

Next Meeting: May 9, 7:30 p.m. @ Steinbart's



BREW CREW NEWS

"I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they are going to feel all day."
--Frank Sinatra

Oregon's Oldest Homebrew Club

MAY 2002

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The Presidential Pint

By Abram Goldman-Armstrong

Thanks to the Rock Bottom, especially Van Havig, for hosting our April meeting. That saison was excellent. Several members have expressed concern about the amount of food. I, myself, got a few scraps left over by the time the business meeting was done, others were not so lucky. Please be reasonable in the amount of food you take, so that other members do not go hungry. The food is meant as an accompaniment to the beer, not a seven-course meal. (For that, you should have been at the Ommegang dinner at Paley's Place on April 16, featuring Three Philosophers, a Belgian designed by our own Noel Blake. That was a definite treat. See Noel's review inside this newsletter.)

Spring Beer & Wine Fest

Boy what a busy month. The Spring Beer and Wine Fest went very well, with a huge crowd on Saturday, and more elbow room for beer sampling than most festivals. Thanks so much to all who volunteered, especially Chris and Tom Irwin, Kirstie Blake, and our on-site managers, Preston Weesner, and Rob Radke. There were quite a few new beers at the fest this year, including the excellent Homo Erectus Imperial IPA from Walking Man, in Stevenson, Wash., and the beers from Far West Ireland which came all the way from Redmond, Wash. Karmeliet on draught was another brilliant addition to the lineup. I hope everyone had a chance to enjoy the fest.

AHA NHC

Thanks to all who judged at the American Homebrewer's Association National Homebrew Competition NW Regionals April 27-28. It's good to know that the AHA holds the Brew Crew in great esteem, and turns to us to judge the first round of the NHC every year. Hopefully, some of you who've been taking the BJCP class got some experience.

Big Brew

Saturday May 4, is Big Brew at FH Stienbarts from 9 a.m. until we're done. Thanks to Orlando Subia, Mitch Scheele and Jeff Stoddard who have volunteered to come down and brew. It should be lots of fun. Other brewers are encouraged to bring their systems and brew along. There will be dogs, tofu and otherwise, and some beer provided. We are still looking for someone with a big grill to handle the food side of things, you will of course be reimbursed by the Brew Crew. If you're a BBQ king or queen, or could flip a few burgers call Abe at (503) 231-2948.

GHE

The Great Hop Experiment will be held at Hair of the Dog on May 19, so you're strongly encouraged to get involved. See Trevor Millund's piece elsewhere in this issue for more information.

As we move into summer don't forget to brew. Cheers.

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The Great Hop Experiment Ready To Roll

By Trevor Millund

Things are off to a great start with the Great Hop Experiment.

We have had extremely positive response from the suppliers that are contributing to this project. So well, in fact, that we had to pick and choose which hops we were going to use and which ones we would hold off on until a possible future experiment.

We have 53 different varieties to choose from as well as some other unique products. Some of the hops we received haven't even been named yet.

Hair of the Dog has agreed to let us brew there on May 19 (time to be decided). Alan Sprints will be brewing about 100 gallons or so, and then, we will divide it up among how many participants we have.

We will have everyone brewing to the same hopping ratios and the same timeframe, only everyone will have a different hop, and then we will all be pitching with the same yeast, provided by Laurelwood Public House. The test will be conducted blind (no not blind drunk, that is reserved for the committee) so no one will know which variety of hops they will receive.

One thing we are really looking to do this time is to provide feedback to the participants, the club and to the vendors that were willing to supply us. We will handing out worksheets for everyone to fill out and return after they are done brewing, and then a second one at the tasting. These will then be merged into a book format for all of the participants to take home as a reference. (And yes, when it is all over we will reveal which hops were used.)

Some of the other fun things we have in the works are that Dave from Freshops will be there brewing with us on May 19. Also, we are working on getting Ralph Olson from Hop Union to give a presentation on hops to the club at the meeting that we have the tasting.

What we really need is volunteers to brew. At this point, we have 10 people signed up, and we would like to see a lot more.

