



**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

How to contact the Brew Crew:

**e-mail:**  
 obc@oregonbrewcrew.com

**Web page:**  
<http://www.oregonbrewcrew.com>

***Our Next Meeting- June 14th Steinbarts, 7:30 pm***

# BREW CREW NEWS

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**"Wine gentrifies, beer unifies." -W. Scott Griffith**

## Presidential Pint

**By Bob Farrell**

It's already June which means the Oregon Brewers Festival is quickly approaching. Our membership has substantially increased during the past year, but volunteer participation has stagnated. Many members don't assist in the club's fundraising events which in turn, burdens the festival coordinators. Remember that the money generated from supervising festival volunteers minimizes our annual dues; allows us the luxury to serve good food and beer at our meetings, annual picnic and holiday party; and subsidizes the bus trip and the pilot brewing system. Additionally, we're able to

fund the Bob McCracken scholarship fund at OSU. So here are the top ten reasons to serve at least one shift as an OBF volunteer next month.

- #10. Spend a pleasant afternoon or evening outdoors
- #9. We need you
- #8. Free tee shirt
- #6. Free mug and tokens
- #5. We need you
- #4. Give your liver a break for 4 1/2 hours
- #3. Meet and befriend other Brew Crew members
- #2. No name tags and finally
- #1 We need you!

## Scheele's Bock to be Horse

## Brass Collaborator Beer

**By Noel Blake**

The brewers of the OBC did themselves proud in bringing out their best for the special Collaborator beer to be brewed by Widmer for the 25th anniversary celebration of the Horse Brass Pub. A hard-working panel of OBC evaluators labored over 15 excellent entries. One panelist was overheard to say, "There was not a bad beer among them." Most of the beers were very difficult to eliminate.

The took place of show without or style lines. A liminary nation weeded but the top which the debated, eventually voted

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evaluation in a best format, using scoresheets guide-pre-elimination round out all six, after panel ranked, and to determine

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# MAY MEETING MINUTES

**By Russ Rainforth**

The meeting was held at Steinbart's, and started at 7:40 PM. We had a number of fine beers at the meeting; Mitch Scheele brought in a "Kolsch/Alt", Jeffrey Fisher provided a \*full keg\* of Full Sail Amber(!) Brian Butenschoen had a "California Uncommon" beer, Phil Braun showed up with a Porter from Laurelwood, and Alan Sprints brought us some much sought after "Fred From The Wood" in honor of today being Fred Eckhardt's 75th birthday.

Bob Farrell had a big thanks for all those who helped judge and steward at the recent AHA Regionals. Bob especially thanked John DeBenedetti for the help and support of Steinbart's for the recent AHA "Big Brew" day, May 5th. Two batches of beer were made. Bob again thanked Rock Bottom for putting on such a great meeting last month, and especially Pat O'Shea and Colleen Dooley.

Bob announced that the Brew Crew Picnic will be held on Saturday, September 15th and that the date in the Newsletter was incorrect.

Preston Weesner was one of the brewers for the demo at Steinbart's for National Homebrew Day (aka "Big Brew"), and he wanted to thank Ken Johnson who also brewed. Ken made an all-grain batch of Hefe-Weizen while Preston made an extract American Pilsner. Preston said the Brew Crew pilot system worked incredibly well. He also commented that he and Ken had a shared "Twilight Zone"-like experience- practically before they even got home from the demo, both of their beers began fermentation! And this was from dry yeast packets to boot!

Amazing. Several other Brew Crewers were in attendance for National Homebrew Day at Steinbart's; Robert Luehrs was kept busy on the grill, providing bratwursts and burgers, Prez Bob Farrell brewed up an Apricot Mead, and many OBC'ers stopped by, including Fred Eckhardt.

Abe Goldman-Armstrong announced that the next meeting for the Communications Committee would be Wednesday, May 16th at Rose & Raindrop. Meeting starts at 7:00, but he encouraged people to get there early and take advantage of the Happy Hour specials.

