

# HEART OF THE VALLEY HOMEBREWERS



CORVALLIS/ALBANY OREGON  
WILLAMETTE VALLEY

October 2010  
Volume XXX, Issue 9

## THIS MONTH'S MEETING

The Heart of the Valley Homebrew Club meets on the third Wednesday of each month, alternating between Corvallis and Albany. October's meeting will be held on October 20 at The Brew Station in Corvallis. [The Brew Station](#) is located at 2305 NW Monroe, near OSU Campus. Club nominations will be held at this meeting, with the election at the November meeting. Club officers serve a one year term starting in January.

## CALENDAR OF EVENTS

**Oct. 20 – HOTV Monthly Meeting.** 7 pm at [The Brew Station](#) in Corvallis.  
**Oct. 23 – Brew Day.** 11:00am at the Schoppy's  
**Nov. 17 – HOTV Monthly Meeting.** 7 pm at Jon Fulton's in Albany

## OTHER UPCOMING EVENTS

**Oct. 9 – Bloktoberfest.** 4<sup>th</sup> and Jefferson, Corvallis, OR. [more info](#)  
**Dec. 1-5 – Holiday Ale Festival.** Pioneer Square, Portland, OR. [more info](#)

## PRESIDENTS CORNER

Howdy all,

Wow! What a great Septemberfest. Could we have had a better day to drink some fine local beers and raise some cash for charities? I think not. We had record crowds and ran out of glasses. Thanks to all that helped out including Scott Caul, Joel Rea, Armand and Irene, Jamie (Mrs. Howie), John Sterner, and Mort & Sue for brewing up such a good beer that we could have it on tap. The community came out and supported our little kegger and had some fun. Please be sure to visit our local breweries and Septemberfest sponsors and thank them for their support.

Now down to some serious business. We will be taking nominations for club official positions at the next meeting. The meeting will be held at the Brew Station in Corvallis. I would like to see you all there. There will be a lot of spots to fill and HOTV needs your help. Since the club is running smoothly, I feel it is time to let someone else take the reins. I will be stepping down as your President after this year. Life is getting busy and I know there is someone out there that wants to do it!

I did state that I have been busy lately. Most of my summer weekends I have been brewing or at the racetrack. Unfortunately, I don't have enough fridge space for all of my beer! My last batch to keg was my Schwartzbier and it will be on tap shortly. I have a Pre Prohibition Pilsner fermenting and need to brew another lager to keep the yeast going. I am thinking of either a doppelbock or a XXX-mas lager. Of course the latter wouldn't be ready until the 2011 holiday season. Let me know what you think. I would hate to win the HOTV only holiday beer celebration with one of those beers.

Good beers for all,  
Howie

## LAST MONTH'S MEETING

by Irene Schoppy

Howie started off the meeting by thanking Jamie and the kids for hosting the club meeting.

Jeremiah polled members present about what to brew for the next barrel project, suggestions were Russian Imperial Stout, Olde Ale, Scottish Wee Heavy, Imperial Ale, Baltic Porter. A show of hands choose Russian Imperial Stout. We talked about how to get a brew ready, options are: Brew day with Jeff at OSU; everyone brew an individual batch; or team up with a local brewery. We decided to brew with a local brewery, Jeremiah will work on seeing if this is feasible. Patrick and Bill will work on a recipe.

Bill Baxter talked about our 501(c)3 status, the purpose statement needs to be added to so we have a good solid statement. If we get our status before the end of the year we can

retroactively give out receipts for donors to Septemberfest.

Will is coordinating the next brew day, which is on Sept 26 at Rogue Hop farms, they will supply the hops and water, you bring the rest (ferment at your own home). Marshall will drive from Monmouth if anyone needs a ride.

Jeremiah requested a member Tips section in the newsletter, so promptly got put in charge of coming up with the first tip. If you have a tip, please send it to [Irene](#), with a picture if appropriate.

Christiane is working on the BJCP exam, she needs your registration money by the next meeting to hold your spot. If we don't have 12 members signed up by then, she will open it to non-members and it will fill that way.

