The Presidential Pint

Happy Stout Month my friends! Such a great time of year for dark beer lovers. I can even taste the dark roasted medium-full bodied chocolate and coffee notes as I type this. I kicked off the month with a glass of Hopworks' Motherland Imperial Stout, which never disappoints. I look forward to joining many of our members in Astoria later this month for the Festival of Dark Arts, which I waxed poetic about last February.

Your 2018 Board gathered in early January to discuss the upcoming year and brew a complex Imperial Milk Stout that we plan to serve at Homebrew Con and the year end Holiday party. 15 gallons of this luscious beast are now resting in a fresh Oregon Whisky barrel. The 25 gallon mash (pictured) resembled a giant cauldron of hot chocolate! Be sure to ask a board member about the name for this year's beer, "Controlled Burn".

I am sad to say that we lost a beloved member of our community last month. Kate Coates Jones was not only the better half to our own Rodney Kibzey, but a passionate supporter of the craft beer and cider community. She will be missed at various gatherings throughout the year. Help us celebrate Kate's life with a contribution to the OHSU Foundation (details below).

And while you are feeling generous, please consider a matching donation to our 2018 HomebrewCon Scholarship! We would like to see as many OBC members in attendance as possible. Meagan and I have matched the $100 donation from the Michelle Lish, bringing our February total to $2,500 (to be split among attendees and club night volunteers). You will not want to miss this amazing event!
The February meeting will be jam packed with information, special guests and great brews. I hope to see you there!

Cheers,

President Jim Thompson

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In memory of Kate Coates Jones
To give online, go to https://www.OnwardOHSU.org/donation
Please use the box ‘To give to an area not listed above’ - "Gastrointestinal Cancer Research at the OHSU Knight Cancer Institute."
If giving by check, please write above and below the memo line “in memory of Kate Jones for GI Cancer Research, OHSU Knight Cancer Institute.”
Donations in Kate’s memory to:
OHSU Foundation
Mail Stop 45
PO Box 4000
Portland, OR 97208-9852

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**OBC T-SHIRTS**
Available at the next OBC meeting.
$15 for members
$20 for non-members
Payment by cash or credit card.
Available in most mens sizes in Black.

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**OBC Hoodies**
If you preordered an OBC Hoody sweats it will be available at the next meeting. If you are wanting to buy one there are still some available for purchase for $40 at the next meeting, but are limited to what’s on hand.
Competition season starts heating up in February, and continues through Spring! It’s a great time to get some feedback on beers you’re considering entering in the National Homebrew Competition.

-PDX Stout Bout by our friends at Portland Brewer’s Collective. The judging is taking place on Feb 3rd and 4th, with a deadline for entries of Feb 2nd. Entry fee is $7. Registration is open here. There will be a people's choice and award ceremony at Baerlic on Feb 11th at 4pm.

-KLCC Microbrew Festival Homebrew Competition also with judging on Feb 3rd at Ninkasi, with entry deadline on Jan 28th. Entry Fee is $10 for 1st entry then $5 for other entries, and includes a night ticket to the festival (on Feb 9th and 10th). Registration is now open. General information here. This is a sanctioned Oregon State Home Brewer of the Year (OSHBOTY) competition for 2018.

-Hop Idol is in its 2nd year. Entries must be received between Feb 12th and Feb 16th at Reuben’s Brews (Seattle). Up to 5 entries per person at $5 each with proceeds benefitting Seattle Children's Hospital. Recipes must be submitted and any hop-forward beer style is eligible. The winning beer will be brewed (with the winner) at Reuben's Brews, have a brewery release, be distributed in the northwest, and be entered at the ProAm at GABF. See here for details.

-Oregon Brew Crew’s first competition of the year, the 2nd annual SheBrew! This one is for the ladies only, and includes all BJCP styles. It will be Feb 24th at Baerlic Brewing. Entries are $8 and due 2/16. Registration is open! Please consider registering as a judge or steward.

-The SheBrew Festival will take place March 3rd at Buckman Coffee Factory. Your $20 ticket will get you a commemorative glass, samples of all the homebrews (~10), 10 tickets for craft brew samples, and HRC membership. This is a fundraiser for the Human Rights Campaign. Many of the homebrewers are from OBC; an excellent opportunity to support your fellow club members and an equal rights organization.

