



OBC NEWSLETTER

The Presidential Pint



Greetings to my fellow OBC members and friends. I hope you have had a chance to enjoy a few of our wonderful Portland area beer festivals this past month, and are now resting your livers for the famed Oregon Brewers Festival in a couple of weeks. Thanks to everyone who volunteered, and those who continue to support the club at these critical local events.

A few OBC members attended Homebrew Con in Minneapolis last month and had a great time. A warm congratulations to our neighbor club Heart of the Valley Homebrewers for winning the 2017 Radegast Club of the Year award! Needless to say we are extremely excited that Portland will host the annual homebrewers conference in 2018, as well as the final round competition judging. The OBC board will be forming a committee to lead our efforts next year, including event coordination, club night and general planning and assistance. Please contribute time if you are able.

While we patiently await the results of the State Fair competition in August, I hope many of you are fine tuning your skills and recipes for the remainder of the 2017 competition season. This is a great time to think about your bigger beers for the Fall, to ensure that Barleywines, Old Ales and the like have plenty of time to age and condition. We have recently published the October dates for Fall Classic and Corrie will begin assembling her team of volunteers shortly. If you are new to the club or BJCP-style competition, please volunteer to help plan and coordinate the logistics of our annual signature event.

Lastly, if you are looking for your 15 minutes of television fame, the VICELAND show "Beerland" will be coming to Portland for Season 2 later this year and is looking to film homebrewers and highlight their stories and passions for beer. Check out the details and casting information on Page 5.

Cheers!

President Jim Thompson

Competition Corner

Now's the time to plan ahead for upcoming competitions - here's what's coming up in the next few months.

-**Lane County Fair** in Eugene- entries due 7-14 with judging taking place on the 16th, register at <http://lane.fairwire.com/>. It is a BJCP registered competition and free entry!

-**Red, White, and Brew** - judging 7-8, this is a first year competition in Long Beach, CA, raising money for our military men and women, more info here: <http://www.longbeachhomebrewers.com/comp/rwb2017/>

-**Best of the Bay**, Bellingham, WA - entries due 7/30, you can register at: <http://bellingshambrewers.com/bestofthebay/>

-**Rockober Fest** - Bend, OR - entries due 9/10 with drop-off at Steinbart, Above the Rest, Hoppy Brewer, or Homebrew Exchange. This is an OSHBOTY qualifier! They are also looking for judges at Wild Ride Brewing on 9/17 and 9/18. More info here: <http://cfahomebrew.org/rock.html>

-**Celebrewtion** - Sacramento, CA - entries due 10/6, more info here: <http://celebrewtion.brewcomp.com/>

-**OBC Fall Classic** - our big club competition! Also an OSHBOTY qualifier! Entries due 10/13, judging will take place 10/20 and 10/21. We will need judges and stewards, so mark these dates! I will also be looking for OBC members willing to help out on a committee to plan the competition, starting in August.

Don't forget about OSHBOTY (Oregon State Homebrewer of the Year)! Scott Neiradka holds a narrow lead, while Chuck Macaluso and Jake Freshour are in the top ten. Other OBC members are still in contention as well – keep those burners fired up and the beer flowing!



The Widmer Collaborator Committee is pleased to announce that the following beers were chosen last week from a record number of entries (66) for the 2017 competition. The entries were judged by an esteemed panel of beer industry professionals and BJCP judges.

Congratulations to:

Dwight Monohon – Hoppy Session Saison

Sean Sanders – Raspbeery Lemonade – Summer Wheat with Raspberry and Lemonade

Jeremie Landers (w/ Jenn McPoland) – Czech’s Mex International Light Lager – Light Lager with Czech Pilsner Yeast

Great thanks to all participants in this event. Special thanks to Rob Widmer and the rest of the Widmer Brothers organization for hosting.

Challenge Coins!!!

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

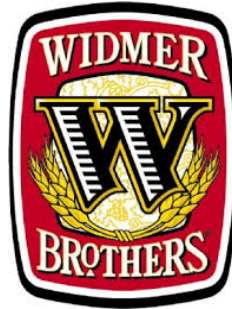


The OBC now has a challenge coin for sale. The cost to members is just \$8, and to non-members is \$10. When this limited edition is gone, the intent is to make a different design.

A special thank you to Michele Lish.

~ Burgermeister News ~

JULY 13th @ 7PM is our Annual Widmer Out-Meeting!



LOCATION: This year's festivities will be held at the newest Widmer location, [The Beer Garden](#), which is located outside and across from the main brew pub. (Park anywhere in the neighborhood.)

