



BREW CREW NEWS

Grist for the Mill

From Willamette Week "Chance Meeting" personals: Brewers Festival. You: Beautiful woman drinking beer from white plastic mug. Me: volunteer in green shirt. Beer? -Mark Wilson

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Our next meeting:

Thur., Aug. 12

Raccoon Lodge, 7424 SW
Beaverton-Hillsdale Hwy,
Portland

Monthly competition style:

Wheat beer

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Inadvertent omission, July:

Merle Gilmore won a medal at
Mill Creek: 2nd in Belgians

Presidential Pint

By Don Rutledge

Another Oregon Brewers Festival is behind us and a great one it was. There were a lot of notable beers to sample this year and the weather was great. I hope you all had a chance to come down and check it out.

We owe Chris Irwin and Preston Weesner a huge thank you. Chris did her usual outstanding job of organizing the volunteers. Festival Volunteer Organizer is the most demanding of all of the board positions and we are lucky to have her on the job. Preston stepped up to fill Rob Radtke's position as Supervisor Coordinator. He did an incredible job as Chris's right hand man.

A new addition to the Brew Crew tent was the web camera, thanks to Bob Brewer, Lisa Morrison of KOIN television and Steve Peters of Amazing Online Marketing (www.amz.com). Festival patrons were able to have their photo taken digitally, add a caption, post it to the web and send the web address to their friends via email. And then there was Bob Brewer and his ever-present digital camera, roaming the festival grounds snapping photos. All of these photos are available for viewing at www.oregonbrewfest.com, www.channel6000.com or www.oregonbrewcrew.com.

Unfortunately, we did not brew in our tent this year. Because of fire regulations, propane was not allowed on the west side of the park. I've heard a lot of feedback regarding this. I know I missed the smell of boiling wort at the festival. I'm going to do everything I can to make sure we can brew next year. It may involve moving the tent to the east side by the food booths and paying for a natural gas hook-up. Catch me or any of the other board members at a meeting and tell us what you think.

The good folks at the Heart of the Valley homebrew club asked me to invite you all to their annual summer picnic on Sat., Sept. 11. Call me at home or catch me at the next meeting and I'll give you a flyer with directions. The OBC's own picnic is Sept. 18. Details in September's newsletter.

Our next meeting is Thur., Aug. 11 at Raccoon Roadhouse, 7424 Beaverton Hillsdale Hwy., Portland at 7:30pm. Because we're at a commercial establishment, those who want to eat must pay \$5 for the choice of a burger or brat and potato salad provided by the Roadhouse. The OBC will subsidize the \$2 per person balance.

Style of the month is Wheat Beer. See you there!

" Because we're at a commercial establishment, those who want to eat must pay \$5 for the choice of a burger or brat and potato salad provided by the Roadhouse. The OBC will subsidize the \$2 per person balance. "

Not For Profit (501-c) Status

By Tom Irwin

Because our club has increased its membership and activities, we need to review our status as a Not For

Profit club. Past boards discussed NFP status but did not pursue filing for it with the IRS. The current board has made this a prior-

ity for this year.

Not For Profit status is public recognition of our tax exempt status. It

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Nonprofit Status *(from 1)*

assures donors of the deductibility of contributions. It will allow us some non-profit privileges and our budget is near where the IRS may soon ask us to file.

The application is lengthy and

somewhat complicated. I am presently working on the last three years' financial statements. Gary Corbin is helping with some of the formation statements and examining the bylaws.

We will need to make some bylaw

changes to conform to Not For Profit regulations. If any member has any experience with these applications, please contact Gary or me.

Oregon Brewers Festival: Good Times Poured

By Chris Irwin

The 1999 Oregon Brewers Festival was great from most angles: great line-up of beers, picture perfect weather and about as close as you can get to a total sell-out of available beers.

Temperatures all three days were in the low- to mid-70's, ideal beer drinking weather. Because Saturday's skies were predicted iffy, it was decided to not run out of any beers Friday evening, shorting keg quotas for other days. Saturday started cool and even a little moist but by festival time, the situation had improved and crowds streamed into the site.

By the end of the festival, about a half dozen beers were still pouring, surely something to make the organizers cheer.

