



OBC NEWSLETTER

The Presidential Pint

Happy October my fellow brew wizards! This is a big time of year for the club as we prepare for everyone's favorite "Out" meeting (Hair of the Dog October 16th), bottle our entries for Fall Classic and select the Board of Directors for the following year. Speaking of the OBC board, we have included the proposed 2018 budget in this newsletter and we need your support. If you are concerned about the health and prosperity of your club, and how your membership dues are spent, please read my overview carefully on page 13 and look over the budget on page 16. There are also critical changes coming to our voting process in November and every vote is important.



The board is actively looking for members to run for various positions in 2018, but particularly Treasurer and Communications Chair. Our September "Open" board meeting had exactly zero guests, which is concerning. The club thrives thanks to members who step

up to help manage everything that we do, including competitions, festivals, community outreach, education, and our coordinated presence for Homebrew Con in Portland next June. And there are plenty of benefits to make it worth your time! All board positions must be elected each year, and I personally think that contested positions are healthy for the organization – including the officers!



If you were discouraged last month by a newsletter with the same old information, we have stepped up this month to include additional content, including Brian's synopsis of his third trip to the CB&B Brewers Retreat and Alex's summary of the Zoiglwort event. We have also included a letter from one of our OSU scholarship recipients that helps remind us of the importance of the club's mission.

While Meagan and I will be out of town for Fall Classic, we look forward to seeing many of you at Hair of the Dog, the Elections meeting and the Holiday Party December 9th!

"We have nothing to beer but beer itself!"

Cheers!

President Jim Thompson

Competition Corner

-Celebrention- Sacramento, CA - entries due 10/6, more info here: <http://celebrention.brewcomp.com/>



-OBC Fall Classic- our big club competition! Also the last OSHBOTY qualifier! Entries due 10/11, judging will take place 10/20 and 10/21. We will need judges and stewards, so mark these dates! Lunch will be provided for judges and stewards on Saturday. Everyone is invited to the award ceremony and raffle (there will be some nice prizes!) following the afternoon judging session, estimated to be at 5:00 PM at Level Beer (5211 NE 148th Ave, Portland, OR 97230). So come have a beer and cheer for your fellow OBC members! Registration now open [here!](#)

-Queen of Beer- Sacramento, CA - entries due 10/20. Female Brewers only! More info here: <http://queenofbeer.beer/>

-Joint Novemberfest Puget Sound Pro-Am- Kent, WA, entries due 11/5, winner eligible for a GABF pro-am brew. Information and registration [here](#).

Congratulations to our members who cleaned up at Rocktoberfest! There were so many medals going to OBC, I'm just going to list who took them home. Without further ado, here are your winners! Jake Freshour, Chuck Macaluso, Scott Nieredka, Sander Hoekstra, Jason Barker, Adam Lund, Jim Thompson, Eric Hinson, and Alex Brehm. Extra congrats to 2nd place BOS Jake Freshour and 3rd place BOS Jason Barker.

For those of you following OSHBOTY (Oregon State Homebrewer of the Year), Scott Nieredka just got dethroned by Mike Furry of COHO following Rocktoberfest. But, he's only ahead by one point! We also have Jake Freshour and Chuck Macaluso in the top ten. It will all come down to Fall Classic!

