This newsletter marks the end of another year. And good riddens I say!

Step 1

6 beaten eggs
1 cup softened butter
2 1/4 self-rising flour
1/2 tsp salt
1/4 tsp nutmeg
1 tsp ground ginger
3 TBS port
3 TBS brandy
1/2 cup glazed cherries, quartered
2/3 cup chopped prunes

Get better if left in a jar for a week. So, I want to stick with my theme this year and give you another recipe. And typically means food, family, and presents. I try to make something a little different this month we are having a December meeting on the 10th at 7pm since we do not have a meeting in December. If you no longer wish to receive these emails, you can unsubscribe at any time.

Step 2

Preheat the oven to 275°F. Grease and line a 9 inch round cake tin. Sift the flour into a large mixing bowl. Add the sugar, softened butter, and eggs. Beat the mixture thoroughly until well combined. Gradually fold in the fruit mixture.

Step 3

15 minutes.

Leave the cake to cool in the tin for 45 minutes, then transfer to a wire rack to cool completely. Wrap in greaseproof paper and store in an airtight container.

Step 4

But who am I kidding, I am going to make mine maybe 1-2 weeks before I plan to serve it, not 4 weeks, plus the 1 week the fruit sits in the booze. And so, December is here. December is typically the time of year that we are all looking forward to. The weather gets cooler, the days get shorter, and we start to think about all of the things that we want to do in the next year. This newsletter marks the end of another year. And good riddens I say!

Step 5

Make a difference this holiday. Shop for gifts at AmazonSmile Charity Lists to generate donations for Oregon Brew Crew and check out Oregon Brew Crew Newsletter to find out more about our events and activities.

The Oregon Brew Crew
December 2020 OBC Newsletter
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Denver, CO
Zum Wohl,
Carter is head brewer at Bierstadt Lagerhaus in Denver, Colo. For more than 10 years, she has brewed acclaimed German-style lager beers following traditional methods: decoction, slow lagering, and, of course, slow pouring.

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Oregon Brew Crew has added Discord as an alternative to communicate with everyone else. Click on the Join Zoom Meeting link to join our monthly meetings. Ashleigh Thompson has set this up for our use. We also welcome Bob Davee to the board as Membership Chair, this is his first term. Jodi Campbell to the Secretary position, both have been on the board in the past. We welcomed Felicia “Fish” Reninger to the Communications Chair and Todd Loomis to the Treasurer position, both have been on the board in the past. Felicia “Fish” Reninger to the Communications Chair, Jodi Campbell to the Secretary position, both have been on the board in the past. We welcomed Felicia “Fish” Reninger to the Communications Chair and Todd Loomis to the Treasurer position, both have been on the board in the past. Felicia “Fish” Reninger to the Communications Chair, Jodi Campbell to the Secretary position, both have been on the board in the past. We welcomed Felicia “Fish” Reninger to the Communications Chair and Todd Loomis to the Treasurer position, both have been on the board in the past. Felicia “Fish” Reninger to the Communications Chair, Jodi Campbell to the Secretary position, both have been on the board in the past.