00 p.m. at the home of Lee and Helen Smith. Their address is 2190 Maier Lane in North Albany. Their phone number is 926-2286. Lee's email address is leebrews@home.com

Here are directions to Lee's house:

>From Corvallis: Take Highway 20 to Scenic Drive. Go left to Gibson Hill Road (stop sign). Go right to Skyline Drive. Go right to Maier Lane. Go left to the address sign on the tree (2190). Go right to last house. It is OK to park on the grass.

>From Albany: Take Highway 20 to North Albany Road. Turn right. North Albany Road curves left and becomes Gibson Hill Road. Go to Skyline Drive and turn left. Turn left at Maier Lane. Go right at the sign on the tree (2190). See above.

The post-festival meeting at Lee's is always a great treat. The setting is beautiful and there are lots of places to hang out inside and outside. Helen will be serving her delicious Cajun white beans and sausage with rice. Remember, don't bring too much beer. There will be plenty of leftover homebrew from the festival, and Lee encourages us to be prepared to take some home with us at the end of the evening.

PRESIDENT'S CORNER
by Derek Whiteside

Not that there was ever any doubt, but the festival was a great success this year. Our hometown superstar, Joel Rea, did a positively bang-up job as Festival Coordinator. Thanks a million to Joel.

There's so much to mention, but I'm sure

COMMERCIAL BEER REVIEWS
by Kendall Staggs
SOME OF SEATTLE'S FINEST

New to Shop 'n' Go in Corvallis are three beers from the highly regarded Elysian Brewing Company in Seattle. They are sold in 22-ounce bottles.

1. The Wise ESB: This is a solid, amber ale, similar in profile to another American version of an Extra Special Bitter, Anderson Valley's Belk's ESB. It features a fruity, full, malt profile. The hop aroma is slight but the hop flavor comes through at the end of the taste. The hop bitterness is actually moderate, which is actually the way it should be with this somewhat confusingly named style. For lots and lots of hop aroma, flavor, and bitterness, think India Pale Ale. Chinook, Cascade, and Centennial hops are present. The original gravity is 1.058; alcohol strength is 6.1 percent by volume.
2. The Immortal IPA: Speaking of India Pale Ales, here is one that manages to be reasonably well-balanced without compromising on the hop intensity that many microbrew lovers in the Pacific Northwest have come to adore. The original gravity is 1.063; alcohol strength is 6.6 percent by volume.
3. Perseus Porter: This is fine example of a Robust Porter, with a Black Patent malt aroma, sweet chocolate malt notes, and a lots of roasted flavor. It's not a Stout, however, and there are no burnt qualities. A modest amount of bittering hops are evident, but they are not overdone. This well-balanced and very drinkable beer won a Gold Medal in the 1999 Great American Beer Festival. The original gravity is 1.058 and the alcohol content is 5.7 percent by volume.

Other beers available at the brewpub on Pike Street in Seattle include Golden Fleece Pale Ale (4.3 abv), Zephyrus Pilsner (4.8 abv), Loki Lager (a Dortmunder, 5.6 abv), Ambrosia Maibock (the spring seasonal, with woodruff), Dragontooth Stout (with rolled oats, 7.1

others will be reporting, so I won't even attempt to do it all. Things ran really smoothly; the schedule was well-executed. Judge turnout was great. Thanks to all who judged, and to the intrepid Mare Goeger for her efforts in the judge coordinator arena. The scoring and registration was handled by Dave and Stine Benson, and their contribution was incredible; the judge score sheets (with comments) were available to entrants on the day of the festival, which I understand is a record of some kind. Our stewards, led by Greg and Angela Kurbis, did a great job; thanks also to all of the friends you rounded up to help with the stewarding!

The food was excellent. Thanks to Jerry, Scott, Paul, and everyone else who planned and delivered our lunch and served beer throughout the day.

There were some hitches. We lost the refrigeration in the trailer, but Lee, Eugene, and others pitched in and got things patched up for the day. Thanks to everyone involved in that. Lee, as always, was Johnny-on-the-spot for us, handling big bucks (festival revenue and reimbursements), rebuilding the trailer (including shelves) for our use, and driving all over picking up donations and entries. Lee always makes a huge contribution to the club, and it's especially evident around festival time. Thanks again Lee.

