



October 2020 Oregon Brew Crew Newsletter

Upcoming Meeting(s) & Events

October "In" e-Meeting via Zoom (<https://us02web.zoom.us/j/88539732889?pwd=aUICbk4xT2NnYUdJQkNZUTdOT21ZZz09>)

November "In" e-Meeting via Zoom

[Join Meeting - Thursday, 10/8 @ 7:00 PM \(via Zoom\)](#)

[RSVP on Facebook](#)

[RSVP on Website](#)



Presidential Pint

Happy October! We have made it through another month and are now midway through the fresh hop season. If you love the fresh hop beers like I do you are probably chasing the latest and greatest fresh hop beer at your local tap house or brewery. Unfortunately there were no fresh hop brewfest this year, but there was a fresh hop pop up at Prost that had. A lot of beers to choose from over the last few weeks.

We had no Oktoberfest in Europe or local that was like any other year. There were a few that you could buy your beer drive up, pick it up and then have it at home. Some were also having virtual beer festivals.

There was no Great American Beer Festival (GABF) this year either. However they still had the GABF beer competition for the professional breweries. Instead of a few days of judging they had more COVID precautions in place and it took a few weeks to complete the judging. I am looking forward to seeing what beers won medals.

Please join us for our virtual meeting this Thursday, October 8, 2020. @ 7pm. Topic: OBC's October Meeting via Zoom!

Time: Oct 8, 2020 07:00 PM Pacific Time (US and Canada)

Join Zoom Meeting

<https://us02web.zoom.us/j/88539732889?pwd=aUICbk4xT2NnYUdJQkNZUTdOT21ZZz09>

Meeting ID: 885 3973 2889

Passcode: 244329

Also if you are the least bit interested in getting more involved with your Homebrew club check out our next board meeting on Monday, October 26, 2020 @ 7pm.

Topic: October 2020 OBC Board Meeting

Time: Oct 26, 2020 07:00 PM Pacific Time (US and Canada)

Join Zoom Meeting

<https://us02web.zoom.us/j/81034835052?pwd=Rml6NzZqbFNCN2Rud3JjQVFaM25Mdz09>

Meeting ID: 810 3483 5052

Passcode: 431920

Cheers,

-Jon Campbell

2020 OBC President

October 2020 Monthly General Meeting

Due to current social distancing restrictions, we will continue to hold our monthly meeting via Zoom!

This eMeeting will take place on Thursday October 8th @ 7:00PM.

It kinda looks like everyone's September this year was extremely... 2020, and so we struggled with finding a presenter for this month. I've had club members reach out to me with suggestions for education topics, and since this month seemed to be full of struggle, instead of having someone from outside the club speak, I (your Education Chair Alex Parise) will be giving a mostly informal presentation on planning and timing beer brewing for success in competitions. I know we have a LOT of expertise in the club on this, so I'm hoping club members who experts in this (looking at you Jim, Chuck, Corrie, Jason, and lots of the rest of y'all!) will be willing to chime in with their own suggestions and opinions while I'm presenting.

If you're looking for help using zoom, please click here:
<https://support.zoom.us/hc/en-us>

-Alex Parise

2020 OBC Education Chair

2020 Club Finances Update

I haven't put an article in the newsletter for a while, so thought it was time to let you all know about our financial status. Since OBC has regular bills to pay that come with having a nonprofit organization, we do have annual expenses even if we don't have expenses for meetings and competitions and other club activities. Some of those include: insurance; intangible asset costs like domain names and nonprofit yearly renewal fees; post office box rental; website and member database expenses; fees associated with collecting funds (paying online instead of in cash or with a check has a small cost per transaction) and a few other minor things. Luckily, we received two donations this year that were really supposed to have been received last year. That helped our income total since our membership numbers are down this year, as we currently stand at 200 members. Because we aren't out in public promoting OBC, we aren't getting new members. Other sources of income are not happening because we can't gather.

The one competition that was held this year, SheBrew, ended up going a little over budget due to having to purchase awards locally because we couldn't get them shipped from overseas in time. That did cost more, but on the up side, we helped a local business. Since we did not know what the future would bring as far as lifting restrictions for gatherings, the OBC board decided to pay the fees for the completion web site we use when they came due a few months ago. We of course have not been able to utilize this since SheBrew used it under our prior year's term of service. The board also agreed we needed to have liability insurance and Directors & Officers insurance as they felt it is too big a personal risk to board members to not have this.

