



BREW CREW NEWS

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Our next meeting:

Thur., May 13
FH Steinbarts, 234 SE 12th Ave.
Portland

Monthly competition style:

Pale Ale

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Presidential Pint

By Don Rutledge

I need to apologize for last month's newsletter and offer some words of explanation. I won't pull any punches here: we messed up. By now, you all know the story of our elected newsletter editor who moved back to New York. Since then, we've been scrambling for someone to help edit the newsletter. In April, the person who stepped up to help suffered a major computer malfunction. By the time we discovered this, it was too late to get the newsletter printed and sent out in time for the meeting. This month's newsletter was put together by former treasurer, John Gram. He has volunteered to perform this task for us as long as we need him.

Spring has sprung and the Brew Crew's Calendar is filling up. The Spring Beer Fest is behind us. The new location at the Expo Center worked out great. Of course, all my thanks go to Chris Irwin and Rob Radtke for organizing the volunteers for this event. It was a huge job.

Our National Homebrew Day festivities were at Saturday Market this year. I was there most of Saturday afternoon and, despite the weather, the turnout was good. Barry and Nancy Belau organized the event and brought beer for public sampling. Barrett Salvato and Shane Noyes from Vancouver WA brewed an all-grain IPA and a mead; they need to be signed up as OBC members! Gary Corbin, John Gram, Tom Irwin and Darrell Warner were there for support and brought more beer. Thanks to all! And a special OBC Thank You to FH Steinbart Co. for supplying ingredients for the brews and to Widmer Brothers Brewing for a 1/4-bbl of Collaborator Brown Ale for public tasting. Everyone there helped answer questions from dozens of interested persons who stopped by.

By now, all of you who volunteered last year for the Oregon Brewers Festival have received your applications in the mail from Chris Irwin, Volunteer Coordinator. Make sure to get those filled out and sent back as soon as you can. The good shifts fill up early.

And read Gary Corbin's article about upcoming contests and you'll see that things are getting pretty busy.

This month's meeting will be 7:30 p.m., May 13 at Steinbarts, 234 SE 12th, Portland. The style of the month is Pale Ale. We will also have a keg of Scott Sander's Collaborator Brown Ale to sample. I've tasted this beer several times now. It is one of my favorite styles to drink and brew. Scott did a great job and I hope you all get a chance to try it. Kristy Anderson of Ambrosia by Kristy will be paying us a visit. She owns a small Meadery in Tacoma and has offered to speak to us about the finer points of mead production and bring us some samples. The Brew Crew workshop series will finally get underway this month with a panel discussion and Q&A on the fundamentals of brewing.

On the home front, I finally got my water report back. I own a little three-acre farm near Mt. Angel and I'm on a well. Well water has different characteristics than the treated surface water (Bull Run, Clackamas River) most of you use. In my case, the water is considered hard (150mg/L) whereas Portland's water is very soft (5-10 mg/L). I also have a little dissolved iron, about 0.5 mg/L. In addition to giving a slight metallic flavor to my beer, it stains all the porcelain in my house. Luckily, most of the

(Continued next page)

(Presidential Pint *continued from page 1*)

hardness in my water is temporary so fortunately it will precipitate out in the hot liquor tank and in the kettle. The iron on the other hand, will need to be removed with a greensand (potassium permanganate) filter. The good news is, my well water contains no bacterial contamination. If any of you want to know more about the ingredient that makes up as much as 95% of your brew, let's talk at a meeting. I make my living knowing about water treatment, so maybe I can help you understand the magic of water chemistry.

In other news from the farm, it's getting close to hop planting time. You need to get those rhizomes in the ground after the last frost but no later than the end of May. I found a hop farmer near my house who sells used 20-ft. pressure treated hop trellis poles. So this year I'm going to start a real, very small, hop yard. I'm also thinking about growing about a 1/4 acre of 2-row and making my own malt. If it all works out, this fall I'll let you have a taste of my 100% homegrown homebrew!

Competitions

AHA Regionals complete

By Ken Johnson

The American Homebrewers Association's National Homebrew Competition is off and running for 1999. Nine sites across the fruited plain have finished judging the finest homebrew this planet has to offer. Unless of course, you didn't get YOUR homebrew entered. The second and final round will be held June 24-26th in Olathe, Kansas (just outside Kansas City).

