



Next Meeting: August 8, 7:30 p.m. @ Steinbart's

BREW CREW NEWS

**"HISTORY FLOWS FORWARD ON RIVERS OF BEER."
-ANON.**

Oregon's Oldest Homebrew Club

August 2002

Volume 25, Number 8

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The Presidential Pint

By Abram Goldman-Armstrong



Thanks to Rob, Kurt and all the staff at Widmer for hosting yet another great BBQ meeting last month. Those Hefebuns were a great addition to all the great chow. Cheers to the Great Northern Brewers

club who came down from Alaska for the Portland International Beerfest and joined us at the meeting. They brought some great AK beers too.

Hope everyone got a chance to enjoy the festivals, special thanks to those that volunteered, especially Chris Irwin. The PIB and OBF bring some amazing beers to town, confirming our place as best beer city in North America. Let's keep them going.

The Great Hop Experiment tasting was lots of fun. Thanks to Alan Sprints for hosting and cooking up some excellent barbecued tri-tip, and thanks to Dave Wills from Freshops for some excellent tuna. Not many people correctly guessed hop varieties, but we did compile a large amount of info that Trevor Millund is putting into a more legible format. Cheers to Trevor and the rest of the GHE Committee for a great experiment.

This month's meeting is back at Steinbarts. Don't forget your hydrometer for a hydrometer calibration workshop. Also Aug. 3 is National Mead

Day, the club's mead-makers will be gathering at Steinbarts for a day of mead-making, contact Bob Farrell for more info.

The State Fair homebrew competition is Aug. 10 in Salem. They are looking for judges and entries (deadline Aug. 2) Contact Dave Wilson at (503) 910-4070.

Be sure to mark your calendar for Saturday, Aug. 31, Hop Madness at Willamette Mission State Park. This all-day event and campout will bring together home brewers from across the state to tour hop yards, and packing plants, make fresh hop beers, eat drink and be merry. \$3 per car covers parking, Bring a tent, your homebrew system and malt and yeast if you want to brew, and beer and food for personal consumption and to share. For more info contact Dave Wills of Freshops, at (541) 929-2736, dave@freshops.com.

This summer is just whipping by, hopefully people can find more time to brew than I have. The OBC picnic is Sept. 21 at the Vancouver Yacht Club, so start those picnic beers now.

Cheers.

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Got Hops? Great Hop Experiment A Success

The Great Hop Experiment tasting was held at Hair of the Dog on Sunday, July 21, and we had about 50 people tasting 31 different varieties of hops.

Some were good and some were rather unique tasting.

There was plenty of food with Alan Sprints providing a tri-tip done in his smoker and Dave Wills showing up with a bunch of tuna also destined for the smoker. A lot of other members contributed to the potluck.

A lot of fun was had and we finally revealed to everyone which hop was which. I have finished entering all of the data and hope to have a preliminary copy out to all of the participants by the time you read this.

Overall, it seems that the favorite hop was B Saaz from New Zealand and the least favorite was Centennial. Most of the beers scored a 6 or higher for drinkability. We had each attendee taste a flight of 5 or 6 beers starting with the lowest HBU brew in the set and working their way up to the highest (which ran from 11.9 to 73). All told, 5 people were able to correctly pick the hop they were tasting, several came close and there were 27 correct guesses (within 0.5 percent) for the alpha percentage of the hop.

Next up on the agenda is this month's meeting, where all of the participants in the GHE are asked to bring some of their beer if they can to share with the people who could not make it out to the tasting. I will bring some more tasting sheets to the meeting. I encourage anyone who is willing to give us some feedback on the beers that are brought to the meeting.

We are also putting together a contingency of folks that will be going down to HopMania, the Hop Harvest Festival. Dave Wills of Freshops has expressed an interest in seeing that some of the beer makes it down there for sampling. I will be taking some of the four batches I am currently in possession of, and I ask that if you can, bring some as well. If you can't, I will take any beer down to the festival that people are willing to donate. If you are interested in heading down there see John

Lund or me at the meeting.

All in all, this was a fun experiment to be a part of, and I want to thank everyone involved. There is still some work to be done correlating all of the data into a usable format but after that, we will begin work on GHE2 for either later this fall or next year.

We hope to branch out and do some comparisons of first wort hopping vs. dry hopping and maybe see a few more examples of beers brewed with the same hop grown in different regions. (The Saaz and Hallertau results were rather interesting).

