



Our Next Meeting- July 12th Widmer, 7:30 pm

BREW CREW NEWS

I'd rather have a bottle in front of me than a frontal lobotomy'

-Dorothy Parker

Oregon's Oldest Homebrew Club

obc@oregonbrewcrew.com

www.oregonbrewcrew.com

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PRESIDENTIAL PINT

By Bob Farrell

When the temperatures reach the 80's and 90's we're left with two choices—hide out in the basement or attend the annual Oregon Brewers' Festival at Waterfront Park. A premier event for beer geeks, this year's activities will be July 27 through 29. Art Larrance has done a terrific job over the years of making a wide variety of beers available to suit anyone's palate while also providing a safe, family-friendly atmosphere.

The Club generates a substantial portion of our operating income from this event by supervising the volunteer pourers for this event. We still need more volunteers. Whether you're a long-time member or brand new to the Club, please sign-up to work one shift. It's great fun interacting with the public, an opportunity to meet more Club members, plus you'll receive a mug, tee shirt and tokens. Please either sign up at the OBF website which is www.oregonbrewfest.com or contact our festival coordinator, Robert Luehrs at this month's meeting or at the number that appears in this newsletter.

July Meeting

Our annual Birkenstock meeting will be held at Widmer Brother's Brewery at the corner of North Russel and Interstate.

Due to the vandalism that occurred a couple of years ago, attendance will be limited to members and invited guests. If you're not planning to attend the meeting, don't send a guest. You are responsible for the behavior of your guests. Your name must also appear on the nametag of your guest. Additionally, we ask for everyone's assistance in turning back anyone who tries to walk-in off the street.

We'll have a short business meeting followed by a cookout. Dick Pilz always does a masterful job of coordinating the food for this event. There will be plenty of chow so plan on eating your dinner at the meeting. Hope to see you there!

AMERICAN BEER MONTH

By Abram Goldman-Armstrong

As most of you know, July is American Beer Month. To many American beer is seen as a watery lager made by a major corporation.

American beer month is not about that American beer, or that America. It is a celebration of the true spirit of individualism, that the founders of America took pride in. That individualism is expressed by home-brewers and craft brewers. In the craft beer movement we are not a
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President

Bob Farrell 503.497.5431
president@oregonbrewcrew.com

Vice President

Preston Weesner 503.252.1782
vice-pres@oregonbrewcrew.com

Treasurer

Matt Maples 360.883.0776
treasurer@oregonbrewcrew.com

Secretary

Russ Rainforth 503.533.2214
secretary@oregonbrewcrew.com

Burgermeister Committee Chair

Patti Granton 503.649.4445
food@oregonbrewcrew.com

Communications Committee Chair

Abe Goldman-Armstrong
503.231.2948
news@oregonbrewcrew.com

Education/Competition Comm. Chair

Mark Wilson 503.233.8867
edu@oregonbrewcrew.com

Festival Coordination Committee Chair

Robert Luehrs 503.648.1776
festival@oregonbrewcrew.com

Time to Fest Up

By Noel Blake

Two major beer festivals will be hitting Portland in July. If you think this is overload, then you've got the wrong hobby. On the other hand, if you love beer, then give your liver a rest early in the month, then take advantage of the onslaught of quality beer the last two weekends of July. Between the two, you've got the entire BJCP style guidelines coming to life in your backyard. In addition, this is a golden opportunity to find out for yourself how the American craft beer scene measures up to international standards.

First up is the Portland International Beer Festival, taking place July 20-22 in the North Park Blocks. Granted, my preference would be to see this festival at the beginning of October, but this year they have timed this event to coincide with the opening of the streetcar line running from PSU to NW 23rd. At any rate, you've got to seize this opportunity to taste a tremendous array of world beers.

Take your pick of dozens of Belgians, from frothy wits, to saucy lambics, to pale and dark strong ales. Compare the tart, classically blended lambics of Cantillon (yes, there are two of them on draft) to the sweeter, fruit lambics of Lindeman's. Don't miss the superlative Guldenberg and XX Bitter from de Ranke. When is the last time you tasted Gouden Carolus, Rodenbach, De Dolle Arabier, or Scaldis on draft? Probably never,

unless your name is Pierre van Gent. There is an equally dazzling selection of bottled Belgians. Hanssen's Outbeitje is a hard-to-find lambic, but you can try it here. Also, expand your Belgian vocabulary with Vuuve, Le Coq Imperial Stout, Mad Bitch, Vondel, and all three Chimay products.

