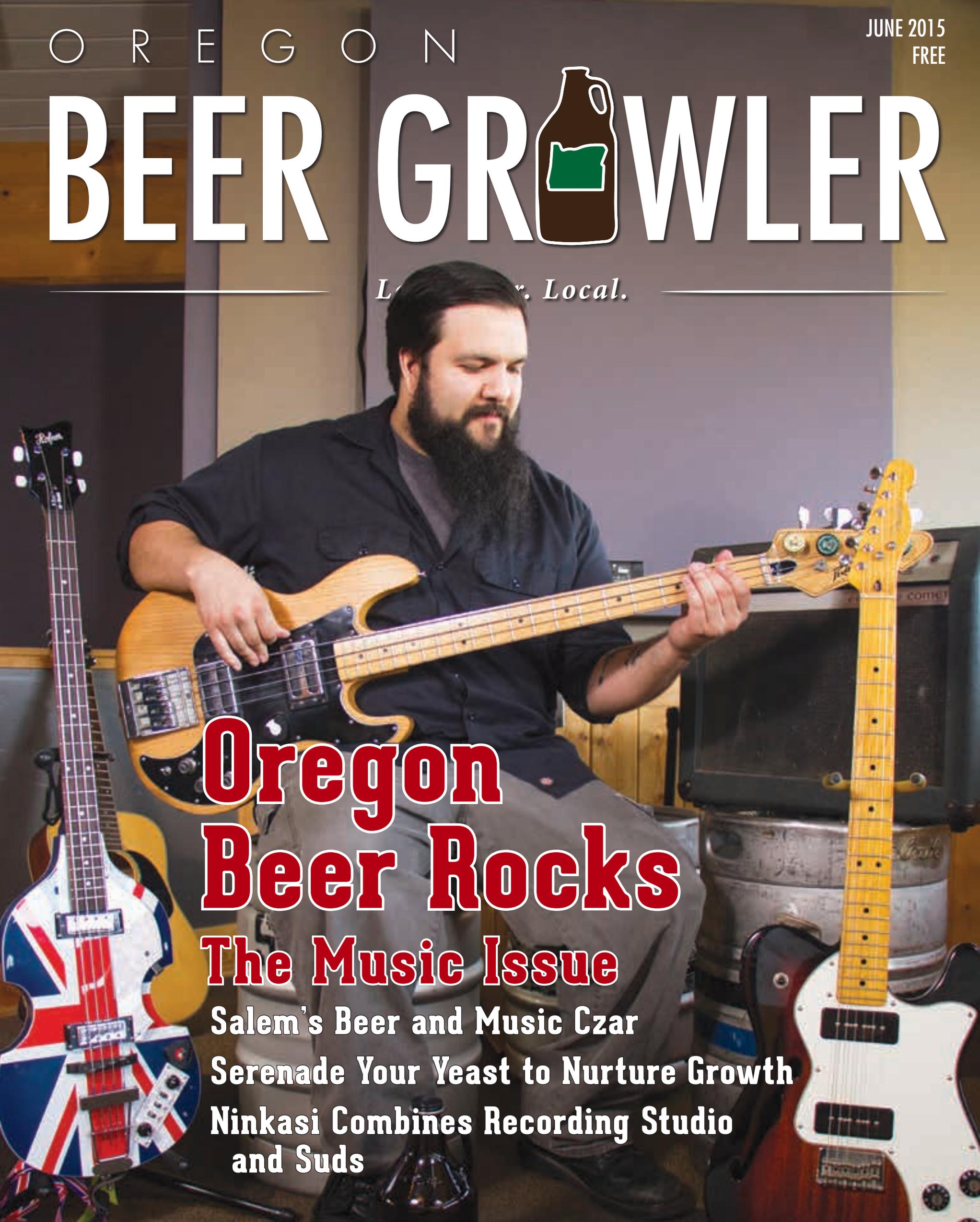


O R E G O N

JUNE 2015
FREE

BEER GROWLER

Local. Local.

