



BREW CREW NEWS

OREGON BREW CREW

American Homebrewers Association 1999 Homebrew Club of the Year Co-Winner

November 2000

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OUR NEXT MEETING

Thursday, November 9
7:30 p.m.
F. H. Steinbart

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Presidential Pint -- Help Wanted

By Bob Farrell

Large, well established, nationally-recognized social club seeks dependable, energetic, detail-oriented individual with excellent interpersonal skills. Priority given to team player with superior communication abilities who can delegate effectively. Duties include organizing and supervising other dedicated individuals who, in turn, are capable of providing excellent service to three revenue-generating accounts. Benefits consist of head-of-the-line privileges at all club functions and the undying gratitude of other club members. No prior experience required. Interested candidates may obtain additional information by contacting Chris at 503-538-5227 or Bob at 503-497-5431. Applicants must apply in person at 7:30 PM on Thursday, November 9th at F. H. Steinbart Co., 234 SE 12th Ave.

Brew Crew elections are this month. As of this writing, we have a slate of candidates; all running unopposed. Unfortunately, the Club's most important position, Volunteer Coordination Committee Chairperson, remains vacant. Formation of committees to discharge many of the Club's activities was an integral component of the bylaws revision. Committees would help spread the workload and serve as a source for future Club leaders.

It is clear that one person is not going to replace Chris Irwin. However, we need someone who is willing to take on a role of leadership. And, this person will need the assistance of other committee members to effectively and efficiently complete the festival coordination task. Chris assures me that she is available to provide guidance.

In the past, I've joked about the "benefits" of board membership—limo, condo, retirement package, etc. The real benefit of serving on a committee or being a board member is the trust, respect, and friendships that develop from working together as volunteers. Make a commitment. You CAN do it!

November Tastings -- How Sweet It Is!

Kids get their candy on Halloween. We get our beers through the whole month of November. If you are looking for a tasting, this month features some delicious ones.

Start out the month right by sliding out of work early on Friday the 3rd. Belmont Station will have Chimay pouring from 4:00 to 7:00. Like all Belmont Station tastings, this one is at the very good price of free and they will have a Chimay representative on hand to answer questions.

If you can't leave work early set aside Saturday afternoon, the 4th, for a vertical tasting of vintage Hair of the Dog brews. Reservations required for the 4:00 unbottling. You'll need to part with \$20 ready for light food and heavy beer. I'm going so I can taste some Fred #1 without opening any of my stash.

Saturday the 11th will probably be your first and last chance to taste pristine 1998, 1999 and 2000 versions of Sierra Nevada Celebration Ale. Woodstock has stored the 98 and 99 in their cooler at around 37 degrees since they received the kegs. If you've ever attended a Woodstock "Christmas in July" tasting you know that Greg Fujino's attention to proper cellaring is acknowledged by beer fans who consume the kegs in a matter of hours. Prices range from \$3 for a pint of 2000 to \$5 for a pint of 1998.

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HOLIDAY PARTY -- Sunday, Dec. 10 -- Details next month!

Photo by Noel Blake



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Brew Crew Calendar

November 3	Chimay tasting	Belmont Station, 4-7 pm	Free
November 4	Great Yeast Experiment	Hair of the Dog, 6 am	
November 9	OBC Annual Meeting	F. H. Steinbart, 730 pm	Election! Budget! Historic Beers!
November 11	Celebration celebration	Woodstock Wine & Deli, 4 pm	No-host bar
December 1-3	Winter Ale Festival	Pioneer Courthouse Square	
December 10	OBC Holiday Party	Scandia Hall, SE Main	Details in Dec. newsletter

Style Notes: Mead, Fruit, Spice

(From: "JudgeNet - the beer judge digest")

The recent discussion on HBD about inadequacies of the Mead and Cider styles in the new Beer Judge Certification Program style guide has not gone un-noticed. The BJCP has commissioned a small styles team to focus on a more thorough update of the Mead and Cider styles. This team will be lead by David Houseman. However, he expects to utilize the experts in the these beverages rather than rely just on beer brewers and judges. If you are such an expert in Mead or Cider, please contact David at dhousema@cccbi.org to volunteer your time to work with this committee.

Fruit, Herb, Spice, Vegetable

Susan Ruud asks several questions about "classic styles" for the Fruit, Herb, Spice and Vegetable categories in the new style guide. Good questions.

I can provide some insight into the thinking of the style guide committee when we created the most recent version. If you will recall the previous guide had in fact (A) Classic Style and (B) Other for these categories. The new guide tried to simplify the categorization somewhat by simply having the entrant specify a classic style (any of the other 20 styles/60+ substyles) if s/he wanted the beer to be judged as that style with the added fruit, spice, herb or vegetable. Otherwise it would be judged as the previous open "Other." As previously stated if one is left with "Other," simply as a Fruit Beer with, say blueberries, then one cannot judge the beer on whether the base beer is too bitter for style, the correct color for style. But the judge of such specialties has to put more weight on how the whole beer comes together. A green blueberry beer wouldn't be as appropriate

as a nice blue/purple beer for example. If the beer seems to be a crisp blueberry pilsner one would expect greater clarity than a blueberry weizen as another example. Are the blueberries appropriate for the base beer? Is there a balance between the berry flavor and aroma and the malt and hops?

To state that the beer is an American Pale Ale with Blueberries sets different expectations for the judge than if the classic style were not specified. If the classic style is specified then it needs to be judged on both the classic style and how well the special ingredient comes forth. If the classic style is not specified then one can only judge as stated above.

Specifically for smoked beers, same as fruit, spice, herb one can specify a classic style (robust porter for example) or not. And the judges shouldn't be docking points because the style isn't specified. But IMHO the job of judging beers without a specified style is more difficult and judges may not do as good a job as if it were specified.

The existing style guide is now intended to be a living document. It's not perfect and the authors expected that it would be updated on some periodic basis as needed. If the wording is problematic or the collective would like to return to a clearer differentiation of the (A) Classic, (B) Other substyles for these categories, then by all means we should consider it. Scott Birdwell, the BJCP Competition Director has the style guide responsibility and would add this to any other requests for consideration in the next revision. I personally hope that this version of the style guide as a whole is an improvement over the previous version and that those entering BJCP and AHA sanctioned competitions find the common guide a benefit that avoids confusion.

--David Houseman