

# **THIS is the HOTV BREWSLETTER**

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**Give Thanks (for beer!) Edition**

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## **President's Corner**

by Lee Smith

We had a fabulous turnout for our last meeting at Ron Hall's house. I counted 22 members and six guests! Matt Martel gave us an update on the pub crawl, set for October 19th, and the nominating committee reported their slate, as follows:

Jerry Marshall, President  
Dave Howell, Vice President  
Mark Taratoot, Secretary/Editor  
Lee Smith, Treasurer

Floor nominations will be taken at the November meeting followed by the vote. Be sure you are there so you can participate in this time-honored and very democratic club process. We will also be talking about the December Holiday Party, so oil up your in-lines and scoot on over to Matt Martel's house in Albany on November 20. See you then.

-Lee

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## **Letters from Members:**

I recently wrote to Art Smoot to find out if he was still OK. Many of us had noticed that Art had missed several meetings and did not answer the phone. Everything is well, as I reported at the last meeting. As promised, here is the response from one of our now physically distant (but always close at heart) members:

Yes, Mark I am here.. but as you have had to surmise I am not there. I took a job in the S. F. bay area and was on the road by the July meeting. Things at my new work look pretty good but I haven't found a Homebrew club. Old Capitol Brewers seems to be inactive here in Benicia. I have talked to some guys at the Mad Brewers of Napa but haven't met them yet.

I'm still brewing but I miss the meetings. If you keep those newsletters coming I will keep telling everyone here how it never stops raining up there! If ever the club needs legs in this area I can attempt errands or

whatever. Please pass on the details of my vanishing, and my regrets. You guys will be silently toasted with my every raised homebrew.

Art  
71224,634 on Compuserve  
(71224,634@compuserve.com)

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and from Chris Surfleet, another member who recently left the valley . . .

I was up in Corvallis last weekend and enjoyed being back in town . . . I enjoyed being back and I miss it.

Went to the only homebrew shop in Ukiah and was sorely disappointed. The guy was cool and all, but all he had was lots of equipment. He didn't have any bulk extract, his hops were pitiful, and no liquid yeast. He says he doesn't do enough business, he is willing to order it. But, I can order it myself for cheaper. On top of that there is no Homebrew club in Ukiah. Maybe in Santa Rosa, I would help start one here but, time is hard to find.....Oh well, I am still brewing and enjoying some of the local beer.

Send my best to the club and here is my new e-mail for the newsletter of HOTV.

-Chris  
surfleet@zapcom.net

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## Meetings . . .

HOTV has regularly scheduled meetings the third Wednesday of each month at 7:00 pm.

Last month's meeting was held at Ron Hall's Trillium Lane Farm out in the sticks of Lewisberg. Several new members showed up for this gala event. We tried and tried, but we just couldn't convince Lee to be president for yet another year. Maybe we'll have to send the HOTV hired goons over to his house for a little chat!

There were several fine commercial and home brewed selections for all to enjoy. We even got to try some mead, pyment, cyser, braggot, and melomel! After the business meeting, a few participants stepped out to the back deck to enjoy (or did they) some hand-rolled cigars. The rest of us descended on the leftover beer! Ron gave a tour of his brewery to those who hadn't seen it before and those who just wanted to see it again, and those who just went on the tour to get the "free samples."

This month our meeting will be held on Wednesday, November 20 at the home of Matt Martel. Matt lives at 2543 E. Mountain View Drive. If you get lost, call Matt at 967-3697. Remember, this month is ELECTION TIME, so BE THERE!

Here are directions from the surrounding areas:

From South Corvallis and vicinity:

Take 34 east toward I-5. Take a left on Columbus Rd (appx. « 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. 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 appx 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. Blue House in the middle.

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## Pub Crawl Report

It was a typical autumn morning. Showers lingered in the air as the sun slowly climbed above the horizon. The morning rainbows were a good omen as I did my daily stretches, satiated my addiction for a cup of that caffeinated nectar, and toasted my morning bread products. I realized that soon I would be toasting my fellow beer lovers and proceeded to crunch away on my buttery bread, my slice of solid beer. I gathered a few essentials; reading material, a heavy glass mug, pencils and paper, some fruit and snacks, and a few bottles of home-fermented beverages, just in case of emergencies. I knew it would be a difficult, challenging, and trying day, but I dragged myself into the car anyway and headed down to the K-mart.

The bus greeted us there, a long, green charter job. The cheery driver welcomed me on board; I stashed my belongings and chatted with the rest of the Saturday crowd. Soon, the announcement was made that we would be leaving, and we were. Down the road to Albany, where we picked up more of our loyal troupe, and a small tank of our Belgian Breakfast (ala Oregon Trail).

With the seats half full, we were off again. Down the road to Salem, where even more beer hounds boarded the bus. Now we were really on our way! Discussions were mostly about, yes you guessed it, BEER. This was really a surprise as most of the people on the bus don't even LIKE beer. Before we knew it, the bus pulled into a seedy looking parking area behind some run down warehouses. Yes, we had arrived at our first stop. "This is it!" cried our president. In an orderly fashion, we exited the coach and progressed single file to the small back door and entered. The only evidence that we were at the right place were the drums full of spent grains, the dairy tanks out back and the coaster neatly taped to the door proclaiming "Hair of the Dog. Faithful. Loyal. Pure. Wet Nose."

