



Next Meeting: Annual BBQ, July 11, 7:30 p.m. @ Widmer

# BREW CREW NEWS

“There is ... only one beverage to be sloshing at the depths of our national soul and that is beer.”  
--Peter Richmond

Oregon's Oldest Homebrew Club

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## The Presidential Pint

By **Abram Goldman-Armstrong**



Welcome to the month of beer, I hope everyone's livers are ready for it.

From toasting the Fourth of July with a local brew for American Beer Month, to the OBF at the end of the

month, the beer events are packed in as tight as hops in a bale.

Last month's meeting at Port Halling went well, despite the time constraint of having to vacate the bar in time for Paul De Lay. Thanks to Barry and Nancy Belau for being such gracious hosts at their new establishment, and the massive spaghetti feed.

This month's meeting is the renowned **annual BBQ on the Widmer Loading Dock**, (N. Interstate Ave. and Russell). The style of the month is American Lager, in keeping with American Beer Month. We ask that you only invite guests if you will be attending the meeting yourself, and remind you that you are responsible for their behavior, as we had an unfortunate property-damage incident at Widmer several years ago. On a lighter note, the Widmer meeting is always a great time and the current version of Collaborator is usually on tap.

We co-sponsor the second annual **Portland International Beer Festival** on July 12-14. This year, it will be held at Holladay Park, between the MAX line and Lloyd Center, and the lineup of beers is phenomenal. Some may kvetch about this event taking place smack dab in the middle of American Beer Month, but I see it as a reflection of the

amazing beer culture we have built here. There are those who take the ABM Pledge, much like the Temperance League pledges of bygone days (and hopefully mindsets) to abstain from all but beer brewed in Uncle Sam's back yard, but missing beers such as Lindeman's Cassis on draught, or those from Caracole, a small Belgian brewery, would be a shame.

Don't forget **Fred Eckhardt's beer and cheese tasting** at Rogue Public House in Northwest Portland. The pairings begin around 8 p.m. on July 24. It's advised to get advanced tickets. See the article about the tasting in this newsletter.

The following weekend is a bye for beer festivals, but it is the tasting for the **Great Hop Experiment at Hair of the Dog**. Participants will bring their "mystery hop" brews to Hair of the Dog for a tasting Sunday, July 21, kicking off at 10 a.m. More tasters are needed. See if you can guess which hop is which. Bring a fresh palette, glass, and note-taking material.

As a Grand Finale to a spectacular month of beer, the **Oregon Brewers Festival** is the July 26-28 at Tom McCall Waterfront Park. Seventy-two beers, we volunteer, lots of fun, you know the game. Let me know if you'd like to man the Oregon Brew Crew Booth to give out information at the fest.

So hope to see you all at a number of these events. Cheers.

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## Mead Day Is The Buzz

*By Bob Farrell*

Whenever I talk to some of the BrewCrew "old-timers" about what the club was like 10-20 years ago (before my time), I admire the comraderie and the exchange of information that occurred at those meetings.

In those days there were few books, no Internet, and brewers generously traded their hands-on experiences and evaluated each others' homebrew to improve their skill and technique.

There is a small but growing contingent of mead- and cider-makers in the club sharing their experiences in this manner. They might be overheard discussing honey or yeast varieties, their next concoction, stuck fermentations, "tell me what's wrong with this", or "try this, it's great". Seek out Tom Thompson, Trevor Millund, Dick Pilz, Cal Little, Matt Maples or Elizabeth Bain if you want some personal insight on mead making.

Regardless of your experience level, join us at Steinbarts (234 SE 12th Ave.) on Saturday, Aug. 3, from 9 a.m. to 1 p.m. for National Mead-Making Day. We're planning to have at least one mead-making demo-lecture in which Tom Thompson will discuss mead making from a wine maker's perspective.

Also, we're planning to brew five 5-gallon batches to evaluate the effects of different yeast strains. Mead will be available for sampling and we'll fire up the barbeque for lunch.

We welcome participation from more mead-makers willing to perform demo workshops so that we can all benefit from differences in technique. If you're willing to help, contact me at (503) 888-2270.