From the Brew Crew's involvement, we ended up with a good supply of volunteers. Most shifts had ample troops except Saturday night which was a dozen short and the first shift Sunday probably had 15 to 20 folks more than we could use. Overall we had a 24.5% no-show rate, pretty standard for this event.

Our lineup of supervisors was comparable to the great lineup of beers. Preston Weesner did an outstanding job keeping them all organized. I think he is a keeper.

I also want to give big thanks to Vickie Rutledge. She spent all three days helping in the volunteer tent which gave me time out in the field to chase down solutions to those little problems that always seem to crop up.

Don Rutledge was also a big help and I was glad to have him available for anything that needed to be done.

Patti Granton had a busy weekend but she also helped at the tent in Sunday's first shift and then served up suds for the second shift.

And of course, what would we do without Bob Brewer and all his able-bodied assistance. Between his web-cam project and taking pictures, he still managed to help with check-in/out projects.

And lastly, big hugs and kisses to my husband, Tom. Besides putting up with the many hours I have spent on this project, he came down with me all three days, helped check volunteers in and out and then poured beer and sold tokens Saturday night when we were short-handed.

This sounds like an academy award winner's speech but I also want to thank all of you who helped make this festival a success by coming out and volunteering. As always, it couldn't happen without you! Hope to see you all next year.

WebCam Proves Popular as Fest-goers Email Video 'Postcards'

By Bob Brewer and Tom Irwin

Thanks to all who manned the OBC Volunteer booth at this year's festival. It was great fun! Because we weren't allowed to use propane in our booth and brew this year, we decided to go a little more high tech with digital photographs and real time video on the internet.

Festival goers could have their picture taken and then e-mailed to anyone anywhere to say, "Wish you were here." Children having their faces painted at the root beer tent and then having their photo sent to friends via the WebCam went a long way toward keeping this a family event.

Thanks to Lisa Morrison and KOIN TV for providing the phone line and equipment for putting Brew Fest photographs promptly on the Web. Lisa's synopsis of the festival and some of her photographs can be found at <http://www.koin.com/entertainment/firstdraft/>. She writes a bi-weekly beer column for the KOIN web site that is well worth checking out.

And thanks to Steven Peters of amazing.com. Steven had the most elaborate setup with video cameras, computers and monitors plus a bevy of assistants. I'm not sure the live

web cam functionality worked but his group was constantly busy sending out photo postcards for attendees. Steve's group also did the best work getting donations for our scholarship fund - \$130 was collected over the weekend.

Thanks to all of you that have generated the more than three thousand hits to the photopoint OBF photo web site. You should check out < <http://albums.photopoint.com/j/AlbumList?u=54257&Auth=false> > or < <http://www.oregonbrewcrew.com/> >. More than likely, you'll see yourself there!

Grist for the Mill

Latest issue of the *New Yorker* has two guys at a bar. One says, "Buy a man a six-pack, he drinks for a day. Teach him to brew, he drinks all his life."
- Don Lief

German Light Lager Wins State Fair for Mark Norbury

Curt Hausam provided the following list of winners from the Oregon State Fair, judged July 10.

Barley Wine Dale Coleman Ken Hutchings Tom Bernston	American pale ale Steve Ellison David Stone Rand Dickson	Stout Ron Thomas Rand Dickson Lester Lewis	American lager Cliff Rice	Fruit and vegetable beer Dale Coleman Cliff Rice Mark Hayden
Belgian and French ales Tom Feller Tom Feller Ted Hausetter	English bitter Andrew Karp Ted Hausetter Ken Hutchings	Bock Mark Norbury Mark Norbury Ken Hutchings	V/M/O Mark Norbury Ken Hutchings Ted Hausetter	Herb and spiced beer Don Darst Cliff Rice Mark Hayden
Belgian-style lambic Doug Faynor Doug Faynor Cliff Rice	Scottish Ale Andrew Karp	German dark lagers Ted Hausetter Lys Buck/Ellen Taylor Mark Norbury	German ale Johnny Miner Don Darst Kevin LaDue	Specialty Don Darst Hal Weeks Marc Hayden
Mild and brown ale Louis Boyer Michael Wilberding	Porter Ken Hutchings Kevin LaDue Marc Hauden	German light lagers Mark Norbury (Best of Show)	German wheat Don Darst Cliff Rice Kevin LaDue	California common Hal Weeks Tom Bernston David Stone
English pale ale Joel Rea Jerry Malloy Hal Weeks	English and Scottish strong Lester Lewis Ken Hutchings Hal Weeks	Classic pilsener Mark Norbury Gary Corbin Mark Wilson	Smoked Beer Kevin Kane	

Johnson Recommends That Committees Should Direct OBC

By Ken Johnson

So, how do you like being an Oregon Brew Crew member? I have been asked this question several times. The first year, I would've said, "I really don't know yet."

