



The Brewer's League Journal



Volume 7, Issue 9

September 2002

Inside this issue:

Canada Day Tasting	2
Canada Day Tasting Cont.	3
OBF Article Cont.	4
OBF Pictures	5
What's Happening	6

2002 OREGON BREWERS FESTIVAL

by Gary Albright

Shelley and I had never been to the Oregon Brewers Festival before, but when Fred Farris brought it up at one of the GEBL meetings this spring, we looked at each other and said: "Sounds like fun". Fred and Bob Winchell took it upon themselves to organize the arrangements for the festival and for this we owe them a big "THANK YOU". There is a lot of work and a few headaches involved in setting up something like this. Also a thank you is due to Fred's wife, Jan and their son, Forest for helping provide transportation from the Farris's place where we parked to the train depot in Seattle and back. The festival was held in Portland's Tom McCall Waterfront Park on July 26-28. They had two huge tents set up, each several hundred feet long to provide shelter for the festival goers. The weather was beautiful for the entire festival, and we only needed the shelter for protection from the sun. Taking advantage of going by train was Fred, Bob, Dennis and Louise Fugier, Shelley and myself. We arrived in Portland early Friday afternoon and made our way to the Double Tree Hotel to check in and drop our bags off. Then, off to the festival we went. It was a longer walk than expected, (probably good for some of us!), but we made it and all were ready for a brew, or two, or three. Shoot, we were at a beer festival! The only beer festivals that I had been to before were at the Herb Farm and the Everett one. At these festivals, you paid your admission, got a sample glass and a certain number of sample tokens.

Continued on page 4 (Sorry Jack!)

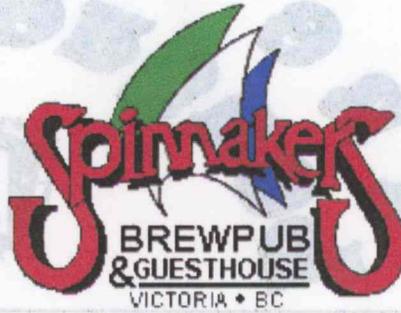
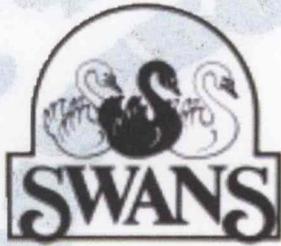


Here's to hard work and great BEER!

Next GEBL meeting will be **Thursday, September 12**
 at **The Flying Pig, 7:00PM**

Canada Day in Victoria - Tasting Notes and Tourist Thoughts

By: Lori Brown



July 1st is Canada Day – Another great reason to get away and sample craft beer. Phil and I arrived Sunday morning after taking the Victoria Clipper from downtown Seattle. Take my advice, don't skip the \$0.25 dose of Dramamine offered in the galley. Enough said. The Clipper offers on-line booking and hotel reservation packages. The hotel shuttle picks you up at the Clipper dock and takes you directly to your hotel. Very simple and convenient.

We checked into the Delta Ocean Pointe Resort located on the opposite side of the inner harbor from the Empress Hotel and the Parliament building. Tomorrow is Canada Day and they are busy setting up fireworks to shoot over the inner harbor tomorrow night. Our room on the fifth floor looks right out on the harbor. Should make for a great viewing spot. The hotel staff gave us directions to Spinnakers. It's just a 10-minute walk along the paved path that follows the coastline of the inner harbour.

Spinnakers Brewpub & Guesthouse – 308 Catherine Street – www.spinnakers.com

Great way to get started with the vacation. Spinnakers specializes in cask beers. Started with the ESB. Beer battered English style fish and chips made the perfect compliment to the beverages.

- ESB - Enjoyed an excellent cask conditioned ESB served appropriately at 54 degrees. Complex multi-ness, moderate hopping, and that smooth body only created in the cask.

(We also returned to Spinnakers on our last day for breakfast. They even offer a Brewer's Breakfast with hot oatmeal and Dunkelweizen soaked raisins, and cranberries, served with light cream or milk, toasted brewery bread, and a sample of Imperial Stout on the side. We passed on this and just had a traditional non-alcoholic breakfast.)