-Greater Everett Brewer’s League IPA Bracket Challenge. This competition is a little different, and is a great opportunity to work on your future Heart of Cascadia entries. It’s for IPAs only, and the top 16 beers advance to a bracket round. The categories are English IPA, American IPA, Specialty IPA, and Double IPA. Find more details here. Entry deadline is 2/17, with the competition taking place on 2/24 (and it’s live webcast!).

-Pacific NW Gluten-Free Homebrewing Competition- A brand new competition put on by Ground Breaker Brewing! Must be made with naturally gluten free ingredients and does NOT include gluten-reduced or gluten removed beers. Asking for 3 12 oz bottles and categories include high/light, low/light, high/dark, low/dark. Please see their website for full competition rules. Sweet prizes! 1st place collaborates to release their beer with Head Brewer/Founder Tyler Kueber and R&D Head James Neimeister under the Ground Breaker label. 2nd gets a $150 gift certificate to Bob’s Red Mill, and 3rd receives a gluten free brewing kit ($75 value).

-The Abbey Bar on 21st Belgian Homebrew Contest. Submit 4 12oz bottles or 2 22oz bottles by 3/9. There is a judges’ choice and a people’s choice award; the winners get a $100 gift certificate. This is part of their 4th anniversary celebration. Check it out here and on the events page here.

-The Abbey Bar on 23rd European Homebrew Contest. Part of the 2nd anniversary celebration at this location, it is open to all European Beer Styles. Also has a judges’ choice and a
people's choice award, with a $100 gift certificate to the winners. Details [here](#) and on the events page [here](#).

**-National Homebrew Competition-** As you know, Homebrew Con will be in Portland this year. We will need plenty of judges and stewards for the 1st round, taking place April 6-8th. If you are entering the competition, take notice of [deadlines](#), including the application period between Jan 23rd and Jan 30th, and [Rules and Regulations](#). More information can be found [here](#).

**-Coho Spring Fling-** Entries are due April 11th and judging will take place April 27th and 28th. Best of show judging will occur April 29th, followed by an award ceremony at 12:30pm. This is an [OSHBOTY](#) qualifier! Entry drop off at Above the Rest, The Hoppy Brewer, Homebrew Exchange, and F.H. Steinbart.

**-Krausen Cup-** This is a new competition in Portland by Imperial Yeast. It will be on May 12th. Details are not yet available, but keep this on your radar.

California has some competitions upcoming, including: [America's Finest City Homebrew Competition](#), which may not actually be America's Finest City since we all know Portland is, but we'll take their medals anyway, entries due 2/9; and [World Cup of Beer](#) accepting entries until March 13th.

by: Corrie Heath

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2nd Annual SheBrew National AHA/BJCP Homebrew Competition

February 24th at [Baerlic Brewing](#)

Open to any amateur female homebrewers 21 or over!

1st, 2nd & 3rd place category winners get MEDALS this year! BOS gets to collaborate on a brew with the amazing Natalie Baldwin of Breakside Brewery!

Deadline is February 16th at [Steinbarts](#)

We are still looking for Stewards & Judges! Coffee & Donuts in the morning and Atlas Pizza for lunch-plus an awesome RAFFLE!

Details at [http://shebrew.oregonbrewcrew.org/](http://shebrew.oregonbrewcrew.org/)
Female Homebrew Competition
2nd Annual

Presented by the Oregon Brew Crew and the Human Rights Campaign

OPEN TO: Amateur Female Homebrewers 21 years or older

REGISTER: www.shebrew.oregonbrewcrew.org

BEST IN SHOW

BREW WITH Natalie Baldwin of Breakside Brewing Portland, OR

DEADLINE: Friday, February 16th
DROP OFF SITE: Baerlic Brewing
2236 SE 11th Avenue
Portland, OR 97214

SHIPPING SITE: FN Shulhaert
234 SE 12th Avenue
Portland, OR 97214
ENTRY FEE – $8

FEBRUARY 23rd, 2018

www.shebrew.beer
~ Burgermeister News ~

Hello, everybody! **February 8th is an IN Meeting at F.H. Steinbart’s, 7PM.**
We look forward to seeing you there! 😊

Please **BRING FOOD** to help us get home safely!

Happily, we had a large number of new members attend January’s in-meeting. However, we did not have enough food to help keep us sober so we ordered cheap pizzas for the crowd. While pizza is tasty, please help keep costs down by participating in the potluck. If you need ideas, check out **Mr. Food** at: [https://www.mrfood.com/editors-picks/party-pleasers-57-easy-potluck-recipes](https://www.mrfood.com/editors-picks/party-pleasers-57-easy-potluck-recipes)

Once again, for potluck participants we will have two raffle prizes drawn that night - one a $25 Steinbart’s gift certificate and the other will be announced on the Face Space. Cheers!