## Get Brewing: Pilot System Available

*By Brian Butenshoen*

**15.5 Gallon Hot Liquor Tank**

**15.5 Gallon Brew Kettle w/Copper Screen**

**60 Qt. Cooler Mash/Lauter Tun w/False Bottom**

**2 Propane Tanks**

**165,000 BTU Burner w/Regulators and Stand**

**Copper Wort Chiller**

**2 Garden Hoses for Wort Chiller**

**2 – 2 foot Braided Transfer Hoses**

**Picnic Cooler for holding garden hoses**

The OBC Pilot Brewing System is available to check out for a refundable \$25.00 deposit, just return it the way you got it.

The OBC picks up the cost for the propane.

I ask that you pick it up as close to when you need it, and arrange to drop it off after you are finished. The system should fit in most vehicles.

Mike Szwaya and Jeffry Fisher recently made a mild with the unit. Dan "Dan-O" O'Kane most recently borrowed the OBC-PS1 to make a Kolsch.

I can be reached at 503-493-4134 if you want to try your hand at using the Pilot System.



## Beer & Cheese Promise Plentiful Pairings

*By Lisa Morrison*

Join Fred Eckhardt at the Rogue Ales Public House (NW 14th & Flanders) on July 24, starting at 8 p.m., when he will be matching American Craft Cheeses with American Craft Beers.

Beer and Cheese was first explored by Fred last year at the Rogue Pub as a kickoff to the Oregon Brewer's Festival and as part of American Beer Month. For reviews of last year's event log on to: <http://www.beercook.com>

General admission is \$20, but Fred has arranged for Brew Crew members to get in for a discount of \$15. Just tell them you are a Brew Crew member when you order your advance tickets.

And how do you do that? Well, just call Rogue at (503) 222-5910, e-mail Michele at [michele@rogue.com](mailto:michele@rogue.com) or head over to the Rogue Ales Public House and order them in person.

## Start Making 'Cents'

*By Lisa Morrison*

Postal service prices are up again as of July 1. That means it costs an extra 3 cents per person each time we send out this newsletter.

I don't about you, but I sure can think of better ways to spend our hard-earned Brew Crew pennies.

It doesn't seem like much, but those pennies adds up. And it makes good sense to save those cents.

Fortunately, you can help us save those pennies by subscribing to the monthly newsletter electronically.

Nearly 30 members already have asked to receive their newsletters in e-mail. Those folks are saving the Brew Crew about \$66 in postage just in the next six months! Someone needs to buy these thrifty folks a few beers!

If 100 members signed up for the e-newsletter (which looks just like the one in your hand -- you can even print it out if you want), it would save the club \$222 by the end of the year.

Can you say "bus trip?" How 'bout a keg of good beer?

Not only are you saving postage, you are also saving trees. And saving your hard-workin' communications chair a lot of time lickin' and stickin' all those stamps.

The only thing you need to get the newsletter electronically is Adobe Acrobat Reader, a free piece of software that is available on the Brew Crew Web site: <http://www.oregonbrewcrew.com>

If you would like to get your newsletter electronically, please drop me an e-mail at [news@oregonbrewcrew.com](mailto:news@oregonbrewcrew.com).

## Are You Ready For A Road Trip?

*By Fred Eckhardt*

At the American Homebrewer's Association Conference last month in Irving, Texas, Oregon's own Curt Hausman won the coveted Homebrewer of the Year 2002 award and the Ninkasi 2002 award (top scorer at the AHA).

This is only the second time that both of these awards went to the same person (the other was Rhett Rebold, of Burke, Va., in 1995).

In 1999, the Oregon Brew Crew tied with Illinois Urban Knaves of

Grain, for the club championship. Since that time, I have spoken several times, at meetings, about doing some activities with this group. They are interested in intra-club activities with us. I'm a member of the UKG, and these guys have been urging me to get our club to share some activities and competitions with them.

