

OBC Brewsletter

January 2024



Presidential Pint

Happy New Year! First of all, a huge thanks to the volunteers and board members who helped make last month's holiday party a huge success. I hope we are all looking forward to a productive and exciting year ahead.

At the end of November, I sent an email to 991 former members and Board Alumni from the past 20 years. The intention was to attempt to draw them back to the club and convey the ways I believe the club has changed. Since current members did not get to read this email, I will post a link here as a sort of "State of the Union" and would love your help keeping us accountable, while also doing your part as an active member. Please read [Why I think OBC is Worth Your Time in 2024](#) as it really applies to all of us.

Next, you can help us kickoff 2024 by attending our January meeting where you will learn about [Norwegian Brewing Traditions](#) from former board member and Cider Riot founder Abram Goldman-Armstrong, who has been making commercial beer and cider in Norway the past three years. The board has even cooked up some special homebrewed versions of traditional Norwegian beers such as Stjørdalsøl for everyone to try, and I hope that everyone will contribute heartily by bringing some foods for our Scandinavian food theme! I am planning a savory bread pudding myself.

Upcoming Events

[January Meeting @ FHS](#)
Norwegian Brewing Traditions
Jan 11th at 7pm

[B-Meeting @ Second Profession](#)
Jan 30th at 6:30pm

[Midwinter Madness](#) Feb 3rd

[Tropical Stouts and Fudge Competition](#) Feb 8th

[Stout Bout](#) Mar 2nd

[SheBrew \(Homebrew\)](#) Mar 3rd



Our new [Team Brewing initiative](#) is underway with [seven upcoming team brewdays in January](#). As of this writing, we still have 12 spots available so please join a team and help brew the winning beer! These new group brewdays and style focus meetings are a key part of our club strategy in 2024 and we appreciate your participation.

So whether you help mash-in a brew day, bring food to a meeting, steward or judge a competition, pour beer at a festival or finally dust off your own homebrewing system, please do your part as an active member of our community and help us improve the experience for everyone!

Jim Thompson, President

Congrats to our 2023 OBC Award Winners!

OBC CUP - Rodney Kibzey

Winner of the OBC Homebrewers Cup, based on points earned from homebrew competition entries and medals. Rodney also took 3rd place in Oregon State Homebrewer Of The Year.

SILVER BUNG & ORANGE BUNG - Kim and Rick Ivie

A hybrid "Member(s) of the Year" award and the Merle Gilmore Memorial. For exemplary club support and extraordinary efforts to promote club participation and volunteerism.

RED BUNG - Deborah Boulware

Recognizes the unbridled passion for good beer and distinguishes the efforts to share that enthusiasm with others.

GOLDEN BUNG - Damian DeBuiser (Brew Happy Podcast)

For efforts to support the Craft Brewing Industry, and for the support of Oregon Brew Crew from a commercial perspective.

PULP BUNG - Andrew Munier (Oregonian/OregonLive)

Acknowledges the efforts to promote Craft Beer appreciation through the printed word.

JIM KENNEDY ENTREPRENEURIAL BUNG - Shane Watterson (Level Beer)

For extraordinary efforts to promote the understanding and appreciation of good beer through commercial activities.

ORGANIC (GREEN) BUNG - Christian Ettinger (Hopworks Beer)

In recognition of their efforts to promote clean water, planet friendly brewing and the Oregon Brew Crew.

Get updates and team rosters in [Discord #group-brewing](#)


Yeasty Beasties - Tropical Stout Brewday

This team currently has 4 member(s)

Host	Brewer	Brewer
Andy Adamczak	Daniel Adams	Jim Peterson

Brewer

Gary Rischitelli



The VP Sampler

Hello everyone, I was able to brew up a couple of beers for our next meeting on Kveik beers. Looking forward to trying out a couple and learning a bit more about the style and history. On one of the Kveik beers I brewed I was able to use our brewfather pilot system and put together a video to give you guys an idea on how a brew day would go... I am no professional youtuber so go easy on me. <https://youtu.be/5nxrMVHNbC8>

For those that do not know, we have the pilot system in our store and you "buy" it so that we can track who has it. If you can checkout in the store you can borrow it! We would like to see it get more use so please let me know if you have any questions.

See everyone next Thursday!

Cheers,

Jeff Orr, VP

Welcome to New and Returning members!

- ★ Nick Townsend
- ★ Isaac Tertel
- ★ Jonathan Keck
- ★ Ken Ammerman
- ★ Michael Linch
- ★ Marc Martin

Competition Corner

Future Competitions

Welcome to the new year, hopefully you are all brewing again after the holidays, and it's always good to have an assignment for inspiration. So following is the calendar of known competitions for the year. It's good to enter competitions, it helps out us and our fellow Oregon clubs, and it gives a motivation to brew a beer more than "I need a keg to drink." (you still get to drink the keg minus 3 bottles, so it's a nice bonus) It can keep you brewing beers year round, and can be fun if you don't take it too seriously.

You all make a lot better beer than I usually end up judging, so if you haven't entered comps, consider doing so in 2024. It's 10 bucks, and 3 bottles, you are going to steinbart's anyway. Represent the OBC, help our fellow clubs, share your favorite beers with the judges. The judges appreciate when you send them beer made with love, even if it ain't always perfect.