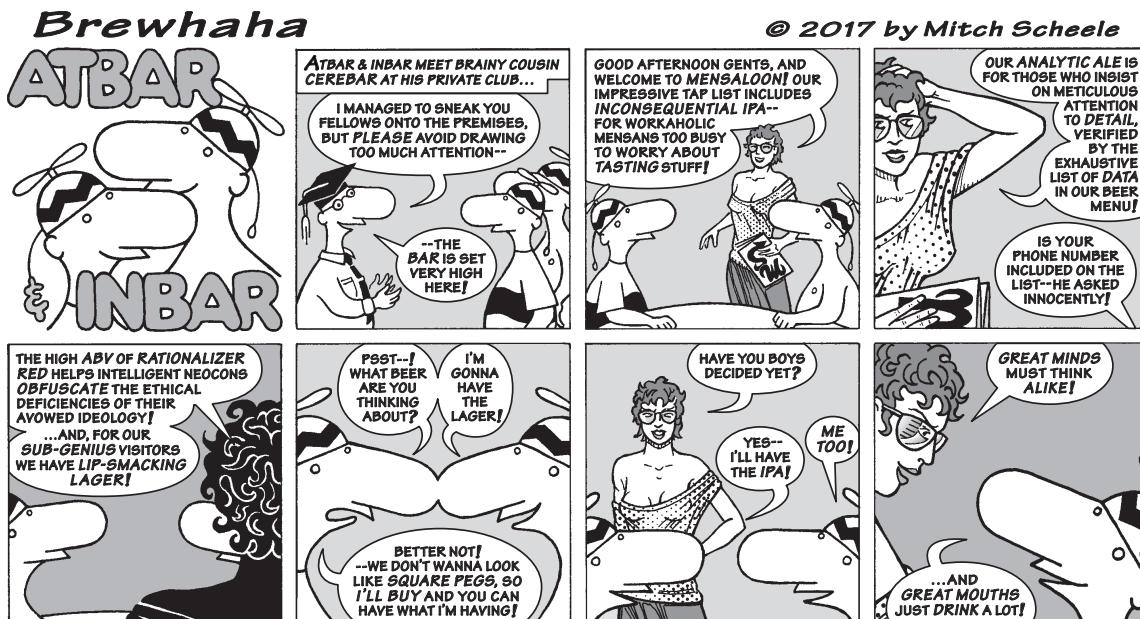
Challenge Coins!!!

<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.



Education Corner: Zoigl-Wort & Experimental Fermentation

from your Education Chair Alex Brehm

On Friday, August 11th, 29 Oregon Brew Crew members converged on the Zoiglhaus brewery in SE Portland. While it shouldn't come as a shock that two-dozen OBC member would be at a local brewery at the same time, the details of this event were unique.

This was Zoigl-Wort, an event put on by our friend Alan Taylor, Zoiglhaus brewmaster. In a nutshell, Alan brewed a batch of Festbier wort, then parceled it out in 5-gallon increments to participating homebrewers. Participants had the opportunity to ferment the wort using any yeast strain, fermentation schedule, and secondary additions of their choosing.



The wort itself was fairly simple: 60% Vienna, 30% Munich, and 10% Pilsner malts with an OG of 1.054, bittered with Herkules and finished with Hallertau Herbsbrucker hops. Yet the simplicity of the wort hardly means that participants fermented boring, simple beers.

Many club members made lagers. The most straightforward used no additional additions and fermented with Imperial's Harvest or Global yeast strains. Others made hybrid lagers with a Kölsch or Alt yeast strain.



For the hop heads in the group, turning this wort into an IPA of sorts was a unique challenge. Some added additional sugar to boost the gravity, and many experimented with different dry hops and hop-accentuating yeast strains.

Turning this wort into Belgian-style ales was also a popular choice. Brewers selected a variety of Belgian yeast strains, including Imperial's Workhorse, Triple Double, and Monastic. Some darkened the wort with a dark candi sugar, and others made fruit or spice additions.

When several brewers got together at Zoiglhaus to share their final products last month, it was fascinating to see how even subtle differences in how the wort was treated led to differences in the finished beer. While many excellent beers were shared, none were judged to be quite as exceptional as OBC member Jake Freshour's Dry Hop Hashed Lager.

If you're interested in seeing firsthand how different treatments of wort can impact the finished product, make sure you come to the November in meeting at FH Steinbart. Participating brewers will be bringing enough of their Zoigl-Wort brews to share.

Cheers,
Alex Brehm

~ Burgermeister News ~



HELLO ALL! 😊 This month's meeting location is at **Hair of the Dog!** It is one of our most anticipated and largest events all year, which means that we'll have **many drinking mouths to feed!** Please bring a tasty treat to share with your fellow brewers, which will enter you to win the raffle! I will send an update with the prizes shortly. (FYI – there will be a chili competition at the November meeting, in case you wish to wait on making your special chili.)

