



**UP NEXT:**

**DECEMBER 29  
Olde Beer Night  
Olde Kazstein  
(Russ and Amber's)  
639 Kourt Drive  
6 p.m.**

**You must bring a beer at  
least one year old. Don't  
have one? Contact Nate  
or Robin.**

**JANUARY ??  
Seriously Important  
Planning Meeting  
7 p.m.  
Same Darn Place  
Same Darn Basement  
Date and details TBA**

# THE BOIL OVER

THE OFFICIAL NEWSLETTER OF THE CASCADE BREWERS SOCIETY

DECEMBER 2007

## SPEWS ABOUT THE CLUB

And so this is Crimmas, and what have we done? Another beer brewed up, a new one just begun. And so Happy Crimmas, brewers. It was the year of the beer. What's more, next year will be the year of the beer too, because we're using the Beerian calendar, developed by the Emperor Beerius in A.D. Somedamnthing. Under the Beerian calendar, every Friday is a holiday, every Monday a hangover day off. Everyone gets July and December off for beerocations. And days with the letter D in them are official beer-drinking days. The Beerian calendar makes an excellent Crimmas gift for the beer appreciators on your list. If you have non-beer appreciators on your list, there's always coal. If you don't want to waste good coal, give them Corona. If you don't want to be seen in a store buying Corona, get Matt to do it. He's there buying Corona all the time.

## HERE'S WHAT NATE SAYS ABOUT THAT

Here we are again. Seems as though we just had one of these. But what can you expect with this whip-cracker of a news editor. *(No slack for whiners, that's what.)*

As you might well imagine, the holiday season is here and that means the end of another glorious year in the life and times of the Cascade Brewers Society. That also means time to start thinking about next year. Get your ideas together, write them down because you know you'll forget them, and bring them to the planning meeting, which will probably be on or around Monday, Jan. 7. We'll let you know the specific date soon. We will need hosts to hold club brew sessions, tastings, parties, etc.

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I would like to thank Mark and Lisa Dillon for opening up their home to all the crazies in this club and hosting another grandiose holiday party. There was an incredible amount of terrific food, and I think there was a beer or two passed around. Chris was even put under the magnifying glass to reveal his true self.

Thanks to all who made the past year something to brew about. Welcome to all the new members, and hope to see you all in the coming year.

Brew On,  
N8

## WHAT'S BREWING

This is the latest recipe brewed by President-for-Life Nate Sampson. It should be noted that he brewed on the Sunday after the Christmas party, displaying the kind of hardcore brewing gumption that makes him presidential material. It's modeled on Adambier from Hair of the Dog, and he hit his gravity target dead-on.

76.7% Glen Eagles Maris Otter  
7.7% Munich malt  
5.4% Crystal 40  
2.9% Smoked malt  
1.5% Chocolate malt  
0.8% Black patent  
5.1% Date syrup

35 IBUs of German Northern Brewer @ 90 minutes  
22 IBUs GNU @ 40 minutes  
7.5 IBUs of Tettnanger @ 10 minutes

Zurich lager yeast (White Labs 885) @ 9C (48 F)

OG 1.140 (yes, that's supposed to be a 1)  
IBUs 64  
SRM 40

90 min. mash at 67C (153 F)  
3.5 hr boil

The first 4 gallons were boiled down to about 0.5 galloons and added to the kettle at flame out.

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Don't be shy. Share your latest recipe, triumph or failure with the whole brewing world. Let's hear what people are up to out there.

## YOU HAVE BEEN WARNED

We all knew it was coming, and it looks like the price hikes are here.

An alert reader reports that pint prices at club favorite Sam Bond's have jumped to \$4 a pint, \$3 during happy hour. That's up from \$3.50 and \$2.50.

Also, a semi-reliable source with inside information reports that Max's also has bumped prices. I don't recall the exact figures, but they're similar to SB's. They're also trying something a little different, with the regular price applied in the evening, a different one in the afternoon and another for happy hour.

I have not yet heard of any other pubs yielding to price pressure. And I'm happy to report that the Bier Stein so far seems to be hanging tough. They're also continuing their excellent series of tastings, featuring that rarest of offerings - free beer.

If you spot any other price hikes, let your editor know. Same with pubs holding out against the tide.