

*The Monthly Newsletter of the Knights of the Brown Bottle*

# ***The Knightly News***

July 2006 Volume 12, No 7



**Oregon:  
America's Belgium?**  
by Richard Graham





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### Mission Statement

The mission of the Knights of the Brown Bottle and this newsletter is to serve as a forum to promote public awareness and appreciation of the quality and variety of homebrewed beer through the collection and dissemination of information regarding the art and science of homebrewing, and to promote the responsible use of beer as an alcohol - containing beverage. The club newsletter is published monthly and highlights the events and meetings of the club, local beer events and technical information that will help everyone brew better beer. Items for publication are welcomed and encouraged. The deadline is the last Friday of the month, for the following months newsletter. Items should be directed to Chris Owen  
E-Mail : ludichris@comcast.net

KNIGHTS OF THE BROWN BOTTLE  
MEMBERSHIP APPLICATION FOR 2006  
NAME-----  
EMAIL-----  
PHONE-----  
ADDRESS-----  
AMOUNT PAID \$ -----  
DATE-----

Please forward information to Gene Wheelbarger, Secretary, KOBB. (don't forget to let us know if it changes)



# FROM THE PREZ

*Newly Elected Two Termer Brad Berven Gives the Who's Who the What's What of club Happenings:*

Greetings Knights! The thermometer has finally sunk below 100 and I think it may be safe to come out again. I think, however, that it is just a friendly reminder of what Summer in Texas is all about and that we may still have to endure another 6 or 8 weeks of the season. The armadillo did see his shadow, didn't he?

With the heat comes a price. Not only in electricity bills for the comfort of air conditioning (as I write the check I pray to the gods of small appliances and home systems that they look favorably upon me and allow my compressor to survive another season), but also with the cycles of brewing. Who wants to stand outside in 100+ degree heat over a lit propane burner for 4 hours? Can I see a show of hands? I thought so.

With a break in the hot weather (the 90's actually feel "cool"), comes a personal renewed interest in brewing (that, and the fact that the inventory is getting low). For those of us interested in competitions, there are a number coming up. NTHB's new Limbo Challenge and the Alamo City Cerveza Fest are in August. The Cactus Challenge is in September and the final leg of the Lone Star Circuit, the Dixie Cup, is in October. There is still time to brew for both the Cactus Challenge and the Dixie Cup – here's a chance to fine tune your recipes!

The organizational meetings are also underway for the 2007 Bluebonnet which is also the 21st year of this competition. This year the Knights are hosting the event and Sir James Grady has undertaken the enormous task of organizing and coordinating the festivities. We need Knights' participation on the committees to help make this the best Bluebonnet. Every year this production gets bigger and better. We're pretty good at doing things up right – let's not disappoint anyone and let's set the bar for all future Bluebonnets! The Bluebonnet web site was recently hacked by a rogue band of 3rd graders, and, as such, is temporarily disabled – contact Jimbo and see what you can do to help. Committee meetings are at 1:00 on the 3rd Sunday of each month at Big Buck's in Grapevine.

While we're on the subject of competitions, entries for the 2007 Iron Mash are due on August 16th. Larry Kemp of the Cap & Hare is in charge of the event, and we need to get our entries to him. Fortunately, Larry is also hosting the BJCP course this year – so perhaps we can coordinate the delivery of our entries with one of our members attending the BJCP (hint, hint). The Knights have taken the trophy the last two (or has it been three?) years. Let's not disappoint them this year!

With all of this talk about beer, it's time to pop the top on a cold one and kick back. Hmm... the choices in the fridge are starting to dwindle – perhaps its time to do some midnight brewing. At least there would be a chance to chill the wort down to a reasonable temperature for pitching. Wonder if a new moon would have any effect on the efficiency of a system or the final OG of a batch? I'm sure once upon a time it may have been a factor!

As a reminder, our August meeting will be at Jimbo's new house near Joe Pool Lake. It will be on the 9th of August, which incidentally, is a full moon! Jimbo will get some information out about finding his place, and we can officially break it in for him!

I trust everyone is having a great summer, despite the heat. I'm looking forward to cooler days and that familiar smell of malt and hops rolling off the boil kettle!

