

# HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON  
WILLAMETTE VALLEY

December 2009  
Volume XXIX, Issue 11

## CALENDAR OF EVENTS

**Dec. 12 – Holiday Party.** 6:00 pm at Charley's.

**Jan. 20 – Monthly Meeting.** 7:00 pm at Patrick Gorman's in Corvallis.

### ***Other upcoming events***

**Feb 12-13 – KLCC Microbrew Festival.**

Eugene, OR. [more info](#)

**March 13 – Portland Urban Iditarod.** [more info](#)

## HOLIDAY PARTY

There will be no monthly meeting in December. Instead, plan on attending the HOTV Holiday Party at Charley Renns' home in Corvallis, starting at 6:00 pm on December 12. Directions have already come out via the HOTV email list. Bill and Christianne will be hosting the beer and chocolate, with a German slant.

Karen and Louis Hans are tending to the ring toss. This is also heavily subsidized by club members bringing beers to donate to the ring toss for prizes. Please bring some beer to share in the ring toss.

Dave Benson will be handling the Name that Beer and the prizes that go along with it.

If you want to participate in Howie's peoples choice Christmas beer contest bring at least a 6 pack of 12oz bottles for the judging (or 4 22oz bottles, or a corny). More details:

The categories are the same as last years' holiday hoopla - 16E (Belgian-style Christmas Ales), 19A (Non-spiced Winter Warmers), and 21B (Christmas/Holiday Spiced Beers). If you'd like to supply a "promotional item" along with your beer, or a "bribe", anything goes! Awards are as follows:

- 1<sup>st</sup> place – 100 HotY points
- 2<sup>nd</sup> place – 50 HotY points
- 3<sup>rd</sup> place – 25 HotY points
- 10 HotY points just for entering!

To ensure some variety in the dishes brought to the Christmas potluck use your last name to bring the following dishes:

- A-G: Appetizers
- H-S: Main Dish
- T-Z: Dessert

As usual, you can instead bring whatever food item you want!

## PRESIDENTS CORNER

Howdy All,

It sure is cold outside. I do believe that winter is upon us. Luckily we have the HOTV Holiday party to warm our tired bones. There should be many winter warmers and strong homebrews to enjoy.

At the start of the year I will begin my 3rd term as your Pres. Our club has made great strides with participation and projects. Our events are working out very well and we have almost 60 paid up members, but we still have work to do. I was disappointed at the turnout for November meeting that included the officers elections. HOTV has an important role in the homebrewing community. We need to promote homebrewing and the education of fermentation. In the next year I would like to continue forward on this goal to show the greatness of the Heart of the Valley Homebrewers.

As the winter gets into full swing, I am planning many club projects to pass the rainy weekends. Our Bourbon barrel has arrived so we need to make a plan of what to put into it. I also need to contact OSU about doing another club brew at their awesome brewhouse. If there are any other ideas out there for brewing projects, field trips, or something fun for the club, let me know. After all of these amazing things to do, the pub crawl will be right around the corner. My my how time flies.

I was impressed to see and taste a couple versions of last years OSU brew at the November club meeting. Every beer tasted good and unique. It was fun to see how the Biere de Garde changed with different fermentations and storage. Well done! Lets finish the year with good beer!

Good beers for all,  
Howie

## LAST MONTH'S MEETING

Howie started off the meeting by thanking Jon for hosting the meeting.

The holiday party is on December 12 and will be at Charley Renn's in Corvallis.

Chemeketa Community College is offering a class over the winter term on Craft Beer Production, an email went out on the hotv email list with more information.

Jeremiah is running the hop exchange. If you have any hops to trade or need hops, email Jeremiah with what you have and/or want and he will get a list together.