Hugo's Grill & Brewhouse – 625 Courtney Street – www.hugoslounge.com

Hugo's is the most upscale of the Victoria brewpubs. It also had the best lager beer in my opinion. They keep four standards on tap: three ales and a lager – Czech Pilsener, blonde ale, pale ale, and porter. My favorite was selection was the Pilsener.

- Pilsener - very balanced, nice malt assertiveness, German hops, Czech yeast, crisp refreshing bring me another! Price per half liter seems high compared to other locations, but I would have to name it the best interpretation of the Pilsener style in Victoria. Wonderful poached salmon meal made for a great lunch.



Swans Suite Hotel & Brewpub – 506 Pandora Avenue – www.swanshotel.com

Ordered a 4-beer sampler where you pick any four from the menu. I selected four ales. Being from the NW, I found the Swans ales to be a bit understated. I would have gone a little further with the recipes to up the hop aroma, and malt complexity.

- Buckerfield's Best Bitter – generic English style beer, nothing to really make it memorable, definitely not a Best Bitter, some complexity, nice malt character, but no mouth feel.
- Appleton Brown - very thin, highly touted on the menu, but disappointing, supposed to be a little flat and simple style, but this is a little too simple and flat.
- Pandora Pale Ale – slightly astringent, (over-sparged grain), and not very assertive for a pale ale.
- Riley's Scotch - best of the bunch, so much flavor it could be overshadowing the others, much more complexity than the others.

We Stopped into the Wine and Beer retail shop next door to Swans Brewpub. Brought a bomber of Swans Bavarian Lager back to the room to relax and enjoy the view of the inner harbor. This beer is brewed with Munich malt making it darker than a traditional Bavarian lager - more in line with an Oktoberfest. German Hallertau Hersbrucker hops add to the balanced flavor of this beer. I preferred this lager over the four ales I tried in the sampler.

Harbour Canoe Club Brewhouse – 450 Swift Street – (no website found)

Lineup features Davey Jones lager, Pacific Fog Pale Ale, Dry Dock bitter and Jack Tar Brown Ale. Four beer samplers are available. Again, the lager seems to be the strength of their line-up.

- Davey Jones lager – North American style lager beer. Delicate beer with subtle undertones of hop bitterness, sweet malt base, and light hop aroma.
- Pale Ale – Again, not very assertive compared to NW pale ales, but well-balanced. This would probably be more like a golden ale in Washington. Very thirst quenching on a hot afternoon.

Overall, I thought the lager beers in Victoria were much more to style than the ales. The Czech Pilsener from Hugo's would be my favorite lager beer looking back on all of the beers I sampled over the long weekend. Spinnakers was my favorite ale house. They are brewing some great ales and serving them in the traditional manner. Make sure you don't miss these two places if you are in Victoria.

Swans and Hugo's are very easy to find while walking along the east side of the Inner Harbour. The Harbour Canoe Club is tucked in along the Upper Harbour just north of the Johnson Street Bridge. Spinnakers was very close to our hotel, but if you stay closer to the Parliament Building, you might want to consider taking a water taxi across to the north side of the Inner Harbour to save yourself some time. All of downtown Victoria is very compact and all of these places are in easy walking distance of each other.

The fireworks over the harbor on Canada Day were well done. We picked up a local Vancouver Island bottle of wine from the wine shop in the hotel lobby and enjoyed the spectacle from our room. Opening up the windows we were even able to hear the band across the harbor at the Parliament Building. I would definitely recommend Canada Day weekend as a great time of the year to visit Victoria.



They did it differently at the OBF. At the entrance you just showed ID to prove your age and got a stamp on the hand to get in. Then, you went to a booth and bought a sample glass and tokens; we also bought a festival guide. The big advantage to this method, especially for us, was that on Saturday and Sunday all we had to do was get stamped at the entrance and buy however many tokens we wanted.

