



OBC NEWSLETTER

The Presidential Pint



A hearty cheers to all my fellow brewficionados! We are officially into the cold and wet season now with thoughts of Imperial Stout, Wee Heavy and Dark Strong ales in the months ahead. Some of you might be finishing your spiced Holiday Ales, or just beginning them. I look forward to mashing above 150F again soon.

Another Fall Classic is in the history books and I want to say a special thanks to Corrie Heath, Jen McPoland, Level Beer, MC Lisa Hinson and the rest of the Competition Committee who helped make it happen. I was bummed to miss the competition this year, but knew that our crew would pull off another great event. Also props to Brian Haslip, Meagan Thompson and Jessica at FH Steinbart for organizing a great "Learn to Homebrew Day" this month, as well as our inaugural Homebrew Swap Meet!

For those looking to maximize their 2018 judging and experience points, we will be hosting the first round of the National Homebrew Competition here in Portland in early April, which offers two full days of judging and lots of great schwag. Look for details early next year. The final round will also take place here during Homebrew Con at the end of June, but the judge assignments will be much more selective, with preference going to the many National and Master judges in town for the conference.

VERY IMPORTANT! The November meeting will take place Thursday the 9th at FH Steinbart as usual. We often have a fairly low turnout for the elections meeting – perhaps because we focus almost entirely on club business and voting. However we have an important vote on changes to [Club bylaws](#) which requires a full third of our active membership to approve (85 votes). If you can NOT make the meeting, **please print and email a completed absentee ballot** (on page 11) to ballots@obc.beer

along with your member number. You can read the OBC board's position on the budget and bylaws changes at <http://tiny.cc/obcvotingguide2017>. If you need some extra incentive to attend the meeting, check about the Chili competition in Burgermeister News! There will also be a good amount of homebrew available.

So go get your *Alpha Amylase* on, and I hope to see you at the Elections meeting or the Holiday Party in December!

"We have nothing to beer but beer itself!"

Cheers!

President Jim Thompson

Competition Corner

Whew, the **Fall Classic** has concluded with 347 entries judged! Thank you to all who came out to judge, steward, and staff the competition, as well as those who came to cheer on the homebrewers at the award ceremony and raffle. A big thank you to the Fall Classic Committee, including: Michele Lish, Lisa Hinson, Eric Hinson, Jenn McPoland, Chuck Macaluso, Steve Woods, Felicia Reninger, Alex Brehm, Jon Campbell, and Ryan Murphy. Also thank you to Scott Nieredka, Cindy

Anderson, Jeremie Landers, Brian Haslip, and Pat Mack for extra help along the way.

Many thanks to our sponsors, including our host brewery Level Beer (if you haven't checked them out, you really should; category brewery sponsors Baerlic, 3 Mugs, Culmination, Funhouse, Montavilla, Ordnance, Unicorn, and Ross Island; and raffle sponsors Spike Brewing, Belmont Station, Nectar Creek Mead, Bent Shovel, Portland U-Brew, Montavilla, Ordnance, Boneyard, Crosby Hop Farms, FH Steinbart, Imperial Organic Yeast,





Mainbrew, Oakshire, Oregon City Brewing, The Hoppy Brewer, Bader, Beersmith Software, Cascade Beer Candi Syrup, Crossroads Mobile Canning, Homebrew Exchange, Lompoc, Old Town Brewing, Salem Brew Supply, Upright Brewing, and Northern Brewer.

Without further ado, here are your fellow OBC members basking in glory and sporting brand new Fall Classic medals! Jake Freshour, Chuck Macaluso,

Jenn McPoland, Jeremie Landers, Rory Schellinger, Rodney Kibzey, Jason Barker, Rob Porton-Jones, Jon Campbell, Adam Lund, Michael Linch, Kevin Callais, Isaac Miller, Caleb Cushing, Sander Hoekstra, Alex and Caitlin Brehm, Eric Hinson, Cameron Norris, Jim Thompson, Meagan Thompson, Doug Ballou, and Jodi Campbell. They brought home 50 medals between them all - Congratulations!



The **Capital Harvest Festival** also wrapped up recently, and here are the club members bringing home medals: Jason Barker, Alex Brehm, Jim Thompson, Jon Campbell, Kevin Callais, Eric Hinson, and Sander Hoekstra. They raked in 18 medals, which was enough to give OBC the Heavy Medal title - great job!

And finally, the **Oregon State Homebrewer of the Year** has wrapped up, with Fall Classic being the last sanctioned competition. We had 3 members in the top 10, and several others in the running. Congratulations to Chuck Macaluso coming in 2nd, Scott Nieredka right behind at 3rd, and Jake Freshour in at 8th.