OK, let's say you are a reinheitsgebot traditionalist. You've got plenty of choice in German beers: Aecht Schlenkerla smoked wheat, Köstritzer schwarzbier, two wheat beers from Erdinger, three from Schneider, and bocks from Spaten and Paulaner round out an extensive lineup of Deutschen Bieren. Fancy a bit of the tally-ho? Try Bluebird Bitter, Tetley's, George Gale's Millenium Barleywine, Fuller's (all on draft!), or bottled versions of Fraoch Heather Ale, Skullsplitter, and Traquair House Barleywine.

Further afield, there are some very good French beers, such as La Choulette Sans Coulottes, Meteor Pils, and Gayant La Bière du Désert and Abbaye de Saint Landelin. Moretti chips in with the estimable Italian dark bock La Rossa. From this side of the Atlantic, you may find several of the excellent Unibroue products on draft and in bottles, Ommegang, and Hair of the Dog Ed and Golden Rose.

You may whet your appetite for the PIBF by visiting www.portlandbeerfest.com.

You purists who insist that July is American Beer Month, and we should consume American Beers, then the umpteenth edition of the venerable Oregon Brewers' Festival is your ticket. Taking place July 27-29, it features quite a few beers that merit the attention of the avid beergeek.

Eight American versions of Belgian-style beers are at the OBF. Four of them are Saisons, from Pizza Port, Elysian, Rock Bottom, and Flying Fish. Pizza Port has seen fit to spice theirs up, while the others are more traditional. Rogue celebrates a John Maier milestone with Batch 5000, a dubbel-style beer. Two wit beers from the midwest (Flossmoor and Lakefront) round out the Belgian field. Terminal Gravity Tripel, really a hybrid style, should be a jumping off point to the many hearty ales at this year's festival.

IPA's from Goose Island, Pike, Lagunitas, and Boundary Bay highlight this always popular category. There are myriad pale ales, but few of them could be called generic. From the classic Sierra Nevada to Deschutes Cinder Cone Red, Caldera Organic Pale Ale, and Wild Duck Spank Dog, this is the quintessential American beer style. Raccoon Lodge will be pouring their Hop Gold, a strongly Saaz-influenced pale ale that shines in the aroma department. Magnolia is serving an excellent British-style bitter. Strong ales of note include Bear Republic Racer 5 and Stone Arrogant Bastard.

Fest Up cont.

Widmer is bringing their wonderful Double Alt. Ramstein in New Jersey is an all-wheat beer brewery, and their Bavarian-style beers have won accolades from Michael Jackson and Charles Finkel. The sole "furrin" beer is a high-gravity raspberry brew from Steamworks, in Vancouver, B.C. There are several brown ales, but only two stouts: the classic Pelican Tsunami, and Wild River Imperial.

If this isn't enough, the Oregon Brewers' Guild will have the Oregon Beer garden back this year. If your favorite local beer isn't among the 72 regular taps, chances are you will find it here. A Collaborator beer will even be poured there. This is a good reason to keep coming back to the festival, since the taps will be rotating, and the ever-changing selection will round out your OBF experience.

Find out more at
www.oregonbrewfest.com.

Why visit two festivals? Because you will be able to tell your grandchildren that you participated in the most diverse and significant beer week in the world. And it is happening right here, in Beertown, USA.

Festival Enjoyment Tips

Work from lightest to darkest, least hops to hoppiest

Drink Water- It cleanses the palate and keeps you hydrated too!

Oregon Brewers Festival Supervisor Training Classes

By Robert Luehrs

I just received a change to the Supervisor training process. If you haven't called to register for a free class, call Robert Luehrs at 503.648.1776.

The classes will be held at:
Raccoon Lodge & Brewpub 7424
SW Beaverton-Hillsdale Hwy
(btwn intersection of Rt 10 & 210,
and SW 78th Av) Portland, OR
97225 website <http://www.raclodge.com>

Availability of the class is limited. There are two classes for approximately 30 people each, and the times are:

Sunday 15 July from
8:30am-12:30pm Tuesday 17 July
from 6pm-10pm

It is **essential** to arrive on time, to cover the mandatory class materials! Since the test is given at the end of the class, you may finish somewhat earlier than the times listed above....