We got the VIP tour of the plant and had the opportunity to be served and to sample sips of superbly smooth, skillfully crafted suds from shiny stainless steel spouts. Their Small Beer is pretty darn good! It is formulated with second runnings from their flagship Adam Bier. The small beer does have the faintest hint of astringency, but it is still a fine offering. Be aware, however, this is not what most people would call a small beer; it is only small compared with their chewy, thick, sweet, rich, delicious, nectar, adambier. I apologized to Allen for not buying more of their product, but I think he understood; there is only so much adambier a person can be expected to consume! That said, we rounded up some folks and bought a few cases to take home! Look for the small beer in a pub near you; at present it is only offered by the keg. Perhaps our local food co-op will have to start carrying beer in bulk!

After praising the efforts of these fine brewers, we felt the spirit of canines from deep within our souls. Rather than fight this deep feeling, we greeted it with open arms. We piled back on the bus and headed for Hawthorn. We grabbed a bowl of kibble and then descended upon Lucky Labrador Brewing Company and their second anniversary party. Discount pints and a quick lunch really raised our spirits, and was reasonable reward for our hectic and tiring morning. If you haven't been to Lucky Lab, give em a try. They have good beer, and one of their offerings is always cask conditioned! They have a big, airy inside, and a nice back porch. On this day, as it was the anniversary, it was a pooch-y, puppy porch; folks were invited to bring down their own dogs to enjoy the festive atmosphere and fine ales. Those pups really WERE Lucky Labs!

After lunch we got a flea dip and jumped back on the bus and motored down the road to a brick, ivy covered building taking up a vast section of town. This was the Bridgeport Brewery. We bellied up to the bar and ordered a pint, then gathered near the back door for an exclusive brewery tour. The scale of this brewery was a bit different than either Hair of the Dog or Lucky Lab. As we passed the forest of

fermenters and the bunches of bright tanks, we could tell we were in the presence of LOTS of yeast! Then, as we passed through the keg filling room, I was amazed at the speed and volume of beer movement. Ppffshht! There goes another half barrel! Ppffshht!! And another! Ppffshht!! And another! Ppffshht!! And another! Wow. I think I need a beer! And I have one. Then, it's. back on the bus, starting to feel the effects of breakfast, lunch, and a mid-afternoon snack, mostly all consisting of some kind of grain product. So, on to the next stop, the Pilsner room.

This place did have several fine beer offerings. However, the staff was kind of snooty, and they had trouble getting our orders right. I was glad when we left this establishment and climbed...

Back on the bus. Darkness descending. We have one more stop to make. The Dublin Pub shines in the distance. OK, so it wasn't really shining, but give me a little license here, it sounds better to say it shines in the distance. Upon entering, my jaw dropped at the wall full of taps. I didn't get a chance to count them all, but there were quite a few. What to have, what to have, what to have... I finally decided on beer. Although, Old Knucklehead was probably a poor choice after a whole day of pint pushing, but hey, I don't often see Old Knucklehead on tap, so I ordered one. After a couple of games of foosball, it was time, once again to climb...

Back on the bus. Naptime and time to let the driver negotiate the incessant Oregon drizzle. Home again, and a day well wasted. While I didn't notice anyone have to crawl, the pub crawl was a successful event. We all agreed to do it again the following week, but nobody took the initiative to round up a bus and driver. My memory was a bit fuzzy on the return trip, but I can bet there was Belgian Ale left over. And other fuzzy minded people may have left personal items on board the coach. The world may never know. Thanks a bunch, Matt, for organizing this event. And thanks to all the participants who sacrificed their Saturday for this worthy cause.

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## Just for Fun

### From News of the Weird (Real news collected from the mainstream press by Chuck Shepherd)....

In Huntington, WV, a 17-year-old pizzeria employee was arrested for DUI at night after the store closed, and his boss was charged with contributing to the delinquency of a minor. According to the boss, "It is hard to pay people, and I let him drink beer at the pizzeria, so that he will work for free."

In La Vergne, TN, a man called 911 to summon officers to his home to stop his wife from pouring out all of his beer following a domestic dispute.

### ----- And from cyberspace...

While doing some research I came across the following abstract. It brings so many questions and weird images to mind that I don't really know where to begin, so I'll just offer it with a single thought: Wonder if it'd work with humans, too?

Analytical Methods to Determine Whether Insects Detected in Draught Beer Entered During packaging or in the Market

Hiroyuki Nakagiri, Isao Ishida, Naomi Yoshimura, Shuso Sakuma and Masahiro Kowaka, Kirin Brewery Company, Ltd., Technical Center, 1-17-1, Namamugi, Tsurumi-ku, Yokohama 230, Japan

J. Am. Soc. Brew. Chem. 54(2):67-70, 1996

Occasionally, insects are detected in beer in the market. When an insect is detected in pasteurized beer, it

is now possible to determine whether it entered the beer during the packaging process or in the market by measuring the catalase activity of the insect. However, this method is unreliable when used to analyze unpasteurized beer. The change in activity of a variety of insect enzymes when an insect is soaked in beer was investigated. A certain degree of cholinesterase and acetyl cholinesterase activity was detected in fresh insects. These activities decreased when the insects were soaked in beer. The length of time the insect had been soaked in beer could be estimated by measuring the residual activity of these insect enzymes.

\*\*Hell I'm a homebrewer. I don't worry about all that bio-chemistry crap. I just throw 4 oz of ants (or roaches, for a stout) in the pot with the finishing hops and let nature take its course. :)

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