

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

MARCH 2013

Issue 03



Jon Fulton: Editor

Hi all... It has been a bit of a slow month here at the HOTV news letter so, I figured I would take a little creative license. This months issue is dedicated to the Irish. I has searched the web to find the great and the not so great of anything Irish. Now kick back, open and tasty Irish red and enjoy the links and stuff.

Link Me Up Scotty

Irish Stout Recipes Here are some sample recipes of Irish Stouts, as well as a few other Stout styles thrown in for variety: All Grain Irish Stout Recipes:

[Dry Irish Stout](#)

[Culver City Stout](#)

[Keep It Simple Stout](#)

[Nitro-Powered Stout](#)

[Guinness Extra Stout \(re-mixed\)](#)

[Luck O'the Irish Stout](#)



Extract Irish Stout Recipes:



[*Irish beer and food pairing*](#)

[*How to Cook With Irish Beer*](#)

[Mark Leslie's Southern Irish Beer & Poultry Pie Recipe](#)



[*Chocolate Beer Cupcakes with Irish Whiskey Buttercream*](#)



February 2013 HOTV Brew Club Meeting

AHA Club only Competition Style – Barley Wine

Christiane opened the meeting with a discussion about barley wine style for the club only competition. Kendall provided some history of Barley wines. There was good discussion about the history and characteristics of the style with some commercial styles to sample as well. There was only one contestant for the AHA club only barley wine competition.

Vice President Report: (Social Director - Gary)

BET - April 20 Going South...

Picnic - August 17 for the picnic

Christmas party - December 7th.

Competition – Christiane

Raffle coordinator is still needed!

Registration site is up.

Need to have all the club members spread the news about the upcoming competition. Please mention at all competitions that you may judge at.

Announcements:

Ivan will be hosting next month's meeting in Albany. More details to follow. May meeting will be at Calapooia.

Since the KLCC bus from CBS was a success, Joel is thinking about an overnight trip to Bend. Possible Camp out!

Eric – Liter Czar March 3rd - Coming up. 9 am at Hyak park.

Brewery Education Tour (BET) - April 20 Going South...

HOTV Club Picnic - August 17

Christmas Party - December 7th.

HOTV club email list, use this address → hotv@hotv.org You must be a member of the list to post to the list.

Ben Potter announced that a growler shop is opening up on 5th street in Corvallis. Inside of University Hero. Eric Sanborn is working with University Hero to open.

Volunteer positions available:

Club web site redesign – need help with planning and creating content for new web site format. Contact Bill at admin@hotv.org

Competition Raffle coordinator needed. Contact Christiane at OHF@hotv.org

Hop growing presentation

Cole and Dave gave a hop growing presentation. Dave brought a mystery beer hoped with Mosaic, a cross between Simcoe (mother) and an unknown father...

Dave handed out some rhizomes for inspection (Magnum – High alpha) and instructed us on how to notice the orientation of the rhizome and how to plant. Store them damp in a plastic bag in the fridge or start early in the house. Dave continued with additional information about the growing regions of hops and their history. Most of the hops used in Microbrews were developed here in the Corvallis region. Saaz does not do to well in Oregon.

From Hallertaur: Mt hood, ultra, liberty

From Fuggle: Willamette

Cole talked about research at the hop farm for USDA. USDA is offering leaf cutting at the moment for personal use. Rhizomes are not being distributed due to mildew problems (powdery or black spot. Rhizomes are the easiest, however cuttings work well also. They like lots of water and after growth starts, lots of fertilizer (Cole uses Miracle Grow 20-20-20).

Aphids – Lady bugs or oil

Mildew can go systemic and kill the plant.

Simcoe, Amarillo, Mosaic, Citra are privately patented and not available to grow.

Excellent resources for hop pest management: <http://ipm.wsu.edu/field/fc.html>

Check out their pocket pdf version for smart phones.

New faces for HOTV:

Brett & Laura originally from Washington, most recently from Texas. Foam Ranger club members (Foamy's). Set up a non-profit to brew beer in Texas.

Yunju Baek is leaving tomorrow to go back to Korea for a few months.

