



SEPTEMBER IS MEAD MONTH!

Brew Crew News

VOLUME 35, NUMBER 9

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The Presidential Pint

By Mark Easton

OBC BOARD OF DIRECTORS

President

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Festival Coordinator

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www.oregonbrewcrew.org



As the summer weather starts to fade I'm reminded that there are only a few months left before the end of the year. My palate is just about done with hoppy, high IBU beer and I'm starting to get the craving for bigger, fuller, malt bombs of liquid flavor that I can savor in the colder

months. Additionally, who can help but notice all of the hoopla and rigmarole that has begun as we prepare for the election circus this November. The candidates are still unknown. Some officials may re-run, others will not. It seems that my world is hanging in limbo as the future seems uncertain. Lol. You guys don't think I'm talking about the U.S. Presidential elections do you? Nah, November is Oregon Brew Crew election month and instead of obsessing with political party details that some have nicknamed the "controversy of bibles and bullets", we can relax, have a homebrew, and discuss the finer points "top down yeast economics" (ales), and "temperature breaks for the middle class" (lagers). Ok, I'm stretching it a bit here but you get the idea. It's not going to be heated, radical, or mind bending but the OBC election season is an important one for the club. Hopefully there will be more beer there too.

I know that there a lot of you out there that would like to get more involved in the OBC and running for a board position is a great way to do just that. It doesn't take as much time as you think. You will make

some great friends and your experience on the board will be remembered for a long time to come. I'm sure that many of you out there are somewhat interested in volunteering but are unsure of the exact requirements and obligations and this is causing you to hesitate. You might also be a little unsure about the responsibilities of each board position. With this in mind, I'd like to invite any and all members who would like answers to these questions to attend the September Board meeting on **Thursday, September 20th**. It will be a great opportunity to see how the board runs as we deal with our normal planning and also to meet and talk to each board member to ask questions about what their experience has been like. Think of it as a little OBC career day. With beer. I'll email a reminder with a location and time next month but don't hesitate to contact me, or any of the board members, if you have any questions before that time or have interest but can't attend this meeting. By all means, attending this board meeting IS NOT a requirement for running for a board position. We just hope that this night will be a good opportunity to expose potential board members to what serving on the board is really all about.

Meanwhile, I hope to see everyone at our next general meeting on Thursday, September 13th where we will be visited by representatives from **Blue Dog Mead** who will be discussing the finer points of brewing and serving one of the oldest fermented products in the world.

Cheers

Mark Easton

Our next meeting is at 7:00 Thursday, September 13th at F.H. Steinbarts. All guest are welcome!

Call for Candidates

By Bruce Prior

Do your duty, become an OBC Board Member!

Executive Officers

The following Executive Officers shall be chosen by the membership at the annual November meeting:

President	Education Chair
Vice-President	Festival Coordinator
Secretary	Competition Chair
Treasurer	Communication Chair
Burgermeister	

Responsibilities of Executive Officers

All Executive Officers are expected to promote the objectives of the Oregon Brew Crew as stated in Article II, and will adhere to the principles and procedures as set forth in the bylaws of the Brew Crew. Meeting once a month to discuss future OBC meetings and agendas.

In addition, Executive Officers are responsible for the following, specific to their office.

President: This officer will preside at all Brew Crew board and membership meetings. The President will be responsible for securing the meeting place. The President will be responsible for planning and preparing an agenda for meetings of the membership, Board of Directors and Executive Committee. The President shall appoint chairs and members of ad hoc committees established by the Board. The President shall review the financial records of the club on a regular basis. The President shall appoint a liaison with the American Homebrewers Association (“AHA”) and/or other national organizations. The President will serve as ex-officio member of all committees.

Vice-President: This officer shall, in the absence or disability of the President, perform all of the duties of the President and when so acting, shall have all the powers of and be subject to the

restrictions on the President. The Vice-President shall maintain a record of all property owned by the Oregon Brew Crew and shall supervise its proper use and safekeeping. The Vice-President shall perform such other duties and have such other authority and powers as the President, within his or her authority, may delegate from time to time.