We're coming in to a slow season with competitions, but it's a good time to brew some of those bigger beers that need aging in anticipation of those to come.

by: Corrie Heath

A Different Kind of Competition! (People's Choice)

First and foremost, I want to congratulate all the homebrewers who took home medals in Oregon Brew Crew's Annual Fall Classic homebrew competition this past month. I've heard many stories of brewers earning their first medals. You should all be proud of that. With 347 entries, there were a lot of beers in each category.

As new homebrewers develop their skills and fine tune their processes, they often begin to submit their beers to BJCP sanctioned competitions. OBC hosts a few of these each year from the Heart of Cascadia to the aforementioned Fall Classic. The feedback from these competitions can often help brewers identify possible flaws in their brewing process or mistakes made in recipe creation. This can help them make changes to improve their beers and take them to the next level. While beneficial and informative to the brewer, it can often be frustrating when this feedback often focuses on the negatives of the beer, rather than the positives. This is a necessary evil because judges are often trying to identify the best beers in a category that could be a flight of 3 beers, or as many as 8 to 10 total beers. In order to do so, they look to eliminate those beers with negative attributes. On each first look, smell or sip of your beer, judges are looking for any flaws than can help them parse the beers down to the best in the flight that they are judging.

What can be even more frustrating, is submitting the same beer to multiple different competitions and getting back very dissimilar scores. While the BJCP program trains and certifies its judges, there is still a lot of subjectivity by each judge, and this can sometimes lead to large variations in scores. In addition, with larger competitions, there is also a concern of overworking the judges' palettes with too many flights/beers which might cause the scoring to suffer.

So here's the big question...**Why do you brew?** Are you trying to brew the perfect Bohemian Pilsner or the quintessential IPA? Do you strictly brew to style, or do you like to brew outside of the box? Are you just trying to brew a drinkable beer

that everyone will enjoy? All BJCP competitions are judging your submissions to the category or style that your beer, cider or mead was entered.

Personally, I know first hand that many homebrewers like myself just like to brew beer that tastes good and can be enjoyed by many. Many of these beers might not fit into a specific beer category. An Ultra-hopped Pale Ale is going to get gigged for being “not to style” even though it may taste great. Fresh Hopped Lager? Who ever heard of such a thing? Just look at all the professionally brewed beers that are on the market today. Many of these beers would never fit into a specific BJCP category.

In my first 2-3 years of homebrewing, I entered a number of my beers into many local competitions and even sent entries into the National Homebrewers Competition. I was lucky enough to win a few medals along the way. Initially, the feedback was good (not the beer, but the feedback). By that I mean, I was able to take the judge's notes and use it to make adjustments to my process, and start making cleaner beers and identify where mistakes and flaws can be made. Over time, I found brewing to “Style” became just too restrictive, and not as fun for me. For me it doesn't leave a lot of room for creativity. While the BJCP does have categories for Experimental or Specialty beers, I don't want to submit beers into those categories solely because it doesn't fit into any other listed style. I also found that the judge's notes were no longer that beneficial for me. I'm not saying they don't have anything to offer, but then I'd have to limit my beers to style, bottle them, then pay to enter them, potentially ship them, only to wait around for a modicum of comments. In addition, as I learned more, I brewed more and thus got tired of bottling so I began kegging. I now really only bottle on very rare occasions. It's not that I don't think I can learn from BJCP sanctioned events, but for me homebrewing isn't about winning medals, but more about learning a craft, and sharing the benefits of that craft. For me, I have learned to brew.....and now I try to brew and learn from those around me.

A great option I have found are “People's Choice” competitions. The Willamette Weekly Annual ProAm works on this same concept. Professional Brewers and Amateur Homebrewers team together and brew a beer....any beer....and

compete for the favorite, based on the people sampling and voting for the beers. No discussions as “To Style”, “Noble Hops vs American Hops,” “West Coast IPA vs New England IPA” It’s beer mano-a-mano.

The last two years, I have organized an event with Portland Brewing during their Fall Festival. OBC members had an opportunity to brew a beer with no defined restriction. No styles of beer were required, however a “Fall” theme was suggested. Over the two years, there have been dozens of entries and a wide range of beers were poured. From Pale Ales to Wet Hopped, Barrel Aged, Pumpkin Ales, Stouts, spiced beers, and even fruit beers. Most of these beers were served out of Kegs, although a few of the brewers did serve their beer from bottles. Thanks to the loaners from many of our OBC members, we had plenty of Jockey boxes to serve all the beers (it was almost professional!)