If you already have an OLCC Server Permit, you do NOT need to stay for the entire class, you just need the 15 minute supervisor orientation and confirm your shift for the OBF.

oregonbrewcrew@hotmail.com

Saison d' Streetcar

By Marie Olver

Where else but in Portland would a streetcar line have a Saison named after it? BridgePort Brewing Company's summer seasonal is the Portland Streetcar ale, a tasty manifestation of a partnership between the Portland Streetcar project and BridgePort. Lauded at an introductory ceremony and dock party on May 31, 2001, Brewmaster Ockert, City Commissioner Charlie Hales and dedicated staff brought media friends together to raise interest in public transportation, view one of the new streetcars, and drink a namesake craft beer on what turned out to be a really hot day. Ockert states the Saison is a contrast from what Bridgeport has generally brewed,

such as British style ales, stouts and barley wines. He wanted to make a cold fermented ale with different ingredients - with hops that were a departure from those typically used in the Northwest. After researching the widely ranging style, Ockert opted for something on the light side, which resulted in a beer "refreshing, light, mildly hopped with Strissalspalt from Alsace. It has a mild citrusy character, and subdued hops," he elucidated. Depending on the public response, they may bring it back next year. The Streetcar's official launch date is July 21, 2001 where street parties in the neighborhood will be plentiful.

Full Sail Brewmaster John Harris Honored

By Brian Butenschoen

On April 7th of this year, as part of the Craft Brewer's Conference held here in Portland, John Harris was named the 2001 Russell Schehrer award for Innovation in Craft Brewing, The craft brewing movement's award for brewing excellence, it is more like a Nobel Prize than an Academy Award. Based on previous Awardees – John Maier at Rogue and Fal Allen – now at Anderson Valley – the award is given to people who have not only won tons of awards but have also made beers that people buy. You may have heard of some of the beers John has been credited for developing – Hammerhead, Black Butte, Mirror Pond, Jubel – and the list goes on.

Although John is the Brewmaster for Full Sail, which is located in Hood River, he works and brews beer in Portland at Riverplace at the Harborside Pilsener Room (0309 SW Montgomery). When the brewery there opened in 1992 it was mostly needed for production. Now it is primarily used for research and development. I recently went there to do some research myself. The brewery is in the Harborside Pilsener Room (open 11a.m. to 1a.m. daily). They have 27 taps – 3 Cask Conditioned and currently had 14 beers made by Full Sail, or for the restaurant – including

Boardhead Barley Wine, Fritz – a Steam Beer and a remarkable Maibock. The Maibock was designed and executed by a visiting brewer from Hood River and is made with all German ingredients-except the water. The Maibock is a golden, clear German lager, with the aroma of German Pilsener malt and the slight hint of alcohol. The taste is of breadly malt (sorry, no decoction) with a slight, spicy hoppiness to balance. The beer feels full on the tongue and has enough alcohol to announce its presence, but with almost two months of lagering to smooth it out. It is one of those beers that is simply made with a few ingredients yet is hard to figure out. With each sip you think you should know more about the beer. But by the time you swallow, you feel kind of unsure – Was there really some hop taste? How much alcohol is in there? So you keep having another sip and another. All in all, the Maibock is in the same league as recent Oregon arrival straight from the paterland, Einbecker Mai-Ur-Bock – except fresher.

Also on tap at the Pilsener Room is a very special rotating beer, which is part of the Brewmaster Reserve Program. This program started a year ago as part of a way for John, the brewer, to get out and introduce new beers to local pub owners, as was the custom back in the

