

# HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON  
WILLAMETTE VALLEY

December 2008  
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## THIS MONTH'S MEETING

There will be no meeting this month, instead plan on attending the holiday party at Charley Renn's home in Corvallis. It will start at 7:00 pm and be a potluck, see the mailing list for dish suggestions. As usual, there will be plenty of beer and fun games, including a new game being introduced by Bob Saathoff. Directions to 2750 NW Royal Oaks: From Hwy 99, go west on Walnut to the 7<sup>th</sup> light (Glenridge). Turn right onto Glenridge, then keep left to head west on Ponderosa. Go approx. ½ mile, past the tree farm on the right, then turn south (left) on Royal Oaks. Go over two small rises, past a road on the right and a cul-de-sac on the left. As you start down the hill after the cul-de-sac, Charley's house is on your right with the curved drive in front. He will have lights lining the drive. There is parking for 8 vehicles in the driveway and 7 vehicles in the cul-de-sac across the street. Please try to carpool, or caravan from nearby Martin Luther King, Jr Park (on Walnut Ave). Charley's home phone is 541-753-9105.

## PRESIDENTS CORNER

Howdy all,

The days are short and I can't wait for the weekend. I will be brewing up an English IPA to stop Joel's strangle hold on the amateur brewing scene. He must be stopped! The recipe isn't quite clear yet, but that is what makes it a challenge! Around the first of the year will be time to start into the Lagers again. Sooo many beers and so little time.

The last couple of meetings have seen good participation and enthusiasm. I keep hearing great ideas from the club members and we are going to try our best to make them happen. From a pub crawl to club brew days to a fermentation swap meet, there are many things brewing for the club. Bill Baxter did a very nice presentation on the 501 c3 tax status to be

voted on at the January meeting. This will be up on [www.HOTV.org](http://www.HOTV.org) for your viewing pleasure.

I would also like to thank the Heart of the Valley Homebrewers for a fun year as your President. I will continue to try my best in the year to come.

Good beers for everyone,  
Your Pres, Howie

## CALENDAR OF EVENTS

**December 7 – Club Brew Day.** Starts at 8:30 am. Howie will be brewing an English IPA.

**December 13 - Holiday Hoopla.** Judging will start at 9:30 at Doug and Mare's home.

**December 13 – Holiday Party.** 7:00 pm at Charley Renn's home.

**January 21 – Monthly meeting.** 7:00 at John Sterner's.

### *Other upcoming events*

**Feb. 6 & 7 – KLCC Microbrewfest.** Eugene. [more info](#)

**Mar. 14 – Portland Urban Iditarod.** Teams must arrive by 11:30, we mush at 12:00 sharp. [more info](#)

## NOVEMBER MEETING

The November meeting was held at the home of Irene & Armand Schoppy. Howie opened the meeting welcoming new member Jeremiah Osborne-Gowey. There will be no meeting next month; instead we will have the Holiday Party at Charley's home in Corvallis. The January meeting will be in Albany at John Sterner's home.

Bobby Richards was on TV (ABC) during half time of the OSU home game held Saturday Nov.15. He was talking about the Fermentation Science program at OSU.

For upcoming club brews, watch the HOTV mailing list for more information.

We discussed the upcoming events – the holiday party and holiday hoopla.

Ideas for 2009 were discussed, including:

- Eugene Pub Crawl
- Swap Meet.

- Barrel Project. The Club Triple was an experiment that turned out well. This year the plan is an Uber-Schwartz in a Bourbon Barrel. Will talk to Mark Martin (Calapooia) about this.
- Collaboration Brews with local brewers.

Bill Baxter presented a powerpoint slideshow about getting 501(c)(3) status for the club. He worked with a lawyer over the summer. The presentation can be viewed on our [website](#) in the near future. A formal vote will occur at the January meeting.

A vote was taken on amending the by-laws to include the position of Education Chair. This was approved and will be added to the bylaws. A discussion was held about raising the dues to \$20/year.

The club elections were held, and the following people were voted into office:

- Education Chair: Charley Renn
- Secretary: Irene Schoppy
- Competition Chair: Bob Saathoff
- Festival Chair: Armand Schoppy
- Treasurer: John Sterner
- Vice President: Dave Benson
- President: Eric Howard

Karen Hans mentioned the Urban Iditarod was happening again in Portland this year and volunteered to get a team(s) together to enter. Information can be found here: <http://www.keeportlandweird.org/urbaniditarod>.