The benefit of this type of competition is the instant feedback. There’s nothing like watching a person drink your beer and seeing them either smile or cringe right away. Often they come back and tell you what they think...with no filters. I’ve heard it all from “That was my least favorite beer” to “Wow, that was phenomenal!”, and a lot in between. It’s actually rather humbling and exciting at the same time. While there is something to be said for feedback from a beer judge with experience, it is another to get this kind of direct feedback from the masses. If you were to go professional, these are the people you would be brewing beer for. Keep that in mind! So if you are brewing for medals, and want to master specific styles, then keep it up, and keep entering your beers into BJCP sanctioned competitions. If you’re just brewing to make a tasty quaffable beer for the weekend, or your college buddies wedding, you might be better served at a people's choice competition. My goal is to still coordinate more of these soon. Let me know if you are interested!

by: Brian Haslip

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 keggles
- possible new keggles 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 2017 to reflect these changes.

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

Happy brewing!



~ Burgermeister Brewsletter ~

VOTE

VOTE

VOTE

VOTE

VOTE

VOTE

November brings our final 2017 meeting at F. H. Steinbart's. Festivities begin at 7pm, Thursday the 9th, where we will get out the vote for our:

ANNUAL ELECTION & CHILI COOKOFF!

I will provide: power for your Crock-Pots, bowls, napkins, eating utensils, shredded cheese, sour cream, hot sauce, corn bread, honey, butter and Fritos Scoops.

If you are participating, please bring: a serving spoon and sign describing your dish (main ingredients, meat type, heat level). Please leave your name off of the document. Any type of chili is welcome, chicken, beef, veggie, bean... Go wild!

There will be prizes and ribbons for the 1st, 2nd and 3rd place winners. (TBA)

****NOTE:** If you do not wish to participate in the chili contest, but want to participate in the **potluck**, any yummy dish or side will be welcomed as an alternative to the contest. We will have one **raffle** for a \$25 Steinbart's gift certificate for all non-chili dishes. Again, *if you have any questions please feel free to message me, info below.*

Finally, a special thank you to everyone who participated in last months festivities at our Hair of the Dog meeting. We had 28 participants bring food, with two lucky members winner H.o.t.D. beers in the raffle. We also had an amazing 22 *participants* bring fudge for the 11th Annual Merlemorial Habanero Fudge Competition. 1st place went to Jason Barker, 2nd to John Lovegrove, and 3rd to Scott Nieradka. Great job, guys! Each won a handsome medal and a collection of Hair of the Dog beers!



meagan.thompson@oregonbrewcrew.org * Cell: 818-636-0550

Barker's Fudge- this makes (2) 13x9 baking dishes

For the smoothest mouthfeel, a luxurious texture, and the most complex flavors, use high quality chocolates, not Baker's brand or chocolate chips.

Ingredients:

4C	sugar
12oz	evaporated milk
1/2lb.	butter (2 sticks) I use salted
7oz	marshmallow fluff
1T	vanilla extract
20oz desired)	chocolate (about 12oz 75% plus 8oz 100%. Mix and match as
2C	nuts as desired (optional of course for you babies)
Some	flaked salt for the top

Directions:

1. Spray your baking dishes with non-stick spray then carefully line with foil. This makes removal much easier.
2. In a large pot, melt butter over med heat and continue cooking to lightly brown it, swirling constantly.
3. Add sugar and milk and bring to a boil, stirring frequently.
4. Once boiling, reduce heat a bit and continue stirring until it is light tan in color, temps should be about 220°F. Make sure to scrape all sugar granules from edge of pan. This helps prevent crystallization later which can make your fudge grainy.
5. Remove from heat and stir in fluff until completely melted and incorporated, then stir in chocolate until fully melted and smooth.
6. If adding nuts, fold them in now.
7. Stir in vanilla last when the temp has come down to help preserve those beautiful but volatile aromatics.
8. Pour into prepared dishes and liberally sprinkle flaked salt on top.
9. Refrigerate at least 4 hours before making a pig of yourself.
10. Carefully lift the fudge out of the dish by lifting on the foil edges. Peel the foil from the bottom and cut the fudge into desired cube sizes. (I recommend small cubes due to the extreme richness and density of this kind of fudge.)

****Special Note**** It is almost impossible to sneak a few of these straight from the fridge while your spouse is watching TV in the other room because they'll see the chocolate smeared on your lips, teeth and gums. Good luck.

by: Jason Barker

Challenge Coins!!!

