



No meeting in August -- See you @ the picnic!

BREW CREW NEWS

"(I work) until beer o'clock."

--(Author Stephen King on his 9-to-5 writing schedule)

Oregon's Oldest Homebrew Club

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The Presidential Pint

By **Brian Butenschoen**



Instead of a meeting this month we will be having the annual picnic at Laurelhurst Park, which is between Stark and Burnside, with 39th bordering on its east end. The picnic will be on Saturday, Aug. 23 from 2-8 p.m. It will be a true potluck with the brewcrew providing burgers and veggie burgers. We could not find a water source available there, so we will have to pass on making beer. We will be having a swap meet, so bring on down the brewing equipment you don't need or use, for sale, trade, or give-away. And one last time – kegs are not allowed so bring your bottles of homebrew. Read more about Laurelhurst by logging on to: <http://www.parks.ci.portland.or.us/Parks/Laurelhurst.htm>

Thanks to Rob and Kurt Widmer and the rest of the Widmer brewers and staff for hosting another OBC BBQ on their loading dock. Thanks to Mike Szwaya for making food and running the grill, as well as Dan Johnson, Mark Wilson, and Laura Barton for bringing food. Dan Schultz showed up early to make sure the grill would be ready and brought a keg of Pils. Curt Hausam gave a talk about his Pre-Prohibition lager, which was available courtesy the Widmer Brothers. Thanks to Lisa Morrison, Duane Younger, Caren Rockwood and everyone else who checked in people.

Aug. 16 will be a busy day for Brew Crewers. At 9:30 a.m. on that day, judging for the state fair begins. Entry deadline is Aug. 8, and you can contact Dave Wilson if you have any questions at 503-580-7005 or e-mail at cigar@usaf.org. Also on that day, for all those who participated in, and for those OBCers interested, we will be doing a tasting of the Great Malt Experiment Beers at Hair of the Dog at 11 a.m.

We will be having a BJCP class again this year. It will start on Sept. 18 at the Widmer brewer's breakroom. Cost will be \$40 for OBC members and limited to the first 20 OBCers, on a first come-first serve basis. Deadline for payment will be the meeting on Sept. 11 at Steinbarts. We would really like to see all those who take the class also take the test. The OBC will underwrite half of the cost of taking the exam for those who take the test. This would mean that come test time, the OBC will pay \$25 of the \$50 cost to take the test for the first time. Contact Education/Competition chair Trevor Millund to sign up. For those non-OBC members interested in taking the class, on Aug. 11 we will start taking names on a first come-first served basis. We will let you know on Sept. 12 if space is available. Cost for non-Brew Crew members will be \$50.

The weekend before our Thursday, Sept. 11 meeting at Steinbarts, the OBC is helping to sponsor Hop Madness, <http://www.hopmadness.com>. From the Web site:

Hop Madness festival will be held on Saturday, Sept. 6 at noon through Sunday, Sept. 7 at noon at Willamette Mission State Park. Festivities and camping

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Stale Beer Lament (Quotes Off The List Serve)

Editor's Note: This month's feature from the OBC list serve comes from Martin Gredvig of Columbia Distributing in answer to some comments a few OBCers had about stale beer at a favorite watering hole.

Brewers and distributors are equally as concerned with the quality of their products at both "on" and "off" premise retail accounts, but in the world of on-premise (restaurants, pubs) beer, they do not have control over how often or how well beer lines are cleaned.

We always recommend a reputable line cleaner to all accounts, along with the recommendation that they clean the lines every week, including the tavern heads, faucets etc. Distributors and brewers do not have the ability nor the desire to act as policeman in the accounts, as it could backfire on them and they no longer have any beer in the (establishment), good or stale!

In some states it is allowed that distributors clean their own lines, and they do it very diligently. Unfortunately, the OLCC calls it "financial assistance" and therefore does not allow it.