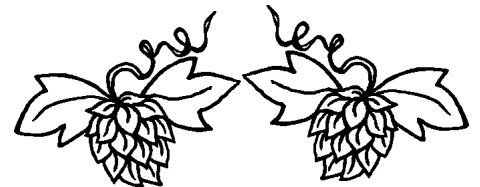
Hopefully, at this point you are wondering what you will need to bring, and where to sign up. Well, here is a list of what you will need to bring:

1. A clean, sanitized carboy or bucket to ferment in.
2. A brewpot.
3. A long handled spoon.
4. A fermentation lock or blowoff hose.
5. A hydrometer (optional).
6. A funnel.
7. A burner and propane. (What? You don't have one? Well, don't worry we have plenty of extras.)
8. A timer or watch.
9. A wort chiller (We have extras if you need one.)

We will provide the hops, the yeast, the wort and even hopsocks. We will also have a few extra burners and brewpots available if you should need one. To sign up you can either come and see me at the May meeting where I will have a signup sheet or you can e-mail me at tmil@poorman-douglas.com or millund@gowebway.com. The committee members this project are: Brad Sleeper, John Gram, John Lund, Rob Vaughn and Trevor Millund.

Here is a sneak preview of a few of the hops we will be using:

<u>Variety</u>	<u>Alpha</u>	<u>Beta</u>	<u>Cohumulone</u>
Green Bullet	9.2%	4.3%	42%
Brambling Cross	5-7%	3-4%	25%
Pacific Sunrise	15.4%	6.5%	27%
Santiam	5-7%	6-8%	22-24%
93-15-24	16.2%	7.8%	25%



The rest will remain a mystery. Hope to see you there.

Big Volunteer Thanks

By Chris Irwin

The Spring Beer & Wine Festival has come and gone, and I'm sure most everyone will agree that it was a successful one. It was so good to see so many Brew Crew members volunteering their services this year. This may have been the best OBC turnout since I have been working on festivals.

A few special thank yous are in order. Rather than working Preston Weesner to death for three long days, we split up the field manager positions, using a different one for each day. Preston did his usual outstanding duties on Friday, Rob Radtke had a long day on Saturday and my husband, Tom Irwin, finished up on Sunday. What a team! After Rob's couple year's absence in a somewhat beerless environment, it was great working another festival with him. Other than his Saturday duties, he was around all weekend to help with shift changes, etc. Just like old times.

Radtke and John Gram showed up bright and early on Friday to help get the volunteer room ready for business; set up and dress tables, organize T-shirts, stock volunteer glasses and tokens and all the other little things to get ourselves organized. Lisa Morrison, Bob Farrell and Stephanie Phillips were on hand to help with shift changes. And thanks, Stephanie, for filling in for a last minute no-show supervisor.

And last, but certainly not least, a great big thank you to Kirstie Blake. She stepped in at the 11th hour and took over all the database management. She did an excellent, thorough job and all the shifts had ample coverage. She was there the entire weekend to help all the volunteer functions run smoothly. My crystal ball says we may have discovered a future OBC Festival Coordinator?

With all the help contributed, I'm sure I have left some names off this list but everyone's help was muchly appreciated. Looking forward to the continued support for the upcoming Oregon Brewers Festival July 26-28.

Collaborator Update: Bring Us Your Beers

By Noel Blake

The entries for the next open-style Collaborator competition are due in May. You need to reserve four bottles, two for the competition and two for the lab analysis if your beer is selected.

Submit a recipe (mandatory), and tell us your beer style (if applicable), otherwise, a description of what the heck you're trying to accomplish with your miracle brew.

Bottles must be competition ready: free of markings, raised letters, and labels. Use rubber bands to attach your entry labels and forms. If you use tape, be prepared to come to my house and lick it off ;-)

Remember, we may choose from 0 to many entries, but they probably won't be brewed until next year. We use professional standards to evaluate the beers. That doesn't mean your beer has to be perfect, but the recipe must be capable of producing an interesting, polished, and quaffable pub brew.

Maximum recommended gravity is 1.072, IBU's are up to your discretion.

Ken Johnson's Fearless Scottish Ale is now appearing at Collaborator taps.

I'll try to get a list of taps by meeting time. **Editor's Note:** The kickoff party for Ken's Collaborator ale is slated for 3 p.m. May 5 (the day AFTER Big Brew) at the New Old Lompoc, 1616 NW 23rd Ave.



Question Of The Month: Big 'Whoops!'