Some times we aren't very warm to new members. That's why I wanted to be a Member At Large. I don't want anyone to feel left out as I did. Not everyone will keep coming back and pushing their way in like I did. I don't want to lose that new member! They keep us alive and fresh. They add new energy and ideas. It's easy to let things stay the same. We don't have that luxury. We have so many activities and responsibilities, we need that new blood.

The second year, I would've said, "I've learned a lot but they irritate the crap out of me." The OBC should be better about making sure that if ANY MEMBER wants to contribute to the newsletter, web site or whatever, they are not only afforded that opportunity but encouraged to do so! That is why I have been pushing for the idea that we need committees to do many of these things. That way no one person would bottleneck something so necessary as the newsletter or the web site. I know many of us have tried to get something on the web site or in the newsletter over the years only to have it be lost in the shuffle because the one poor soul who does that job, was too busy. Committees make these obstacles a bunch of very small palatable jobs instead on one gigantic pain in the wazoo!

The third year I would've said, "Hey now, this is cool. I am a better brewer. I know a lot of folks in the brewing business. I can speak competently about beer. I have made many friends and they bring their own beer!"

I am sure I was a damned pest to the board. I wanted all the perks associated with being an OBC member. Let's admit it. There are lots of 'em. I rarely pay for beer. We all have the run of the festivals and the breweries in town. We have access and information like few in this country when it comes to beer. I wanted to be known as

a good brewer and a good Brew Crewer. Thanks to you all, now I am. I saw some people pulling me in more and more to be more in charge and responsible within our club. And some were pushing me away.

This is my fourth year. To some, I am still a newcomer. To others I am the old guard. It's too bad when we think this way. I think that the fella who just plunked down his \$20 should be as much respected and listened to as the founding members. We have a big and active club! Is that what we want? If we are going to be a big active club, should we have a larger board and have committees to handle activities? Should we expect all members to be in a committee?

Last month I asked all of us to get more active. I also asked that anyone had a suggestion or a gripe to get in touch with me. Thanks for burning up my phone lines guys!! Really, the response was 10 times what I ever imagined. All great ideas and legitimate concerns. KEEP 'EM COMING! And, please be ready to discuss some of these things like:

1. Beer consumption and corralling the kegs: Because there is no dispute that we have a problem, was this a good idea? Does anyone have a better one?
2. Small glasses and how to deal with their cleanup: If the answer is small glasses, is this the style we want to do for the next member glass? What happens if we forget our glass? Should we have small plastic glasses available or do we want the club to own some glasses. How do we clean them up? I'm not going to pack them all home and wash them, are you? Do we buy a OBC dishwasher for Steinbarts?
3. Beer brewing: Believe it or not, some of you would like to brew more. I would like to see a list of people who want to do group brews. We have no roster for whatever reason. Makes it real tough if you decide you want to brew this weekend and don't have a roster to call your Brew Crew brethren [and sisters -Ed.] to come enjoy the fun. But, we could have a list of people who would like to make their address and phone number known to the membership so we were able to contact each other outside Brew Crew meetings, and, well, BREW!
4. Brewing at festivals: I think we need to decide how important it is that we brew each time we have that chance. If it is, should there be a set amount agreed to? Say, if the cost is \$250 or less, we automatically pay

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Committees *(from 3)*

it? Another opportunity to have a committee. That way if we commit ourselves to brew whenever we have the chance (and pay for it up front), there will be people in place to make it actually happen.

I guess my answer to the question, in my fourth year would be, "I love this club like the old family farmhouse! It's home, but it needs some work."