day. You should see a new beer every 10 weeks at 10 bars – Captain Ankeny's, the Dublin Pub, the Horse Brass, Paddy's, Laurelthirst, Mickey Finn's, Old Chicago, the Produce Row Café, the Rose and Raindrop, and of course the Pilsener Room.. The current beer Sunspot, about 1048 O.G. and 4.0% A.B.W is a pale ale made with organic 2-Row Harrington malt and two kinds of hops – Simcoe and Sterling. While the beer has not been certified organic, John assured me it would pass the test. So far, the beers have been Lupulin, Fester Alt, Wreck the Halls, Groundhog, Hopocity, and Sunspot. Wreck the Halls and Hopocity stirred up quite a buzz, so to speak, with hopeful questions about the possibility of bottling but sorry folks, that ain't going to happen. And while there is no limit on Original Gravity (hint!,hint!,hint!)these beers are geared toward the publican – so he/she can sell it and somewhat towards the season i.e. Sunspot is a lighter beer for the Summer and Wreck the Halls is a bigger beer for the Winter. So if you hankering for something new, or as a part of American Beer Month, or if you're down at the OBF, take a trip down to the Riverplace, you might even stumble upon, as I have, vintage Wassail or the Boilermaker – Old Boardhead aged in Jack Daniels casks.

Dr. Chris White's primer on yeast strains and Belgians

From The Yeast Bank (Vol. 3, Issue 2, 2001)

The Yeast Bank is a newsletter from White Labs Inc.

The story of yeast management and Belgian beers is a fascinating one, as the practices differ significantly when compared to more common styles. The following article provides some observations about the Belgian phenomenon.

Much of the material comes from a talk given by White Labs president Chris White at The Spirit of Belgium 2001, held January 13 and 14 in Arlington, Virg. The accompanying graphic gives details about the differences between Belgian yeast strains offered by White Labs.

We'll begin the story in 1881, when Emil Christian Hansen developed pure culture techniques. Before this time, Belgian style beers were, well, simply beer. But by isolating a particular strain of yeast, Hansen's discovery showed that one could make what one encyclopedia calls "dependable beers."

Lager onslaught

The discovery made widespread lager brewing possible. Ale and Belgian styles began to fade, and lagers took over the world, a trend that was only somewhat slowed by the renaissance of craft brewing in the past two decades. More recently, brewers are discovering that Belgians are to craft brewing what paint is to a painter. While a few

years ago Belgians were hard to find at American microbreweries, today about one in ten have a Belgian or two on tap. And the number is increasing rapidly.

But we get ahead of ourselves. While the world became enchanted with clean-tasting beers, the Belgians stuck to their traditional styles and wild yeast. (This of course changed over time. Lagers are now the most popular beers in Belgium, too, but the traditional styles still flourish in small and medium size breweries around the country).

The diversity of Belgian beers almost defies classification, but most fall into the following styles: Belgian Ale; Belgian Strong Ale; Biere de Garde; Flanders Brown and Red Ale; Grand Cru; Lambics — Gueze, Kriek, Saison; Trappist ales — Dubbel and Tripel; Witbier; and Pilsner.

Belgian beers are characterized by significant yeast character — aromatic, fruity, phenolic, strong, dry. What yeast compounds contribute to the flavor of Belgian beers? Esters — ethyl acetate (solvent); isoamyl acetate (banana); alcohols — isoamyl alcohol, 2,3-butanediol; acetaldehyde (green apple); diacetyl; sulfur compounds (H_2S , DMS); and phenolics.

Characteristics of Belgian fermentation include increased phenol production. These are hydroxylated aromatic rings, aromatic alcohols. It is the same

kind of compounds used in anti-septics and is less volatile than aliphatic fusel alcohols.

Attenuation and flocculation is also much different than in normal brewers yeast. Some old Saison strains only attenuate 50 percent. They have to have very low initial gravities — in the mid-1020s. And the cells are usually smaller than other brewing yeast and are less-clustered. What does this low attenuation mean to brewers? Well, this is one of the main reasons that the strains are mixed, to increase the attenuation.

Things have changed at Belgian breweries over the past century. Many have adopted modern brewing techniques. Father Theodore isolated Chimay yeast in 1948, by the use of pure culture techniques. Chimay beers have been brewed with pure strains ever since.

To Belgian brewers, yeast is everything, it is sacred. The rest of the brewing process and ingredients are not as heavily guarded. Indeed, some of the larger Belgian breweries and even small ones have some of the most sophisticated lab equipment and procedures in the industry. And their quality control is second to none.