Some opportunities for getting more HotY points at the upcoming holiday party: the Name That Beer contest (being run by last years' winner, Dave Benson) – 1<sup>st</sup> place 25 points, 2<sup>nd</sup> place 15 points, and 3<sup>rd</sup> place 5 points; and the Holiday Beer Competition - 1<sup>st</sup> place 100 points, 2<sup>nd</sup> place 50 points, 3<sup>rd</sup> place 25 points and 10 HotY points will be awarded just for entering!

BeerNW magazine is going to feature an article on Corvallis, and HDTV will have a write up in a side bar to the article.

Howie discussed some ideas for 2010 for the club:

- Another barrel project
- OSU brew day/Spaghetti feed
- Local brewery brew day
- Barleywine project

If you have any ideas please email Howie or bring it up at the next meeting.

There will be some changes to the HotY points for 2010, here are a few: Prizes are awarded for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place, in order to place you must do the following: Enter 4 beers into a competition, and volunteer for a club event.

The January club meeting will be at Patrick's in Corvallis on Jan. 20, February needs an Albany volunteer, the March meeting will be hosted by Dan Crall.

Club brew days in December: December 5 at Jeremiah's (brewing a Chocolate Porter) and Dec. 12 at Bill Baxter's. Watch the HDTV email list for more information. Armand will be brewing an Altbier in January, no date picked yet.

Officer elections were held, results:

- President: Howie
- Vice President: Dave Benson
- Secretary: Irene Schoppy

- Treasurer: John Sterner
- Competition Chair: Mort Piripi
- Festival Chair: Scott Caul
- Education Chair: Charley Renn
- Litter Czar: Mr. Bill

Congratulations to all the elected officials!

## UPCOMING HOMEBREW COMPETITION INFO

by Irene Schoppy

The spring competitions will be upon us before you know it! Fire up your brew kettles and get your award winning brews started. We find it helpful to wave a past ribbon over the mash and/or kettle while you are brewing. If you don't have one yet, make 2010 your winning year. Maybe Dave Swisher will lend you one of his ribbons... ☺

No club only tastings until January when it's English Browns.

### [Local Competitions](#)

Competition	Deadline
<a href="#">Doug King Competition</a>	01/09/2010
<a href="#">KLCC Homebrew Competition</a>	02/08/2010
<a href="#">World Cup of Beer</a>	03/13/2010
Oregon Garden's Homebrewers Classic	04/03/2010

### [AHA Club Only Competitions](#)

Club Mtg	Style	BJCP Style #
Jan 10	English Brown Ale	11
Feb 10	American Ales	10
Apr 10	Extract Beers	1-23
July 10	Mead	24,25,26

During the club meeting before entries are due, HDTV 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.

## HAPPY HOLIDAY ALES 2009!

by Joel Rea

A few nights ago I was enjoying some well-aged Christmas beers, from "across the pond," with my good pals Barry Glassman and Derek Whiteside. Years ago we formed an intimate group solely composed of we three that we named "V.A.T.S." or Vintage Ales Tasters Society. Rarely do we drink fresh, young beers as we find the uniqueness of well-aged beers to be much more interesting and less predictable. Some of the highlights of our sojourn has been a vertical tasting of 5 Thomas Hardy's from 5 different decades. The prince of beers for us was The King's Ale, brewed by Bass and released in 1902 as a coronation beer celebrating Prince Edward VII. So, the other night we were drinking some 20 and 30-year old English holiday beers and I was marveling at their sheer beauty and grace with delicate caramel malts and lingering hop characters and old Port wine qualities. The labels were embellished with the finest of detail celebrating Ol' St. Nick and glamorizing the very best of the storybook holidays. For me, these holiday beers or "Special" beers are the very best a brewer will put into the trade of crafting beer.

The holidays are a time for joyous celebration and a time for beers that are stronger, richer and perhaps, just a little bit more special than regular releases. Rare is it getting to be that a brewery does not put up a special beer for devout loyalists to anticipate and look forward to marking the end of a year with that very special elixir so intoxicating as the holidays themselves.