We have so many great members. We have so much fun sometimes. We are a group over 150 members strong who all have a stake in the Oregon Brew Crew. Please think about what the Oregon Brew Crew means to you. This group is going through some changes. All groups must change that do as much as we do and get as large as we have gotten. Some of the things I am proposing here might require us to update our bylaws. Should we

have a bylaws committee to take a look at the problems? We have had a real good exchange going here. Please let's keep it up! My home phone number is 658-3337. My e-mail address is: fearless1@abac.com. My home address is 14075 SE Brent Ave., Boring 97009. There's enough fun to go around. There isn't one thing, or job, or perk, or anything that everyone in this club doesn't have fair and equal access to as any other member. All it takes is some organization.

Being organized isn't hard unless you make it that way. My 'ol Pappy used to say, "you can do hard time or easy time, it's your choice."

Think about it. Don't let your club be less than it could be or not what you want it to be. Talk to me and let's fix it.

Millennium Brewers Asked to Continue Commitment to Project

By Bob Farrell

The original intent of this project was to make a mead or brew a "big" beer and have sufficient time for aging to be able to exchange readily drinkable beverages. Several of the enrolled participants have indicated they are not satisfied with their results and have either dropped out or indicated they are considering withdrawing.

If you're not presently satisfied with your exchange beverage, brew another. Make ANY style, including a Pale Ale if you wish. Maintaining the exchange is more important

than being constrained by beverage maturity or a particular style.

Each mead maker will provide at least 22 oz for EACH of the other 11 mead participants. This can be in the form of 2 12 oz bottles, a 22 oz bottle, or any bottle containing more than 22 oz for EACH mead participant or team. Beer brewers will exchange one bottle of at least 12 oz for EACH of the other 14 participating brewers or teams. We will make arrangements for all beer to be collected in November and you will be able to pick up your allotments in December.

There are 12 mead exchangers:

Bob Farrell	Dick Pilz
Noel Blake	Tony Lugo
Cal Little	Kelly Jones
Eric Wager	Mark Wilson
Matt Maples	Dar Crammond
Tom Thompson	T Fisher/M Johnson

The 15 beer participants:

Bob Farrell	Charles Kralovec
Michael Rasmussen	G Corbin/J Gram
T Fischer/M Johnson	Tom Irwin
Scott Halsted	Eric Bogan
Merle Gilmore	Kelly Jones
Sean Berg	Andrew Karp
Scott Sanders	Marty Wilde
John Gram	

Short Drafts

Fall Bus Trip Being Planned

Phil Braun is planning a fall bus trip for Oregon Brew Crew to the breweries on the northern Oregon coast, probably in early October. He will have details later. Members can call or write him at 287-9456 or email <pbraun@downstream.com>.

Chicvara Sets Sail For Saxer

Lake Oswego - One of Oregon's craft brewing pioneers, Jerome Chicvara, has joined the Saxer Brewing Company in Lake Oswego. A 20-year veteran of the beer business, Chicvara was a founder of Oregon's Full Sail Brewing Company which was recently purchased by its employees.

"I am excited about teaming up with Liz and Steve Goebel," says Chicvara, "and I look forward to

helping them effectively communicate their brewery's story. Saxer/Nor'Wester are brewers of Oregon's award winning lagers and an excellent line of Oregon style ales. Tony Gomes, brewmaster, is an unsung artisan of great Oregon craft beer."

In his new role as brewery Vice President, Chicvara will be responsible for all sales and marketing activities. "We sought out Jerome because we believe in the power of creative risk-taking," says Steve Goebel, Saxer/Nor'Wester's president. "With his reputation for innovation and his passion for the industry, look for some exciting changes and surprises."

Chicvara was instrumental in the founding and success of the Oregon Brewers Guild. In his tenure as

founding president, he helped establish the Guild as one of the premier small brewers associations in North America. "He was also one of the prime movers in the birth of the Oregon Quality Mark," says Goebel.

Saxer Brewing Company is recognized as one of the industry's leading producers of Bock and Pilsner style beers. In 1997, Saxer acquired Nor'Wester Ales, complementing their award-winning line of lagers.

New Members

The Brewcrew welcomes the following new members who joined our club during July:

Minda Hedges	Mellanie Raies
David Betensky	Abram Goldman-Armstrong
Marc Chamberlin	

Please be sure to introduce yourself to these new members at the next meeting.