I had the honor of directing the first round effort here in Portland. We had 378 beers and 41 rough-and-tumble judges stepped up for duty. Once again our good friend Jim Kennedy offered his employers' digs to hold the competition. I don't think many of us realize what a gift this is. The Columbia Distributing facility is perfect for the task. And, what we save in rent allows us to have our event catered! Ken get's prime chow and doesn't have to do any dishes. John at Steinbarts let us use his address for the brew to make its arrival to town. How many of us have let John know how much we appreciate his efforts for the Brew Crew. Let's all make time to find John at this month's meeting and thank him.

And I couldn't have done this without the tremendous help from:

Leon Lahiere, Ed Lingel, John Norton, Tom Feller, Bob Brewer, Noel Blake, Scott Sanders, and Don Rutledge.

Just the best crew in the business.

No, I don't remember how your beer did.

March SCP Competition - Stouts

By Matt Weaver

The March Styles and Competition Program stout competition was held Sat., Mar. 27. Tom Thompson hosted the competition and he, along with Gary Corbin, Cal Little and Merle Gilmore judged the 10 entries. The field consisted of two dry, two oatmeal, two sweet and four imperial stouts. The results:

- 1 - Jim Woodruff - Imperial Stout
- 2 - John Lund - Dry Stout
- 3 - Dar Crammond - Oatmeal Stout

Mitch Scheel, Tom Irwin, Robert Joslyn, Scott Sanders and Matt Weaver also submitted entries.

Unfortunately, the results for the April competition will not be ready for the May newsletter. I take full responsibility. I've been out of the country for a lot of April and all of May so far. I won't get back into town until next Monday, May 10. I'm going to try to have the competition then. At least I should be able to announce the results at the meeting.

Don't forget to submit your pale ale at the May meeting. If you have questions about the SCP competitions or are interested in judging, please contact Matt Weaver at 503-570-1137 or email weaverm@mitron.com.

Nor'Wester Plans Third Rose Festival Home Brew Competition

By Steve Woolard

Plans are underway with Nor'Wester Brewing and the Oregon Brew Crew to repeat last year's great Rose Festival Home Brew competition, the third annual. The event will be held June 5 from 9am to 7pm at the brewery, 5875 Lakeview Blvd., Lake Oswego.

We expect about 300 entries and hope the Brew Crew will have a good showing again. The cost to enter is \$5 and you can drop off your beers at Steinbarts, Homebrew Heaven, Corvallis Brewing Supply and at the brewery between May 20th to the 31st (see competition calendar in this issue for more details).

Not only do we need judges, we could also use a judges' coordinator for this AHA sanctioned event. Please call to sign up for judging: Steve Woolard at Nor'Wester, 699-9524

New this year is a raffle with great items for beer lovers and the proceeds go to the Bob McCracken Scholarship fund.

Come on out to the brewery June 5 for a fun day of live music, great beers and good food.

Grist for the Mill

By John Gram

Rumors were flying on the OBC email listserv (internet mailing list) and confirmed in Willamette Week and the Oregonian that Full Sail Brewing has been sold to its employees.



Charlie Norris models Steelhead boxers while he enjoys their Stout at the Spring Beer Fest

Spring Fest Marks Fifth Success

By Steve Woolard

The fifth annual Spring beer Fest was a big success last month in its new home.

Thanks to the Oregon Brew Crew, we had more than enough volunteers to serve the 200 kegs. Chris Irwin and Rob Radtke did an outstanding job of coordinating the 600 volunteers this year. Chris is not only a tireless worker but is also a big reason the event is a success. The Brew Crew would be lost without her and the other members who put in double and triple shifts.

This year's Peoples' Choice award goes to Rogue Ales of Newport for their hoppy Brutal Bitter and runner-up was Steelhead's Stout. With over 100 different beers offered, there was something for everyone.

Fest goers really liked the Rastal Glasses and the size of the venue. This year's Fest was definitely bigger and better and we look forward to seeing everyone next year.

Thanks for a job well done.

Spring Beer Fest in Retrospect

By Eric Bogen

I attended both days of this festival, which was held in a bigger locale, the Expo Center in north Portland. Here are my impressions of the beers served:

Ultra, Cirque Brewery, Proesser, WA: Nice hop aroma (Ultra hops, hence the name) balanced by a malt nose, crisp hop palette that is accessible, not too bitter, but hoppy enough to support the body provided by a triple decoction process, dry, assertive finish. Billed as a Bohemian Pilsner, the lack of Saaz hops prevents this beer from being a true Boho Pils.

