



BREW CREW NEWS

OREGON BREW CREW

American Homebrewers Association's 1999 Homebrew Club of the Year co-winner

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In the body, type: "subscribe
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Our next meeting:

Thur., Oct. 14

Hair of the Dog Brewing Co.,
4509 SE 22nd, Portland

Monthly competition style:

Oktoberfest

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Presidential Pint

By Don Rutledge

This month's meeting will be hosted by our good friends at the Hair of the Dog Brewing on Thur., Oct. 14 at 7:30. The brewery is at 4509 SE 23rd Ave. in Portland. For those of you haven't been there, it's a pretty small place. They got some new grain handling equipment recently so the problem is even more acute. The guys at Hair of the Dog have asked that only Brew Crew members come to the meeting so it doesn't get too crowded.

November is the month for the Brew Crew's annual election for the upcoming year's board. We've had several people express interest in running for various positions. I don't want to play favorites or steal anyone's thunder, so I will let them formally announce their candidacy. We still have a need for several additional board candidates. If you have any interest in serving next year, please see me at the meeting.

Collaborator Milk Stout Makes Return Visit

By Noel Blake

After taking the summer off to fall into a stupor drinking Collaborator Wit, the Widmer-OBC Collaborator committee met in September to discuss the upcoming schedule.

The OBC board named Martin Wilde to replace Rob Radtke on the Collaborator committee. Besides being a style maven and stickler for beer quality, Martin was co-brewer of the Wit and submitted the winning entry for the Belgian Pale Ale style. Widmer has decided to follow up the successful Wit beer with the ol' reliable Milk Stout this fall. It should already be brewed by the time you read this. The Milk Stout will continue through the holidays and then in Winter/Spring 2000, the new Belgian Pale Ale will be released.

(Continues, page 3)

Grist for the Mill

Le Desktop Papers, a Scottsdale, Arizona-based company, has created Bier Paper. Made from a combination of barley, hops and recycled beer labels, the paper was developed to reduce the dependence on trees in the manufacturing of traditional paper products.

- Workman Publishing's 365 Bottles of Beer for the Year calendar via Rob Daly

OBC Purchases Second CD

By Tom Irwin

The Oregon Brew Crew in September purchased a second six-month certificate of deposit in the amount of \$2,000 from Bank of America. The club now has \$4,000 in savings.

These funds were not included in our last two years' budgets. Oktoberfest in 1998 was developed after the Brewer's Festival in July of that year. The budget was decided in January 1998. In budgeting for this year, we were not certain of our participation in Oktoberfest, so that income was not included in planning 1999's budget.

Our dues are slightly ahead of last year. Other expenses such as food and beer at the meetings have been at or below budget. So rather than having this money in a non-interest checking account, the Board voted to purchase a CD.

Our club is very dependent on event income rather than dues and our two CDs will help should anything happen to disrupt that event income.

Alcohol Liberated

by Fred Eckhardt, (c) 1999, all rights reserved
This appeared in *All About Beer*, March 1999-Ed.

In my local newspaper today, Gary Trudeau's comic strip "Doonesbury" shows the main character, Zonker, listening to his nephew, who is trying to decide which college fraternity to join. His choices are between a dry fraternity and a drinking fraternity--between "being bored to tears vs. waking up in my own vomit."

The choice between boredom and "waking up in. . . vomit" is the dilemma of all young people in our wannabe puritanical society. This is not such a problem in Europe or Asia, where young people spend more time with their elders and the drinking age is around 16 years. These young folks have abundant opportunity to spend time with their elders as they all drink, party and co-mingle with each other. Under this scenario, young folks cannot help but learn how to deal with this important element of their society. Young Europeans will have been modestly consuming wine or beer since early childhood as a natural accompaniment to their meals. They will have been regularly given small amounts of wine or beer with meals and at family celebrations right from those early years. There is no alcohol "rite of passage" there and considerably less abuse as well.

In this country, the Government's wretched "war on drugs and alcohol" is preventing us from taking our young people under our guidance and teaching them to manage the consumption of alcohol beverages. This, even though we know that two out of three of them will become drinkers in their adult lives. It is considered child abuse if we teach them to deal with this very real situation of adult commerce and interaction.