New Belgium Brewing (Fat Tire) just released a very nicely done one-sheet info piece for bar owners showing the do's and dont's of keeping their beer pristine and fresh, and we are giving it to accounts, but, once again, they are in charge of what they want to do with that information.

You must take into account also, that with multiple tap accounts like we have here, some beers are not going to move as quickly as others, so diligent tap cleaning will still not help a keg that was tapped three months ago and is still online. Not to mention that a slow-moving beer means a higher likelihood that you are the unfortunate person who is ordering the first pull on that handle in a day or so, and that beer you are getting has been sitting in the lines near the tap for too long to keep it pristine.

Another recommendation to bar owners is to start each day by pulling all the handles for a few seconds to clear out the beer that was near the faucet and therefore not fresh, but that, too, can mean pouring up to a pitcher of beer and throwing it down a drain, another cost to the (establishment).

Oregon is one of the most expensive states in the United States to own a bar: high minimum wage, expensive overhead, very expensive alcohol costs, taxes etc., all quickly add up. Thinking of paying \$50-75 a week to keep lines clean sometimes makes people think that every two weeks might just suffice.

Taps should be cleaned and cleaned well every week by a REPUTABLE tap cleaner with first rate equipment and chemicals, not your brother-in-law looking to make a few bucks!

This is actually regulated by the USDA, but enforcement is nonexistent.

May all your next beers be as fresh as at the brewery!

Prez Pint, Con't.

will be at the Mission Lake "B" picnic area. Cost is \$3 per day for the park use fee. This is a BYOE event (Bring Your Own Everything). Fresh hop bins and water will be provided for the harvest ale brewing but you will need to bring everything else including food, refreshments, homebrew, sunscreen, camping gear, brewing equipment and bicycles.

The following weekend, Port Halling will be hosting the first Organic Brewer's Festival, http://www.porthallingbrewing.com/1st_annualpg1.htm.

This event will be on Saturday Sept. 13 from noon until 10 p.m. at Port Halling, which is at 333 N. Main St in Gresham.

Finally, thank you to all the people who volunteered at the Oregon Brewers Fest. I saw many of you down there during the warm weekend. Special thanks goes to the people who came down to brew on Friday and Saturday. John Gram and Bill Schneller on Saturday and Dan Schultz on Friday.

An extra special thanks goes to the people I saw at the volunteer check-in all weekend long: Chris Irwin, Duane Younger, Raine and Scott Sanders, and Bob Brewer. Thank you! I have invited the Art Larrance to come to our September meeting.

I almost forgot to mention that Scott Sanders has volunteered to do his excellent kegging workshop at September's meeting.

I'm off to go make some beer. Cheers!

P.S.-- We are working on a date for the OBC's Fall Classic. It looks like it might be on NovemBEER 15. We are hoping this should give us enough time to promote and prepare for this competition - and hopefully will enable us to get more entries.

July 10 OBC Meeting Minutes

The Widmer meeting, presided over by President Brian Butenschoen, was mostly a social event but the following was covered in the 35-minute meeting: a vote on a contribution, reports were heard and other matters were quickly covered. About 90 attended.

Members and guests eat before the meeting officially began at 7:40 p.m. Three kinds of meats, Gardenburgers and Portobello mushrooms were grilled and accompanied by salad, beans and watermelon. The beer du jour was a keg of Curt Hausam's Collaborator Pre-Prohibition Lager. (Curt spent a few minutes in the meeting describing his beer which he described as an underrated style. He also thanked Widmer for its assistance in producing his beer.)

Dan Schultz brought a cornie of Bohemian Pilsner

The major activity of the meeting was to vote to send \$1,000 to the Bob McCracken Scholarship Fund at Oregon State University. At least 65 aye votes were needed for passage; the secretary quit counting when he got past 70 raised hands.

Abe Goldman-Armstrong quickly discussed the first organic beer fest to be held at Port Halling in Gresham on Sept. 13. He said the fest needs volunteers; information will be in the next newsletter and available on the OBC Web site.

