



**Oregon's Oldest  
Homebrew Club**  
*Established 1979*

#### **OBC BOARD OF DIRECTORS**

President: [Jim Thompson](#)  
Vice President: [Jeff Orr](#)  
Secretary: [Corrie Heath](#)  
Treasurer: [Michele Lish](#)  
Events: [Chris Manzi](#)  
Education: [Bill Midkiff](#)  
Competition: [Scott Nieradka](#)  
Burgermeister: [Alex Parise](#)  
Communications: [Dan Koperski](#)

The OBC is always on the lookout for submissions for the newsletter, please email us your ideas:  
[board@oregonbrewcrew.org](mailto:board@oregonbrewcrew.org)

#### **OBC Website**

<http://www.oregonbrewcrew.org>

#### **OBC Instagram**

<https://instagram.com/oregonbrewcrew/>

#### **OBC Facebook**

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

#### **OBC Twitter**

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

**Oregon Homebrewers  
Discord Server**

#### **Next OBC In-Meeting:**

**Thurs. Nov. 9th - 7pm**

**@ F.H. Steinbart**

**234 SE 12th Ave, PDX 97214**

**Food:** Chili Competition

**Board Elections:** Voting will begin for the OBC Board members and 2024 proposed budget.

#### **OBC HOLIDAY PARTY:**

*OBC In-Meeting @ F.H. Steinbart*

*Nov. 09, 2023 - Chili Comp. & Board Elections*

# **Brew Crew News**

-- November 2023 --

## **Presidential Pint**



*Note to self: Don't forget to pack the TUMS.* Yes that's right, I can't believe it is time for the annual Chili Competition again. And there was much rejoicing! I do hope to bring one of my own this year, but unlikely given that our largest competition starts up the night before, and continues for two days after our meeting. I will bring my best beer pairing in a keg, and I do hope you can do the same! We are so desperate for non-board club members to bring kegs to meetings, we are willing to pay for it! Please read on for details, but I hope that you all can attend this very important membership meeting.

Admittedly a less exciting topic than Chili and Homebrew, we will be discussing changes to the 2024 Board and Budget. But I believe it is a much broader conversation about the future of OBC. We will be shrinking the size of the board next year, but the exact number of members is still up in the air. There is a lot of talk about educational topics vs large group tastings, "Out" meetings vs "B" meetings, and how many of each should we have? Are we a brewing club, a drinking club, or both? Some please join this lively debate as we all discuss the future of our club over a bowl or three of spicy goodness and a glass of tasty homebrew.

We are also in the process of switching the club's management system from the one which hosts our website,

**Sat. Dec. 9th - 6:30PM**  
**Peninsula Odd Fellows Lodge**  
4834 N Lombard St, Portland, OR  
97203  
[Volunteer Signup Here](#)  
[Potluck Signup Here](#)

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**Homebrew Competitions:**  
**Fall Classic (OBC)** - Portland OR, Nov  
11th 2023  
[See the OBC competition calendar for  
more details.](#)

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time

sends all our emails, and processes your membership payments (Wild Apricot) to a new solution called "TidyHQ". Prior to throwing the switch in November, you may receive emails from the new system pointing you to [tidy.oregonbrewcrew.org](http://tidy.oregonbrewcrew.org). Please follow the instructions in these emails to setup your new logins, and bear with us as we transition systems over the next few months.

Lastly, I am proud to announce that the board has contracted with the [SAFE Bar Network](#) out of Eugene to develop a new club Code of Conduct this month, as well as providing ongoing "Bystander Training" to our members. While this will start with our current and future board members, we would strongly encourage any members to reach out and participate in this club initiative, which kicks off November 29th. I don't need to go into the details of why we are doing this, but suffice it to say that this is a critically important step in the right direction, and one that is long overdue. So please do your part and help us continue to make OBC a fun and positive atmosphere, free of uncomfortable and unsafe situations for everyone.

-- Jim Thompson  
OBC President



## The VP Sampler

Hello fellow homebrewers. As we reviewed at our last meeting we are really trying to get more of you brewing! I am in the process of cleaning up and getting some replacement parts for our grainfather system, and will be doing a little youtube video to show the brew day. That will take the mystery out of how simple the system is to use, so you can CHECK IT OUT! We are also moving over to a new way of checking out things to try and make it as simple as possible.