Last month, we asked OBC members to share Murphy's Law homebrewing moments: Broken hydrometers, flubbed recipes, boil-overs. We've all had 'em, but only three brave Brew Crew members had the cojones to fess up to their mistakes. Read on:

Noel Blake: I usually keep a carboy full of diluted bleach solution under my brewing table, which I reuse over and over by racking to the next carboy that has seen a krausen. One time while bottling, somehow the bottle of beer got itself crooked in the lever-operated contraption and shot out like a torpedo. Fortunately, it did not go in my direction. Unfortunately, it shot in the direction of my carboy full of diluted bleach, which shattered upon impact, thus ruining the carboy as well as the pair of shoes that I was wearing at the time.

Bob Farrell: Three or 4 years ago I borrowed the pilot system and brewed a 5-gallon batch out on the driveway. After chilling the wort, I filled my carboy, and picked it up by the "fail-safe" carboy neckring handle. The entire bottom fell out of the carboy, and the contents driven by gravity, made their way to the street. I actually felt lucky that it didn't occur at the top of the basement stairs.

Lisa Morrison: As fledgling homebrewers, Mark and I decided to use our turkey baster to get a sample of our beer for a SG reading. After sanitizing the turkey baster, we dipped the end into our precious beer and squeezed the yellow bulb to suck up the sample. But the only thing left in my hand was the bulb, the other part had fallen in the beer. We figured discretion was the better part of valor and left it in there until we bottled, naming it "Turkey Baster Brown."

A Memorable Beer Event At Paley's

By Noel Blake

Belgian finger food started things off right: mussels, grilled asparagus and (of course) Brussels sprouts, Belgian cheeses, head cheese, Paley's best-in-Portland pommes frites, bread baked with Ommegang, and other goodies, served with Witkap Pater, Rare Vos, Moinette, and Three Philosophers.

The Paleys each gave a little talk, and then Wendy Littlefield of Ommegang took the floor. She is very polished, professional, and passionate about beer.

She told stories of how she and her husband wanted to work in either France or Belgium, and got sent to Belgium. They had little interest in beer beforehand, and afterwards they were full-fledged converts. Their import company (Vanberg and Dewulf) only imports beer from independent breweries, and she despaired about the massive consolidation in the Belgian beer world.

Wendy's gentle rant was followed by Oxtail soup with Scaldis sabayon (an egg cream flavored with Scaldis). Picture this: dark brown soup served in a goblet with a float of sabayon on top. If you pictured that it looked just like a glass of ale, then congratulations! The tender meat was served alongside on a toast point.

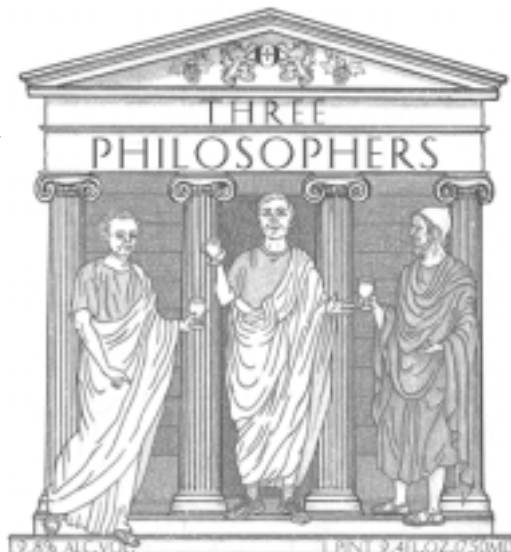
The Hennepin served with this was a perfect match, its forward fruitiness acting as a foil for the rich, deeply-cooked stock.

Next came a spit-roasted pig, cooked over mesquite and beer-soaked chardonnay cuttings for seven hours. A savory bread pudding and purple Peruvian "spinach" (similar to chard in texture) came on the side. This most succulent pork was served with Ommegang ale, whose deep richness complemented the smoky, tender pork.

Finally, for dessert was a chocolate-covered Belgian waffle with a malt and spice ice cream and a Boon Kriek reduction sauce, served alongside Boon Kriek (of course).

As amazing and inventive as the food was, the ambience and company was what made the evening special. The mix of OBC'ers, biz people from Columbia Distributing and Warren Steenson from Higgins, and dedicated beer amateurs created lively discussion. It was a mutual lovefest between the guests, Vitaly and Kimerly Paley, Wendy Littlefield and Ommegang, and the marriage of food and beer. Long live everybody involved with this event!