A man with a full beard and dark hair is playing a light-colored bass guitar. He is wearing a dark blue button-down shirt and grey pants. The setting appears to be a recording studio or rehearsal space, with various musical instruments and equipment visible. To the left, there is a guitar with a Union Jack finish. To the right, there is a red and white electric guitar. In the background, there are amplifiers and a large metal kegerator. The overall atmosphere is professional and creative.

Oregon Beer Rocks

The Music Issue

Salem's Beer and Music Czar

Serenade Your Yeast to Nurture Growth

Ninkasi Combines Recording Studio
and Suds

Something is Brewing at Portland Food Carts

BY PETER KORCHNAK
For the Oregon Beer Growler

In pursuit of their dream of opening a brewery, Joe St. Martin and Sean Oeding took the road less traveled: they opened a beer cart. And then another one.

When St. Martin moved from San Francisco — where he sold his beer at small events — to Portland, he bought a food cart and refurbished it to serve beer. In the summer of 2014, the first Scout Beer Garden opened at the Good Food Here pod at Southeast 43rd Avenue and Belmont Street, and shortly thereafter the second one became the anchor for the Tidbit Food Farm and Garden pod at Southeast 28th Place and Division Street. Each cart serves up to 12 brews, including St. Martin's own craft beer and a cider.

Adventures in Brewing

"It was a bit of an adventure," St. Martin says. While he has acted as the brewer and day-to-day manager, Oeding has provided financial backing. The duo's dream of brewing came true last February, when St. Martin poured his first two creations: a peanut butter porter and a marionberry red ale. He says, "You could serve them separately or as a black and tan to make a liquid PBJ."

The following month Scout Beer Garden introduced the Pretty in Pink IPA, with grapefruit and pink peppercorns. And on April 13 they launched their fourth brew, the Kentucky Coffee Stout, with bourbon and hazelnut.

Pod Bar Blazes the Way

As unique as Scout Beer Garden may be, it isn't the first beer cart to open in Portland. Captured by Porches Brewing Company's Mobile Public Haus beer bus launched the phenomenon in 2010. While successful, it was an extension of the brewery, operating with a brewery license. Strictly speaking, it was not a food cart, says Brett Burmeister, editor of the Food Carts Portland blog.

The first dedicated beer cart with a full liquor license was Pod Bar, at the Carts on Foster pod at Southeast 52nd Avenue and Foster Road. The pod and bar owner Steve Woolard today laughs about the now-notorious episode, when the City of Portland fought the Oregon Liquor Control Commission's award of the license, but eventually backed down in 2012. "They're out of office, we're still in business," he quips.

To get the license Woolard had to add a covered, enclosed seating area to the 1956 Aloha trailer



Steve Woolard (foreground) faced challenges from the City of Portland to get a full liquor license at Pod Bar, located at the Carts on Foster pod. Now more carts are joining the craft brew craze, including Scout Beer Garden, which has two locations in Southeast Portland.

PHOTOS BY PETER KORCHNAK

made in Beaverton. On a March Saturday, during a lull between lunch and happy hour, a family with small children enjoyed a late lunch and brews, and a steady stream of craft brew aficionados kept the barkeep, Larry Walters, busy with filling growlers.

The beer cart was a natural extension of food carts, says Woolard, who used to brew at Yamhill Brewing Company and now runs the Spring Beer and Wine Fest. "If the food is so good, why not serve beer too?" he thought. Pod Bar scratched his beer itch, Woolard says, and the constantly changing beer list makes it so "you never know what you're gonna get."

Beer Carts as Community Hubs

Though he knew the neighborhood needed a place with good food and good beer at a reasonable price point, Woolard says, "I didn't expect it to become such a family destination and a neighborhood hub."

According to Burmeister, beer carts contribute to creating community spaces. The Tidbit pod buzzes with activity, with families, groups of friends, couples, and tourists alike crowding picnic tables, noshing on various world cuisines and quaffing pints to live music. St. Martin says, "I love being able to be a part of the local community."