Abe also reminded members of the annual OBC picnic to be held at Laurelhurst Park Picnic Area E on Aug. 23. The park area will open at 10 a.m. for people who want to brew. There is no other meeting in August.

Fred Eckhardt discussed his July 23 cheese and beer tasting at Rogue Brewery.

Rob Widmer said he and Kurt were pleased to sponsor the Brew Crew for its fourth or fifth July meeting at their brewery. He introduced three of his brewers including Ike Manchester who has worked with all OBC members who have had their beers brewed in the Collaborator Project.

Chris Irwin said about 80 more volunteers were needed for night shifts on Saturday, July 26 and Sunday, July 27 at the Oregon Brewers Fest. Information and enrollment forms can be obtained from the OBC Website.

Bob Farrell said the 2nd Annual Mead Making Day would be held at 9:30 a.m. Aug. 2. at Steinbart's. Four or five different honeys would be used but only one type of yeast.

Thanks-you cards to be signed by OBC members were circulated to recognize Van Havig at Rock Bottom, Craig Nicholls at Port Halling and Tom and Jon at Mount Hood Brewing.

Mac from Radio Station 1410 AM said he was beginning a radio show dealing with beer, brewing and tasting. He asked for beer taster and speakers from the OBC to liven his show "On Tap with Mac" will be noon to 1 p.m. Saturdays.

Dave Wilson representing the 2003 Oregon State Fair Homebrew Beer and Soda Competition asked Brew Crewers to participate in the contest, to be judges or just to come to the fair. The AHA and BJCP sanctioned competition will be held Aug. 16 in Salem. Dave can be contacted at 503-580-7005.

Dan Schultz said Hop Madness would be held Sept. 6 and 7 at Mission Lake. Events include music, a BBQ, brewing with fresh hops and hop field tours.

By Rob Daly

Brian thanked Dan Schultz, Don Johnson, Laura Barton and Mark Wilson for food and Mike Szwaya for being the cook. He also reminded members that the next meeting would be Sept. 11 at Steinbart's.

John Lund organized and stewarded beer judging for the SCP of the month, European Pale Lagers.

Meeting chores were not assigned to member's nametags; the board and other volunteers helped with the clean-up work.



Blues, Brews, BBQ And ... Physics?

By Dave Hamilton

“True, but I feel relationships are also a ‘crucible of fire’ so to speak, for a persons character. Whether you like it or not, it serves as a test to either hone and sharpen it, or one can choose to allow it to simply harden you to the point of being brittle and unchanging.”

At that point the biker I was sitting next to, took a sip of his beer and said, “Man this is all getting a little too heavy for me, I just came here to drink beer.”

Me too! I liked his philosophy! So, apparently, did everyone else who braved the heat to venture an hour east of Portland to Stevenson, Wash., in the Columbia River Gorge Saturday, June 28.

In a beautiful little park, with a killer view of the gorge, the annual “Blues and Brews” festival was worth risking heat stroke for.

So, I ended up sitting at a table with the Oregon Vintage Motorcycle club, and in between discussions of relationships, “super string theory” physics, and Keynesian economics, we spent most of the time talking about a real serious subject: Beer! And there was plenty of it to go around. More than a dozen breweries and two wineries, were on hand, with at least two taps each.

The samples were very generous, and among the ones that left a long impression were Fish Brewery, Olympia, Wash., with their great Wild Salmon Pale Ale and a nicely balanced Dunkelweizen.. Bert Grant featured a summer favorite Mandarin Hefeweizen with Cascade hops and a fresh mandarin nose and finish. When was the last time you had a beer with a slice of orange in it? They also had their massively hopped Hopzilla, made to order for the many Hopheads in attendance. Not to be outdone in the IBU department were the homeboys from Stevenson, Walking Man brewery with their killer Homo Erectus IPA (100-plus IBUs), and a bone crushing Imperial Stout, with complex chocolate and coffee overtones and a long finish. With their brewery only two blocks away you knew they’d have their ‘tire iron’ beers on tap.

