



Next Meeting: June 12, 7:30 p.m. @ Steinbart's

BREW CREW NEWS

"I've always believed that paradise will have my favorite beer on tap."

-- Rudyard Kipling

Oregon's Oldest Homebrew Club

JUNE 2003

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The Presidential Pint

By Brian Butenschoen



June's meeting is once again at Steinbart's. The style of the month is Category 21 and 22 of the BJCP guidelines Fruit/Spice/Herb/Vegetable or in Trevor Millund's words, "You made a

what?"

The meeting will start at 7:30 sharp and will feature a talk by our foremost local expert on herbal beers, Craig Nicholls, Brewmaster at Port Halling in Gresham. Craig is kind of shuffling his schedule around to make the meeting, so offer your thanks.

Speaking of thanks: We will be passing around thank you notes to be sent to the brewers who have come to the meetings this year and talked about the style of the month. There will also be one for John Harris at Full Sail for all the hops he donated. After you see what I've come up with for a thank you card, I'm sure some one will step up and design something better.

In July, I'll propose we send \$1,000 to the Bob McCracken scholarship for fermentation science students at Oregon State University at the annual Widmer meeting. Speaking of which, the annual BBQ meeting on the Widmer loading dock is tentatively scheduled for the 4th of July this year.

I'm keeeding!!! It will be 10th of this year and will include a new grillmaster, Mike Szwaya. Lisa Morrison will be checking people in and Duane "insert a metaphor for 'badass' here" Younger will be the Sergeant-at-Arms.

Like the previous three years, guests will be permitted only if accompanied by a member and the guest's nametag should have the name of their "sponsoring" member on their nametag. If you are a renewing member, please bring a check and we will re-up you, and get your dues to Catherine. If any guests want to join, we will have applications to join and pre-stamped, pre-addressed envelopes for new members to send in their applications and dues to Catherine. I heard rumor of an appearance of Collaborator Pre-Pro Lager, should be fun.

The Seattle International Beer fest-sponsored bus trip, Sat. July 12. Cost is \$65 and includes free glass, script and entry for the SIB as well as a side trip to Bottleworks. Make checks payable to "PET-CROSS" and give them to either Cherie Carstensen or Lisa Morrison at the June meeting.

We will not be having an August meeting this year and instead, we will just have the picnic. It will be Saturday, August 23 in picnic area E at Laurelhurst Park — which is between Stark and Burnside with SE 39th bordering on its east end. For more information, log on here:<http://www.parks.ci.portland.or.us/Parks/Laurelhurst.htm> We will be making beer and food. Abe Goldman-Armstrong has stepped up to organize this year's picnic. The one caveat about picnicking in the

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park is NO kegs. Bottlers rejoice! No fear of keg envy and no snide comments from the keg community.

Let's see - what else have the voices told me to say ...

Sign up to volunteer for the OBF on Friday and Saturday night. After all, this is the OBC's second largest moneymaker.

On to the Stevenson Brew Fest. It's the last weekend in June in a little park by the mighty Columbia River in Stevenson, Wash. Have not been there yet — might have to add it to this beer hunter's festival list.

You mead makers out there: don't forget National Mead Day is August 2. We will be at Steinbart's once again to make the relatively easy to make mead and probably pull out some meads from last year's mini mead experiment.

Jeez - will I ever stop writing?

Last of our summer fun: Hop Madness September 6 and 7 and the following weekend an Organic Brewers Festival at Port Halling in Gresham.

Cheers — B.



Herald In Summer At Brews, Blues & BBQs

By Steve Woolard

Join your fellow Brew Crew members Saturday, June 28(12-8pm) for some hot blues and cold brews in Stevenson, Wash.

This neat small town has a park right on the Columbia River and across the street from Walking Man Brewery(winner of the People's Choice Award at the Spring Beer & Wine Fest).

There will be about 25 beers pouring from regional breweries and a few local wineries. Tasty BBQs from five local restaurants, including cedar plank salmon from Skamania Lodge, will go well with the different beers.

