

Central Oregon Homebrewers Association (COHO)

General Meeting Minutes

DETAILS

Date: 04/19/2017
Scheduled Start Time: 1830 PST; 1900 PST Call to Order
Scheduled End Time: 2100 PST
Type of Meeting: Monthly COHO General Meeting
Attendance: 34 people
Location: Aspen Ridge Home
Organizer / Chair: Jon Abernathy

HIGHLIGHTS

Treasurer Report – Mike briefly went over the March budget report. We are still well ahead in our budget, mainly because of Spring Fling income and new members. Jamie passed around voting slips for everyone to indicate how they would like to see the extra money in our budget allocated. Results will be tallied and announced at the next meeting.

Membership Notes – For anyone who needs a new membership card, see Mike. If anyone needs a name badge, see Jamie. Jon reminded everyone to buy raffle tickets, and use the Amazon and other affiliate links on our website because that helps the club.

Group Brews – The April Group Brew was hosted by Kevin. They had a good turnout and brewed ten gallons of an all-grain American Brown recipe, which will be entered in the BBC Competition. It is currently still fermenting.

Hunter went over the basics of how Group Brews work, and announced that he is still looking for a volunteer to host in May. We're all set for June, July and August. Reminder that if the host has room, people are welcome to bring their own brew systems to the Group Brews. Please bring food.

Spring Fling – Next weekend is our big competition of the year, which also serves as a fundraiser. Brooks has rounded up about \$1,000 in prizes for raffle on Sunday (great job Brooks!). Big thanks to Aspen Ridge for letting us use their facilities for the weekend. Humm Kombucha is donating beverages. Sherri A. and KT Brooks are putting together the food. Big thanks to everyone who has volunteered to judge and steward. Jon gave a special shout-out for the great work Doug and Tim have done to organize the event.

We have 362 entries, including some from California and Washington. At this point, we might be the biggest homebrew competition in Oregon, and "Spring Fling" has become the face of COHO.

Hunter will need a few more stewards – please contact him if you are interested. Also, everyone is welcome to attend the awards ceremony which should start around 12:30pm on Sunday.

Congratulations to Mike and Brooks for winning a gold medal in the AHA competition and advancing to regionals!

Education Session – Casey Helwig from Imperial Yeast in Portland came to tell us all about their business and their yeast. They've been in business for about 2 years and have attracted legions of fans. So far, they are the only certified organic yeast in the world. More information can be found on their website.

Open Forum – Tim told us about upcoming COCC brewing classes. Next week is an introductory class on all-grain brewing. Next Saturday, Steve B. will be starting an "Oregon Grown" brewing class on the Sabco System. Later in the year, Randy will be teaching a sensory class. All of these classes are a minimal expense.

Brooks told us about the Redmond Brewfest coming up Aug. 18-19, the weekend before the eclipse.

Jeff from the Brew Shop reported that they have signed a lease, and are locked in for another 3 years!

The Sisters Homebrew Festival is coming up on Saturday, June 3rd. Entry fee includes BBQ. There will be a People's Choice competition for homebrews donated.

Attendance Drawing – Tom Brohamer's name was drawn, but he was not present to win, so next month the pot will be \$25.

UPCOMING EVENTS

Crux Fermentation will be having a class on "Beer Judging 101" this coming Monday the 24th at 6pm.

Oregon Homebrew Festival – May 19th-20th in Corvallis. Spencer is entering. If anyone else is interested, you can find more information at www.hotv.org

BBC Pro-Am Competition – The due date for entries is May 8th. The winning beer will get to brew with Josh at Bend Brewing Company.

Fermentation Celebration – Thursday June 22nd at the Old Mill. This is a great showcase for homebrewing. Please brew beer and donate. COHO will help with expenses for ingredients, and will bring our 4-tap jockey box. Your kegs don't have to be full to donate. All pourers will have to be OLCC certified.