Also at the HOTD meeting - The **11th Annual Merlemorial Fudge Competition!** Traditionally this has been a habanero fudge competition, however I think we'll have more entries if I open it up to **all types of fudge.** If you are going to participate please let me know. Prizes and ribbons will be handed out to 1st, 2nd, & 3rd place. The top prize will include HOTD beer bottles, and I am waiting to hear if we can include some vintage bottles to-go! Please email me if you are planning to participate.



See you soon!

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

POTLUCK RAFFLE TICKET VALUE

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.

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!



Brewers Retreat: My Take

By: Brian Haslip

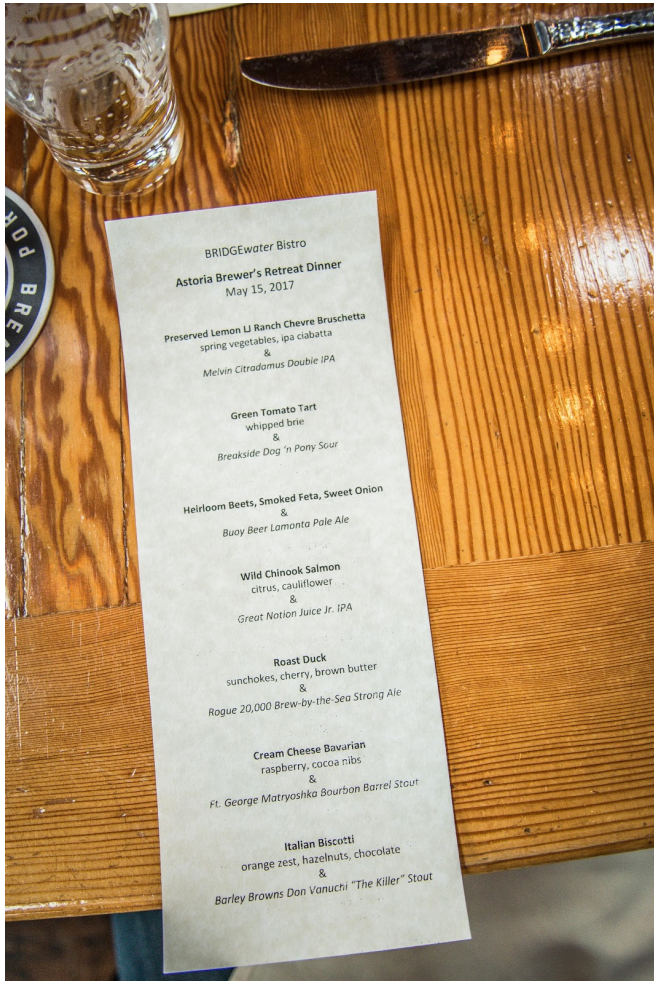
(pictures credit to CB&B)

The folks at *Craft Beer & Brewing Magazine* have been hosting Brewers' Retreats for 3 years now. Their first one was held 2 years ago at Devil's Thumb Ranch in Colorado which is located near their offices in Fort Collins. The concept is quite simple... Invite 4-5 head brewers out to a unique location, along with dozens of participants who range from homebrewers, to start-up small brewers and even some wannabes. Then drink beer, talk about beer and even brew some beer. Add some top notch chef food and you've got a great party! Sponsors like BSG, Ruby Street Brewing and SS Brewtech provide the ingredients and equipment for the event. In year two, CB&B added Astoria, Oregon as a second location for hosting a retreat and this year they added Boothbay Harbor, Maine to complete a trifecta of retreats in 2017.



The events start on a Sunday, where there is a meet and greet with food and of course beer. Attendance varies from location, but you can expect anywhere between 50-100 guests. This includes companions who do not participate in brew days, but can join in on all social events and meals. Monday and Tuesday are 'Brew Days', where there is a morning seminar on a beer related topic given by one of the invited brewers. Brewing usually begins around noon. Ruby Street Brewing provides multiple homebrew systems that are set up and ready to go. Participants are assigned into groups and paired with one of the guest brewers. The brew day is very "hands on" with a dialogue about the beer the brewer has chosen, and in some cases, participants can steer the beer in one direction or another. Participants get to mill grain, mash, add hops, time the brewing stages and overall talk about beer and brewing. Participation can be as much or as little as participants choose. Lunch is served buffet style after the brew day starts and beer is available all during the day.