Bombay IPA, Steelhead Brewery, Eugene OR (and other locations in California): Fruity, hoppy aroma, nice balance of hop flavor and taste with a malty mouthfeel. Dry yet accessible finish that isn't astringent like other hop monsters from the PNW. One of my faves.

Frenchies Scottish Ale, Pacific Rim Brewery, Astoria, OR : Roasty malt aroma, not a lot of hop nose, nice sweet caramel malt taste, warm alcoholic finish that's not too dry, but lingers.

Hefeweizen, Belltower Brewpub, Vancouver, WA: Cloudy appearance w/dense head, very banana, clove aroma w/some citrusy notes, tart taste with copious amounts of banana, vanilla and cloves in finish. Excellent example of the style.

420 IPA, Snake and Weasel Cafe, Portland, OR : Explosive, hop nose (Cascade/Centennial hops), malts are evident and supported by the hop amounts w/big, dry hop finish. Big lip smacker.

Procrastinator Doppelbock, Belltower Brewpub, Vancouver, WA: Faint, malt aroma nose, smooth sweet malt taste with some roastiness but not much, sweetness was accessible not cloying, finish was surprisingly smooth, not dry and alcoholic like other domestic versions of this style. The brewer, Eric Munger, said this beer was lagered for about 3 months before kegging. I find this beer to be better than Saxon's Doppelbock and the best beer I had at the festival.

The common thread found at this year's Spring Beer Fest was the large contingent of brewpubs featured and the great quality of beers produced that, in my humble opinion, gave the larger regional breweries a run for their money. I had an enjoyable two days at this event and look forward to next year's offering.

Legislature Considering Brewpub Law Changes

By John Gram

Mike Sherwood of the Oregon Brewers Guild posted an email on the OBC listserv (internet electronic mailing list) regarding changes to state laws that regulate brewpubs and their ability to distribute their

products. He said the OBG is requesting citizens contact their elected representatives after becoming informed about the proposals.

For complete details about the changes and how you can help,

contact Mike at:
Oregon Brewers Guild
510 NW Third Ave.
Portland OR 97209
(503) 295-1862 / Fax: (503) 226-4895.

Grist for the Mill

A friend who lives near where a new Natures natural food store is being built (15th and Fremont northeast to replace the store at 24th and Fremont), said that County Cork should

be reincarnated nearby on Fremont by year's end. CC was an Irish-style pub that was replaced a few years ago by the Hawthorne Street Ale House.

Competition: find how your beer rates with peers

by Gary Corbin

Last year when I showed up to judge at the Mill Creek Classic homebrewer's competition, our good friends and rivals in Capital Brewers, the Salem homebrew club, teased me, as they often do. "Why do you call yourselves the Oregon Brew Crew?" asked one. "You guys never enter competitions - you're too busy judging in them!"

While that was a bit of an overstatement - I had entered a few beers in that competition, and even corralled a second-place ribbon by the end of the day - it had more than a ring of truth to it. The Brew Crew took fewer ribbons home that day than a few individual brewers in the CB and Heart of the Valley clubs.

Why? Are we brewing inferior beers? I don't think so. The percentage of OBC entries that took ribbons was about the same as the other clubs'. We just entered less. Yet we had judges represented in nearly every flight and two of the four best of show judges were OBC members. Well, it's time we won our share. Here's the ABC's of increasing our win potential:

Advance warning! One of the reasons I think our club members don't enter so often is that we don't promote it as a club, so our members don't hear about the competitions far enough in advance. Here's some help in that regard - a list (see table, page

5) of upcoming competitions and how to enter.

Bottle it! It's a heavy brewing season for most of us. But when entry deadlines come around, it doesn't help much if it's in a keg. Sure, you can fill a few using that fancy counterpressure bottle filler - if you've got one. And if you can stand the aggravation (I can't). And if it works well enough to keep the carbonation level up where it ought to be (most don't).

Realistically, if you've got a beer you're proud of - and I know you do! - the best way to show it off in competition is to bottle-condition it. It stays fresher and the carbonation is better. So try to bottle at least a portion of each batch and remember, most competitions prefer 12-oz amber bottles. Some entries in the AHA regional last month at Columbia Distributing were DISQUALIFIED because they were in BridgePort 12-oz brown bottles that have distinctive raised lettering. BridgePort has great beer to drink; bad bottles for competitions.