If anyone is interested in providing input into this come see me at the meeting.

Here are some of the results (The higher the score, the more drinkable the hop):

B Saaz	8.1
Strisslespalt	8.0
Uk Northdown	8.0
Columbus	7.9
Santiam	7.8
Pacific Sunrise	7.8
Ahtanum	7.5
Czech Saaz	7.3
Pride of Ringwood	7.1
German Hallertau	7.0
Pacific Gem	7.0
New Zealand Hallertau	6.8
Crystal	6.5
Sterling	6.5
Sticklebract	6.4
Organic Hallertau	6.3
Hallertau Aroma	6.3
Amarillo	6.3
Willamette	6.1
Mt Hood	6.1

Northern Brewer	5.9
93-27-23	5.9
Green Bullet	5.8
Nugget	5.6
US Saaz	5.4
Spalt Select	5.4
Fuggles	5.4
Southern Cross	5.3
93-22-02	5.3
95-14-24	5.2
Centennial	5.1

Scoring:

- 1 = I couldn't even get my lips to part after smelling it
- 2 = I forced myself to taste but could not swallow it
- 3 = I hope to never drink anything like it again
- 4 = It was OK but I wouldn't want another one
- 5 = I'd drink it but only if the bar was out of BudMillerCoors
- 6 = I've had better but this beer doesn't suck
- 7 = I might have one or two
- 8 = Does anyone have a larger size tasting glass?
- 9 = I think I need another glass to fully appreciate the complexities of this beer
- 10 = I'm not leaving until this keg is dry
- 11 = I going home now to make this

Grillings & Tidbits

By Dick 'Burgermeister' Pilz

A special thanks to all who helped put on a great BBQ at the last meeting at Widmer's.

Those who brought food:

Jim Baker - Sauerkraut, with apples and onions

Bill Schneller - Pasta Salad, with Feta

Dan Schultz - Pasta Salad, with artichoke hearts and dried tomatoes

Orlando Subia - Watermelon

Dick Pilz - Sirloin burgers, Vegan burgers, Potato salad, Condiments,

Onions, Tomatoes, Onion flowers

And those who served:

Tony Lugo

Evan Pilz

Orlando Subia

Bill Schneller

This year, I wore enough protection to escape the glowing coals unscathed.

For the upcoming meeting, some people have expressed interest in doing chili.

Please contact me to coordinate at food@oregonbrewcrew.com. Anyone else who wants to pitch in is more than welcome. We also plan to grill some meat to accompany the chili.

We have Bob Farrell to thank for picking a new gas grill to use at the Steinbart meetings. It's a "grate" one.

"Chow for now."

(Editor's note: The communications committee claims no responsibility for the burgermeister's puns.)

The Lighter Side Of Beer, Part Deux

By Mark Maibock

Hello, again, fellow Brew Crew members!

In Part 2 of "The Lighter Side of Beer," I want to pledge my allegiance to the bier drinkers code, which is: Let's all have a good time!

I just want to assure everyone that this column shall be about beer, drinking beer, and enjoying beer! So don't worry, we'll steer clear of politics and religion, and let nothing stand in the way of the next glass of beer! <Tax Lattes, Not Beer!>(this is not politics, this is common sense!) Life is too short, might as well enjoy it!

So there I was ... stuck in a freeway jam. It was a jack-knifed semi in the Terwilliger Curves! Who sez my life is boring? I took an exit and decided the best thing I could do for everyone concerned was get off the road and have a beer! So, there is a pub on Capitol Highway where they have excellent batter-dipped, deep-fried Little John Spuds! That's right, I was at Friar Tuck's Brewery and availed myself of the amber ale. A "Forest" amber it was, and, although dark in hue (shall not an amber be truly amber?) it was quite flavorful and was perhaps better than a Full Sail Amber.

To be sure, I had to try a second. By then, the traffic jam had abated, and, as well, my discontent.

A recent jaunt to the ever-so-trendy S.W. 23rd Avenue ended at the quaint and curious M Bar where Caldera's Helles Bock was to be found, and, it is quite smooth and ever-so-delightful! Definitely a beer-of-the-month contender. However, it is most certainly the Son of Spot that is, this month, my —ta-da-da-da-DA! — Beer of the Month! Catch this little hoppy number at Laurelthirst! (Or where ever else this happy little hoppy beer can be found!)