Travels with OBC's Roving Reviewer

Breton Beer Renaissance

© 1998 By Noel Blake

On a recent trip to Europe, I went to Brittany to visit friends. They live in Rennes, the capital of Brittany. It is strategically located between the north coast, with St. Malo, Mont St. Michel and the amazing medieval town of Dinan, and the south coast with its peaceful Gulf of Morbihan which is studded with islands and beaches and is home to some of the finest megaliths in Europe outside of Stonehenge.

Bretons are a Celtic people and they have done an admirable job preserving their culture and language, which is related to Welsh and Cornish. They migrated from Cornwall across the Channel to Brittany in the 4th century to escape persecution by the barbaric Anglo-Saxons, bringing with them their own strong Catholic tradition, as well as their own version of the story of King Arthur, Merlin and Guenevere. Of course, these events took place in Brittany, in the mystical forest of Paimpont. There, the hamlet of Trehorenteuc has a 12th century church with stained glass windows telling the story of the Knights of the Round Table.

The traditional Breton alcoholic beverages are cider and mead (chouchen). Do not miss the traditional meal of buckwheat crepes and draft cider, pulled fresh from the barrel. This cider is quite wild tasting, nothing at all like the sterile, filtered bottled cider we get at home. Normandy also enjoys a strong cider-making tradition. If you are traveling in the countryside in either province, you may come across a cider stand. The one I visited featured a half dozen varietal ciders, each hand-made from a particular kind of apple.

There is also a small brewing revolution taking place in Brittany. Brasserie Les Deux Rivieres is an established regional brewery in the charming port town of Morlaix. They make two impressive British-style ales, marketed under the name Coreff and available on draft only. The amber is a classic pub bitter, with earthy hops up front and a rich malty underpinning. It has a soft, nutty palate and dry finish that cries for more as soon as you put down the glass. Their brown is a strong ale, intensely malty and very fruity, tipping the scales at about 7% alcohol. These beers are hard to find even within Brittany and nearly impossible outside. You'll just have to go there.

There are several microbreweries I heard about, all in different directions from Rennes. I decided to go to Morbihan in order to visit the most promising one. Located just outside the forest of Paimpont, the Brasserie Lancelot is not named for the Lancelot of Camelot fame, but for the proprietor, Bernard Lancelot. No, he did not change his name for the occasion.

The brewery is in a manor house in the countryside about 12 km. from the town of Josselin. You can't get there without a car or bicycle. This tiny brewery features a brick-lined boiling vessel. It boasts the most distinctive and impressive range of beers south of the

Belgian border.

To start with, there is a white beer. No, make that the best white beer I have ever tasted. Blanche d'Ermine caused a sensation at a European beer trade show, as Bernard tells it. It is delicate and subtle, yet full of spicy, fruity flavors that seem to tap dance across the palate. This beer alone is reason enough to return to the U.S. on a boat loaded with beer.

Buckwheat grows wild in Brittany and Bretons love it. Bernard makes a wonderful ale from buckwheat. Telenn Du ('black harp' in Breton) is made from 40% whole buckwheat, which gives it a very grainy, almost astringent, palate. Balancing this are sweet caramel notes and a kiss of spicy Saaz hops. It rises up with a fine, thick mousse when poured vigorously. It is dry, medium-bodied and derives most of its bitterness from grain rather than hops. After you have had one, you swear that you will never touch another beer. Better make that an ocean liner for your return trip.

The original label for Telenn Du featured a black harp. If you know the beer industry, then you can guess the rest. After Guinness got through with him, he replaced the harp with a triskel, a figure consisting of three curved lines or branches, or three stylized human arms or legs, radiating from a common center. For all the trouble he got, he might as well have named his beer 'Bud.'

Another unusual beer from Lancelot is the Cervoise Lancelot. Cervoise is Breton for beer and, not coincidentally, that sounds like cerveza. This cervoise is flavored with seven indigenous herbs, though Bernard would not reveal which. I guessed hops and heather, he smiled enigmatically, then I gave up. All his beer is bottle conditioned and primed with honey. This delicate beer showed the faint honey character very well. It is a perfect marriage of flavors you never knew could go in a beer. I would recommend chartering a fleet for your voyage back.