This year Robbi Laws will be starting the day off with some amazing blues guitar work and showcasing his new CD that will be released that week. Bill Rhodes and the Party Kings are back also to get you on your feet for some dancing in the grass.

A couple of car and antique motorcycle clubs will be also doing a drive in to show of their wheels.

There's no cover charge, with mugs \$3. and buck tastes or \$3. full. Stevenson is only 40 miles east of Portland, just across the Bridge of the Gods. There's lots to do in the area so come up early and make a day out of it, or a whole weekend. Don't forget your lawn chairs and kids are welcome, also.

For more info call (800) 989-9178

Big Brew Review

By Brian Butenschoen

On Saturday May 3, bright and early, about 20 people gathered at Steinbart's for the American Homebrewers Association's Big Brew.

Steinbarts donated all the DME we could use and Laurelwood Brewpub provided the yeast starter. Dan O'Kane got the ball rolling, by dropping off the pilot system, so we could start our brew day.

We started out with an Belgian Abbey-style 12 beer — lots of DME and a grain bag filled with caramunich, 80L crystal malt, flaked maize, Special B and Carafa. Our group of brewers then went into the store to get the short list of ingredients for our Anchor Steam clone. Just 7 pound of light DME and 14oz. of Briess 60L crystal malt, steeped in a bag, as we ramped through to 170 degrees. We pulled out our grain bag and headed onto the boil. We had three additions of Northern Brewer hops, knocked out, chilled and pitched a vial of White Labs SF Lager only because they were out of Wyeast California Lager.

In-between finishing batches we cooked up some humongous hot dogs boiled in homebrew. The dogs were purchased by Bob "Costco Run" Farrell. We also had potato salad, chips and salsa and homebrew.

We chilled the first beer and pitched a 2 day old tube of Wyeast 1762 and 8oz. of Laurelwood slurry, oxygenated mightily and started to clean up.

Thanks to John De Benedetti and Angel at Steinbart's, Gretchen Hogan and Greg Martin, who helped brew, cook and clean, Robert "Jos" Joslyn for bringing his excellent homebrew and an especially big thanks to Dave Chaffin, who was there from beginning to end and then volunteered to help judge the afternoon session of the AHA's-NHC at Young's-Columbia Distributing.

May 8 Meeting Minutes

The 40-minute meeting at Steinbart's presided over by President Brian Butenschoen included a report on the Spring Beer Fest, reports from committees and information on upcoming events. About 75 members attended.

Steve Woolard said 20,000 people attended this year's Spring Beer Fest. But bigger news for the OBC is the \$250 to be given to the Bob McCracken Scholarship fund at OSU's fermentation and brewing department. Steve thanked the OBC members for their support and volunteering.

Steve specifically noted the work done by Jennifer Honaker and Christine Irwin.

Chris made a quick plea for members to sign up as volunteers for the OBF on July 25, 26 and 27. She said the early shifts on both Friday and Saturday were filled, but volunteers were needed for afternoon and evening shifts. She can be contacted on the OBC Web site: <http://www.oregonbrewcrew.com>.

Brian allocated jobs to numbers located on members' name tags; Number 1 were the winner; they had nothing to do; 2 were to be welcoming; 3 were to be on clean up; 4 were to be beer judges and 5 were servers and pourers.

Five potential and new members gave a quick description of themselves and brewing experiences. All were cheered after their short speeches.

Brian said the AHA Big Brew at Steinbart's May 3 went very well with the assistance of many OBC members with special thanks to Preston Weesner, Bob Farrell, Greg Martin, Mark Wilson and Gretchen Hogan. He added brewers were able to make that afternoon's judging at the NW Regional AHA Homebrew Competition at Columbia Distributing.

Trevor Millund, Education/Competition Committee Chair, reminded members of

the Great Malt Experiment on Saturday, June 7 at Hair of the Dog.

Beer judging after the meeting, led by Brian, was to judge SCP English and Scottish Strong Ales entries.

