The Presidential Pint

Oh the history! Each month, as I prepare my contribution to this newsletter, I look back at our archives and get transported in time. Thanks to the efforts of club historian Jeremie Landers and a few beer-loving hoarders, we have a wonderful collection of newsletters available online. Volume 1, Issue 1 is a single yellow page from August 1980 which documents the ongoing transformation from a casual beer outing into an organized homebrew club. In fact, this social club had not even identified as the "Oregon Brew Crew" until November of that year, and spent a few more months in search of their permanent home at FH Steinbarts.

I like to imagine what the OBC meetings would have been like (and tasted like) 35 years ago. We know that the selections of grain, hops and yeast were minimal back then, and yet to our members must have seemed like a smorgasbord! Every brewing system was cobbled together from spare parts and pots, and almost nobody had precise temperature control. In March of 1981, the beer of the month was "Pale Ale, which we will define as..."
"not being a Lager, Stout, Bock, Porter or Cider". Take that BJCP! This fringe group of beer-obsessed individuals were tirelessly inventing (and reinventing) modern home brewing methods and styles in search of that next great elixir. Read through a few of the back issues - you might be surprised at what you learn!

Return to 2017, our club is now 10 times the size. I suspect the amount of ingredients and equipment available to us has grown even more so. Thanks to the Internet and emergence of homebrewing as an "industry", new brewers are producing commercial quality beer in a matter of months, and going on to further innovate in both systems and styles. The "foodie" revolution has pushed homebrewers to achieve countless new flavor expressions as we branch out from classic styles and beer traditions. I am reminded of SheBrew and OBC member Caitlin Brehm's "Munich Dunkel with Porcini Mushrooms and Kombu (Seaweed)" as a great and tasty example of this advancement.

This month we celebrate AHA's "Big Brew Day" at Imperial Yeast on May 6th, and begin preparations for the next Heart of Cascadia competition the weekend following. Big Brew Day is a great chance to experience home brewing from dozens of perspectives and brewing systems. From its humble roots in Cascadian Dark and Northwest Red Ale, Heart of Cascadia now celebrates IPA in all its bitter, hoppy and colorful variations. The winning IPA will be scaled up at Labrewatory and served commercially. Even if you did not brew any entries for Heart of Cascadia, drop by Labrewatory on May 13th to cheer on your fellow members and sample some of this year's entries.

Congratulations to all the winners at COHO Spring Fling last month. We had a great showing of medalists from OBC, though sadly not enough judges who made the trip. Lastly, THANK YOU to all the members who volunteered at Spring Beer & Wine festival and Nano Fest last month! These events are the lifeblood of our organization and a great way to celebrate the amazing bounty of brews available to us in the Pacific Northwest.

Until next time, keep your fermenters warm and your bottles cold!

Cheers!

President Jim Thompson
Competition Corner

Hey OBC, deadlines are fast approaching for some great regional competitions, including Collaborator and Heart of Cascadia. Things slow down after May, so get your competition fix now!

-The Abbey Bar Homebrew Contest here: [http://theabbeybar.com/events/](http://theabbeybar.com/events/). Please check entry rules, as they are a little different than your standard competition. European Beer Styles – due April 24th

-Odd Ball - Looking for 5 homebrewers to brew a 5 gallon keg and serve for a people's choice award on 4/29. Sign up on the OBC website to be a brewer. All spots are currently full! Details on the event here: [https://www.eventbrite.com/e/muscovite-degree-and-odd-ball-tickets-31659942741](https://www.eventbrite.com/e/muscovite-degree-and-odd-ball-tickets-31659942741)

-Widmer Collaborator - check out the current newsletter or the Collaborator page. Entries will be due May 19th at Steinbart's. Register online at [http://collaborator.oregonbrewcrew.org/](http://collaborator.oregonbrewcrew.org/)

-OBC's own Heart of Cascadia - Entries due May 6th, judging will take place May 12th (if needed) and May 13th at Labrewatory. More info here: [http://hoc.oregonbrewcrew.org/](http://hoc.oregonbrewcrew.org/). We are expanding categories this year to include virtually any kind of IPA you can dream of - so start dreaming! See the HoC page for details. Great opportunity to judge or steward!

-Heart of the Valley Oregon Homebrew Festival - May 19th and 20th, entries accepted through May 6th. More info here: [http://hotv.org/ohf/](http://hotv.org/ohf/) This is an OSHBOTY qualifier!