As part of our initiative to get more beer at the meeting we will be giving out some gift cards to help cover the cost of giving away your delicious beer! We will have \$25 gift cards for those that bring two or more gallons to the meeting. The only thing we ask is that you get up and talk a little about the beer, that way members have a chance to find out more about it and ask questions.

If you have something to bring to the next meeting or need to check out any equipment please let me know at [jeff@obc.beer](mailto:jeff@obc.beer).

-- Jeff Orr  
OBC V.P.

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## It's Time To VOTE!

Greetings from your secretary! It's that time of year to choose your next OBC board and vote on the 2024 proposed budget. Your vote matters! We need a quorum to vote in order to conduct club business. We will once again use online voting. Ballots will be emailed to all active members, and voting will go live after the Nov 9th meeting. Voting will remain open through Nov 17th at 9pm.

-- Corrie Heath  
OBC Secretary



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## A Few Notes from your Treasurer

2023 Budget		As of Sept 30
Income	Amount	Actual Income
Membership Dues	\$4,500.00	\$3,200.00
SheBrew	\$1,400.00	\$1,140.00
Nano Brew Fest	\$750.00	\$ -
Heart of Cascadia	\$500.00	\$840.00
Widmer Collaborator	\$500.00	\$ -
Portland Craft Beer Fest	\$2,000.00	\$ -
Pure Water Brew	\$400.00	\$ -
Lager Days (not in budget)		\$2,020.00
BJCP	\$2,000.00	\$2,250.00
Mead Class	\$600.00	\$ -
Fall Classic	\$2,500.00	\$3,070.00

[This Financial Report](#) is a summary through the 3rd quarter of 2023. That means it is a summary for January 1 through September 30, 2023. If you have any questions about what sorts of things a line item includes, let me know. The column titled YTD stands for Year to Date. You will be seeing another financial document when you vote on the 2024 budget, and that one includes the month of October income and expenses. We still have some items still to come this year and some of the line items did not happen at all. Those are all marked with "\$ - ", which means zero.

There is one item that was a 2022 expense, and that is the Board Meeting Expenses titled "Board Blow-out". The board has the option to buy beers for board meeting, or do it all at one time (generally in January of the next year). The 2022 opted for the latter. The current board spent some funds at the first board meeting because this was also a board brew day and it was several hours long so food and drinks were provided, but not all the funds were spent and there are more board meetings left in this year. It is also important to note that the current board also does not intend to spend the whole line item amount, and it has been reduced in our 2024 budget.

As far as income goes, we still have one check to come from our volunteer service at the Portland Craft Beer Festival, and some members may pay their renewal (due on Jan 1) in December when they get a notification. There will also be more income for Fall Classic since the event happens on Nov 10 & 11 and some pay at the last minute.

Some of our expenses were a lot higher than in the past due to inflation. Just think how much eating out and having a beer

costs. The same is true for many other things we buy or rent (bus rental jumped a lot from last year).

The unanticipated amount under the Competitions category is because OBC participated at two events for National Homebrew Conf. Several members went to WA to judge entries, and OBC paid for some of their costs. We also had a booth at the NHC in San Diego, and Alex Parise drove his car there to take the kegs and other equipment for that booth. OBC reimbursed him for mileage at the nonprofit rate of \$.14 a mile, but he paid other expenses himself.

One last item: I am looking into opening a couple money market accounts so OBC can make a few dollars on our money since banks don't pay much interest. If you have recommendations, let me know.

[Click here for the Q3 Financial Report](#)

-- Michele Lish  
OBC Treasurer

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## Competition Corner - November

There is one last competition in Oregon left this year, and it's the biggest competition we run, [Fall Classic](#) (Nov 10th/11th, Entries due 11/4). We have 400 entries so far, which may be a record in recent memory.

This is our largest comp and we need all the help we can get. Judges, we need 40. Stewards? We need 5. We are close but are still short a few. If you want to help out we'd love to have you especially on Saturday. Want to learn how comps are run and do admin? Let me know, I ain't going to run these comps forever (hopefully) If you can help with anything, please sign up at the link below. Want to be a saint and sort the bottles, let me know we will be meeting at Imperial Yeast at 6pm on Wed Nov 8th, prepping all the entries for the comp.

**Upcoming Competitions:**



## [OBC Fall Classic](#)

Note this is a **NEW URL** for 2023 (updated again!)

