



What's on tap

Monday, May 26

7 p.m.

Regular meeting
Rogue Den of Iniquity
844 Olive St.

Saturday, May 31

2 p.m.

Chris and Edie's
Riki Tiki Tavi Party
220 E. 37th St.

Bring toothpick food
and beer (except Matt)
Dress like a
Hawaiian hooker

Saturday, June 7

Noon

Sasquatch Brew Fest
\$10 admission
Broadway Plaza

Fri-Sun, June 27-29

Club Camp Out
Clark Creek
Campground
Fall Creek Road

THE BOIL OVER

THE OFFICIAL NEWSLETTER OF THE CASCADE BREWERS SOCIETY

MAY 2008

NEWS ABOUT THE CLUB

I'm taking up a collection. I'd like all of you to go straight to your medicine cabinets and get all of the old Valium pills you can find. Prozac, Xanax and anything with a 'z' in it will also do. I'm going to put these in a big bag and give them to New Matt and tell him to mellow the bleep out. You won't die if you stop thinking about beer for more than five minutes at a time, Matt.

Also, it appears Denny has been ousted as the club's official ribbon whore. That title now goes to Kirk Studach and Terry Bucher, who got some kind of nothing award in some loser contest. What's important here is that Kirk and Terry apparently aren't satisfied with the feedback they get for free from their fellow club members. They are now PAYING people half way across the country to drink their beer and tell them it sucks. Well, all I have to say is that if you guys bring any of your swill to the camp out, you damn well better bring along a whole lotta dollar bills. Because I for one don't intend to taste one drop of that bilge unless I, too, am getting paid.

But just for the record, entries to the Sasquatch homebrew competition are hereby exempt from all charges of hubris and ribbon-whoring. It's for a good cause, and all are encouraged to enter. Heck, let's win 'em all for the club. Except Kirk and Terry, unless they pay us extra.

CLEANING YOUR PLATE WITH NATE

MORE HASH FROM YOUR CLUB PRESIDENT

Barrels and beer. That's been the buzz around the Cascade Brewers the past month or so. The reason being, we've had two freshly emptied Knob Creek whiskey barrels donated to the club from Jim Beam distillery. Tripp Sommer was the man with the plan on this venture. Thanks Tripp.

The two beers we've got going are a Wee Heavy and an Imperial Stout. The stout was brewed as a club at Willamette Brewery, with the help of Todd Friedman, brewer extraordinaire. And the Wee Heavy was brewed by individual members on their own time.

After explosive fermentations, and some time to settle, it's time to rack into these 60-gallon vessels. From there they will sit quietly and absorb the whiskey love that waits inside. We will then rack out of these barrels and those involved will either keg it up or bottle it for 60 gallons of custom CBS brews to sip and brag over for years to come. One of the big reasons this came about, for those that haven't heard, is there was a call to all the homebrew clubs in Oregon to brew up a club whiskey barrel beer.

The barrels that were available to distribute out to the clubs were from a couple of different commercial breweries in Portland. As gracious as that was, I knew that a barrel that had been used 3 or 4 times just wasn't going to fly with this group. The subject was brought up and Tripp jumped on the job of gathering up a couple of newly emptied barrels. This project was to bring the homebrew clubs together, at some point still to be announced, and taste each other's club efforts.

Personally, knowing this club's brewing ability and prowess for excellent beers, I'm willing to bet that the Cascade Brewers Society's barrel beers will smash the competition, in a friendly way. Wouldn't want to hurt anyone's feelings, now would we...(insert big winking smiley face here).

In other news, we have the first annual Tiki party at the Studach house on Saturday 31 May. Bring your best finger foods and umbrella-ed drinks for a gathering like you'd expect that crew. It'll get going at 14:00 or so at 220 E. 37th Ave., Eugene, OR 97405, phone 681.9764.

In June there is the Sasquatch brew fest. This will be held on 7 June at the usual spot, the Kesey Square (Broadway Plaza) in downtown Eugene. For more info, <http://www.sasquatchbrewfest.org/index.html>

And coming up is the New Matt and New Geeta Solstice party. This is going to be on Saturday 21 June. There will be food, fun and drink. More info to be announced at a later date. 86820 Northhill Ranch Rd., Eugene, OR 97402

Also, don't forget the club camp out, coming early this year, on 27 June through 29 June. That's during the Olympic trials, so a great excuse to get out of town and enjoy some of the best beers and food not found inside the city limits at that time. This will be at the same place it's always been, just a different time this year.

Cheers and see ya 'round the mash tun. N8

YOU KNOW WHO YOU ARE

Could it be? Some club members have not paid their dues? Naughty kittens. You shall have no pie.

Other bad things could happen too. So don't make me publicly embarrass you - and you know I will. I'll do a darn good job of it, too. So let's pony up, cowboys.

Rustle up twenty buckaroos and send them to Robin "Rawhide" Chitwood, head cash wrangler, 2656 Potter St., Eugene, 97405. It'll make you feel good.

FUN THINGS TO DO

Just a note about this column of stuff over there to your right. Nate does this yeast bank on his own time out of the goodness of his heart. Show him you care by asking for some slants for an upcoming batch.