The Ommegang beers sparkled both in the glass and on the palate. Their subtle use of spices and earnest approach to recreating without imitating Belgian-style ales puts them into the elite of breweries with the vision, style, and brewing chops to be truly world class.



Letter To The Editor

To whom it may interest:

I don't know where Bob Farrell has been, but the annual chocolate-beer tasting the second Thursday of every February has always been an official brewcrew meeting, this since about the second or third such tasting, back in about 1990 or so. I do NOT do PUBLIC tastings of anything where I ask the audience to furnish homemade items in the tasting.

Nevertheless, there are two annual occasions where I do get help from a beer club for an annual tasting. One was the former annual OBC February meeting at the Dublin, where I ask and get support from various members, who furnish home-made chocolate items at my request. The other is the annual beer and whatnot tasting I do in Houston, Texas, where that group provides all of the support and where sometimes the items needed are home made, and sometimes they are acquired commercially in Houston.

It is not my normal mode of operating. In this particular instance I asked the board for \$25 to help one member who had excessive expenses. What else could I do? She had already had the chocolate, and I needed it in the tasting, so I offered a modest \$25 to help out. The board should have told me "Fred, this is a bunch of crap, we'll pay it this time, but don't try that again." The amount is almost insignificant, and I don't know what the problem was for the board. I concluded that they are anal-retentive. It seems I was correct about that. And Bob, it was an "official" Brewcrew meeting, and the amount was \$25, not \$45.

Fred Eckhardt

SCP, BJCP & Off-Flavors, Oh, My!

By Chad Kennedy

SCP

April saw Jeff Fisher, Bob Farrell, Michael Rasmussen and Jeff Stoddard judging IPAs. First place was awarded to a hugely hopped entry from Brian Butenschoen and myself (no, I didn't judge). This entry will go up against other AHA club beers in Missouri on May 4. Dan Schultz and Mitch Scheele took second and third respectively.

Stouts and Imperial Stouts were also judged in April. Duane Younger, Jeff Fisher, Lisa Morrison and Chad Kennedy judged. There were 7 entries, and Jim Woodruff's Russian Imperial Stout (where is Jim anyhow?) took first place. Mitch Scheele grabbed second while another entry from Jim rounded out the top three.

May is Bock month. Bring your entries to May's meeting. I still want to encourage new and experienced judges to participate in the SCP evaluations. Send me an email or call (503) 230.7015 to sign up.

BJCP

This year's BJCP class has come to an end. We had a great turnout, averaging a little over 30 people per class. The culmination of the class' hard work is the BJCP exam on July 20 at the Lucky Lab on Hawthorne. The exam will start about 9 a.m. The cost is \$50 with a \$20 deposit. See me for more information and to sign up.

Off-Flavors Workshop

We are honored to have Dr. Tom Shellhammer from Oregon State University as an instructor for the Off-Flavor Workshop on May 11 from 9-11a.m. at the Laurelwood Pub. We will be training our palates to recognize a variety of common off flavors found in beer. The cost is \$15. See Brian Butenschoen for more information.

Ah, Bock!

A beer style with a clear regional origin is Bock, the original of which is from Einbeck, a small town in central Germany, just south of Hanover. People have been brewing there since the 14th century.

Back then, Einbeck had a public brewing kettle that went from brewhouse to brewhouse through specially modified gates that can still be seen in the old town center.

The distribution of the brewing kettle was decided by a lottery of sorts that was held every year during the spring festival.

Einbeck was located on a important trade route, and it was thus a simple matter to export the Einbecker beers. Since the beers had to travel long distances, they were made stronger and contained considerably more hops than ordinary beers at the time.

Today' Bocks have a richly complex malt profile, usually have an alcohol content between 6-8 percent, and are bottom-fermenting.



SCP Calendar 2002

May	Bock
June	American Pale Ale
July	American Lager (AHA Club Only)
August	Extract beers (No partial mashes but steeped grains are OK)
September	Strong Belgian (AHA Club Only)
October	Fruit and Spice Beer (AHA Club Only)
November	Northwest Winter Warmers and Meads
December	No Style, Holiday Party

OBC April Meeting Minutes

By Russ Rainforth

Meeting held on April 11 downtown, at Rock Bottom, as was called to order at 7:50. OBC

President Abe Goldman-Armstrong thanked our host, Van Havig, and Rock Bottom for their generosity and hospitality. Abe also reminded us that Rock Bottom was providing the beer gratis, so be sure to tip your waitress or bartender!