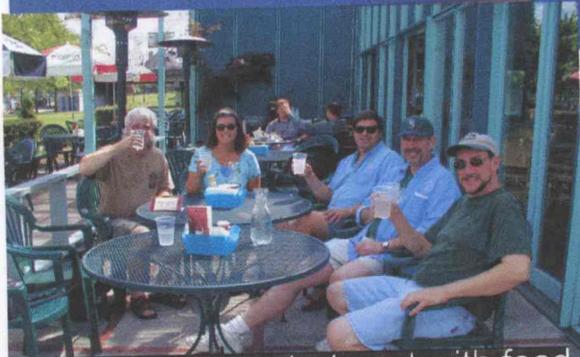
We began sampling our way down the tents. It was nice that we had the festival guide to help us in our selections, since with 4 oz samples and 72 different selections, well you do the math. After a few selections I realized that I had to put down more in my tasting notes than "Good". Dennis was giving me a bad time about my notes, but all the brews were "GOOD". Another thing that was different at this brew festival was that the 72 selections represented 72 different breweries. Each brewery that was there brought their best offering. Also, a lot of the beers were BIG BEERS. There were 19 different brews that were at least 7% alcohol by volume and many of them were 60, 70, 80, even a couple that claimed to be 100 IBU's. Although the general consensus among us beer snobs was that they weren't THAT hoppy. After we were there a while, we found Will and Linda Fredin. They used the festival as the first stop of a vacation down to California. They had driven on down, and after spending the night at the Double Tree, they were on their way. Scot and Valerie Oliver arrived on Saturday and there was a very unfortunate mix-up about their room. The long and short of it being that despite a reservation and Fred checking on it, their room was given to someone else and there were no other rooms available. Fortunately for them Valerie's father lives about 50 miles from Portland, so they didn't have to drive home that night after volunteering at the festival. Fred also volunteered at the festival on Saturday and he tried to help solve the Oliver's reservation problem after his shift so he didn't have much of an opportunity to partake in the festival on Saturday. James Stockard showed up on Sunday and had to listen to us giving him advice on what to try. I think he actually listened to us a little bit, but he had to put his own spin on things.

I ended up sampling about 25 different brews, on the brews I liked the most I had a few more samples. Shelley, Bob, and the Fugiers I expect had about the same number. Fred had fewer since he volunteered also and tried to help the Olivers. And what about James? I hope the one-day wonder didn't try 25. So, what did everyone like best? Well the general consensus was that Rogue's Charlie 1981 Redux, (as Bob put it, "like a home-brewed amber on steroids), was #1. Second was Far West Ireland Brewing's Connaught Ranger IPA. A close third-fourth might be BJ's Restaurant & Brewery's Goliath, Big Huge Red Ale and Boundary Bay Brewery's Skip's Imperial IPA. Also of note were Stone Brewing's Double Bastard Ale Barlywine and Rockies Brewing's Hazed and Infused Best Bitter. We had a great time and can't wait until next year!

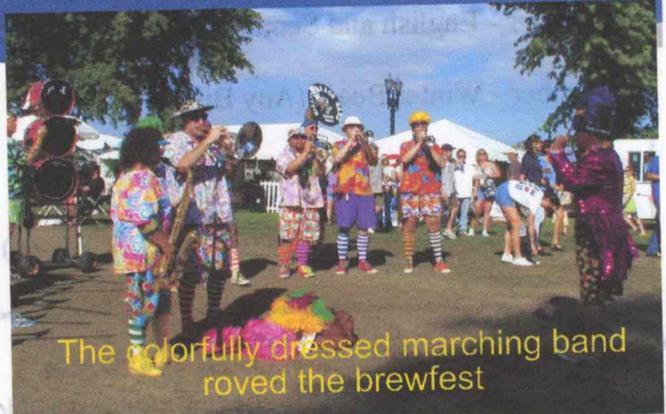


Thanks to Brian Sollenberger
for the great talk and hospitality!

OREGON BREWERS FESTIVAL



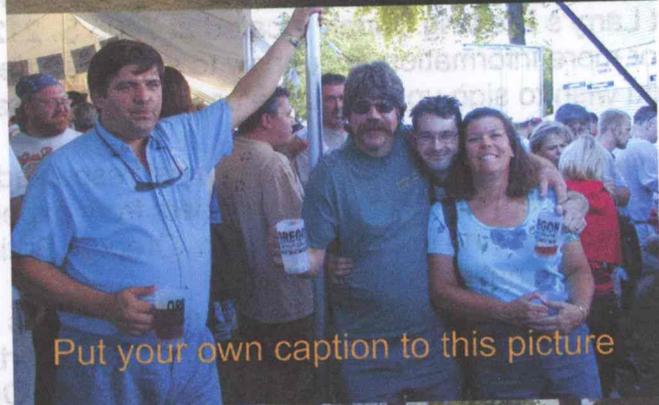
The train group starts out with food and water at a waterfront cafe'