It is foolish to allow our children to educate themselves in this important area of their lives. The Federal Government needs to change its policy, both in the war on drugs and in the minimum age for drinking. We need to remove this from their control. The Constitution gives only the states the right to regulate alcohol policy but the Feds have interfered with the process. As it

stands now, no state can lower the age of drinking. The Feds have produced so much propaganda that most of us dare not even suggest that the age of drinking should be reduced. I (and *All About Beer*) will most certainly receive a lot of flak from readers for even suggesting this possibility.

In the same newspaper, "Dear Abby" had her say about the matter. A young college freshman, signing herself "Alcohol-free," wrote to answer another college freshman's lament about being lonely because she refused to get drunk: "getting drunk is not my kind of entertainment. . ." She went on to explain "I am 18. . . allowed to drink (with family). . . Why would I want to kill myself or get in trouble. . .?"

". . . the Government's wretched "war on drugs and alcohol" is preventing us from taking our young people under our guidance and teaching them to manage the consumption of alcohol beverages."

- Fred Eckhardt

The young lady in question is not alcohol-free as much as she is alcohol-liberated! Her family has taught her to deal with this situation and she is in firm control. Abby, who normally gives great advice, went into one of her tirades against "alcohol and drugs" and totally failed to see the real problem. The truth is that the Federal Government's "War on Drugs and Alcohol" is destroying the very fabric of society.

In another round of that battle here in Portland recently, some young members of a local high school football team found themselves at a party where someone brought in a keg of beer. These conscientious lads called the police and were rewarded for their diligence by having their school forfeit its next football game (the last of the season), and then remove those same lads from the team as well — this latter for merely being at a party where alcohol was served! The real issue is not so much

about young people drinking as it is about control over their (and our) lives.

Last week I was called for federal jury duty and had the opportunity to contemplate the war on drugs, which is what most federal cases are all about these days. I was able to see who is winning and who is losing this war. The winners are the Federal Government; the FBI; prison administrations across the country, both state and federal; and the international drug cartels. We are the losers. We have lost Constitutional protections preserved for these 211 years. Moreover, a whole generation of young people, most of them poor and of African descent, are being persecuted (sic) and imprisoned. We are letting the national government get its nose into what is really none of its business. We are begetting a whole generation of new police and police powers, stronger and more intrusive courts, and more vicious prosecutors as well. We are paying for more prisons and yet more prison administrators. Any sane person will note that those young people are not going to be jailed for the rest of their lives, but rather they will be jailed only long enough to destroy their future. Does anyone think, for even a minute, that they will be grateful for that when they get out of jail? Does anyone really think that we will have a gentler and kinder society for that? Does anyone really think that we can "win" this ridiculous "war?"

It's time to sack the War on Drugs and Alcohol—let's just get on with our lives. We can start by lowering the drinking age to 16 and raising the driving age to 18 or even 21. By doing that we can protect ourselves from youth drinking problems as they do in Europe. Adolescents can manage drinking with their elders much more safely than they can manage today's superfast automobiles on our crowded freeways. More would survive to adulthood. Drinking alcohol beverages kills far fewer people than speed does.

While we're at it, let's send the MADD mothers off to Mississippi or Utah where they'll be appreciated, since those two states have the most laws and the most problems with

alcohol beverage consumption. In the other forty-eight states we can follow the lead of Nevada and Wisconsin, which have fewer laws on alcohol beverage consumption and fewer problems as well. Most of today's difficulties with alcohol consumption stems from the war on drugs and alcohol.

When your adolescent son or daugh-

ter comes home with a "DARE" pledge, you should not be surprised to learn that you are an alcohol addict; and if you are a brewer or are in the business, you will learn that you are a drug pusher as well. When you try to tell that young person that his/her body makes nearly a full ounce of full strength alcohol each and every day, s/he will deny any

such possibility.

The reader can learn more of the failures in the War on Drugs and Alcohol by reading Dan Baum's new book, *Smoke and Mirrors — The War on Drugs and the Politics of Failure*, 1997, Boston: Little, Brown & Co., paper (ISBN 0-316-08446-8) \$13.95 list. Baum is a former Wall Street Journal reporter.

