

THIS is the HOTV BREWSLETTER

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Last Month

June found the club just on the outskirts of Corvallis in the open air. We descended upon Walnut Park in the late afternoon. By the time I got there, there was already a fire going, and folks were happily grilling food and analyzing ales. It was a fine day for our activities. It wasn't too hot, which can really hinder ones ability to hover over a fire. It wasn't too cold, although many people in shorts wished they had worn something a bit more substantial. In addition to some fine brown ale, Dave Wills brought an Alaskan Salmon to share with the masses along with fresh elephant garlic heads. Michael Viliardos brought some curry and carelessly left out a bottle of habanero sauce. I hope everyone is better now. From the safety of the old barn we looked out upon the deep green meadows and forests of the foothills of the Coast Range, and we realized that it is a wonderful time to enjoy a brew. Perhaps we'll make an annual outdoor meeting at a similar park in the future.

With our president in absence, the meeting was called to order by our humble veep, Bill Baxter. Bill brought us up to speed on competition receipts and thanked everyone for their help. We discussed the possibilities for next years festival. We can consider continuing the status quo, moving more toward a homebrew judging competition without a public-invited festival, or even expand the festive atmosphere with judging as a necessary side item. If you have input, please see Bill about getting on the site selection committee or the long range festival planning committee. We really do need to start thinking about this, folks.

After the meeting was complete, Bill called ex-president Lee Smith up to the front of the room. Many members had been pooling funds and had agreed to thank Lee for his dedicated service to our club. Bill presented Lee with a certificate good for a weekend for two at the Edgefield Winery. Thanks, Lee! Everyone was encouraged to come up to Edgefield for this weekend and help Lee celebrate. If anyone is interested, the weekend in question is July 19-20. Contact Bill for further details.

This Month

Heart of the Valley Homebrewers holds regularly scheduled meetings on the third Wednesday of each month. We traditionally begin our meetings at 6:58 pm. After a short ice-breaker, we get out the books and take care of business. Then we enjoy the rest of the evening and ponder the wonder of the yeast.

This month finds our group meeting in Albany. We will meet on July 16th at Matt Martell's home. Matt's

address is 2543 E. Mountain View Drive. If you get lost, call Matt at 967-3697.

Here are directions from the surrounding areas:

From South Corvallis and vicinity:

Take 34 east toward I-5. Take a left on Columbus Rd (about « mile before I-5). Follow Columbus Rd 4 miles. (Columbus turns into Waverly near the railroad tracks). After RR tracks South Albany High School will be on the left and East Mountain View Drive is on the right. Turn right onto East Mountain View and take the next left into a culdesac. Ours is the blue house in the middle.

From North Albany, Albany, and vicinity:

Take 20 east over the Willamette and through Albany center. Hwy. 20 makes a left turn under a bridge then up and over a bridge. Follow 20 through some lights and take a right at fork. (Intersection of 99E and 20). Continue following 20 (Santiam Rd). Take a right onto Waverly (directly after Fred Meyers). Stay on Waverly for about 2 miles. South Albany High School will be on the right and East Mountain View Drive is on the left. Turn left onto East Mountain View and take the next left into a culdesac. Ours is the blue House in the middle

Gourmet Corner

In last month's newsletter, I described a tasty dish made by Helen Smith at the May HOTV meeting. In the article, I referred to the dish as jambalaya. After Helen read the article, she sent me a letter describing the differences between jambalaya and gumbo. It is truly shameful that I, a child of the deep south, don't even know the difference between jambalaya and gumbo. However, I don't know if Helen had the opportunity to acquire a taste for boiled peanuts, as did us Georgia boys. The letter is excerpted below.

