



PHOTOS COURTESY OF GOLDEN VALLEY BREWERY  
Jesse Shue, Brewmaster, Golden Valley Brewery, McMinnville

# Welcome to Oregon Craft Beer Month

**JOHN FOYSTON**  
SPECIAL WRITER

**W**e're now a generation into what were once thought of — when the Widmer brothers and BridgePort started brewing 30 years ago — as those funny microbrews, and it looks as if they may just catch on.

Of course, that's a gross understatement.

Especially in Portland, a.k.a. Beervana, which is by most measures the best beer city in the world. Especially at the beginning of Oregon Craft Beer Month, a month-long celebration devoted to Oregon beer and brewing. And especially on the eve of the 27th iteration of the largest outdoor beer festival on the continent, the Oregon Brewers Festival.

It wasn't always so.

Thirty years ago, nobody called Portland Beervana. We had a large regional brewery,

Blitz-Weinhard, that made undistinguished mass-market lagers — and the first hint of things to come, in the form of Henry Weinhard's Private Reserve.

Portland's first microbrewery, Cartwright Brewing, brewed and bottled beers of uneven quality — the phrase "unintentional Belgians" had been used to describe its product. The brewery died young — padlocked for unpaid taxes at the end of 1981 — and its equipment and inventory were auctioned off.

A generation ago, pioneer craft brewers such as Rob Widmer and BridgePort's Karl Ockert tried to persuade tavern owners to buy funny beers brewed in tiny breweries in reused dairy tanks, beers that they or their customers had never heard of and which cost twice as much as a keg of Bud or Blitz.

"There were times," says Rob Widmer, "when they'd



JOHN FOYSTON  
Enormous crowds of friendly beer lovers gather at Tom McCall Waterfront Park each year for the Oregon Brewers Festival.

look at me as if I wasn't speaking English."

These days, Oregon speaks craft beer fluently: Oregon has 171 brewing operations; 74 in the Portland metro area, more than any other city on the planet — with another two dozen or more in various stages of planning.

According to the Brewers Association, Oregon leads the country in breweries per capita and is third in the nation for total number of breweries. The Oregon Brewers Guild says Oregon brewing companies provide more than 6,500 full and part-time employees

in 70 cities across Oregon and donated an estimated \$2,250,000 in product or money to nonprofits in 2013.

And beer? Yes, lakes of the stuff: more than 1.4 million barrels of beer in 2013 — 43.4 million gallons of beer, much of it consumed in Oregon.

"Portland exudes craft beer culture from every nook and cranny," says Brewpublic blogger Angelo Deleso. "It goes far beyond having some nice breweries with decent beers. It's a way of life here that is entrenched within even the most rudimentary and casual beer drinker."

That's what distinguishes us from the rest of the country, even the world. Good beer has gone viral here: Portland has long had a great pub culture (how else to deal with a gray Portland winter?) and we have a wealth of resources — great water and some of the world's best hops within an hour's drive. Plus, the brewing infrastructure

— maltsters, stainless steel fabricators, yeast suppliers, a bottle plant and more — that was in place for Blitz Weinhard and other big brewers.

All those things made Portland ripe for revolution, but we beer drinkers can take credit too, because we were willing to try that funny cloudy Hefeweizen or those first banana-y Red Hook beers, or BridgePort's shockingly hoppy India Pale Ale — or even before that, Charles Coury's funky-but-first bottles of Cartwright beer. Portlanders' love of artisan coffee, bread and chocolate and our passion for community and local ingredients fits perfectly with our thirst for great beers.

And Beervana is Oregon, not just Portland, said Irene Firmat, CEO and co-founder of Full Sail Brewing. "We have grown up with craft beer in Oregon. For all of us

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Oregonians, having a 12 percent market share and over 50 percent on draft seems the norm. It is not. The fact that there are so many pioneering craft brewers in the state and the subsequent growth of so many other breweries has created a unique beer environment that is part of our state’s culture in so many ways.”

We’re seeing that culture deepen and broaden: a third wave of young brewers built new neighborhood-oriented pubs and breweries in the last few years: Coalition, Breakside, Migration, Base Camp, Occidental Brewing, Pints Urban Taproom, Sasquatch, Burnside Brewing, Stormbreaker and Upright Brewing. Meanwhile, established rockstar brewers such as John Harris, formerly of Full Sail, Van Havig (Rock Bottom) and Ben Love (Hopworks) opened their own places – Ecliptic and Gigantic Brewing, respectively – to immediate success.

Our choices multiply as shops evolve from traditional pub or brewpub or tavern: People are learning to make their own beer at bottle shop/U-brews such as Portland U-Brew & Pub and Uptown Market.

They’re shopping and drinking at bottle shops such as Bottles, The BeerMongers, Imperial Bottle Shop, By the Bottle and more, which emulate the Belmont Station template of coolers full of great beer and a few good taps. Or they’re filling growlers at one of several new growler-fill stations that specialize in beer to go. Even Fred Meyer has one.

Great beer bars such as Apex, Bailey’s Taproom and Concordia Alehouse just get better and the Horse Brass Pub remains a legend, even without the late Don Younger – who invented Oregon Craft Beer Month, by the way – holding court at his corner at the bar.

Established pubs such as Lucky Lab, Laurelwood, Hopworks and Raccoon Lodge opened successful new satellites; restaurateurs added breweries to the mix, and brewpubs such as Alameda and Breakside built much larger production facilities to keep the pub taps flowing.

The rest of the state is following suit. In Eugene, Ninkasi opened a second big brewhouse this year and neighboring Oakshire is growing. Same for Caldera in Ashland, with a huge new production brewery and brewpub.

Bend now has 21 breweries, including Crux Fermentation Project, Boneyard, 10 Barrel (which opened a pub in Boise and will soon open one in the Pearl District), Worthy Brewing and several more. Even Baker City – where you used to drink at a place called the Stockman’s – now has the award-winning Barley Brown’s and the new Bull Ridge Brew House.

Perhaps the story of The Commons Brewery speaks most eloquently of Beervana. Owner Mike Wright started as Beetje Brewery – a one-man nanobrewery in his Southeast Portland garage. But his



PHOTOS COURTESY OF JOHN FOYSTON

The annual Oregon Brewers Festival is one of the highlights of Craft Brew Month. Last year saw the introduction of real glasswear at the festival, a much-applauded move.

faith in Oregon beer drinkers was such that he took the considerable financial commitment to quit his day job and make the jump to a big system, a few employees and 3,000 square feet in close-in Southeast a few years ago.

