



The Presidential Pint

By Ted Assur

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INSIDE THIS ISSUE:

The Presidential Pint	1
Competition Corner	2
OBC Board Bios	4
OBC Survey Results	7
Ask the Brewer	8
Special Announcements	9
Mark Your Calendars	10



As I write this New Year's Eve, sipping a *10-Barrel Pray for Snow*, I want to wish you each a Happy and Healthy New Year, and another year with the Oregon Brew Crew. To all our old members, thanks for supporting your club through the years. To our new members, thanks for joining this past year and for helping to support this great club. I really look forward to serving the club for a year, and I know your new board feels the same way.

Thank you to everyone who made the 2013 Holiday Party such a great success: everyone who brought food or beer or prizes, and all the organizers.

I also wanted to thank everyone who completed the 2013 Member Survey. To the one anonymous respondent who had nothing good to say except Good-bye, I'm sorry the club just wasn't what you were looking for. I doubt you'll find a better homebrew club within 1000 miles. To the rest of our members, we got a lot of great feedback and learned some great new things about our membership. We're publishing some of the more interesting results in this month's newsletter. If you indicated you were interested in volunteering, expect an email from a committee chair soon.

Many of the changes you're going to see and ideas we're going to bring to you this year come directly from your

feedback: clearer communication, more focus on benefiting club members, tweaking the Homebrewer of the Year (HBOY) and OBC Cup Awards to be more distinct and clear, and helping new members know the club benefits available to them.

At the same time, I don't expect much to change in the spirit of the club from the last few years. I really think the club is in a great place: We're fortunate to have a robust, active and interested membership. Half of our members are relatively new. We've struck a balance in club purpose between socializing, education and competition. We've got a motivated and collaborative board. I see a vibrant club, and that's owed entirely to the spirit of its membership.

Being in the club for a few years has provided me the opportunity to learn about the different reasons people join. The club offers a lot to all members and I think this year, we will continue to do that: I don't plan on upsetting the beer cart. I just want to pave the road a bit.

Besides that, my goal for this year is to brew more than last year. Serving as Competition Chair felt like a second job for me, and sadly precluded nearly all brewing time. I hope to be offering up some of my beer to you all in the near future.

Thank you for your continued support. My glass is empty.

The next OBC meeting is Thursday, January 9th, 7:00pm at F.H.Steinbarts!

Competition Corner

Welcome to the New Year, OBC!

This is a slow time for competitions, but here's some great info to pass along:

- Get your entries in by Jan 9th for the second annual **Kris Kringle Challenge**! Get your 21B Christmas/Winter beer judged in Baker City. Turn your entries in to **Brew Brothers** or **FH Steinbart**.
- Entries are due Jan 31st for the **KLCC Homebrew Competition**. We'll post updated information on our competition page as it become available. If you're interested in going to judge for the day, Amtrak has recently updated their schedule, making a day trip by rail from Portland to Eugene easier. Ted Assur has more info. If you're interested in judging, please contact their coordinator, scott.timms@brewabeer.com.
- Feb 28th will be the deadline for the **Washington Mead & Cider Cup**. The last time this event was held (2012) it had 133 entries. If you make mead or cider, scoring a win here get you significant bragging rights. Contact laura.sullivan723@gmail.com for more information.
- **The Style Competition Program** will be returning this year, and we'll get info on that as soon as we've got the schedule mapped out. We're still planning on Sour Beers in June.



2014 OBC Board Bios

Get to know your new 2014 board members



Will Minderhout, Vice President

I had a short start to brewing in 2000 after receiving a kit. Not long after I moved downtown and gave all the equipment away to save on space. I received another kit 3 years ago and after a year of extract, built an all-grain system. I joined the OBC in January of 2012 for education reasons and was extremely impressed with what I observed and the opportunities for learning. The competitions have given me focus on bettering my styles rather than trying the extreme. I joined the board to give back, network and learn, and to help maintain the education focus. I was the Treasurer for 2012, and look forward to the duties of VP in 2013.