To write this little blip, I've gone over our shelves and pulled examples of holiday ales available this year, without looking too deep into the standards such as Jubel and Snow Cap. The beers may not be common in every 7-11 convenience store or Safeway, but they should be standards in any specialty bottle shop such as CBS. There are certainly a lot more holiday ales that are available, these are just a few of the more interesting and unique selections from around the world.

Speaking of Jubel Ale, I am pleased to announce that in an ever heightened attempt by regionally important breweries to release winter seasonals earlier and earlier every year, Deschutes has recently released their 2010 Jubel Ale. Enjoy!



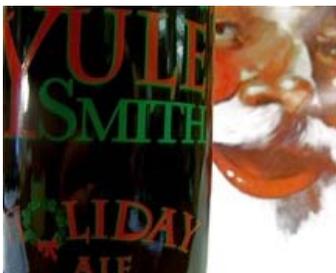
### **Harvey's, Christmas Ale, Harvey and Son's, United Kingdom, 9.3 oz., 8.1%ABV**

I found my go-to holiday ale last night with this barley wine full of special cheer! It has amazingly rich malt up front with a lingering caramel and hop bitterness. The alcohol warming is very nice on this beer; as nice as a hug from Ol' St. Nick his-self!



### **Noel, Brasse'e A Jenlain, France, 750 ml, 6.3% ABV**

This is a beer that I would enjoy immensely while schooosing out-and-about the wilds of the Cascade on some skinny sticks. I'd plop my buns down in the snow and pop the cork on this fresh, crisp and fruity, lively ale and find some mild cheddar cheese to keep my internal furnace roaring. It has a wonderful reddish hue, like rosy cheeks from a chill gail on your best gal and aromatics of apples and dried pears with a very fizzy carbonation.



### **Yule Smith, Alesmith Brewing Co, California, 22 oz., 8.5% ABV**

Celebrate the Yule season all year long with this sister beer to a summer release of an Imperial IPA. While the summer release is gone, the winter version, an Imperial Red. It's a suitable beer, with it's deep red color and huge malt profile, to settle back against some pillows on the floor and to watch the embers of the fire die down. Just watch out for those big hops as they just might help you to sleep!



**Kerstmuske, Christmas Nightcap, DeProef Brouerij, Belgium, 750ml 7.5%, ABV**

This beer is brewed for Slapmutske (meaning "night cap") by what I consider to be the most sensational brewery in Belgium today. Kerstmuske is a dark ale with hidden alcohols behind subtle roasts and a dry cacao finish. The carbonation on this beer is amazingly tight and silky smooth that gives a palate sensation quite like no other bottle-conditioned beer I've ever had. Enjoy this one by yourself by itself or with a good pal and a plate of holiday spice cake or a hearty beef stew.



**CoHoHo, Imperial IPA, Midnight Sun Brewing Co., Alaska, 22 oz. 8% ABV**

One of the fun-nest beer of the season is this holiday warmer loaded with hops, juniper berries, brown sugar and honey to help make merry all winter long! This beer is loaded with hops, like none-other-than Midnight Sun can do with a substantial malt backbone to hold up the spiciness and warmth of alcohol.



**Ill-Tempered Gnome, Winter Ale, Oak shire Brewing, Eugene, 22 oz., 6.8% ABV.**

Malty, hoppy brown ale with a mischievous little kick that will warmup your backside real nice!



**Never Summer, Winter Warmer, Boulder Beer, Colorado, 12 oz. 5.95% ABV**

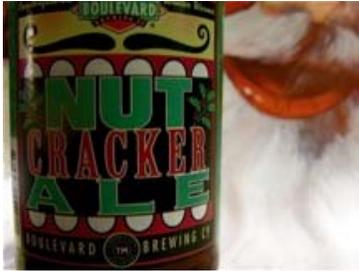
This 2004 Gold Medal Winner in the World Beer Cup for Strong Ale is aggressively hopped, deep reddish in color, malty and rich with a seductive spice that only the brewer knows about!