Meeting adjourned at 8:50

Irish Beers – Everything You Need to Know

March 16th, 2010 by Elliot Nelson

The Irish are best known for their stout. Most beer aficionados in this country scoff at Irish stout as watered down and bland, and there's a reason for that. Arthur Guinness took the British Porter style and brewed what he called an "Extra Stout Porter". Eventually, the term porter was dropped from the name, and "stout" was born. Most people associate Irish stout with being creamy, however, Extra Stout is a highly carbonated beer. It is also high in alcohol content – 7.2% alcohol by volume (ABV) for the Guinness Extra Stout available in the US. The Extra Stout has a good hop profile and is a robust beer by Irish standards. It was actually the alcohol content in Guinness Extra Stout that led to the beer we know today as Irish Dry Stout, or Draught Stout.

In the 1950's, at the encouragement of the Irish government (they thought the workforce was getting too drunk to be productive), Guinness brewed a lower alcohol stout – a beer they call Guinness Draught Stout – and the beer which most people today know simply as Guinness. This would serve as Guinness's session beer, and the goal was to create a beer you could have three pints of at lunch and return to work. Because of its session nature and low alcohol, 4.0% ABV, Guinness has long been dismissed by "beer snobs" as being a bad beer. And while it's not a big, over the top beer, to me, it's always been like drinking a hug, or seeing an old friend – it's comfortable and approachable. It also holds a special place in the beer world as one of the first, if not the first, truly global brand. Of the 3 big Irish stouts, Guinness is the driest. It uses the most hops of the three and more bitter yeast. Guinness also uses more unmalted barley, something that helps it retain nutrients – Vitamin B, Vitamin E, Iron, Riboflavin, Magnesium – this also makes it less sweet than its counterparts.



On a side note, Guinness's most critically acclaimed beer is their Foreign Extra Stout. It is only available at the brewery in Dublin, in the Caribbean, and in Africa. It's 7.8% ABV and very rich. It is said to be the closest to the original recipe that is still available. I was recently fortunate enough to go through a few cases in Costa Rica. If you ever find yourself on vacation in one of these places, it's not to be missed. Guinness's two main competitors in the Irish Stout market are Beamish and Murphy's. Beamish and Murphy's both hail from the town of Cork. Cork is Ireland's second largest city behind Dublin, but probably its most spirited. They call themselves the rebel city, and several Irish rebellions started there. It's a great place for a pint, and if you're ever there you must visit the Long Valley for a sandwich – the best sandwich in Ireland.

Traditionally, Beamish was the Protestant owned brewery, and as such, was associated with the unionist movement (unionist being those loyal to the crown and not an independent Ireland). Even when I was living in Dublin in 1999, pubs with Beamish signs in the window were still considered to be the unionist haunts and not worth going in. However, Beamish is no longer locally owned, and after being owned by Scottish and Newcastle for a brief period, it is now owned by Heineken, who also owns cross-town rival Murphy's. Beamish is a bit maltier than Guinness, and has nice chocolate tones. There is a noticeable lack of bitterness when drinking them side-by-side, and given Murphy's sweetness, Beamish serves as the middle of the road mass-market stout. Beamish also boasts the most beautiful brewery in Ireland, another highlight on any trip to Cork.

Murphy's was traditionally the Catholic owned brewery in Cork. In a blue-collar town like Cork, that means that it was generally the beer of the working class. Even though Catholics make up 87% of the population, for many centuries, they had very little wealth – hence all of the rebellions. Murphy's is a badge of honor for the Catholics of Cork – don't try to order a Guinness in the wrong place or you're in for a long talking to. And don't worry, you won't find Murphy's and Beamish in many of the same bars, so that won't be a decision you'll have to make. Murphy's is the lightest and sweetest of the Irish Stouts. For a lot of people, it is easier to drink than Guinness, given its lack of bitterness. Let's be honest though, there aren't many bad choices in this category, especially if you're drinking one in the motherland.

The other player in the Irish Stout market is O'Hara's. O'Hara's is made by the Carlow Brewing Company, a craft brewer which is about an hours drive Southwest of Dublin. Ireland was dominated by the big three brewers for so long that craft brewers have just begun popping up in recent years. This is due in large part to the tied house system that dominates pubs in both Ireland and the United Kingdom. In a nutshell, the breweries either own the pubs or offer large dollar amounts to insure exclusivity of their brands. While it might be good for the breweries, the consumer is left with very few choices. Craft brewers are therefore left to compete for space in the free houses and in the off license (liquor store). As demand grows worldwide for more local and authentic products, so does the demand for craft brewers like O'Hara's. The stout offering from O'Hara's is more akin to the stouts from Americas craft brewers than it is the dry stouts from Ireland's big 3. It's a robust, chocolately drink and it provides a great alternative for those that have sworn off Guinness.

