AUGUST 2015
FREE

OREGON

# BEER GROWLER

*Love. Beer. Lo*

# Craft Ales Make for Happier Trails

## The Travel Issue

Finding Beer Ingredients in the Wild

Road Trip to Oregon's Southernmost Brewery

Hike/Brewery Pairings: Where to Trek and Toast

# Tracking Down Craft Beer: The Travel Issue

Every time I travel to a new city, I make sure to hunt down the best sources of craft beer. Sometimes it takes a lot of effort, like bumping around in the back of city bus through downtown St. Louis and then walking for 20 minutes in some questionable neighborhoods to reach The Schlafly Tap Room. In other locations, such as Denver, breweries seem to appear every couple of blocks and you can easily hit Breckenridge, Great Divide, Wynkoop and even Falling Rock Tap House, with more than 75 handles, simply by strolling around. Not every state is as blessed as we are when it comes to beer. Oregon offers the traveler an abundance of breweries to seek out in nearly every corner of the state. Even though you live here, there's likely a region you have yet to explore in depth, along with its breweries, so you can easily play tourist without being too far from home.

Life seems to slow down once August rolls around. The workplace is noticeably emptier, as those who are lucky enough to have vacation days tend to save at least some of them for this month of summer. Schedules aren't so pressing, so we temporarily abandon routines and indoor settings in order to enjoy the last of the longer days, backyard barbecues and sleeping under the open sky. Before fall arrives and snaps everyone back into busy mode, this month's edition encourages you to hop in the car and take a trip somewhere new in the state. While you're at it, take advantage of the varying outdoor terrain – whether it's walking along the beach or camping in the Wallowas.

The Travel Issue offers up some ideas for journeys that can easily be combined with beer. For example, a hiking guide provides not only descriptions of the treks themselves, but also suggestions for nearby breweries. It's a story I'd been wanting to write about for a while since I'm always looking for the optimal place for a pint after hiking, snowshoeing or kayaking. My first hike and brewery pairing took place nearly five years ago when I arrived at Boulder Dam Brewing Co., soaked with sweat and exhausted, after trudging under the hot Nevada sun to a lookout point at the Hoover Dam Bypass Bridge over the Colorado River.

Another hiking piece describes the program Beers Made By Walking, which is free and takes participants through the environment while identifying wildlife that can be used in a brew. You can give your legs a break from all of that hiking this month and spend a weekend road tripping to Misty Mountain Brewing in Brookings, Oregon's southernmost brewery. A feature on the new operation is about more than just the beer: it's a story about overcoming adversity and family perseverance. And during your Oregon travels, you're likely never very far from a McMenamins. The Northwest institution, made up of more than 50 pubs, breweries and hotels, began brewing in 1985. Thirty years later, McMenamins is celebrating a milestone: producing its millionth keg. More on that is inside as well.

It's my goal to someday visit every brewery in Oregon, which gets to be more of a challenge every year as new sites open for business. But I say, challenge accepted. Taking a seat at a bar is one of the best ways to become immersed in the local culture and if you're drinking alone, it won't be for long. Craft breweries attract the friendliest people who are almost always willing to strike up a conversation and perhaps even buy a pint for a stranger.

*–Andi Prewitt, editor*

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**Send news to: editor@oregonbeergrowler.com.**
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ON THE COVER
Summer in Oregon means there are no excuses to stay indoors. And since so many people save up precious vacation days for the month of August, it's also a great time to explore the state's various landscapes. Therefore, this is the issue we devote to travel, which features stories about just some of the many recreational opportunities that await in the great Pacific Northwest. One popular activity, hiking, is a natural fit for beer lovers given the abundance of hardy growlers that are now on the market. Our thanks to Harvey and Elese Claussen for use of their Zythos Project Brauler for the cover shoot. Pictured as well are Renee Myers, executive director at The Forest Park Conservancy and Eric Steen, founder of Beers Made By Walking. They're on the Trillium Trail in Forest Park. Photo by Emma Browne

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# A Beer Walk in the Woods

BY PETER KORCHNAK
*For the Oregon Beer Growler*

On June 13, more than a dozen people, including brewers from Hopworks Urban Brewery, Lompoc Brewing, Ecliptic Brewing, and the High Street Homebrew Club, joined a guided walk through Forest Park to identify plants to use as beer ingredients. The brewers will each make a beer inspired by the walk, and the four creations will be revealed at a tapping event at Belmont Station on October 10.