June Meeting Minutes

By Russ Rainforth

President Bob Farrell started the meeting, held at Steinbart's, at 7:45. We had six new member introductions. Vice President Preston Weesner thanked those members who supplied beer; Christian Ettinger, brewer at Laurelwood Pub, brought their Pale Ale. Ken Johnson supplied his Hefe-Weizen, which he and Preston Weesner brewed at the AHA "Big Brew" for National Homebrew Day. Scott Sanders gave us an IPA, and Pat Shea, one of Rock Bottom's brewers, brought their new Kolsch. Preston gave a quick rundown on the Pilot System, mainly for new members' info. Then, since Robert Luehrs is out of town, Preston filled in for him and gave us the Festival Coordinator's report. They want to see ALL Brew Crewers involved with volunteering at the Oregon Brewers Festival!! It is, by far, the biggest provider for income for the OBC and we need to all be out there doing our part. Patti Savage again thanked our beer-providers, and announced that after the business portion of the meeting there would be chili- both meat and vegetarian- for us, made by Pat and Patti. Dick Pilz will be manning the grill at next month's Widmer BBQ. Patti needs help with side dishes and urged everyone to pitch in for one of our most popular meetings. Noel Blake talked about the Collaborator program, and congratulated our newest jacket winner, Mitch Scheele, for winning the Horse Brass Anniversary Beer contest with his Bock. Steel Bridge Porter is still selling quite well, and a new

batch is planned. Noel and Martin Wilde's excellent Wit is coming out soon as well, but will probably only be on tap at the Widmer's Gasthaus on Russell St. Noel urged us to brew up a quick batch for the upcoming Summer Collaborator competition. Gary Corbin got up and made a quick announcement that the Snake & Weasel would be tapping a keg of Sierra Nevada Bigfoot at 5:00 PM tomorrow, so stop by after work. Mark Wilson reported on our Styles & Competition Program (SCP). Last month's style was Bock, with Mitch Scheele winning. Curt Hausam was 2nd (!), and Dan Schultz was 3rd. This month's style is Wheat Beers- any wheat beers, so bring your Wits, your Hefe-Weizens, your Weizen Bocks, etc... for judging. Speaking of which, Mark needs judges for the next round also. Abe Goldman-Armstrong said that the Communications Committee wants to draw up some OBC literature for the Oregon Brewers Festival. The next meeting will be held at Beulahland on NE 28th next Wednesday, 6/20, at 7:00 PM, and Abe urged all interested parties to attend. John Norton got up and gave a quick rundown on the Washington Brewers Guild's Summer Microbrew Festival held this Sunday, on Father's Day. It's in Kenmore, just North of Seattle, at St Edwards State Park on Lake Washington. Lisa Morrison spoke about long-time member Merle Gilmore's upcoming hip replacement surgery. It's a pretty big operation, and requires considerable rehabilitation, so Lisa would like some people to help her with preparing

meals for Merle. Curt Hausam reported on the status of the on-again/off-again Oregon State Fair Homebrew Competition. Curt said that "as of Monday, the competition is 'on'". The date is Saturday, July 14th in Salem at the fairgrounds. Curt admonished us (and rightly so) for low judge turnout at the HOTV competition, and said he wants to see a lot of OBC judges for this event. Preston announced that he has blank (non-title) business cards, similar to those of the Board member's, available to the membership. He emphasized that there were limited numbers so nobody should be taking 20 or 30. (Board members only get 50!) Noel announced that he had taken that gigantic sack of hops that the Widmers had donated from the last meeting, and divided it all up into personal-sized bags for members to take home. There are two kinds; First Gold and Phoenix. Matt Maples gave a short Treasurer's Report. Matt said that he, and Joy Campbell of Belmont Station, are both eligible to deliver beer to OBC meetings, however OLCC rules specify that the beer must be ordered and PAID FOR 24 hours in advance! Meeting was adjourned at 8:23.

Blow Off: Keeping It Simple

by 'Jos' Joslyn

There's a lot of us who brew from malt extract. It's true that we don't mention it in front of the Oregon Brew Crew's star brewers. It not as cool as consuming an entire garage with stuff. We can't talk about decoctions and acetyl rests. But it's fun and it's easy.

The point is not to use malt extract. The point is to brew simply, in an ordinary house or apartment. You do not need to take permanent possession of a garage. A kitchen is a fine place to brew. A typical closet should hold all that you need. Brewing should be a morning's activity on an occasional weekend. It need not be a way of life.

