



OBC NEWSLETTER

The Presidential Pint

By Will Minderhout

Happy New Year! I hope 2015 was great for all of you. It saw 2 new beer festivals, the Portland Craft Beer Festival, which has added us as a beneficiary, and the Beaverton Craft Beer Festival. Both of these offer more opportunities for volunteering and getting out in the public. The Clean Water Challenge kept the OBC in the news and we hope to continue the relationship with an even bigger challenge (details to come). Our Homebrewer-Of-The-Year was a dramatic race between Rodney Kibzey and Chuck Macaluso with a stunning number of entries sent out and medals coming in. Results will be announced at the January meeting. We had 2 bus trips: a coastal brewery trip and an OSU Fermentation Lab tour and lecture. And sadly, we lost one of our original members and homebrewing author & icon, Fred Eckhardt.

Your 2016 board has quite a few new faces and a number of returning members – some playing musical chairs. The experience of this board has me excited about what we will see, accomplish, and learn this year.

Experience is really what makes our club such an asset to new homebrewers. I remember my first year as a member and learning so much from those that had brewed untold more batches of beer. I hope that our experienced members will continue and even make more of an effort this year to reach out to the new members and guests.

Something that made our larger events go so smoothly last year was creating volunteer committees. The Fall Classic Competition and the Holiday Party are great examples. They appeared to run effortlessly and on time. These are a great opportunity to help your club and get experience to see if a board position may be in your future.

Lastly, a big thank you to our long time benefactors: Rob & Kurt Widmer, Alan Sprints, and Steve Woolard. Your contributions to our club are unequalled and have a larger, positive impact than you know.

Cheers to 2016,

President Will Minderhout



Meet the 2016 OBC Board



Will Minderhout – President

I've been homebrewing off and on since 2000 but really ramped it up in 2011. I joined the OBC in 2012 to learn how to make better beer and not just hope for the best.

My brew dog Berries is a chill greyhound. She loves to hang out and watch, but mostly sleep.

I can't say I have any professional ambition in brewing, but I do look forward to more guest brewing on some larger systems.

I am the OR Sales Mgr for Reverend Nat's Hard Cider and love it. I owe my industry job to the connections I made as a member and board member of the club.

In a former career I was a professional ballroom/latin dancer. I still get to travel to competitions as a Scrutineer. It's another hobby that turned into a paid gig. Life is grand.



Brian Haslip – Vice President



I moved to Oregon in 2000 and haven't looked back. I grew up outside Philadelphia, PA, but had an opportunity to live in several states over the years like Massachusetts, Virginia, Florida and California. Six years in the Navy and the multiple jobs I have held have given me an opportunity to travel the Globe and experience quite a lot of different cultures. One common theme in those cultures has been BEER. I began drinking "International" beers long before the "Craft" Industry took hold, or even "Untapped" became a common app among beer drinkers. I can recall the first Beer Club I joined in 1983 where I got my personal Stein after drinking 200 different and unique beers. That was the start of my drinking something other than Miller or Budweiser. I started brewing just over four years ago and joined OBC shortly after. Since then, supporting the club has become a passion of mine. The friendships, the knowledge available from other members, and just the overall quality of people that the club attracts, makes me very proud to be not only a member, but now a board member. With over 30 years in the Electronics and Mechanical fields as a technician, my profession is right in the wheelhouse for the "Process" that is brewing.... I've built multiple stands for myself, and for friends, plus I've offered

assistance to many in the design phase. I hope that I can offer that same help to more members of OBC this year. I'm looking forward to a 2016 as one of the best years for the Club, and it's growth of members!

Jason Barker - Education Chair

I started home brewing after I realized that home wine-making took too long to enjoy your product. Chris Jennings at Brew Brothers told me I already had almost all the equipment I needed to make beer AND that I could be enjoying it 30 days later!

I joined PDX Brewers and the OBC at the same time just to get as much home brewing exposure as possible. Both clubs have served me well!

We have a cat, "[Beatrice Bottlebrush Barker](#)" So named because when she gets scared her tail poofs up like a bottlebrush. She hates beer, but loves bubbling airlocks and has even fallen into my tote-swamp cooler full of water; she is no longer allowed in our fermentation room.

I want to win [National Homebrewer of the Year](#) in the National Homebrewing Competition. I also need to continue making different styles to fill out my repertoire. Like all homebrewers, I'd like to upgrade my brewing area to a larger 100% dedicated space. Some of my other hobbies include Tailgating at OSU Beaver games (home & away) with my wife Lisa. Travel, open wheel auto racing (IndyCar, F1, etc), and camping in our travel trailer.