Secretary: This officer shall record, or cause to be recorded, all votes, actions, and minutes of major proceedings at meetings of the Board of Directors and the Executive Committee, and at all regular meetings of the membership. The Secretary will be responsible for distributing minutes to the board in accordance with board policy. The Secretary shall assure that elections are conducted in accordance with these bylaws, including, but not limited to, preparation, validation, and counting of ballots. This officer shall oversee all official correspondence of the Oregon Brew Crew. This officer shall supervise the maintenance and safekeeping of all records and historical archives of the Oregon Brew Crew. The Secretary will be responsible for notification of meetings to the relevant parties. The Secretary is an ex-officio member of the Communications Committee.

Treasurer: This officer will have custody of all funds and securities of the Oregon Brew Crew and will be responsible for properly accounting of all income and disbursements. The Treasurer, or his/her designate, shall report on the current financial condition of the Brew Crew at all board meetings and upon request shall render to the President or the Board of Directors an accounting of all financial transactions. The Treasurer shall prepare an annual budget showing expected revenues and expenditures for the coming year. This will be presented to the Board of



Call for Candidates (continued)

Directors for approval prior to the annual meeting of the membership and thereafter to the membership for approval at the annual meeting. The Treasurer shall file, or cause to be filed, any tax returns or related forms that may be required by law, pertinent to the finances of the Oregon Brew Crew. This officer will maintain the Brew Crew's non-profit status and will advise the President and Board of Directors of any Brew Crew actions that could jeopardise such status.

Educations Chair: Responsible for all educational aspect of club activities. To include, but not limited to: Organizing educational activities for monthly meetings, public homebrewing demonstrations, tours of commercial breweries and the Beer Judge Certification training series.

Festival Coordinator: Responsible for coordinating the recruitment, training and supervision of volunteers for events the Brew Crew agrees to support with such efforts, for example the Oregon Brewers Festival. The Chair of this committee serves as a liaison to the sponsor and/or management of such events.

Competition Chair: Responsible for the practical application of educational efforts related to homebrew competitions. This

person shall organize style competitions and encourage members' participation as entrants, stewards, judges, or organizers at AHA sanctioned or other brewing competitions.

Communications Chair: Responsible for the creation, publication and distribution of the monthly Brew Crew Newsletter. This person shall also be responsible for the maintenance of electronic communications including the Oregon Brew Crew web site.

Burgermeister: Responsible for arranging the availability of food and beverages at Brew Crew functions. A budget will be established for this purpose by the Board of Directors within the limits of their spending authority as set by the annual budget. This includes purchasing all food items and storing them in an appropriate manner until used by the club. If cooking is required then to arrange for the food to be cooked at the meeting; eg. Brats, Burgers, etc. or at home prior to the meeting and brought to the meeting ready to eat. Depending on the type of meeting, club members can be encouraged to bring food to share, via the club website. For external meetings such as the Summer Picnic, the grill, tables and utensil boxes need to be transported to the site. To enlist the help of volunteers for set-up and clean-up.

Join us at our September meeting for the introduction of

“The Mystery SMaSH Series”

A series of Single Malt and Single Hop (SMaSH) brews with one ingredient that you get to judge and guess what it is. The series will start with a mystery hop. You will be given the recipe, except the hop variety and amounts. We will be creating a profile for the hop based on your judging, which will be posted on the OBC website. Participants will be given a form to judge the flavors (aroma and taste) they detect and guess the hop variety. The first person to turn in a completed form with the correct hop will participate in selecting the mystery ingredient for an upcoming Mystery SMaSH brew. Contact [Tim Brinson](#) for more details.



Competition Update

By Jeremie Landers

September and Upcoming Competitions

Hello homebrewers! Hope the summer has been treating you well. Here is your competition update.

The **Oregon State Fair Homebrew Competition** commenced and winners have been announced. Congratulations to OBC members Josh Huerta, Warren Johnson, John Etter, Charles Macaluso, Jeremy Evans, Jason Barker, Becci LaMarr and Brian Mathweg!

The **2012 Spirits of Baker County** also ran it's homebrew comp. Congratulations to Warren Johnson for second place in category #600.