The dish Helen served was not jambalaya. The word "Jambalaya" comes from the combined French-African populations near Louisiana during the 18th century. The word is derived from the terms jambon (ham) and ya (rice). Slaves used scraps of ham and rice with herbs for this dish. Now, any rice, ham, seafood and/or chicken dish is called jambala. ***The rice in jambalaya is cooked with the rest of the ingredients***

Gumbo, on the other hand, can be made with okra (the original meaning of the word gumbo), or file, powder. Helen chose to use fie, because many people are not too fond of okra (Editor's note: Helen makes a gross understatement here; the uninitiated often struggle with overcooked okra the consistency of, well, let's not go there). ***Gumbo is always served with a dollop of rice separately in a bowl, and not cooked in with other stuff as is jambalaya.***

Helen excerpts the cookbook "River Road Recipes" from Baton Rouge, Louisiana, where it describes Gumbo: *Gumbo is an original creation and a cherished possession in southern Louisiana kitchens. The word "gumbo" comes from the Congo "quingombo," which means okra. It may be made with okra or with file, as a thickening agent. Fle., the powdered leaves of the sassafrass plant (Sassafrass albidum, (Nutt.) Nees.), was originally made by the Choctaw tribe. Whereas okra is cooked with the gumbo, file, is always added after it is removed from the heat. Gumbo is subject to infinite variations, and all of the ingredients are interchangeable*

If anyone wants any recipes, please call Helen. She is always happy to share!

Litter Pick Up

As part of our ongoing commitment to making our community a better place to live and to keep Oregon green, our club sponsors a quarterly adopt-a-highway program. On Saturday, June 8, a group of volunteers

descended on U.S. Highway 20 between Albany and Corvallis. Perhaps you saw us out there and heaved some trash out the window at us? We picked it up! Surprisingly, there was less poison oak than this time last year, and it seemed like less trash as well.

So, after a brief briefing, we paired off, collected our tools and bags, donned our protective gloves and bright, bright orange armor, and headed out to the road. It seemed a lot like golf to me, a nice walk through the grass. Of course, when you play golf, you usually don't have to watch out for nutty drivers speeding down the pike with devilish grins and white knuckles clenching steering wheels. You also only have to pick up one measly little ball rather than old car parts, lunch bags, packing peanuts, cups, cans, bottles, or diapers. So, this litter pickup event is much more exciting and, perhaps, challenging, than golf. Once the highway was clean and neat, we were collected by our personnel carrier and deposited back at Hyak Park, where we washed up and washed a few down. Another successful day! Special thanks to Ron Hall, Kelly Ivors, Andrew Kirchen, Ted Manahan, Bill Peters, Leonard Smith, Lee Smith, Mark Taratoot, and Michael Viliardos.

Our litter pickup schedule will be changing so we can, hopefully, get some new faces out there. We will be visiting our adopted road on the third Saturday of selected months. This puts us three days after a club meeting, so we should be able to recruit. The date for our multi-club picnic is already set, so the new schedule for the rest of the year will be September 13 and December 20. We will also assemble on March 21 and June 20, 1998. Come and join us! Meet at 11:00 am at Hyak Park. Bring gloves.

HoTV Misquoted

Home brewing was once again in the news. The Albany Democrat-Herald recently published a feature on the popularity of home brewing. They paid a visit to the local homebrew shop, The Homebrew Shop. There they found, among other folks, an esteemed member of our club, Lee Smith.

The Democrat-Herald identified Lee as a "Charter Member" of Heart of the Valley. Lee assures me he is not a charter member, and never claimed to be. In a short interview, Lee gives some information about our club as well as other clubs in the valley. Lee is quoted as saying that "...if you can't drink twelve dollars worth of beer, you probably don't belong in our club." This attitude encourages irresponsible drinking, and Lee assures me that he was misquoted. Lee was explaining how our dues are twelve dollars per year, and that if you came to the meetings you could probably drink at least twelve dollars worth of beer. Heart of the Valley Homebrewers encourages the responsible use of alcohol, and such a misquote has the ability to damage our reputation. No word yet on a correction from the Democrat-Herald.

Good to Know!