-Duane Graf Memorial Homebrew Competition (aka Timbers Army): two categories: Pride of Cascadia (think hoppy! Pretty nice if you are already brewing for Heart of Cascadia!) and Full 90 (anything sessionable). Entries due May 19th at Steinbarts or Bader, 2 bottles, $10. Judges also needed on May 21! Details here: [https://www.facebook.com/events/800019423472466/](https://www.facebook.com/events/800019423472466/)

-Portland Fruit Beer Homebrew Competition - entries accepted from May 15th to June 2nd at Steinbarts or Burnside Brewing. Categories include: light, dark, wild/sour, spice/herb, and cider/perry. More info here: [http://www.fruitbeerfest.com/?page_id=604](http://www.fruitbeerfest.com/?page_id=604)

-Cheers to Belgian Beers - taking place on 6/2 and 6/3, deadline May 26th, drop off at Commons Brewery. Yeast strain this year is B45 Gnome. Four categories including: Belgian, Belgian Strong, Trappist, and Yeast Strain. More info here: [http://oregoncraftbeer.org/ctbb-homebrew-competition/](http://oregoncraftbeer.org/ctbb-homebrew-competition/) Your entry fee gets you entry to the festival!


-Sisters Homebrew Festival - this one's a little different! 5-10 gallons of homebrew for a people's choice type judging. Enter by 5/5. Top prize is $500! More info here: [http://www.sistershomebrewfestival.com/](http://www.sistershomebrewfestival.com/)

-Lane County Fair in Eugene - entries due 7-14, no website but is a BJCP registered competition
Congratulations to the following OBC members bringing home medals from Coho’s Spring Fling!  Rob Hickman (1st Am Lager, 2nd IPA); Jason Barker (1st International, 3rd Czech Lager, 2nd Pale European, HM Wood); Scott Nieredka/Alex Parise (1st Amber European, 1st Belgian); Jake Freshour (3rd Dark or Strong European Lager, 1st European Sour); Alex Brehm (1st and HM German Wheat, 1st Brown & Bitter British, 1st Dark British); Chuck Macaluso (3rd Dark British, 1st and 2nd Strong British, 1st Strong American, 2nd Strong Belgian, 2nd Specialty, 3rd Historical, 1st Spice, Herb, Veg); Adam Lund (2nd Strong American, 2nd Cider & Perry); Jim Thompson (2nd American Wild, 1st Spice/Herb/Veg); Will Gifford/Dave O’Hare (2nd Fruit); Danielle Pinkard (HM Spice, Herb, Veg). In addition, OBC took a sweep of the Best of Show with Scott Nieradka/Alex Parise taking 1st, Jim Thompson/Chuck Macaluso in at second, and Jake Freshour rounding it out!

Don’t forget about Oregon State Homebrewer of the Year (OSHBOTY) points! Scott Nieradka just rocketed to the front after Spring Fling. Chuck Macaluso and Jake Freshour are in the top 10, while Alex Brehm, Jason Barker, Rodney Kibzey, and Jim Thompson are in the running. Heart of the Valley Homebrew Festival is the next qualifier!
Big Brew Day at Imperial

Mark your calendars, May 6th is Big Brew Day and this year OBC is teaming up with Imperial Organic Yeast and FH Steinbart's to brew on-site at Imperial! Imperial is allowing us to raid their walk-in for free yeast, Steinbart's is reimbursing half your ingredient cost, and our Burgermeister Meagan will have the grill running. What's not to love? Expect more details via our Facebook page and our website.
~ Burgermeister News ~

Hey, OBC! April is an OUT meeting at OCB!

Please join us on May 11th from 7pm – 10pm at:

**Oregon City Brewing**

Each member will receive ONE token for a beer. Cheese and charcuterie plates will be offered (first come, first served). If more food is desired, bring some dollars and OP Wurst will make all of your hot-doggie dreams come true!

**FULL OP WURST MENU**

(No raffle. DO NOT BRING IN OUTSIDE FOOD or BEER.)

**Triple Thanks:**

Thank you to Brian Haslip, who put the OR City Brewing event together. Also, a big thanks to Lance McNulty, for an excellent job as subbing Burgermeister while I was away! And a HUGE thank you to everyone who brought food to the last meeting! Best turnout so far this year. You guys rock! Sorry I missed it.

**POTLUCK CONTRIBUTIONS FOR APRIL**

Keith Gilbreth, Clayton Hawkes, Eric Hinson, Don Klover, Bryan Quinn, Michele Lish, Gary Schmirler, Rose Romanick, John & Mindy Anthony, Chris Page, Jessica Prior, David Petri, Jason Barker, Chuck Macaluso, Grace Schrick, & Sean Sanders.

McNulty

Meagan Thompson
OBC Burgermeister
Cell: 818-636-0550
meagan.thompson@oregonbrewcrew.org
Don't forget the OBC Pilot System!

Fabulous upgrades to the Pilot System!