BEER: Widmer will be providing beer and **is allowing homebrew growlers only, no bottles**, to be shared. You must **place your name, beer name and description on the growler**, and hand it over when you arrive. It will be professionally poured by Widmer's staff by request. *Please do not bring any other professionally brewed beers!*

FOOD: We will provide beef burgers, Zenner's sausages and veggie dogs/patties from the grill. However, **we need volunteers to bring side dishes and dessert! Please let us know that you are bringing food by [signing up on this sheet](#).** Folks who sign up will be given **double raffle tickets** for a gift certificate to Widmer Brewery and a BAC Keychain Breathalyzer!

POTLUCK RAFFLE TICKET VALUES

1 ticket for small items: chips/dip, breads, package of store bought cookies, candy, etc.

3 tickets for medium items: salad, a plate of homemade goodies, a pot of beans, veggies, or a smaller to medium dish of substantial food.

5 tickets for large items (that feed at least a couple dozen people): lasagna, mac and cheese, sandwiches, BBQ or Smoked meats, or a medium dish with obviously expensive ingredients, or generous portion of time used to prepare it.

See you there!

Meagan Thompson
OBC Burgermeister
Cell: 818-636-0550
meagan.thompson@oregonbrewcrew.org

Hi,

My name is Erin and I'm a Casting Producer at VICELAND, Vice Media's television network. I'm currently working on the second season of [Beerland](#), a series that dives into different craft beer communities around the US to feature fascinating homebrewers and the brews they make!

We will showcase different homebrewers from all walks of life who are passionate about not only the beer they make but the community they share it with. We'd see the interesting places they enjoy their beer and what goes into making their brew one of a kind! We're very interested in finding diverse and unique people and fun, visual places and events where they share their beer!

We're looking to do our next episodes in MN, AL, OR, MT, MS, LA, IL, MI, and AK this July/August. Any homebrewers who might be interested in sharing their story and passion with us should email the following info to me as soon as possible:

Name, Age and Photo
City, State

Years brewing

Who you brew with

Why do you brew

Where you brew

Any "specialty" brews?

What brews will you have ready for tasting by mid July?

Where you DRINK your brew. Any unique locations/events/gatherings etc?

Homebrew events/club involvement in July/Aug

What makes you/your brew unique

How has homebrewing impacted your life/family/community?

*****In addition to featuring non-professional homebrewers, we will also be looking to feature a beer EXPERT (with notable credentials) and a community beer EVENT for the episode. Please let me know if you have any insight on these aspects as well!***

Erin- eglasscasting@gmail.com

Please submit as soon as possible in order to be considered.

And please share with any homebrewers you know!



Festival Updates

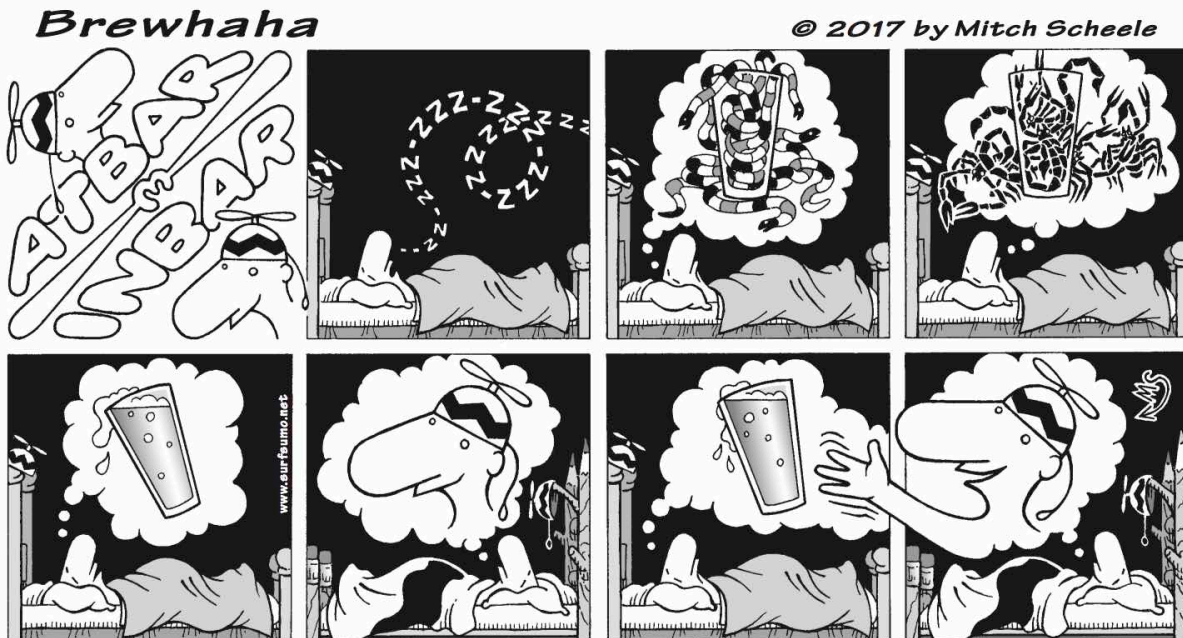
A big thank you to everyone who volunteered at the BrewFest in the Park and at the Portland Craft Beer Festival in June! I had a great time working with you all and I hope you enjoyed yourselves. You definitely made OBC proud.