Rick Okamura, Secretary

Favorite brewing quote: *“Give a man a beer and he wastes an hour. Teach a man to brew and he wastes a lifetime.”*

Rick started a lifetime of brewing 16 years ago when his college roommate received an extract kit as a gift. An all-grain brewer now, his goal is to make the perfect Weizenbock and he enjoys experimenting with different equipment and techniques. “With my cooler mash-tun, turkey burner and keggles, I’ve found that I most enjoy designing dual recipes for parti-gyle brews and using kegs for no-chill easy brew days. I really enjoy making two beers in one session, having the confidence that I’m pitching a good cell count, because the small beer is often the starter, and the rich flavors of the big beer that are really only possible with a first wort “imperial” brew.” Professionally, Rick is an attorney in private practice, representing individuals and businesses, and otherwise enjoys spending time with his family, including his three children, Ari (10), Gwen (9) and Arthur (7), as well as participating in local events like Hood-to-Coast and the Portland Triathlon, “particularly the finish line beers.”



Dylan VanDetta, Treasurer

Dylan graduated with a BA in Music from SUNY Potsdam in 1994 (Vocal major), has since held many different jobs (retail, car sales, film catering and extras work, IT), started several businesses (coffee distribution, real estate investing) and finally has ended up as IT Project Master Scheduler and Controller at the Bonneville Power Administration. He came to Oregon in 2005 with his family, Deborah, Ethan and Aeryn to escape the 2.5 hr commute to NYC and spend more time with other family who lived here. Not to mention the plethora of breweries in downtown PDX!

He started brewing in 2012 when he bought a fund-raising gift from a local school auction (an extract brewing session). The process seemed simple enough, just need some equip., some ingredients, a recipe and a good beer to drink. He was hooked! After some Craigslist searches, he assembled a system that could produce a 5 gal extract batch and started brewing. To date, he has brewed about 20 batches (including a couple 10 gal batches using the OBC Pilot system), served a beer at the Fall Mashfest in Vancouver, Wa, won the Best New Homebrewer award and 3rd Place in Belgian Strong Ales category at the 2013 Fall Classic. He looks forward to serving the OBC as the Treasurer and giving back to this amazing club.



Get to know your new 2014 board members (continued)

Warren Johnson, Communication Chair



Originally from the Chicago-area and a die hard Bears fan, Warren has long appreciated craft beer and has countless festival glasses to prove it. His interest in homebrewing started about 5 years ago when he received the *Homebrewing for Dummies* book as a birthday gift. Shortly thereafter, he started brewing and joined the OBC - he has been hooked ever since. Not one to follow instructions, he tends to focus more on the “art” of brewing rather than the “science.” He really enjoys creating experimental brews featuring unusual ingredients such as carrots, wasabi peas, teas, and fruits. His family is very supportive of his “brewing problem,” especially his two sons (6 and 8 years old) who often offer brewing advice and assistance. Warren served as the Club’s vice-president in 2013 and he is now serving as the communications chair.

Joel Sherman, Competition Chair



Joel Sherman brewed his first batch of beer 12 years ago using a dusty extract kit plucked from the shelves of a local homebrew shop. Despite that awful first batch of beer, he kept at it, honing his brewing skills over the years through self-education, collaboration with other brewers and repeated (and sometimes failed) batches of beer.

Joel is a BJCP Certified beer judge, and has entered and judged in numerous competitions throughout the country. Due to sheer luck (I mean, good judging), he has even won medals for some of his beers. Joel believes that good beer comes from critical evaluation and continuous refinement, and that competitions can foster these in all brewers. As Competition Chair for the OBC 2014 Board, Joel wishes to encourage all OBC members, especially those new to homebrewing, to open themselves and their beers up to critical evaluation in competitions.

When not brewing beer, Joel enjoys spending time with his wife Regan, and new baby girl. His daughter will learn how to brew beer well before she is able to drink it. He is also an avid cyclist and races cyclocross in the fall.

Chris Hummert, Education Chair



Chris Hummert works as a Network Manager for a health company in Salem and is the part time backup for Ironman when Tony Stark is on vacation. He was born in 1977 to a poor family of Gypsy Loggers in the very small community of Roseburg, Oregon.

In 2003, at Oregon State University he met the prophet Brian Mathweg and started brewing beer at home. After obtaining the proper equipment, they brewed up his first extract based Mirror Pond clone. At first homebrewing appealed to his most endearing quality of being cheap (just ask his wife), but eventually he got the hang of it and found he could also make quality beer.

Mr Hummert joined the OBC in 2005. His insanity drove him to run for the board and despite that, he’s served on 6 different boards through the years. He’s been the competition chair, vice-president in 2012 and past president in 2013. He also served on the board of the Oregon Homebrewers Alliance which fought the OLCC and with the help of Senator Prozanski passed SB 444. This bill allowed homebrewers the right to take homebrew outside of their home, and if you listened to the naysayers at the time it led to the downfall of society. It’s also rumored that he’s looking to run for the AHA Governing Committee in 2014, there’s no telling what type of damage he will do there.