Millennium Brews News

By Bob Farrell

Have you bottled your millennium beer or mead yet? Time is running short. I want to collect each participant's brews during the month of November so they can be sorted and then dispersed in December.

Please label your beers or meads. Include style, your name and a note if you feel your beverage may require additional aging. Please put your offerings in a beer or wine carton with your name on them. I will collect them at the NOVEMBER meeting. If you can't make the meeting, please make arrange-

ments to drop them off at our home at 3011 NE Siskiyou, Portland (281-2840). If I don't receive your beer or mead by Nov. 30, we'll assume you no longer want to participate in the exchange.

You will be able to pick up your beer or mead at our home beginning the first week of December. This Santa is not planning to make deliveries!

The August newsletter contains list of the remaining participants and the differing bottling requirements of mead compared to beer.

Mead makers please note: I inadvertently omitted Matt Weaver from the list. Mead makers will need a bottle for each of the other 12 (not 11) participants.

BJCP Class to take OSU Field Trip; Exam Set for January

By Gary Corbin

The BJCP Exam Preparation Class is off to a great start. Fifteen participants jammed Widmer's employee break room Sept. 21 for the first session on lagers, the BJCP program and beer evaluation basics from Bob Farrell, Gary Corbin and Fred Eckhardt. Thanks to Rob and Kurt Widmer for the complimentary use of their space for this class.

The class is held every other Tuesday at 7-9pm. Each session focuses on a set of beer styles, a technical topic and judging practice. The Oct. 5 class was on Amber and Dark lagers, led

by Gary Corbin and malts and adjuncts, led by Tom Irwin. Oct. 19 will focus on Browns, Scottish and Scotch Ales (Michael Rasmussen) and Mashing/Water (Tom Feller and Don Rutledge).

On Oct. 16, 1-3:30pm, Mark Daeschle of Oregon State University's Fermentation Sciences program will present their famed Off-flavors Workshop free to Brew Crew members (including non-BJCP class attendees) at the OSU campus. Tours of the facility will also be available. The workshop will be in room 238 Wiegand Hall, also known as the Food Science and

Technology building, 30th St. and Campus Way. A map of the campus is at www.orst.edu. Carpooling to Corvallis is recommended; contact members planning to attend at the October meeting for arrangements.

The BJCP exam has also been set: Jan. 22 at 9am-noon at Lucky Labrador Brew Pub, 915 SE Hawthorne Ave., Portland, 97214, 503/236-3555. Folks who pass for the first time or improve their status get one year's free membership in the club as a prize. Thanks to Lucky Lab for the complimentary use of their space for this exam.

September SCP - Porter

By Matt Weaver

For the September SCP competition, we evaluated seven Porters. Gary Corbin was host and he, John Gram and Judi Gram were judges. The results:

- 1 Kevin Hayes - Robust Porter
- 2 Phil Braun and Doug Trotter - Brown Porter
- 3 Mitch Scheele - Spruce Porter

For the October competition, we will

be judging Octoberfests, followed in November with Strong Beers. If you're interested in judging, please contact Matt Weaver. Also, if you've placed in any AHA sanctioned competition and would like those results included in the points accumulated toward Brewer of the Year, I need those results in written form. (i.e. email <mweaver@digimarc.com> or hard copy).

Glass for 2000 Ordered

The Oregon Brew Crew board has selected a 12 oz. footed brandy-style (Belgian) glass. It will be imprinted with our logo and "Homebrew Club of the Year 1999." We expect these glasses to be ready by December. They will be free to members on payment of dues or renewal of membership.

-Tom Irwin

Grist for the Mill

I drink more beer than good wine, not only because it is cheaper, but also because it is, in many circumstances, more pleasing.

-Anonymous from *The Samuel Adams 1995 Beer Essentials Calendar*

Johnson Announces OBC Presidential Candidacy

By Ken Johnson

Ken & Bennett Johnson <fearless1@abac.com> sent this message for the Brew Crew 9/23/99:

To the list,

I know that there are many on this list that are not Brew Crew members. To those folks, please disregard this message.

I wanted to reach as many members as possible, as early as possible. This seemed like the best venue for that effort. I would like to announce my candidacy for President of the Oregon Brew Crew.