More grateful thanks to Royal for his work coordinating the raffle, to Dr. Chris White for flying up to join us and being our keynote speaker, to Chris Zelazek for her work organizing and running the raffle ticket sales, to Kendall for his help in judge training, to everyone who stayed around to help clean up, to anyone who donated anything, to those who graciously hosted pre-festival meetings, and (blanket thank you, my lifeline) to anyone else who helped in any way with the festival, large or small. Apologies if I left you out.

Don't miss the meeting this month; it's an excellent beer-tasting meeting, as all of the leftover festival beer (lots of it) will be on hand. See you at Lee's on the 13th. Bring a guest if you know someone who might be interested (or already is) in homebrewing!

MORE ON THE OREGON HOMEBREW FESTIVAL

by Joel Rea

Esteemed and honorable HOTV members, nearly two weeks following the 19th Annual Oregon Homebrew Festival, I sit in the heat of an early summer and try to make sense of

abv), Bte Blanche (Belgian Tripel, 7.5), and Valkarie Strong Ale (described simply as "strong, dark, and handsome").

OUR WAYWARD EX-VICE PRESIDENT from Werner Karlson

I'm sitting in the Anheuser-Busch hospitality room in Springfield, Illinois, and really enjoying a Bud. I'm thinking about all the mashing and boiling and racking that homebrew requires and thinking, this is really wimpy beer! - Werner Karlson

OREGON STATE FAIR from Joel Rea

There will be a beer category at the State Fair this year. Entries are due July 10, at the Fair Grounds (Unless somebody would like to be an unofficial drop-off point.) I will have entry forms soon. Judging will occur on Saturday, July 14, and Curt Hausam (pronounced "House-em") will be contacting you to judge.

Last year the Pelican Brewpub donated a night's stay on the coast and brewer for a day. I'm not sure what the big prize will be this year.

BEER APPRECIATION CLASSES by Kendall Staggs

Beer Appreciation Classes have returned. The next class, featuring Bières de Garde, will be Friday, June 15, at 7:00 p.m., at the Bagel Sphere, 2027 NW Monroe Avenue, Corvallis. The cost is \$25 per person. We will serve eight delicious (and rare) French Farmhouse Ales, from corked and caged 750 ml. bottles, plus fresh-baked bagels and cheeses. It should be lots of fun.

About six people have already signed up for the class. Please let me know before June 12 if you plan to attend, so I can buy the right amount of beers.

For more information, please call me at 753-65-38 or email

NEWS RELEASES FROM THE DESCHUTES BREWERY NEWSLETTER Deschutes Brewery Celebrates Number Thirteen

On Wednesday, June 27, Deschutes Brewery enters its teens. That's right, puberty! We are celebrating thirteen years of business in Bend. This wouldn't be possible without your support. We

it all. There are bundles of paperwork to turn into the AHA, BJCP, and MCAB. The worst pressure of all is from Lee, who is cracking knuckles on all the Festival Committee members to tie up all the loose financial ends! Well, it's all over except for the next meeting when we roll around like basking hogs slurpin' up the 600 leftovers!

So, for what it's worth, here's the Festival Chair's perspective on the 19th OHF. First of all, nobody seemed to complain about the increase in entry fees to a flat \$6.00 a whack. The extra buck paid for our insurance and padded Lee's wallet. But, as with most things in life, it just gets more expensive to put on a festival and in comparing last year's post-festival bank balance to this post-festival balance we are about \$10.00 poorer. We took some chances this year, but I believe the end result was well worth the potential heartache and grief.

There were 335 entries, which beats the record count from the 17th OHF by ten. One probable reason for an increase in entries every other year is the fact that we alternate with the Novembeerfest, in Seattle (you guessed it, it's in November) as a pre-qualifying event to the Master Championship of Amateur Brewers (MCAB). In order to participate in the MCAB, one must first pre-qualify in a festival like ours. We'll take just about anything as long as there's six bucks included! I would also like to think that we had an increase in entries because we expanded our drop-off range to include Bend and Vancouver, WA. We had a fair amount of entries from Vancouver, but Bend needs more attention next year!