Jon Campbell- Communications Chair



For those of you who don't know me, my name is Jon Campbell. I have been home brewing for five years and love the hobby. I have been a member of OBC and AHA now for two years. More of you likely know my wife, "The Collaborator", and the OBC Secretary, Jodi Campbell. I have recently had two honorable mentions in competitions for my Jalapeño Cream Ale and took a Silver in Fall Classic with Jodi for our Scottish 80 Schilling beer. I am an avid beer enthusiast and home brewer. I love going to pubs to find the latest greatest beer and going on "Beer-cations" with my wife . I enjoyed getting to know more OBC members this year in San Diego at the National Homebrew Conference (NHC). I am hoping to use some of my enthusiasm to help out OBC. I look forward to serving the club and its members, meaning you.

My goal for OBC is to maintain a good stream of communication between the staff and the members. I would like to have several of you help out by writing articles for the newsletter so you don't have to read just what I have to say. However if need be I can write an occasional article about anything from my trip to the 2015 Yakima Fresh Hop Festival or anything else I can think about sharing with you. I also look forward to hearing from you about what you would like to see in the newsletter.

Jodi Campbell- Secretary

I have been a member of the OBC going on three years. I originally joined because my husband wanted to but after joining I found my new family. This is my second year in the Secretary position. In 2016 plan on involving myself more with club events and competitors. I also plan on improving my brewing to style and hopefully bring some medals for OBC in 2016. I have lived in Oregon all of my life and do not plan on moving EVER. You can't beat the beautiful scenery, having four seasons, and of course the beer. I have been married to my husband, Jon aka Communications chair for 3 years. We love to go on Beerccations in search of new beers. Some of our favorite breweries we have visited this last year are, Deschutes, Crux, Sierra Nevada, Firestone, Knee Deep, Modern Times, just to name a few. About three years ago Bella the cat joined our family after Jon lost a bet. He learned two things from this: 1. Don't question me when it comes to Jubel Ale 2. He really could learn to love cats. When we are not Beer-cationing we support our Oregon Ducks at all home games and some away, kayak, and go to as many sporting events as possible. I look forward to serving on the Board for 2016. Cheers!



Eric Hinson – Festival Coordinator

I moved to Oregon in the summer of 2013 from North Carolina. My (at the time, soon-to-be) wife took me around and introduced me to the local breweries and I was hooked. My sister-in-law, who knew we loved beer but knew nothing of my desire to brew, got me a Mr. Beer kit for Christmas that year and down the rabbit hole I went. I brewed my first batch in April of 2014 and joined the OBC in July of that year. I picked the OBC randomly after a Google search of homebrew clubs, little did I know I was joining the oldest, largest and most awesome club in the area. In a short year and a half in the club I've advanced from the Mr. Beer kits to formulating my own recipes and branching out from extract into all-grain and partial mash.



I have really enjoyed competitions and have entered several. I've also taken the exams to become a Registered BJCP judge. Both judging and competing push me to improve and teach me tips and tricks. Every time I sit at a judging table I learn so much. I've been fortunate to win a few awards. The ones I'm most proud of are a red ribbon for 2nd Place Cascadian Dark Ale at the 2015 Oregon State Fair and the Silver Bung for 2015 OBC Member of the Year. I live in Southeast Portland with my wife, Lisa, and our cat, Emmy. I stovetop brew 3 gallon batches in our tiny apartment while I dream of a larger place with a garage.

I'm excited to serve as Festival Coordinator for 2016 with many awesome events coming up to promote and serve including the Pacific Northwest Homebrewers Conference, OBF, NAOBF, Spring Beer and Wine and the Portland Craft Beer Festival.

Dylan VanDetta- Treasurer

I've been brewing since 2012 and started with extract on my stove top. I quickly moved to all-grain brewing at the end of 2012 when I joined the OBC and got access to the pilot system. Mike Wright from The Commons sent me when I asked if I could volunteer to help him around the brewery. There was far too much competition for that job, apparently. He had good things to say about the OBC tho. So I joined to learn about brewing and get involved in the brewing community in preparation for my mid-life crisis career change to brewery owner. It'll happen someday!

My partner in crime, Stephanie, has graciously allowed me and my two children to invade her space with her pets, a pit bull, a cat, 2 rats, a bearded dragon and a gecko. Whew!