There is a used keggung system for sale for \$100 and a 12.2 gallon conical fermenter for \$300. Contact Charley at Corvallis Brewing for more information.

## UPCOMING HOMEBREW COMPETITION INFO

by Bob Saathoff

There are a couple of specialty competitions coming up in Dec/Jan, including our own Holiday Hoopla. The Maltose Falcons only judge certain styles and use their own guidelines for the Doug King Memorial competition so be sure to checkout their website for more info. Also, don't forget about the AHA Club Only taste-offs which are listed in the second table. We'll be tasting Belgian Ales at this months meeting.

Cheers,  
Bob

### Local Competitions

Competition	Deadline
<a href="#">Holiday Hoopla</a>	12/12/08
<a href="#">Doug King Memorial Lager and Specialty Beer Competition</a>	1/9/09
<a href="#">World Cup of Beer</a>	3/14/09

### AHA Club Only Competitions

Club Mtg	Style	BJCP Style #
Dec 08	Belgian & French Ales	16
Feb 09	Beer w/ OG > 1.080	5C,D; 9E; 12C; 13F; 14C; 15C; 16C,D,E; 18C,D,E; 19A,B,C; 20; 21; 22B,C; 23
Apr 09	Extract Beers	1-23

During the club meeting before entries are due, HOTV members can bring in their beers for consideration into the AHA Club Only competitions. Beers will be judged side-by-side by BJCP certified club members (and anyone else who wants to try them). We'll select one beer to enter to represent our club and the club will pay the shipping (ground only) and entry fee. The winner is responsible for the packaging and getting the entry down to Joel's shop in time to make it by the deadline.

## PEOPLE'S CHOICE AWARD

On November 8, a group from the HOTV festival committee went to Eugene to present Ninkasi with the People's Choice award. Festival-goers were asked to vote for their favorite brew, and the winner was Total Domination IPA from Ninkasi. We took a tour of the brewery and saw their new 30 barrel brewing system.



Howie presenting Ninkasi with People's Choice Award

## DUES INCREASE FOR 2009

by Eric Howard

At the November meeting I announced a yearly dues increase to \$20. I appreciated your feedback and understand some of the concerns from club members. There are several reasons for the increase.

The first is that the club would like to grow and get some new faces into home brewing. By raising the dues we can have more club sponsored brew days and club activities to attract new members. This will help with the future of the club. Is our club worth just \$15 a year? There hasn't been an increase of dues since the beginnings of our club I have been told, and \$20 is still less than most clubs dues. As a club we would also like to invest in a banner, tent, and other marketing tools for the promotion of our club.

There was an argument at the last meeting that the \$5 increase will drive away current and future members. This shouldn't be a problem since you can make that \$5 back when you go on the pub crawl as a club member. Enjoying the summer picnic, holiday party, club sponsored brew days, education on brewing techniques and just having fun brewing with other club members is priceless.

Another argument was that we raise money from the Oregon Home Brew Competition and Septemberfest so why do we need to raise the dues? As a club we need some of those funds to keep those events running. By slightly raising the dues we don't have to use the money that is used for setting up the competition and festival, for other club activities. This will also benefit the charities that we help out by hosting Septemberfest.

The 2009 dues will be \$15 until January 1st and then will raise to \$20. I hope that you understand the reasons for the dues increase so our club can keep moving into the future of homebrewing. If you have a financial reason for not being able to pay, please let me know and we can work something out.

Thanks, Howie

## CICERONE- THE NEXT RUNG?

by Scott Bruslind

One reason for homebrewing's perennial appeal lies in its close proximity to a real job, i.e. commercial brewing. Plenty of major domo, marquee brewers: the Widmers, Pelican Pub's

Darron Welch, Bell's Brewing Larry Bell, and Dogfish Head's Sam Calagione all have made a 5 gallon batch or two.

Why and How did they make the jump? Was it worth giving up their day jobs?