The move paid off and Portland beer drinkers welcomed The Commons and its inviting tasting room – along with its thoughtful, well-crafted beers.

That was three years ago. Wright just signed the papers for a new space on Southeast Belmont Street that will triple the brewery’s footprint and he’s adding another brewhouse to triple his brewing capacity.

“I’m just surprised in general to be where we are today,” Wright says. “Portland has a rich pub culture where consumers desire variety and a broad range of flavors. That allows a niche brewery like The Commons to exist and thrive because we’re able to provide an alternative to Portland’s bounty of hop-forward beers.”



Early fest-goers get in line for the first beers tapped at the 25th annual Oregon Brewers Festival.

## INSIDE



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### ABOUT THIS SECTION

“Oregon Craft Beer Month” is produced annually by Oregonian Media Group’s custom publications staff.

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### About John Foyston, Oregon Craft Beer Month featured writer

In previous careers John has cared for 1,000 rhesus monkeys, played in rock ‘n’ roll bands, washed dishes at Janesville’s fanciest supper club, owned a motorcycle shop, built computers, restored motorcycles and more. While writing full-time for The Oregonian for years, he was a music critic and a features writer until opting to work as a freelancer/ motorcycle mechanic/oil painter.

John started writing about Oregon beer almost 20 years ago, upon realizing that writing about Portland required him to write about beer. As John says, “It was my entree into the coolest community I could’ve imagined: Oregon brewers, publicans and beer drinkers are some of the best people I’ve ever met, and I’m privileged and honored to write about ‘em and share the odd pint with them.” Read all of John’s daily beer coverage at [www.OREGONLIVE.com/beer](http://www.OREGONLIVE.com/beer).



# Tales of the pioneers: 30 years of craft brewing

JOHN FOYSTON  
SPECIAL WRITER

**Widmer Brothers Brewing:** Homebrewers Kurt and Rob Widmer began their brewery in 1984 with money cobbled together from family and relatives and a 1970 Datsun pickup – they have it still – that they persuaded their dad to sell them for \$700.

“Our first business plan was predicated on having 10 accounts,” says Kurt, whose brewery today sells beer in all 50 states. He once dreamed of brewing 4,000 kegs in a year; last year, Widmer brewed the equivalent of 440,000 kegs. “We remind ourselves all the time that we’re living a dream,” he says.

“When Kurt and I were building our original brewery on Northwest Lovejoy,” said Rob Widmer, “we used to prevail on a neighboring business that had a forklift. One time while helping us move a tank into place, Leo the forklift operator mentioned that he was also helping another brewery around the corner on 13th and Marshall.

“We thought ‘yeah, right’ but sure enough, that’s how we found out that Karl and the Ponzis were going to be right next door. How ironic that of all the places that we could have located in Portland we ended up being so close to one another. Then when Fred and Art started Portland Brewing on Northwest Flanders, we had an official brewing district — we’d all order malt together so that we could fill up a truck and get a better price on shipping, which was a pretty good example of the camaraderie that still exists today.”

🚩 **Flagship Beer:** Widmer

Hefeweizen. In spring of 1986 one of the brewery’s best accounts, Carl Simpson at the Dublin Pub, wanted a third beer from a brewery so small that it had only two fermenters, so the Widmers left a couple of kegs of their Weizen wheat beer unfiltered, but because of prejudice against “microbrews,” neither brother liked the idea of selling a beer that wasn’t crystal clear and bright.

“The Dublin Pub was a good account,” says Kurt Widmer, “and Carl was a fan of our beers, but we were going to give him two kegs and hope it went away.”

No such luck. Thanks to a confluence of factors – an adventurous publican, a recent shipment of tall pilsner glasses, a distinctive lemon garnish, a group of beer fans ready for something new and a beer that looked intimidating but was welcoming and eminently drinkable – Widmer Hefeweizen was a hit.

It became the rock upon which Oregon’s largest brewery was founded and still accounts for more than 50 percent of Widmer sales, despite wheat-beer competitors from Anheuser Busch and Miller Coors. It created a new beer style: American Hefeweizen; it was the first Widmer beer to be packaged in 12-ounce bottles. Though today it’s sometimes disdained by beer geeks who



COURTESY PHOTO

Kurt and Rob Widmer started their brewery in 1984.

haven’t had a Hefe in years, it was the first of Portland’s buzz beers and introduced thousands of beer drinkers to craft beer.

## BridgePort Brewing:

Being Pinot pioneers apparently wasn’t enough for Dick and Nancy Ponzi. After their vineyard turned its first profit they opened Columbia River Brewery – now BridgePort Brewing – in an old rope factory in 1984, and then went on to lobby for the pivotal law that made brewpubs legal in Oregon in 1985, thus ushering in the modern era. The Ponzis, pioneers in Oregon’s wine industry as well, later sold BridgePort to the Gambrinus Co. “We had such a wonderful



COURTESY PHOTO

Early BridgePort Brewing photo.

group of guys,” said Dick Ponzi, “They all had college educations, they were all willing to get their hands wet. They really cared about

good beer and they were in it for the adventure – and they worked cheap.”

Karl Ockert, BridgePort’s first brewer, was part of that

crew. Hitchhiking through Europe after college taught him to love European beer – even though it took three bags of chips to get through his first pint of Guinness. He graduated from UC Davis with a B.S. in Fermentation Sciences in June 1983 and hired on at the Ponzis’ new brewery, where he helped sandblast the interior before getting the brewery going. Though he left for a few years to brew elsewhere (including a Budweiser plant in New Jersey), he returned as brewmaster for another 15 years before turning the reins over in 2010 to current Brewmaster Jeff Edgerton. Ockert is now a technical advisor for

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# A Harper’s Index guide to the Oregon Brewers Festival

☛ 31.2 million: The festival’s estimated economic impact on Multnomah County’s economy in dollars.

☛ 80,000: Number of people who are expected to attend this year’s Oregon Brewers Festival. Many come from around the world and around the country for the annual event, which always takes place the last full weekend in July.

☛ 5,000: Number of people that organizers thought would turn out for the first Oregon Brewers Festival. Caught by surprise, they were constantly running out of beer and Rob Widmer re-



members making many trips back to his nearby brewery to pick up yet more beer, and that the festival sometimes went dry in the meantime.

☛ 2013: The year that organizers changed from plastic tasting mugs to real glassware – greatly improving the overall beer enjoyment for festival attendees.

☛ 2,000: Approximate number of volunteers who do everything from selling tokens, mugs and T-shirts to the all-important job of pouring beer.