This year, we decided to spend the full pilot system budget on much needed upgrades and improvements. A Brobdingnagian thank you to Brian Haslip for ordering the parts and assembling/transfiguring the system! Great job!

Some of the improvements include:

• Added a 2nd, better pump on a new stand
• Improved the existing pump
• Added switches to both pumps
• replaced all of the hoses
• Added a sparge arm
• replaced the thermometers with a digital one
• Added a 3rd burner high BTU (Blichmann stand donated by Jim Thompson), that thing is a massive improvement!

Future improvements will include:

• replacing the other burners with high BTU
• etching of the interior of the keggles
• possible new keggles to expand the system
• Others? Your suggestions requested

In addition to the amazing upgrades and improvements, we are also improving the sign-out process. There are new forms to complete that will allow you to request specific parts instead of the entire thing. This will enable multiple members to utilize the system simultaneously. Look for the new sign-out form online in 2017 to reflect these changes.

Any questions? Send them to bryan.haslip@oregonbrewcrew.org.

Happy brewing!
PORTLAND FRUIT BEER COMPETITION 2017

Deadline: Friday, June 3rd at 5pm

Drop-off Sites:
F.H. Steinbart Co.
Burnside Brewing

 shipping location:
Burnside Brewing
701 E. Burnside
Portland, OR 97214

Entry Fee: $8

Categories*:
- Standard Fruit Beer
- Specialty Fruit Beer
- Sour/Wild
- Spice/Herb
- Cider/Perry
*MUST contain fruit

Prizes include:
- Gift Certificates to Burnside Brewing
- Ribbons for category winners
- BOS: Brew at Burnside Brewing!

Winners announced at the fest on 6/10!
http://www.fruitbeerfest.com/

Register at www.pfbf.oregonbrewcrew.org

Sponsors:

Oregon's Oldest Homebrew Club
Established 1979

Burnside Brewing Co

June 9-11th 2017!
Portland Fruit Beer Competition!
Here’s the info :) 

WE NEED YOU! (If you have an OLCC Server’s Permit) to pour at the Portland Fruit Beer Fest!

As you may know, The Portland Fruit Beer Festival is one of the only Festivals that REQUIRES an OLCC Servers Permit to work. That means staffing is challenging... On average, only 5-10% of volunteer servers have their permits.

Which is why we need YOU! We are even going to sweeten the pot more this year...

You get:
Free Entry all three days
A mug & 12 beer tickets
A Shirt or Hat
AND TIPS! We will have tip jars out so you will walk away with CASH, too!

AND the last shifts each day get the after party when you get to try all the beers!!

June 9th, 10th & 11th
Burnside Brewing

701 E Burnside St, Portland, OR 97214

So, please consider volunteering for a shift (or more), and share this info with friends, coworkers, family members, etc. that have an OLCC Servers Permit.

Sign up here:
http://www.fruitbeerfest.com/?page_id=811

I hope to see you there!
Jenn McPoland
Volunteer Coordinator
2017 Board of Directors

President, Jim Thompson
jim.thompson@oregonbrewcrew.org

Vice President, Brian Haslip
brian.haslip@oregonbrewcrew.org

Treasurer, Sean Morrison
sean.morrison@oregonbrewcrew.org

Secretary, Jodi Campbell
jodi.campbell@oregonbrewcrew.org

Education Committee Chair, Alex Brehm
alex.brehm@oregonbrewcrew.org

Competition Committee Chair, Corrie Heath
corrie.heath@oregonbrewcrew.org

Communications Chair, Jon Campbell
jon.campbell@oregonbrewcrew.org

Festival Coordinator, Sean Sanders
sean.sanders@oregonbrewcrew.org

Bürgermeister, Meagan Thompson
meagan.thompson@oregonbrewcrew.org

Historian, Jeremie Landers
historian@oregonbrewcrew.org

OBC Cup Standings (as of 5/4/17)

<table>
<thead>
<tr>
<th>Name</th>
<th>Points</th>
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<tbody>
<tr>
<td>Charles Macaluso</td>
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<tr>
<td>Jim Thompson</td>
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<td>Alex Brehm</td>
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<td>Jason Barker</td>
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<td>Jon Campbell</td>
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<td>Meagan Thompson</td>
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<td>Eric Hinson</td>
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<td>Lee Hedgmon</td>
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<tr>
<td>Jon Larson</td>
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</tbody>
</table>

Important: The cutoff for 2017 OBC Cup points is midnight, November 30th. All points will be verified and checked prior to the Holiday Party and final awards. December points will rollover to 2018.

If you are willing to write up an article for the newsletter please email me at jon.campbell@oregonbrewcrew.org

OBC Website
http://www.oregonbrewcrew.org

OBC Facebook
https://www.facebook.com/groups/41701213570/

OBC Twitter