We've only had one in-meeting (Jan) and one out meeting (Feb), and we had to cancel the BJCP class and refund the fees the attendees paid. Since April all our activity has been virtual meetings via Zoom, but we've been lucky enough to get some quality education sessions which I hope you have taken part in and enjoyed. We also have spent a little trying to keep members engage in OBC with a few inexpensive give-aways.

Bottom line is we've spent about \$1,900 more than we've brought in, however, the Board voted to spend more to get two years of service for our memberships website and member service management program in order to save us 15%. That was an additional \$900, and the insurance was a big cost at \$1,300. Our past track record for annual income vs. expenses has generally put us in the black each year, and it is good we have been able to save for a rainy day as that is upon us this year.

Our income will fall short, as we will not have any donations as we have had in the past, and our budgeted amount for those line items for 2020 is over \$10,000. This income has been from Nano Beer Fest, Portland Craft Beer Fest, Clean Water Services, Widmer Collaborator and Bacon Eggs & Kegs. It is a challenging year to say the least, but OBC is doing fine financially, and that is why we don't spend every dime we bring in as we never know if we will run into a difficult year like we have this year.

Don't forget to help OBC when you use Amazon, and be sure to use Amazon Smile with Oregon Brew Crew listed as your donation of choice. This year we have already had \$44.25, and that is more than we make on our measly bank interest, which doesn't even total \$1 for the year.

If any of you want more details, don't hesitate to contact me.

-Michele Lish

2020 OBC Treasurer

Burgermeister Brews News

Greetings my fellow brewers,

This week we have pitched yeast into our apple/pear cider! This is my favorite season of all time. Harvest season! And one of the things I am harvesting right now is my herbs. I tie them up to dry in my fermentation/pantry room. We grow plenty of herbs that don't mind winter weather in Oregon, but I still trim them down just as much as the less hardy plants. And of course I think of the different spice blends I can make for specific meals ie: fish rub, pork rub, clone Johnny's season salt, Italian spice blend and so on.

I also like to make some tea blends with them as well. We have 3 different mint plants including lemon balm which is in the mint family. Oregon is great in tea and has great medicinal purposes. It is a cough remedy, mucus expectorant, and a digestive aid. Sage, as I wrote in a previous newsletter, I use in my Seven Fragments Gruit. Sage is being harvested and is going to be the highlight of this piece.

Sage is used to spice your holiday bird, mend wounds, treat digestive problems, diabetes, woman's health and ease sore throats. Sage is also a preservative, which is why it is used in meats and ales from many moons ago. Because meats spoil mostly because of their fats turning rancid due to oxidation. The antioxidants in sage slow spoilage. So, yay sage! You rockstar!

Sage is much used of many on the month of May fasting, with butter and Parsley, and is held of most much to conduce to the health of man's body. It is also much used among other good herbs to be brewed up with Ale, which thereupon is termed Sage Ale, whereof many barrels full are made, and drunke in the said month chiefly for the purpose afore recited: and also for teeming women, to helpe them the better forward in their childebearing, if there feare of abortion or miscarrying.

-----Parkinson, 1629

Sage Ale

4 pounds malt extract
2 pounds brown sugar
4 ounces fresh culinary sage
2 ounces licorice root
4 gallons filtered water
yeast

Bring the water to a boil, add 2 ounces sage and licorice root, simmer for 1 hour. When cooled to 160 Fahrenheit strain over malt extract and sugar in fermenting chamber, stir until sugar and malt are dissolved.

Cool to 70 degrees Fahrenheit. Add yeast. Add final 2 ounces of sage to fermenter. Ferment for 7 days. At this point nothing but a few isolated specks of foam should be visible on the surface of the fermenting ale. Put 1/2 teaspoonful of sugar in each bottle, pour ale, and cap.

Ready to drink in 10 to 14 days.

I will be making this very soon and will Facebook share photos and thoughts. I hope to hear some of you have tried some of my shared recipes. Please send me photos, thoughts, ideas, of what you have done that maybe I can share.

-Torri Hansmann

2020 OBC Burgermeister