I've been serving my time at the Bonneville Power Administration for the past 8 plus years doing work in IT. Currently, I'm focusing on SharePoint Development, business and financial analysis in the Quality department.

Although I have a BA degree in music (vocal) and play trumpet and piano, much to my chagrin, I don't get to use those skills much these days. I may be using them this coming year on behalf of the OBC, we'll see if I can pull it off.

I love outdoor activities like hiking, backpacking and cycling. During the summer months especially. Liquid sunshine proves to be too strong in the PNW for my outdoor activities to thrive.



Jim Thompson- Competition Committee Chair

Jim and Meagan Thompson have lived in the Northeast Alberta neighborhood of Portland for 7 years. They started a company called "GreatVines" in 2008 which provides software for beverage companies (originally wineries) to better manage their sales and marketing efforts through the 3-tier system. Jim has been actively



homebrewing for 6 years and an OBC member for 3. Jim started on the stovetop like everyone else, and quickly graduated to 10 gallon batches with keggles. Under the non-licensed semi-fake name "Alberta Brewing Company" Jim and Meagan have been brewing and packaging beers with unique names and labels, shipping bottles to friends around the country. They are now brewing on a custom single-tier giant brewstand built by member Rick Thompson and a 1 barrel system cobbled together by various oversized pots and HDPE fermenters. Two of Jim's beers have brewed at commercial facilities, including a Honey Rye Porter with Modern Times in San Diego and a Rum Barrel Stout with Fortnight Brewing in North Carolina. Jim is passionate about Belgian beers and American sours, and started creating Meads in 2015.

Meagan Thompson- Burgermeister

Hello and Happy New Year! I'm Meagan Thompson, your new Burgermeister. I enjoy drinking and helping my husband, Jim Thompson, brew beer! I have many years of experience in the culinary industry, including catering and party planning. I also love to cook and bake. For close to a decade, I owned and operated a DNA testing company where we provided answers to paternity, other family relationships, forensics, infidelity and more. We also had a canine division that offered mixed breed DNA testing so you could better understand your mutt's genetic makeup. I ended our run couple of years ago to travel the world and this fall I returned to school to study holistic nutrition. But don't worry, I won't force the club's food offerings to be uber healthy. What you bring is up to you guys! I am looking forward to helping the club and offering my services. Please feel free contact me if you have any ideas, questions or requests. Meagan.Thompson@OregonBrewCrew.org Cheers and Beers!



2015 OBC Holiday Celebration

Thank you to all that attended the 2015 Holiday Party; with the combined efforts of the board and members we had a very successful celebration.

We missed those unable to attend, and look forward to celebrating with you all again in 2016!

We held the party at the Peninsula Oddfellows Lodge in North Portland. This organization donated the space to OBC because of our non-profit standing. In return they asked for a small in-kind donation for their educational fund to help the kids in the neighborhood, and we were more than happy to oblige.

The venue worked out well! The cooking, baking and beverages supplied by the members made for an amazing feast enjoyed by all. Special THANKS to Brian Haslip for cooking all of the turkey, brisket, tofu and mashed potatoes!!!

We know there are areas for us to improve upon next year. We will address lighting, space management and overall scheduling to make it easier for everyone. In addition, we will stick to the agenda so more people can observe and partake in all of the festivities.

In response to feedback regarding the raffle and silent auction from several of the members, we would like to acknowledge the following:

With the generosity from the members, we were able to raise over **\$145** to put into the new scholarship fund.

We received amazing gifts/donations from many of the vendors and partners the OBC has worked with over the years. Special thanks to FH Steinbart, Brew Craft, Valley Growlers, Jenn McPoland, Jeremy Landers, Belmont Station, Eric and Lisa Hinson, Steve Chapman and Brian Haslip who hustled like no other to collect these awesome donations!

Members were confused and not happy with the changes in the raffle management.

We plan to present a couple of options to the members to vote on for next years event. (IE: Do we keep the \$1 and \$5 raffle tables? Do we expand the auction and reduce the amount of items/groupings on the raffle tables?) We would like to hear from you.

Members did not feel that a silent auction was appropriate for a holiday celebration. Although this was a celebration of the club and its members, the silent auction allowed for the club to raise funds to help grow the educational programs and offerings for the members. We are discussing removing the auction from the holiday celebration to a mid year summer celebration that attracts members and non-members to help raise funds to continue the work that the OBC has been able to do throughout its 39 year lifespan.