☛ 1988: The year some fledgling Portland breweries banded together to hold the first Oregon Brewers Festival.

val to get themselves some cheap advertising. 15,000 people turned out to sample 16 beers from 13 breweries.

☛ 81: Number of craft breweries from around the country represented at the festival. OBF honcho Art Larrance now sends festival applications to breweries which won medals at Denver’s Great American Beer Festival.

☛ 62: Percentage of waste from the 2013 OBF recycled and diverted from landfills – more than 7.5 tons of recyclables.

☛ 56: Percentage of visitors to the 2011 OBF who were from out of state.

☛ 30: Time in minutes before each night’s close when mug and token sales are shut down.

☛ 27: Number of years the OBF has been held.

☛ 23-27: Dates in July for the 2014 festival. Organizers expanded the OBF to five days in 2013. Hours: Noon- 9 p.m. Wed.- Sat. and

Noon – 7 p.m. Sun.

☛ 20: Number of beer styles on tap at this year’s festival.

☛ 10: Percentage of visitors to Oregon estimated to come here primarily because of our beer scene.

☛ 10: Hour in the morning of Wednesday July 23 when ticketholders will gather at the Lucky Lab Brewpub on S.E. Hawthorne Blvd. for the annual Brewers Brunch and Parade. At 11:30 a.m., the parade will cross the bridge to Tom McCall Waterfront Park where the first keg is tapped by the OBF Grand Marshal. That was to be Rogue founder Jack Joyce this year, but he died in late May, so Rogue brewmaster John Maier will lead the parade in his memory.

☛ 8: Number of ATMs at the festival, which is mostly cash-only.

☛ 6: Number of restaurant food booths serving food.

☛ 2: Number of days the first OBF ran in 1988.

☛ 2: Number of big white pavilions offering shade and tables.

☛ 2: Number of gluten free beers – from Deschutes and Omission – available at this year’s OBF.

☛ 1: Cost in dollars for each beer tasting token.

☛ 1: Number of pieces of current, valid ID required of people of all ages for entry.

☛ 1: Number of mallets then-Mayor Sam Adams busted in 2009 while tapping

the festival’s first keg.

☛ 1: North America’s outdoor beer festivals.

☛ 0: Number of alcoholic beverages other than craft beer for sale at the OBF. In other words, no wine, cider, mead or spirits.

☛ 0: Cost of admission to the festival. Beer tasters must be 21 and have a 2014 tasting glass, which costs \$7.

—John Foyston

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the Master Brewers Association of the Americas.

☛ **Flagship Beer:** BridgePort IPA – It’s hard to imagine in this hops-besotted town where every other person at the bar is looking for a wango-tango-double-Imperial IPA that’ll strip the very enamel from the teeth, but Portland wasn’t always an IPA town. Even more interesting, it was an Australian winemaker who made it so.

Phil Sexton is also known as the godfather of Australian craft brewing, and he arrived in 1995, after Gambrinus bought BridgePort. His mission was to revitalize the brewery, which at the time was brewing the “bird and fish” beers: Pintail and Coho – nice enough, but hardly inspired. He began researching new styles, ideally one that would use the wonderful hops grown hereabouts, a bounty he came to love.



ALLYSON RIGG, ROGUE ALES

Jack Joyce , co-founder of Rogue Ales

## Festival Dedication In memory of Jack Joyce

The Oregon craft brewing community lost one of its founding figures earlier this spring when Rogue co-founder and guiding spirit Jack Joyce died at the age of 71.

Last summer, Oregon Brewers Festival organizers tapped Joyce to be the next OBF Grand Marshal and lead the annual Brewers Parade. The OBF’s Chris Crabb said that just a week before his death, Jack called

her and asked if he could share the Grand Marshal gig with Rogue brewer John Maier, the man responsible for Rogue’s award-winning beers. Sure, she said, but there’s only one bottle-cap crown and they’d have to fight over it...

Sadly, they won’t – Maier will wear the crown this year, but I’m sure that Jack Joyce will be there in spirit. Was it a premonition on Jack’s part? Maybe, but those of us who knew him

also recognize it as classic Jack Joyce: yes, people associate him with Rogue Ales, but he himself knew that it was John Maier and all those fine beers that have been responsible for Rogue’s success for more than a quarter century, and Jack wanted Maier to share the spotlight, bless him. I’m sure there’ll be many a heartfelt toast to Jack and his legacy before the month is done.

— John Foyston



# OREGON CRAFT BEER MONTH

☆ [www.oregoncraftbeermonth.com](http://www.oregoncraftbeermonth.com) ☆

All event information furnished by the Oregon Brewers Guild

## Daily Brewery Tours

### BUCKMAN BOTANICAL BREWERY:

Daily tour at 4 p.m. 928 S.E. 9th Ave, Portland; 503-517-0660

**GREEN DRAGON BREWERY:** Daily tour at 4 p.m. 928 S.E. 9th Ave, Portland; 503-517-0660

**ROGUE ALES BREWERY:** Daily guided brewery tours, 1 p.m., 3 p.m. and 5 p.m. 2320 OSU Drive, Newport; 541-867-3660

**Rogue Ales Public House:** Daily guided tours at 4 p.m. 844 Olive St., Eugene; 541-345-4155

**FULL SAIL BREWING:** Guided brewery tours on the hour, 1-4 p.m. 506 Columbia St., Hood River; 541-386-2247

**DESCHUTES BREWERY:** Guided brewery tours on the hour, 1-4 p.m. 901 S.W. Simpson Ave., Bend; 541-385-8606

**NINKASI BREWING:** Daily tours. 272 Van Buren St., Eugene; 541-344-27339

## Week-long Events

### WEEK OF JULY 1

**MCMENAMINS:** All IPAs are Happy Hour prices all day. 50 locations.

[www.mcmenamins.com](http://www.mcmenamins.com)

**13 Virtues Brewing:** Lager Fest. 6410 S.E. Milwaukie Ave., Portland; [www.13VirtuesBrewing.com](http://www.13VirtuesBrewing.com)

### WEEK OF JULY 6

**MCMENAMINS:** All fruit beers are Happy Hour prices all day. 50 locations.

[www.mcmenamins.com](http://www.mcmenamins.com)

**13 Virtues Brewing:** IPA Fest. 6410 S.E. Milwaukie Ave., Portland; [www.13VirtuesBrewing.com](http://www.13VirtuesBrewing.com)

### WEEK OF JULY 13

**MCMENAMINS:** All 50/50 blends are Happy Hour prices all day. 50 locations.

[www.mcmenamins.com](http://www.mcmenamins.com)