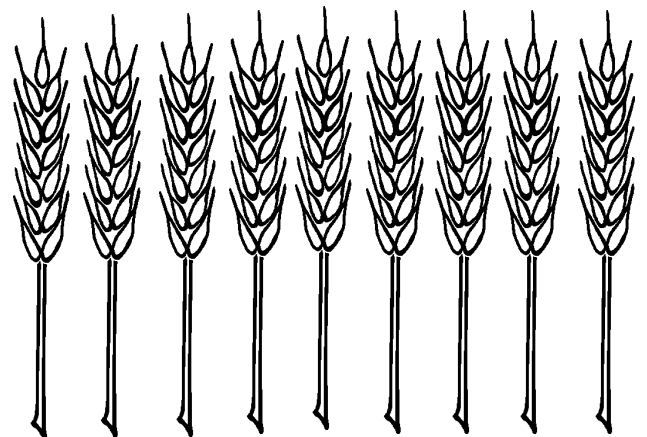
Perhaps this would be a way to get the two groups together. Believe me when I tell you they are every bit as crazy as any homebrew group can get.

Now, the AHA is holding its 2003 Conference in Chicago. Isn't it time for us to head east? I remember that in 1996 (I think), when the AHA was held here, the Chicago Beer Society (the Illinois group sponsoring next year's AHA) traveled to Portland on a "Beer Train." They all got on the same car, and drank themselves silly while traveling to our fair city for that occasion. They also stayed for the Oregon Brewer's Festival, and some of them were volunteers at that festival.

It certainly should be time for us (and the Salem folks) to head east. The UKG and the CBS would really welcome our group. It would be a fantastic party. Or is that just a Fred theory?

I've been traveling to Chicago for the last several winters to enjoy the Chicago Real Ale Festival in early March. Chicago is great in the

winter, and should be even better in the third week of June. Did you know that The Chicago Sears Tower is now America's tallest building, and Chicago was the first city to really build skyscrapers? The town is famous for its architecture. Trust me.



## The Lighter Side Of Beer

By Mark "Maibock"

*Read this column first, because the beer is cheaper here!*

Hello, homebrewers and suds lovers. You are all, without a doubt, some of the thriftiest people I know — and this is a good thing!

But, sooner or later, quaffing the homebrew in all its glory and mystique, one begins to wonder how the other craft brewers — the micros — are doing. And, that, my friends, is when it's time to go to a bar! Hey, let's have a beer!

So, there I was, at happy hour, enjoying a beer., when my friend suggested that I write a light-hearted column about the good times and the good beer and the really cool places around Portland that have a surprisingly good beer selection.

Brewcrewers want to know, because we are the coolest. I oughta know, after attending winter meetings at Steinbart's, hanging in a cold, cold warehouse all winter drinkin' cold beer, can't get much cooler! One is required to make the observation: these guys are dedicated. (Except, of course, actually drinking in a cooler, a la Yamhill Brewing, fired by Tim's enthusiasm for his latest beer creation, and whose restaurant may someday soon open!)

O.K., this is a column about Happy Hours in Portland, and the first question is: Why so early? I mean, if one works normal hours, happy hour is long gone by the time one makes it to the bar!

The **Goodfoot Lounge** is the most reasonable in this regard, offering reduced prices from opening at 6 p.m. until 9 p.m., and a quite interesting selection of beers on tap. **Berbati's Restaurant** still offers the excellent \$2 gyro during happy hour

(4 to 7 p.m.), but limited tap selection — predictable, in fact: Widmer's Hefeweizen, Portland Brewing's MacTarnahan, Deschutes Mirror Pond, Full Sail Amber Ale, and the Deschutes Black Butte Porter. Hmm, I call this selection "the 5" which you'll see in variations of "the 3" or "the 1" when a bar offers only the single micro! Probably the hefeweizen, eh? Anyway, we do what we can, I chose the Black Butte! For a good tap selection, go next door to **Captain Ankeny's**. Wednesdays offers the gamut of taps at \$2 a pint.

Goodfoot recently had quite rich Rogue Hazelnut stout on tap this month. It hits your mouth with the flavor of chocolate and sweet hazelnuttiness. I would call this a dessert stout. It's good, a trifle overpowering, and how much dessert does one really want? It's like an irresistible slice of pie or scoop of ice cream!