Due to the loss of a very large donation from the Oregon Brewers Festival, which was our 2nd largest income source next to membership fees, we, as a club, need to find other opportunities to raise funds to support our activities.

IE: Bus Trips, Out Meetings, subsidized merchandise, and various other benefits.

We are looking for ideas from you too!

If you have any comments or concerns about the party, please send them to dylan.vandetta@oregonbrewcrew.org.



Meet the OBC members

By Jodi Campbell

Even after being a member of the OBC for years there are so many new faces or even long time members I haven't gotten to know. I have decided to include the "Meet the OBC Members" portion in the newsletter as a way of getting to know your fellow members. We have a lot of talented and interesting members and this is a great way to highlight that. If you would like to be a part of this or know a member that would please email me at Jodi.Campbell@OregonBrewCrew.org.

For those of you that joined us at the OBC Holiday Party you may have seen Sean and Tanya Morrison helping with the raffle. This is the first time I had gotten to meet these two. They were so much fun to work with I wanted you all to know them too.

Sean and Tanya Morrison



Why did you join OBC?

Sean: A couple of years ago, while living in Arizona and brewing I learned about the OBC when I saw the Green Dragon Project episode on BrewingTV. At that time I was part of a small homebrew club in Bisbee, AZ called Mule Mountain Homebrewers. This summer, we moved to Portland when Tanya was offered a job here and to be closer to family. It didn't take long before we joined the OBC together.

How long have you been a member?

Sean & Tanya: Since Fall '15.

Do you currently brew?

Sean: I brewed my first batch of beer in 2007 after taking a homebrewing course through the Parks and Rec Dept. while in college in Spokane, WA. My father, mother, father-in-law, and uncles were all homebrewers. We currently brew on a homemade three-vessel RIMS capable of brewing ten gallon batches. We use a fermentation chamber for temperature control. We keg, bottle and are firm believers of yeast starters and correct pitching rates. When we brew together, we usually assume brewer (Sean) and assistant brewer (Tanya) roles.

What are your future brewing related goals?

Sean: I love sours and have wanted to start a sour program for quite some time. Last month I brewed my first sour and have plans to brew a few more. I'm also aspiring to make cider, mead, wine and barrel-aged beers.

Have you ever entered a brewing competition?

Sean: Yes. Not many but I am planning on entering more.

What do you do for a living?

Sean: I'm a Captain in the Army Reserves and currently pursuing a position in business management. I hold a bachelor's in Spanish language and literature with a minor in computer science from Whitworth University and deployed to Afghanistan in 2012-2013.

Tanya: I'm the strategic outreach manager for Women and Children's Services at Providence Health and Services. I hold a bachelor's in business administration with a concentration in marketing from Seattle Pacific University.

Is there beer related education you are interested in?

Sean: I'm always looking for any advanced brewing education I can get my hands on. Currently I'm interested in sour and wild beers.

What is your favorite beer (style or brewery)?

Sean: There isn't a style of beer that I don't like. I'm really into barrel-aged sours right now though.

Tanya: I'll try anything but really love a good robust porter or stout.

How long have you lived in Oregon? Where did you live prior?

Sean: I've lived in Oregon since August '15. Prior to that we lived in Arizona. I grew up in Bellingham, WA.

Tanya: I grew up in Newberg, OR. This is home for me.

Do you have any pets?

Yes, we have a lovable and goofy chocolate lab named Baker (after Mt. Baker) and a sassy, high maintenance cat named Melody.

Do you have children?

No, but we would like to have a couple of kids someday.

What are your hobbies other than home brewing?

When we're not training for marathons or triathlons we enjoy pretty much any outdoor activity including but not limited to: hiking, backpacking, snowboarding, snowshoeing, climbing, fishing, hunting. Of course we love spending time with friends and family.

Special Thanks to Chapman Brewing

Thank you to Steve Chapman for his generous donation of the Chapman Brewing ThermoBarrel for the silent auction at the Oregon Brew Crew Holiday Party.

To learn more information about The Chapman ThermoBarrel and their other products check out their site here : <https://www.chapmanequipment.com/>



OBC members get a 10% discount off the entire order plus free shipping by using code: OBC10off5D12



The highest bidder of this item at the Holiday Party was Daryl Crane. He is very excited to get his new brewing system up and running. This is a great addition.