**13 Virtues Brewing:** Dark & Malty Ales Week. 6410 S.E. Milwaukie Ave., Portland; [www.13VirtuesBrewing.com](http://www.13VirtuesBrewing.com)

### WEEK OF JULY 20

**MCMENAMINS:** All wheat-style beers

are Happy Hour prices all day. 50 locations. [www.mcmenamins.com](http://www.mcmenamins.com)

**13 Virtues Brewing:** Belgian Style Beer Week. 6410 S.E. Milwaukie Ave., Portland; [www.13VirtuesBrewing.com](http://www.13VirtuesBrewing.com)

### WEEK OF JULY 27

**MCMENAMINS:** Copper Moon Seasonal at Happy Hour prices all day. 50 locations. [www.mcmenamins.com](http://www.mcmenamins.com)

**13 Virtues Brewing:** Belgian Style Beer Week; 6410 S.E. Milwaukie Ave., Portland; [www.13VirtuesBrewing.com](http://www.13VirtuesBrewing.com)

## Weekly Events

### EVERY MONDAY

**ROGUE FARMS MOVIE NIGHT:** Join us at our dog friendly farms for a relaxing evening of a movie and beer. 6 p.m. 3590 Wig-rich Rd., Independence

**MCMENAMINS:** \$7 Growler fills. All McMenamins Oregon locations; check each location's Facebook page for the beer they are featuring.

**PORTLAND BREWING:** \$10 pitchers. 2730 N.W. 31st Ave., Portland; 503-228-5269

**BREWVANA BREWERY TOURS:** Beer Love on Mississippi Walking Tour. \$69. 1-4 p.m. [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

### EVERY TUESDAY

**PORTLAND BREWING:** Free pint glass with purchase of PBC Seasonal. 2730 N.W. 31st Ave., Portland; 503-228-5269

**CASCADE BREWING BARREL HOU.S.E.:** Tap it Tuesday 6 p.m. Cascade Brewing Bar-rel House, 939 S.E. Belmont St., Portland; 503-265-8603

**BREWVANA BREWERY TOURS:** Beer Love in the Pearl. \$59. 11-2 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**13 VIRTUES BREWING:** ½ Price Italian Special with purchase of a pint. 5 p.m.-close. 6410 S.E. Milwaukie Ave., Portland; 503-239-8544

### EVERY WEDNESDAY

**Green Dragon:** Premier Pour with the Oregon Brew Crew. 6 p.m. 928 S.E. 9th Ave., Portland; 503-517-0660

**ROGUE HALL:** Trivia & Craft Beer. 7 p.m. 1717 SW Park Ave., Portland; [www.rogue.com](http://www.rogue.com)

**Portland Brewing:** \$10 Burger and Pint.

2730 N.W. 31st Ave., Portland; 503-228-5269

**BREWVANA BREWERY TOURS:** Beer Love in the Pearl. \$59 11-2 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**BREWVANA BREWERY TOURS:** Beer Love on Mississippi. \$69, 1-4 p.m. [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

### EVERY THURSDAY

**GREEN DRAGON:** Meet the Brewer. 5 p.m. 928 S.E. 9th Ave., Portland; 503-517-0660

**BREWVANA BREWERY TOURS:** Beer Love in the Pearl. \$59. 11-2 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**BREWVANA BREWERY TOURS:** Beer Lover's Tour. \$75. 6-9 p.m. [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**PORTLAND BREWING:** \$2 Pints. 6-10 p.m. 2730 N.W. 31st Ave., Portland; 503-228-5269

**ROCK BOTTOM BREWERY:** New beer re-lease and tasting. 5:30 p.m. 206 S.W. Morris-on St., Portland; 503-796-2739

### EVERY FRIDAY

**BREWVANA BREWERY TOURS:** Behind the Scenes Tour. \$85. 1-5 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**BREWVANA BREWERY TOURS:** Beer Love on Mississippi. \$69. 1-4 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**BREWVANA BREWERY TOURS:** Old School. \$75. 1-4 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**PORTLAND BREWING:** Buy one, get one free growler fills. 2730 N.W. 31st Ave., Port-land; 503-228-5269

**WIDMER BROTHERS BREWING:** Brew-ery tours by reservation. \$5. 2 p.m. & 3 p.m. 955 N. Russell St., Portland; 503-281-2437

**BUCKMAN BOTANICAL BREWERY & BEEERY:** Beer with brewer Danny Connors and a guided tour. 4 p.m. 928 S.E. 9th Ave., Portland; 503-517-0660

### EVERY SATURDAY

**EXPERIENCE BREWVANA BREWERY TOURS:** Imbibing Tour. \$85. 12-4 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**EXPERIENCE BREWVANA BREWERY TOURS:** Brew Lovers. \$75. 1-4 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**EXPERIENCE BREWVANA BREWERY TOURS:** FUNday Tour. \$69. 2-5 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**PORTLAND BREWING:** Shirt & Six Pack. \$18. 2730 N.W. 31st Ave., Portland; 503-228-5269

**PORTLAND BREWING:** Brewery tours by reservation. Noon-3:30 p.m. 2730 N.W. 31st Ave., Portland; 503-228-5269

**WIDMER BROTHERS BREWING:** Brew-ery tours by reservation. \$5. Noon, 1 p.m., 2 p.m., and 3 p.m. 955 N. Russell St., Portland; 503-281-2437

### EVERY SUNDAY

**BREWVANA BREWERY TOURS:** FUNday Tour \$69 2-5 p.m.; [www.experiencebrewvana.com](http://www.experiencebrewvana.com)

**PORTLAND BREWING:** Kids 12 and under receive a free kids meal with each pay-ing adult. 2730 N.W. 31st Ave., Portland; 503-228-5269

**WIDMER BROTHERS BREWING:** Brew-ery tours by reservation \$5 .1 p.m. and 2 p.m. 955 N. Russell St., Portland; 503-281-2437

**PORTLAND BREWING:** Sunday afternoon live music series 1-4 p.m. 2730 N.W. 31st Ave., Portland; 503-228-5269

## On Tap

**Cheese Bar:** 6031 S.E. Belmont St., Port-land; 503-222-6014

**Rogue Farms:** 3590 Wigrich Rd., Indepen-dence; 503-838-9813

**Green Dragon:** 928 S.E. 9th Ave., Port-land; 503-517-0660

**Rogue Hall:** 1717 SW Park Ave., Portland; 503-219-8000

**Rogue Public House & Distillery:** 1339 N.W. Flanders St., Portland; 503-222-5910

## Events

**TUESDAY, JULY 1ST**  
**ROGUE AMERICAN AMBER CAN RE-LEASE.E. PARTY:** 5 p.m. All Rogue lo-cations: Rogue Farms, 3590 Wigrich Rd., Independence; Green Dragon, 928 S.E. 9th Ave., Portland; Rogue Ales Public House, Tracktown Brewery, 844 Olive St., Eugene; Rogue Ales Public House Astoria, Pier 39, 100 39th St., Astoria; Rogue Ales Public House Bayfront, 748 SW Bay Blvd., New-port; Rogue Brewer's on the Bay, 2320 OSU Dr., Newport; Rogue Hall, 1717 SW Park