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

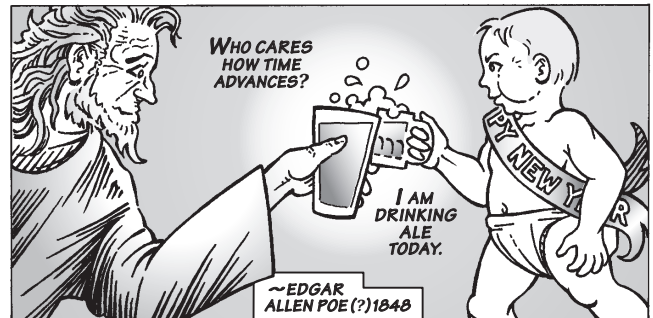
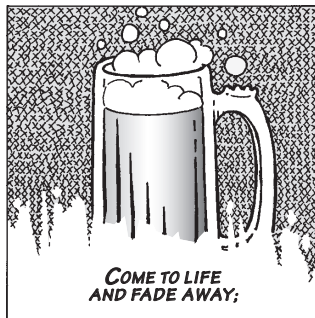
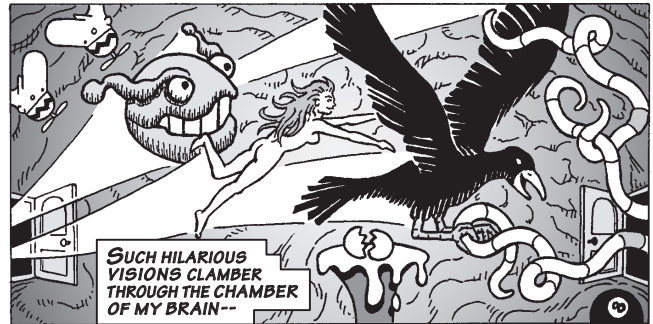
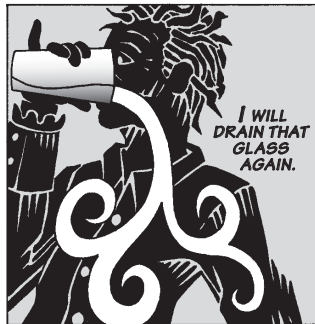
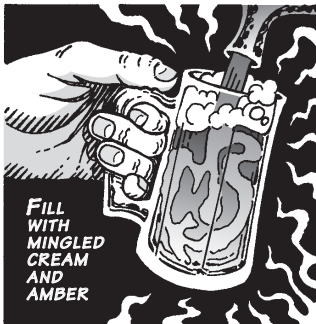


The OBC now has a challenge coin for sale. The cost to members is just \$8, and to non-members is \$10. When this limited edition is gone, the intent is to make a different design.

A special thank you to Michele Lish.

Brewhaha

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2018 OBC Board Elections, Budget and Bylaws Ballot

[Voting guide from the board: http://tiny.cc/obcvotingguide2017](http://tiny.cc/obcvotingguide2017)

Officers and Board Members

- President (Officer)**
Jim Thompson
- Vice President (Officer)**
Brian Haslip
- Secretary (Officer)**
Lisa Hinson
 Grace Shrick
- Treasurer (Officer)**
Cameron Norris
- Education (Director/Committee Chair)**
Alex Brehm
- Events (Director/Committee Chair)**
Sean Sanders
- Competition (Director/Committee Chair)**
Corrie Heath
- Burgermeister (Director/Committee Chair)**
Meagan Thompson
- Membership (Director/Committee Chair)**
Felicia Reninger
- Communications (Director/Committee Chair)**
Jon Campbell

Budget and Bylaws

- 2018 Balanced Budget
- 2018 Unbalanced Budget
- Line Item A: Homebrew Con Scholarship**
Balanced (\$150)
 Unbalanced (\$2,300)
- Line Item B: Homebrew Con OBC Booth Expenses**
Balanced (\$500)
 Unbalanced (\$1,000)
- Amendment to Club Bylaws (shown on the right)**
 Yes
 No

Proposed Changes to the Bylaws

Article IV Section 2: Add a Subsection or Item stating the "Online voting may be used at the discretion of the board to obtain membership approval on all items outlined in Paragraph D with the exception of Item 4 "Changes to bylaws". Proposals must be clearly outlined with links to documentation and a formal process to address concerns. Ballots must be submitted by 30% of then current "Active" members and a simple majority of votes cast will be considered as approval.