Sir Brad Berven



# OREGON – AMERICA'S BELGIUM?

*Our intrepid Captain of Beer, Sir Richard Graham, navigates hop country-Oregon-to discover a Belgianesque beer Heaven*

Picking up the current issue of the Northwest Brewing News, you will find listed no fewer than 76 brewpubs and micro-breweries in the state of Oregon. They range in size from small one and two barrel brewpubs to very large regionals like Widmer Brothers, Deschutes Brewing, and Bridgeport Brewing. The only place that comes to mind with density of breweries in one area is Belgium. Oregon, however, is much closer and one can experience any number of beer styles there. For the beer connoisseur or just the beer hunter/drinker, Oregon is a must visit.

My wife, Georganne, and I recently returned from vacation in Northwestern Oregon. While we went primarily for the cooler weather and to partake of the Oregon wine county, we did take advantage of a few of the many brewpubs in the state. After flying into Portland, we began our vacation in the Willamette Valley, the home to Oregon's booming wine industry. Yes, this is the same Willamette (THAT'S WILLAMETTE – DAMN IT) as in the hops but it has rapidly become a region producing world class wines. They specialize in cool weather grapes such as Pinot Noir, Pinot Gris, and Chardonnay. While in the Willamette Valley, we stayed a few miles outside of McMinnville, Oregon. To give an idea of how the people of Oregon appreciate craft brewing, this town of about 10,000 residents has three brewpubs in its six block downtown shopping area. One evening we had an early supper in one, the Golden Valley Brewery and Grill. We were quite impressed by their huge 1920's redwood bar as well as their 10 taps of on site

brewed beers, including cask conditioned ale.

From the Willamette Valley, we went back to Portland to see some of their famous Rose Festival. While there, I had to visit two of my all time favorite breweries, Widmer and Bridgeport. Since I had last been to Portland, each of the breweries has expanded and now offers their beer to most of the United States.

The Widmer Brothers have built a new brewery and Gausthaus Pub in a landmark old warehouse and have greatly expanding their product line. This includes many German-style beers, but their unfiltered American Hefeweizen, "Old Cloudy," still makes up almost 80% of their production. While waiting for a tour of their brewery, I sampled a couple of the 10 or so beers they had on tap. In addition to the Hefeweizen, they had Alt, Kolsch, and a Dortmunder Lager. They also had a pre-prohibition lager on tap. This was called their "Collaboration Beer". This beer is brewed with the help and recipe provided by members of the local brew club and the style changes monthly.

by Sir  
**Richard  
Graham**





## TAPS AT WIDMER'S GAUSTHAUS

We had signed up for a brewery tour before leaving Texas. Though advertised as limited to 10 people, there were close to 30 on the tour. The tour itself was a bit of bust, as the guide seemed to have recently been promoted from cleaning mash tuns. Still, we got to sample several of their beers, view Widmer's sparkling new brewery, and got a free pint glass out of the deal. I asked another employee why we could not get Widmer's Hefeweizen in Texas and was told it was because of logistics in their distribution system. According to this person, Widmer would not sell their beer if it had to travel for more than two days from the brewery to the point of sale. Though Widmer has the brewery in Portland and another in Delaware, he said that Texas and Oklahoma were just too far from the point of origin, but they were working on it.

The next day I went to what once was my favorite all time brewpub, Bridgeport Brewing. For those of you that have been in the KOB for a while, you may remember the article I wrote about Bridgeport

for the Newsletter in the series "In Search of the Ultimate Brewpub." I was in for a bit of a shock. Bridgeport has increased the production and distribution of their ales (we can now get their ESB, IPA, and Stout locally), but to my dismay, they had completely changed my quiet, English-style pub. It was now a metal and glass, two story mega pub.