Ave., Portland; Rogue Public House & Dis-tillery, 1339 N.W. Flanders St., Portland

**THURSDAY, JULY 3RD**  
**ROGUE'S ANNUAL 4TH OF JULY GA-RAGE SALE (through 7/5):** All Rogue locations: Rogue Farms, 3590 Wigrich Rd., Independence; Green Dragon, 928 S.E. 9th Ave., Portland; Rogue Ales Public House, Tracktown Brewery, 844 Olive St., Eugene; Rogue Ales Public House Astoria, Pier 39, 100 39th St., Astoria; Rogue Ales Public House Bayfront, 748 SW Bay Blvd., New-port; Rogue Brewer's on the Bay, 2320 OSU Dr., Newport; Rogue Hall, 1717 SW Park Ave., Portland; Rogue Public House & Dis-tillery, 1339 N.W. Flanders St., Portland

**WATERFRONT BLUES FEST (through 7/6):** 12 p.m. Featuring De-schutes Brewery beer and food, Tom Mc-Call Waterfront Park, SW Naito Pkwy., Portland; [www.waterfrontbluesfest.com](http://www.waterfrontbluesfest.com)

**MEET THE BREWER & SPECIAL BEER TASTING:** 5 p.m. Sample a newly brewed and limited-batch beer with Happy Hour pricing on that limited-edition beer only all night, McMenamins Wilsonville Old Church & Pub, 30340 SW Boones Ferry Rd., Wilson-ville; 503-427-2500 and at McMenamins Fulton Pub & Brewery, 0618 SW Nebraska St., Portland; 503-246-9530

**Full Sail Brewing Tasting:** 4-7 p.m. New Seasons Market, 5320 NE 33rd Ave., Port-land

**Beer Tasting + Rock, Paper, Scissors Tournament:** 8-10 p.m. Full Sail Brewing beers Gemini Bar & Grill, 456 N. State St., Lake Oswego

**FRIDAY, JULY 11TH**  
**FOOD PAIRING DINNER:** Rogue Farms. 4-9 p.m. Enjoy Rogue Farms Good Chit Pil-sner, Roguenbier Rye, and Dirtoir Black La-ger with special food pairings from our Chuck Wagon. Rogue Farms, 3590 Wigrich Rd., Independence

**TOAST TO DON YOUNGER:** 5 p.m. All Rogue locations; Rogue Farms, 3590 Wig-rich Rd., Independence; Green Dragon, 928 S.E. 9th Ave., Portland; Rogue Ales Public House, Tracktown Brewery, 844 Olive St., Eugene; Rogue Ales Public House Astoria, Pier 39, 100 39th St., Astoria; Rogue Ales Public House Bayfront, 748 SW Bay Blvd., Newport; Rogue Brewer's on the Bay, 2320 OSU Dr., Newport; Rogue Hall, 1717 SW Park Ave., Portland; Rogue Public House & Distillery, 1339 N.W. Flanders St., Portland

**PUCKERFEST 8 (through 7/17):** Noon. A celebration of sour and wild ales, Belmont Station, 4500 S.E. Stark St., Portland; 503-232-8538; [www.puckerfest.com](http://www.puckerfest.com)

**COLUMBIA RIVER BREWING 3rd AN-NIVERSARY:** 5 p.m. ½ a BBQ chicken with baked beans and potato salad. \$10. Co-lumbia River Brewpub, 1728 NE 40th Ave., Portland; 503-943-6157

**Full Sail Brewing Tasting:** 4:30-7 p.m. Beaumont Market, 4130 NE Fremont St., Portland

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**Outdoor Movie Night:** \$5- \$10 sug-gested donation. A screening of Beerfest on the patio Portland Brewing, 2730 N.W. 31st Ave., Portland; 503-228-5269

**MONDAY, JULY 7TH**  
**Sweet Potato Rye Beer Release:** 5-9 p.m. Gilgamesh Brewing, 2065 Madrona Ave S.E. Salem; 503-584-1789; [www.gilgameshbrewing.com](http://www.gilgameshbrewing.com)

**TUESDAY, JULY 8TH**  
**CONCERTS IN THE PARK:** 6:30 p.m. Base Camp Brewing beers, Columbia Park Annex, 7701 N Chautauqua Blvd, Portland; 503-823-7529

**THURSDAY, JULY 10TH**  
**Limited Edition Beer Release:** 5 p.m. McMenamins Edgefield-Distillery Bar, 2126 SW Halsey St., Troutdale; 503-669-8610

**Ninkasi Brewing Tasting:** 5-8 p.m. Fred Meyer, 7404 N. Interstate Ave., Portland

**Ninkasi Brewing Tasting:** 4-7 p.m. Whole Foods Market, 12220 SW Schol-ls-Ferry Rd., Tigard

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COURTESY PHOTO

An inside view of BridgePort Brewing Company.

## Oregon's oldest craft brewery marks milestone with special trilogy

**AMY ROBERTS**

SPECIAL WRITER

**B**ridgePort Brewing Co. is celebrating its 30th anniversary in style, with the release of three limited edition beers known as the “BridgePort Trilogy Series.”

BridgePort is Oregon's oldest craft brewery, so it is fitting that the first two beers in the series honor pivotal moments in the brewery's history. The first two, released earlier this year, highlight the adoption of aroma hops and the IPA movement.

Trilogy 1, released in January, was a dry-hopped pale ale celebrating craft brewing and the Willamette Valley's bounty of hops. This inaugural beer, in a nod to vintage craft, was brewed as a tribute to the pioneering local brewers who

started using intense aroma hops about 30 years ago.

Trilogy 1's soft malt flavor and light body are the perfect base for showcasing the Crystal hop. One of BridgePort brewmaster Jeff Edgerton's favorites, the Crystal Hop is known for its slightly spicy and citrus notes.

“We chose to do a dry-hopped pale for the first beer in this series because of how well a pale can really spotlight a hop varietal,” said Edgerton.