The Springville Hill hike on a sun-drenched Saturday was part of a series of monthly hikes open to the public and coordinated by Beers Made By Walking in partnership with The Forest Park Conservancy.

The Conservancy's trails and restoration coordinator Cody Chambers led the relaxed 4-mile stroll on a historic trail – formerly used by market vendors from Portland's outlying areas to access the Willamette River – and the Wildwood Trail. Along the way Chambers stopped to point out many edible plants, from madrone berries to stinky Bob to oxalis.

"Forest Park Conservancy participates in the program to encourage people to explore nature through the lens of beer making," Chambers said. "By educating folks in a fun way, we hope to inspire them to be stewards of Forest Park."Eric Steen, founder of Beers Made By Walking, provided additional information about historic uses of various plants in beer making.

**Place-Based Beer**

Steen founded Beers Made By Walking in 2011 in Colorado Springs, Colo. where he taught place-based art at the University of Colorado. Initial inspiration struck him on the Yukon River, where the leader of a weeklong canoe trip described how various plants had been used as ingredients in cooking.

"Beers Made By Walking teaches appreciation for the landscape we live in," Steen said. "Learning about the natural world around us also suggests the environment matters, which then translates into the beer itself."

Steen has been connecting his passions for art, beer and nature in projects for many years. The highlights include underground pop-up pubs in New York, Michigan and Scotland and the Beer Inspired By Art event at the Portland Art Museum, where five breweries created beers inspired by 18th-century painter Jean-Baptiste Greuze's piece, "The Drunken Cobbler."

In the four years of running the Beers Made By Walking program, Steen has worked with more than 45 breweries to create more than 55 unique beers that "give drinkers a sense of place." This year walks take place in eight cities in five states, all along the West Coast, Colorado and North Carolina.

PHOTO BY PETER KORCHNAK

Cody Chambers, the trails and restoration coordinator for The Forest Park Conservancy, helped lead people on the relaxed, 4-mile hike while pointing out what plants were safe to go into beer.

"I've been approached by breweries from all over the country," said Steen. He has now hired his first employee, a project manager in Denver, Colo. "The program can easily be replicated."