Patti Savage talked about Rock Bottom's ESB- Endangered Salmon Benefit, to be held on Thursday, May 24th, starting at 5:30. It is a benefit for Tryon Creek watershed. Patti encouraged OBC participation. Rock Bottom said there would be \$1 pints for the first hour, 50 cents of which would go to the benefit. Patti announced that the food provided for tonight would be pizza- and it was on it's way. Plus we have a fabulous cake for Fred's birthday. She discussed July's Widmer BBQ and requested volunteers.

Michael Rasmussen announced the winners from the AHA Regionals and thanked everyone for their participation. The competition was the third largest held, and 25% of the beers scored higher than 35 points (out of 50 possible).

Noel announced that he was accepting entries for the two current Collaborator beers, tonight, and that there were two boxes for the entries, one for Spring Collaborator and one for Horse Brass Anniversary Collaborator.

Matt Hollingsworth stood in for Mark Wilson, who was running late (due to being hit while riding his bicycle!), and Matt said he really wanted to congratulate Curt Hausam for winning 1st Place for his Scottish Ale at the prestigious MCAB III (Masters Championship of Amateur Brewing).

Bob Farrell accepted a check from Steve Woolard for \$3000 for our efforts at the Spring Beer & Wine Festival. Steve thanked the Brew Crew for all our help and said this effort and participation from so many members are part of what make the Brew Crew so great, and to keep up the good work. Robert Luehrs also thanked everyone for helping at the SBF and urged us all to sign up to help out at the upcoming Oregon Brewers Festival. Robert is especially looking for Supervisors, and Art Larrance is scheduling 2 classes for them. Robert gave out the web address ([www.oregonbrewfest.com](http://www.oregonbrewfest.com)) and said that Michael Rasmussen is helping with the website.

Matt Maples gave a quick Treasurer's report, and discussed reimbursement for OLCC supervisor's training. Also, member glasses were being given out tonight.

Mark Wilson announced the Heart Of The Valley competition coming up on Saturday, May 19th, and encouraged us to participate. They will have Dr Chris White, the owner of White Labs, as a guest speaker there.

Bob told the membership that this years bus trip would be going on a loop around the Mt Hood environs, and hopes to include Wyeast on the trip.

# Minutes

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Rob Widmer got up and generously donated two \*\*huuuge\*\* bags of hops for members to take home. The Widmers got them from a (door-to-door?) hop salesman, but because the Widmers didn't want to change hop types, they used some to make a pilot batch of beer, and are giving the rest to the Brew Crew.

Tonight is Fred's birthday, so we held a gentle "roast"/story-telling for and about him; Pat Savage said he had taken Fred's "Introduction to Beers Of the World" class in the basement at Burlingame Grocery many years ago, and how that sparked his passion for good beer. John DeBenedetti told us he took a course from Fred on wine, of all things, about 26 years ago. Alan Sprints related how Fred had been a huge impact on his life and founding of Hair of the Dog. Alan marveled at how active Fred is- making it to more beer-related events than most of the rest of us. He also said he hopes that he can make it to as many "beer events" as Fred does when he (Alan) gets to 75! Rob Widmer told us he and Kurt were looking at some of the old photos in their "rogues gallery" upstairs in their Gasthaus, and realized that Fred never ages- he looks the same now as he did many, many years ago! The membership all got up and sang Fred "Happy Birthday". Fred got up and wished us all long lives, and to have as much fun as he does. He told us that Portland is blessed with a plethora of great beer, and that he has a bottle of Hair of the Dog Fred #1 (!) that he will be sharing with the membership after the meeting. Fred also announced a Dublin Pub beer tasting that he's hosting next Thursday, May 17th. The subject will be IPA's. Meeting was adjourned at 8:15, just in time for cake...

# High and Dry in Albuquerque

**By Lisa Morrison**

To quote Bugs Bunny, I "took a right turn at Albuquerque" not too long ago. My after-work hours in Duke City were spent tracking down the local microbrews.

While asking about good craft brews around the TV station (where I was working on their Web site), I met one of their anchors who (ta da!) is a homebrewer.

He (thankfully) told me about the two best brewpubs in town, sent me off with a map and directions, and a promise to bring me a bottle of his latest homebrew.