I have felt for some time that the direction of the board was in need of focus. I contend that the board is a servant of the membership. In my eyes, members have the rights, officers have responsibilities. As a group we lend the power, responsibility, and accolade of leadership to trusted members for a short time. To me this is a very solemn agreement.

To some extent I believe recent boards have not adhered to this basic democratic idea. I believe that when the board acts as though they have the right to make decisions because there is not sufficient volunteer participation, what we actually get is less volunteer participation. I believe that the board is totally accountable to the membership and should solicit input on decisions whenever possible. I believe in total disclosure on board actions. I believe that ANY efforts by members should be given full consideration and credence. Only then will volunteerism flourish.

I felt that this basic misunderstanding had reached it's zenith, when at the last board meeting we actually discussed whether to disclose to the membership that we had enough receipts this year to consider the purchase of another certificate of deposit! That's not right.

If elected President: We will publish minutes of board

meetings in the newsletter, we will put the bylaws in the hands of all members, we will review the bylaws (bylaws should be reviewed even if only briefly, once a year), we will put together a group to deal with the website (woefully out of date and under used resource), we will give full voice to any submissions to the newsletter or website as long as the topic is beer or this club, volunteerism will be encouraged openly and not discouraged in secret, we will update the roster to include the option of not having your information known to the group, the roster will then be distributed to members unless the membership doesn't agree with this plan (there will be a vote).

These things put everyone on equal footing. There should be no barriers for anyone to participate. Please do not take this as anything more than it is. I thank all the board members, past and present, for their efforts. I just think the time has come to refocus our club. The reason for it's existence is beer and brewing. Politics detracts from the focus. I will remove the element of politics, with total disclosure and equality of membership.

I have been the president of my neighborhood association and a small corporation. I have seen this atmosphere before. Nobody likes the feudal system of government (unless you are a medieval lord). The thing is, it's so easy for that system to creep into a group if equality is not constantly defended. When equality is the norm, the reason for existence, our focus, is in clear view.

Let me make myself perfectly clear; my goal is not the fame of the position. My goal is to foster the atmosphere that allows more beer, and better brewing. More camaraderie and participation. Less posturing and positioning.

Let's go forth as a group and brew for the fun of brewing.

Members corner

By Ken Johnson

As the Member-At-Large, my responsibility is to represent the membership, in working with the board of directors. I ponder the relationship we all have here in the Brew Crew from time to time. I had a thought last week. Are any of you duck hunters? Hunting is supposed to be fun right? But, it's work too. Have you ever went duck hunting with someone who didn't have hip waders? Waders are those rubber

boots that go clear up past your waist to keep you dry. Without waders he can't help launch the boat. He can't throw out the decoys, or pick them up when done. He also can't retrieve the ducks that have been shot. The guy with the waders can get irritated because he is doing all the work. What if the guy with the waders decides that he deserves all the ducks? He did all the work. If he's also launching the boat, he will decide what is taken along on the hunt. The guy with no waders might

think he shouldn't have to do any rowing either! Pretty soon there are no more duck hunts.

Imagine your board of directors has the waders, and you don't. Maybe what we need is to decide that since we all have the same shoe size, we should share the waders. I think the board should be sharing the ducks.

I think the board should be letting you take whatever you want, along on the hunt. Because really, this is all supposed to be fun right? Just a thought.

Grist for the Mill

Beer is the most democratic of all beverages.

-Alan Eames from *The Samuel Adams 1995 Beer Essentials Calendar*

Henry Saxer Public Lager Introduced

Saxer Brewing Company of Lake Oswego has tapped its new "Henry Saxer Public Lager" at the site of Oregon's first brewery. Henry Saxer, established the first brewery in the Northwest in 1852 in Portland.

The first ceremonial keg was tapped by Brewmaster Tony Gomes in September and then a flower-festooned delivery wagon pulled by a team of black Bergeron dray horses made the first deliveries of the inaugural brew to downtown retailers.

Henry Saxer, a German immigrant was the first to begin brewing in the village of Portland, part of the Oregon Territory. After a ten-year run, Saxer sold his Portland brewery to the Fort Vancouver brewer, Henry Weinhard.