Noel Blake quickly described the Collaborator Project in which Widmer Brewing pays for all ingredients for a four-bottle sample of beers that might be brewed by Widmer. Noel also presented Preston Weesner a Collaborator Jacket for his maibock, the latest Collaborator beer being produced by Widmer. He also initiated Preston into the ways of the quasi-secret Collaborator chest bump.

Other announcements included: A May 24 release Party at Matt Maple's Liquid Solution in Tigard, The Heart of the Valley's Homebrew and Microbrew Festival May 17 in Corvallis, the next meeting will be June 12 at Steinbart's; the annual meeting at Widmer Brewing on July 10 is in need of a person to grill, Fred Eckhardt, who was almost celebrating his 77th anniversary, said OBC members should try to attend the June 18-21 AHA National Convention in Chicago—actually held at the Holiday Inn at O'Hare airport, Greg Martin reminded members they could borrow the pilot system — a complete brewing system — from OBC for free and Brian thanked all the members, brewers and friends who made beer, the great spaghetti feed and did other work to make the meeting move along smoothly and interestingly.

The official business meeting was adjourned at 8:15 p.m.

Bockmeister Blab

By Mitch Scheele

If you liked "Andy, the Lonesome Singing Carboy", you'll be happy to know that it's going to be printed in *Mid-Atlantic Brewing News*, a sister publication to *Northwest Brewing News*.

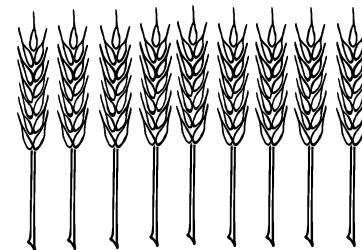
In addition, I'll be also be doing a new comic strip every two months, and getting paid for it! This is great news, and (partial) fulfillment of a lifelong dream for old pieface. And, thanks to some shrewd negotiation, I'll be getting a bundle of each issue of the eastern tabloid, for free distribution to the legions of Bockmeister comics fans!

Andy is a pretty cool carboy, but he doesn't have quite enough juice to propel a regular vehicle. Instead, the comic strip will be about varied subjects & beer-related themes. It's time for an exciting new contest—*name the comic strip!*

First prize is a six-pack selection of Bockmeister brews, AND a suitably mutated and pseudonymous version of the winner will appear in a future strip.

So, fire up those creative synapses, and submit your ideas, before July 10, to:

Mitch Scheele
1350 Center St.
Albany, OR 97322
surfsumo@cmug.com
541-967-8977



Opening A Brewpub A 'Fearless' Prospect

By Ken Johnson

Hard to know where to begin. I wish I had been keeping a journal. So many trials and pitfalls. So many helpful hints for the next adventurer to travel this path. There are so many snakes in this business. A hundred short stories of lies and deception. As usual, my good luck, bravery, and fast reflexes helped me to prevail most of the time. As always, most important; the lovely and gracious Mrs. Johnson has been there to keep the lights on so I could have this chance.

Two batches are in the can as of this writing. I am held up now because I need a transfer pump with some more strength. One of my challenges is that I only have 400 amps service in my building. No three phase. PGE would love to lighten me up another 10 grand to install it. I said no. A 110 volt/2hp pump is a hard one to find. But, the CIP systems require more poop than my little pump could muster. That will only cost \$1200. I have also been held up waiting for gaskets for my Grundy tanks. The fermenters are Grundy. I finally got a hold of some for \$65 each. I only needed four!

The system actually works very well. The mash tun was the big question. It has performed well so far. Still needs some tweaking as it allows some grain through. The HLT holds temp well. I managed to cobble together a small boiler pump to move the Hot Liquor to the mash tun. I was trying to engineer a gravity feed system, and couldn't make it pencil out. This little boiler pump works really well and only cost \$166. Thanks again, Grainger!

The oil burner fired kettle has been the real headache. Oil burners only have one speed, no throttle. They are either on, or off. If I put in the nozzle hot enough to get it to a boil on one hour, it boils so violently I can't keep it from boiling over. I guess we go back to the colder nozzle. Takes 3 hours to get to a boil. At least we can manage it once the boil commences. It really caramelizes well though! It's kinda

like riding a real mean bull. Or maybe it reminds me of Slim Pickins riding that bomb.