We also had more people show up for the late Saturday afternoon activities. While Chris White was giving his presentation there were 150 folks in the auditorium. This is not too shabby considering only a third of those were judges. The raffle was a huge success with over \$1000 coming in from that aspect of our revenue earnings.

We have shaken a baaaaaaaad monkey from our back! Bill Baxter, Lys Buck, and Mark Kowalski+God bless Tiny Tim, we sure do miss them+all moved away shortly after their completion of the last three festivals. Whether you like it or not, I have not died and Corvallis Brewing Supply hasn't burned down. That means I am still around. Now, the next part requires some attention so put your beer down for a spell. I have volunteered to be the festival chair not only for the 20th OHF, but also the 21st OHF. The Festival Chair position is an elected position and if the club opts to not elect me for the

truly appreciate your business. As we enter those awkward teen years we think a party is appropriate. Come down to the Pub on Wednesday night, June 27, for our annual parking lot party. Come join the fun out back as we rope off the parking lot and dance to the sounds of Scott Fox & John Congdon from 6 p.m. to 10 p.m. Enjoy Monday night prices all week long. Plus, our brewers are developing an anniversary beer for this special occasion. We look forward to seeing you.

Grilled Leg of Lamb with Rhubarb-Mint Chutney Paired with Bachelor ESB

For the lamb
3 cloves garlic
1.5 teaspoons kosher salt
1 teaspoon ground pepper
1 teaspoon coriander
.5 teaspoon ginger
2 teaspoons fresh rosemary, chopped
2 teaspoons fresh thyme, chopped
.25 cup olive oil
2 tablespoons dry sherry
One 4 to 5 pound boned and butterflied leg of lamb

Crush garlic cloves and mix together in a bowl with salt, pepper, coriander and ginger. Add rosemary, thyme, oil, and sherry.
Carefully trim lamb of any connective tissue from outside of lamb.
Spread half of the marinade on one side of the meat and the other half on the second half.
Marinate for 4 to 6 hours.
To cook, preheat your grill to a medium high heat. Grill lamb on each side for a total of 20 minutes.

For Chutney
1 tablespoon pickling spice
.25 cup tablespoon granulated sugar
.25 cup corn syrup
.25 cup white wine vinegar
.25 cup white onion, diced
1.5 pounds rhubarb, diced
1 tablespoon fresh mint, chopped
Salt and pepper

Begin by combining in a saucepan pickling spice, sugar, corn syrup, vinegar, and onion. Simmer for 10 minutes, stirring occasionally. Stir in rhubarb and mint. Cook until slightly tender.

Seasonal Beers at The Pub

During the month of June we'll be seeing some brand new beer styles on the Pub's taps. Our brewers will be presenting Sun Pass Pale Ale, a bit lighter-bodied than Mirror Pond with a floral, hoppy finish; Vida Vienna (or is it Vienna Vida?), a golden-amber lager with great malt body and Northwest hops; and Swan Lake Stout, a low gravity Stout made with flaked barley to produce a smooth, rich beer. And, don't forget, Quail Springs IPA is on tap and Pine Mountain Pils will be here soon.

next two festivals, then so be it and let's drink beer.

There are two fairly monumental OHF festivals coming up over the next two years. The 20th (20 gal-dang years!) is coming up. And then! We'll be coming of age with our 21st!! (That means our festival can legally drink!) I have a bold idea for how the next two festivals should be coordinated (in a nutshell). Let's start with the 21st (just who is this guy anyway?) Let's make it big. Screw the hard core judging. LET'S PARTY!! Saturday we could have no judging other than perhaps Best of Show and perhaps some taste-offs. We could open up the floor to breweries with music, food, and entertainment. The main judging would take place during the week before (Wednesday, Thursday, and Friday evening, for example). This means we do all of the raffle collection and beer pickups, plus all the beer registration, during the previous week. Details, details, details. If we decide to embrace this idea we've got a short amount of time to work the details out. As for the 20th OHF? Well, we'll still try to make it unique, but I suggest that it should be very similar to the system we have grown accustomed to.