The **3rd Annual Timber's Army Homebrew Competition** (a newly BJCP certified comp) was judged on August 19th with two main categories, "Pride of Cascadia" and "Full 90/ Summer Ales and Lagers". The winner of the Pride of Cascadia (named "Tribute to Kelso CDA") was brewed by Jeremie Landers and Jenn McPoland (WOOT!). The winner of the Full 90 was Abram Goldman-Armstrong. Links to the full details of this competition, and the State Fair comp, are on the OBC website.

The results for **COHO Spring Fling** were FINALLY handed over to a couple of entrants (Josh Huerta and Ted Assur) who passed them on to me. I have made the spreadsheet available on the OBC competition website, linking to a Google document. If you have issues browsing to it, please let me know.

The next **AHA Club-Only Competition** upcoming is Light Hybrid. Entries will be accepted at Steinbart's, before 5pm, Thursday, September 13th. They will be judged at and before the meeting and there will be a calibration beer used for comparison. The judging will be "best of the bunch" and will go quickly. I already know I will need judges, so please contact me if you're interested in helping out, or I will look for people to randomly grab to judge. :)

The **Fall Classic happens Saturday, October 27th** with a pre-judging the evening before and we are firming up **The Commons Brewery** as this year's host! It is quickly approaching us and plans have been underway for a while now. I want to thank the Fall Classic committee which currently includes Ted Assur, Paul ("PJ") Johnson, Josh Huerta, and Dan May.

They have been a tremendous help in getting things going the right direction, but we also still need help. We actively (meaning *right now*) need volunteers to confirm they can help judge, steward, run beers, get prizes, collect sponsorships, help setup, etc. If you want to be a part, please send an email to competition@oregonbrewcrew.org with "**Fall Classic, I want to help!**" in the subject. You will be rewarded... Oh, also, starting this year (and likely going forward) beer/mead/cider entries *****MUST BE PRE-REGISTERED ONLINE*****. **NO PAPER ENTRIES WILL BE ACCEPTED - NO EXCEPTIONS.** This is a major change, and as such it's noted in all caps to stand out. This is being clearly stated in an officially distributed medium, and will also be repeated on the website, at meetings, on the posters, and in newsletters up to the date of cut-off. You've been duly notified, so get on out and brew! :)

Finally, this is the third (second consecutive) year I've held this post (not to mention my past presidency in 2008). It has been a pleasure serving you, and I've learned so much from the experience, met so many people, and gotten the chance to help shape the future direction of the club on various levels. Though it has been an awesome and fun experience, I will not be seeking re-election for the competition chair position next year. It will be someone else's turn to cheerlead the competitions and champion the winners. If you have ever wondered what goes on behind the scenes of your homebrew club, I highly encourage you to seek and find out: shoot me an email, grab me at the next meeting, drop me a line. I'll be happy to share my knowledge and explain how being a bigger part of the club by performing simple volunteer service and holding a board position is not only empowering and challenging, but rewarding and will make for one of the most memorable experiences of your life.

Questions, comments, concerns, love (or hate) mail, secret admirings? Email competition@oregonbrewcrew.org and a minion (me or Ted) will respond as soon as possible!

CHEERS!



OBC's Fall Bus Trip to OSU

By Warren Johnson

Get on the Magic Bus Saturday, Sept. 22nd!

The OBC is heading down to Corvallis for an educational workshop, brewhouse tour, and a couple of brewpub stops on September 22, 2012. Are you on the bus? If not, get on it... there are only a few spots left.

Here is the deal. On the morning of September 22nd, we will travel to the OSU campus for 2.5 hours for a workshop on identifying and understanding the origin of off-flavors in beer followed by a tour of the campus pilot plant brewhouse. The OSU pilot plant has a state-of-the-art, two-barrel, temperature-controlled brewing system and a mini-malter that is used by students for brewing and research projects. After we fill our brains with information (and our bellies with beer samples), we will then make our way back toward Portland and visit a couple of brewpubs and a tasting room along the way. First, we will stop at [Calapooia Brewing](#) in Albany for lunch, then we will head to [Gilgamesh](#) and [Santiam Brewing](#) in Salem to finish-off the trip.