In May, BridgePort released Trilogy 2, a cross-continental collaboration between Edgerton and past brewmaster Phil Sexton. It was created to mark a major milestone in BridgePort's second decade of brewing – the creation of BridgePort IPA. Now widely seen as the brewery's flagship beer, back in the mid-1990s it was originally considered to be aggressive and extravagantly hopped.

In contrast to the first beers in the trilogy, the third and final beer in the series will explore what is still to come for craft beer in Oregon. This special offering will be released in September. The

BridgePort Trilogy Series is available where all BridgePort beers are sold.

“It's great to be turning 30, but it's even more exciting to see how far the craft brewing industry has come in the last three decades,” Edgerton said.

During its 30 years, BridgePort Brewing Co. has evolved from a microbrewery to become a regional brewing leader committed to producing high quality craft ales. Led by Edgerton, the team of BridgePort brewers uses hops from within an hour of Portland, and clear glacial water from Mount Hood. The BridgePort family of year-round ales includes IPA, Hop Czar and Kingpin. New for summer is Long Ball Ale, a refreshing triple-hopped light-bodied ale brewed in partnership with the Hillsboro Hops minor league baseball team.

BridgePort Brewery is located at 1313 N.W. Marshall St. In addition to the brewery, BridgePort's Brewpub has a full-service lunch and dinner menu and private event venue. For more information, call 503-241-7179 or visit [www.bridgeportbrew.com](http://www.bridgeportbrew.com).



# Portland Brewing pours classics through July

SHARI BERG  
SPECIAL WRITER

It's never been a better time to be a beer drinker," said Ryan Pappe, head brewer at Portland Brewing.

Pappe, who has been lending his talents to the brewery since 2008, said he is excited for this year's Craft Beer Month.

"We have our events here, but there is something every night somewhere in town," he said. "Come out and enjoy it."

Just in time for the month-long celebration of all things brewed, Pappe's latest creation is an extra-special version of the brewery's flagship beer, MacTarnahan's Amber Ale. Called Imperial Mac's, Pappe described it as "super version" of the original that is sure to please. Using the same ingredients that are found in the flagship beer, the newest



COURTESY PORTLAND BREWING

Visitors to Portland Brewing's taproom during July will have the opportunity to try the new 'Imperial Mac's.'

concoction of this old favorite will have a higher alcohol content, which adds to its citrusy spiciness. "It's a great

quality beer," Pappe said. "It's very limited and hard to find, but we have it on tap here." Another customer favorite

being brought back just in time for Craft Beer Month is Zig Zag River Lager – a German-style lager that has

become so popular it is now offered year round at Portland Brewing.

"We're happy to bring back one of our classics that had been off the shelves for a while," Pappe said. "While we're always creating new beers and using our creative skills to come up with new recipes, we're always willing to revisit old classics."

Yet another favorite seasonal craft beer available at Portland Brewing during the summer months is Oregon Honey Beer. It is brewed with locally sourced white clover honey, two-row pale malt and Willamette and Nugget hops to create a crisp yet refreshing taste with just a hint of sweetness.

On July 19, Pappe said, Portland Brewing will host an Oregon Honey Beer mini-festival that will feature the

popular selection as well as other honey products.

Other seasonal craft beers include:

• **Rose Hip Gold:** Available from Feb. 1 through April 1 each year, this Belgian-style ale includes hints of fruit and spice and a citrusy bite supplied by a generous addition of rose hips to the brew.

• **Noble Scot:** This complex and full-bodied Scottish ale contains notes of toast and caramel and a sweet, subtle smokiness. It is offered from Aug. 15 through Oct. 15 annually.

• **BlackWatch Cream Porter:** Brewed with an infantry of malts, this smooth cream porter outshines all other porters on the market. Brew connoisseurs can find it

See **PORTLAND BREWING**  
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# General Distributors Inc. gives back

SHARI BERG  
SPECIAL WRITER

We've gone from 15 to over 32 craft beers in the last year and a half," said Jim Fick, owner of General Distributors Inc. of Oregon City.

He attributes the significant growth to his company's outreach to breweries that produce the highest-quality beer in the world. "The more people who know about it, the more it'll grow," he said.

Although General Distributors always has been committed to providing superior service and representing the best the world has to offer in quality beer, wine and nonalcoholic beverages, the company also is interested in serving its community in other ways.

Fick said his company established the Helping Hands Committee, which is dedicated to providing one-time emergency assistance to people in the local community. "Our employees are able to donate money from each paycheck and then the company matches it dollar for dollar," Fick said.

Employees who have volunteered for the job are part of the Helping Hands Committee that meets once monthly – or as often as needed – to determine how the funds will be spent to help those in need within their own community.

The committee is responsible for investigating each applicant, selecting recipients and making sure that 100 percent of all funds donated to Helping Hands is spent in the community.

"They try to keep it as local as possible," Fick said.

Some of the projects and personal requests that have been fulfilled over the last couple of years include:

- Fill A Stocking, Fill A



Heart

- ELKS "Care and Share" Toy Drive
- Molalla "Christmas in the Country" Toy Drive
- Portland Rescue Mission's campaign to provide blankets and coats to the homeless

- Willamette Falls Hospital Adopt a Family campaign

In addition to its charitable assistance, the employees of General Distributors also are involved in bettering their community in other ways.

They have teamed up with Fish Brewing Co. to offer joint support to the Willamette Riverkeeper organization, which works to protect and restore the Willamette River. The "drink a beer, save a river" campaign was designed to donate a portion of all sales of Fish's Willamette Riverkeeper Paddler Pale Ale to the nonprofit Willamette Riverkeeper.

General Distributors also is an active participant in Oregon Impact.

The nonprofit organization provides community education, prevention and awareness activities aimed at reducing the number of people driving under the influence of drugs and alcohol.

Fick said his company also sponsors several golf tournaments each year in support of causes such as cancer research or for helping local members of the community with medical or other expenses that arise from crisis situations.

"We love being able to give back to our community because it helps us to feel like we're making a difference," Fick said. "Through good times and bad, we'll continue to be charitable."

# Distribution enhances local craft beer reach

AMY ROBERTS  
SPECIAL WRITER

Columbia Distributing, one of the nation's largest beer, wine and nonalcoholic beverage distributors, understands the importance of craft beer in the Pacific Northwest.

"In Oregon, brewers have taken beer styles from around the world and reinvented them, creating a vast number of new offerings," said Jesse Ferber, vice president of craft and imports for Columbia Distributing. "So much of what we see outside the Northwest in terms of beer innovation began in Oregon."

Ferber noted that Oregon has been a leader in producing craft beer for decades. He added that no other area anywhere in the world comes close to approaching the share or diversity that Oregon brewing offers.