Oh yeah, the food was great too, featuring charcoal-grilled fresh flanks of salmon, sausage and sauerkraut dogs, and giant \$1 soft pretzels. The ‘Blues’ part of the fest was provided by a couple of well-known bands, including the redoubtable Robbie Laws, who got the crowd rocking.

So, if you didn’t mind an occasional deafening freight train passing a few yards from the park, and the unexpected 97-degree Gorge heat (but it’s a dry heat!), this was a well organized, delightful event, as several OBC members who attended can attest to.

The shade trees, tents, and an interesting diverse crowd, seemed to have a great time.



Despite the need for maybe a couple more breweries and another drinking water source, nobody seemed to complain.

You should put this on your calendar for next year as one not to miss.

Picnic Tidbits

By Abe Goldman-Armstrong

The annual Brew Crew picnic will be Saturday Aug. 23, in lieu of a regular August meeting. The Picnic will be held from 2 p.m.-8 p.m. in Picnic Area E in Laurelhurst Park, on SE Ankeny Street, just West of 39th.

This will be a true potluck, so bring a dish to share, but there are no restrictions on what to bring. The club will be providing some beef and veggie burgers, but anything else is up to the individual. A reminder that this park does not allow kegs, so please bring bottles, growlers, magnums, and jeroboams. The prohibition on kegs even extends to the 5-litre mini-kegs, but there’s no size limit to the size of the bottles.

The planned brewing at the picnic has been canceled as there is no water for chilling wort available in the park.

Instead, we are also holding a beer-related Swap Meet! Bring your old brewing equipment, bottles, brewing paraphernalia, etc., to trade with others.

It’s sure to be a great time. See you there!

Join The (Hop) Madness!

By Dan Schultz

Hop Madness, a celebration of hops and their role in beer, is coming to the Willamette Valley.

Homebrewers from all over the country are invited to come enjoy all that hops can offer. From brewing FRESH-hop harvest ales to touring hop farms in active harvest, homebrewers can revel in all of the madness that is Hops!

The Madness runs from noon Sept. 6 to noon on Sept. 7 at the Willamette Mission State Park smack-dab in the middle of Oregon's premiere hop growing region (just outside of Salem, Ore.).

Activities include harvest ale brewing, tours of a hop farm during harvest, live music by Los Mex Pistols, a bicycle tour through the hop farms in the area, and the Best Damn Hoppy Beer homebrew contest.

Hop Madness is targeted at homebrewers, but anyone that wants to worship hops is welcome to join in the celebration. Overnight camping is recommended. This is a Bring Your Own Everything event. Bring your own food, homebrew and other refreshments, tents, lawn chairs, brewing equipment, sunscreen and bicycles. Freshly picked hop bines and water will be available for harvest ale brewers. The entrance fee is only \$3 per day to cover the Oregon State Park's day use fee.

Hop Madness is sponsored by FresHops, the Willamette Valley Homebrewing Clubs (Cascade Brewers Society, Strange Brew, Heart of the Valley Homebrewers and the Oregon Brew Crew), Oregon Trail Brewery, Tastybrew.com and the Oregon Brewers Guild.

Visit the Hop Madness (www.hopmadness.com) Web site for more details on activities, directions, reviews of last years events, and sample music from Los Mex Pistols.

Oregon State Fair Deadline Looms

By Dave Wilson

The 2003 Oregon State Fair Homebrew Beer and Soda Contest is now accepting entries.

This is an American Homebrew Association (AHA) and Beer Judge Certification Program (BJCP) event. All 26 BJCP styles will be judged, plus categories for soda, clone brews (your version of a commercial beer) and a label contest. More information can be found at <http://www.oregonstatefair.org/Fair/Competitions/Beer.pdf>.