Club Competitions and Special Events

Homebrewer of the Year Changes

In order to streamline the collection of points and awards in 2016, there are a few small changes to the HOY program rolling out. The point accrual will now run from the beginning of December through November 30th of the current year, giving us adequate time to calculate totals and order awards before the holiday party. Since our cutoff was December 7th last year, you can log any points earned in competition after December 8th, 2015 (based on final date of judging). Also each point submission must include a website/URL where the points can be verified by a member of the competition committee. Your name must be displayed along with "Oregon Brew Crew" as your club affiliation. If a URL is not included or the award(s) can not be verified, your points will be disqualified.

Tampa Bay BEERS vs OBC - Round 4

Congratulations to all the participants who helped us win Round 3 in 2015! Jason Barker brought it home with his gold medal IPA at the Inland Empire competition, which took place the same day as Fall Classic. They are humbly shipping us a box of homebrew and commercial rarities, which we hope to make available at the January meeting. But OBC is still behind overall, with Tampa Bay BEERS winning the first two years! To kick off Round 4 in 2016, they have selected a competition in Rhode Island and we have selected the styles from the 2015 guidelines: Dark British Beer and Strong British Ale (cat 16 and 17).

Ocean State Homebrew Competition

April 9th, Providence, RI

Deadline: March 18th, 2016 (to give us time to package and ship)

<http://www.oshc.brewcomp.com>

Important Notes:

- *Members who receive an award or medal in this competition get double points toward 2016 OBC Cup!*
- *The club will be paying for shipping of your bottles (2-12oz bottles per entry)*

So dust off those perfectly aged English Barleywines and bottle up your recent Oatmeal Stout! January is a great time to brew a new style appropriate for the season, like an Old Ale or Wee Heavy. Email competition@oregonbrewcrew.org if you want some ideas or recipes to try out!

Portland Homebrew Style Competitions (TBA)

The OBC is bringing back the style competitions in 2016 in a whole new way! This year the style competitions will be hosted and organized by select bars and bottleshops around the city, featuring styles selected by the staff of the business. A panel of judges made up of BJCP, pro brewers and staff of the business will pick 1st, 2nd and 3rd place, with the winning beer being brewed at a commercial facility and served at their location. Our hope is to have 3 style competitions this year, open to all Portland-area homebrew clubs, with the first in early April. Stay tuned for details!

4th Annual Heart of Cascadia - The Colors of IPA!

This year the Heart of Cascadia competition will be expanding, with the help of the new 2015 style guidelines. The focus will be on category

21 - IPA and Specialty IPA. As stated in the new guidelines:

"The term 'IPA' is used as a singular descriptor of a type of hoppy, bitter beer. It is not meant to be spelled out as 'India Pale Ale' when used in the context of a Specialty IPA. None of these beers ever historically went to India, and many aren't pale. But the craft beer market knows what to expect in balance when a beer is described as an 'IPA' – so the modifiers used to differentiate them are based on that concept alone."

Now we know that every OBC member can brew a great standard or Imperial IPA, rich with west coast hoppy goodness. Our hope is that you will embrace the broader style definition and explore White, Red, Brown, Rye and Belgian IPAs, in addition to our favorite Northwest Red (now Red IPA) and Cascadian Dark Ale (now Black IPA) for which the event was first organized. Be sure to attend the January IN meeting for an overview of these new styles. Tracy Hensley, Bill Schneller and Jason Barker will guide you through three of the new specialty IPAs and we will taste a few commercial examples.

Upcoming Regional Competitions

Portland Brewers Collective - 2016 Stout Bout

January 30th 6pm

Deadline: Drop at FH Steinbarts or Baerlic Brewing Saturday January 9th!

The Stout Bout is back! This year the PBC is accepting all "stout base" entries including Sours, Spice/Herb/Vegetable, Brett fermented, Fruit and Alternative Grains. If you haven't registered your entries yet, please visit <http://pbcstoutbout.com>

Also please signup as a judge or steward as there will certainly be a wide variety of interesting stouts to discover at this year's competition.

KLCC Microbrew Fest Homebrew Competition

February 13th, Eugene, OR

Deadline: February 5th

<http://klcc.org/post/klcc-microbrew-festival-2016>

2016 GEBL IPA Bracket Challenge

February 20th, Everett, WA

Deadline: February 13th

<http://www.gebl.org/articles/2016-gebl-ipa-bracket-challenge/>

20th Annual Cascade Brewers Guild

April 30th, Woodinville, WA

Deadline: April 24th

<http://www.cascadebrewersguild.com/cascadecup>

National Homebrew Competition (NHC) First Round

Deadline: March 9th, 2016

Beginning February 1st through February 7th, AHA members will be able to signup for entry slots in NHC competition. While the rules and number of entries have varied year to year, I expect each member to have up to 4 slots available based on 2015 numbers.

