

Central Oregon Homebrewers Organization

General (Club) Meeting Minutes

DETAILS

Date: Wednesday, 10/16/2013

Start Time: 6:30pm PST; 7:00pm PST Call to Order

End Time: 9:00pm PST

Type of Meeting: Monthly COHO General Meeting

Location: Aspen Ridge Retirement Community

Organizer / Chair: Tom Brohamer (Tom@MyBrewPal.com)

- I. Call to order at 7:10 (Tom Brohamer led the meeting) – Tom reminded the Club to be respectful of our new hosts and their facility. The exercise equipment is for the resident's use only and due to liability issues neither COHO members or even Aspen Ridge staff can stand on it or use it.

- II. Introduction of first-time attendees (please excuse any misspellings or mistakes)
 - Pat & Jamie McMillin – retired from Coast Guard and moved to Bend 4 months ago. They have been brewing since the late 80s and began brewing all-grain 2 years ago. They came across the COHO website and decided to come to one of the meetings.
 - Dave Coppedge – moved to Bend from Eugene a year ago. He has been all-grain brewing for the past 2 years.
 - James Sutherland – is an aerospace engineer who has been working in Seattle and currently lives in Bend. He has been brewing about 6 years; he has been brewing all-grain since attending Tim Koester's COCC class.
 - Alex Witt – has been brewing about a year and a half. He brewed his first batch – a partial mash – last week and plans on brewing his first all-grain batch next. Jerry Oldridge invited Alex to join our club.
 - Don & Sandie Nowell – Sandie is the activity director at Aspen Ridge and is the one who got brewing beer started here. Sandie has many other projects such as making jams, baking, making pickled vegetables, etc. etc. on-going with seniors here. Don, her husband, tirelessly helps Sandie with her many projects, including brewing beer.
 - Larry & Bill – are two of the residents that are avid brewers. Larry first began brewing in the 60s using only sugar, hops and Fleishman's yeast.
 - Joe Reeves -

- III. Status of Club Meeting Location - Aspen Ridge is our new meeting location from tonight forward. Thank you to Sandie and the Aspen Ridge management for letting us use the facility.

- IV. Treasurer Report (Kevin Tucker) – the year-to-date budget is approx. \$2,000 ahead of income projections mostly due to Spring Fling entries, raffle ticket sales, membership renewals and new members signing up. Tom mentioned that last year at this time COHO had 51 members; currently we have 88 active members. Also, per the by-laws, at the November Club meeting, the 2014 budget will be proposed.

- V. Tom mentioned that we still have a stack of COHO business cards available to all members to pass out to interested persons. We will be ordering more in the near future.
- VI. COHO Swag logo Hydro Flask orders will open again on November 1st; when 12 members place orders for Hydro Flasks we will order the next dozen (we have to order at least 12). This time we can order them in brown and they will cost between \$42 - \$44 dollars.

VII. COHO logo shirts, etc will be available for on-line orders through Zazzle beginning November 1st.

VIII. Club Equipment

- We will be replacing the lock on the Club storeroom soon; the current lock is impossible to read in the dim light of the upstairs room at the Brew Shop. The lock's combination will be posted on the Members Only section of the website.
- We now have a two-tap and four-tap jockey box in the storeroom.

IX. 2014 Executive Board Elections

Per the by-laws, Secretary pro tem Doug Jordan cast a collective vote for all members since there was only one nomination for each position and none of the nominations were contested. All current Executive Board Officers (Tom Brohamer, President; Tim Koester, VP; Kevin Tucker, Treasurer; and Jesse Reeves, Sgt at Arms) were re-elected; Doug was elected as Secretary.

X. 2013 COHO Pub Crawl

The 8th Annual COHO Pub Crawl will be Saturday, November 23 – the Saturday before Thanksgiving. Mark your calendars! One MUST be a COHO member to participate in the Pub Crawl; member's spouses may also attend. We will visit approx. 10 beer, wine, and spirits establishments. The route will be mapped and one may join in or leave at any point along the way. Last year we rented a van for a shuttle and we will try to get a van for this year's.