The Future of Beer Carts

Burmeister forecasts that, rather than each pod featuring a dedicated beer cart, regular cart vendors will offer drinks that are unique to their cuisine — e.g., a Vietnamese food cart serving Vietnamese beer — and that beer carts will expand

their offerings by including cider and wine.

For St. Martin, the future lies in brewing. For now, he makes beer at Portland U-Brew. He is seeking contract breweries to increase production of the IPA and the red to keep them on tap permanently and make them available elsewhere.

"I am lucky," he says. "I get to make a living with a unique little business and share it with people."

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Beer carts have become neighborhood hubs during the past few years and seem like a natural extension of food carts. They draw not just craft brew aficionados, but also tourists and families with children.

FESTIVE FOOD TRUCKS AT NEW BEERGARDEN

A new, German-style indoor and outdoor space is bringing together food trucks, a garden and 40 taps of craft beverages to Eugene's downtown and Whiteaker areas. Co-founded by Colby Phillips, also co-founder and co-owner of Eugene's The Tap and Growler, Beergarden opened in May in a newly renovated 3,000-square-foot former service station at 777 W. Sixth Ave., on property owned by the adjoining Gray's Garden Center.

Phillips describes the space as bringing together multiple elements in a "festive environment." A 1,000-square-foot public space inside combines seating for 60 with an industrial-style decor and green garden design made up of red oak, brass, leaded glass, copper arch planters, garage doors and concrete, with seasonal plants on tables.

Along with a soda fountain, 30 taps will pour beer and cider, eight are dedicated to wine and two for kombucha. A small bottle shop is under development. Phillips estimates 150 to 200 bottles will eventually be available for sale or enjoyment on site. "We will do beer and wine, high-end and light beer," he explains. "We'll start small and scale up, but will be craft-centric."

Outside, a covered patio seats 30 at four-top tables, a horseshoe booth and around a central double-side gas fireplace. Gray's Garden Center and Beergarden also plan to partner on constructing a garden, growing hops and seasonal plants in raised beds and wine barrel planters. Select potted plants will also be available for sale from both Beergarden and Gray's, and additional garden area seating is planned.

Toward the western edge of the outside space, a U-shaped food cart pod provides a permanent location to four local food trucks, with plans to have one or two additional food carts on a rotation basis. The current food truck lineup brings customers a varied palate of cuisines in one place: Lani Moku Grill [Hawaiian], The Zingaro [gourmet pub food], Whapping [Costa Rican and Caribbean], and Mondo Forcella [gourmet Italian food and pizza].

"There are a few pods that have started to congregate," says Phillips, "but nothing organized like this with a common building. We couldn't pass up this opportunity to unite some good local food carts with the garden center and create an inviting area for these carts and patrons to gather."

Minors will be allowed until 9 p.m., and a play area and other family-friendly features are planned.

Staff includes up to five full-time employees. Phillips will serve as general manager and oversee two managers. Kyle Everett has worked front-of-house management at The Tap and Growler. With experience including Belmont Station, The Bier Stein, and general manager of the Hop Valley Tasting Room, Holly Emery-Walen will be co-manager and beer steward.

Beergarden hosts a grand opening June 5 as part of Eugene Beer Week.

EUGENE ALE TRAIL TURNS ONE

After kicking off during Eugene Beer Week 2014, the Eugene Ale Trail turns one and continues to bring attention to craft breweries, brewpubs, bottle shops, taphouses and growler fill stations throughout the Eugene/Springfield area and Lane County. As of April 1, Travel Lane County has redeemed more than 440 Eugene Ale Trail passports for prizes.

"We love the Eugene Ale Trail," says Ted Sobel, owner of the Brewers Union Local 180 in Oakridge. "It has brought us a lot of business, and people come

BRIEFS, Continued on Page 8