The cost for this trip is only \$20 for OBC members and \$40 for non-members. Non-members pay a higher cost because

the club is subsidizing the price. The registration fee covers the cost of transportation, workshop materials, and snacks/water on the bus. However, please remember that food and beer at the brewpub stops is **NOT** covered in your registration fee. Everyone is on their own for all food and beverage purchases at all of the brewpub stops. Calapooia will have a lunch special available for purchase along with its standard menu items. The lunch special will include a choice of cheeseburger or sun burger with potato salad and one pint of a standard ale for only \$10. Please note that you are allowed to bring food and beer on the bus (no kegs), but please drink in moderation.

Once you are registered, we ask that you arrive at the [Green Dragon](#) by no later than 7:45 am September 22 - the bus will depart promptly at 8:00 a.m. We will then return to the Green Dragon by 8:00 p.m. the same evening. Additional registration information and trip details are available at the OBC website. Space is limited - only a few spots remain. Don't wait any longer. Purchase your ticket now before it's too late.

Next Club Only Competition is Category 6, Light Hybrids

The Crew will be selecting one member's Light Hybrid. This includes 6A-Cream Ale, 6B-Blonde Ale, 6C-Kolsch and 6D-American Wheat or Rye of the BJCP Styles. We will choose a beer to represent the club at the national club-only competition. First round entries due at **F.H. Steinbart September 13th by 5pm**. One bottle, no entry fee.

Next month's competition will be category 19A-Old Ale!

Contact [Ted Assur](#) and/or see [OBC website](#) for details.



Style of the Month

By Bruce Prior

This month's BJCP style is 24-Traditional Mead

VITAL STATISTICS:

TRADITIONAL MEAD

OG: 1.080 - 1.120
IBUs: NR
FG: .990 - 1.040+
SRM: NR
ABV: 7.5-14%



Important Mead attributes that must be specified:

Sweetness

A mead may be dry, semi-sweet, or sweet. Sweetness simply refers to the amount of residual sugar in the mead. Sweetness is often confused with fruitiness in a dry mead. Body is related to sweetness, but dry meads can still have some body. Dry meads do not have to be bone dry. Sweet meads should not be cloyingly sweet, and should not have a raw, unfermented honey character. Sweetness is independent of strength.

Carbonation

A mead may be still, petillant, or sparkling. Still meads do not have to be totally flat; they can have some very light bubbles. Petillant meads are “lightly sparkling” and can have a moderate, noticeable amount of carbonation. Sparkling meads are not gushing, but may have a character ranging from mouth-filling to an impression akin to Champagne or soda pop.

Strength

A mead may be categorized as hydromel, standard, or sack strength. Strength refers to the alcohol content of the mead (and also, therefore, the amount of honey and fermentables used to make the mead). Stronger meads can have a greater honey character and body (as well as alcohol) than weaker meads, although this is not a strict rule.

Honey Variety

Some types of honey have a strong varietal character (aroma, flavor, color, acidity). If a honey is unusual, additional information can be provided to judges as to the character to be expected. Note that “wildflower” isn’t a varietal honey; it is specifically a term used to describe a honey derived from unknown or mixed flowers.

Special Ingredients

Different sub-styles may include fruit, spice, malt, etc. Judges need to understand the ingredients that provide a unique character in order to properly evaluate the mead.

24A. Dry Mead

Aroma: Honey aroma may be subtle, although not always identifiable. Sweetness or significant honey aromatics should not be expected. If a honey variety is declared, the variety should be distinctive (if noticeable). Different types of honey have different intensities and characters. Standard description applies for remainder of characteristics.

Appearance: Standard description applies.

Flavor: Subtle (if any) honey character, and may feature subtle to noticeable varietal character if a varietal honey is declared (different varieties have different intensities). No to minimal residual sweetness with a dry finish. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally light to medium. Note that stronger meads will have a fuller body. Sensations of body should not be accompanied by noticeable residual sweetness.

Overall Impression: Similar in balance, body, finish and flavor intensity to a dry white wine, with a pleasant mixture of subtle honey character, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of sweetness, acidity, alcohol and honey character is the essential final measure of any mead.