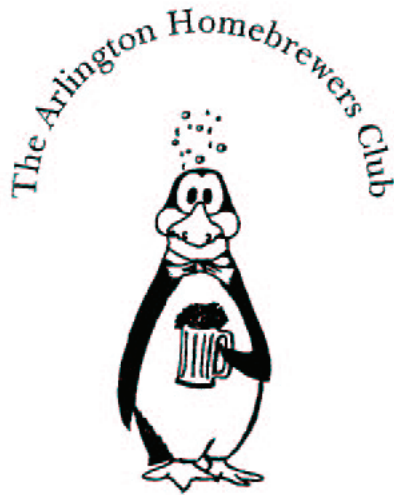
They still have the brewery and the pizza restaurant but the reading room and gift shop were gone. In their place were a bakery and tall metal and glass tables. Latte anyone? A second floor and bar have been also added. The three beer engines remained, though one was off line. While the beer was still great (Bridgeport took a gold medal for their Blue Heron, an Ordinary Bitter, in the 2006 Brewer's Association World Beer Cup), the atmosphere had completely changed. This may be because this area of Portland, the Pearl District, once an area of warehouses and small art studios has become a posh, area of trendy apartments, expensive condos, and upscale restaurants. What ever happened to tradition?

Leaving Portland, Georganne and I headed to the wild and beautiful Oregon coast. Here we relaxed and behaved like tourists, though we still had time to hit a couple of pubs. We stayed in a rather quaint hotel overlooking the beach in Newport. Just so happens, that Rogue has a large brewery and restaurant in Newport. Even though the brewery was undergoing extensive renovation and expansion, they had nearly the entire line of fresh Rogue beers here. Their Shakespeare Stout, a gold medal winner in the 2006 World Beer Cup, perfectly set off the seafood stew I had for dinner.

*Continued on page 5*



## BRIDGEPORT BREWING'S "NEW" BREWPUB AND BAKERY



**The Original Logo, from the Arlington Homebrew Club days.**



**The Sword bearing Knight has been quite popular, and still appears in various club pubs.**



**The Drunk Knight rode for many years through the 90s**



**Our Current Coat of Arms, sporting Oktoberfest background**



**Line art version of the Coat of Arms (larger version appears on back cover of this issue)**

Up the coast from Newport, we stopped in tiny Pacific City where we paused at the Pelican Pub and Brewery. If given more time, this might have become my new, all-time favorite pub. It is literally built on the Pacific shore, with views of the beach, breakers and majestic Cape Kiwanda from the deck.

The beer selection almost made me want to cry as I was driving the rental beast. The Pelican's brewers had a Porter and Scottish Ale on beer engines as well as ESB, Porter, Wee Heavy, and Stout on tap - to just name their British styles. The head brewer here definitely knows his craft.



### PELICAN PUB AND BREWERY WITH KIWANDA HEAD IN BACKGROUND

Pelican Pub's American Brown Ale was named the Grand Champion in the 2005 Australian International Beer Awards and they also received two silvers in the 2006 World Beer Cup for their India Pelican Ale, an American-style IPA, and their Kiwanda Cream Ale, a Golden/Blonde Ale.

All vacations must come to an end and Georganne and I reluctantly made our way back to Portland to catch our flight home. For our last evening in Oregon, we drove just east of Portland to the McMenamins' Edgefield Inn in Troutdale. The McMenamins brothers have built a chain of some 50 brewpubs and hotels throughout Oregon and Washington. In every case, they have taken a warehouse, school, or other old building and refurbished it into an eclectic establishment that yet retains its historical significance.

The Edgefield Inn is no exception. The main building at Edgefield was built in 1911 as the site of Oregon's Poor Farm. Here destitute families lived and operated a working farm producing all their food. In the 1950's the farm and its large brick dormitory became a nursing home. When threatened with demolition in the 1990's the McMenamins bought the property and turned it into one of the most elaborate brewpubs in the country. The Edgefield complex consists of three or four buildings on 50 or so acres. In addition to the brewery, there is a winery with estate grapes grown on the old poor house farm, a mini-distillery, golf course, and a pottery maker on site. Additionally, there are numerous bars, a four-star restaurant, a pub, a movie theater, and the old dormitory is now a hotel. So popular is the Edgefield Inn that we were unable to make hotel reservations here despite trying two months ahead of time. While we were there, a band was playing in the formal gardens with another setting-up in the brewpub.