Okay. For now, I will go away and be content with a homebrew

STORIES FROM THE REAL BEER PAGE: **Bit Bites A-B'S Bud in Germany**

A German court has ruled against Anheuser-Busch's efforts to use its Bud brand name in Germany. It said "Bud" is too much like "Bit," the diminutive of the popular German beer Bitburger. "It's very difficult, Bud, Bit, Bit or Bud," said Wolfgang Krueger, spokesman for the Federal Court of Justice, which ruled on St. Louis-based Anheuser-Busch's request to market its Budweiser beer under two new brand names in Germany. The court said it struck down the proposed name "American Bud" and deferred judgment on "Anheuser-Busch Bud" because using them in Germany would likely water down the brand name Bit. "We are optimistic that the Hamburg court will eventually clear the way for 'Anheuser-Busch Bud,'" said Stephen J. Burrows, chief executive of Anheuser-Busch International. "We continue to believe both names in the case would not lead to confusion with 'Bit.'"

Florida Almost Ready to Lift Bottle Restrictions

The Florida Legislature has passed a measure that would lift size restrictions on beer bottles and cans, and it needs only the signature of Governor Jeb Bush to become

Coming in Six-Packs

As the skies begin to clear and the temperatures soar, Deschutes Brewery prepares to release Pine Mountain Pils in 12-ounce, six-pack bottles on July 1. Additionally, Pine Mountain Pils is a favorite at The Pub, typically found from mid-June until late September. Our Pils can also be found in finer establishments throughout the Northwest. Pine Mountain Pils is a German-style lager that uses German pilsner malt, Czech Saaz hops and German lager yeast in a 2-week fermentation and a 5-month krausened, lagering period, producing an outstanding, refreshing beer just right for the hot summer months. The pils has an original gravity of 1.048 and an alcohol content of 5.1 percent by volume.

Study Finds Women Better Off Sticking to Beer

Women who drink beer have a better chance of matching their male drinking buddies drink for drink, while those who have wine and whisky get drunk more quickly than men, the New Scientist reports. "The lesson is, if you have parties, you should have two separate sizes of glasses, one for women and one for men," said Charles Lieber, a pathologist at Mount Sinai School of Medicine, New York.

Alcohol Helps Lower Mortality Risk from Heart Attacks

People with heart disease who consume moderate levels of alcohol may have a lower risk of mortality after suffering a heart attack than those who abstained from alcohol, according to a new study. In the April 18 issue of the Journal of the American Medical Association, researchers report that moderate drinkers had a 32 percent lower risk of dying from a heart attack than those who didn't drink alcohol. Moderate drinkers were defined as people who drank at least 7 drinks a week (14 alcoholic beverages a week on average). Light drinkers, or those who had fewer than seven drinks a week, had a 21 percent lower risk. The findings were similar for both men and women.

Beer May Settle Your Stomach, Too

Men's Health reports that sipping on a highly carbonated beer can settle a stomach just like Seven-Up or Sprite can. Plus, the alcohol helps buffer pain. "I've never seen a true medical study supporting this," says Larry L. Alexander,

law. Existing Florida law limits beer and other malt beverage containers to 8, 12, 16 or 32 ounces. It keeps many imports and American microbrewed beers out of the state because they are sold in containers, often metric, of other sizes.

Representative Tom Lee first introduced legislation in 1999 to change the law, which was enacted in 1965. The Florida Beer Wholesalers Association mounted a quick and powerful campaign in 1999 to make sure the repeal measure went nowhere. They argued that the existing law is for "consumer protection," and that consumers might be confused by new sizes and drink too much. They said prices could go up because they would need more trucks and stores would have to add to shelf space.

M.D., medical director of Central Florida Regional Hospital's emergency department, "but I have patients tell me it works. The only time you have to be careful is if you have an ulcer or gastritis. Alcohol can inflame that."

And Then There Was the Woman in England

A British student claims her breasts went up three cup sizes after she started drinking pints of beer instead of wine. Helen Birtwhistle says she started drinking three pints a night because she could not afford bottles of red wine. The 21-year-old Manchester University student says she went from a 34B bust to 36DD within weeks, but did not put on weight.



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