Mort thanked everyone that came to Ninkasi, and says HotY points should be tied to the volume of beer produced. There was a round of applause for Mort & Ninkasi.

The next club meeting is October 20 at The Brew Station in Corvallis, November meeting at Jon Fulton's in Albany, and the Holiday party at Ron Hall's in Corvallis.

Howie will be brewing up a batch of pre-prohibition pilsner on Sunday. The October brew day will be hosted by the Schoppy's, and Mort and Sue will host the November brew day.

## SEPTEMBERFEST

by Scott Caul

I gotta start with the statement "HOLY @#\*%!" This was a HUGE year for Septemberfest. An early and large crowd really started the festival off right. We ran through all of our 2010 glasses before we knew it, blazed through the seven or eight cases of older glasses and still had to run the Howards to Albany to steal glassware from our friends at Calapooia. In all we sold over 1,600 glasses. Adding designated drivers, non drinkers and under 21's, our best guess comes in around 2,000 folks through the door. Not only was this a killer 50 kegger, but we get to give around \$9000 to our beneficiaries. Not too shabby. Pending finalization of our plan, Food Share will receive \$6,000, OSU Fermentation Sciences will enjoy \$2,500, and the Glen Hay Falconer Foundation will get \$500.

Although this was our best ever, I hesitate to toot our proverbial horn. We still have a few lessons to learn. I'm confident this event will continue to improve with many stellar events to come.



*Joel (aka 'Ol Lickspigot) leading the chicken dance*

From my point of view, this would never have happened without the dedication and tireless help of my crew. 'Ol Lickspigot himself, Joel Rea, was all over procuring some of the finest brews available and making sure we could get it flowing smoothly. I raise my glass to you, Joel! Irene and Armand Schoppy, without your tenacity and experience I'd be lost. LOST, I tell ya. Between Irene's expertise coordinating our volunteers and Armand sweating the details, I couldn't have asked for better help. To you, I raise my glass! Our esteemed President was involved as well. Howie, your support was beyond reproach. Cheers to you! Mr. Treasurer, you stepped up and sacrificed a full day of beer sampling in order to count and safeguard all of that money coming in the door. This one's for you, John! Why even my lovely Wife, Karen, dealt with some stress putting our beer sheets together Saturday morning while trying to keep our Daughter happy on her 16th birthday (thanks to all who sang and helped me embarrass her so thoroughly). I drink to you, my love! While I'm at it, I must thank all of the volunteers who made the work flow so smoothly. EVERY ONE OF YOU! You are all important assets to our club and to our event. I'll drink to you also! There is one, though, to whom I owe my deepest gratitude. This person was one, nay, two steps ahead of me this entire time. When I asked "what about this...?", it was already well underway or taken care of. If I was thoughtlessly neglecting something, I got a very well worded WTF message. If I missed it, this person was all over it. So, to you, Mrs. Jamie Howard, I shall polish off this pint in your honor! Howie is a lucky man...

Calapooia, Block 15, Corvallis Brewing Supply, Ninkasi, Squirrel's, Brew Station, Brew Design, JayB Construction, Brew Toppers (our

own Ben Potter) and all others who offered support, pause while I refill, CHEERS! Everyone who attended the festival should thank their lucky stars that folks like you care enough to help us throw one of the best Festivals in the land!

Man, I drank to a lot of good folks. If I missed you tonight, I'll drink to your health another day. Glad I'm not driving anywhere. Think I'll go to bed now...nighty night.

**UPCOMING HOMEBREW  
COMPETITION INFO**

by Mort Piripi

Hi everyone, I'm sure Scott has already done it further up the page by now, but allow me to congratulate everyone on a superb Septembeerfest! I had an awesome time, and so did my German visitor after she beat me up for naming things after her.

Local competitions are a little light at this time of year, so Irene dug up this one in North Dakota; it's a Halloween themed competition, with naming and presentation of entries counting in the scoring, very cool. If you happen to spot any interesting competitions you think should be included in the newsletter, please let me know and I'll put them in.