Commercial Examples: White Winter Dry Mead, Sky River Dry Mead.

Style of the Month (continued)

GET YOUR OLCC ALCOHOL SERVICE PERMIT!

Some events and festivals require an Alcohol Service Permit to volunteer. If you don't already have yours, it is easy to get! Just follow these easy steps:

1. Complete a Permit Application (Don't forget to print two copies):

http://www.oregon.gov/OLCC/service_permits.shtml#Alcohol_Service_Permit_Application_And_Instructions

2. Take the course and pass the exam. It is now offered online for only \$25 at orefoundaion.org

3. Submit one application to the OLCC with a check or money order for \$23. The second copy is your temporary permit while you wait for the permanent one.

4. Receive your shiny new Permit in the mail from the OLCC-good for 5 years!

SPECIAL OBC CLUB OFFER!

GET YOUR OLCC ALCOHOL SERVICE PERMIT FREE!

In cooperation with the Oregon Brewers Guild, we are offering a **FREE** class Wednesday, Sept. 26th at Hopworks from 6-9pm.

Contact [Brian Matweg](mailto:brian@oregonbrewcrew.org) for more information.

24B. Semi-sweet Mead

Aroma: Honey aroma should be noticeable, and can have a light sweetness that may express the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). Standard description applies for remainder of characteristics.

Flavor: Subtle to moderate honey character, and may feature subtle to noticeable varietal character if a varietal honey is declared (different varieties have different intensities). Subtle to moderate residual sweetness with a medium-dry finish. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally medium-light to medium-full. Note that stronger meads will have a fuller body. Sensations of body should not be accompanied by a residual sweetness that is higher than moderate.

Overall Impression: Similar in balance, body, finish and flavor intensity to a semisweet (or medium-dry) white wine, with a pleasant mixture of honey character, light sweetness, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of sweetness, acidity, alcohol and honey character is the essential final measure of any mead.

Commercial Examples: Lurgashall English Mead, Redstone Traditional Mountain Honey Wine, Sky River Semi-Sweet Mead.

24C. Sweet Mead

Aroma: Honey aroma should dominate, and is often moderately to strongly sweet and usually expresses the aroma of flower nectar. If a variety of honey is declared, the aroma might have a subtle to very noticeable varietal character reflective of the honey (different varieties have different intensities and characters). Standard description applies for remainder of characteristics.

Flavor: Moderate to significant honey character, and may feature moderate to prominent varietal character if a varietal honey is declared (different varieties have different intensities). Moderate to high residual sweetness with a sweet and full (but not cloying) finish. Sulfury, harsh or yeasty fermentation characteristics are undesirable. Standard description applies for remainder of characteristics.

Mouthfeel: Standard description applies, although the body is generally medium-full to full. Note that stronger meads will have a fuller body. Many seem like a dessert wine. Sensations of body should not be accompanied by cloying, raw residual sweetness.

Overall Impression: Similar in balance, body, finish and flavor intensity to a well-made dessert wine (such as Sauternes), with a pleasant mixture of honey character, residual sweetness, soft fruity esters, and clean alcohol. Complexity, harmony, and balance of sensory elements are most desirable, with no inconsistencies in color, aroma, flavor or aftertaste. The proper balance of sweetness, acidity, alcohol and honey character is the essential final measure of any mead.

Commercial Examples: Lurgashall Christmas Mead, Chaucer's Mead, Rabbit's Foot Sweet Wildflower Honey Mead

Calling All Wanna-be Beer Writers!

This friendly little OBC newsletter needs you!

We're looking for articles, about anything beer related but mostly homebrewing related. Just submit your digital file to bruce.prior@oregonbrewcrew.org.

"What do I get for doing such a worth while thing?" you ask. Well, to start with seeing your beautiful prose in print or on the internet. But also hefty HBotY points!

Tips from the Pros!