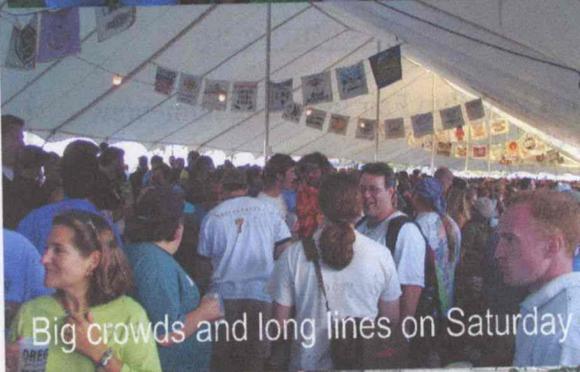
The colorfully dressed marching band roved the brewfest



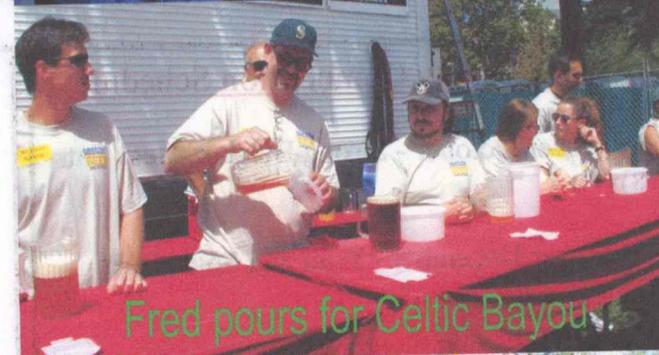
The Fredins joined us on Saturday



Put your own caption to this picture



Big crowds and long lines on Saturday



Fred pours for Celtic Bayou



James shows up on Sunday



We toast to a good time had in Portland

Style Calendar - 2002 and Beyond

- September - Stout (Cat. 16)
- October - GEBL Same Recipe Competition
- November - English and Scottish Strong (Cat. 11)
- December - Winter Beers (Any Big Beers)
- January 2003 - Strong Belgian Ales (Cat. 18)
- February 2003 - Open Lagers (Cat. 1, 2, 9, 13, 14)

Hey!
Thank you to all of you that
have been submitting
newsletter articles!
KEEP THEM COMING!



Novemberfest 2002 News

Novemberfest is held on the first Saturday in November and, if necessary, the following Sunday at Larry's Brewing Supply located at 7405 S. 212th St. in Kent, Washington.

For more information about how to submit entries see the Rules section in the menu below. If you wish to sign up as a judge or steward you can find complete instructions in the Judge and Steward Sign-Up section.

Novemberfest is the oldest and most respected homebrew competition in the Pacific Northwest. Get excellent feedback on your beers from experienced judges including many professional brewers drawing from Washington, Oregon, British Columbia and periodic visiting judges from across the nation.

So, fire up those kettles guys and gals, and let's get brewing. Do your part to celebrate one of the greatest and most noble hobbies there is, the art of homebrewing.

For additional information contact Competition Director Jim Hinken at (425) 483-9324.

AHA Club Only Competition Schedule

- September/October - Strong Belgian Ales (Cat. 18)
- November/December - Fruit and Spice Beer (Cat. 21 and 22)
- January/February 2003 - Bitter and English Pale Ales (Cat. 4)
- March /April 2003 - Brown Ale (Cat. 10)
- May 2003 - English and Scottish Strong (Cat. 11)
- August 2003 - European Pale Lagers (Cat. 2)

What's coming up

August Puyallup Fair including homebrew competition

October Same recipe competition

Every Tuesday Cask night at Fred's Rivertown Ale House To check the style of the night Go to: caskclub.com

2nd Tuesday of each month CBG meeting at Mountain Homebrew and Wine Supply shop

Beer Library...

Contact Librarian **Shane Miels** at horneybrew@aol.com if you would like a library book from the GEBL collection