At the end of the brew day, participants get to walk away....no cleaning necessary, as Ruby Street Brewing handles the cleanup. How great is that? RSB is a family owned business and Brian, Bobbi, Jim and Chelle are all fantastic. During the second day of brewing, participants are paired with a different brewer. While it's good to stick with your group, mingling amongst groups is encouraged to allow participants to network and overall learn as much as possible.



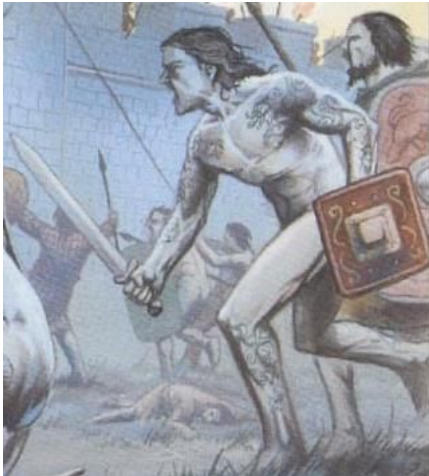
Following each brew day the social hour starts. Typically there is a meet-up with beer again prior to dinner. One night will typically be a dinner out in the nearby town enjoying local cuisine like salmon in Oregon and lobster in Maine...along with some beer as well! The last night's dinner is always a "Pairing" Dinner. The chefs go all out for these dinners by making amazing plates of food that are paired with some phenomenal beers provided by the brewers. These beers are not your typical off the shelf boilerplate beers, but rather one-of's or annual beers. You will rarely see an unfinished beer on any table. There have been sour ales from Jolly Pumpkin and Allagash, to barrel aged stouts from Side Project, Fort George and Deschutes. I think one of my most memorable beers was a vintage Imperial Chocolate Stout that John Maier from Rogue pulled out of the cellars during a retreat in Astoria. The pairing dinner is certainly one of the best parts of the retreat.

Another one of the great benefits of the retreat is the bus pickup/drop-off. Coach buses are arranged to pickup and drop off participants at the closest major metropolitan airport (Denver, Portland, Boston). Even if you live local, you can ride the bus! In fact, it's a great way to get a head start on meeting other participants and they also serve beer, too! The bus returns you to the drop-off location on Wednesday morning.

I have been fortunate enough to participate in 3 of the 6 retreats. I have attended both Astoria retreats as it is only 100 miles or so from my home outside Portland, Oregon. I also attended the newest location this year in BoothBay Harbor, Maine as I have a lot of history with that area and was excited for the new venue. I have been lucky enough to brew with Jack Harris of Fort George Brewing who chose a seaweed stout in the first year and a spruce tip ale this year. John Maier with Rogue, Kevin Shaw/Buoy, Eli Dickison/Barley Brown's, Jeremy Tofte/Melvin, Andy Miller/Great Notion, Mark Safarik/Dogfish Head and Will Meyers/Cambridge Brewing Company.

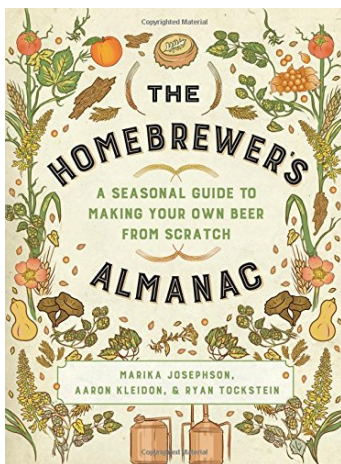


While I have enjoyed brewing with each and every brewer, I think my most memorable so far has been Will Meyers with CBC. Will decided to brew a small batch of an annual beer made at CBC called Heather Ale. This is a beer made with heather flowers, sweet gale, yarrow and lavender (a tiny amount of hops are added so that it can be called an "Ale") Each year Will and friends harvest these fresh ingredients in and about the Massachusetts coast to produce the beer, however we used dried ingredients for our small batch that day.



Prior to the brew day we toasted with a bottle of Heather Ale while Will regaled us with a story of Ancient Picts who after a week of drinking would strip naked, paint themselves blue, then use battle axes to attack the latest group to piss them off....Imagine that sight back in the day?