"Supporting local breweries

is part of our culture," Ferber said. "We are a local company. It's a privilege to be in the epicenter of the nation's craft beer explosion and to help local brewers bring quality beers to more people."

In working to bring high-quality local craft beers to a larger audience, Columbia Distributing supports and fuels the local economy. Local brewing employs local residents and often uses ingredients produced within the state.

As part of Oregon's Craft Beer Month, Columbia Distributing is continuing its efforts to educate consumers about the wide variety of locally produced craft beers.

"Our goal is to remind people just what great beers are available from local brewers," Ferber said.

Ferber reiterated Columbia's role in supporting local breweries. The company helps distribute beers from

craft pioneers such as Full Sail, Deschutes, Rogue and Bridgeport to emerging brewers including Gildgamesh, Seaside, Worthy and Silver Moon. Portland Brewing, Hair of the Dog and Hopworks Urban Brewery, all brewed within Portland city limits, are among the fine locally produced offerings that Columbia helps to reach consumers.

Quality is a key for Columbia. This distributor works to bring only the freshest beer of the highest quality to market.

"Our suppliers count on us to take great care of their beer from the time it leaves the brewery to the time it's poured into a glass, so that the consumer's experience is just as the brewer envisioned," Ferber said.

Cold keg storage and methods to minimize the time beer sits in a warehouse are both critical. Columbia also

employs a specially trained sales team well versed in craft beer.

Therefore, it can offer the right quality products and timely service with a genuine concern for its customers' needs.

"The stores, bars and places we serve know they can trust us to provide only the best," Ferber said.

This distribution, in turn, helps many local breweries introduce their products to more consumers throughout Oregon and Washington.

"It is exciting to be able to assist so many quality local brewers," said Ferber.

Columbia Distributing is one of the nation's largest beverage wholesalers. It has more than 2,600 employees and operates out of nine primary distribution facilities throughout Oregon and Washington. For more information, visit [www.coldist.com](http://www.coldist.com).





# Equipment key for small breweries

AMY ROBERTS  
SPECIAL WRITER

In the past 30 years, Oregon has blazed the trail for craft brewing in the United States and throughout the world. Few businesses have bridged these decades and the continually growing and evolving craft brewing industry as successfully as JVNW, a supplier of the tanks and equipment necessary for brewing.

JVNW was one of the original partners in the pioneering efforts to revive craft brewing as it kicked off in Oregon. The impact of JVNW's earliest vessel offerings and installations are still felt within the area's thriving craft brewing industry.

According to JVNW, Sam Calagione of Dogfish Head Brewery played a part in highlighting both JVNW's

historical support and the continuing role this equipment manufacturer and installer plays in fostering craft brewing in Oregon. Several years ago, Calagione bought a used brewing system out of the back of an old storage container on the Baltimore Harbor. The system was then purchased by John Harris, a first-generation award-winning craft brewer who was looking to open his own brewpub in Portland: Ecliptic Brewing. After Harris discovered the equipment was a JVNW brewhouse more than two decades old, JVNW worked with him to update the system for Ecliptic Brewing.

"JVNW is thrilled to see a first-generation, award-winning brewer, John Harris, breathe new life into this first-generation brewing system," said Chelsea

Schultz, marketing manager at JVNW.

Early on, JVNW recognized the specific needs of the microbrewery segment of the beer industry and continues to do so today. Given the experience of Harris, JVNW's stainless-steel vessels, mixers and systems are clearly manufactured to high quality standards.

This allows brewing systems to be sold as breweries grow. JVNW can, in turn, help new, smaller breweries update some of this older JVNW equipment for a new lease on life at the same time it can completely outfit the brewing needs of growing and larger breweries.

JVNW has been innovating brewing equipment that supports the ingenuity of craft brewers for more than 30 years. Since first manufacturing and installing the vessels

for early craft breweries in Oregon, Washington and California, JVNW has supplied equipment to more than 600 breweries worldwide.

It continues to support the craft brewing industry at home. Recently, JVNW has been working to outfit the Fat Head's Brewpub scheduled to open in downtown Portland in the very near future.

With its state-of-the-art manufacturing facility and expert knowledge regarding the needs of small to larger breweries, JVNW will undoubtedly continue to play a pivotal role in Oregon's craft beer scene.

"JVNW is very proud to be a part of Oregon's brewing community for over 30 years," said Schultz. "We congratulate these award-winning brewers leading the way to Oregon Beervana."



COURTESY PHOTO

JVNW manufactures, services and installs equipment essential to craft beer production.

## Golden Valley Brewery not an ordinary brewpub

AMY ROBERTS  
SPECIAL WRITER

Golden Valley Brewery (GVB), a popular family-owned business serving handcrafted beers for more than 20 years, is an outlier among the many Oregon brewery-restaurants.

GVB serves fresh, local cuisine featuring its own all-natural family farm-raised Angus beef and freshly picked produce from the family's Angus Springs Ranch. Spent grains from GVB's brewing process, containing twice the protein and fiber of regular feed, is an ideal addition to the farm's feeding program.

In keeping things local, Jesse Shue, hometown McMinnville brew master, is expanding the Pinot Noir wine barrel aging program that GVB pioneered in the late '90s.

Local Wine Country pinot barrels are used to provide very unique flavor profiles that greatly differ from the common bourbon/whiskey barrels used widely today.

In 1998, GVB released the iconic Black Panther Imperial Stout aged in Pinot Noir casks from a neighboring winery. This pioneering beer, a pitchy

tanninous 10 percent ABV Imperial Stout, was Oregon's first Pinot Noir barrel-aged beer commercially released. Beer lovers were lucky enough to sample Jesse's Pinot Barrel Aged Belgian Brown at the Cheers to Belgian Beers festival in May.

Coming up, enthusiasts can watch for some of GVB's staple beers to spend some time in barrels as well including their Bald Peak IPA and Muddy Valley Oatmeal Stout.

"Barrel-aged beers have been incredibly popular, but no one else is really using Pinot Noir barrels," said Alex Kircher, son of GVB owners Peter and Celia Kircher.

Kircher said aging beer in these wine barrels introduces mild oak and vinous overtones that produce a wildly complex beer that is very soft on the palate.

Since opening in 1993, Golden Valley Brewery and Restaurant has been on the forefront of the Portland-area's dynamic craft beer and brewing industry.

The restaurant serves up seafood, entrée salads, designer sandwiches and a full range of entrées.

The Golden Valley Restaurant is open daily. Visit [www.goldenvalleybrewery.com](http://www.goldenvalleybrewery.com) for restaurant and pub hours.