If you ever find yourself in Ireland, seek out the stout offerings from The Porterhouse, which is a craft brewer with 4 outlets in Ireland and one in London. Their Wrassler's Stout and Plain Porter might be the best beers made in Ireland today.

Ireland also produces some red ales and a lone pale lager. The lager is Harp. Harp was developed by Guinness in 1960 to answer the growing trend towards pale lager beers – i.e. to compete with the Budweisers of the world. It is a rather unremarkable beer; it is, after all, made to compete with Budweiser. All things being equal, at least it's Irish, so drink it this Wednesday if you have to quench your thirst for yard beer. And by the way, things aren't equal, despite its mediocrity, Harp is still much better than our mass marketed lagers. Smithwick's is Ireland's best selling ale – stouts are ales, too, but that's another article. Smithwick's is a malty ale, which gives it kind of a bread like flavor. It does not have much of a hop profile, but it is a nice, soft session ale. Murphy's also makes a red ale. Murphy's Irish Red is a bit drier and hoppier than the Smithwick's, although by American craft beer standards, it is not even close to being a hoppy beer. Ales from Ireland and the United Kingdom use noble hop varieties, usually Fuggles hops, which is drastically less aromatic than American varieties. If you're an American Pale Ale drinker, I would recommend staying away from these ales, they'll seem bland by comparison. The hoppiest beer on the list is the Guinness Extra Stout; I think most American craft beer fans will find a friend there this St. Patrick's Day.



A lot of people drift towards beer mixes when it comes to St. Patrick's Day – Half and Half, Black and Tan, Black Velvet, et al. The nitrogen gas used in Guinness makes it lighter than the CO2 beer, and therefore allows it to “float”. Half and Half is made with Guinness and Harp. It is the most Irish of the lot. Black and Tans, which are made from Guinness and Bass, actually have a bad connotation for Irish Catholics. The paramilitary force sent into Northern Ireland to combat the IRA was called the Black and Tans. Ordering a Black and Tan at a pub in the Republic will at best get you a sideways glance, and often get you a nice lecture on Irish politics from the bartender and the regulars. You're fine ordering one in Tulsa, Oklahoma, but I wouldn't go around Cork asking for one. Now, commit all this to memory, impress your friends with your Irish beer knowledge, and for Christ's sake, don't drink green beer. Slainte!

*There was an Old Man with an owl,
Who continued to bother and howl;
He sat on a rail,
And imbibed bitter ale,
Which refreshed that Old Man and his owl.*

– Edward Lear, *Book of Nonsense* #98

A Beer Belly Collection

I wasn't at all a hard decision
That with millimeter precision
I removed the crown
And poured the Beer down;
A belly beer-collection addition.

I Made A Fine Brew

At one time I made a fine brew,
That was crafted with hops that I grew.
The taste was intense,
With a strong resin sense,
And malt flavor pervading all through.

The Monks of Manuller

Some merry old monks of Manuller,
Found life was becoming much duller.
They brewed a fine ale
In a massive big pail,
And they found their lives were much fuller.

The Beer Cow

There was an old farmer named Lear,
Who possessed a fine cow that gave beer.
Budweiser or Schlitz,
Could be tapped from her teats,
And pretzels came out of the rear.

A Homebrewer

A homebrewer always partakes
Of whatever the new brewer makes.
And he'll offer advice,
When the beer's not that nice,
But drinks up, if it's got what it takes.

Clips from the email.

Hello fellow HOTVers,

The Oregon Homebrew Festival competition is nicely taking shape. BJCP ranked judges in OR, CA and WA have been invited. I even got an email back from a nice chap in Australia who kindly pointed out that WA can also stand for Western Australia... :-)

So, my first point is - make sure you have plenty of homebrew ready to enter into the competition. Online registration will open April 1, 2013, entries will be accepted April 12 through May 3, 2013.