During the 45 minute mash, Will introduced us to these dried flowers and a dozen or so more. Using hot water we had the opportunity to steep some “teas” using some of the singular ingredients, but then we got creative in making our own blends using many of the dried ingredients.. Word of note.....lavender goes a LONG way.



While I have always tried to be creative with ingredients, Will’s brew day really gave me the inspiration to think even more outside the box. Side note...I left Will with a few ounces of my smoked hops that I brought to the retreat for the Brewers to try if they so chose. He plans to add them to a cask ale. The other few ounces went into a big chewy coffee stout that we brewed with Mark Safarik of Dogfish Head. If you are interested in some great ideas using alternative ingredients I recommend the *The Homebrewers Almanac: A seasonal guide to making your own beer from scratch*. There are lots of unique recipes in there I am planning to try.

While the experiences have been different at each Retreat, I have thoroughly enjoyed each one. The staff from CB&B are great, especially hosts Jamie Bogner and Hayden Strauss. I have met some great people from around the US and even the globe and have developed some friendships with many of these participants. I wish them all the best of luck in their brewing careers! While I have no aspirations of opening a brewery or becoming a head brewer, I hope to attend more of these retreats as they not only offer me plenty of educational opportunities to be a better homebrewer, but they are also just a lot of fun! If you have the opportunity to participate in one, I highly recommend that you do. You won't be sorry.

This year's BJCP class brought back the memory of my first brew...

When I first started brewing I had little idea what a diverse range of beers existed. All I knew was that I had brewed a porter, and it was good. Well, it was mostly good. It didn't taste like Black Butte Porter, and it did have an odd sour kick on the back. Overall, it was consumable and we drank it with much gusto. BJCP taught me what makes a porter, a porter. Did you know the 2015 BJCP Guidelines categorize four types of porters? There's Baltic, English, American and even Pre-Prohibition! Through my first BJCP course I learned where each of these styles originate and how they are each different from the others.

Now this year was different. It was my second time around and it will be my first time taking the tasting exam. If you haven't taken a BJCP course before, you should know that it the basis on what most homebrew competitions are judged. The foundation of the styles helps brewers gain direction in brewing a quality beverage, as well as guides the judges when analyzing each beer.

In the class you also get to taste different beers! My favorite styles we covered this year were the sours and the pilsners. You learn that sours can be tart or acidic or that notes of sulfur in a pilsner aren't initially a negative aspect. By tasting the beers you learn what qualities to look for in flavor, sight, aroma and mouthfeel. When it came to using my senses, I further came to understand each of us have difference strengths. For example, you may find a German-style pils has floral notes, but your co-brewer (or co-judge) might pick up on more specific notes of rose.

I am really looking forward to seeing how this course strengthened my skills as a judge, and I hope to see some fellow classmates helping out at upcoming Homebrew competitions (hint, hint Fall Classic). If you haven't taken the class before, find someone who has, or hit up our Education Chair Alex, to learn more about BJCP.

by: Felicia Reninger

2018 BUDGET AND VOTING OVERVIEW

Three sentence summary (TL;DR):

The club is in great financial shape. Widmer gave us much more money than we expected in 2017, so we have allocated surplus funds from 2017 to help pay for Homebrew Con scholarships and OBC booth, while increasing scholarship contributions, resulting in an Unbalanced Budget. Also all budget and election votes will be cast online only this year.

For those interested in the details:

Last year, the elected board committed to providing the membership with the entire proposed budget one month before the elections meeting in November (technically called the "Annual Meeting" even though we meet monthly). Because we will not have the time to talk through this before online voting begins, I wanted to address some of the changes and provide some context for the budget that the board has put forth for membership approval.

Voting Process

In order to accommodate the 30% membership quorum in the [club bylaws](#), we have decided to facilitate online voting only for the entire week of the elections meeting (November 6th through the 10th). While we technically only need 50% of the "in-person" attendees, we hope this change will ensure that as many of the members can participate in elections and budget approval as possible. The ballot will also include an amendment to the bylaws to officially accommodate online voting, although it has been used in prior years already. Results of the elections and budget vote will be published the following week on Facebook and distributed via email.