"The modern Saxer Brewing Company," says Saxer's Kathy Peabody, "began as Oregon's first microbrewery dedicated exclusively to lager-style beers versus the ales produced by all other local craft brewers." Peabody continued, "After winning more Gold Medals than any other Oregon brewer over the past five years for unique, full-bodied brews, Saxer is proud to introduce a European-style lager that will appeal to beer drinkers throughout Oregon."

Currently available only on draught, Henry Saxer Public Lager, "will help maintain a great Oregon tradition, locally brewed lager beer that all Oregonians can enjoy," says Kathy. For more info on the new beer, email: info@saxerbeer.com.

-BrewsGram, edited by Terry Soloman <<http://206.20.254.59/happyhours/news/brewmail.cfm>>

Homebrew Club of the Year Shirts Here

These shirts have arrived and will be distributed at the October meeting. I have 12 extra shirts which will be for sale.

-Tom Irwin

Collaborator (From page 1)

The Deutsche Porter / Stark beer competition did not go very well, as in, we only had one beer. Eric Dana was the good buddy who sacrificed a summer day for the sake of the Collaborator project. His beer was very good indeed but the committee felt it was too far from style to use.

The next style competition is in January 2000. We will evaluate your best Berliner Weiss entries. This is a beer that may go into limited production next summer for trial release to a few of the more eclectic beer establishments, so we'd like some good samples to choose from.

Name that Beer

Widmer and the OBC need a name

for the Belgian Pale Ale. We are looking for a sharp, stylish name with a good "bar call."

What is a good bar call? OK, "gimme a Bud" is a great bar call and "gimme a Fancypants Lite" is not. It should be easy to remember, fun to say and (let's face facts about the average beer customer) appeal to males. Remember that the Belgians themselves make the beer they want to make, then call it what they will. So let your imagination run wild.

We will provide a sheet at the October meeting where you may write your suggestions. If you won't be at the meeting, you may email your ideas to nblake@teleport.com. Put

November 13; Teach A Friend To Homebrew

Boulder, CO - Based on the success of the American Homebrewers Association's Big Brew (a day of simultaneous brewing across the nation on National Homebrew Day), the AHA is teaming up with the Home Wine and Beer Trade Association (HWBTA) to present "Teach a Friend to Homebrew Day" Sat., Nov. 13.

"For many brewers, mid-November kicks off the holiday brewing season," says Paul Gatza, director of the AHA. "The day is an effort to introduce as many new people to the hobby of homebrewing as possible and help them establish relationships with their local homebrew supply shop."

The AHA and the HWBTA would like homebrewers around the world to find an interested friend who has not brewed before, take them to the local homebrew supply shop, help them select ingredients and then brew a batch of beer together on Nov. 13. Check: <http://www.beertown.org> for more info.

-BrewsGram, edited by Terry Soloman <<http://206.20.254.59/happyhours/news/brewmail.cfm>>

OBC Annual Meeting Open to OBC members

The Oregon Brewers Guild Annual Meeting and Associate Member Thank You Party is Oct. 20, 5-8 p.m. at the Melody Ballroom, 615 SE Alder.

This year, we are going to open the meeting and party to beer enthusiasts. There will be a short meeting for election of new board of directors members and then a social hour with beer and munchies. It's a good chance for us all to get together and look back at the past year and look ahead to the next.

Cost for non-OBG members is \$10 each. There are a limited number of tickets available. For info call Jim Parker at 295-1862.

Grist for the Mill

Bitten by the brewer's horse.

-Old English slang for being drunk from The Samuel Adams 1995 Beer Essentials Calendar

"name that beer" in the subject, include your name and phone number in the letter and, please, only one email per person (though you may include more than one suggestion).

The Collaborator committee will send its favorites to Widmer which will make the final decision. The winner will get recognition in print and the satisfaction of making an important contribution to the Collaborator project. If you feel that isn't good enough for you, then name your price for the valuable intellectual property you are providing and we will have a good laugh at your expense before throwing away your entry.

Oregon Beer Hunting, part 1

By Ed Lingel

Since my beer page (www.teleport.com/~edl/orbeer.shtml) hasn't been updated for a year and because I haven't been to southern Oregon to visit friends for a few years, I decided to take a road trip in search of beer in the bottom third of the state. And while I'm at it, I thought I might as well make a trip up to the northeast corner to check out breweries there too. As long as I'm on the road...