My first stop was a very cool-looking place called Kelly's BYOB. A converted former car dealership right on Route 66, it screams of 40s and 50s retro style, complete with the obligatory photos of fine finned vehicles and gobs of red neon.

The BYOB means that it is not only a brewpub, but also a place where you can brew on-premises. It is a cool idea, but I wondered if they were selling the stuff that their brewing customers didn't want to take home when I saw the menu. The beer list was a mile long! There must've been 20 different beers there.

The nice anchor at the station had told me that Kelly's Imperial Stout was pretty good. I ordered one and took a first sip.

It was very nice — for a porter. In fact, it was one of the best porters I had tasted in awhile. But this was supposed to be an Imperial Stout. Hmm.

Next, I tried the IPA. There are no cutesy names to get in the way of the beers at Kelly's. It was just called "IPA."

It smelled like perfume. Cologne. After-shave. And it tasted that way, too. I took about five sips just to make sure I wasn't going crazy, and set it aside. Pints are relatively affordable in Albuquerque (usually around \$2.50 or so), so I didn't feel too bad about not finishing it.

My mom didn't raise a dummy, so I asked for a sample of the next beer I wanted to try. It was the ESB. It had that same perfumy quality about it, so I passed.

By that time, my persnickety nature had sparked the interest of the fellow sitting next to me at the bar. He recommended the Scotch ale. I ordered another sample. No perfume! In fact, other than being a bit thin for my tough Northwest palate, it was just fine. At least it didn't taste like Chanel No. 5. But I should've stuck with the Imperial stout.

After having some of the best green chili stew I've ever tasted in my life, I called it a night.

The next day, armed once again with my map and directions (and the homebrew from my anchor friend), I struck off for what some folks were saying was the best brewpub in town: Il Vicino.

The establishment, which is near Kelly's in the Nob Hill district, is actually a pizza restau-

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# SCP Results and Standings

By Mark Wilson

Seven bocks were entered for the May Styles and Competition program. We had entries from Curt Hausam, Mike Szwaya, Dan Schultz, Gary Corbin, and three entries from Mitch Scheele. Mitch took first with his "Bear Claw" traditional bock. A Maibock from Curt Hausam took second place, and another from Dan Schultz wrested third. BJCP judges David Cato and Brian Butenschoen judged the bocks.

This month's style is wheat. All of the German wheat styles and American Wheat are eligible, so bring on your Widmer clones. You may still have time to brew one! Save those Wits for August, though. And in July you can slake our judge's thirsts with a tasty IPA.

See below for the current standings in the race for the coveted silver bung for OBC homebrewer of the year. Points for brewers who placed (with OBC listed on the entry form) at Slurp 'n' Burp, AHA 1<sup>st</sup> Round, HOTV, and all monthly SCPs except Extract (not judged at press time), are included below. As you might have guessed, Curt Hausam is in first, but Mitch Scheele is trailing by only seven points! Tom Irwin in striking distance at 13. With the Oregon State Fair, OBC Fall Classic, and seven more SCP's, it's anybody's Clydesdale race.

Point allocation 1<sup>st</sup> = 5, 2<sup>nd</sup> = 3, 3<sup>rd</sup> = 2, Judge = 1, Entry = 1

	judge	SCP Total	Comps	Total
Curt Hausam		3	33	36
Mitch Scheele		13	16	29
Tom Irwin		1	12	13
John Lund		5	0	5
Matt Hollingsworth		5	0	5
Ken Johnson		0	5	5
Duane Younger	2	2	0	4
Gary Corbin		1	3	4
Mike Szwaya		2	2	4
Brad Sleeper		1	2	3
Kevin Hayes		3	0	3
Matt Weaver		3	0	3
Abe Goldman-Armstrong		2	0	2
Brian Butenschoen	2	0	0	2
Dan Schultz		2	0	2
Jim Woodruff	2	0	0	2
Mark Wilson	2	0	0	2
Noel Blake		0	2	2
Merle Gilmore		0	2	2
Dave Cato	1	0	0	1
Greg Martin		1	0	1
Mack Drain	1	0	0	1
Paul Walker		1	0	1
Russ Rainsforth	1	0	0	1

## Blanche of Burnside Wit Recipe

By Abe Goldman-Armstrong

I'm brewing a batch of this wit to serve at the August meeting. You too can brew a batch in time for the August SCP competition, the recipe is based on Hoegaarden. Recipe is for 10 gallons.