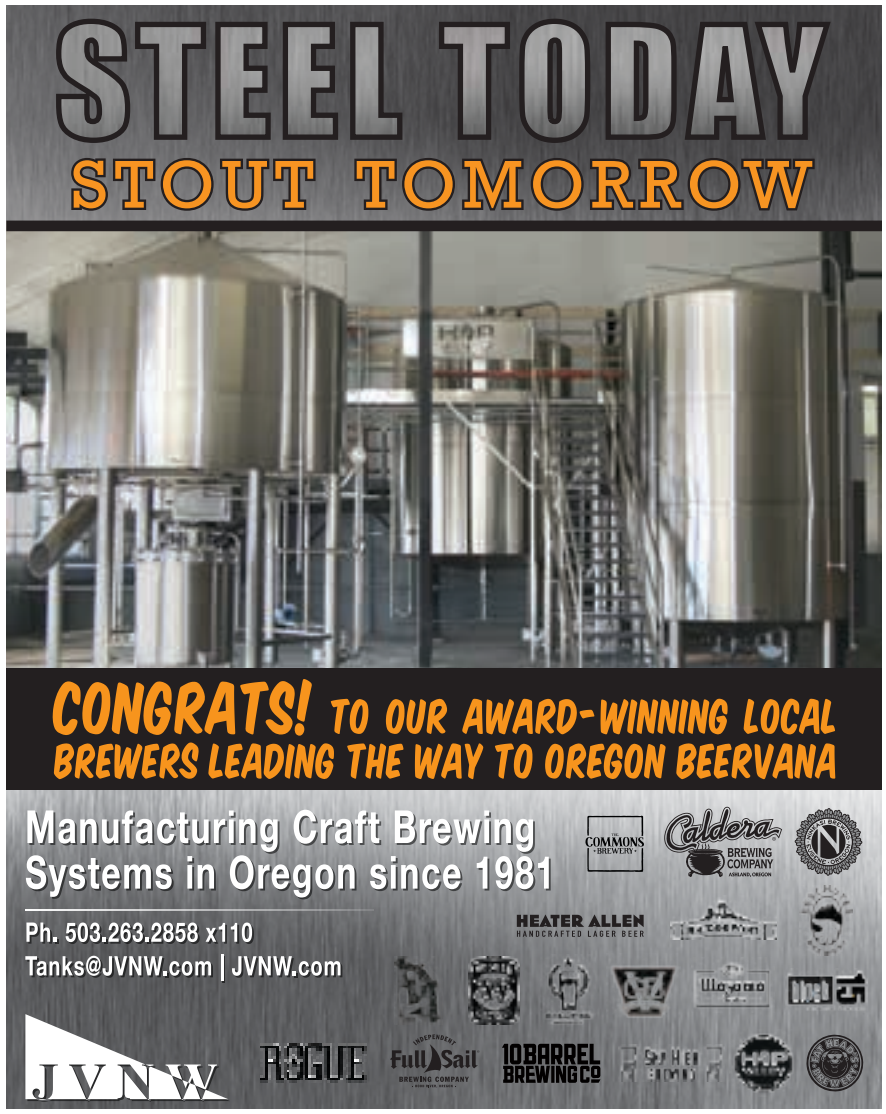
Since March, Steen has worked as communications coordinator at Hopworks, whose brewers, following a hike last year, made the first beer in the world with salal berries, which lent their Berliner Weisse a pinkish hue.

Ecliptic Brewing's Jameson Morr had met Steen at "The Drunken Cobbler" event and jumped on board the hike without hesitation. Morr said he enjoyed getting outside the brewery and doing something new. "It was a great way to meet other brewers and kick around ideas for beer," Morr said. "I usually don't pay attention to the landscape this much. I learned a ton."

Like the other brewers, Morr is still in the planning stage for the beer he will make for the October 10 tapping event. "It will be awesome to see what others will come up with."

Facing fewer logistical limitations than breweries, the members of the High Street Homebrew Club

WALK, Continued on Page 23



## CELEBRATIONS, From Page 4

### Pairings! A Celebration of Oregon Aug. 21

Forget the corn dogs and fried Twinkies. The state fair is a whole lot cooler when their offerings include craft beer. Stroll among the lush, summer gardens as you savor the notable flavors of some of Oregon's finest brewers, distillers, winemakers and chefs from 4-9 p.m. Friday, Aug. 21 at the Oregon State Fairgrounds in Salem. Tickets are $35 and include admission to the Oregon State Fair when it opens one week later.

### Wilsonville Brewfest Aug. 22

Wilsonville is getting its first festival dedicated to beer that will also help debut the city's new brewery, Vanguard, that's opening this summer. The event takes place from noon to 8 p.m. Saturday, Aug. 22 at the Piazza at Villebois. More than 20 beers from at least 10 different breweries will be present along with food trucks, live music and a root beer garden. A festival mug and seven tickets costs $15. Additional tickets are $1.

### SOLOG Summer Brewfest Aug. 22

Solera Brewery and Logsdon Farmhouse Ales have scheduled their second annual fest from 3-9 p.m. Saturday, Aug. 22 at Clear Creek Station on the corner of Baseline Drive and Clear Creek Road in Parkdale. Unique seasonal beers, one-offs and collaborative brews will be offered by the two breweries. Enjoy live music, food and local vendors. Minors and nondrinkers are permitted for free. Tickets will be available for purchase at the gate and cost $20. Price includes a commemorative glass with five tasting tickets. Additional tasting tickets will be available for $2 each. Apple Valley BBQ will be offering food for sale.

### Bourbon Beer and Burger Bash Aug. 29

Summer may be coming to a close, but the festivities don't have to end. Culmination Brewing's Bourbon Beer and Burger Bash celebrates the season's signature food with a number of bourbon barrel-aged beers on tap. Four different burgers, created by local chefs to pair with the style, will be on hand. The eating and drinking commences at noon and will run until 9 p.m. Saturday, Aug. 29.