**Special Holiday Ale, Nogne O/ Jolly Pumpkin/ Stone Brewing Co., .5 Liter, 8.5% ABV**

One of the more intense and beer-geekly satisfying beer for the season is this collaboration beer between 3 breweries. Along with Grimstad water as a listed ingredient (Southern Norway and about as significantly entertaining as saying "Free Range Coastal Rainwater" ala Rogue) this beer also has white sage, caraway, juniper berries and chestnuts. The initial intake of this beer has a bit of a phenolic aromatic, almost like chlorine, but now wait, it

blows off and has been deemed directly traceable back to the long list of herbs and spices used in this beer. Ohhh, this beer is really good with some amazing complexity that only 3 amazing breweries could concoct! I savored every last drop and wished for another glass after this bottle was over!



**Nut Cracker, Unfiltered Winter Warmer, Boulevard Brewing Co., Kansas City, 12 oz. 5.9% ABV**

One of the best beer additions to Oregon this year has been the arrival of Boulevard Brewing from Kansas City, Mo. Deemed "the most modern brewery" in the United State (sorry, O.T. Dave!) they are always releasing a new and interesting beer and it will only be time before they catch on like wildfire across the dry prairie. That dry prairie, of what was once deemed a wasteland for beer, will be consumed by the ever exploding

fingers of fire Boulevard has sent into the beer rich region of the Pacific Northwest. This delightfully fruity beer has a unique orange hue to it with an explosive citrus aroma. I double checked the list of ingredients and there is nothing listed in the ingredients column for orange. Along with its inviting color reminiscent of a winter's eve fire is a juicy orange flavor and aroma. Quite nice!



**Noel, Birrifificio Le Baladin Brewery, Italy, 750ml 9% ABV**

Le Baladin Noel is brewed in the tradition of an ancient winter warmer. A strong complex beer that will keep you warm during the cold months of winter and accompany any festivities. It's an ale with an incredible complexity of aromas: flowery of rose, hint of dried fruits, caramel tasting, banana, cherry, plum, toffee, cocoa, licorice and peppery notes. Excellent with black chocolate, a glass of Nöel is perfect for a special night.

And who sez the Italians can't make good beer? Well,

whoever it was is correct; this is sensational beer!



**Home for the Holidays, Brown Ale, High and Mighty Beer Co., MA. 22 oz. 7.5%**

A special barrel-aged brown ale that benefits Iraqi and Afghan War veteran organizations. As of today, I couldn't tell you anything about it since it has yet to grace my lips. Perhaps by the time you look for it I can give you good grace on it.



**Christmas Ale, Goose Island, Chicago, 22 oz. 5.7 ABV**

Remember our old pal Professor Kendall Staggs? For those who don't, Kendall was a professor of history at OSU and an important member to our local homebrew club. He could not shut up enough about Goose Island Brewery and it made us all sick because 10 years ago when he would visit his folks, in Chicago, that would be his local brewpub. He'd go on and on and on about them and how great they were and how much he wishes Goose Island was out west. We'll, Kendall moved away a few years ago, but starting last year we were blessed with Goose Island

coming to Oregon and every time I make a Goose Island recommendation a wee dram of happiness surges through my heart for my good pal, Kendall. This beer can warm your heart as well as proceeds from this beer benefit the Chicago Christmas Ship. It's a ship loaded with

Christmas goodies that delivers to needy families of Chicago. Christmas Ale is a Brown Ale with light malt profile and crisp hoppiness. It's a refreshing beer suitable for post holiday shopping!



Don't forget to leave the cookies out for Santa!

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## 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: Dave Benson  
TREASURER: John Sterner  
SECRETARY/NEWSLETTER EDITOR: Irene Schoppy  
FESTIVAL CHAIR: Armand Schoppy  
COMPETITION CHAIR: Bob Saathoff  
EDUCATION CHAIR: Charley Renn  
LITTER CZAR: Pete Petryszak