The first beer was a pale ale. I got it pouring today. It tastes real good. The second beer was a Scottish. It is still in the fermenter but tastes awesome. The draft system still needs some work but it looks nice. I have 10 taps. I have 5 serving tanks and 65 kegs. I intend to have at least 5 of my own on all the time. I will have some other craft beers on the other 5 taps.

I ordered food today. Scott from Sysco spent 4 hours wrestling with us.

I could spend hours talking about all the work and effort with the kitchen, electrical service, plumbing, etc. I wish I was about 15 years younger for this! The biggest lesson I learned is that I will never do drywall work again. I hate it so much. The doors showed up and 2 of them should have been installed before the drywall. When I saw this I damn near cried.

This is more work than I ever imagined. There is so much crap going on here. It's a circus and a nightmare. All I wanted to do was brew some beer.

I haven't even talked about the city and their brainless garbage. I have been down there every day except two, so far this year. Because beyond all this stuff, there is no place I would rather be than in my own brewery. Making beer. I am humbled by the magnitude of it all sometimes. You can't do this in China. Only in the greatest country in the world, does a guy like me get to do something as crazy as this. We will try to open Friday June 6. I am not sure if we'll make it. I know we will be open before the 15th.

Fearless Brewing Company
326 S. Broadway
Estacada, Or. 97023
(503)630-BEER (2337)

A Wee Bit O' History

By Brian Butenschoen

Tom Rydzewski from Mt. Hood Brewing brought a Scottish Wee Heavy for the style of the month.

This beer has an OG of 1085 and is 8+% ABV. It is made with 2-row pale malt, Munich, crystal, carastan, wheat, rolled oats and peated malt. It uses Mt. Hood, Willamette and East Kent Goldings for hopping.

It is rich, smooth, sweet, with a touch of alcohol and a kiss of peated malt. It is one of my favorite Wee Heavy's.

This beer is brewed and fermented at lower temps than most ales and then lagered for a longer period of time. It verges on opaque in color, is mildly hopped like a good Scot beer, and the complex maltiness of the beer predominates in flavor and finish. 10-20 percent of aged Pittock Wee Heavy is blended into each new batch to create a sherried flavor, which increases its complexity.

It is named after Portland industrialist, businessman, journalist and mountaineer Henry L. Pittock.

Beer Bits By Members

On May 20, I tried a Widmer Hop Jack Amber ale that was bottled June 1, 2002.

It has aged remarkably well, and is in fact, more easily drinkable than I normally consider it to be.

The color is a light copper, similar to the brown of a dead rose-pine pine needle. The head retention is fair; not firm or rocky, but a thin veil just over the top that rises up to an eighth of an inch, with agitation. It has legs, like wine, rather than lace.

The aroma is old and slightly oxidized; smelling of cardboard. But there is still a citrusy undertone of hop aroma clinging on by a fingernail. The scent of honey and caramel maltiness rears its tasty head about midbottle.

The flavor is actually balanced toward malty. A tangy hop flavor makes it go down easy and is refreshing. It's not tongue chafingly bitter and the hop flavour isn't assertive, but it's definitively there. The finish is grapefruits and granite.

-- Will Siska

Memorial Day I helped Jeff Ball brew beer at his house in Greeley, Colo., mostly stirring and stirring and inhaling the heady aroma of hops and malt. Jeff used extract, but also steeped some rye to add a little more flavor, and threw in some fresh tarragon for a new twist. The thunder was rumbling and rolling with flashes of lightening occasionally, so I think Jeff is going to call this one Rolling Thunder Strong Ale.

Aside from brewing, we had lunch one day at Wynkoop Brewery pub in Denver. Great old building, with incredible fried ginger chips accompanying a rock shrimp dish. The IPA we drank with lunch was good, but didn't knock my socks off.

The thunder and lightening storms I witnessed all week sure were a blast!