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**POTLUCK RAFFLE TICKET VALUES**

1 *ticket* for small items: chips/dip, breads, package of store bought cookies, candy, etc.

3 *tickets* for medium items: salad, a plate of homemade goodies, a pot of beans, veggies, or a smaller to medium dish of substantial food.

5 *tickets* for large items (that feed at least a couple dozen people): lasagna, mac and cheese, sandwiches, BBQ or Smoked meats, or a medium dish with obviously expensive ingredients, or generous portion of time used to prepare it.

~~~~~~~~~~~~~~~~~~~~~~~~~~~~

*Thank you to the OBC members who brought food to the January meeting! They were:*

**Chuck Macaluso, Gary Schmirler, Erik Peterson, John & Mindy Anthony, Jessica Prior, Ian Romanick, and Mark Poling.**

Meagan Thompson, OBC Burgermeister
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 kegges
- possible new kegges 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 2018 to reflect these changes.

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

Happy brewing!
Education Corner: Formulating Homebrew Recipes
from your Education Chair Alex Brehm

You’ve just come up with the greatest concept for a new homebrew. Maybe it’s a Thai Curry Witbier, a Peanut Butter and Jelly Porter, or a Green IPA. You’re excited to get experimental and make something truly unique.

Or maybe you just want to brew a classic style for the first time. I personally am looking forward to brewing my first Czech Style Pilsner in the coming months.

What do you do next? It’s one thing to come up with a cool concept for a beer… it’s another thing altogether to execute that brew effectively. Some might turn to homebrew books, others to online forums, but everyone has to answer the same question when making a brew for the first time:

How do I formulate a winning recipe?

At our February meeting at FH Steinbart, we will attempt to answer this question with the assistance of Ben Love of Gigantic Brewing. Ben is uniquely qualified to talk about recipe formulation as he is constantly brewing new and inventive beers for commercial distribution.

For those unfamiliar with Gigantic Brewing, they have only two beers that are brewed year round (Gigantic IPA and Ginormous Double IPA). Aside from those, every single beer that Gigantic brews is a one-off. This means that more so than most commercial breweries, Ben has to be thinking about new recipes that he will brew and sell.
Come to the meeting with your questions about formulating recipes and get ready to enjoy some spectacular Gigantic beers. Hope to see you there!

Cheers,
Alex Brehm

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**Cheers to our new members!**

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<tr>
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<td>Victoria Hansmann</td>
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<td>Dean Wells</td>
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<tr>
<td></td>
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<td>Roslyn Ready</td>
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February 2018

TRUMPY DUMPETY PROMISED A WALL, 1000 MILES LONG, AND 50 FEET TALL!

WHEN TOLD THAT THE COST WOULD BE MILLIONS PER DAY, HE SAID “WHAT, ME WORRY? WE’LL MAKE MEXICANS PAY!”

“WE MUST MAKE THOSE BAD PEOPLE STAY ON THEIR SIDE,” WHILE IN NEW YORK HARBOR MISS LIBERTY CRIED!

HIS TIES DROOP ABOUT AS LOW AS HIS APPROVAL RATING--

--DO YOU THINK THAT HE JUST MAY BE OVER-COMPELATING?

HIS DIRTY LAUNDRY’S DONE BY TOOLS LIKE HUCKABEE AND PENCE, IT GETS THE FULL SPIN CYCLE WITH A WHITENESS SWAM AND RINSE!

“THE INTERIOR LAKE” HE BOASTED, “BY WHATEVER MEANS IT TAKES!” INSTEAD HE MADE IT OVERFLOW WITH OBSCURING SNAKES!

WE MUST MAKE THOSE BAD PEOPLE STAY ON THEIR SIDE!

“DO YOU THINK THAT HE JUST MAY BE OVER-COMPENSATING?”

WINES BUT NOT BEER IS AMONG THE TRUMPETY BRANDS, BECAUSE A PINT GLASS IS TOO BIG FOR HIS TINY HANDS!

BREWHAWA

© 2018 by Mitch Schaele
Invitation to Brew at Widmer

Noel Blake

You stride in to the Widmer Brothers Innovation Brewery in the famed Oregon brewing pioneer's Russell Street complex. Your beer-stained OBC logo shirt and your favorite dungarees hiked up above your work boots show that you are ready to brew. And you are going to brew your beer recipe. On Widmer's system.

Your friends and coworkers do not seem to take your homebrewing passion all that seriously. This is now about to change. You are getting "brewed," like a writer gets published. Your beer will be on tap at the Widmer Taproom, at a local beer festival, or at your favorite suds hut. Your friends will never look at you the same way again.