This year's final big fest that we're involved in (as of now) is coming up at the end of the month -- the [Oregon Brewers Festival](#), taking place July 26 through 30th. The OBC will be on site with a booth and a brew demo with the pilot system. It's the last event of the year we need volunteers for, so please try and sign up for one of the shifts if you haven't done your volunteer commitment yet this year! An email will be going out once those sign ups are available.

Hope to see you at OBF!

-Sean (Events Chair)



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!

Dvlan



Homebrew Con 2017

By Michele Lish

I almost didn't go to this event, and I can't tell you how glad I am that I did. For me it isn't about the drinking lots of beer, but about the training sessions. If you are more into drinking, you would have enjoyed that part as well because there were three nights with events, the best of which was the club night because everyone was into the costumes and fun things to do, and there was beer pretty much all day long when the "Expo" was open because they were pouring beer at almost every exhibitor's booth. It was great to see Growler Works, 33 Books and Imperial Organic Yeast (all from Oregon) had exhibits. If you didn't get enough beer, you weren't doing it right.

I attended sessions on: Maintaining Quality After Brew Day; Hold My Beer and Watch Me Science (love Denny Conn); Building Great Homebrew Club (I tried to find another club that had a challenge coin – no luck, but one club is doing the research now, and I recently posted in AHA forum and found one in FL); In It To Win It; Common Beer Off Flavors (Yuk, they made us taste them) and about half a dozen more including an amazing presentation by Annie Johnson from Seattle – she was the first female and first African American to win National Home Brewer of the Year (2013).

I hung out with Chuck Macaluso, Rodney Kibzey and the Campbells, and we attended the award ceremony (again they poured beer and people brought their own, too). No one from OBC won, but Rodney did get into the second round. An Oregon club won Radegast Club of the year. Who would have believed a small club could do it, but Heart of the Valley Homebrewers of Corvallis / Albany won. Congrats to them.

So if you didn't attend, as a member of AHA you can watch the video casts of the sessions ([https://](https://www.homebrewersassociation.org/how-to-brew/resources/conference-seminars/)

www.homebrewersassociation.org/how-to-brew/resources/conference-seminars/). I intend to watch a couple that I didn't get to attend because I was at another session which was at the same time, and will watch a couple that I did attend because I thought they were so good and want to be sure I learned all I could.

If you aren't a member of AHA, be sure you join. There are many benefits, and if you aren't aware, the 2018 Homebrew Con will be in Portland next June, and fortunately it won't conflict with Rose Festival, but there might be a brew fest that same time since it is June 28 -30. It is a must for your bucket list, and something tells me OBC will be a hit at Club Night.



NHC 2017, what a fun filled event! - by Chuck Macaluso

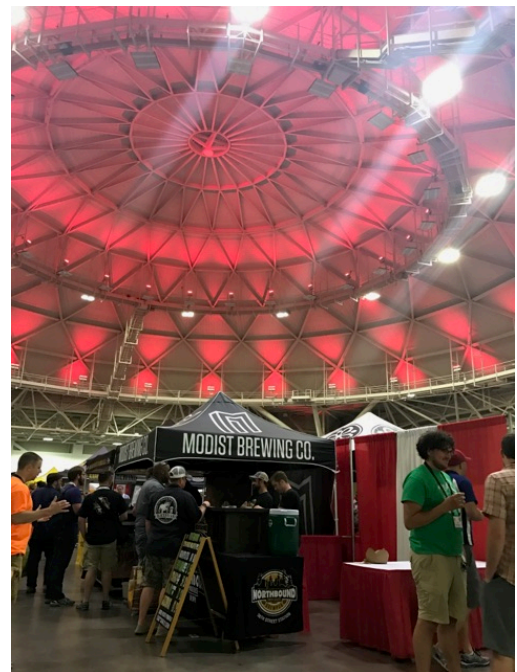
Fly in Wednesday. Wait, its warm here with humidity. Summer has arrived! Shuttle to hotel. Jodi and Rodney texting me “where are you?” Check in hotel, still texting me. “I am on my way”. Another shuttle to convention center. Text again. “ Bus leaving now! Hurry up!. Get there and Jodi jumps out of van and throws me into it! Last one on. Off we go on a brewery tour on the bus, Jodi, Jon, Rodney, and I. We bailed the bus and walked a bit to more beer. Got tired and switched to Uber. More breweries after that including Surley. Left the last bar and walked back to hotel. Not directly – everything looks different at night. Made some unplanned detours. Back at room – time to unpack.