Lancelot also makes Duchesse Anne, styled after a Belgian triple but with the strength of a double. It's a great idea because you really want to drink a lot of these but it helps to be able to stand up afterwards. He produces mead as well but because late spring storms caused the honey harvest to fail that year, I was unable to try any.

I was so excited that I bought several bottles of each (plus a bottle of farmhouse cider he sells) and shared them with a father and son who own the Hotel des Remparts where I stayed in Vannes. They had never heard of the Brasserie Lancelot but enthusiastically tasted each type, then shared some Chimay with me. I don't recall if I ever made it to dinner that night.

Lancelot would be a national brewing treasure no matter which country it was in. But I can't picture it anywhere else than the idyllic Breton countryside, surrounded by orchards and wild buckwheat, just a few miles from Merlin's magical forest. And not a ship in sight.

BJCP study guide update*By Bob Farrell*

We are creating a study guide for OBC members who attend the club-sponsored BJCP exam classes. Our intention is to assimilate and update the study guides that are on the internet, provide answers to the questions from the BJCP exam pool and have a workable product next month.

Special thanks to Tom Thompson, Charlie Norris, Cal Little, Andrew Karp, Scott Sanders, Doug Henderson, Gary Corbin, Tom Feller, Matt Weaver, Don Lief, Tom Irwin, Marty Wilde, Steve Schulz and Charles Kralovec who volunteered to research and compose the answers to at least three questions. Please email your answers to me at < bfarrell@windermere.com > or bring

your floppy disks (if relevant) and hard-copy answers to the August meeting.

I would appreciate any suggestions or assistance on using a scanner with word processing/editing capability. Additionally, we are looking for two or three editors to provide technical review. See me at the August meeting to get involved!

Crescent City Shines With Jefferson State Brewery; Steelhead Wheat Wine a Winner*By Ken Johnson*

Jefferson State Brewery in Crescent City California is named for a state that would have consisted several counties of northern California and southern Oregon, had the Second World War not interfered. Jefferson was planned to be formed by counties disenchanting with their respective state governments.

Jefferson State Brewery, on the other hand, should be glad to be in California. Locals told me of a program in which small companies can receive state grants to get rolling. The brewery is a recipient of these grants and looking for more. I hope reports of its demise were exaggerated. I would hate to see this wonderful brewery close.

Every microbrew pub needs that cross-over beer. Here it is the Downpour Golden Ale. It is their lightest beer, very crisp and clean. Just what a Bud drinker likes to see. Some Munich and light crystal are used and cascade hops make themselves known. Medium hoppy.

Jefferson State Wheat is very authentic German-style hefeweizen offered to me in a weizen glass! My beertender said it was a little cloudy as he had just changed kegs. Slightly dark for style, otherwise very stylistically correct. Managing temperature is so critical with this style. You walk that tightrope between interesting clove and downright banana. They have taken care here. A brave brewer built this beer very creamy and hefty, just as I would. BRAVO.

Democracy Pale Ale has a very nice hop nose and hop flavor hits hard on that first taste. Crystal and Munich malt give it some color and end each sip with some caramel sweetness. Hopheads will love this beer. Light enough for a session beer but satisfying enough for a night cap.

Brother Jonathan Belgian Ale (available at the Oregon Brewers Festival last month) was a lovely dark copper color. Little aroma. Candy sugar is distinguishable, however this beer just lacked a bunch of intensity I

expect in a Belgian. Body was light. I thought this one missed.

State of Mind Porter is the one the employees all like the most: high praise, I thought. Medium body, breadly, roasty aroma. This beer had a chocolatey root beer kind of undertone going. I liked that. A dry coffee-like finish makes you think. . . YEA, Brewer, Brewer!! Hops take the backseat to six malts. A damn fine porter.

Snout Stout must've been named by someone's three-year old. Unmalted barley, oats and roast malt come through in the aroma. Awesome head! Very creamy and well balanced. Crystal and brown malts give it some body. It was a great beer to have with my New York steak (note to corporate controllers - always grumble a bit about expense accounts or folks tend to push the envelope). The menu has medium to high prices for the area and is very limited.

But with several great beers to choose from, who needs food?