This is Mark Maibock, signing off. And remember, every time life is too serious, it's time for a beer!

Excelsior!



One Traveler's Bitter Tale (Or, What Goes With Haggis?)

By Don Lief

Aye, it's a bitter tale indeed: A trip to England and Scotland, armed with a lengthy beer list and descriptions of fine Victorian-era pubs.

However, the relationship of pubs tied to breweries confines many fine ales from relatively small breweries to their own region. So, while not abandoning my beer-hunter list, I decided to go for ambience and a decent bitter.

My trip came at the height of World Cup mania. Fans jammed pubs throughout England as the nation's workday came to a halt. (Edinburgh's fervor was decidedly muted.) In Keighley, my radar led me to the Boltmaker Arms, tied to Timothy Taylor, a fine local brewery. I had its famed Landlord amidst cheers for England's quick score against Denmark. Then, on the steam-powered train to Oxenhope, I enjoyed Taylor's Royal Ale, a "strong" amber (5.0% ABV) with especially good balance, a soft finish yet hoppier than Landlord. The train boasts a buffet car with two cask beer engines perhaps the only such in England that provided non-Yorkshire ales from Norfolk. I chose the Humpty-Dumpty bitter (4.1% ABV) while talking beer with volunteers who operate the train. I was beginning to get the idea that "bitter" is a very elastic, even ambiguous, term that covers a range of ales, marked by balance and relatively low alcohol.

In Leeds, two CAMRA members generously drove me to several pubs famous for their architectural elegance. The Garden Gate and the Cardigan Arms live up to their reputations for opulence. Unfortunately, the Adelphi was closed but its polished granite exterior hinted at what lies inside. Then, they took me to The Grove, a jazz and blues hangout where Mark Knopfler started his career. After pints of Tetley's, I found Duechar's IPA more flavorful. Then, at The City of Mabgate, tried Roosters and Outlaw, taking no notes by that time.

Leith, a harbor-oriented suburb of Edinburgh, has become fashionable after its long decline in fishing and shipping. The Central Bar is simply gorgeous: tiles, beveled mirrors, ornate ceiling. McEwan's 80/ is famous for its richness, and I won't dispute that. McE's Summer Solstice is a light beer but shockingly flavorsome.

West of Leith is Newhaven, where perched on the coastal road is The Chain Pier pub, offering Adnam's fine balanced Bitter, and the ubiquitous Duechars IPA which seemed to change flavor, pub by pub, distinctly hoppy in some, less so in others. Back in Edinburgh, a quick Orkney Dark Amber in my neighborhood.

Huge disappointment: the Caf, Royale and Guilford Arms, next-door neighbors in New Town, were closed for renovation! One wonders if the designers will respect their legendary interiors. At New Town's other end, Haymarket has two well-known pubs. I found staff at Ryrie's a bit cool compared to Caley's (Caledonian tied-house) a few yards away. Their (Isle of) Arran Blonde (5% ABV) is like many of Scotland's ales deliciously tilted toward malt, but with restraint. Rose Street, clustered with pubs, could easily take several days. Milne's two bars came through with McEwan's Dominhal (4.5% ABV), more hoppy than most. Houston's session ale Killellan (3.7% ABV) and Barochan (4.1% ABV) made me wonder (again) how British brewers get so much flavor into low-gravity ale. Barochan's sherry-like nose sucked me into the glass. Bristol Brewery's Smiles (5.2% ABV) is a rich dark amber while Madland's Drake (4.5% ABV) contrarily shows off its hops. Since beer is priced by alcohol content, it makes one sad to realize that these fine products cost no more than Miller's which is much more popular.

In Old Town, the cozy friendly Bow Bar is fiercely independent with another Houston ale, Texas (4.5% ABV), Goose Eye

Brewery's No Eye Deer (4.0% ABV), and Isle of Skye's extremely refreshing Red Cullin (4.2% ABV).

Eventually, it was haggis time. Delicious at the Blue Blazer accompanied by Harviestoun's Turnpike (4.1% ABV) and Swallow IPA (4.0%) which was not up to Deuchar's. In the seedy Tollcross neighborhood, Bennett's survives. A handsome interior with nondescript beers, including "extra cold" Guinness, but with an array of single-malt Scotches. Back on Rose Street, the Kenilworth is a 1904 architectural gem with huge beer mirrors, inviting back rooms, limited taps and dreadful service.