To anyone thinking about brewing their first batch: just do it. Pick up a copy of *The Joy of Homebrewing* by Charlie Papazian, but only read the part about brewing your first batch. Then go to a brew store and buy a starter kit, including the store's quick instructions. The store's instructions won't match Charlie's. They do this on purpose to teach you your first important lesson: that there is more than one way to do it. If the ambiguity gets to you, follow Charlie's advice and have a beer! Homebrewing should be easy,

To more experienced brewers: think about how simple it was

to brew that first batch. Did the additional stuff you bought really make your life better? Will the stuff you are thinking of buying be any better? There's a long slippery slope here. Homebrewers who have already filled their garages can't go back. But for many of us, there is still hope for a normal life.

The key to simple brewing is to use a brew pot that fits on the kitchen stove. I use a 4 gallon enameled canning kettle from Fred Meyer. Simple brewing requires that you boil less than your 5 gallon batch, and make up the difference with cold water in the fermentation vessel. You don't have room to boil 5 gallons. It follows that you don't have room to boil down 7 gallons of liquor from all grain. In order to keep your kettle small enough to fit your stove and closet, you must use malt extract.

My second favorite kettle holds 1.5 gallons. It has a steamer basket and is tall enough to steam whole ears of corn. On brew day it steeps a pound and a half of specialty grain. On other days it lives with the kitchen kettles, which is good because my closet is still getting full of other stuff. Specialty grains, specialty hops and specialty yeasts give you enough permutations for a lifetime of occasional brewing. *Brew Your Own Beer Magazine*

A.B.M.

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part of the corporate America which plays such a massive role in the lives of people world wide. We are the people who Thomas Jefferson and his cohorts foresaw as Americans. Homebrewers and artisan brewers who take pride in what they brew. We put our love into what we do.

I am not an American patriot, in the sense of supporting the federal government. I do however believe we are lucky to live in a continent where we have access to fine brewing materials and a plethora of good brewpubs. Here in Cascadia we are especially lucky. We produce 26% of the world's hops and a substantial amount of barley, and our breweries are second to none. That calls for a celebration.

So brew a batch or two, and drink a homebrew, a truly American beer.

has about 10 new partial grain recipes each month. This is custom homebrewing, way beyond kits.

"Simple" is the wrong word. We could call it "leveraged brewing". If a Brew Crew star uses 13 pounds of grain for an all grain batch and I only use 1.3 pounds, that's 10 to 1 leverage. If beer were money, extract brewing would not be dismissed so lightly. They would call it OPM, meaning Other People's Malt. But unlike investing, there's no downside! (Except for that sticky brown puddle forming on the floor).

This is Beerfest City !

Meetings are held the second Thursday of the month, business starts promptly at 7.30 pm. Here are the meeting dates and locations, and some other beer events in the months to come. I've also included the SCP style of the month next to the meeting date for one stop date shopping.

7th July	Sisters of Suds-Beer Appreciation for Women, Portland Brewing, 2pm
10th July	State Fair entries due Steinbarts
12th July	Meeting- Widmer Brewing SCP style- IPA
14th July	State Fair Homebrew Competition Judging biersudz@aol.com
19th July	Communications Committee Meeting, Goodfoot Pub, 2845 SE Stark, 7pm
20th-22nd July	Portland International Beerfest-North Park Blocks www.portlandbeerfest.com
25th July	Fred's Beer and Cheese Tasting, Rogue Ales Public House, 503-222-5910, 8pm, \$10
26th July	August Newsletter Deadline news@oregonbrewcrew.com , 5.00 pm
27th-29th July	Oregon Brewer's Festival- Waterfront Park www.oregonbrewfest.com
9th August	Meeting- Steinbarts SCP style- Witbier
TBA September	OBC Fall Classic Homebrew Competition
13th September	Meeting- Steinbarts SCP style-Vienna/Marzen/Okttoberfest
16th September	Brew Crew Picnic- Vancouver Yacht Club, 2pm
25-27th Sept.	Great American Beer Festival, Denver, Colorado, www.beertown.org
11th October	Meeting- Hair of the Dog Brewing SCP style California Common
8th November	Meeting- Steinbarts (Elections) SCP style Mead
30th Nov-1st. Dec.	Great Canadian Beer Festival, Victoria, British Columbia, GCBF.com
December	TBA—Holiday Party SCP style Mild