Get to know your new 2014 board members (continued)



Jason E. Barker, Burgermeister

Home brewing since 2011 when I bought a wine kit and realized that wine making involved WAY too much waiting. So I started brewing beer to fill the waiting gaps. I've still never made a decent wine but making good beer is a fun challenge that I enjoy sharing with others. I am a BJCP Certified judge having fun struggling to make National. I'm married to a lovely, sour-beer drinking lady (Lisa) and we have a deaf son who is now married and OUT OF THE HOUSE. I was honored to earn OBC's Home Brewer of the Year for 2013. Now I look forward to giving back to the club as Burgermeister, and to help others MAKE BETTER BEER, and to help every member get the most out of their OBC membership.



Lee Hedgmon, Festival Coordinator

I'm a native Oregonian, born and raised in Portland. I have been a member of the club since 2010 and every year has brought new knowledge and new friends. I enjoy brewing with unusual ingredients, like teas, fruits, vegetables, herbs, and spices. I work at a local homebrew shop and am actively pursuing beer judging certification.

My goal this year as Festival Coordinator is to increase visibility of our members' accomplishments in the brewing arena and to increase the participation of new members in the club and at festivals. I want members who volunteer to have just as much fun while working at a festival as they would attending the festival. Please feel free to stop me at a meeting or email me with suggestions or concerns. I am very excited about the coming year and look forward to meeting members and contributing to an exciting year full of volunteer opportunities.

Calling All Volunteers

2014 Spring Beer & Wine Festival is April 18 & 19th!



Do you know anyone who likes free beer? Free Admission? Free t-shirt?

Then sign up to volunteer for the Spring Beer & Wine Festival! There are lots of shifts to fill! No experience necessary! No permit required!

Talk to your friends and family. If you volunteer to work at the festival, perks include: A t-shirt, free admission, a festival mug and tokens. Not to mention just the fun of hanging out with other beer-loving people.

Beyond the regular festival shifts, pouring great beers, we also need

members to volunteer to pour Collaborator beers and work the OBC booth!

To volunteer for the festival visit: www.springbeerfest.com

To volunteer at the OBC booth, email me at:

lee.hedgmon@oregonbrewcrew.org

We need lots of help and this club is successful due to its volunteerism so please, volunteer! If you have any questions, feel free to email me.

Thanks!

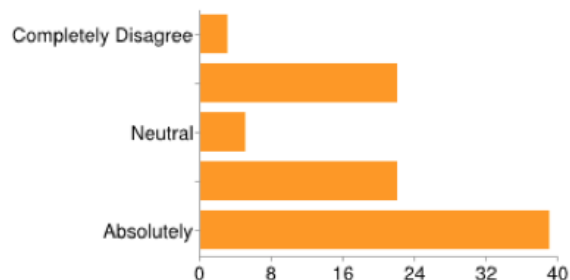
Lee Hedgmon, Festival Coordinator

2013 OBC Survey Results

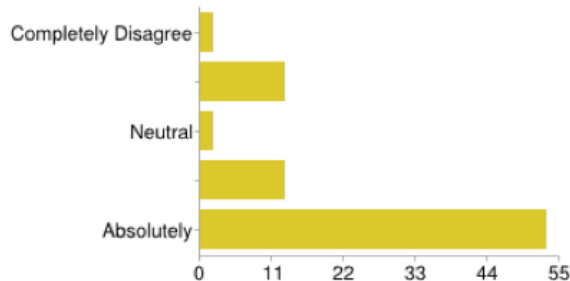
You spoke, we listened...Results from an email survey taken December 2013.

The OBC board recently sent out a survey to all of the members seeking feedback and input on the club. We received about 70 responses and got a lot of great feedback on a variety of issues. For those of you that responded to the survey, thank you for taking the time to provide your input. A summary of a few key results is provided below.

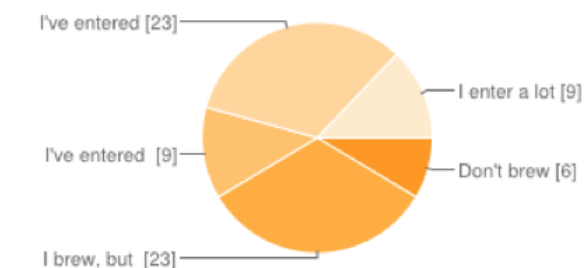
1. The OBC spends money on things relevant to me.