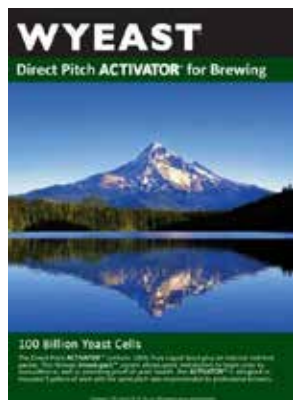
[Horse Heaven Hill Brewery](#)

1118 Meade Ave.
Prosser, WA 99350

Question: “What’s the one thing you know now you wish you knew as a homebrewer?”

Answer: *Using all facets of brewing software like Pro Mash or Beer Smith and being able to synthesize the art of brewing combined with mathematical calculations and theory. In short, the balance between theory and practice = the art of brewing.*

Gary Vegar,
Head Brewer & Owner
Horse Heaven Hills Brewery, Prosser, Washington



Wort-Sitters Needed for OBC Yeast Experiment

By Warren Johnson & Brian Mathweg

As part of the OBC’s ongoing education efforts, the club is organizing an experiment to showcase the effects and importance of yeast selection in recipe formulation. In order to make this happen, the OBC is partnering with Breakside Brewing and Wyeast to perform an experiment.

On September 27th, **Ben Edmunds** at Breakside will brew 50 gallons of their Belgian Pale for the OBC to use as a base beer for its yeast experiment. The club will then need 10 members to volunteer as “wort-sitters.” Each wort-sitter will receive 5 gallons of the base wort along with a different Wyeast yeast strain to care for during fermentation. The club will do a blind distribution of various yeast stains to each of the participants. Each wort-sitter will be responsible for kegging their beer and sharing it with the club.

The OBC will hold an open house on November 10 and invite all of the members to come out and sample the different beers side-by-side (and guess which strains were used). We will provide additional details on the open house as the date approaches.

If you would like to participate in the experiment, please email Brian at brian.mathweg@oregonbrewcrew.org for more information. Participation is limited, so please contact him as soon as possible.





September Meeting

Our September OBC meeting will be at **F.H. Steinbarts Inc.** on Thursday, 13th from 7pm to 10pm. All active members and guests are invited to attend.

We will be joined by the folks at **Blue Dog Mead** who will discuss the tasting and brewing of meads. If you have mead that you'd like to show, off bring it along.

Our Burgermeister will be grilling up one last time this year for our September meeting. He'll be grilling (beer) brats, a few burgers (meat and veggie) and a few hot dogs. **Please bring your homebrew to share.** We will have plates and utensils available. You will need a taster cup.

New OBC T-Shirts

Go on-line to pre-order at the OBC website today!

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 new 6-color 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. Go [on-line here](#) and choose your size and what color shirt you would like. Pay using your pay-pal account or via a credit card. First preorders will go out Sept. 30th. So hurry! **JUST \$15 PER SHIRT!**

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



Cactus Green



Storm Grey



Light Blue



Mocha



If there is enough demand, we will be offering women's shirts as well! XXL Sizes may cost more.



Stay up to date on the Oregon Brew Crew website.
www.oregonbrewcrew.org

Join us on:



Join our group and stay informed of upcoming events and news! Look up: **Oregon Brew Crew**

Mark Your Calendars!

SEPTEMBER

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9	10	11	12	13	14	15
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30						

OCTOBER

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NOVEMBER

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**SEPT
8-9**

WIDMER OKTOBERFEST
Widmer Brewery

**SEPT
13**

SEPTEMBER OBC MEETING
FH Steinbarts

**SEPT
20**

OBC BOARD MEETING
New Candidates Welcome TBD

**SEPT
22**

OBC BUS TRIP TO CORVALLIS
OSU off-flavors and Brewery tours

**SEPT
26**

OLCC SERVER PERMIT CLASS
Hopworks Urban Brewery

**OCT
6**

FRESH HOP TASTIVAL
Oaks Park

**OCT
TBD**

OCTOBER OBC "OUT" MEETING
Hair of the Dog

**OCT
27**

FALL CLASSIC
The Commons Brewery

**NOV
8**

NOV. OBC ELECTION MEETING
FH Steinbarts

**NOV
10**

OBC YEAST EXPERIMENT
*Open House
Hollywood Senior Center*



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