

OBC Brewsletter

March 2024



Presidential Pint

Happy March to everyone! Meagan recently sent me the “18 Seasons of Oregon” and I believe we are somewhere between “Fake Spring” and “More winter when it should be warm”? At least your chiller water should be cold!

I am thrilled to announce a few of our upcoming guest speakers for 2024, starting this month with [Gavin Lord of Hetty Alice Brewing](#). Gavin is also responsible for helping launch Living Haus, as well as this little brewery out in Hood River called pFriem. Gavin will be talking to us about recipe formulation, IPAs and more at our March 14th meeting. Next up, we will be joined by [Natalie Baldwin, Brewmaster at Wayfinder](#) in May to talk about Lagers, untraditional adjuncts and other cool stuff. [Breakside's Ben Edmunds](#) will be updating and presenting his IPA talk at our August meeting, which only a few of us got to attend thanks to a freak January snowstorm in 2016. And finally, [Kyle Krause, R&D Brewer and Lead Blender at pFriem](#) will be talking about all things Saison (date TBD). This is a stellar lineup of local brewing experts that I hope you can join us for.

We will be looking for a bunch of volunteers over the next two months to help us pull off the [NHC First Round](#) judging at the end of June. I am hoping we can count on a bunch of you for support!

Also, thank you to all 30 of you participants in the [Belgian Pale team brewdays](#). It is great to see so much excitement for this new program and I can't wait to try all seven entries at our April meeting.

Upcoming Events

March Meeting @ FH Steinbart
Presentation by Gavin Lord of Living Haus/Hetty Alice Brewing
Food theme is TATERS!
Mar 14th at 7pm

B-Meeting @ Lazy Days Brewing
Mar 28th at 6:30pm



We Need Your Help with NHC!

June 28th - 30th @ Imperial Yeast
Register to Compete and Volunteer!
<https://bit.ly/nhc2024pdx>

OBC Newsletter

Lastly, I got to attend a very cool event called **Breakside Brewjam** last month sponsored by **John I Haas**, part of the BarthHaas Group who is (according to their website) "a world leader in breeding, growing, processing, and marketing hops and hop products". They also own **Yakima Valley Hops**, who I would love to have as a new OBC sponsor. Check out their new Flex, Incognito and Spectrum products, pretty cool stuff.

There were multiple speakers on topics such as Hop Breeding and Sensory Programs, Hop Biotransformation by Lallemant, and a tasting of Brewing Acids by our friend Dana Garvey from Oregon Brewlab/Cascadia Brewers Society in Eugene. We got to rub and smell a bunch of experimental hops pictured on the right, and were also given a thumb drive full of PDFs, which I have uploaded for all of you into Dropbox. This is seriously a treasure trove of knowledge and insights, particularly if you are into hops. There is even one on the proper way to rub hops!

>> [Download all the PDF files here](#) <<

Jim Thompson, President

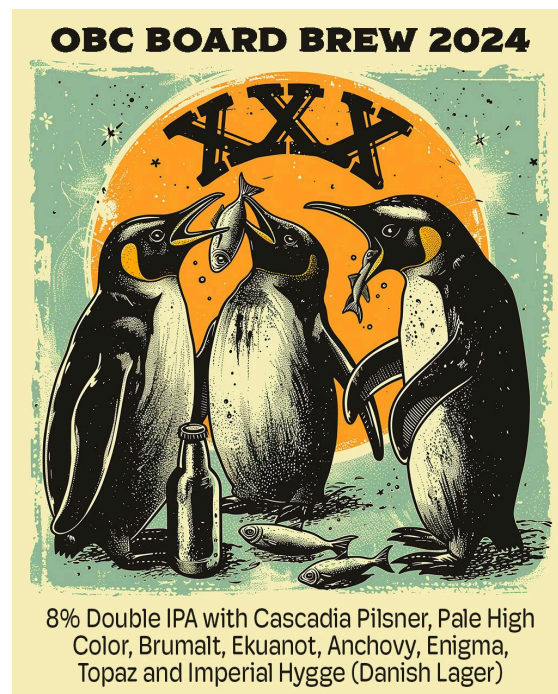
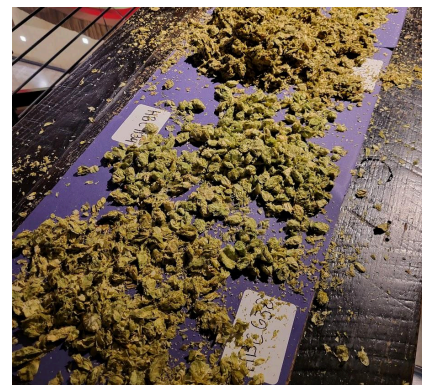
The VP Sampler

Greetings, fellow homebrewers!