In London, the Russell Square area has three excellent pubs, each a tied house, and with varied clientele. The Lamb, a Young's house, is the most handsome and popular. The Swan is a ScotCo pub, offering Theakston's Old Peculier and XB — that is, if they haven't run out.

The Rugby Tavern, not far away, is Shepherd Neame's outpost where I had its Golding's, a summer hop ale which at 4.7% ABV was stronger than the superior Spitfire (4.0% ABV). Prettier than The Swan, its menu is more venture-some: I just missed the wild boar and apple sausage.

If you take in Greenwich, be sure to have the House Ale (4.1% ABV) from Chatham at the historic Trafalgar Tavern. Sipping a pint of this very hefty ale, sitting in the Lord Nelson Room, overlooking the Thames. As good as it gets.

Finally, my Leeds CAMRA pals had recommended The Jerusalem near London's Farringdon Underground station. But repairs closed part of the line that I needed to get there.

Still, a minor frustration in what was an extremely enjoyable and informative trip.

How Accurate Is Your Hydrometer?

By Mike Swayza

The majority of us have probably got the same hydrometer that came with our first brewing kit. If you're clumsy like me, you've probably replaced them a couple of times after either dropping it or placing it in a hot wort solution. In any case, odds are that that \$5 to 10 dollar hydrometer probably isn't calibrated to the highest of standards. Sure, you can, and probably do, make great beer with it. After all, if it reads 1.000 in plain water, it's accurate, right? Well, no.

After a couple chronically low attenuation readings of a supposedly high attenuating yeast, I got a little curious as to exactly how accurate it really was. Following instructions in an old Brewing Techniques article (May/June 1999), I made sugar solutions for each 2 degrees Plato (or about every 0.008) up to 24 Plato.

The results? On average, my hydrometer reads between 0.003 and 0.005 too high. The error increases with higher gravity. While this seems to have solved my attenuation problems, I now realize that my original gravity readings are low, and the subsequent mash efficiency ratings kind of suck. But that's neither here nor there.

What to bring to the workshop:

1. your hydrometer(s)
2. a hydrometer test jar

What to do:

There will be a series of sugar solutions set up along with a calibration worksheet/graph.

1. Starting with the lowest gravity solution (in this case 1.000), pour the solution to your test jar, gently lower your hydrometer in and give it a light spin to release any bubbles that might cling to the sides. Take the reading where the water surface would intersect the hydrometer, NOT the point where the meniscus rises up the hydrometer stem.
2. Note on your worksheet the recorded gravity versus the actual gravity.
3. Return the solution back to the main jar.
4. In between readings, rinse both your hydrometer and test jar in the clean water buckets and dry as thoroughly as possible.

I will try to have the samples as close to 60 deg. F as possible to avoid the use of any correction factors. I'll have a couple thermometers handy to check the sugar solutions as we go.

A couple of hints:

- Avoid aerating and splashing the solutions as you transfer them around.
- Fill the test jar pretty close to the top but not all the way. Ideally a very small amount of solution should flow out once the hydrometer is in. There's no scientific reason for this other than it's just a lot easier to see the solution surface and get a reading.
- Since you know the approximate gravity of the solution, lower the hydrometer to that reading and gently spin. Dropping it in and allowing the top to get wet will only increase it's weight and give readings lower than they should be. Once you're done, you should have a handy chart to keep in your brewing log that will allow you to adjust your readings each time.

Scholarship News

By Preston Weesner

The Oregon Brew Crew set up a scholarship at OSU just after the start of the Collaborator series in the fall of 1999.

The funds are derived from a portion of the sales of the Collaborator beers — on tap at local establishments — 10 percent of the Brew Crew's festival earnings and private donations.

The Brew Crew decided to name the scholarship after our then-president Bob McCracken, Jr. who died while in office. The scholarship is administered each year in the fall. The amount of the scholarship is \$500 each time it is awarded.

So far, there have been five recipients of our scholarship at OSU's Fermentation Science Program. The current balance as of June 30 was \$7,674.55.

You can contact me for further information and or questions.



OBC July Meeting Minutes

By Russ Rainforth

Our annual BBQ was held at Widmer Brewing on July 11. Meeting came to order at 7:30 p.m.