Nate claims to be a microbiologist, or at least that's what he tells women in bars. Anyway, he's got so much of this stuff it's built an addition on his house and elected it's own president. So do him a favor and take some off his hands.

Mind you, Nate's kind of moving sort of, so he might not be able to help you right away. But soon.

Here's a quick review of the process:

1) Pick the appropriate yeast. The only trick here is you need to make your choice about two weeks before you brew because it will take that long to build up a slurry.

2) Let Nate know. He'll plant some of your yeast in a petri dish. When you pick it up, have a cooler and a bit of ice to keep the temp down until you get to a fridge.

3) Make your usual yeast culture solution with malt extract and boiled water. If you've never done this before, sing out. We can do a tech night on it.

4) When it's cool, sterilize a half-straightened paper clip with vodka or a match. Carefully scoop out the fuzzy bit of growth you'll see in the petri dish. That's your yeast. Drop in in the yeast solution.

5) Do your usual yeast growth regimen. It helps to have a stir plate, but it's not required. If you have oxygen, give it a jolt. If not, slosh the liquid around some. Keep it in a semi-warm place.

6) Add more wort/growth solution (a cup or two) every 2-3 days. You'll have to do this several times to build it up. Slosh it around a couple times a day to keep the yeasties busy.

7) Brew with it. If you end up with a lot of liquid, stick your jug or flask or whatever in the fridge the night before brewing. Decant most of the liquid before pitching. More info on request.

IT'S FREE! THE CBS YEAST BANK

Boldface are new additions

BrewTek CL-50 California Pub Ale

WLP004 Irish Ale

WLP510 Bastogne Ale

WLP013 London Ale

WLP565 Saison I

WLP036 Dusseldorf Alt

WLP029 Kolsch Ale

WLP885 Zurich Lager

WLP802 Czech Lager

WLP540 Abbey Ale IV

WY1762 Belgian Abbey II

WY2042 Danish Lager

WY3787 High Gravity

Trappist Ale

WY2112 California Lager

WY1728 Scottish Ale

WY3822 Dutch Castle Yeast

(Inglemunster)

WY2487 Hella Bock

(Samichlaus)

WY3944 Belgian White

WY2001 Urquell Pils

WY2002 Gambrinus Lager

WY3763 Roselare yeast

WY2782S Prague Lager

Eugene City Brewery -

Saison blend

Stone Brewery House Yeast

(courtesy of Mike Hess)

Delerium Tremens

Orval

La Chouffe

Sierra Nevada Pale Ale

(same as WLP001 or

WY1056)

Rogue Pacman

Pre-1995 Duvel

Brettanomyces bruxellensis

Gouyasse Tripple

Gouyasse Saison

(Saison Voison)

Hommel Bier

(courtesy of Julius Nunes)

LATE-BREAKING NEWS ABOUT THE CLUB

TIME TO GET YOUR TIKI ON

WHAT: PU-PU's on Picks with Fru-Fru's for Chicks

WHEN: 2 p.m. Saturday, May 31st

WHERE: Chris & Edie's Tiki Bar
220 E. 37th Ave. 681.9764

Here's the deal, groovy guys and lascivious ladies - this is a 50's style tiki party. That's right, get out your garment brush and get the fur balls off your leisure suits. Ladies, trim those stray hairs off your coconut bras and get ready to clack 'em together!

Beat feet to Chris (Bawana), and Edie's (Annette) to enjoy the start of the hottest summer ever. Bring along food to share - PU-PU's! Only things you can eat with a toothpick. Those are the only utensils allowed! Hope nobody gets splinters.

FRU-FRU drinks are encouraged, but not required.

If you want to bring some firewater, some sicko sweet mixers and a few tiny umbrellas, flamingos or monkeys, be our guest! I have a couple of shakers, but a few more might be helpful.

Of course, lots of BEER is required to wash it all down.

For those of you new in the club, here's our CBS rule of thumb: bring more beer than you can drink. It's as simple as that!

So, start swingin' your bootie at 2 p.m. By 6 we'll all be spewin' lava! What fun!

Aloha big daddies and nasty Nellies!

BARREL FULL OF MONKEYBOYS

Okay, barrel brewers, it's time to get all that wonderful brew into barrels, both the Wee Heavy and the Imperial Stout.

This Sunday, 25 May, starting at around 0930.

The location is Gary Knox's house, 835 Foxboro Lane, Eugene, OR 97405

The turn off to Gary's can be tricky, so pay attention to the roads.

If you are coming up Donald, once it dead ends into Fox Hollow, turn right, go about two-tenths of a mile, the turn is on the left just after a yellow squiggly road sign.

Then a very short bit, Foxboro is the road to the left. The house is on the right side of the road at the end.

Here is my cell if you have problems - 513.2148, or Gary's number - 343.1489.

I'll have a tank of CO₂ and the bits for ball lock connections. If you have a pin lock set up, you'll need to bring that.

Hopefully you have the beers in cornie cans. if not, you'll need to bring the stuff to rack it in the barrels.