We preceded our meal in the Edgefield's Black Rabbit Restaurant with a pint of McMenamins' Hammerhead Red Ale. The food, classic Northwestern cuisine, was truly outstanding and was enhanced with an accompanying bottle of locally produced Pinot Gris. Our desert of three berry cobbler was made with fresh, locally grown berries and decadently rich. Needless to say we were a little saddened the next morning as we boarded our cattle-car flight back to Texas, especially when the forecast high temperature in Portland was 62 degrees compared to 95 at home.

If ever you have the opportunity, I would recommend Oregon for a definite change of pace vacation - even if you don't go for the beer.



### McMINAMINS' EDGEFIELD INN

# Way back when....

## *Anecdotes of Beer from Historical Newspapers:*

Contributed by Joel Henderson

From the Farmer's Corner section of *The Appleton Motor*, Appleton, Wisconsin, Thursday, June 7, 1860 Page 4

BEER -- Take a small bottle, and get equal parts of the oil of spruce, sassafras, and wintergreen -- enough to last the season if you like. Now for the beer. Take a three gallon jug and put in 2 quarts of boiling water, then add 60 drops of the oil; 6 quarts of boiling water; half pint of molasses; half pint of yeast, and let it stand in the sun for 12 hours. Put it in the cellar overnight, and in the morning you will find it all right. -- Moore's Rural New Yorker.

From the *The Indiana Democrat*, Indiana, PA. Wednesday, January 27, 1937 Page 8

Fined \$50.00 - Pleading guilty to the illegal consumption of untaxed beer and whiskey, Tony Stanonick, of Iselin, was fined \$50.00 and costs by Judge Creps in Criminal Court Monday.

and finally from the *Atchison Sunday Globe*, Atchison, Kansas, Monday, October 28, 1957 Page 5

African natives make beer from the fruit of the umganu tree.

# BJCP Update:

Another Round of the Brewing Judge Certification Program study group is under way, with the hopes of adding several new members to this important group when the test is given late this year. The BJCP is an important part of the home brewing community, sanctioning almost 3000 competitions, and certifying judges to a level where they can be considered the most competent available. The rigorous test, consisting of 10 essay questions and judging of four beers, is not for the faint of heart, and one may consider themselves to have truly accomplished something to pass the test. The BJCP Also maintains a lengthy, well researched set of style guidelines for most known styles of beer, which are used by BJCP judges in sanctioned events. The ranks of the BJCP are as follows:

- # APPRENTICE - someone who has taken the BJCP exam, but failed to score at least 60 percent. No experience points are required, but the judge must remain active.
- # RECOGNIZED - minimum score of 60 percent on the exam. No experience points are necessary to attain this level.
- # CERTIFIED - minimum score of 70 percent on the exam and at least five experience points, 2.5 of which must be judging points.
- # NATIONAL - minimum score of 80 percent on the exam and at least 20 experience points, 10 of which must be judging points.
- # MASTER - minimum score of 90 percent on the exam and at least 40 experience points, 20 of which must be judging points.
- # GRAND MASTER - FIRST DEGREE - minimum score of 90 percent on the exam and at least 100 experience points, 50 of which must be judging points. A service requirement for the BJCP must also be fulfilled; rules for the Grand Master Service Requirement can be found at <http://www.bjcp.org/gmsr.html>. Additional degrees can be earned in 100 experience point increments with additional service requirements.

Our Club is lucky enough to be blessed with the following BJCP judges, all at the Certified Level:

Just Dave Girard      Steve Wesstrom

Jim Grady              Brad Berven

Chris Owen

If someone else is BJCP, and we didn't mention you, please advise, and we'll update list

## **New Kobb Officers:**

A new round of elections has passed, and we have a mostly unchanged slate of officers in the club. A complete list is included below:

<b>President</b>	<b>Brad Berven (2nd Term)</b>
<b>Vice President</b>	<b>Jamie Kirmser (2nd Term)</b>
<b>Secretary</b>	<b>Gene Wheelbarger (2nd Term)</b>
<b>Treasurer</b>	<b>Mike Porter</b>
<b>Competition Chairman</b>	<b>Chris Owen</b>
<b>Librarian</b>	<b>The Woogie</b>
<b>Sargeant at Arms</b>	<b>to be announced...</b>
<b>Web Knight</b>	<b>Joel Henderson</b>
<b>Newsletter Editor</b>	<b>Chris Owen</b>