14 lbs. 2-row  
12 ¾ lbs. Raw wheat  
1/3 lbs. Rolled oats  
1 ½ oz. Yakima Kent Goldings 5.9% a.a. -60 mins  
1 ½ oz. Curacao (bitter) orange peel (ground) -20 mins.  
2 teaspoons fresh ground coriander- 20 mins.  
1 teaspoon cumin- 20 min  
1 oz. Domestic Saaz 5.9% a.a.- 5 mins.

Mash at 154F for one and a half hours, sparge with 7 gallons of 170F water. Bring to a boil for 30 minutes then add Goldings. Cool with immersion chiller, pitch starter of blend of Wyeast American Ale 1056 and Bavarian Wheat Yeast\*. Ferment for one week at ambient temperatures. Transfer and cold condition for two weeks.

\*I got this technique from a book of recipes, I have not used White Labs Wit yeast, but hear it is quite good. I have tried Wyeast's version, but was not pleased with the flavour profile it produced.

# Horse Brass Collaborator Beer Selected

*Continued from page one*

the top three positions. It was especially difficult for the group to decide among the top finishers. Each had its boosters, though in the end, while all were deemed worthy, the panel finally came to agreement on the final ranking.

1st Place: Mitch Scheele, traditional bock  
2nd Place: Steve Woolard, export stout  
3rd Place: tie between Brian Butenschoen, California Common/pale ale hybrid, and Tom Thompson, English-style mild.

In the event the first place beer cannot be brewed at Widmer, the second place beer will advance. The third place beers may be considered for an upcoming slot in the regular Collaborator series, should one become available.

Thanks to all the brewers who put their hearts into producing these excellent, well-wrought beers: Greg Martin, Ted Hausotter, Curt Hausam, Brad Sleeper, John Gram, Max Tieger, and Tom Irwin.

We also owe much gratitude to Alan Sprints for the use of the Hair of the Dog meeting room, and to the following evaluators. Alan Sprints, Jody Knapp, Josh Kuhn, Martin Wilde, Bob Farrell, Preston Weesner, Lisa Morrison, Bob Brewer, Abe Goldman-Armstrong, and Mark Wilson made a tremendous effort to decide this competition.

Congratulations to Mitch, one of the hardest-working brewers in our club, and to all the OBC brewers who participated.

## Further Collaborator News

The judging for the Spring Beers has not yet taken place. We have about 7 fine entries, so keep tuned for further developments.

Also, please note that this is your

last call to get those Kölsches, milds, and other summer beers ready for the Summer Collaborator competition. Entries will be due at the July meeting. As usual, if you can't meet that date, let me know and we'll arrange a drop off before the evaluation.

## Bavarian Weizen

*By David Cato*

Well, here's my very simple and straight-forward Bavarian Weizen recipe that took second place at MCAB in 1999 and BOS at BHC the following week. It's been a while since I did it, but with summer coming up, it's time to try it again (but maybe a step mash instead of the decoction) ...

For 5 gallons, OG 1.053, FG 1.013

6 lb. German Wheat Malt  
4 lb. German Pils Malt

4 g. Tettnanger (4.9%) 90 min.  
4 g. Hallertauer Tradition (7.0%) 90 min.  
6 g. Hallertauer Tradition (7.0%) 60 min.  
6 g. Hallertauer Tradition (7.0%) 15 min.

Wyeast 3068

Dough in @ 110F, rest 30 minutes before infusing with boiling water to hit 131F. Pull first decoction and heat to 158F, resting until conversion is complete. Boil decoction for 5 minutes and return to rest mash, hitting 149F. Pull second decoction and heat to 158F, resting until conversion is complete. Boil decoction for 5 minutes and return to rest mash, hitting 158F. Rest 30 minutes then infuse with boiling water for mash-out.