What makes the State Fair competition unique is that the first-place winners not only get rosette ribbons, but they also get prizes from the sponsors, which include Widmer Brothers Brewing Company, Port Halling Brewing Company, the Oregon Brew Crew Homebrew Club, and Let's Brew, among many others.

The Big Horn Brewery brewmaster Rick Roberts is sponsor the Best of Show for the second year in a row. The winner will get to brew next summer at the Big Horn Brewery, and have his or her beer served at the brewery's Lake Oswego and Salem locations.

Entries will be accepted until **Friday, Aug. 8** at the Oregon State Fair Administrative Offices, Aycock Knives and Beer Supply and Homebrew Heaven in Salem, F. H. Steinbart in Portland, and the Home Fermenter Center in Eugene.

The entry fee is \$6 per entry, and three 12-ounce bottles must be submitted for each entry.

Several events make up the competition. On Tuesday, Aug. 12 from 6-8 p.m., the Lake Oswego Big Horn Brewery (The Ram) will have a debut party for the 2002 Best of Show Beer. The winning entry was a wheat beer called Isar Weizen. It was brewed on June 21, 2003 at The Big Horn Brewery with Best of Show Winner John Mangan of Keizer, Ore.

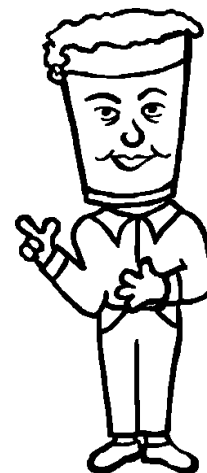
On Wednesday, Aug. 13, 6-9 p.m., the Salem Big Horn Brewery (The Ram) hosts the debut of 2002 Best of Show Beer, plus an introductory beer judging class, and preliminary judging.

On Saturday, Aug. 16, starting at 9:30 a.m., will be the main judging day. It will be held on the LB Day Amphitheatre Stage at the Oregon State Fairgrounds 2330 17th Street NE Salem, Oregon 97303.

The events culminate with an Awards Ceremony on Sunday, Aug. 24 at 6 p.m on the Jackman Long Stage at the Oregon State Fair. Sponsors are scheduled to be there to present awards to the makers of the award winning beers.

Judges at all levels (novice, intermediate, commercial brewers, and BJCP judges) are needed for the competition.

Judges that help on Saturday will receive a gift pack with swag provided by the sponsors. To judge, please contact Dave Wilson at (503) 580-7005 or cigar@usaf.org.



Tasting The Big Sky

... and no Moose Drool in sight.

Matt Long, the proprietor of Big Sky Brewing Co. of Missoula, MT, brought me some growlers of their fine beer at the Spring Beer and Wine Fest. *(The beers were tasted within a few days, space constraints prevented this article from being printed until much, much later -- Editor) .*

This came about because I used to work for them QA'ing their contract brews at Portland Brewing. PB produced five of their beers for sale on store shelves: Moose Drool brown ale, Slow Elk oatmeal stout, Scape Goat pale ale, and two seasonals: Summer Honey and Powder Hound. Portland Brewing did an excellent job of recreating their original recipes.

Big Sky has since opened a new brewhouse in Missoula, and their relationship with Portland Brewing is coming to an end. However, Matt wanted to show me the full gamut of brews available. He also pointed out that their filtration is not nearly as close as PB's filtration, so with respect to the Summer Honey, for example, their product resembles more the PB product from the tank rather than the bottled version previously available.

The beers presented were drawn from kegs or casks in Missoula, packaged in 1/2 gallon growlers, and delivered to me on the floor of the SBWF on Friday night of the fest. I took them home and immediately refrigerated them at 48 degrees, and brought them out of the fridge one hour before serving.

However, the method of packaging and transport probably took its toll on quality.

Present at the tasting were OBC's Michael Rasmussen and Scott Sanders, and Laurelwood head brewer Christian Ettinger. Our comments are summarized below. The ratings are mine, based on the overall comments of the tasters.