XI. 2014 Spring Fling

- The Spring Fling is set for Saturday, May 10th at the Nativity Lutheran at Brosterhous & Knott. It's time to brew and get you entries ready. This competition is open to anyone in the USA. We will get it certified by the AHA and will have certified judges and COHO members assisting; there is ample opportunity for any club member to participate: Judges, stewards, cooks, etc. The Best of Show is automatically entered into the NHC (National Homebrewers Conference). Tom Giles said the Brew Shop will be accepting entries. Kevin Tucker said anyone wishing to participate on the Spring Fling planning committee should contact any Executive Board member.
- Tom said the Good Libations homebrew club in Baker City is holding its (Kris Kringle Challenge) competition on January 19th and it is important for COHO members to enter beers in other club's competitions if we expect them to enter beers in ours. The competition is for beers in category 21b, Christmas/Winter Specialty Spiced Beer; the deadline for entering beers is January 9th; there is a \$7 entry fee (checks payable to Bryan Braun). Per their Facebook page, Two 12 ounce brown bottles with blank or blacked out caps are required. Flip top style bottles will not be accepted. Use the standard BJCP entry form, with bottles labels attached with a rubber band only.
Location: Bull Ridge Brewpub, 1934 Broadway Avenue, Baker City, Oregon 97814. Entries can be dropped off at the Brew Shop in Bend.
The Best of Show prize will be five pounds of whole hops shipped at no cost to anywhere in the continental United States, courtesy of Hop Heaven in Baker City.

XII. Tom asked if any member was willing to keep COHO abreast of other club's events so we can have ample time to brew beers for other competitions. Wendy Joslin volunteered and will advise Doug so he or Webmaster Joe Mikus can post events on the COHO website.

- Tom suggested COHO should enter our current barrel-aged beer in a competition.
- Steve Anderson said he believed Gary Wirt, Tim Koester and he bottled some 12oz bottles of the barrel brew that could be used for competitions.

XIII. Review of October Group Brew

- Tom Giles hosted the October Group Brew. Beautiful, sunny day and they brewed 10 gallons of a Scottish Ale (Kilt Lifter-type clone). He racked to secondary last Sunday and the final gravity was around 1.015. He will condition it for two weeks in the keg and have some ready for the November Club meeting.
- Next Group Brew is November 2nd at Steve Forkel's house; 1648 NW City View, Bend.
- Jerry Oldridge volunteered to host the December Group Brew; 60301 Woodside Lp, Bend.

XIV. Platapus Pub Update – Tom Giles shared that the newly remodeled pub is open again with a new chef and menu. Tom's first commercially brewed beer (did not turn out exactly as he expected) went on tap Tuesday and has been their best selling beer.

XV. People's Choice Awards – This is the result of Club members voting on the Brew of the Year competition entries. This Brewer of the Year competition was Category 14 (English, American, and Imperial) IPA; results from the Deschutes sensory panel were not yet available.

- First Place – David Feldman
- Second Place – Tim Koester
- Third Place – Jerry Oldridge
- Other participants were Troy Whiteid, Joe Mikus, Kelly Harper and Kevin & Ken Johnson
- Next Brew of the Year Club Competition will be Category 12 (Brown, Robust and Baltic) Porter; deadline for submission (at the Brew Shop) is December 6th. Brew now so they have time to condition☺ There's a good read about Porter recipe formulation in Beer & Wine Journal at [http://beerandwinejournal.com/porter-iii-ingredients/ - more-1556](http://beerandwinejournal.com/porter-iii-ingredients/-more-1556)

XVI. Guest Speaker – Tom Brohamer taught us how to make wine from a wine kit.

First, Tom shared a bottle of 10-year-old Port that he had made from a kit, and it was fantastic! Then to demonstrate how easy it is – especially for a home brewer who has all the equipment already – he put together a Malbec wine kit in a seven plus gallon bucket fermenter in the following order (instructions included in kit):

- ½ gallon of water
- Benzonite (clarifying agent)
- Unconcentrated wine (juice)
- Yeast nutrient (optional & not included in the kit but adding is good for yeast health)
- Water to the 6 gallon line
- Packets of toasted oak powder (then took a refractometer reading; shooting for 18.7 brix and got 22 brix)
- Dry yeast (sprinkled on top w/o rehydrating; important not to stir)
- Put lid on and insert air lock
- Ferment at 70-75°F for 6-10 days

Wine kits average in price from \$95 – \$140, the lower priced ones being white wines that are more quickly ready to drink. They are much lower in sulfites than commercial wines and render approx. 30 bottles per kit; making the cost of a bottle of wine approx. \$3.15 – \$5.60. Kits with concentrated juice are even less expensive.

XVII. Attendance Drawing – Sandy Nowell drew Jesse Reeves’ name; Jesse won a \$20 gift certificate to the Brew Shop. Congratulations Jesse!

XVIII. Membership Update – COHO now has 92 members!!! Tom said he would like to see us at 100 members by the end of the year.

XIX. Adjournment

Meeting adjourned at 9:15ish p.m.