Another temptation, try **Laurelwood's** Tree-Hugger Porter, an organic brew with an assertive roastiness and flavorful malt. I like it so much that it is: ta-da-da (trumpet and fanfare) my Beer of the Month! Notable mention goes to New Old Lompoc's Cream Stout which is available at **Beulahland**.

Now some of you may be saying that this kind of drinking is out of season, but to someone who loves the big, malty profile and the roast, such beers are never truly out of style! Besides, one must drink what is proffered! Or not. But what fun is that?

Sometimes knowing the happy hour is just not enough, because there are occasional beer specials that are unannounced. At Beulahland, cus-

tomers are used to getting their hops in the form of a Terminal Gravity IPA, but the tap was busy with a keg of Terminal Gravity's American lager. The solution? One-dollar pints until the keg was blown! Satisfied customers can once again get the IPA, but I missed trying the lager. It might have been a really good session beer, and, at a dollar a pint, I'm sure it was! I suggested establishing a "hotline," but one has to have a sixth sense for these things, and just be at the right place at the right time.

Last month I enjoyed Leavenworth's Dunkelweizen, the Blind Pig. It was dark and sweet, and by the third pint, tasted just right! The Whistling Pig is currently available, but, I daresay, bring back the dunkel!

**Laurelthirst** is an excellent oasis for happy hour, not because of the beer prices, but because of the excellent music 6 p.m. to 8 p.m. every night.

So, in conclusion, get out to the local pub and enjoy the wonderful selection of beer in this town.

'Nuff said.



## Psst! Hey, You! Want Free Beer?

*By Brian Butenschoen*

Do you know how to make beer? Would you like to do it for free?

Fear not, friend. This is not a scam, but a real opportunity for you, the Beermaker, to make a beer at absolutely no cost to you. (Other than time and, hey, don't get me started on that one.)

You might be pulling on your soul patch, stroking your goatee, scratching your beard, thinking -- or for some of you, mouthing -- "How is this possible?"

I am looking for someone to make beer on Friday, July 26 at the Oregon Brewer's Festival. You can be reimbursed for your cost of ingredients at the August meeting. So, save your receipts, and if your beer is drinkable, you, the generous, kind and moral homebrewer, will bring some of this beer to the September meeting -- or even the annual OBC picnic on Sept. 21.

Saturday has already been nabbed by annual Saturday brewer Phil Braun. Jeff Stoddard has stepped up to answer the public's hunka-hunka-burning homebrew questions on Saturday from noon to 3 p.m. Patrick Conley has volunteered to camp out under the shaded tent of the Oregon Brewer's Pavilion on Friday noon-3 and Saturday 3-6. And of course, if all else fails, the man, the myth, the superhero Dan Schultz has offered to brew, or man the booth on Friday.

So if anyone would like to volunteer Friday from 3-6 p.m., let me know, and I'll take names on a first come, first served basis.

I can be reached at (503) 493-4134 or [vice-pres@oregonbrewcrew.com](mailto:vice-pres@oregonbrewcrew.com) if you have any questions.

## Judging Roundup

*By Chad Kennedy*

This is your last reminder that the BJCP exam will be held July 20 at the Lucky Lab.

Testing will begin at at 9 a.m., so plan on arriving a little earlier.

Please contact me ASAP if you would like to take the exam but have yet to sign up. I will need to collect a \$20 deposit from you. It's \$50 for first-time examinees and \$30 for retakes. Please let me know which you plan to take.

June's American Pale Ales had not been judged in time for the results to be published in this newsletter. Sorry.

Don't forget to bring your American Lager entries to the Widmer meeting for this month's AHA Club-Only Competition.

Also, we can always use more judges. Please let me know if you're interested.

## OBF Volunteer Info

*By Chris Irwin*

The Oregon Brewers Festival is less than a month away. Volunteers are still needed, so if it has slipped your mind and you haven't signed up yet, please do so now.