We do not yet know whether first round judging will take place in the Northwest and our nearest center may end up in California. However, don't be afraid to request other locations in the Midwest or East Coast! IPAs and Stouts will be highly competitive at ALL judging centers so think about submitting more unique styles like Helles, Amber and Dark Lagers, Cream Ale, Altbier, Wheat and Rye beers or sours. Meads have the highest chance of advancing to the second round based on historical numbers, but like lagers and sours, take more time to finish then you probably have left.

The first round entries will be due first week of March so plan ahead! Also if you advance to the second round, you will be required to ship 3 additional bottles. Plan on keeping six 12 ounce bottles total for any NHC submissions you are considering. If you want to discuss strategies for NHC entries or meetup for tasting or feedback, please contact competition@oregonbrewcrew.org.





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 2016 to reflect these changes.

Any questions? Send them to dylan.vandetta@oregonbrewcrew.org.

Happy brewing!

OBC CHALLENGE COIN



The OBC now has a challenge coin for sale. This coin is "designed" like a bottle opener, but it doesn't seem to open bottles, sorry about that. We believe it is unique in that research has not found another homebrew club that offers a similar item, however with over 1,700 brew clubs in the US alone, who knows for sure. This coin is now available for sale during meetings, and will be offered on our website soon. The cost to members is just \$8, and to non-members is \$10. When available on-line, we will be able to mail the coins, but will add a shipping and handling fee, so pick them up at a meeting and save that extra charge. Also if you pay cash at the meetings, it will save the club the cost of processing fees for credit cards.

Research about the history of challenge coins has a variety of stories regarding the origin and the minting of the first coin, so who knows which version is true. What we do know is that it started in the military and has

expanded to many other career fields especially emergency services like police and fire. The "challenge" term, added to the title, comes from a tradition of a face-to-face challenge of friends. Basically when you meet someone you know in a bar, you take out your coin and tap it on the table, challenging them to buy you a drink. If they also can produce a challenge coin, you have to buy them a beer instead, so use your coin wisely. Some places even have rules as to how all this should work, but we haven't established any as yet, so if you don't want to have to buy a drink, you might want to buy a coin instead and do what we all like.... get free beer.

Michele Lish presented this idea to the OBC board in late 2014, and the first issue of coins was a limited amount of 300, and they will not be made again with this same design (see photos). A small committee communicated by e-mail and in person to come up with the graphic design, and the saying on the back was suggested by Rick Okamura. When this limited edition is gone, the intent is to make a different design.

If you collect brewing memorabilia, this is the item for you. Just an FYI, several suggestions have been presented by others to alter their coins to be key ring fobs, broaches and hat or lapel pins. I guess if you see those, you will think twice about challenging your friend, but what a nice way to display our club pride.

submitted by Michele Lish



2015 Board of Directors

President, Will Minderhout

will.minderhout@oregonbrewcrew.org

Vice President, Brian Haslip

brian.haslip@oregonbrewcrew.org

Treasurer, Dylan VanDetta

dylan.vandetta@oregonbrewcrew.org

Secretary, Jodi Campbell

jodi.campbell@oregonbrewcrew.org

Education Committee Chair, Jason Barker

jason.barker@oregonbrewcrew.org

Competition Committee Chair, Jim Thompson

jim.thompson@oregonbrwecrwe.org

Communications Chair, Jon Campbell

jon.campbell@oregonbrewcrew.org

Festival Coordinator, Eric Hinson

eric.hinson@oregonbrewcrew.org

Burgermeister, Meagan Thompson

meagan.thompson@oregonbrewcrew.org

Historian, Jeremie Landers

historian@oregonbrewcrew.org



Please welcome and help you Burgermeister at the upcoming January meeting. Please bring a side dish and help out. Email Meagan and let her know what you are bringing:

meagan.thompson@oregonbrewcrew.org



OBC T-SHIRTS! Now with a new front design!

Available at the next OBC meeting.

\$15 for members

\$20 for non-members

Payment by cash or credit card.

Available in mens and women's sizes small through 2XL.

Women's Missy fit V-neck in Heather Gray

Men's heavy weight crew neck in Navy or Black. 14

A special thank you to Bruce Prior and Michele Lish for their time to make these new shirts available.