Save at least 48 oz. of chilled wort for priming. Ferment @ 66F (use blow-off hose) Rack to secondary and condition @ 46F for 1 week. Keg with 48 oz. of the saved wort and allow to carbonate for 1 week @ 68F. Condition for 3 weeks @ 50F.

# The Japanese Beer Scene

By Mark Wilson

I recently came back from a vacation in Japan. I'll skip the numerous temples, crowded trains, and shoe removal/donning, and get straight to the point, the beer!

In general, beer was easy to find, at any restaurant, streetside vending machines, and on long haul train and Shinkansen (bullet train) vendors. That is, if you like ultra light and dry lagers from megabreweries Kirin, Sapporo, and Suntory. After a couple of days of nothing but light beer and sake, I desperately bought a beer with only one English word on the can: "black." Upon opening I discovered some sort of watered-down whiskey concoction. Finally, I was able to find a dark lager (kiru biru) at an Okonomiyaki restaurant that we ate at. This dish is basically a seafood and egg pancake, which is fried on the grill at your specially designed table (I had the squid). But as an English-only Gai-jin (foreigner), finding beer was tough. Luckily, I had a translator in the form of my brother, who lives in Tokyo, and Fred Eckhardt, who had sent me his extensive notes on breweries and pubs in Japan beforehand.

The first place I found was "Popeye's", a "western-style" Izakaya. Ignoring Fred's directions exiting Ryoogoku station, my traveling companions (my brother and his Japanese friend Ginnichi) and I wandered across

what appeared to at least be a bar, if not a microbrewery. Unfortunately, they were not open until 5, so we continued. After wandering through a WWII memorial and the Kokugikan (National Sumo Stadium and Museum), we stopped back at the station for a breather. Here at least we found a restaurant with some ji-beers (country beer, or microbrew), I did not catch the brewery names. We had a very harsh "weizen" that was more like an oxidized pale ale, and a fairly decent dunkleweizen.

Refreshed, we searched some more. Unfortunately buildings are not numbered sequentially in Japan, and even with the location clearly marked on a map at the station, we could not find the elusive Popeye's or even a neighborhood storekeeper who could point us there. Finally we ran across the cross street, and a man working in a bakery sent us on down the street to the promised land.

Once inside, we found an extensive beer list, stylized with the trappings of a regular western pub. They had some English megabrews such as Bass, a selection of Rogue ales, and an empty bottle of Fred at the bar. A Mr. Aoki, who remembered Fred immediately, served us. He brought out a photo of Fred from his previous visit, exclaiming, "He's a god!" We started with Shinano Dragon. Finally, a decent beer! This was a smooth tasty amber ale, sweet, malty and

cloudy. It was one of the better beers we had. Then I had Hakusekikan Pale Ale. A very English style pale ale, right down to the high levels of diacytel. Not to my tastes. Next we sampled the Hinotani brewery's wares. They brought out a "weizen" and a pale ale. The weizen just tasted like a smaller version of the pale, no ester or even wheat character there. The pale ale was very soft and well-balanced. What made the day was the Hinotani barleywine. This was fruity, hints of apple, and very malt balanced. Alcohol was very evident at 10%. Probably the best beer we had there, it was definitely on par with America's finest. I moved on to Tazawako's Koelsch, very dry but actually bordering on having some koelsch character; a very dusty hop nose, with some fruitiness. Mineral water hardness was also evident, and the beer was slightly oxidized.

A very pleasant part of the experience was the little appetizer brought out with each round. Pickled baby cucumbers and radishes, Chinese pork dumplings, and edamame. The last beer I had was Mimanishu Dunkleweizen. This beer had a very phenolic German weizen character, which really dominated, bordering on bubble gum. The roast malt was very subdued but appropriate.

Before leaving, I interrupted some salary men to take their picture. They were drinking out of a contraption that could only be described as a beer bong. A huge

# Beer in Japan

plastic tube, about three feet tall, five inches in diameter, filled with draft beer. It had a plastic ice pack encircling the bottom of the tube, just above the tap, from which they poured themselves beers as they went along.