Fix the numbering/lettering in Article IV Section 2 as there are two Paragraph/Subsection Ds

Article IV Section 2 Subsection D Item 2: By-laws amendments and changes must be made through in-person meetings and paper ballots only

Article IV Section 2 Subsection D Item 5: Remove the requirement for an annual vote and approval of discretionary spending limit

Article V Section 2: Add or append to the numbered list a clause stating that the Board may use "discretionary funds" as it deems appropriate to the mission of the club. This amount shall be equal to 2% of the "Total Income" [1] as stated in the current year's budget, and will be tracked by the Treasurer on the Financial Statement as a cumulative amount year to date. Exceeding this threshold in any year would still require approval by membership as outlined in IV-2-D-6.

Article VII Section 2 Subsection B Item 1: Renaming the "Volunteer Co-ordination Committee" to "Events Committee" with a respective "Events Chair" board position

Article VII Section 2 Subsection A: Add "The Executive Committee may decide to combine oversight of standing committees by a single chairperson in the event of a chair vacancy."

Article VII Section 2 Subsection B: Add Item 6 "Membership Committee" led by a corresponding "Membership Chair" with responsibilities as follows:

Responsible for membership status, benefits, identification, upgrades, renewals, meeting check-in and name badges, as well as scheduling of multiple "B" social meetings per year. The committee shall also lead efforts to increase membership and club participation with the direct support of the other committees and officers.

[1]: The 2% of Total Income calculated for discretionary spending would equal \$544 in 2018, with \$500 being the most recent amount approved by members for 2017.

How To Earn Member of the Year Points (MOY)

Do you volunteer your time to the club and want recognition? Do you want to win a lot of awesome prizes? Have you heard of the Member of the Year Competition but don't know how to submit your points? I am here to help.

Pretty much anytime you are donating your time, beer, or food to the club you can earn points. The Member of the Year Competition is a member only competition that recognizes our members participation. The member with the most points at the end of the year will be awarded the prestigious Silver Bung Award at the clubs holiday party.

Below is a chart showing the Karma Point Schedule:
Okay, now that you have earned them how do you submit them?

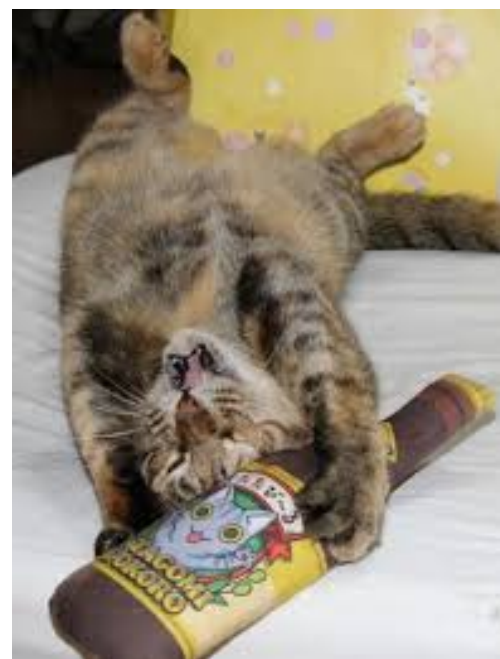
To submit your Member of the Year points simply go to OregonBrewCrew.org.

From the main page click the "competition" tab then "for members" and last "Member of the Year". This page will have a self-explanatory form that you will fill out with your name, email, a description of how you earned the points and how many points you are submitting.

Members are responsible for submitting their own points. Make sure to submit them as soon as you earn

MOY Standings (as of 11/4/17)

Charles Macaluso	270
Michele Lish	150
Eric Hinson	135
Rob Porton-Jones	50
Doug Ballou	50
Daveed Fleischer	40
Rose Ramanick	35
Jessica Prior	25
Shirley MacGregor	20
Nick McElmurry	20
Kate Reyes	20
Cesar Lopez	20
Chris Page	15
Bryan Quinn	15
Doug	15
Tom Morris	10
Tim Ledlie	10
David Smith	10
David Johnson	10
Dan May	10
Jess Zbeb	5
Cameron Norris	5



2017 Board of Directors

President, Jim Thompson

jim.thompson@oregonbrewcrew.org

Vice President, Brian Haslip

brian.haslip@oregonbrewcrew.org

Treasurer, Sean Morrison

sean.morrison@oregonbrewcrew.org

Secretary, Jodi Campbell

jodi.campbell@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 (as of 11/4/17)

Charles Macaluso	756
Jim Thompson	377
Alex Brehm	356
Jake Freshour	294
Jason Barker	279
Adam Lund	150
Eric Hinson	51
Jon Campbell	41
Michael Lynch	21
Meagan Thompson	16
Corrie Heath	12
Lee Hedgmon	7

Important: The cutoff for 2017 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 2018.

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](https://twitter.com/OregonBrewCrew)