-- Laura Barton

The Great Alaskan Beer Expedition

By Stuart Hicks

I decided to visit my brother in Anchorage in June after getting a free round-trip ticket on Alaska Airlines. The six-day trip was primarily dedicated to "pub-crawling." It was time to evaluate Alaskan beer on this trip.

After getting off the plane, we drove straight to the Bear Tooth Theatre Pub. It was closed in the afternoon, so we headed to downtown Anchorage and visited the Sleeping Lady Brewpub. The restaurant overlooked Cook Inlet, which could be viewed from the patio and bar. I did a sampler tray (pale ale, IPA, Scottish ale, porter, and barleywine). The Urban Wilderness Pale was nice, and had won a bronze medal at the IBF. The Fish-on IPA was another nice beer, full bodied with a spicy finish.

Later that evening we went back to the Bear Tooth Theatre Pub, which is mainly a restaurant and theater. The pub is associated with the original Moose's Tooth Pub and Pizzeria. We got there early and the restaurant was almost full. The band Leftover Salmon was playing in the theater that night. I ordered the halibut tacos, and was impressed with the Beartooth Bock, and the Fairweather IPA. The IPA had a grassy, slightly grapefruit flavor, and a nice hoppy finish. It was one of my favorite beers on the trip.

We then went to Humpy's Great Alaskan Alehouse where they had a live band playing on the back patio. We got a seat at the bar. Humpy's is basically a taproom and restaurant with an impressive beer selection. The beer menu is updated on a daily basis. They had a Deschutes Pale Celebration on Cask. I had never seen this beer in Portland. They must have connections! I had the Alaskan Doppelbock, and the Cohoho Imperial IPA from Midnight Sun Brewing. The Cohoho is a beer you must try. Humpy's is the place to hang out downtown. They have a lot of good beers, live music, and a diverse and interesting crowd.

The next day we went to the Glacier Brewhouse, which was located downtown. The Glacier is a nice up-scale brewpub and restaurant. The food was fantastic. I would recommend having dinner at the Glacier when you are in town. They had the best clam chowder in town, and great pizza. I had a chance to sample their Jim Beam Stout (aged in oak), the cask Imperial Stout, which had a sweet, chocolate, alcohol finish. They also had a great IPA, and a honey Mai Bock. The bartenders were great and they were happy to give out many free beer samples.

We finally made it to the Moose's Tooth Pub and Pizzeria after a couple of days. The beer is brewed downtown and distributed at the pub. The Moose's Tooth has a wide selection of beers and the best pizzas. The wild mushroom pizza with portabello mushrooms, crimini, three cheeses, and special Denali sauce was excellent. My favorite beers were their sweet and malty doppelbock, the Moon Flower ESB, and of course the Fairweather IPA. The Pipeline Stout was also very nice. They had a barleywine, which we drank to finish off the evening. Go to the Moose's Tooth for beer and pizza! You won't be disappointed.

In summary, I was quite impressed with Alaskan beers and brewpubs. You can also get locally bottled beers from Midnight Sun Brewing and Silver Gulch Brewing Company in the Anchorage area.



Collaborator: And The Winners Are ...

By Noel Blake

We had a very strong flight of beers for this year's Spring 2003 Collaborator competition. Eleven beers were entered by Ingmar Saul, Dave and Mandy Hayes, Linda Norton, John and Judi Gram, Eric Baxter, Chris Johnson and Bill Schneller, and Duane Younger. Styles included bitter, amber, ESB, IPA, Biere de Garde, pilsener, old ale, and Belgian saison.

Five of these eleven beers went to the taste-off, and in a tense showdown, two beers were chosen. In a Collaborator first, the two selected beers were brewed by the same brewers: a Czech Pilsener and a Belgian Saison by Chris Johnson and Bill Schneller. They will represent the Collaborator program very well.

The judges of this fascinating competition were OBC president Brian Butenschoen, Eric Bogan, and Martin Wilde. Oregon Brewers' Guild chairman Jim Parker was also invited but was called away on business at the last minute, so I stepped in to fill out the first round judging. Brian, Eric, and Martin participated in the final selection.

