

HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON
WILLAMETTE VALLEY

Hello HOTV!

Please enjoy this edition of the January 2015 HOTV Newsletter.

Presidents Corner



Happy New Year!

Did you make a New Year's resolution this year? Perhaps brew more beer? Get more involved in the club? Well, we have several opportunities within HOTV. We will be discussing at our next club meeting on Wednesday. If you are not able to attend, watch the minutes or send me an email and I can share with you what we need help with in the coming year.

We are looking forward to making our club meeting more educational and fun and Kendall will be giving us a short presentation with a tasting at our January meeting. If you have topic you would like to learn more about, let Kendall know.

I hope that we can get more of you participating in our club.

Carrie

Secretary's Corner



As if I didn't have enough to do already, Louis and I moved into a different house over New Years. For most people, their child grows up and moves out. Louis and I did the opposite. Zoe now lives in our house with three roommates, and we moved to a house in North Albany on the Independence Hwy. The name of our new place is "Brew Fish Farm". Now that we are a bit more settled in, I can work on the newsletter...

Louis with a sign he found in the shed.

Monthly Meetings

Since we did not have a official meeting in December, I am posting pictures of the Holiday Party.



This year's Holiday Party was a great success. Many thanks to Ron and Jenny for hosting. We had a great turnout with lots of yummy food and fabulous beverages.



Beer and Chocolate



Name That Beer



Ring Toss after most of the beer was won

However, we did have a Board Meeting on January 14:

We discussed a few things to bring to the HOTV January 21 meeting:

Brew off with Eugene club.

- Two clubs face on a set number of styles of beer
- Taste off between beers judged by clubs
- After beers are chosen, beer will be brewed at Block 15 and Planktown
- Beer will be available for the Civil War in November
- Public will choose their favorite beer between the two
- Details and specifics are yet to be determined...

Budget

- Board reviews budget prepared by Patrick
- New budget item: BJCP test fees will be refunded to members if they pass the test. Budget line item for \$250 for 2015

IRS

- This is all very complicated and will be discussed at the meeting.

As always, if anyone is interested in the complete official minutes from the Board or the monthly meetings, I will be happy to send them. Just send an email request to fishheads@peak.org.

Up Coming Beer Events and Festivals

Salem Rising!

After getting off to a slow start, compared to Portland, Corvallis and Eugene, Salem is finally getting a craft beer scene going.

1st Annual Winter Brewfest



Get excited, get pumped up, and get your tickets early! The Bite and Brew presents Salem's 1st Annual Winter Brewfest to be held January 30-31, 2015! Pre-sale tickets can be picked up starting the week of January 12th at Gilgamesh Brewing, Santiam Brewing, Salem Ale Works, Vagabond Brewing, Westside Taphouse, 2 Sparky's Taphouse, b2 Taphouse, and Growl Movement (South Salem and Keizer). Tickets are only \$10 in advance, but there are a limited supply so get there soon...

KLCC MICROBREW FESTIVAL

FEBRUARY 6 - 7, 2015

Friday 5-11 p.m. Saturday 1-11 p.m.

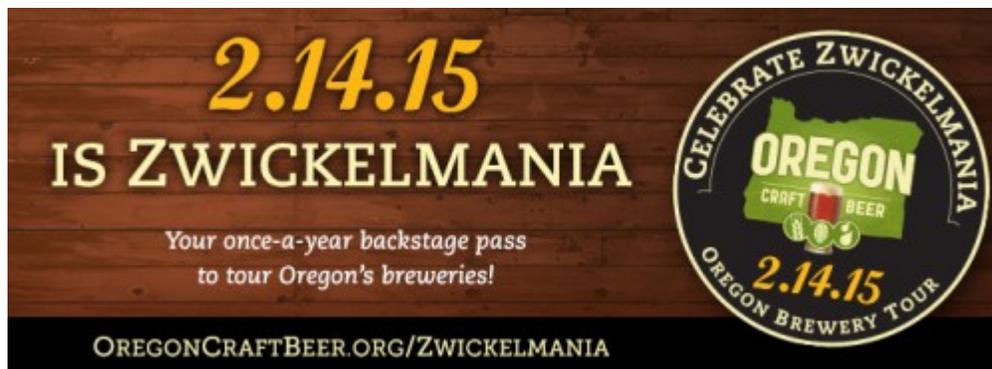
Lane Events Center

796 W 13th, Eugene OR

75 Breweries serving 175+ beers!

For a complete list of breweries see:

<http://klcc.org/post/2015-klcc-microbrew-festival>



Set your calendar for this awesome state wide event. Check out the webpage for more information: <http://oregoncraftbeer.org/events/zwickelmania/>

Competitions:

The 2015 Oregon beer judging competition season is underway.

KLCC

Eugene OR

February 6, 7

<http://mediad.publicbroadcasting.net/p/klcc/files/201411/HomebrewBrochure2015.pdf>

Deadline is January 30.