<https://fallclassic.brewingcompetitions.com>

Occurs in **Portland Nov. 10th & 11th**  
Entries due by Nov. 4th, 2023  
All styles accepted.

OBC's annual large competition. We will need all the judges we can get, so please save the date if you are a BJCP judge.



## [KLCC](#)

Occurs in **Eugene OR, Feb?**  
All styles accepted.

OBC's annual large competition. We will need all the judges we can get, so please save the date if you are a BJCP judge.



## Stout Bout

Occurs in **Portland OR, Feb?**

If you are brewing an imperial stout for this stout only comp, you may want to consider brewing it soon. Stouts keep, and the weather is getting cold, its time to start thinking about making one or six for the comp.

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## Greetings From The Events Chair

### **The OBC Holiday Party is around the corner!**

We are quickly approaching the holiday party next month, Saturday December 9th at the Peninsula Odd Fellows Lodge. As usual, we need volunteers to help set up the room and decorate, and we need all of your delicious beer and food items as well! We also desperately need help soliciting raffle prizes from local breweries and businesses. If you are able to help us gather raffle prizes, please reach out to us via [board@oregonbrewcrew.org](mailto:board@oregonbrewcrew.org) and we will work with you on how and what you can do to contribute to the efforts.

[Volunteers to help set up and organize the 2023 OBC Holiday Party, please sign up here!](#)

If you can bring food to share for the potluck, or plan on bringing beer to share, [please enter your name and details on what you will be bringing here on the Potluck Sign-Up Sheet.](#)



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## **It's all about the education...**

This weekend is "Learn How to Brew Day" presented by the AHA. If you haven't participated before it is a great way to get some friends and neighbors over for a beer and brew! In years previous I have brewed Dry Malt Extract (DME) batches with total beginners and watched them get hooked! This year's official recipes are at the link provided.

<https://www.homebrewersassociation.org/homebrew-recipes-collection/2023-learn-to-homebrew-day-official-recipes/>

I personally would love to have that sensory blonde on tap!



With the cold weather coming let's talk about Winter Warmer Beers. What are they? Are any good? A recipe perhaps? Well read on and find out!

Beer Advocate describes a Winter Warmer as "malty, sweet offerings tend to be a favorite winter seasonal." A big malt presence, both in flavor and body, leads the way. The color of this style ranges from brownish reds to nearly pitch black. Hop bitterness is generally low and balanced, but hop character can be pronounced in the aroma. Alcohol warmth is not uncommon. Many English versions contain no spices, though some brewers of spiced seasonal ales will slap "Winter Warmer" on the label. Those that are spiced, tend to follow the "wassail" tradition of blending robust ales with some combination of cinnamon, ginger, nutmeg, and the like before hops became the chief "spice" in beer. American varieties may have a larger presence of hops both in bitterness and flavor."

If you are like me then you've probably had a Wassail from a little brewery out in the gorge called Full Sail which has none of these spices at all and boasts a large hop presence. In essence winter warmer is what you want it to be!

As is tradition, here are some links to great content on the net about this beer style:

American Craft Beer with a good article on what the hell a winter warmer is <https://www.americancraftbeer.com/what-the-hell-is-a-winter-warmer-2/>



The AHA with 5 winter warmer recipes that'll keep you warm and toasty.

<https://www.homebrewersassociation.org/homebrew-recipes-collection/5-winter-warmer-beer-recipes-to-keep-you-toasty/>

And here The Beer Ladies provide awesome content for your ears in back to back months!

<https://shows.acast.com/beerladies/episodes/winter-warmers-christmas-beers>

-- Bill Midkiff  
OBC Education Chair

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## Burgermeister News

Hello my friends and welcome to our November edition of Burgermeister Corner. That's right, November. WTF. Anyway, this month is our elections meeting, which means, oh yes my droogs, it is time for the Annual OBC Annual Chili Annual Cookoff! I have some *excellent* prizes (if I do say so myself) for our top three chilis this year, including two cans of beer from the Bierstadt Lagerhaus in Denver, Colorado, where I just happened to be this last weekend, one of which is their justly-famous Slow Pour Pils, which, if you haven't had... well, then you should endeavor to win those cans, because you will be very, very pleased.