Van got up and said a few words of thanks and how much they enjoy hosting the Brew Crew. He also asked those interested in a tour to meet either he, or our bartender tonight, Wes, after the business portion of the meeting.

The last portions of two of their seasonal beers were among those being provided tonight, a Saison and a Barleywine. Van told us to have fun.

Mark Wilson and SCP Chairman Chad Kennedy talked about the upcoming AHA National Homebrewing Competition. Tomorrow, Friday, April 12th, is the last day to submit your entries! Bring them on down to Steinbart's. The event is held the last weekend in April at Columbia Distributing, down on Swan Island. We need judges!! This is an excellent event to judge, simply for the fact that you get so many excellent beers from all over. BJCP ranking is not necessary, you can be teamed up with an experienced judge -- it's a great way to learn.

Vice President Brian Butenschoen announced that there will be an Off-flavors Workshop, held at Laurelwood Pub & Brewery, Saturday, May 11, from 9 a.m. to 11 a.m. Dr. Tom Shellhammer, from OSU's Fermentation Sciences school, will be conducting the workshop. Cost is \$15. It's a really good opportunity to sharpen your judging skills. Class will be limited to 40 people, and 25 slots have already been filled. See Brian to sign up.

Steve Woolard got up and gave an energetic spiel on next weekend's Spring Beer & Wine Festival. He said Kirstie Blake and Chris Irwin were doing a great job, and that they're doing very well on volunteers, with only a few more needed. Steve brought posters and coasters for people to take and put to good use in their favorite pub or workplace. He reminded us that the Brew Crew makes \$3,000 from this event alone, and to do everything we can to support it, so sign up, pronto!

Abe discussed the AHA Big Brew event, coming up Saturday, May 4. Formerly known as National Homebrewing Day, home brewers are encouraged to come down to Steinbart's and participate in the fun. We will be brewing an Old Ale and the late George Fix's Maibock, with both being brewed as extract beers and one as all-grain as well. The Brew Crew's pilot system will be there. We need more brewers!! There will be food, fun and beer, so come on down! See Abe for more details.

Abe also talked about the Great Hop Experiment. Trevor Millund has stepped up and is in charge of the experiment. It's set for Sunday, May 19, at Hair Of The Dog Brewing. We need more people interested in participating. See Trevor.

Chad Kennedy announced the latest competition results for last month's SCP style, Stout. He thanked the judges; Duane Younger, Jeff Fisher, Lisa Morrison and himself. Jim Woodward won first place, with second going to Mitch Scheele, and third also going to Jim Woodward. Abe got an honorable mention. Next up are Bocks. Judges are needed!

Slurp'n'Burp Best Of Show award went to our own Mike Szwaya's Kolsch. Congratulations Mike!

Burgermeister Dick Pilz got up and

thanked Rock Bottom for our "comped" food and beer. He then pointed out that for our own meetings at Steinbart's, we need to provide our own food and volunteers. At the moment, we only have one volunteer a month for the next three months! We desperately need more food volunteers!

Rob Widmer and Noel Blake made a presentation for two new Collaborator brewers jackets. Matt Hollingsworth and Ken Johnson both got their stylish jackets and posed for photos. Next month the style requirements are wide open. Now's the time to get those beers ready!

Abe again thanked Rock Bottom for their generous hospitality and for providing food and beer. The business portion of the meeting was adjourned at 8:05



On Tap Radio Show

Keep your ears open for a new radio show that promises to hit the airwaves.

OBS member Jeff "Mac" McEllrath is launching On Tap.

"Our objective is to get the word out on how to make beer, where the beer is and new and up coming brews that are about to hit the pubs and events," Mac says. "Everyone wants to know where the best beer is and where the best food is being sold."

For more information, contact Mac at (360) 772-4541.

The Adventures Of Weird Purse: Episode 1

(As told to Mitch "Bockmeister" Scheele)

Kim the Youth observed that Weird Purse is always empty and scars to see DOLLARS in it. When Weird purse went on a sea cruise, it saw the trunk floating vigilantly in an emotion hitherto unmotion (and henceforth unmentioned), twice scarred by variables and monetary intransigency (or did I already say that?).

"All of you bases are belong to us!" said Kelly the Olympian, revealing the Three Philosophers as Suction the Epicurean, Quid the Cynic, and Sipsop the Pythagorean.