Taken from Q&A in NEW SCIENTIST magazine:

Q. I have heard that it is possible to live on Guinness and milk alone. Is this true, or even partially true?

A. This is not quite true. Guinness does contain many vitamins and minerals in small quantities, but is lacking vitamin C, as well as calcium and fat. So, to fulfil all of your daily nutritional requirements you would need to drink a glass of orange juice, two glasses of milk, and 47 pints of Guinness.

Mill Creek Classic Competition Results

Results from this festival down in Salem are in. A link to the results in a text file format can be found at www.teleport.com/~nickb/beer.html. There were medals taken home by members of virtually all the OR homebrew clubs--especially one guy from Portland named Noel...

Volunteers Needed For Oregon Brewers Festival

Portland, Oregon --

According to Bob McCracken, the Oregon Brew Crew is recruiting volunteers to work at the Oregon Brewers Festival in Portland, July 25/26/27. In return for working a four hour shift, volunteers will receive a special T-shirt, mug, and free beer. For more info call (503) 778-5917, e-mail: Beergeek@aracnet.com, or check out the OBF Web-site at www.jhw.com/~jhw/brewfest.

Talk About Your World Class Toasts!

Stamford, CT. --

Back in February of this year, Guinness invited 50,238 of its closest friends to lift their pints for a synchronized nationwide toast, in an attempt to get into the Guinness Book of World Records. Hundreds of bars and pubs in over 30 cities around the country took part in the fourth annual attempt, and this month the toast was recognized by the Guinness Book of World Records as, "the largest single toast in history." If you took part -- like the staff of ALE -- congratulations! If not, at least you have a great trivia question the next time your sharing a pint with friends. For more info call Judy Tenzer at (212) 598-3635.

It's Named After A Dog?

Newport, OR. --

Rogue Ales celebrates its eighth anniversary in Newport this month, by opening a new two-story ale house inside the brewery. "Brewer's on the Bay," is a rustic structure built with 17 different woods hewed or salvaged by Oregon native Alvin White. The bar for instance, is made of Port Orford cedar and antique wooden gates salvaged from a local lumber yard. The menu for Brewer's, uses Rogue Ales in almost every recipe including Mexicali Rogue Chili, Alder-Smoked King Salmon and Old Crustacean Chowder. Personally, I think one of the most interesting things about the new ale house is where the name came from. Brewer's on the Bay is named after John Maier's black Labrador "Brewer," who can be seen guarding the brewery's grain supplies five days a week! For more info on Rogue beers, call Phil Vasquez at (541) 867-3664.

China's Largest Brewer Enters Stock Market

Beijing, China --

China's largest beer producer has entered the stock market with an offer of 80 million "A" shares. The Yanjing Brewery Company, Ltd., issued its shares on June 25, in order to raise 570 million Yuan (\$68 million U.S.). Stock in the Beijing-based brewing company, will be listed on the Shenzhen Stock Exchange after the issuance is completed.

Mendocino!

Hopland, CA. -

The Mendocino Brewing Company (MBC), has released its award-winning "Eye of the Hawk" ale. The Eye of the Hawk is brewed three times a year, to coincide with three festivities held at the Hopland Brewery's brewpub; their Fourth of July Celebration, the company's Anniversary Party -- this year will be their 14th -- and Oktoberfest. It is only available in limited quantities for distribution on draft, and in special 22-ounce bottles. "The Eye," as it is known to its many devotees, is a "Strong Ale" in style, and was first brewed in 1984 -- the second year of the brewery's existence. It finishes fermentation at a healthy

7.7 percent alcohol by volume, and is characterized by a rich, full-bodied malty flavor and the signature dry finish for which all MBC beers are known. The Eye is bottle-conditioned, a traditional Old World technique whereby actively fermenting yeast are introduced to the mature beer right before kegging or bottling, resulting in natural carbonation. Eye of the Hawk won a Gold Medal at the 1991 Great American Beer Festival, a Silver in 1990 and a Bronze in 1992. And, for the past five years, the Eye has been invited to be a selection at the prestigious Great British Beer Festival, where it was described as "Smooth, robust, crisp, complex finish, substantial body and character."

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