Thursday, check-in to the event. Judging morning session of NHC Competition. Over 600 beers judged in the morning (less than 3hrs). Another 500 plus in afternoon. So many judges in one room – amazingly well coordinated. Seminars have started. Homebrew Expo is open – beer pouring everywhere! Shiny new toys in every direction! Welcome reception/toast late in afternoon. So many homebrewers. . Evening time – leave the conference and off to more breweries to visit and dinner of course.

Thursday, OBC members scattered everywhere attending different seminars. Tons of great information. Kept swinging through Expo to look at shiny toys and drink more beer. Rough day. Meet back up with the group for Pro night in the evening. Yeah there was more beer! Lots of swag. Great selection.

Friday, more seminars in the morning and afternoon. How much can my head take in! So much to learn!!! Amazing speakers. More beer in the Expo. Different club are pouring throughout each day along with some interesting vendor beers. Big event tonight – CLUB NIGHT!!! WOW – some amazing beers were had by all. Realized I really do like Mead. Had my first 25% ABV Homebrew. Interesting. Did a lot of reconnaissance of club booths for next years NHC in Portland. Boy – do we have a lot of fun work ahead of us as a club.

Saturday – Morning seminars. More expo beer! The shiny toys are just as shiny! Award ceremony in afternoon. So much fun to watch. Was amazing to see the Sour Beer Gold Medal winner receive his medal out of 490+ beers – He was from South Korea! What a journey he made – blind faith. Finished up conference with a blowout party. This time most of the beer was beers left over from the final round competition. All the winner paraded through the thongs of folks with high fives. And lot of good food. Finished up my week with Jodi, Jon, and Michelle in visiting a couple of more breweries. In bed by 1100 And off the airport Sunday morning to return to reality.



HomeBrewCon (NHC) 2017 - by Jon Campbell

Ever since my first AHA HomeBrewCon two years ago in San Diego, and I now I am hooked. We were unable to go last year but made it a priority to attend this year in Minneapolis. I was very happy to try some local brews and visit local breweries. I was very pleased with the beers I tried. I also love going to the classes and learning more about home brewing and what I can do better.

My favorite class was called In It To Win It with two experienced home brewers from North Carolina and their experiences of competing against each other in 2015 for many homebrew awards for their beers. They also talked about tips, tricks, and strategies they used to compete against each other and other homebrewers to win all of these awards. It was very interesting and they were very entertaining to listen to as they poked and jabbed the other back and forth.

One of my favorite things to do at HomeBrewCon is to visit the exhibitor hall and see all of the latest and greatest items for sale for homebrewing. There are kettles, fermentors, hops, grain, yeast and the latest from Blichmann. There were free samples of dry yeast, Cryo hops from YCH and T-shirts from several vendors as well as free beer to drink while you shop.

My other absolute favorite thing at HomeBrewCon is Club Night. This is where all of the clubs, especially the local ones set up booths to serve their homebrew to the attendants.



This year I became a fan of meads which is not like my usual IPA that I enjoy. I saw a long line with repeat customers and jumped in to find some great meads. There is also a prize for the homebrew club that has the best booth. This is a peoples choice category where random attendees are surveyed from the crowd and they pick their favorite booth. This can be a lot of fun because it is not just the beer that is showcased but also the booth and the costumes of the club that is serving the beer.

I am really looking forward to this next years HomeBrewCon (2018) which is here in Portland. OBC needs your energy and excitement to start planning for this. If this sounds interesting to you and you want to help OBC will be setting up a committee that will be doing the planning for this. If you have any questions about HomeBrewCon 2017 or the one in Portland in 2018 please get ahold of me at the next meeting or by email (jon.campbell@oregonbrewcrew.org). I hope to see you there!