And, let us not forget Fred the Spoutoftean, Hausam the Pingpongian, and Brian the Butenschean.

Beer may have been involved. Smedly wasn't there, but not because he wasn't invited.

When asked, Mitch the Iconoclastean responded with: "Long ago, and far away, the Savage Purse Lips parted, imbibing tall pitchers of post-hoops Michelob Dark/Lowenbrau Light, a better beer by half." 25 words exactly.

Were the two cousins, as in Bush and Busch?

Johnson waxed poetic, with wort counterflowing, against all odds, and bodkins.

Pounding, expounding into their brainpans, he said, "Although Savage Purse controls the marketplace, Peters Principle states that the sauce of a lifetime may not be found in the Pitt. Hausamever, Broolzocentric Theory of the Universe may be totally alien for those in a certain Frane of mind. We must remain Gredvigilant, lest we Bogan to question our standing between proverbial rock and Eckhardt places."

What a mouthfeel.

Color Matt green; host hangdogging, his party a successpool of hangers-on and later hangovers.

Fashionable Mrs. Ally McPeel appeared in green leather, with a Steed wearing a monkey suit. Weird felt temporal sympathy for those not attending, but (George) Fixed the original gravity of the situation.

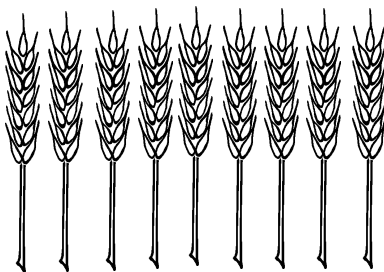
A Bocksing match ensued, while others discombobulated (love that word) themselves with National Hops.

Later outside, the Man of Gold watched with Weird and Savage as white fluffy floaters impaled themselves on Yikes! ... Spikes!

Doubtful anything was done in the road.

For those reasons and others, Weird Purse keeps a lock on his hefeweizen flap. Mt. Scott noticed the tribulations of Tabor, but didn't put a lid on it, aether.

Weird Purse, strings unseen, wandered away down the Ward of Wood, and into the darkness as eternal as Schwarzbier.



Glen Falconer Remembered

By Lisa Morrison

Eugene-based Wild Duck brewer Glen Falconer was killed in an accident April 23. He was 40.

OBC members quickly spread the word via the listserv and word-of-mouth that this talented man had been tragically taken from this life at such a young age.

Many members made the trek down to Eugene to pay their tributes to Glen, who was known for brewing such signature beers as Sasquatch (his nickname), Spankdog, Best Bitter and (for County Cork in Portland) Belfast Bitter.

Born September 26, 1961 in Boston, Glen graduated Emory University in Atlanta, Ga., in 1985.

Glen discovered home brewing in college. After moving to Eugene in 1988, Glen worked for various breweries, including Steelhead Brewery in Eugene and Rogue Ales in Newport, before taking the position of head brewer for the Wild Duck Brewery in 1995.

Glen's talent at creating big-bodied, hoppy beers helped contribute to the styles that have helped the Pacific Northwest become known across the country, and indeed, the world, as a haven for creative, inventive beer.

Well known for his passion and dedication, Glen will be missed as a constant figure in our brewing community and in the other areas of his life.

Raise a glass of Sasquatch to Glen Falconer.

He will be missed.



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

May I Have A Beer?

Mark Your Calendars! Upcoming Events:

4 May

9 May

11 May

19 May

18 May

12-14 July

20 July

26-28 July

Big Brew (AHA National Home Brew Day) @ Steinbart's

May Brew Crew meeting 7:30 p.m. @ Steinbarts

Off-Flavors Workshop @ Laurelwood Public House

Great Hop Experiment @ Hair Of The Dog

20th Annual Oregon Homebrew Festival, Corvallis

Looking ahead ...

Portland International Beer Festival

BJCP Exam @ Lucky Lab

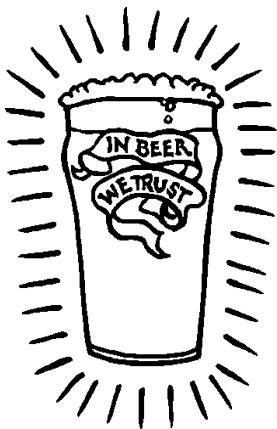
Oregon Brewers Festival

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.***