The plan is to visit all the brewpubs and sample beer from all the micros that I've heard of down south: Bank Brewing in Coos Bay; Umpqua Brewing, Hawks Barewing, and McM's Roseburg Station in Roseburg; Wild River in Cave Junction; Wild River and Blue Pine in Grants Pass; Southern Oregon and Pacific and Osprey Ale Public House in Medford; Standing Stone Brewing and Caldera Brewing in Ashland; and Mia and Pia's Pizzeria and Brewhouse in Klamath Falls. After a few days recovering and visiting friends in Lakeview, it's on to Barley Brown's in Baker City, Blue Mountain Brewing in La Grande and Terminal Gravity Brewing in Enterprise.

After waiting for rush hour traffic to die down a bit, I hit the road at just after 9am Monday. The first day was going to be a lot of driving, with stops in Coos Bay and one of the Roseburg pubs. However, along the way I decided to add a stop in Charleston. During some web searches in preparation for the trip I'd seen references to Timberland Brewing Company but all they had was a PO box in Charleston. The town is small so I thought the brewery shouldn't be too hard to find with a quick pass through town. No such luck. A stop at the local convenience store confirmed my suspicions: Timberland Brewing never advanced beyond the planning stage. Something about zoning problems with the county. Oh well, on to Coos Bay.

Bank Brewing is easy to find, in a newly renovated area of downtown Coos Bay on Central Avenue between Commercial and Anderson. The building used to house a bank and the impressive architecture shows it. Inside they have an equally impressive bar restored from another local tavern that had painted over the woodwork. After stripping the paint they ended up with a bar that looks like it was made for the building.

I tried a sampler of their beers: Sweet Wheat, Gold Coast Golden Ale (they called this a Koelsch), Bull Buck

Best Bitter, and Tioga Black (a Schwarzbier). The Sweet Wheat is straw colored and clear, with some initial malt sweetness that dries nicely in the finish. It also has a little more hop flavor and bitterness than most American Wheats. Probably more of a beer than most consumers would expect but I thought it was pretty good for what it was.

The Gold Coast Golden Ale is a pale straw color, without as much initial malt sweetness as the wheat but doesn't finish as dry. It's also not as bitter as the wheat. All in all, I preferred the wheat.

Bull Buck Best Bitter is an amber/brown color with some malty sweetness and a hint of chocolate malt. The hop flavor was a little low for style and the bitterness seemed too high for style. Still, I thought this was a pretty good beer.

Tioga Black is a dark reddish-amber color, with a dry maltiness that includes a pronounced roast barley flavor. The roast flavor seems too strong at first but rounds out and dries nicely in the finish. Interesting, and I'd certainly order it again.

The next stop was at Umpqua Brewing in Roseburg. I'd stopped in here about five years ago and wasn't impressed; all the beers seemed to be suffering from an acetic bacterial infection, everything tasted of vinegar. The good news is the acetic infection is gone. The bad news is that it was replaced by a lactic infection. This seemed to work OK for the stout and the black cherry ale but the Roseburg Red was almost as bad as the worst homebrew I've ever tasted. I don't think I'll be making a return trip.

Fortunately, Roseburg now has a McMenemy's pub so decent beer is available. Roseburg Station is in a cool restored train station next to a yuppie mall (and a rescue mission?). They have the usual McM fare (a very nice fresh Hammerhead when I visited!) as well as a few beers from the other Roseburg brewery, Hawks Brewing.

Hawks Belgian White is a cloudy whitish-straw color, with orange and spice aromas and a pleasantly orangy and spicy flavor. The malt seems a little heavy for style, but otherwise it's a nice beer. Hawks IPA is a light golden color with a nice maltiness but the hop flavor and bitterness don't quite make it.

At this point it was getting dark and time to find a place to spend the night. Tomorrow, on to Cave Junction and Grants Pass. And already ahead of schedule.

Ed's travels and reviews continue next month. -Ed.