**ABOVE:** Golden Valley Brewery produces a wide range of handcrafted ales in McMinnville.

**LEFT:** Owners Peter and Celia Kircher tend the herd on Golden Valley's Angus Springs Ranch.

PHOTOS COURTESY OF GOLDEN VALLEY BREWERY



COURTESY PHOTO

Southeast Portland's Horse Brass Pub, founded in 1976, is one of the truly original pubs leading Oregon's craft beer resurgence.

## Horse Brass Pub boasts changing brew menu

SHARI BERG  
SPECIAL WRITER

Variety is the name of the game at The Horse Brass Pub, which offers nearly 60 local, regional and international beer varieties.

"It's always about the beer here," said Joellen Peluso, longtime pub manager. "If you find something here this week, next week you might come in and we might have a whole different set of beers."

The variety is one of the things Peluso said regulars seem to like about Horse Brass Pub. The other draw to Horse Brass Pub is its friendly atmosphere. The combination of patrons, staff, atmosphere and food helps to make the pub a favorite hangout for locals.

"We want it to be your other living room," said Peluso, chuckling.

Regardless of taste preference, beer connoisseurs will have no trouble finding

something to suit their palate among this selection of ales, lagers, stouts, sours and lambic beers.

Native Oregonians who know the story of this great American-English pub need no explanation as to its amazing variety and love of all things brewed. For others, the tale is one worth hearing. The pub's founder, Don Younger, concocted the idea of creating his own English pub in the heart of Portland one evening in 1976 while sipping beer at a South East Portland tavern waiting for his car to be repaired at a nearby shop.

As a devout Blitz drinker, Younger was unimpressed with the mere six taps at the bar he was patronizing, and decided it was time to widen the variety of beer available to Portlanders. On Nov. 1, 1976, Younger and his brother, Bill, became the proud owners of what would soon be named The Horse Brass Pub.

It is thanks to Younger's vision and love of beer that

Portland now is considered the epicenter of the American craft brewing resurgence. It is home to more breweries than any other city.

Younger also was responsible for creating the Oregon Craft Beer Month, which is celebrated in July each year. A listing of events associated with the 2014 event can be found on pages 8-9 and at [www.oregoncraftbeer.org](http://www.oregoncraftbeer.org).

On Jan. 31, 2011, Oregon lost its craft-beer legend when Younger died. However, his legend lives on in the variety of brewed offerings found at The Horse Brass Pub. The house specialty and longtime favorite at The Horse Brass Pub – William Younger's Special Bitter – was concocted in the late '80s.

"We pride ourselves on our support of local craft beer," Peluso said. "This has been going on for 38 years. That's just what we do here."

The Horse Brass Pub is open from 11 a.m. to 2:30 a.m. daily.

## Portland Brewing: Quality craft beer

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at Portland Brewing between Oct. 15 and Feb. 1 each year.

Small-batch, independently brewed and full-flavored craft beers are what brew connoisseurs have come to expect from Portland Brewing, owned and operated by the North American Brewery of Rochester, New York.

Portland Brewing has a long history, starting with its founding in 1986 by brewing pioneers Fred Bowman and Art Larrance. It was under their guidance that the brewery concocted MacTamaha's Amber Ale, which to this day, is still considered its flagship beer.

In 2004, the brewery was

sold to Pyramid Breweries, which itself ended up being sold three separate times. In 2012, Portland Brewing was bought out by Florida Ice and Farm, which later acquired North American Breweries in Rochester.

While the ownership has changed numerous times over the past 28 years, one thing has remained the same: the quality and variety of craft beers produced there.

Portland is considered the epicenter of the American craft brewing resurgence and is home to more breweries than any other city. At Portland Brewing, producing great beer is not just a goal, but an obsession.

Visitors to Portland Brew-

ing's Northwest 31st Avenue and Industrial Street brewery and restaurant will be greeted by a pair of massive, copper kettles that have become a mainstay.

Portland Brewing has won awards for 19 of its craft beers from the Great American Beer Festival, the Beverage Testing Institute, the International Beer Summit, the Association of Brewers' International Beer Competition and the World Beer Championships.

Portland Brewing's Taproom restaurant is open from 11 a.m. to 9 p.m. on Monday, 11 a.m. to 10 p.m. Tuesday through Thursday, 11 a.m. to 11 p.m. on Friday, noon to 11 p.m. on Saturday and noon to 9 p.m. on Sunday.

## Verde Cocina puts focus on fresh foods

SHARI BERG  
SPECIAL WRITER

When Anna Garnica and her husband, Noe, opened the Verde Cocina Restaurant in 2009, they made it their mission to provide only vibrant, nutritious foods on the menu.

Filled with foods from the Pacific Northwest, the menu includes dishes such as Gringas con Mole and Chile Rellenos stuffed with quinoa, veggies and fruit. Farmers market favorites include the palatable Buenos Dias Breakfast.

Verde Cocina is both a little modern and a little rustic. Dishes are prepared with only fresh ingredients, and the Garnicas keep the focus on foods that are available locally, including responsibly sourced meats and produce. Included in their locally sourced offerings is a selection of wine and craft beers which easily can be paired with any of their delectable dishes.



"At each restaurant, we have rotating local/craft taps – three at Hillsdale and two at our Pearl location," said Anna Garnica. "That's not much compared to some other restaurants, but those five local craft beers, along with a selection of classic Mexican beers, hit all the marks that locals look for when drinking beer with Mexican food. We have sifted through them and found the ones that work best with our food and the beers people like."

At the Hillsdale location, Bridgeport Trilogy 1 Crystal Pale Ale, Deschutes River Ale and Ninkasi Total Domination IPA currently are on tap. "We love Bridgeport because it was one of the first

local craft breweries in Portland, and the brewery itself is just up the street from our Pearl location," said Garnica.

Garnica said one of her personal favorite beers is the Bridgeport. "This is an American pale ale made using Northwest Crystal hops," she said. "It's bright, clean and pairs great with the wild-caught Salmon Hash or our Chile Relleno."

At the Pearl location, Commons Saison de Pilsner and Sasquatch Red Electric IRA – which is deep red with the hop quality of an IPA – are currently on tap.

In observance of Craft Beer Month, Garnica said Happy Hour prices will be offered all day long for the entire month.

Verde Cocina has two locations: Hillsdale and the Pearl District. Hours are from 11 a.m. to 9 p.m. Monday through Thursday, and from 9 a.m. to 9 p.m. Friday through Sunday. Happy Hour is from 3-5:30 p.m. daily, and features homemade tortillas and margaritas.