Speaking of chili, we will be taking a very wide view of what constitutes chili for this meeting. Is red chili chili? Yes. Is Green chili chili? Yes. Is Cincinnati chili chili? Yes. I will draw a line in the sand right here and right now: I will brook no arguments about what is chili and what isn't. I swear to all the gods that if anyone gets in an food-lawyer type legal to-do over (whiny voice) *real chili doesn't have beans* or some other nonsense like that I will be bringing dueling canes and you will

be settling that argument like you're a Founding Father. Just sayin', we're not going there, so don't even consider it. Although, if any of you are reading this, and you decide to bring hot dogs, because hot dogs are chili... Well. We don't really need to go there, do we. I will be the final arbiter of what counts as chili on this particular November evening, and I am not a Burgermeister with whom you might wish to mess.

Speaking of November, it is soup season, so for our "recipe" this month, let's talk chicken soup. Its very easy to make a damn fine chicken soup, though its a real "if you want to bake an apple pie from scratch, you must first invent the universe" sort of thing. The good news is, you'll be able to make tons of other meals following these directions, because you won't use all the chicken in the soup, so let's stop beating around the bush and get into the hot hot cooking tips.

First, you're gonna get two chickens from like Mr. Meyer's or Grossout or wherever. Get 'em outta their plastic packaging, drain them over the sink, and then pull out the neck and stuff that they stick inside the chickens. We're gonna roast these bad boys, what I like to do is stuff the cavity with citrus, onion, and garlic – it spices them and it keeps them so moist – then slap 'em in a roasting pan, cover them with salt, pepper, and whatever spices (usually red spices, green ones get lost when you're roasting) and then shove them in the oven for a while. If you want to make beer can chicken, you do you. If you want to spatchcock them and roast them with herbes du provence and idk truffle salt, sure, have a good time, just throw the spine into the roasting pan to cook too, because you want those bones.

After they're roasted, let the chickens cool, and then pull all the meat off the bones, and throw the non-meat stuff (bones, fat, skin, etc) back into the roasting pan with the drippings. Here comes the most important step in making proper chicken stock: once the meat is separated and all the bones are clean, put them back in the oven to roast them up for like 30-45 minutes. This will give your stock a beautiful flavor that the Better than Boullion company would weep to eat, if a company could eat. Now get a big pot, throw all the bones in there, add some big pieces of celery, rough chopped carrots, whole garlic cloves with the skins on, halved onions, some bay leaves, some whole peppercorns, and bring the whole mess to a boil, then lower to a simmer, slap a lid on it, and leave it on the stove overnight. Please note here, I did *not* forget the salt. You should never add salt to a stock. It is *very* easy to oversalt everything else you make if you add salt to the stock. Don't do it. You'll be happier having control over the salt levels of what you make after if you don't add salt now. Or, add salt, why are you listening to me anyway, I'm a programmer.

Once you've cooked the stock overnight or longer, let it cool, and strain all the solids out of it. Congratulations, you now

have a giant pot of really frickin good chicken stock. Throw a little olive oil in your pot, put it on the stove at like 7 or 8 heat, then throw some diced onions, sliced carrots, and sliced celery into it, and zazz 'em around until the onions are translucent. Now take like half of the chicken meat that you have, dice it up, toss all that into the pot too. Let it get warm, then add your broth. Now – now! – you may add salt to taste, black pepper, maybe some dried chiles, and whatever green herbs you have on hand, along with a couple more bay leaves because bay leaves are good and proof that god loves us. Bring it up to temp, let it cook for like 25 minutes, then add egg noodles, let it cook ten minutes more, and BAM chicken soup, just like mom used to make. It's good stuff, trust me on this. Do you think you don't like chicken soup? You're wrong, you're just used to Campbells bullshit canned soup (which my great-grandmother used to serve to us with ketchup in it, for reasons I never understood and never will understand, ketchup in soup is just plain wrong) and you should make it this way, and then you'll see what all the fuss and bother is about.

Well I have talked way too long, so one final thing about elections: you should run against me for Burgermeister and restore some dignity to this position, since I'm obviously not bringing any dignity or integrity to the job. Somehow, you read all of this, you could have definitely written it yourself, and written it shorter and have taken up less of everyone's precious time. You'd almost certainly be a better Burgermeister than me: you should run for the job and we can have a contested election. Contested elections are good. Make me work for the job. Make yourself work for the job. Let's do this thing.

See you Thursday!

-- Alex Parise  
OBC Burgermeister

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