### '80s Prom Dance Party Aug. 29

Did you miss your prom and regret it? Or do you wish you could go back in time and make that really lame dance a hell of a lot more fun? Vagabond Brewing, in Salem, is giving you a do-over by throwing the '80s Prom Dance Party starting at 9 p.m. on Saturday, Aug. 29. This will be a night of '80s music, horrific '80s clothing and hairstyles and delicious craft beer to make it all more enjoyable. Go hunt down a can of Aqua Net because this event is going to be totally bitchin'!

## McMENAMINS, From Page 12

**The Path to 2 Million**

"Having worked in this craft beer business since 1987," says Richen, "I was unexpectedly moved seeing the listing of the 195 names of folks who put the beer into those million kegs since 1985, many of them in batches with a number of kegs you could count with the fingers on two hands. I pictured faces of people I hadn't seen or even thought of in years."

Now as they look ahead, Vallance and Richen wonder what the path to 2 million kegs looks like.

"It certainly won't take us 30 more years," says Vallance. "Probably between 15 and 20."

## BEAT, From Page 14

40 miles north of Brookings – and house-hunted.

"I had this thing with the Rogue River," Mark said. "I wanted to live where I could see it."

Eventually their search broadened to include Chetco and Winchuck Rivers: 3.5 miles up the latter, they found home.

"For years, we had wanted to start a brewery," Hanna said. "We didn't know when or how or if we could, but this property seemed perfect because we could grow hops and pretty much whatever else and be self-sufficient. Also, our water is superb."

"We want to keep our beer local and use as many ingredients as we can produce here," Mark said. "We're not rushing anything – staying true to one barrel at a time and caressing every process in the whole brewing spectrum."

"One barrel at a time," Matt said, grinning. "I feel like we've found our niche here."

Misty Mountain recently gained a lease for a taproom in Harbor, near the Chetco Valley Historical Society Museum. Directly off Highway 101, the location boasts convenience and an ocean view, and will offer seven year-round Misty Mountain beers – Black Gate IPA, King Under the Pumpkin Russian Imperial Stout, Buckland Brown, Grey Pilgrim Pale Ale, Sea of Ruin Imperial Red, Long Bottom Lager, Rivendale Saison – plus fruity seasonals and specialty brews, including cider made from Hanna's homegrown apples.

## WALK, From Page 13

have already picked their ingredients. While Bizzy Gross was inspired to use goji berries in a Belgian ale, Heather Egizio, the club's unofficial coordinator, said members are now collaborating to brew three different ales using spruce tips, Northwest cedar tips and juniper. In late August, they will make the best recipe at a local brewery and contribute the result to the tapping event at Belmont Station, which will also raise funds for the Conservancy.

**Will Hike for Beer**

At the conclusion of the hike, the brewers gave away bottles and cans of seasonal beers from their respective breweries, helping to cap the outing in the most appropriate way: a cold one.

The next hike takes place from 9 a.m. to noon Saturday, Aug. 22 and will host brewers from 10 Barrel, Hopworks and Widmer Brothers. Learn more and sign up at www.BeersMadeByWalking.com.

As for brewmaster Matt, he'll be on meds for the rest of his life – Coumadin, a blood-thinner, and Metoprolol, a beta blocker – but he's found a new, post-surgery verve.

"I'm super lucky to be here – probably as lucky as I can get. It's a magical place. I feel immersed in the wilderness out here. I want that to reflect everything about our beer. I want it to be a magical experience because brewing is what changed my life."

PHOTO BY PETER KORCHNAK

In June, more than a dozen people joined brewers from three Portland breweries and a home-brew club for a guided hike through Forest Park to hunt down ingredients for beer. The outings are designed by Beers Made By Walking and The Forest Park Conservancy.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You'll answer nine questions that will help us provide you with better Oregon beer information, and you'll be automatically entered in the contest for tickets to a Brewvana beer tour! This is a 21-and-over tour and survey.

Take the survey at www.oregonbeergrowler.com.