The bottom line is that Big Sky, while perhaps not rating a trip from anywhere in the world, is an excellent brewery and deserves a visit if you're anywhere in the vicinity. Their beers are marked by a pleasing ale-like fruitiness. As their bottle production shifts to their new brewery, I would not expect any drop-off in quality for their on-the-shelf brews available locally. We would all be well served if they would bottle and ship their bigger ales to this market.

Summer Honey (11.5 P, 4.7%abv, 20 IBU, spiced)

Orange-blossom and melon aroma, possible DMS, somewhat lager-like. Sweet pale malt flavor with background of orange peel and coriander, light bodied, clean and dry. Very refreshing and frankly delicious. Rating: Very Good.

Dry Irish Stout (13.5 P, 4.9%abv, 42 IBU)

Roasted mocha aroma, possible diacetyl-oxidative contributions, slight hops. Chocolate and charcoal flavors with conflict between bitterness from dark malt and hops. Too rich and bitter for style, although roasty and hoppy finish leaves a thin and bitter impression on the finish. Drinks well, but not to style. Rating: Good.

Robust Porter (15 P, 5.8%abv, 30 IBU)

Rich and fruity chocolate, coffee and melon aroma, slight hops. Full dark bittersweet chocolate flavor with a lingering, dry finish. Richly rewarding. Christian: "Great beer!" This was the panel's overall favorite. Rating: Superb.

Powder Hound Winter Ale (15 P, 6.4%abv, 40 IBU)

Vinous, oxidized nose with some toffee. Hop flavor subdued, thin, with a bitter, slightly roasty finish. Needs more "stuff" for its age. Rating: Fair. (ndlr: when young, this beer is refreshingly hoppy with a pleasant, lightly caramel-

ized character. Apparently, age does not become this beer.)

2002 Christmas Ale (22 P, 9.25%abv, 35 IBU, spiced)

Ethereal spicy, apricot and burnt fruit nose with vinous, pleasantly oxidative notes. Palate features raisins, toffee, alcohol and liqueur-like licorice-orange notes. Spicing is subdued and harmonious. The finish is dry and slightly bitter. Somewhat Belgian in character. Rating: Excellent.

Imperial Stout (21.3 P, 8.1%abv, 53 IBU)

Big raisin and prune aroma with undertones of roast and a hint of autolyzed yeast. Rich palate with bittersweet chocolate, somewhat roasty, and a berry-like fruitiness. Dry, bittersweet finish. Rating: Excellent.

2002 Barleywine (steel) (23.5 P, 10.6%abv, 56 IBU)

Flowery, spicy, assertive (Scott: "sophisticated") hop aroma with alcohol and sweet malt. Palate is somewhat sweet with plenty of dried apricot, caramel, alcohol and hops. Big flavor keeps on going to a warming bittersweet finish. Christian: "Nice job." This beer would benefit by a couple years aging to subdue its wilder tendencies. Rating: Excellent.

2002 Barleywine (oak) (23.5 P, 10.6%abv, 56 IBU, oak aged)

Most were able to detect that this beer must have been aged in wine barrels, and opinion was divided on whether this added or detracted from the overall palate experience of Big Sky Barleywine. Some said it was sweeter, some said it was drier. The woody addition was appreciated, but the merlot-like fruitiness conflicted with the natural fruitiness of the base beer. Rating: Very good.

Mead Making Demystified

By Matt Maples

“Thinking about making your first mead?”

Since August contains National Mead Making day I thought it might be an appropriate time to share some quick tips and point out some common pitfalls that the beginning mead maker might incur.

Let me start off by saying that there are different ways to make mead just as there are different ways to mash grains. Some may disagree with some of the points but they are the way I see it after years of mead making and batch after batch.