Rob Widmer welcomed the Brew Crew and said they were happy to host beer enthusiasts such ourselves to their brewery.

Rob also introduced his brother, Kurt, and some of their brewers: Joe Casey, Doug Raeburn and Ike Manchester. Rob said they would have tours after the business portion of the meeting.

Rob was kind enough to pick up some new hamburger buns made with grain from their Hefeweizen, from New Seasons.

OBC President Abe Goldman-Armstrong said that we have a number of guests, notably some members of the Great Northern Brewers, a homebrew club from Alaska.

Abe announced that the Great Hop Experiment tasting will be held Sunday morning at 10 a.m., July 21, at Hair Of The Dog. The brewers don't know which hops were used in their wort, and we're going to make tasting notes to nail down the different characteristics and figure out which hops are which.

The Portland International Beerfest is this weekend at Holladay Park, near Lloyd Center. There are many, many beers on tap or in bottles for our enjoyment. There is also going to be a "happy hour" where admission is half priced for the first hour on Saturday and Sunday, and for the first two hours on Friday.

We are going to have an hydrometer workshop at the next meeting, which will be at Steinbart's on Aug. 8th. It's a good thing to know and can help you calculate your brewing efficiency more accurately. All you need to bring is your hydrometer.

There will be a joint birthday party for OBC Communication Chair Lisa Morrison and the Horse Brass' Don Younger Sunday night (their birthday is July 11) at the Horse Brass, starting at 8

p.m. (after the PIB). There will be a number of surprises there, including some unusual beers straight from the UK, served on cask right there on the bar.

The Oregon State Fair Homebrewing Competition is coming up on Saturday, Aug. 10. Dave Wilson is in charge this year, and he can be reached at (503) 910-4070 or by e-mail at cigar@usaf.org

Steinbart's has been a bottle submittal drop-off point in years past, and most likely will be this year as well. OBC Webmaster Dan Schultz said he would post more information about this on our Web site. They are also looking for judges. Dave showed up a bit later in the meeting and said that he had signup sheets, so see him after the business portion of the meeting. He mentioned that there will be sake included as part of the Experimental Beers. They also have a separate category for "clone beers."

Burgermeister Dick Pilz is our BBQ chef for tonight and he said we have hamburgers and veganburgers for our consumption. Also providing food were Jim Baker with sauerkraut, Bill Schneller and Dan Schultz both with pasta salad, Orlando Subia brought watermelon for our enjoyment, and Dick provided those wonderful sirloin burgers and vegan burgers, along with potato salad and all sorts of condiments. Servers included Dick and his son, Evan, along with Orlando Subia and Bill Schneller.

Dick reminded us that to keep the food provisions at the level to which we are accustomed, he will need more volunteers to help out.

Hop Madness organizer Dave Wills wants us to come down for a weekend of fun at Willamette Mission Park, several miles north of Salem, at the end of August. There will be tours of hop fields, seeing the hop harvest as it happens, and we'll even do some brewing. Dave has reserved some spots at a nearby campground.

Festival Coordinator Chris Irwin announced that we still need about 100 volunteers for Saturday night, 7/27, and Sunday night, 7/28, at the Oregon Brewers Festival.

Scott Sanders talked about a "B" meeting held at Raccoon Lodge last night.

At our last meeting Scott had announced that Art Larrance would like some Brew Crewers to show up and have a tasting to provide some feedback on their beers. Sign-up for this was low, and only four members showed up.

Scott said we missed a good time, and should take advantage of the opportunity next time. Art told some great tales and even broke out some 2-year-old Anniversary Ale, which he tapped himself. Art sent a representative to tonight's meeting to stir up some interest — the aforementioned Anniversary Ale! Thanks Art!

SCP Chair Chad Kennedy announced that our June competition winner was Mike Szwaya, with 2nd place going to Mitch Scheele. Chad thanked the judges and the entrants.

American Lager is the July style and Chad is accepting entries tonight. He encouraged us to help judge and said it only takes a couple of hours, and you can learn quite a bit.

The BJCP Exam is on Saturday, July 13, at the Lucky Lab. Exam begins at 10 a.m.

Bob Farrell told us about the upcoming National Mead Day, Saturday, Aug. 3. It's the same idea as National Homebrewing Day, but for mead.