In other Collaborator news, Curt Hausam's pre-prohibition pilsener is being readied for re-release, and will be featured at the Oregon Brewers' Pavillion at this year's OBF. Also, Widmer have chosen Sled Crasher as this year's entry to the Great American Beer Festival. There is no "winter warmer" category, so this beer will be entered as a Strong Ale, which makes for an uphill battle to garner two GABF medals in a row for the Collaborator project. Let's all think good thoughts for Collaborator at the end of September.

Whatever happens at the GABF, we've got a lot of great beers coming up, including Mitch Scheele's Vienna and Ingmar Saul's Dry Stout, plus the new Pilsener and Saison from Chris Johnson and Bill Schneller.

It's a great time to be a Collaborator.

Czech Me Out -- Czech Pilsner

10 lbs. Belgian Pils Malt (2L)
 1 lb. German Vienna Malt (3L)
 1.5 oz. Czech Saaz Hop Plugs 3.1% Alpha (60 minutes)
 1.5 oz. Czech Saaz Hop Plugs 3.1% Alpha (30 minutes)
 1 oz. Czech Saaz Hop Plugs 3.1% Alpha (5 minutes)
 Wyeast 2124 Bohemian Lager Yeast (1/2 gallon starter)

1. Mash grains in 3 gallons of water at 122 degrees for 30 minutes.
2. Raise temperature to 156 degrees and hold for one hour.
3. Raise temperature to 168 degrees and hold for five minutes.
4. Sparge with 5 gallons of 170 degree water.
5. Collect approximately 6 gallons of wort and bring to a boil.
6. Boil for 90 minutes total. When there are 60 minutes left in boil add first hops. When there are 30 minutes left add next 1.5 oz. of hops. Five minutes before end of boil, add finish hops.
7. Cool to 60 degrees and pitch yeast. When fermentation starts, drop to 50 degrees. Ferment at 50 degrees for 2 weeks. Raise to 68 degrees for 36 hours (diacetyl rest). Rack to secondary.
8. Chill back to 50 degrees. Drop temperature 2 degrees per day down to 33 degrees and lager at 33 degrees for 2 weeks or longer. Prime with $\frac{3}{4}$ cup of corn sugar and bottle.

Saison Of The Witch

6 lbs. US Two Row Malt
 3 lbs. German Vienna Malt
 2 lbs. Highly Modified Belgian Wheat Malt
 1 lb. Flaked Oats
 $\frac{3}{4}$ lb Corn sugar (added to kettle)
 1 oz. Hallertauer Whole Hops (US) 4.7% Alpha (60 minutes)
 $\frac{1}{2}$ oz. Hallertauer Whole Hops (US) 4.7% Alpha (30 minutes)
 $\frac{1}{2}$ oz. Hallertauer Whole Hops (US) 4.7% Alpha (10 minutes)
 $\frac{1}{2}$ oz. Dried Bitter Orange Peel (in boil 10 minutes)

1 tablespoon whole coriander seed, crushed in a mortar and pestle (measure before crushing) (in boil 10 minutes)

White Labs Saison Yeast (1/2 gallon starter)

1. Mash grains in 3 gallons of water at 154 degrees for one hour. Raise to 168 degrees and hold for 5 minutes.
2. Sparge with 6 gallons of 170 degree water.
3. Collect approximately 7 gallons of wort and bring to a boil.
4. Boil for 90 minutes total. Add first hops at 60 minutes left in boil. When there are 30 minutes left add next hops. Ten minutes before end of boil, add finish hops and spices.
5. Cool to 70 degrees and pitch yeast. Ferment at 70 degrees for two weeks. Rack to secondary and hold for 3 weeks before bottling. Prime with $\frac{3}{4}$ cup corn sugar.

Ride On The Magic (Beer) Bus

By *Cherie Carstensen*

Summertime ... it's hard to imagine, but it's just around the corner!