Yeast: The biggest mistake, and the one that turns more people off of making mead a second time is using champagne yeast. These yeasts will eat every last molecule of sugar out of your mead. I like a dry mead more than most people but champagne yeast will take it too dry. They also tend to ferment fast and the mead tends to be hot. Yes, you can age out the heat but most beginners want a faster turn around and a mead with a touch of sweetness. Sure, you can make great mead with champagne yeast but why not make it easier on yourself and start with a yeast that is not so voracious?

There are good yeasts out there that are designed specifically for mead. White wine yeast works very well too. My favorite is Red Star Cote des Blanche. It will ferment dry, but will stop at 1.000, provide a slightly fruity flavor and have a much softer finish than a champagne yeast.

Alcohol: The second biggest mistake is shooting for the monster 18% mead as your first mead. Sure, it is fun to see if you can actually do it but you are just asking for a lagged ferment, a mead that goes down hot and a HUGE ageing time to get it to

a drinkable state. If you design your mead to about 12% you will be rewarded with a short ferment, and a quick turn-around time. Do you yourself a favor and get a few good meads in the cellar before you tackle a mead that may take three or four years to age properly. Mead making may be a patient art, but there is no reason to have to wait four years before you make up your mind as to whether or not you want to try making mead a second time.

Honey: Remember mead is ALL about the honey. If you use cheap, bland honey you will get bland mead. Spend a little time and money when picking out your honey. If you taste a honey and your only thought is “yea, it tastes like honey”, then that is not the honey you should make mead out of. If you taste a honey and you think thoughts like “it tastes kind of like cinnamon”, or “has hints of almonds”, or pineapple, or marshmallows, or some other appealing characteristic, that is the kind of honey that, after fermentation, has enough character left to make your mead interesting.

Fruit and/or Spices: Please, please, please remember you are making mead not fruit wine. Mead is (once again) about the honey. If you put in so much fruit that it totally cover up the character of your honey, why bother using honey? Your melomels (fruit meads) or metheglins (spiced meads) should be a balance of fla-

vors. Take it easy on the added flavors.

Acidity: Many people add acids to their mead prior to fermentation. The problem you will encounter is that, as a beginner, you have no idea how the yeast you have chosen and the honey you have picked are going to work together. Some yeast seems to drop pH further during fermentation than others. Some honeys do not need acid added to them to get the proper finish. The best time to judge whether or not to add acids is after fermentation is complete (and may even after a little aging). Only then can you tell if it needs “a little something”.

In all of the batches of mead I have made I have never had one lag due to too high of a pH. I have had the pH crash too low and cause problems so I see no need to add acidity to adjust pH.

I hope you found these tips to be helpful and if you do decide to make your first batch of mead, please bring some to a meeting for me to try.

Matt Maples (self proclaimed MEAD FREAK)

Mead making may be a patient art, but there is no reason to have to wait four years before you make up your mind as to whether or not you want to try making mead a second time.

Meetings are held the second Thursday of the month. Sign-in starts @ 7, Business starts @ 7:30!



What's Brewin' In August?

Mark Your Calendars! Upcoming Events:

2 August
8 August
16 August
16 August
23 August
6 SeptemBEER
11 SeptemBEER
13 SeptemBEER

National Mead Day celebration @ Steinbart's
Deadline For Entries, Oregon State Fair Competition
State Fair Judging Begins
Great Malt Experiment Tasting @ Hair Of The Dog
Annual OBC picnic, Laurelhurst Park Picnic Area E (no meeting in August)
Hopmadness! (Mission State Park)
OBC Meeting @ Steinbart's
Organic Brewers Festival

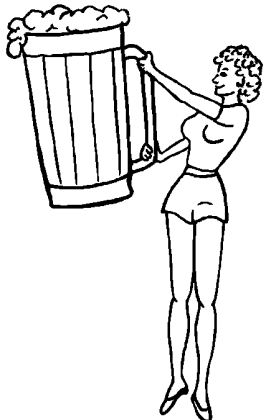
Look for event updates online!

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.**