A minimum of 86 ballots must be cast in order to finalize the results. You will be required to provide your OBC Membership number so please take a moment to write it down, find your card, or visit your [online profile](#).

Balanced or Unbalanced Budget

This is always a very confusing topic for most members. I know it was for me. It simply comes down to whether the Board should be asked (actually *mandated*) to manage expenditures to match 100% or less than our income from memberships, donations, competitions, etc. As you will read below, there are a number of very good reasons for us to

overspend our 2018 income. We have also renamed and moved a few categories around. Also, there is no bylaw which requires a fully balanced budget to be created.

For those reasons, the board has voted to put forth only the unbalanced budget for membership approval. As a member, you have the right to reject this proposed budget, although we feel strongly that the club will benefit from these additional expenditures. While a projected budget deficit of \$7,000 may seem scary, realize that our 2017 budget projected a \$6,000 loss and we are on track to come out ahead. In fact, for all the years that I have been involved with OBC, the club has exceeded their target income and came out ahead on the year.

Unanticipated Income

In 2017, the Widmer Collaborator project contributed \$7,300 dollars in donations, thanks to Noel Blake's [Steel Bridge Porter](#) becoming a year-round flagship beer. That was based on \$4 per barrel so they clearly sold a lot of Noel's beer! 100% of the proceeds of the collaborator donation has traditionally been given to the OSU Bob McCracken Scholarship and Glen Hay Falconer Scholarships.

While we will increase our 2017 contributions to these scholarship programs, the board has voted to also create a one-time scholarship for Homebrew Con, to help offset the costs of member attendance. Details will be finalized by the 2018 board and announced in January, but the target amount is \$2,300. We have also allocated a one-time cost of up to \$1,000 for the creation of the OBC Booth at Homebrew Con. Those who have attended PNWHC the past two years know how complicated and expensive that event can be, which has largely been funded by personal expenditures.

Even after the Homebrew Con scholarship, booth costs and increased scholarship donation, the club will net over \$3,000. This will rollover from the 2017 year-end financials and will further ensure the financial stability of the club in the future.

Other Budget Changes

Most of the remaining changes have been explained in the Comments section of the budget itself, and are generally routine business. Where funds have not been utilized, we made small decreases as appropriate. Where income has continued to exceed budget (such as Heart of Cascadia entry fees and Portland Craft Beer festival) we have also increased the costs of staffing and organizing those events.

- Our website management system (Wild Apricot) costs are increasing and Dylan had previously pre-paid 3 years to lock in our \$50/month rate, which will increase in 2018 to \$70, with the whole year being due in January.
- SheBrew and Pure Water Brew expenses have been added, and offset by expected income (and profits). Both are now annual OBC events.
- We have increased the BJCP portion of the Educational budget to allow the Education Chair to accommodate more participants, more commercial examples or hold multiple classes. Again, these expenses are offset by fees paid to take the class and are budget neutral, which historically has generated a profit, although unnecessarily.
- We have added \$300 for “asset maintenance” which includes annual cleanup or improvements to the beer engine, PA system, jockey box and other equipment.
- We combined all the “Food” meeting expenses into a single line item for the Burgermeister.

You asked for it...

The long awaited OBC hoodie is finally here. To make this cost effective we will be doing a pre-order. You will have until **October 20th** to pre-order your OBC hoodie for \$30! After the 20th hoodies will be available for \$40 and will be limited to stock on hand. Gildan Adult Heavy Blend 8oz 50/50 in dark heather grey. A Facebook post and email will be sent out shortly with directions on how to order.