2. The benefits I receive as a member are worth the price of membership.

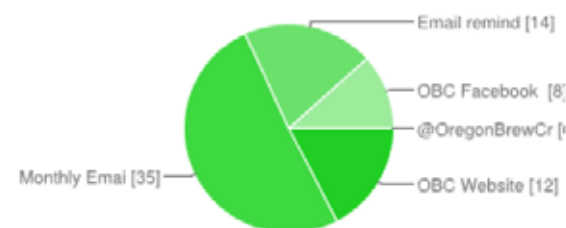


3. If you brew, have you ever entered competitions?



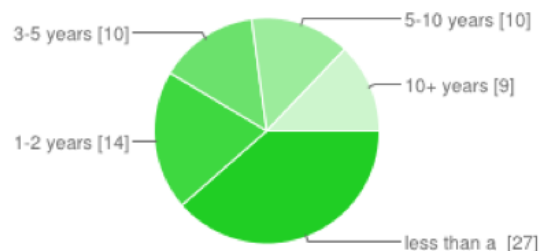
Don't brew	6	9%
I brew, but never enter competitions	23	33%
I've entered once	9	13%
I've entered a few competitions	23	33%
I enter a lot of competitions	9	13%

4. If there was just one method the club used to communicate, it would have to be:



OBC Website	12	17%
Monthly Email Newsletter	35	51%
Email reminders	14	20%
OBC Facebook page	8	12%
@OregonBrewCrew Twitter	0	0%

5. How long have you been a member of the OBC?

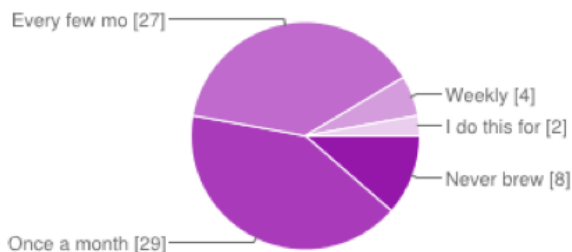


less than a year	27	39%
1-2 years	14	20%
3-5 years	10	14%
5-10 years	10	14%
10+ years	9	13%



2013 OBC Survey Results (continued)

6. How often do you brew?

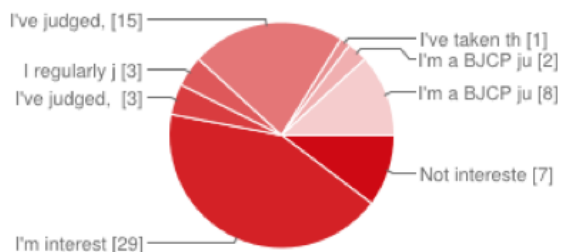


Never brew	8	11%
Once a month	29	41%
Every few months	27	39%
Weekly	4	6%
I do this for a living, or I should	2	3%



**You spoke,
we listened.**

7. How do you feel about judging competitions?



Not interested	7	10%
I'm interested in judging but don't know where to start.	29	43%
I've judged, as a novice, once or twice and it wasn't for me.	3	4%
I regularly judge as a novice.	3	4%
I've judged, as a novice, and I'm interested in BJCP. Or I've taken it, and I'm not certified yet.	15	22%
I've taken the BJCP test, and am certified as some kind of judge.	1	1%
I'm a BJCP judge, and I judge infrequently (< 1 time / year)	2	3%
I'm a BJCP judge, and I judge whenever I can (> 1 time / year)	8	12%





The OBC Newsletter is BACK!

This friendly little OBC newsletter needs you!

We're looking for ideas or articles, just about anything beer related but mostly homebrewing related. Just submit your digital file to warren.johnson@oregonbrewcrew.org.

Could be worth some hefty HBOY points!

Ask the Brewer

Danny Connors, Head Brewer of Buckman Botanical Brewery



Question: “What is one thing you’ve learned as a professional brewer that would have helped you as a homebrewer?”

Answer: *The thing I’ve most gained respect for is yeast health/handling. You can make plenty of little mistakes in the brew process and still get a decent beer, but there is no coming back from a poor fermentation. Get the freshest yeast package you can.*

Question: “What is your favorite beer style to brew and why?”