So what does it take to live out this fantasy?

Consider this an invitation to enter your best homebrew recipe in the annual Oregon Brew Crew – Widmer Collaborator beer competition. This is the premier pro-am homebrew collaboration anywhere. Over 50 Oregon Brew Crew-created beers have been selected to be brewed at Widmer since 1998.

This year's competition will be held in May, 2018. The format will be the same as last year:

• Open exclusively to Oregon Brew Crew members
• Open styles, no BJCP judging guidelines used
• Maximum of two entries per brewer or co-brewer
• Must provide the recipe of each beer entered

It's February and you are busting out your new beer ideas. Represent the OBC by entering your best recipe in the Collaborator competition of 2018. Complete rules and entry details follow immediately below:

**Competition Dates:**

The competition is taking place in May 2018. Entries should be dropped off at Steinbart's by Fri. May 25th. Late entries should be brought to Steinbart’s as early as possible on Saturday May 26th. The judging will take place Wed. May 30 at Widmer.

**Eligibility and Entry Limitations:**

All current Oregon Brew Crew members are eligible. Each member may submit up to two (2) total entries as brewer or co-brewer. Entries must be brewed on a home brewing system, including the OBC pilot system. Entries brewed in a professional brewing facility
(brewpub, you-brew) are not allowed. OBC members working in a professional brewing facility are welcome to enter as long as the beer is a homebrew.

Widmer will pay for the ingredients for one five-gallon batch of beer per entry under the following conditions. The ingredients must be purchased at Steinbart's and direct-charged to Widmer's account upon presentation of your current Oregon Brew Crew membership card. There will be no reimbursement from receipts.

**Entry Packaging:**

We need a minimum of two 33cl or 12 oz. (or larger) bottles for the competition, one for the preliminary round and one for the taste-off round. You may substitute one 22 oz. or larger bottle, however that is not recommended because your beer will be at a significant disadvantage during the taste-off round when compared to other entries poured from fresh bottles. We also need two more bottles for a lab analysis at Widmer that is mandatory should your beer be selected. If your beer is selected and you do not have the analysis samples from the same batch of beer, your entry will be disqualified. If you submit all four bottles with your entry, you will receive a complementary lab analysis from Widmer even if you do not win. This is an optional, free benefit to Collaborator participants.

All entries must be packaged in competition-ready bottles. That means: glass containers affixed with a crown cap, with all labels and markings removed. Raised lettering on a bottle is acceptable. Any cap markings must be obliterated with a Sharpie. Affix entry information with rubber bands, no tape or glue, please.

**Entry Information:**

Entry registration will be on-line at oregonbrewcrew.org. There will be a Collaborator entry instance under the Competition tab.

The following information is required:

- Recipe information, including both ingredients and techniques. This is to help with the evaluation and because Widmer needs to know the ingredients before agreeing to produce a recipe.
- Name of brewer(s) and contact information (mobile phone number preferred).
• Name of beer.

• Description of beer. This is important since we are not using style guidelines. A few words are enough, it is not a writing contest. Good description examples: “Belgian pale ale with coriander” and “Kettle-soured kolsch”.

Judging:

Another significant difference in Collaborator competitions is that judging is not done on the traditional 50-point BJCP scale. We do not use numerical scores, and we do not strictly follow the BJCP style guidelines. We judge your beer as would a professional brewer, a publican, or a knowledgeable beer consumer. We are looking for beers that are flavorful and engaging, not necessarily the biggest or most unusual.

The judges may award from 0 to many Collaborator winner slots. Normally three beers are selected each year. Results will be announced before or during June general meeting.
Trask River Camping Trip
May 25-28, Memorial Day weekend

Join us this Memorial Day weekend for a camping trip filled with brewing activities and camaraderie!

What: Camping Trip
Where: Trask River Country Campground (~2 hours outside of Portland)
When: Friday May 25 through Monday May 28, Memorial Day weekend 2018
Who: OBC members and families
Cost: ~$70 for campsite reservation for whole weekend, plus food expenses