And with it, the second annual Seattle International Beerfest! For those of you unfamiliar, SIB promises to be:

“AN OVER-THE-TOP BEER FESTIVAL celebrating the world's most legendary brewing nations, boasting over 100 world-class beers from more than 20 countries. Our primary goal is to introduce people to the greatest beers in the world they've never heard of.” READ MORE: <http://www.seattlebeerfest.com/Index2.htm>

You know what this means don't you? ROAD TRIP!! Thanks to the efforts of SIB organizer Rick Carpenter, a bus company has been contacted to whisk us away, negating the need for a designated driver! On Saturday, July 12, we will meet at the State Building parking lot (N.E. 7th and Oregon) at 8:45 a.m. This is a metered parking lot, but parking is free on the weekends. We will leave Portland at 9 a.m. sharp.

Our first stop will be Bottleworks in Seattle (e.t.a. 12 p.m.). Bottleworks a “beer boutique” modeled after the Bottle Shoppe in Brugge, Belgium.

Anticipate about an hour there, then it's on to the SIB! The beers flow until 10 p.m. on Saturday, and I'm sure we will want to stay to the bitter end, so anticipate a late arrival back in Portland (1 a.m.-ish).

A couple of other notable points: Our bus is well-equipped with “facilities,” so we don't even have to make any stops along the way. And beer is allowed on the party bus! And, to keep the party spirit going, we will be having a raffle for prizes along the way.

Now for the burning question: How much is this gonna cost me? A mere \$65 covers the bus ride (and all the festivities), entry to the SIB,

tasting glass, and 25 beer tickets. That alone would be \$35 for the general public! Now, for those of you wondering, this is NOT an “official” OBC sponsored bus trip. No Brew Crew dollars will be going toward the cost of the trip.

We need a minimum of 30 people to make this trip fly. We need a Deadline for payment will be June 12.

You can either mail a check to:

Lisa Morrison
1923 S.E. 32nd Pl.
Portland, OR 97214

or hand Lisa or myself your cashola at the Brew Crew meeting on the evening of June 12. Make checks payable to “PET-CROSS.”

Questions? Discussion? Contact either myself (cherie@coho.net) or Lisa Morrison (lisa@ibsys.com).

Beer Bytes Off The ‘Net

“Sometimes when I reflect back on all the beer I drink I feel ashamed.

Then I look into the glass and think about the workers in the brewery and all of their hopes and dreams.

If I didn't drink this beer, they might be out of work and their dreams would be shattered.

Then I say to myself, “It is better that I drink this beer and let their dreams come true than be selfish and worry about my liver.”

--Jack Handy

“When we drink, we get drunk. When we get drunk, we fall asleep.

When we fall asleep, we commit no sin. When we commit no sin, we go to heaven.

Sooooo, let's all get drunk and go to heaven!”

-- Brian O'Rourke

One afternoon at Cheers, Cliff Clavin was explaining the Buffalo Theory to his buddy Norm. Here's how it went:

“Well, ya see, Norm, it's like this: A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first.

This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members. In much the same way, the human brain can only operate as fast as the slowest brain cells.

Excessive intake of alcohol, as we know, kills brain cells. But naturally, it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. That's why you always feel smarter after a few beers.”

Meetings are held the second Thursday of the month. Sign-in starts @ 7, Business starts @ 7:30!



Get Ready For Summer!

Mark Your Calendars! Upcoming Events:

12 June
14-15 June
18-21 June
28 June
10 July
11 July
25-27 July
2 August
23 August

Brew Crew meeting @ Steinbart's
Summer Microbrew Fest, St. Edward Park, Kenmore, Wash.
AHA-NHC Finals, Chicago
Stevenson Blues, Brews & BBQs Festival, Stevenson Wash.
Annual OBC barbecue meeting at Widmer (guests welcome w/members)
Belmont Station Tasting: Pelican Brewing from Pacific City
Oregon Brewers Festival, Waterfront Park
National Mead Day celebration @ Steinbart's
Annual OBC picnic, Laurelhurst Park (no meeting in August)

Look for event updates online!

Do you have a listing for the events calendar?

Send it to: news@oregonbrewcrew.com



1923 SE 32nd Place
Portland, OR 97214



***“What’s that orange dot on my newsletter?”
If you have an orange sticker on your newsletter,
your dues are, well, due.***