The first shifts of each day are now filled, but positions are still available for each of the evening shifts.

The OBF Web site experienced some volunteer registration problems from May 22 through June 13, so if you have not received a confirmation card yet and think that you may have registered during this time period, please re-register online:

<http://www.oregonbrewfest.com/>

As most of you know, the Oregon Brewers Festival is our major source of club revenues, and your support is needed. The Oktoberfest at Oaks Park will not be taking place this fall so this is your last opportunity to volunteer this year.

## SCP Calendar 2002

<b>July</b>	<b>American Lager (AHA Club Only)</b>
<b>August</b>	<b>Extract beers (No partial mashes. Steeped grains are OK)</b>
<b>September</b>	<b>Strong Belgian (AHA Club Only)</b>
<b>October</b>	<b>Fruit and Spice Beer (AHA Club Only)</b>
<b>November</b>	<b>Northwest Winter Warmers and Meads</b>
<b>December</b>	<b>No Style, Holiday Party</b>

## OBC June Meeting Minutes

*By Russ Rainforth*

The meeting was held at Barry and Nancy Belau's Port Halling Restaurant and Brewery in downtown Gresham.

An excellent complimentary spaghetti dinner, with salad and breadsticks, was generously provided by the restaurant, as were beers for sampling.

The meeting was called to order at 7:50.

Barry Belau thanked the Brew Crew for coming out to Gresham, and made us feel welcome. He solicited response on the spaghetti and the beers, which he described briefly.

President Abe Goldman-Armstrong thanked Barry and said he'd try to keep the meeting short.

Abe announced that Phil Braun would unfortunately not be able to organize the annual bus trip this year. Someone in the audience suggested that said we should nominate John Norton.

We had two new members give their introductions.

SCP Chairman Chad Kennedy said that the style for June is American Pale Ale, a style that Oregon is well known for being big and hoppy.

The Great Hop Experiment tasting is coming up on Sunday, July 21 at Hair Of The Dog Brewing. We're looking for people to give feedback on the beers. It is not necessary to have brewed in the experiment to participate.

Chad added that the SCP Bocks were judged and Jos Joselyn was the winner.

The BJCP exam is going to be held Saturday, July 20 at 9 a.m. at Lucky Lab. Cost is \$50 for first-time takers, and \$30 for retakes. Give Chad or Treasurer Catherine Allen some money as a deposit to hold a place.

Festival Coordinator Chris Irwin spoke about the Oregon Brewers Festival. We still need 300 volunteers, mostly for Saturday and Sunday nights. Sunday is

always a good one, as there is an unofficial party held afterwards. We need help!

Scott Sanders got up to announce that Art Larrance would like some Brew Crewer feedback on his Raccoon Lodge's beers, sort of an unofficial judging setup. This is free beer, folks! See Scott to see what we can get set up.

Burgermeister Dick Pilz would like us to know that he still needs volunteers for the Widmer BBQ. Please contact him.

Caren Rockwood had some new t-shirt design proposals she passed around through the crowd to get feedback on. There was a question as to whether or not we needed a new design.

Caren reminded us to contact Communications Chairperson Lisa Morrison to get signed up for the new electronic Newsletter. The more people that sign up, the more the OBC saves on mailing costs, which are considerable.

Steve Woolard announced the upcoming "Blues, Brews and BBQ" being in held Saturday, June 22, in Stevenson, Wash., on the Columbia River. He urged us to come out and sample the great blues music and fun laid-back beer festival. Twelve breweries are participating, and Skamania Lodge is doing planks of smoked salmon. Also Walking Man Brewpub is nearby, so come on over and check it out.

The meeting was adjourned at 8:10, possibly a new record?



## ABCs Of The PIB

*By Chris Joseph*

The second annual Portland International Beerfest or PIB is just around the corner, July 12-14 at Holladay Park near the Lloyd Center.

Parking for the PIB will be available at the new 1201 Lloyd Building's parking garage on the corner of 11<sup>th</sup> and NE Holladay for \$5.00. It's also conveniently located on the last stop of Fairless Square off the MAX. We encourage the latter.