Secondly, if you wish to judge please register online at <http://register.hotv.org/> (follow the link in the blue bar)

Thirdly, the raffle. I don't know about you, but I think it is a blast and such an integral part of the competition. The tension, the anticipation, double, triple, and quadruple checking tickets to see if it includes a winner is a great way to while away the time until the competition results are announced. Alas, no raffle coordinator, no raffle, no swag. :(

So, who will it be this year? Who will have the chance to put a fat smile on everybody's face as they are schlepping home glasses, t-shirts and other brew paraphernalia? Just reply to this email. Your moment of happiness and bliss is only a click away. You will be provided with a list of contacts. No experience required, no application form to fill out, guaranteed!

Your competition chair
Christiane

Greetings HOTVers

Next HOTV meeting is this Wednesday March 20th!

This month's meeting will be held in Corvallis hosted by Ivan Dedek.... A new member hosting a meeting for the first time. Please feel free to park in Ivan's driveway if there is room otherwise park in the street. Also, please bring a chair.

Members are expected to start arriving at approximately 7pm with the meeting being called to order no later than 7:30pm and lasting approximately an hour..

Thank you for hosting Ivan,

Armand Schoppy

HOTV President

Check your email for the address.

Blarney Stone Facts

Facts About the Blarney Stone

The location of the Blarney Stone is in the village of Blarney about 5 miles (8 km) northwest of Cork, Ireland.

The Blarney Stone is a block of bluestone built into the battlements of Blarney Castle.

The Blarney castle and stone are one of the most popular tourist sites in Ireland, attracting millions of visitors from around the world who wish to tour the castle and kiss the stone.

According to legend, kissing the stone endows the kisser with the gift of gab, eloquence or skill at flattery.

The word blarney has come to mean clever, flattering, or coaxing talk.

The name of the village Blarney is derived from the Irish word An blarna meaning 'the plain'.

History of the Blarney Stone

The most commonly accepted story of the stone is that, in gratitude for Irish support at the battle of Bannockburn in 1314 (a Scottish defeat of the English), Robert the Bruce gave a portion of the stone to Cormac McCarthy, King of Munster. Installed at Cormac McCarthy's stronghold, Blarney Castle, it became known as the Blarney Stone. A century later, in 1446, King Dermot McCarthy then installed the stone in an enlarged castle he constructed.





During the time of Queen Elizabeth I, Dermot McCarthy, the ruler of the castle, was required to surrender his fortress to the Queen as proof of his loyalty. He said he would be delighted to do so, but something always happened at the last moment to prevent his surrender. His excuses became so frequent that the official who had been demanding the castle in the name of the Queen became a joke at the Court. Once, when the eloquent excuses of McCarthy were repeated to the Queen, she said "Odds bodikins, more Blarney talk!" The term Blarney has thus come to mean 'the ability to influence and coax with fair words and soft speech without giving offense'.

Kissing the Blarney Stone

Kissing the stone is for some people a difficult physical feat. In past times, to kiss the Stone people were hung by their heels over the edge of the parapet. One day a pilgrim broke from the grasp of his friends and went hurtling downward to certain death. Since that time the stone has been kissed by another method. First, you sit with your back towards the stone and then someone sits upon your legs or firmly holds your feet. Next, leaning far back and downward into the abyss while grasping the iron rails, you lower yourself until your head is even with the stone to be kissed.

Blarney Stone Legends

Just how long the custom of kissing the Blarney Stone has been practiced or how it originated is not known. One local legend claims that an old women, saved from drowning by a king of Munster, rewarded him with a spell, that if he would kiss a stone on the castle's top, he would gain a speech that would win all to him.

Concerning the power of the stone, Francis Sylvester, an Irish bard of the early nineteenth century, wrote: There is a stone there, that whoever kisses, Oh! He never misses to grow eloquent: 'Tis he may clamber to a lady's chamber, Or become a member of Parliament.

Other Legends about the Blarney Stone

- It was the rock that Moses struck with his staff to produce water for the Israelites during their exodus from Egypt. - It was the stone that Jacob used as a pillow, and was brought to Ireland by the prophet Jeremiah. - It was the Stone of Ezel, which David hid behind on Jonathan's advice, while fleeing from King Saul, and may have been brought back to Ireland during the Crusades. - It was the rock pillow used by St. Columba of Iona on his deathbed.

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