The OBC-organized Trask River camping trip in 2016 was a big hit, and we’re bringing it back for 2018! This year, former Education Chair Jason Barker will lead us in brewing Steinbier -- a beer produced by submerging hot rocks into wort.

The club will have a reserved community camping space with canopy, tables, and a grill to gather for brewing, bottle sharing, and having meals together. We hope to provide additional amenities, but the details are still to be determined. For now you should plan on providing your own meals and reserving your own campsite.

If you're interested in attending, it's wise to reserve your campsite now. You can come for as long or as little as you like -- day trips welcome too! Click here to reserve your site online.

Refer to the map below for suggested spots (sites A23-34).

Please check out the Facebook Event page for more details, or email Jason Barker with questions. Cheers!
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<td>Website &amp; Membership Database</td>
<td>-</td>
<td>875.00</td>
<td></td>
<td>875.00</td>
<td>$875.00</td>
<td>100%</td>
</tr>
<tr>
<td>Membership Card Expenses</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Legal/Tax</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Bank Fees</td>
<td>550.00</td>
<td>550.00</td>
<td></td>
<td>550.00</td>
<td>$550.00</td>
<td>100%</td>
</tr>
<tr>
<td>Unanticipated Expense</td>
<td>$500.00</td>
<td>$500.00</td>
<td></td>
<td>$500.00</td>
<td>$500.00</td>
<td>100%</td>
</tr>
<tr>
<td><strong>Secretary and Treasurer Expenses</strong></td>
<td><strong>3,400.00</strong></td>
<td><strong>5,555.00</strong></td>
<td><strong>-</strong></td>
<td><strong>-</strong></td>
<td><strong>-</strong></td>
<td><strong>-</strong></td>
</tr>
<tr>
<td><strong>Total Income</strong></td>
<td><strong>$4,370.00</strong></td>
<td><strong>6,575.00</strong></td>
<td><strong>$654.23</strong></td>
<td><strong>$5,715.77</strong></td>
<td><strong>90%</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Competition Expenses</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Total Competion Expenses</strong></td>
<td><strong>$3,100.00</strong></td>
<td><strong>4,500.00</strong></td>
<td><strong>-</strong></td>
<td><strong>-</strong></td>
<td><strong>-</strong></td>
<td><strong>100%</strong></td>
</tr>
<tr>
<td><strong>Total Income</strong></td>
<td><strong>$7,470.00</strong></td>
<td><strong>11,075.00</strong></td>
<td><strong>$654.23</strong></td>
<td><strong>$11,430.77</strong></td>
<td><strong>95%</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Increase</strong></td>
<td>$12,430.77</td>
<td>$11,430.77</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Increase %</strong></td>
<td>95%</td>
<td>95%</td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

### Notes

- **February 2018**
- **Volume 41, Issue 2**
- **98%** coverage for PNWHC.
- **HomebrewCon Booth**
- **Medals, beer, prizes, posters, comp registration, etc.**
- **2 classes per year?**
- **Includes Meal day, National Homebrew day, Teach a friend to homebrew day, Big Brew and any other events**
- **Includes PBW competition expenses**
- **Shelley Expenses**
- **New Moved from Events Budget**
- **General Maintenance**
- **S for scholarships for HomebrewCon**
- **S for scholarship for PNWHHC**
- **Orange shed for pilot system**
- **$2,500.00 for scholarship for PNWHHC.**
- **For all food expenses at demos or other similar events**
- **Includes annual filing and renewal fees. DOI, Annual Report, Tax filing**
- **Includes annual filing and renewal fees. DOI, Annual Report, Tax filing**
- **Scholarship fund.**
- **Includes PBW competition expenses**
- **Bulk purchased medals for 2017-2019**
- **For all food expenses at demos or other similar events**
- **Includes annual filing and renewal fees. DOI, Annual Report, Tax filing**
- **Includes annual filing and renewal fees. DOI, Annual Report, Tax filing**
- **Bulk purchased medals for 2017-2019**
- **For all food expenses at demos or other similar events**
- **Includes annual filing and renewal fees. DOI, Annual Report, Tax filing**
2018 Board of Directors

President, Jim Thompson
jim.thompson@oregonbrewcrew.org
Vice President, Brian Haslip
brian.haslip@oregonbrewcrew.org
Treasurer, Cameron Norris
cameron.norris@oregonbrewcrew.org
Secretary, Lisa Hinson
lisa.hinson@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

http://www.oregonbrewcrew.org/obccup

Important: The cutoff for 2018 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 2019.

OBC Member of the Year (MOY)

http://www.oregonbrewcrew.org/moy

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
@OregonBrewCrew