Collaborate! I'm sneaking two topics into one here. First, improve your brewing skills by working with other experienced brewers and share your knowledge and enthusiasm with them. Not only do you learn a bunch from each other but chances are that in order to split the batch,

you'll have to bottle it.

Second, use the Collaborator project to your advantage. Try making these unique styles and enter them not only in Collaborator competitions, but also in AHA-sanctioned ones. (Yes, this is explicitly permitted by Collaborator.) What you learn while brewing these different styles will pay off again later. Plus you're helping the Collaborator project and getting most of a 5-gallon batch for the cost of your labor.

See the March 1999 newsletter for the Collaborator competition schedule. It's too extensive to reproduce here.

Why bother? Competing is fun. You can win prizes, ribbons and bragging rights. You gain points in the Brew Crew "Homebrewer of the Year" competition, which begets more prizes and bragging rights. You get valuable feedback on your brews that can help you improve your brewing. It can help focus your brewing efforts, for those times when you're wondering what or when to brew. It helps the club by increasing our exposure and earning points towards the Oregon Homebrewing Club trophy and maybe someday the AHA Club of the Year award. And, of course, you earn the admiration of your peers - so long as you don't brag too much about winning.

See you in the Winner's Circle!

OBC T-Shirts Redux. . .

By Tom Irwin

As discussed at the March meeting, we will be working on a new design for our membership shirts in the future. But we have decided on another production run on our "97" shirt for two reasons. First, many members would like to have a shirt right away and second, Bob McCracken spent a lot of time on this design. It was his project and we would like to give the members one more chance to order this design.

We will have a quantity of the OBC t-shirt (forest green) available at the May meeting for \$6 each. Also I will have order forms for a ONE TIME special order for different colors and styles. All special orders must be prepaid and we will only order these quantities.

Sweatshirt -\$16 (heavy duty 90% cotton, grey-purple-blue)
Tank tops -\$6 (grey-green-blue)

Long sleeved (price to be announced) (grey-green-blue)
This is a one time offer; order at the May meeting.

. . .and Guild T-shirts Too

Speaking of t-shirts, Mike Sherwood says the Oregon Brewers Guild has a supply of "historical" tees that list the microbreweries of Oregon (up to 1997) on the back. He said it got to be too much to constantly update the shirts with breweries opening and closing so they're closing out the shirts. Extra large is the only size and he has lots. To Oregon Brew Crew members and those who receive our newsletter: \$6 per shirt.

The shirts are either white or cream colored. The front is a color rendition of the Oregon Brewers Guild logo. The back has a list of Guild members up to 1997 with the name of the brewpub or brewery, the city in which they brew and the year they started in business.

Call Mike at 295-1862.

Upcoming Competitions in the Portland Area

Name	Date	Entry due	\$ / entry	Bottles / entry	Send to/drop off	More info	Notes
HoPS May Fest	May 15	May 9	\$5	3	See "More info" at right	Jeff King (253)843-2817; jeffking1958@e-arthlink.net	Tacoma WA
Oregon Homebrew Festival	May 22	May 17	\$5 ea., first 3 entries, then \$4 each	3	Corvallis Brewing Supply FH Steinbart	www.mtsw.com/hotv/fest.html Lys Buck (541)928-3531	MCAB event (Masters Championship of Amateur Brewing)
Rose Festival Homebrew Competition	June 5	May 30 (tentative)	\$5	2	FH Steinbart Albany Home Brewing Supply	www.norwester.com	Saxer/Norwester sponsors; Brew Crew organizes judging
Mill Creek Classic	June 26	June 18	\$5	3	FH Steinbart Corvallis Brewing Supply Aycock Knife & Beer Supply, Salem	Ron Thomas (503)873-2520; barleyguy@aol.com	Capitol Brewers, Salem, sponsors
Oregon State Fair	July 10	June 29	\$5	3	FH Steinbart	www.fair.state.or.us Shiela Hedlund & Curt Hausam (503)373-1765; sheila.hedlund@fair.state.or.us	

Reviews**Bell's Ale Rings Noel's Chimes***By Noel Blake*

I just got back from a trip to the Midwest, where I seized upon the opportunity to schlep home a six-pack of Bell's Pale Ale from Kalamazoo MI. This is one fabu beer.

Most golden-colored pale ales are "weenie beers" designed to not offend more than to make a statement. Not Bell's. This beer does not just make a statement, it shouts.