-Jodi Campbell

OBC 2018 Proposed Budget

Today September 25, 2017	2018 SOY	Comments (for Proposed budgets)
INCOME		
BJCP	\$ 2,500.00	No change
Dues	\$ 9,500.00	No change
Fall Classic	\$ 2,500.00	No change
Heart of Cascadia	\$ 500.00	Increased from \$350 to \$500
Portland Craft Beer Fest	\$ 2,000.00	No change
Merchandise Sales	\$ 1,000.00	No change
Bus Trip(s)	\$ 1,200.00	No change
Collaborator	\$ 1,500.00	Raised from \$600 to \$1500. In 2017 we received \$7300 in revenue from this, a surplus from this will go to support OBC's effort in HomebrewCon 2018. It is possible that OBC could receive much more than \$1500 in 2018.
Donations Rec'd	\$ 500.00	Increased from \$400 to \$500
Pure Water Brew	\$ 4,000.00	(NEW 2018) - this money is paid to OBC to use to organize the event and award winners.
SheBrew	\$ 1,500.00	(NEW 2018) - SheBrew generated \$1197 in 2017 and is expected to grow.
Unanticipated Income	\$ -	
Total Income	\$ 26,700.00	
OPERATIONAL EXPENSES		
General Board Expenses	\$ 5,470.00	
Awards/Bungs	\$ 800.00	No Change. Bung awards & awards/raffle prizes throughout the year
Board Mtg Expenses	\$ 1,200.00	No Change. Expenses related to board meetings
Compassion fund	\$ 200.00	No Change. Rides home from meetings for members if needed or other emergencies
Liability Insurance	\$ 920.00	No Change
Holiday Party	\$ 1,500.00	No Change
AHA Ambassador dues		No Change
Mileage Reimbursement	\$ 200.00	Decreased from \$400 to \$200 due to the lack of use of these funds.
Donations Paid	\$ 650.00	All donations were combined into this item. Includes Glen Hay Falconer Foundation hole sponsorship at the pro-am & McCracken Scholarship fund as well as any other donations paid.
Unanticipated Expense	\$ -	
Burgermeister Expenses	\$ 4,500.00	
Food budget for meetings	\$ 3,500.00	Budget for in-meetings as well as out-meetings were combined and still includes beer reimbursements. No change to amount.
Food @ Workshops/ Demos	\$ 500.00	No Change. For all food expenses at demos or other similar events.
HOTD Meeting	\$ 500.00	No Change
Unanticipated Expense	\$ -	
Secretary and Treasurer Expenses	\$ 1,225.00	
Office Supplies	\$ 300.00	No change. Covers nametags, pens, copies, tape, raffle tickets etc.
P.O. Box	\$ 75.00	No change
Website & Membership Database	\$ -	No change. Fees related to the membership database, payment covers website, membership database, and ability to pay dues online via PayPal.
Membership Card Expenses	\$ 150.00	No change. New member cards and "genuine" stickers
Legal/Tax	\$ 150.00	Decreased from \$250 to \$150. Includes annual filing and renewal fees. DOJ, Annual Report, Tax filing, DOS
Bank Fees	\$ 550.00	No change. PayPal & Square charge a % per transaction;
Unanticipated Expense	\$ -	
Education Expenses	\$ 5,555.00	
BJCP	\$ 3,000.00	Increased from \$2500 to \$3000 to allow more participants.
Workshops & Demos	\$ 1,000.00	No change. Includes Mead day, National Homebrew day, Teach a friend to homebrew day, Big Brew and any other events)
Education at Meetings	\$ 1,200.00	No change. Speakers at meeting, samples, supplies for classes
OBC Scholarship	\$ 355.00	No change. Money budgeted to fund a potential OBC scholarship or endowment (income from PCBF)
Unanticipated Expense	\$ -	
Competition Expenses	\$ 4,500.00	
Fall Classic	\$ 2,500.00	No change. Medals, beer, food, prizes, posters, comp registration, etc.
HoC	\$ 500.00	Decreased from \$600 to \$500. Medals, beer, food, prizes, posters, comp registration, etc.
Miscellaneous Competition	\$ 500.00	Increased from \$300 to \$500. No longer covers Pure Water Brew expenses.
SheBrew	\$ 1,000.00	New for 2018.
Unanticipated Expense	\$ -	
Events Chair	\$ 5,400.00	
Festivals	\$ 1,000.00	Increased from \$800 to \$1000. All costs associated with festivals; includes OBF, NAOBF, SB&W
Merchandise	\$ 900.00	Decreased from \$1000 to \$900.
Pure Water Brew	\$ 3,500.00	New for 2018, OBC receives \$4000 to organize this event.
Unanticipated Expense	\$ -	
Communication Chair	\$ 50.00	
Newsletter	\$ 50.00	Decreased from \$100 to \$50.
Unanticipated Expense	\$ -	
Vice President	\$ 3,650.00	
Pilot System	\$ 650.00	No change.
Bus Trip	\$ 3,000.00	(NEW TO VP 2018) - Moved from Events budget to VP budget.
Unanticipated Expense	\$ -	
Line Items	\$ 3,300.00	
Line Item A	\$ 2,300.00	\$ for scholarship for HomebrewCon (NEW 2018)
Line Item B	\$ 1,000.00	HomebrewCon Club booth (NEW 2018)
Line Item C		
Line Item D		
Line Item E		
Line Item F		
Line Item G		
Total	\$ 33,650.00	
NET	\$ (6,950.00)	Justification: 1. OBC plans to spend \$2300 on HomebrewCon scholarships and \$1000 on HomebrewCon booth in 2018 which will be covered with 2017 surplus from Collaborator. 2. \$7000 in revenue was generated by Collaborator in 2017 but is only shown as \$1500 in 2018 due to uncertainty in sales but is likely to generate much more. 3. For most budget items, the full amount is not used (sometimes none of the budget for an item is used) and therefore normally results in an overall surplus in the budget.