My brother had to work the next day, and he set me up with his friend Ginnichi as an interpreter for my excursion to the Echigo brewery in Makimachi. This involved 2 hours on the Shinkansen to Niigaata, then transferring to an ancient train to Maki. When we got there, it reminded me of Forest Grove. From the train station the police gave us directions and called a cab for the ride to the brewery. It was a beautiful facility with high ceilings, wood-paneled fermenters, very German looking decor. Not just looks, I found the beers to be world-class. I started with the “Munich lager”, a BJCP-spot-on version of a Helles, very crisp, clean, with a continental hop finish. I tasted Ginnichi’s German Weizen, which was also very authentic, a nice balanced phenolic character; more accurate than any American interpretation I have tried. They also had an Amber Ale, which was very clean, medium-sweet, but otherwise non-descript. The pale ale would tread water anywhere in the US except the Northwest, and had a very floral nose. The highlight was the imperial porter. It was dark and chocolaty, with a subtle roastiness that built up with each taste. I did not perceive the 9% alcohol advertised. I tried their

other two nama (draft) beers, a pilsner that was not as nice as the Helles, and very light stout.

Despite dropping every name that Fred had given me, and waving my brew crew business card, I was unable to even get a tour or talk to any of the brewing staff. The specialties that Fred had mentioned were not available, a trippel and a ginjou beer (brewed with sake yeast). Looking sad and beer-geeky, I finally got our bartender to bring out something called “Ocean Ale,” which was kept in a ceramic container with a swing top cap. I was able to draw out the story, apparently brewed by one of the (American?) Echigo brewers in Seattle, then carried in a sailboat to Hawaii en route to Japan. It was a light old ale, served in a stoneware glass. Sour at first, very light, delicious, and expensive.

The lunch accompaniment was Japanese version of micropub grub: little skinny sausages, bread and cheese (the only dairy products on the entire trip), pickled baby cucumbers, and a small pizza with a tortilla crust. We picked up some souvenirs and headed back to Tokyo, extremely satisfied, and happy to have taken the journey. Not wanting to be let down, I switched to sake for the rest of my trip.

# High & Dry in Albuquerque

*continued from page 3*

rant that just happens to also be a brewery. I wasn’t expecting this, so I got some weird looks when I ordered a sampler of all their beers — and no pizza.

I got an even weirder look or two when the server brought the tray of beers to my table. And no pizza.

Unknowingly, I had tried one of their beers while visiting my parents in Colorado — and I loved it! Wet Mountain IPA is a very good representation of the style, with a crisp, hoppy nose and a nice warm, malt-alcohol follow-through. It was my favorite among the other choices at the brewery as well. Come to find out, it originated at the Il Vicino in Colorado Springs. (The Albuquerque/Nob Hill restaurant is the original location.) Il Vicino has several brewery/pizzerias in the West and Midwest. If you are heading that way, they are worth checking out.

Amazingly, I had the best beer in Albuquerque in the airport on my way home. Cabezone sold its brewery, but the brewer is using another brewery to continue making beer until another site can be found. The Suncatcher Pale Ale was perfect with a nice hop profile that merrily married with a mouthful of malt.

Hopefully, this brewpub can stretch its wings beyond the airport scene soon.

# The summer of Beer !

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.

14th June	Meeting- Steinbarts SCP style- Wheat
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
20th-22nd July	Portland International Beerfest-Park Blocks
25th-27nd July	Oregon Brewer's Festival- Waterfront Park
9th August	Meeting- Steinbarts SCP style- Witbier
TBA September	OBC Fall Classic Homebrew Competition
13th September	Meeting- Steinbarts SCP style-Vienna/Marzen/Oktoberfest
15th September	Brew Crew Picinic- Vancouver Yacht Club
25-27th Sept.	Great American Beer Festival, Denver, Colorado, <a href="http://www.beertown.org">www.beertown.org</a>
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, <a href="http://GCBF.com">GCBF.com</a>
December	TBA—Holiday Party SCP style Mild



Newsletter Office  
2041 E. Burnside  
Portland, OR 97214