This bottle-conditioned beer pours out golden with a rich, moustache-making head, though the carbonation level is not all that high. The aroma is very complex, with a variety of hops up front. I would guess that there are some Goldings, a Fuggle clone, and maybe some Columbus hops. The aroma reminds me of a springtime walk in the country: herbal, earthy, and redolent of apple blossoms due to ample fruity esters. Firm malt underpinnings round out the superb aromatic balance. On the palate, the body is light and refreshing, and slightly malty-sweet. The lightness of the beer allows the hop flavor and bitterness to come to the fore, yet remain in balance. The finish is clean and dry. The only drawback to the flavor is a slight grassiness.

You want this beer to be like the Energizer Bunny, and keep going and going. . .

While Mirror Pond is also an excellent golden pale ale, I

think when it grows up, it wants to be Bell's. If Bell's comes to the OBF, make a beeline for that tap.

P.S. Jeff Frane: c'mon, can you get any at Belmont Station?

Beer and Pizza in Klamath Falls*By Ken Johnson*

I had the distinct pleasure of trying the brews at Mia & Pia's Pizzeria & Brewhouse. My host and head brewer Rod Kucera made sure I had the best he had to offer.

The Kucera family owns and operates the restaurant in Klamath Falls. The Kuceras still live on a farm that used to be a dairy. Way too much stainless steel and an appetite for fine brew forced young Rod to take torch in hand, transforming the former dairy into the only brewery in town. Undaunted by legal roadblocks and customers' untrained palates, Rod has been brewing now for over 2 years.

There are some very delicate brews to gently guide the unenlightened toward the real thing: a Pale Ale (of course). A Berry Wheat (whatchamacallit wheat) Beer. A nice Red Ale, this one had some character that reminded me of a very light Scottish ale. The one that blew me away was his seasonal, a Doppelbock. Man, was this thing delicious?! It was his first shot at a doppelbock too. Lots of Vienna. A touch of caraffe maybe or something like that. Slight nutty-caramel flavor. Hopped with Tettnanger, not too much. It was a malty toasty treat.

Glad my hotel was within crawling distance.

Hunting Beer in Bulgaria

By Rob Daly

[Daly was editor for 1998 of the Brew Crew News. He's spending January to May in Bulgaria where he's the Balkan Scholar in Journalism, a visiting professor at the American University in Bulgaria, Blagoevgrad. He wrote this for VOX, the student newspaper. -Ed.]

Living in Portland, Oregon, often called the "Munich of America" because of its 42 breweries, can spoil a beer lover, especially if he winds up in Bulgaria.

Before coming to Blagoevgrad in January, I tried to get information on Bulgarian beer. The Holy Grail would be easier to find. None of my beer books have anything. I talked twice with the world expert on beer, Michael Jackson - not the Gloved One, rather the English journalist whose books on International Beer can't be beaten - and he couldn't remember ever drinking a Bulgarian beer among the thousands he had tasted or judged. I also spoke with Fred Eckhardt, the premiere American writer on beer and he had never come across any Bulgarian beer.

The only written piece on Bulgarian beer I read before leaving Portland was an AP story from Sofia with this paragraph: "Brewing is the only industry in this Balkan country that has been almost fully privatized. Of 13 breweries, 12 are already in private hands, attracting over \$30 million of foreign investment."

But after "researching" four premium beers, I am not sure where that infusion of funds is going. None of those beers was world class; most tasted like advanced Budweiser, the largest and blandest "premium" beer in America. (Full disclosure demands: I prefer ales, which allow for great creativity and robustness in beers. The Bulgarian premium beers I had were lagers, which to me are uninspiring and quite dependable in their blandness.) [And, as a personal friend, I know Daly does not like hoppy beer; his preferences are stouts and porters. -Ed.]

The beer most often promoted as best was Kamenitza, which I thought was OK but not worth all the accolades it had received. To me, it was very hoppy (which registers sour to me) but had a great head with high carbonation.

The second most touted was Zagorka. Again, it was too hoppy for me and had an unpleasant after-burn. I'd guess it had the highest alcoholic content. A nice head to it too.

Astika also has a lot of fans. It had a faint aroma but full flavor. The head was more like soapsuds than any of the others. Again very hoppy.

The local Pirin was my final choice but most beer drinkers had little good to say about it. They were right; it has a poor head, very light carbonation and is very weak in flavor. It was a struggle to keep drinking this beer.