I am getting ready to brew a Belgian Pale Ale this weekend with the rest of the Mash Maniacs! I really enjoyed our last style meeting and was glad I could participate this time. Trying to get my brewery cleaned up and kegs filled from my fermenters. I also need to see if I can also brew up a fast IPA for Heart of Cascadia (just for Scott 😊). Looking forward to our next meeting where we will feature our board brewed Double IPA with Anchovy hops! It has some very interesting hop characters I think you will enjoy trying out. May your wort be sweet, your fermentation vigorous, and your beer delicious!

Cheers,

Jeff Orr, VP



A keg of 2024 Board Brew will be at the March meeting, along with cans for everyone to take home!

Competition Corner

We are in the thick of the busiest part of the competition year. Lots of comps coming up, lots of opportunities to enter a beer, it helps support our club, or other clubs in Oregon, and it helps represent the OBC. I drink alot of your beer at meetings, I can assure you it is good enough. On to the results:

Results:

Midwinter Madness

- Congrats to Jason Barker for BOS and 4 Gold Medals!
- Also congrats to OBC Members:
- Rodney Kibzey 1 Gold,
- Jim Thompson 1 Silver, 1 Bronze
- Jim Sullins 1 Bronze
- Daniel Adams 1 Gold
- Jeremie Landers 1 Bronze



Stout Bout

Congrats to OBC members Jeremie Landers and Jenn McPoland with a gold in S/H/V, and a gold and **3rd Best of Show to Ian Romanick for his Irish Stout**. Congrats!

SheBrew

Congrats to OBC and OBC adjacent brewers:

Meagan Thompson 1 Silver

Kathleen Freitag (Co-Brewer: Ida Val, Nicole Amy) 1 Bronze

Tarn Allen (PBC) 1 Gold

Thanks to all the judges, stewards, and organizers that made this a pain free day of judging. Be sure to check out the homebrew people's choice at the shebrew festival next sunday, mar 10th.

Upcoming Oregon Competitions:

- **Heart of Cascadia (OBC) 3/24** - Portland. IPAs only, all IPAs, any IPAs. Entries due 3/16. Enter now! At Level beer in east portland. You probably have an IPA on tap, support the club. We will also need help at the bottle sort, stewarding and could use a couple more judges, if you are available contact me. Drop off at Steinbarts or Bader.

- **Spring Fling**, Bend, by COHO, April 25th-28th. All Styles accepted, entries due 4/12; note you have to register by 4/8! This is different from most comps, so register your entries earlier than drop off. Steinbarts is a drop off location.
- Oregon Homebrew Festival, by HOTV, corvallis, May, All Styles accepted, entries due 5/4. Website is not live yet.
- **AHA National Homebrew Competition** 1st round. Portland! June 28-30th. Entry registration is now open through 3/15. Save the date. We will need all the help we can get, even if you don't enter NHC.
- **Your Honey or your Life**, Portland, Late June, Mead only, make mead now.
- **Lagerdays (OBC)** Portland, OBC, Early September, all lager and german ale styles accepted.
- **Fall Classic (OBC)** Portland, OBC, First weekend in November, all styles accepted.

So there's something to brew for all year long, anytime you need an excuse to make a beer we are here for you. Let's make 2024 a good year for brewing and a good year for OBC in the comps.

Scott Nieradka, Competition Chair

SheBrew Festival



This is a unique two-part event with a competition on the 3rd (already done) followed by a brew festival the following weekend on Sunday, March 10th, featuring more than 40 female professional brewers from around the Pacific Northwest. The festival highlights and showcases the work of female-identified purveyors of beers and ciders. Also attending are 10 homebrewers with unique creations. You will be able to vote for the best of the homebrews for the fest's People's Choice award! SheBrew Festival is 100% nonprofit, and all proceeds go to The Human Rights Campaign to fight for Equality <https://www.hrc.org>. The Festival will be held at The Redd on Salmon St: 831 SE Salmon St., Portland, OR. Get tickets at: <https://www.shebrew.beer/fest> There are two packages: general admission for \$35 and VIP for \$65.

Follow the Facebook group at: <https://www.facebook.com/shebrewpdx/> for updates. Contact female identified brewer and encourage them to enter beer. Join in the celebration of some amazing female brewer whose beers will be served at the Festival. Several former and current members of OBC have served their beer at the festival and won medals at the completion, so enter and join the prestigious ranks of these female bada** brewers.

Odd Ball and Fez Fest – Saturday, April 27th

The Peninsula Odd Fellows Lodge (where we have held our OBC Holiday Party for the last few years) is hosting this event along with the Muscovites, a philanthropic organization that raises funds for charity. The night showcases groups that use the Lodge for dance/song/theater/martial arts etc. These groups each perform and then lead audience participation dances and sing-a-longs. All the money raised goes to support Portland-based charities.

OBC members have supplied the beer since the very first Odd Ball and Fez Fest in 2016! Brewers are given a space to set up Jockey boxes and serve their beer. Each brewer will have a bucket for "Donations". At the end of the night, the brewer that raises the most donations for charity receives a plaque declaring them "The Best Brewer in The Universe". Get started on brewing a beer now to be ready by the end of next month.