I also had a chance to spend the evening at the Steelhead Brewery in Eugene. Unfortunately I forgot my planner for note taking.

I do remember the Imperial Stout special cask beer. It was nice but not special.

The wheat wine, now there was a treat. Beertender tried to serve it to me in a goblet. Act very insulted and he will put it in a pint while swearing his real name is Juan. The alcohol content was reportedly 10.5%. I thought they could've backed off on that some. It had that definite wheat flavor being 60% wheat. This was almost too much as well. The flavor was overwhelming. I think wheat can be overdone in a big beer. I want some there but caution is needed. Hops are also overdone. It was actually more hoppy than a Barley Wine! A very interesting beer. I'm glad I had it.

I don't remember much after that!

Grist for the Mill

Abstainer: A weak person who yields to the temptation of denying himself a pleasure. -Ambrose Bierce

SCP June Competition - Pilsner*By Matt Weaver*

The June SCP Competition was hosted by Noel Blake and featured four Pilsners. Noel and I judged entries submitted by Mitch Scheele, Gary Corbin and Tom Irwin. The results:

1st -Gary Corbin
2nd - Mitch Scheele
3rd -Mitch Scheele

July's competition was for fruit beers and mead. Because of the small number of entries, judging was postponed and will be held the same night as that for August entries, wheat beer.

OBC club brewing system

The Brew Crew has for loan to members a brewing system with a 10-gallon capacity for either all-grain, extract or combination batches. It includes two converted Sankey-style kegs, a two-burner, 30,000btu propane cooker and a

mash/lauter tun consisting of a 48-quart Coleman-type cooler with built-in manifold and sparge arm.

A \$20 deposit, payable when you pick up the system, will be refunded on its return, COMPLETE and CLEAN. The user is not required to refill the 5-pound propane tank

which means the club even pays for your propane!

To reserve the system, contact Dar Crammond at 735-4860 or on the internet at <drammond@aol.com>. Dar says he will also advise about setup and operation.

Top Ten Selling Brewpubs for 1998

Boulder, CO - The Brew Brothers brewpub, located in the Eldorado Hotel and Casino in Reno, Nevada, has claimed the title of the highest-selling brewpub in North America. The brewpub sold a record 6,108 barrels of beer (equal to 1,514,784 pints) during 1998, breaking the previous single-brewpub record held by Denver's Wynkoop Brewing, of 5,008 barrels.

1998 U.S. top ten individual brewpubs:

Company - Sales (barrels)

1. Brew Brothers/Eldorado Casino (NV) 6,108
2. Lost Coast Brewing Co. (CA) 4,800
3. Wynkoop Brewing Co. (CO) 3,958
4. Mountain Valley Brewpub (NY) 3,800
5. Southend Brewery-Charlotte (NC) 3,600
6. Big Buck Brewery-Auburn Hills (MI) 3,266
7. Monte Carlo Pub and Brewery (NV) 3,200

8. Gordon Biersch-Honolulu (HI) 2,844
9. Rock Bottom Brewery-Denver (CO) 2,820
10. Gordon Biersch-Las Vegas (NV) 2,720

1998 U.S. top brewpub chains

1. Rock Bottom Restaurants
2. Hops Restaurant, Bar and Brewery
3. McMenamin's Breweries
4. RAM Int'l/Bighorn/Humperdink's
5. John Harvard's Brewhouse
6. Wynkoop Brewing Co.
7. Gordon Biersch Brewery Restaurants
8. Big River Grille and Brewing Works
9. Big Buck Brewery and Steakhouse
10. Capitol City Brewing Co.

For more info, email: joanne@aob.org.

BrewsGram. To receive your copy, clickthis link:
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Grist for the Mill

When I read about the evils of drinking, I gave up reading. -Henny Youngman



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Brew Crew Meeting Calendar

Date	Location (*=tentative)	Beer Style	Notes/Competition
Aug. 12	Raccoon Lodge	Wheat	
Sept. 9	Steinbart's	Porter	Porter!
Sept 18	OBC Picnic	Yours!	See September newsletter
Oct. 14	Hair of the Dog*	Octoberfest	
Nov. 11	Steinbart's	Strong Ale	Winter Warmer Competition; Elections
Dec. ?	Saxer*	Yours!	Holiday Party