So the winner is a fifth beer I'd found, Bulborg, unavailable in Blagoevgrad. I had this wonderful dark draft beer in Plodiv, which I assume is where it is brewed. Bulborg was rich, dark colored, less hoppy, smoother and the closest I came to an ale in Bulgaria. (It may have been a lager but a rich malt had tamed the rough edges of the hops.)

Since reaction and opinions on beer is very personal and individualistic, I end with an old cliché, that has a morsel of truth to it:

Q: What is your favorite beer?

A: The one in my hand.

[Daly is within a few hundred kilometers of Kosovo in Yugoslavia. He said in a letter sent with the newspaper: "I am ready to come home. The nearby war is not fun. I am in no danger but the war's effects are ever present. A very strong anti-American feeling is developing here." He said he hopes to be home by May 18. Email: rdaly@nws.aubg.bg]

Collaborupdater

By Gary Corbin

There's both good news and bad news about the Collaborator Project. The good news is Scott Sanders' English Brown Ale is excellent and on tap in Collaborator-friendly pubs. The bad news is that the number of taps has dwindled markedly with the changeover of distributors, so it's a bit harder to find than some other brews. If there's any left from the keg that Widmer donated to the cause for National Homebrew Day on May 1, you can taste some at the May meeting.

More good news - Brew Crew members continue to produce excellent Collaborator entries. Three more

selections have been made. Noel Blake and Martin Wilde's Belgian Wit was selected as the next beer to be produced and released. It's a spicy, light brew, and refreshing for summer — but like all Collaborator beers, not in the least bit ordinary lawnmower beer. It may be produced by the time you read this. Expect to see its release some time in June.

In addition, the English Old Ale produced by Michael Rasmussen and yours truly was selected as the winner among Holiday Beers. It's a big, fruity, malty beer that you'll mostly likely drink in 10-oz glasses rather than pints. However, this beer requires so much aging that it will

not be ready for release this fall, when this highly competitive style is typically introduced. We expect to produce it sometime this summer, and hopefully release it for Winter 2000-2001.

That leaves a bit of a hole for this fall, though. The committee is looking to fill that gap with entries to be submitted over the next few months. Good news for those of you who have produced and will enter Schwarzbier, Munich Dunkel, or Scottish Export, as these are all candidates to fill the gap this fall. Another candidate for that is the Belgian Pale. Martin Wilde's brew

(Collaborator, from Page 6) was selected the winner in that category accomplished a Collaborator first with a repeat win. His Belgain Pale was clear, pale, spicy and a touch tart; you won't mistake this for

a Pacific Northwest pale ale. In May, bring your lagers! We'll evaluate pre-prohibition American lagers - full-flavored brews with evident adjuncts in the grist - and dark German lagers: Schwarzbier, a

dark and roasty but light-bodied lager, and the toastier, fuller-bodied Munich Dunkels. And you still have time to brew a Scottish Heavy for July's competition.

Review

Barley Brown's: The Brewpub That Did It Right

By Noel Blake

Amid rumors of financial problems and acquisitions in the Northwest microbrewing industry, one area that continues to show promising development is the spread of brewpubs throughout the region. One such pub exemplifies to me the right way to go about introducing fresh craft-brewed beer into a small community that previously had none. I would recommend every beer lover and pub owner visit this one to see how to do it right.

The catch? You'll have to drive about five hours to Baker City to enjoy Barley Brown's. Of course, there are many other reasons to visit this drop-dead gorgeous high desert outpost situated between the Elkhorn and the Wallowa mountains. Baker City sports many buildings over 100 years old including the recently renovated Geiser Grand Hotel. Pioneer history abounds, from the fascinating Oregon Trail Interpretive Center a few miles out of town, to the gold fields and ghost towns around Sumpter. Recreational opportunities are unlimited, from the best powder skiing in Oregon at Anthony Lakes to mountain hiking and biking, fishing and exploring nearby Hell's Canyon. There are also the pleasures of discovering numerous towns that time forgot along the lonely roads of Baker County.