Oregon State
University

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Let me first begin by thanking you and the Oregon Brew Crew for your generous contributions to the Oregon brewing community, both financially and in form of the time and effort given to brewing events and education throughout the year. More specifically I'd like to thank you for your continued support of the McCracken Scholarship, I'm honored to receive this award.

In addition to being a full-time post-bac student to Oregon State, I work full time managing the front-of-house at Radar Restaurant in Portland. This summer I'm also working at Culmination Brewing as part of a 6-week internship and have been volunteering in the brewery at Upright Brewing. During the school year I commute to Corvallis for classes, and while the education is well worth the time spent driving, it does significantly cut down on my time available to work. This scholarship will be a significant help in allowing me to spend more time focusing on school as I complete my final year at Oregon State.

I look forward to getting the opportunity to talk in person at some point this coming year. If you would like to get in touch for any reason before then, please feel free to contact me via email or phone:

Alex Gruber
[Redacted]

Thanks again to you and the Oregon Brew Crew for your continued support of brewing education in Oregon.

Cheers,
Alex Gruber

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?

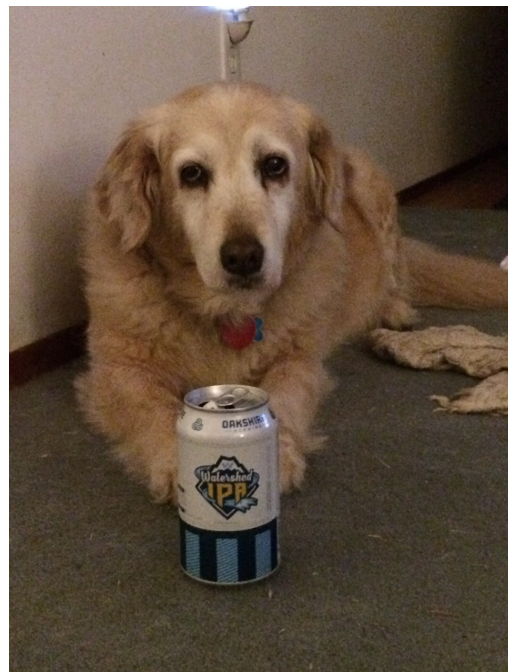
To submit your Member of the Year points simply go to OregonBrewCrew.org.

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 10/1/17)

Charles Macaluso	230
Michele Lish	145
Eric Hinson	95
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
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

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Vice President, Brian Haslip

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Treasurer, Sean Morrison

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Secretary, Jodi Campbell

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Competition Committee Chair, Corrie Heath

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Communications Chair, Jon Campbell

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Festival Coordinator, Sean Sanders

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Bürgermeister, Meagan Thompson

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Historian, Jeremie Landers

historian@oregonbrewcrew.org

OBC Cup Standings (as of 10/1/17)

Charles Macaluso	592
Jim Thompson	308
Jake Freshour	290
Alex Brehm	213
Jason Barker	129
Adam Lund	124
Eric Hinson	24
Jon Campbell	19
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/>

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