Answer: *It varies from day to day. But generally, I like to brew pale lagers at home. I enjoy the subtleties of the style and they’re always nice to have on the kegerator. In the professional setting I like to brew strong Belgian styles. I enjoy the complexities Belgian ale yeasts bring out of high gravity brews.*

Danny Connors
Head Brewer, Buckman Botanical Brewery

**Buckman
Botanical Brewery**

909 SE Yamhill St
Portland, OR 97214

The OBC Pilot Brewing System

By Warren Johnson

Membership has its brewing privileges.



Are you a member of the Oregon Brew Crew? If so, did you know that your club has a complete all-grain brewing system that you can borrow to make your own delicious beer? That’s right, membership has its brewing privileges because the OBC has a pilot brewing system that is available for use by all active members. The system is free to use by appointment, but we ask for a \$25 deposit at the time of pick up. Your deposit will be refunded to you once the equipment is returned cleaned and in good working order.

Although it’s called a “pilot” system, it includes almost everything you’ll need to brew up to ten gallons of a high gravity, all-grain beer. The system even includes a double burner stove, two propane tanks (which are filled by the OBC), and a counterflow wort chiller. All you need to supply are the ingredients, fermenter(s), sanitizer, and a few small odds and ends (not to mention the labor). If you are interested in reserving the system or have any questions about it, please contact **Warren Johnson** using the [email form](#) located on the OBC website.

Special Announcements

OBC JANUARY MEETING AGENDA



- The next general meeting for the Oregon Brew Crew is scheduled for Thursday, January 9th at F.H. Steinbart Co. at 7:00 pm. The education topic will be ***“Sampling and discussion of winter ales.”***
- January is due-renewal time, membership dues are the same rate as last year. When you log into our [website](#), annual members will see a “renewal due” message in the lower right-hand corner of the page. For new members, dues are not pro-rated: all members renew in January.
- **FREE Bottles!** Owen Lingley of Craft Canning and Bottling has generously donated 39 cases of 22oz bottles to the OBC. These bottles will be brought to the January meeting and are FREE to all members to take them home. Please find a board member at the meeting if you have any questions.
- As a reminder, general and board meeting minutes will be routinely posted on the Oregon Brew Crew Forums page. Please check the [forums](#) for the latest information.

OBC Business Items

OBC JANUARY BUSINESS TO TAKE OF

At the January meeting, we'll be asking for the membership's approval on two out-of-budget spending items:

1. \$1000 towards reimbursing members' attendance at the 2014 National Homebrewers' Conference. \$250 per person for up to four people. If less than four people go, we would split the sum between the attendees to cover their actual costs. If more than four attend, we would reimburse up to \$250 for four attendees via a lottery system.
2. \$1000 towards reimbursing members' expenses in brewing related education, incurred during 2014. Members that take courses (pre-approved by the board) would be reimbursed 50% of the cost of a course, up to a maximum of \$200 per person, per course. Reimbursements would need to be pre-approved and are limited to available funds: first come, first served.



JANUARY

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5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

FEBRUARY

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16	17	18	19	20	21	22
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MARCH

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16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

Mark Your Calendars!

**JAN
9**

JAN. OBC MEETING
FH Steinbarts

**JAN
17-18**

BIG WOODY FEST
Left Bank Annex

**FEB
2**

GROUNDHOGS DAY
The most wonderful time of the year!

**FEB
13**

FEB. OBC "OUT" MEETING
TBD

**FEB
15**

FESTIVAL OF THE DARK ARTS
Fort George in Astoria

**FEB
15**

ZWICKELMANIA
Breweries All Around the State

**MAR
13**

MARCH OBC MEETING
FH Steinbarts



We are also going to offer the Dickie® embroidered works shirts with the new OBC logo for only \$35!

OBC T-Shirts *Limited to Available Stock!*

Show your club pride with a new 4.5 oz., 100% preshrunk combed ringspun cotton t-shirt. Be the cool brewer on the block with the OBC logo on the back of the shirt and a one color logo with "Oregon's Oldest Homebrew Club Established 1979" on the front left chest. **JUST \$15 PER SHIRT!**

We have in stock these colors and sizes. But hurry! Limited to stock on hand. Just contact warren.johnson@oregonbrewcrew.org or come to the next OBC meeting to pick them up.

IN STOCK AND AVAILABLE NOW:

3-XXLarge in Black Work Shirt

1-Large & 3-XXLarge in Green Work Shirt
Limited to stock on hand!



Cactus Green
2-XXLarge



Storm Grey
3-XXLarge



Light Blue
1-Medium
3-Large
2-XXLarge



Mocha
OUT