But back to the beer. This is the cornerstone of any successful brewpub and Barley Brown's leaves nothing to be desired here. Brewer and owner Tyler Brown produces six beers served on site, all very clean and distinctive. I did not try the Kolsch, but judging from those that I did sample, I'm sure it was suitably fresh and light. There is also a very good Bavarian weizen, exhibiting a fine balance between the fruity and spicy elements. Unfortunately, this beer was served a bit flat, and appeared to be from the bottom of the keg. An ESB was right on balance, a great session beer that did not lack for malt flavor or English hop character. The brown ale was between a brown porter and an English brown and the strong ale was rich, malty and fruity with just enough alcoholic punch to distinguish it from the crowd. A smoked rye beer balanced out the slate, a beautiful mahogany-colored brew with just the right amount of

hardwood-smoked malt on a tangy rye palate. Tyler felt that the 20% smoked malt he used was a bit heavy at first, so he held it back in the cooler until it mellowed.

The most remarkable thing was how well the local populace has embraced his beer. At 5:00 they start coming in, still in their work boots, to enjoy a couple of pints. The Budweiser and Miller Lite taps were about the loneliest places in the pub, as the customers were all quaffing ESB's, weizens and the like. Tyler stated that their strategy was to force any new customer to drink sample glasses of his beer and let nature take its course. Now, the four-barrel Elliot Bay brewhouse is churning out beer nearly at capacity after less than one year in operation.

Barley Brown's was also lucky to land a cook trained at the Western Culinary Institute, Jeff Heriza. This is cattle country and many entrées were on the meaty side: marinated New York steak, slab o' ribs, etc. Burgers are hand-patted from fresh beef. There is also a good selection of pasta and other favorites such as sizzling fajitas and delicious, meaty crab cakes. The Saturday nightly special of prime rib was in line with the beef crowd but the Friday special of grilled salmon with a marionberry sauce pushed the envelope. The vegetables are fresh, the portions generous and the prices reasonable.

Other small details contribute to the success. Service is friendly and personal and the staff truly seems to enjoy working there. Décor was clean, attractive and functional without being lavish. It's hard to concentrate on good food and beer when you are worrying how to pay the woodcarvers, stone masons and interior designers. And not least is an excellent municipal water supply. The water is on the soft side, though not as soft as Portland's. Portland, Bend and Baker City are the only cities in Oregon exempt from filtering their water and it is no coincidence that great beer is brewed in all three places.

Whether Baker City is between here and there or your final destination, do not pass by without paying a visit to the friendly folks at Barley Brown's.

Grist for the Mill

Another OBC listserv denizen said the late East Avenue Tavern's last owner, Michael Beglan, wanted to open his newest venture, a refurbished establishment at 11th and Alberta, by May 1. Didn't happen. The place's working title is reportedly Alberta Station or the Alberta Street Public House and expected to have 15 taps. In a former life, the tavern was known as Love Train.



Newsletter office:
6625 NE 33rd Ave.
Portland OR 97211

Brew Crew Meeting Calendar, 1999

Date	Location (*=tentative)	Beer Style	Notes/Competition
May 13	Steinbart's	Pale Ale	
June 10	Widmer Brewing	Pilsner	
July 8	Steinbart's	Fruit Beers/Mead	It's a Mead, Mead, Mead, Mead World
Aug. 12	Raccoon Lodge	Wheat	
Sept. 9	Steinbart's	Porter	Porter!
Oct. 14	Hair of the Dog*	Octoberfest	
Nov. 11	Steinbart's	Strong Ale	Winter Warmer Competition; Elections
Dec. ?	Saxer*	Yours!	Holiday Party

Tastings

Saxer Sampling at Belmont Station

By Joy Campbell

Hope you can join us at Belmont Station, 4520 S.E. Belmont. Sat., May 22nd, from 2-4 p.m., for what promises to be a very nice Saxer tasting. Saxer beers are really exceptional. And it's always interesting to try beers side by side. We are looking forward to brewmaster Tony Gomes' being here too.

As always, we'll have food for snacking (no haggis, tatties & mash this time, although that went over better than anyone imagined), probably bangers, pasties, cheese, bread—something that will go nicely with the

beers. There will be a price reduction on Saxer wearables, too. Why not drop by and have a few sips and nibbles? If you think of it, please mention it to your friends. Belmont's tastings are free.

Fred is 21 (No, not THAT Fred)

Doug Henderson and Alan Sprints of Hair of the Dog Brewing, 4509 SE 29th, invite all Oregon Brew Crew members to visit the brewery 4-8 p.m., Fri., May 21 to celebrate the release of Fred batch 21. Magnum cases will be available to the public. They said they hope to see everyone there for a fun celebration and tasting.