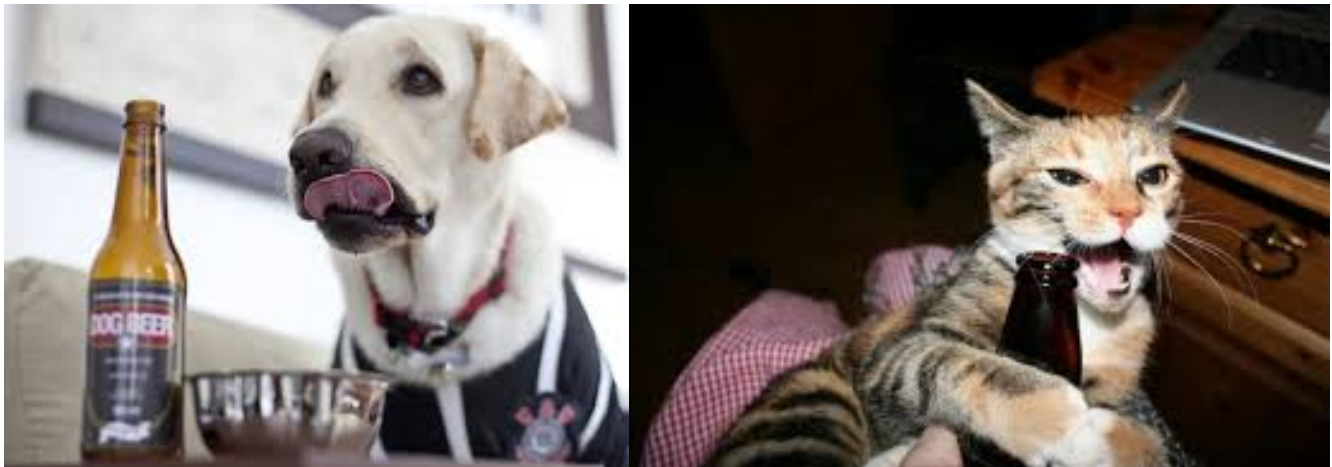
OBC Committee for Homebrew Con 2018

So by now I'm sure you all have heard the exciting news....Homebrew Con is coming to Portland 2018!

OBC is putting together a committee to organize club details for next year. There is a lot of preparation that goes into Club night and other events. We will need as many people as we can.

Save the date for our first committee meeting on Thursday, August 3rd. Meeting details will be sent out soon.

Send any questions to: Jodi.Campbell@oregonbrewcrew.org



Cheers to our new members!

Tiera Libby	Bob Davee	Andy Cech	Mark Baldwin
Bob Hankel	Ben Emrich	Kevin Callais	Michael Linch

Bull Run Watershed

We are coordinating another OBC trip to tour the Bull Run Watershed and have received our slot. This is a great way to learn about the primary water source for Portland beer and your drinking water.

What is it?

A private bus tour for the OBC of the Bull Run Watershed. There is a one mile hike (optional) to view the flora and fauna and learn how the Portland Water Bureau and US Forest Service work together to protect the watershed. You'll walk through a dam built in 1929 and drive past one built in 1962. Lunch is on the shores of Bull Run Lake with spectacular views so bring a camera! Don't forget to bring a sack lunch! **(No alcohol allowed)**

There is a quick stop at the Columbia South Shore Well too. Learn about the source of Portland Water and why it is so terrific! Bring your questions and watch for bats at the ranger house near the 1929 dam.

There are only 26 total seats on our tour, so sign up soon if you want to go. You must sign up before June 12 or they will open any remaining seats to the general public on the 13th.

Cost: \$20 + \$1.69 service fee (only 3 spots left)

Date: July 30, 2017

Time: 8:30am – 4:30pm

Registration is handled through the Portland Water Bureau website, get to it via Brown Paper Tickets

1 - Go to <http://www.brownpapertickets.com/event/2954771>

2 - Click on "Enter a Password or Discount Code".

3 - Type in "BrewCrew" and then click on "Show Available Tickets" (pressing enter will not work).

4 - Enter the number of tickets you wish to reserve (you can register up to 6 people at a time but should enter each person's name - if you are registering more than 6 you just need to go in again to do a new set, and should be aware that you will be responsible for sharing all relevant information with anyone who you signed up).

5 - Click Add to Cart and continue with standard registration process and you are registered!

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 7/5/17)

Charles Macaluso	381
Jim Thompson	211
Alex Brehm	158
Jason Barker	129
Adam Lund	91
Jake Freshour	61
Jon Campbell	19
Meagan Thompson	16
Corrie Heath	12
Eric Hinson	10
Lee Hedgmon	7
Jon Larson	4

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)