Cascade Brewers Guild

Redmond WA

March 6-7, 2015

<http://cascadebrewersguild.com/competition/>

Deadline is February 28

Slurp and Burp

Portland OR

March 20, 21

<http://strangebrew.org/slurp/>

Deadline is March 18

AHA National Homebrew Competition 1st Round - Seattle

Bellevue, WA

March 27

<http://www.homebrewersassociation.org/competitions/national-homebrew-competition/competition-information/>

Deadline is March 11

Stay up to date on all BJCP competitions all over the world at:

http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Beer News

I was listening to NPR's "Wait Wait, Don't Tell Me" when I heard of a new beer out of Iceland with a most unusual ingredient. I was so intrigued, I looked it up and found the brewery's webpage.



Brugghús Steðja kynnir ÞorraSteðja til leiks. Einstakur bjór á heimsvísu. Við bruggum bragðmikinn Hvalabjór sem er bruggaður með hvalmjöli. Hvalamjölid er mjög próteinríkt og nánast engin fita í því. Það ásamt því að engin viðbættur sykur er notaður gerir þetta að mjög heilnæmum drykk, og verða menn sannir víkingar á honum! Hvalabragðið kemur fram í undirtóni bjórsins og einnig vel í eftirbragðinu. Bjórinn er 5.2% í alc og við síum hann og gerilsneyðum.

Miðinn er hannaður af íslenskum verðlaunahönnuði búsettum á Ítalíu, með innihaldinu í huga ásamt þorrastemningunni að sjálfsögðu. Í bakgrunni miðans er texti úr Hávamálum en þetta er það fyrsta sem Óðinn las úr rúnum.

Þetta er hinn eini og sanni íslenski þorrabjór

Gee, I guess not too many HOTV readers read Icelandic...

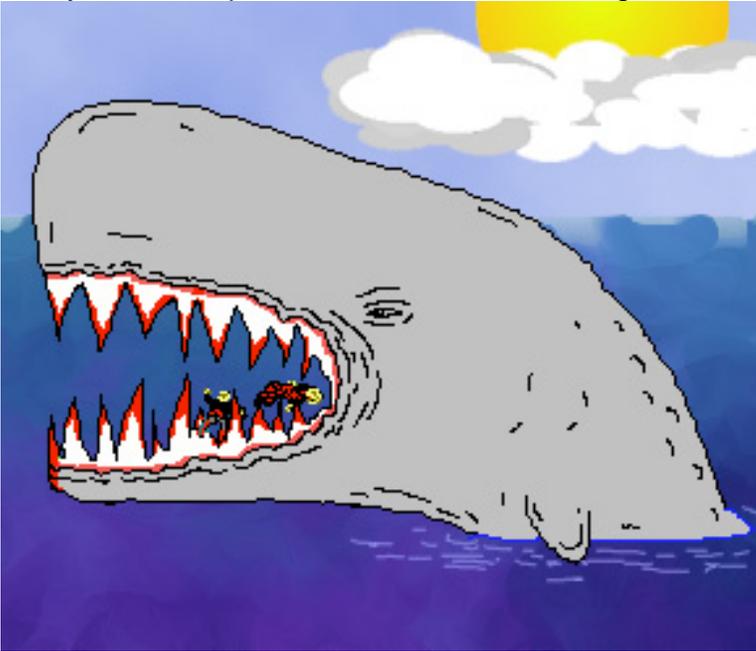
Hvalur Þorrabjór Steðja is one of the most controversery beer in the world. It's brewed with milled whale bones. This brew is specially made for the icelandic midwinter festival called "Þorri". There icelandic people celebrate the Thundergod Þór and eat food in old icelandic style, for example: rotted shark, ram's testicals, soured whale fat etc...

Hvalur 2 Þorraöl Steðja is an ale we brew for the season of Þorri. What makes this beer special is that, it's ingredients is Pure icelandic water, malted barley, hops and sheep shit-smoked whale balls. Icelanders have used this method of smoking for centuries, so we choosed to handle the whale balls the same way before we use it in the brew. Because a lack of trees in Iceland, we use dry sheep shit to smoke. This gives the beer an excellent smoke tast, a smoke tast you havn't tried out before... The balls also gives its flavour to the beer.....

Yes, that's right, the beer is made with whale testicles smoked in sheep poop. If vegan/vegetarians avoid Guinness because it uses isinglass (fish swim bladder) as a flocculent, they will definitely want to steer clear of Hvalur whale testicular beer. While conservationists are outraged the brewery is using whale balls, I have yet to pass judgment. Perhaps the brewery is using testicle for neutered

whales from overpopulated stocks and the whale are release unharmed. Absurd, yes, but no more so than using sheep poop smoked whale testicles in beer. I will be watching for this latest ingredient (provided it comes from neutered whales of course) on the shelf at Corvallis Brewing Supply, right next to the isinglass. And BTW – how did those Guinness guy figure out to use fish swim bladders as a flocculent?

Likely whale response to their testicles being used for beer...



More Beer News



From the latest Aquaculture North America magazine comes news of a new beer ingredient much less offensive to whales, vegetarians, and most other normal people as well. Marshall Wharf Brewery in Maine is making their Sea Belt Scotch Ale with dried kelp from Maine Fresh Sea Farms. Okay, Joel, this ingredient I really would like to see at Corvallis Brewing Supply...

BTW – for unknown reasons (I'm a fish biologist, not a Word geek) my spell check isn't working so please excuse editing errors. KM Hans