It will be held at Steinbart's starting at 9 a.m.. Tom Thompson will be the mead maker, and Wyeast is supplying not only yeast, but also their "mead guy" to discuss various aspects of making your own mead.

Abe adjourned the meeting at 7:55 p.m.

Hope To See You At HopMania!

By Dave Wills

In celebration of the hop, you are hereby cordially invited to HOPMADNESS!! Aug. 31-Sept. 1, 2002 starting at 2 p.m., with harvest tours at 3 p.m., 6 p.m., and midnight.

Hopmadness is located at Willamette Mission State Park, Filbert Grove, eight miles north of Salem.

With two hop farms within a mile of the celebration and hop harvest in full swing, Freshops has arranged to tour the hop yards, picking, drying and baling facilities at Weather's Hop Farm. The harvest is a very busy time with hops being picked 22 hours a day during the peak of ripeness.

If you have never experienced a commercial hop harvest, it is hop lovers' heaven.

Homebrewers are encouraged to bring their portable brew kettles, malt and yeast and plan to brew harvest ales with fresh-picked hops. Bring your hoppiest homebrews to share with fellow hop enthusiasts.

The Oregon Brew Crew will hopefully be bringing some of the remains of the Great Hop Experiment, where individual beers were brewed with single hop varieties using the same wort and yeast.

If you can do it with a hop, we plan on doing it. Hop-picking contests, hop wreath making, hop photos, hop king and queen pageant, BBQ, potluck, BYOHomebrew, camp, hike, bike, fish, horseshoes, horse rentals, music, nations largest Black Cottonwood tree. Cost is \$3 per car, includes tent camping if you desire.

To get there, take Interstate 5 to exit 263, go west on Brooklane Rd. past hop yards then right on Wheatland Road about two miles to the park and find Filbert Grove.

For further info about the park visit: http://www.oregonstateparks.org/park_139.php or call Freshops at (541) 929-2736.



A handful of Oregon Brew Crew members were joined by others who gave up a Saturday morning in July to take the Beer Judge Certification Program test. Good luck to all!

Photo courtesy Gary Corbin.

Brews In The News

Drink Beer For Better Sex

A Czech doctor says drinking beer every day could help men keep their sex lives active.

"If men drink two beers a day, they can stave off impotence," says Dr. Pavel Zemek of the Czech Center of Gerontology in Prague.

Zemek says his research shows beer can have a "powerful effect" in preventing blocked arteries.

"On the basis of clinical tests, we can say moderate amounts of beer lessens arterial sclerosis, one of the causes of erectile dysfunction," the doctor recently told a local newspaper.

"Drink too much beer in one go, and the positive effects are negated," he says. "But, as the saying goes, a little bit of what you fancy does you good."

Beer Belly Saves Man's Life

A Birmingham, England, man who was attacked with a power saw says his beer belly probably saved his life.

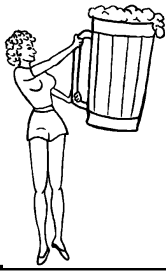
Shaun Reaney, who weighs in at about 310, is recovering in hospital after being slashed across the stomach by four men.

Reaney suffered an 18-inch wound from a circular saw during the attack.

Doctors said his beer belly kept the saw's blade from touching his internal organs.

"It's a good job I had that layer to protect me," Reaney recently told a local newspaper.

"The doctors told me if he had been lighter, he would have died," his wife, Theresa, says. "When Shaun came around he reminded me that years of boozing had saved his life."



Meetings are held the second Thursday of the month. Business starts promptly at 7:30 p.m.!

Late Summer Brew News

2 August
3 August
8 August
10 August
31 August
12 September
21 September

Mark Your Calendars! Upcoming Events:

Deadline For Oregon State Fair Homebrew Competition
National Mead Day celebration @ Steinbart's
August Brew Crew meeting, 7:30 p.m. @ Steinbart's
Oregon State Fair Homebrew Competition
HopMania Harvest Party @ Mission State Park
September Brew Crew Meeting, 7:30 p.m. @ Steinbart's
Annual OBC Picnic @ Vancouver Sailing Club

**Do you have a listing for the events calendar?
Send it to: news@oregonbrewcrew.com**



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***“What’s that orange dot on my newsletter?”
If you have an orange sticker on your newsletter,
your dues are, well, due.***