Well, there are enough former pro-brewers with busted-up backs who have left humping 25kg sacks of Weyermann malts behind and moved on to the next big thing- solar PV design, acupuncture, fish farming- to indicate that the road to infinite devotion may not run through a mash tun. But, no matter, as Phineas T. Barnum observed, "there's another one born every minute," and Craft Brewing has its allure- a chance to make something in a land where making anything is seen less and less often.

Buy something? You are king.

Sell something? Sure, on commission.

But, make something? You have to be on top of the world to get the keys to production and there are at least 25 emerging economies whose 8<sup>th</sup> graders have better math skills than you.

That's why homebrewing endures. It's a perfect mashup of the new DIY ethic into a sustainable, small-scale production model- begin with 5-15 gallon, at home pilot scale batches to the refine the chops, then a little investor scrounging/401k borrowing to get to the 7-15bbl pro-startup: American bootstrapping in the global reality; keeping it fresh and local.

So, you can make beer; but can you get anyone to buy it?

Ray Daniels has been brewing and writing about beer making for over 2 decades. His books are legion: **Designing Great Beers, Brown Ale, Smoked Beers, The Brewers Association Guide to Starting a Brewery**, as are his articles in *New Brewer* and *Zymurgy*. His newest venture is called the Cicerone Program ([www.cicerone.org](http://www.cicerone.org)) and it provides education and certification to beer servers. A beer sommelier, you think? Oh no, so much more. Here's what Ray says about Cicerone- "Cicerone is an English word referring to "one who conducts visitors and sightseers to museums and explains matters of archaeological, antiquarian, historic or artistic interest." For beer, a Cicerone will possess the knowledge and skills to guide those interested in beer culture, including its historic and artistic aspects. "Cicerone" now designates a person with demonstrated expertise in beer who can guide consumers to enjoyable and high-quality experiences with great beer.

A Cicerone is a tested and proven expert in beer while beer sommelier is a self-designation that can be adopted by anyone. Because there are no criteria for the title of beer sommelier and because those who use the title have not subjected their knowledge and skills to an independent examination, consumers and employers can't be sure just what a non-certified beer server knows or how they treat and serve the beer."

The syllabus looks surprisingly similar to a BJCP study guide. And, why not? The history and scope of brewing are all there, as is a tempered appreciation for the craft. Can the BJCP ([www.bjcp.org](http://www.bjcp.org)) serve as a comparable surrogate to Cicerone certification? Time will tell, but Cicerone is tailored to those non-

brewers who are the boots on the ground in the hospitality industry.

The most revealing fact is that after more than 20 years in the trade, Ray finds himself compelled to spread the good word about great beer not through interviews with the divas of the trade, but through humble servers: the front of the house, those out-of-work thespians, grinding it out for tips, too often excoriated by master brewers for lapsing in their line and glass cleaning duties and sullyng otherwise fine product with their inattention and indifference to fermented perfection. Yes, you can make it; but you can't make them drink and it's a long ladder between homebrew prowess and Craft Brew prominence, and just maybe the first rung is Cicerone.

## HOTV CLUB EQUIPMENT

by Joel Rea

Our club has brew gear that is available for members to use. All of the items reside at Corvallis Brewing Supply. If you check out a piece of club equipment, please clean and return it to Corvallis Brewing Supply as soon as possible for other members to use. There is a one week check out limit unless pre-arranged with the equipment dude...that would be me.

- RIMS (Recirculating Infusion Mash System) Due to the tenacity of this piece of equipment I would strongly suggest that you have a training brew session with someone who has experience in using it.
- Motorized Grain Mill
- CO<sub>2</sub> kit - Includes CO<sub>2</sub> bottle, regulator and tool box full of draft parts
- Oxygen Bottle and Infusion Stone
- Counter Pressure Bottle Filler
- Low-Pressure Burner with tank
- 12 gallon Stainless Steel Liquor Tank
- 15 gallon Stainless Steel Mashtun / Lautertun
- Bench Capper
- 10 gallon Cornelious Keg
- AHA Style Guidelines Books 1-8

If you have a piece of equipment that is collecting dust and you would like to donate it to the club please let me know. -Joel

PRESIDENT: Eric 'Howie' Howard  
VICE PRESIDENT: Mare Goeger  
TREASURER: John Sterner  
FESTIVAL CZAR: Eric 'Howie' and Jamie Howard  
NEWSLETTER EDITOR: Scott Bruslind  
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