OBC News Classified Ads

The OBC Board has approved free classified ads in OBC News for members. Ads must be for personal brewing equipment and are limited to 25 words or less. They may advertise items wanted, for sale or to swap. Ads must be submitted to the

editor, 6625 NE 33rd Portland, 97211, in writing or via email <news@oregonbrewcrew.com> by the first of the month in which they are to run.

Commercial enterprises are restricted to display ads. The rate chart is adjacent.

Advertise in the OBC News

Maximum ad space per advertiser, per issue:

1/2 page	
1/8 page	\$25
1/4 page	\$50
1/3 page	\$66
1/3 page	\$75

Advertising copy must pertain to brewing, beer, akin products or brewing and beer related items or material.

Travels with OBC's Roving Reviewer

Belgium: Chocolate, Lace and Beer, Part Deux

By Noel Blake

[Ed. Noel writes excellent but looong pieces. Part 1 of this review appeared in the September issue of OBC News; this is the concluding segment.]

Another favorite is de Gulden Draak. This bright, deep mahogany-colored strong ale features a nice tight head. It is an exceptional beer. Alcohol is evident in the aroma at first, then layer upon layer of noble hops take over. Ample fruity and caramel undertones stitch it all together. This is a full-bodied beer, warming, malty and sweet with a very complex fruitiness. However, the finish is surprisingly dry. Duchesse de Bourgogne might be called "the other sour red beer." It is heavier than Rodenbach and slightly sweeter. It is very wine-like and refined. The bartender at de Garre politely informed me that it is considered a "woman's beer."

This same bartender, who was quite amused by my aping the reverential Belgian attitude towards beer, was shocked to learn that I intended to pair chocolate and beer. To him, it was like wine and pretzels. Since I was a paying customer in good standing, he did my bidding and offered me a Rodenbach Alexander to go with my dark chocolate covered walnuts. Maybe Fred Eckhardt should have his next beer and chocolate tasting in Bruges.

Bruges is not the great brewing center it used to be, however there are still two breweries in town. Straffe Hendrick, which has brewery tours, produces a delicious, straight-forward hoppy pale ale. De Gouden Boom has a tasting room located above a small but fascinating beer museum. They produce several beers. Blanche de Bruges is a white beer that is more malty and bready than spicy. It is light, slightly sweet and refreshing.

Steenbrugge is a very good dubbel, dry and plummy, though not exceptional. By far, their best product is

Brugse Tripel. Proving that it is impossible to define any Belgian beer style, it is amber with raisins on the palate like a dubbel, yet it retains the spicy and malty characteristics of a tripel. Its generous hop bite makes it more refreshing than any 9.5% beer ought to be.

If art, architecture, history and beer weren't enough, Bruges also features some very fine restaurants. Two deserve special mention. Please indulge a momentary digression first.

When we were in Paris, we stayed in a polyglot hotel with Japanese, Israeli, American, German and Brazilian guests, run by a tough-love Algerian woman who insisted on cash in advance for each night and took no reservations. She had guests alternately bewildered and in stitches and she truly enjoyed lording it over her small staff and ever-changing guest population. I mentioned something to her about beer, a subject in which she had not one iota of interest.

Suddenly, one of the guests said to me, "If you like beer, you should come to Bruges." When I told him that we were going there in a couple of days, he looked pleased and responded, "then come to our restaurant."

That was how we came to meet Jost and Tabitha and did indeed go to their restaurant, Soul Food. They couldn't have picked a more appropriate name. Jost acts as host, waiter and storyteller while his wife Tabitha lovingly and carefully prepares exquisite dishes inspired by cuisine from around the world. It might be down-home cooking and Texmex one night, couscous the next and Thai the following night. Most dishes are vegetarian, though they usually feature one light seafood dish. Eating there is like spending an evening among friends. If you go there, say hello. I gave him an Oregon Brewers' Festival shirt for his T-shirt collection, so he ought to remember me.

On the other end of the formality scale, we indulged in a rather spendy evening dining at Den Duyver, the premier beer cuisine restaurant in Bruges. Dinner runs about \$50 for a three-course prix fixe meal, including a specially selected beer for each course. The restaurant itself is a work of art, with tapestries on the walls, an open-beam ceiling, roaring fireplace and vases of dried flowers and hops. The service was formal yet friendly. Our waiter was thrilled to be showing off the best of the marriage of beer and food to a worshipful foreigner and he even soaked the labels off the bottles for me to take home.