This year, OBC will be receiving a special award at the event in recognition of our philanthropic work in the community. We want as many of our members to be present as possible to receive this award. The event is a lot of fun, VERY eclectic, and includes a lot of great food. Participating brewers get in free. All other OBC members get in for half-price (only \$25 each). We want to have a good showing for the award, so please join us. OBC discount tickets available at: http://www.keepportlandodd.com/OBC_secretdiscountpage.html

If you want to provide beer for this event, please contact Michele ASAP. michele.lish@oregonbrewcrew.org

OBC FY'23-24 OSU Bob McCracken Jr. Scholarship

The Oregon Brew Crew would like to congratulate the following recipients of the FY'23-24 Oregon State University Bob McCracken Jr. Scholarship. The OregonBrew Crew funds this food science scholarship through your memberships and donations to the club.

Marielle Ellarma - Chemistry & Food Science and Sustainable Technology



Thomas Navin - Food Science and Sustainable Technology



You can learn more about the Bob McCracken Jr. memorial scholarship here on the OBC website here: <https://www.oregonbrewcrew.org/public/pages/philanthropy>

Dan Koperski, Secretary

Burgermeister Time!



POH TAY TOES

Hey everyone, welcome to Alex's Burgermeister Corner for March – actually more like The Inexorable March Of Time Towards The Inevitable Heat Death Of The Observable Universe, amirite? Ha ha ha ha ha ha ha wheeze I'll be here all week, tip your server. I'm so tired.

Let's talk about food for this month's meeting. As always, anything is welcome, but our theme for this month is going to be God's most perfect food, the humble, the glorious, Potato. That's right. This month is the Oregon Brew Crew's Potato Challenge! Want double raffle tickets? Bring a dish to this month's meeting that contains or, even better, is focused on the humble potato, and you will get hot hot double point action! NOTE: store-bought potato chips do not count. You must make the potato dish, or it must be something store-bought that's actually complex. However, if you bring homemade potato chips, that's cool. I just don't want to see anyone walking in with a bag of Tim's x Herr's Limited Edition Sasquatch Meat Snack Surprise potato chips and wanting extra points. Bring the TxHLESMSSS if you must, but you're getting a single solitary sole sad ticket for it.

Now, if there's one thing you can say about my burgermeister column in this here newsletter, it's that my content is always laser-focused on being in step with what's going on in the world, I am always topical AF and when you read my recipes you may as well be looking at tomorrow's New York Times headlines. (Well, the one thing you can actually always say about my column is that I write way too many words and I don't know why you all read them, but I digress.) Why do I bring this up now? Well friends, I wasn't sure what I should share with you all this month, and then I got to thinking about the second most annoying movie discourse to happen recently, and that's the new Dune movie. I finally watched the first movie in the Dune remake series this weekend and it was, you know, fine, but I really missed the Guild Navigators and the Mentats and Bene Gesserit being absolute weirdos and the Harkonnens just chewing scenery with their over-the-top acting and I guess I got distracted

because as I was watching it I started thinking about a dessert my stepmom always used to make for holidays that she called “Dirt.” So let’s talk about Dirt.

Here’s what you’re gonna do. You’re gonna get cream cheese, butter, confectioners sugar, milk, two packages of vanilla pudding powder, a tub of cool whip or somesuch, a package of oreos, and a bag of gummy worms. Now you’re gonna get a bowl and you’re gonna beat the butter, cream cheese, and confectioners sugar together until they’re smooth. Now you’re gonna get another bowl, and you’re gonna mix the milk and pudding powder together and let it stand until it firms up a touch. Then you’re gonna mix the pudding and the cool whip into the cream cheese-butter mixture, again until it’s smooth. Don’t beat it up, be gentle. Next, you’re gonna take that satchel of oreos, think about how frustrated you got reading this column, and you’re gonna take that frustration out on the oreos and just smash them to bits. Now, decide how many layers you want, and in your preferred serving dish, alternate layers of smashed oreos and pudding mixture, finishing up with oreos on top. Now take your gummy worms, decide which bits of your dish look the most like drum sands, and scatter your gummy Shai-Huluds artfully around the top. OPTIONAL: garnish with a Paul Atreides action figure. Stick it in the fridge for at least an hour before serving. Boom. Now you have a topical dessert for any desert-themed potluck you might attend in the next year.

Alex , Burgermeister



Oregon's Oldest and Largest Homebrew Club

Oregon Brew Crew
c/o FH Steinbart
234 SE 12th Ave
Portland, Oregon, 97214

Website <http://www.oregonbrewcrew.org>

Discord <https://discord.gg/mYQaJN6M>

Facebook <https://www.facebook.com/groups/41701213570/>

Instagram [@oregonbrewcrew](https://www.instagram.com/oregonbrewcrew)

Twitter [@OregonBrewCrew](https://twitter.com/OregonBrewCrew)