The PIB will be offering something unique to beer festivals: a "Happy Hour" Friday from 1 p.m. to 3 p.m. and the opening hour of the event on both Saturday and Sunday. During Happy Hour, you get half off the admission, so it's only \$5 to get into the PIB. Come early, stay late.

The PIB also offer darts (yes steel tipped), a croquet field, some of the finest beers from around the world, pitchers, food from Miso Hapi, Gustav's, chess, checkers, shade, sun, cigars, jerky. Heck, even Belmont Station has a booth.

Since the Oregon Brew Crew is the official licensee we hope to see lots of familiar faces. If you miss PIB then come to the Seattle International Beerfest (SIB) in August!

### PIB Hours of operation:

**Friday 1 p.m.-11 p.m.**  
**Saturday 11 a.m.-11 p.m.**  
**Sunday Noon-7 p.m.**

Need more information?

Check out the Web site at <http://www.portlandbeerfest.com>

## Hop To It: OBC Invited To Hop Harvest

*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](http://www.oregonstateparks.org/park_139.php) or call Freshops at (541) 929-2736.

Oregon Brew Crew members and hosts of our last meeting, Barry and Nancy Belau, wish to announce their procurement of a new brewer:

**CONGRATULATIONS  
BREWER CRAIG NICHOLS!**

We are pleased to have you  
aboard.

Port Halling Brewing Company

333 N. Main Street  
Gresham, OR. 97030  
(503) 674-4906

## Mr. Pint Sez ...

This month's style is American Lager.

Before you start rolling your eyes and uttering discouraging words about those macrobrew bigboys, you might want to take a moment to really learn the style.

American Lagers, which includes three subcategories: Light/Standard/Premium, Dark Lager and Classic American Pilsner, should have little to no malt aroma. Pilsners can have a slight graininess due to the addition of maize.

Hop aroma may range from none to a light, flowery hop presence. Pilsners have a higher hop aroma, and no fruitiness. Slight fruity aromas from yeast and hop varieties used may exist in the other categories, as well as perceptible levels of green apples due to acetaldehyde. Low levels of "cooked-corn" aroma from DMS may be present.

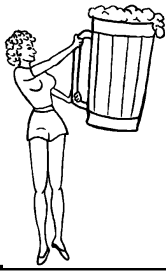
Depending on the style, American Lagers can range in color from a clear, very pale straw hue to a deep copper or dark brown in dark lagers. Pilsners should be light to gold with a substantial head and good clarity.

Flavors should be crisp and dry with some low levels of sweetness. Hop presence is minimal with bitterness at a low to medium level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even -- higher hop bitterness is present in Pilsners. High levels of carbonation may provide a slight acidity or dry "sting." No diacetyl. No fruitiness.

These are refreshing beers that should have very little in the way of mouthfeel. Enjoy them after a good day of yard work or kickin' back on a hot day.

See you next time!





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

# Red, White & Brews

## Mark Your Calendars! Upcoming Events:

**11 July**  
**12-14 July**  
**14 July**  
**20 July**  
**21 July**  
**24 July**  
**26-28 July**  
**3 August**  
**8 August**  
**31 August**  
**21 September**

July Brew Crew meeting & BBQ, 7:30 p.m. @ Widmer  
Portland International Beer Festival @ Holladay Park  
100 Years Of Beers: Don Younger & Lisa Morrison Joint B-Day Party @ Horse Brass  
BJCP Exam @ Lucky Lab eastside  
Great Hop Experiment Tasting Day @ Hair of the Dog  
Fred Eckhardt's Beer & Cheese Tasting @ Rogue  
Oregon Brewers Festival @ Waterfront Park  
National Mead Day celebration @ Steinbart's  
August Brew Crew meeting, 7:30 p.m. @ Steinbart's  
Hop Harvest Party @ Mission State Park  
Annual OBC Picnic @ Vancouver Sailing Club

**Do you have a listing for the events calendar?**

**Send it to: [news@oregonbrewcrew.com](mailto:news@oregonbrewcrew.com)**



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Portland, OR 97214



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