A terrine of rabbit bathed in a tarragon sauce was served with La Caracole, a cloudy, medium amber, floral hoppy pale ale. The dry hopping and the lingering aroma of flowers and grass brought the tarragon sauce to a new level.

Duck in a green peppercorn sauce was paired with Helleketelbier, from DeBie Brouwerij. This beer was on my must-try list but is very hard to find. It is an amazing beer, spiced, with a distinctive flavor of ripe Camembert. The piquant peppercorn sauce served as a foil to cut through the richness of the beer, rather than the other way around.

Monkfish in a carrot-infused beurre blanc was served with Guldenberg Abbey beer. This, too, appears to be a dry-hopped beer, though subtly so. It also has a cidery flavor, yet possesses a softness like a rich saison-style beer. Instead of setting itself apart from the monkfish, the food and the beer enhanced each other's creaminess. Den Duyver is well worth a splurge.

Try as many of the numerous locally available Belgian beers as you want. But you'll never really know Belgian beer until you have been to Belgium.



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Brew Crew Calendar

Date	Location (*=tentative)	Beer Style	Notes/Competition
Oct. 12	Rose and Raindrop, 532 SE Grand,	7-8:30	Porters & Surprises (monthly tasting)
Oct. 14	Hair of the Dog Brewing	Octoberfest	OBC monthly meeting (see pp. 1 for location)
Oct. 20	Melody Ballroom, 615 Se Alder		Oregon Brewers Guild Annual Meeting (story, pp. 5)
Oct. 22	Woodstock Wine and Deli, 4030 SE Woodstock		Oktoberfest Beer Tasting, 6pm
Nov. 5,6	Victoria Conference Centre, Victoria BC		Great Canadian Beer Festival, Fri. 4-9; Sat. 12-8
Nov. 6	Larry's Homebrewing Supply 7405 S. 212 St. #103, Kent WA 98032 Entries: Oct. 10-31		Brews Brothers Novemberfest 1999 competition Info: Rick Star, 7640 NE 123rd St., Kirkland WA 98034 (425/821-9388)
Nov. 11	Steinbart's	Strong Ale	Winter Warmer Competition; Elections
Nov. 13	Your place and choice of style!		Teach a Friend to Homebrew, sponsored by AHA (story, pp. 5)
Nov. 18	Fred Eckhardt tasting	Fall/winter beers	Dublin Pub, 6821 SW Beaverton-Hillsdale Highway
Dec. 3,4,5	Pioneer Courthouse Square, Portland		Holiday Ale Festival, Fri., 4-10; Sat., 11-10; Sun., 12-6
Dec. ?	Saxer*	Yours!	Holiday Party

Short Drafts

BrewList Quest Continues

The BrewList is a compilation of members interested in exchanging contact information (address/phone/email) with other OBC members, primarily to locate brewing buddies and share information.

Ken Johnson created the BrewList after the OBC board decided against publishing a complete list of members. Johnson said only those who sign up for the BrewList will be eligible to receive a copy and asks that recipients not distribute it to anyone not on the list.

He will solicit additional names,

accept corrections and answer questions at the October meeting.

Sake Brewer Wanted

Are there any wanna-be sake brewers out there? Grif Frost, CEO of SakeOne sent me an email last week:

"We are looking to add additional sake makers (brewers) to our production team at SakeOne. They will be working under Abednego. Any leads?"

For the information of all and sundry, Abednego Barnes is the head brewer there, he will be your teacher, and not in Japanese but plain old English, while you learn the ins and outs and other vicissi-

tudes in the genteel art of brewing the finest sake in the US.

Call now for an appointment: 503/357-7056 or FAX 503/357-1014. Offices: 820 Elm St., Forest Grove 97116. Tell them Fred sent you. Won't get you hired, but might get you a sip of some sake.

-Fred Eckhardt <eckhardt@pcez.com> via email

Election of Officers Slated for November

A final reminder that elections will be held at the November meeting at Steinbarts. Some members have voiced interest but all positions are still open for potential candidates. If you are interested, please contact any board member.