Below for planning is all comps I know of in oregon that are in planning for 2024:

First competitions of the new year

- [Midwinter Madness](#) by CBS in Eugene, replaces KLCC on 2/3/24 entries due at Steinbarts 1/26. All styles accepted. Still time to brew an English mild, they love their English styles. Please enter something, and consider going down to Eugene to judge, they are lovely people and could use our support. **Contact Jim if you are interested in carpooling. CBS members are willing to host us!**
- [Stout Bout](#) 3/2 - Portland. Run by our friends at PBC. Entries due 2/25 at steinbarts/baders. Stouts only. Any stouts. All stouts. Make a stout. Some of you are entering tropical stouts. It would be hysterical if we bombarded some poor judge with 10 tropical stouts when they were expecting 1 or 2.. It would deeply amuse me.
- [SheBrew](#) 3/3 - Portland. Female identified brewers only, all styles, sponsored by OBC. Entries due 2/24. Please brew or help out and support this comp. There is also a beer festival on 3/10 see: <https://www.shebrew.beer>
- **Heart of Cascadia**, Portland, OBC, **Late March this year, not June**. IPAs only, all IPAs, any IPAs. Entries due mid march
- **Spring Fling**, Bend, by COHO, Late April. All Styles accepted, entries due mid april
- Oregon Homebrew Festival, by HOTV, corvallis, Late May, All Styles accepted, entries due the week before.
- **NHC** 1st round. Portland! June 28-30th. 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, Early July, Mead only, make mead now.
- **Lagerdays**, Portland, OBC, Early September, all lager and german ale styles accepted.
- **Fall Classic**, 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.

All About Events

Hello OBC Fam! Allow me to introduce myself, my name is Nico Casarez and I am your 2024 OBC Events Chair! Professionally, my background has mostly been food service management through Albertsons/Safeway and NORPAC Foods with my work being heavily concentrated in administrative patient care the last several years. Community involvement has been a big piece of my background as well and most recently I've served as an elected



City Councilor and as a member of the Support Team of my local fire district.

My connection to craft beer started in my early 20s not just because of the delicious flavors, but I was intrigued by the stories of how mom n' pop brewers had gotten their product to market successfully but most importantly because of the sense of community that craft beer fosters. I was drawn to that sense of community within OBC and became a member in 2022 following a "B" meeting at Swift Cider. As your new OBC Events Chair, I've made it my mission to build upon the sense of community within our organization and do everything within my power to maximize opportunities for our members to further their knowledge as well as have an enormous amount of fun in the process! From group brew sessions, brewery talks / tours, beer field trips, video game nights, our annual group camping trip, and supporting our local craft brew fests - there will be no shortage of combined fun / educational experiences for everyone to enjoy! It is my job to support YOU. Please don't hesitate to reach out to me with any event ideas, questions, or to get involved in OBC activities. I am always available via text / call at 503-576-1329 or email at nico@obc.beer. It is a tremendous honor to serve you and I look forward to working together to make this next year one of the best yet! Thank you for your support. -Nico

Burgermeister Time!

Good lord folks it is already January, how the hell did that happen! I know, I know: Alex, it is the inexorable forward march of time, of course it's January, that's how it works, January follows December just as sure as He Who Walks Behind stalks you through the high summer corn and vanishes when your back is turned, leaving you chilled in the warm sun and wondering just what that rustling sound was. And yet! Here I am, surprised by the calendar once again.



Alright let's talk about the theme for this month's meeting - I'm gonna go ahead and put you all on the spot this time. Our education topic is on Norwegian farmhouse beers... so we're gonna have a food theme that matches: **Scandinavian food**. Alex, you're thinking right now, wtf is Scandinavian food other than those little meatballs that Ikea sells? Man alive, there's so much good Scandinavian food! Lefkas!

Gravlax! Butterbröd! Sandwich cake! There is a whole world of culinary enjoyment out there for you to explore! And I promise I'm not just making this the theme because of my New Year's Resolution: "eat more little fish on toast."

(Note there are some stinkers out there too, have you ever had hakarl? That fermented shark from Iceland? My goodness gracious, it's the second worst thing I've ever put in my mouth, even worse than that ranch dressing beer that showed up at Best of Craft Beer a couple years back that I brought to a meeting in '22 so y'all could experience the worst beer of all time. Truly nightmare fuel.)

Speaking of little fish on toast, let's talk about a recipe for this month. Given my Resolution, this is what I'm about to make for lunch, and you should make it too. Here's what you need: two tins of smoked sardines, a loaf of crusty bread, a lemon, sherry vinegar, an avocado, and parsley. Open your two tins of sardines, and drain the oil from one tin into one small ramekin and the other into a bowl. To the bowl, add some sherry vinegar, chopped parsley, and lemon zest, then mix the fish into the bowl and set it aside to marinate for about an hour. Once the fish is marinated, mash up the avocado, and then slice the bread to your desired thickness, brush one side with the oil in the ramekin, and pop it in the oven to toast. Once it's toasted, top the bread with avocado, then the li'l fish, then some parsley and a squeeze of lemon, and brush on as much of the leftover marinade as feels good to you. Serve with a slice of lemon. Lookit that: a healthy-ass meal chock full of omega-3 fatty acids and veggies and it took all of fifteen minutes to prep. Now that's what I call girl dinner.



See you in the funny pages! – yr burgermeister

Oregon's Oldest and Largest Homebrew Club

Oregon Brew Crew

c/o FH Steinbart

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

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

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

OBC Newsletter

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