Local Competitions

Competition	Date
<a href="#">The Washington Mead &amp; Cider Cup</a>	10/16/2010
<a href="#">Hoppy Halloween Challenge</a>	10/27/2010
<a href="#">Novembeerfest</a>	11/06/2010

AHA Club Only Competitions

Club Mtg	Style	BJCP Style #
Oct 10	Strong Ale	19
Nov 10	English Pale Ale	8
Mar 11	Bock	5

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.

**EASTERN OREGON BREWERIES**

by Irene Schoppy

Heading to the Wallowa Mountains for a backpacking trip this summer gave us the perfect opportunity to visit some new breweries. Eastern Oregon has lots of wheat fields, and offerings at the breweries took advantage of this local bounty. Our first stop was The Prodigal Son Brewery, a brewpub/brewery occupying a big space in downtown Pendleton. At the time of our visit, they offered 3 beers on tap, a summer session called "Beer Named Sue", Bruce Lee Porter, and Wheatstock Hefeweizen featuring unmalted Pendleton wheat. It had only been open 3 months, and promises more offerings in the future. I tried the Hefeweizen, which had a nice, bready character from the local wheat.



The next day we headed for Joseph, Oregon, a gallery-filled town at the base of the majestic Wallowa Mountains. Main Street features bronze statues on every corner, galleries to browse local artists' wares, and another new brewery – Mutiny Brewing Company. While the restaurant has been open over a year, the brewery had only been open for 3 months. They had a wheat and a porter on tap. SSS Wheat was a refreshing, citrusy brew perfect after a warm summer morning hike. The menu featured fresh, local cuisine and had

something for everyone, though the kitchen was a bit slow, allowing time for a second pint of their delicious wheat. After lunch and a sampling of the porter, we felt refreshed and ready for a walk about town. On the way back to our campsite, we visited the more established Terminal Gravity Brewery in Enterprise. I tried the ESG – Extra Special Golden, and Armand had their CDA. The CDA resembled a hoppy porter, a different take on the CDA style than the brews we've tried from Willamette Valley breweries. We finished up by sharing a glass of their Tripel.

The next days were spent backpacking in the Eagle Cap Wilderness. This is a gorgeous area of granite peaks reminiscent of the Sierra Nevada range of California, albeit at a lower elevation. After 5 days of backpacking, what better re-introduction into society than a stop at a brewpub? Mt. Emily Ale House is yet another new offering in the area, located on the main street of La Grande in an old bank building. They will be using the old vault to barrel age beers in the future. They have a full range of beers on tap, but sticking to my standby in the area, I choose their wheat beer, named Heifer-weizen. It had more German character (clove & banana) than the previous wheats I had sampled. I don't know if it was the 5 days of water and Gatorade as our only beverage choices, but it tasted heavenly! Armand had the Red which was also good. This is a brewery to keep an eye on, and is convenient to get to from the Interstate. We headed home on I-84 through the Columbia Gorge, with an overnight stop at Hood River for some East Coast style pizza and West Coast inspired beers at Double Mountain, always a favorite of ours. We were lucky enough to find their Kriek on tap, a seasonal offering made with local cherries. After that for dessert we were happy to be within walking distance of our hotel! Yes it's true, we don't camp out every night, plus we both needed a shower. The Eastern Oregon brewery scene is growing, and I look forward to heading out there in the future after these newer breweries get some more batches under their belts. One brewery we didn't get to in this visit is the excellent Barley Brown's Brewpub in Baker City. Trust me; if we had gone by Baker City we would have stopped, they consistently have great beer and a nice pub menu. So, what did you do on your summer vacation?



*Have a festival, brewery, or beer review you'd like to do for the newsletter? Write it up and send it to Irene, along with a picture.*

## **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: Scott Caul  
COMPETITION CHAIR: Mort Piripi  
EDUCATION CHAIR: Charley Renn  
LITTER CZAR: Mr. Bill