



1339 NW Flanders St.  
Portland, OR 97209

Address Correction Requested

**BULK RATE**  
U.S. POSTAGE  
**PAID**  
Permit No. 681  
Portland, OR

June/July, 1993  
Vol 1, No 4

### June/July Pub Music

Every Friday Jim Goodwin, piano and Gary Guenther, clarinet, sax, or flute, provide jazz and swing tunes.

Saturday, June 26, Nancy King and Glen Moore are back, with yet another great recording in the works!

Saturday, July 3, the Cheryl Alex duo entertains with inspired vocal and flute jazz gems.

Saturday, July 10, Arthur "Fresh Air" Moore and Scott Clandy perform unparalleled blues harp and guitar.

Saturday, July 17, David Freisen joins Gary Barrone for an elevating jazz experience.

Saturday, July 24, Debra Lee sings the standards with back up from Art Resnick.

Saturday, July 31, original music from the incomparable Nancy King and Glen Moore.

### From the Copper Kettle

For the calorie conscious and the just plain curious, here are the counts per 12 ounce serving of your favorite Portland Brewing quaffs:

Oregon Honey Beer	143
Weizen Beer	157
Portland Ale	160
McTarnahan's Ale	167
Mt. Hood Beer	170

Analysis conducted by Food Quality Analysts, Inc., Portland.

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Pure water is the best of gifts  
that man to man can bring.

But who am I that I should have  
the best of everything?

Let princes revel at the pump,  
let peers with ponds make free.

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Whiskey or wine, or even BEER  
is good enough for me!

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### Commendations

Next time you see one of our brewers, give him a pat on the back. These guys have been working around the clock and not just with their backs but with their minds, too.

Ideas from just about everyone on the staff have contributed to improving the reliability and efficiency of our original brewery on Flanders.

The result just might be a world record for beer production per square foot of brewery. The effort is aimed, of course, at getting our sales (which seem to have been limited only by production), off to a running start in anticipation of opening our new brewery on NW Industrial.

### Weizen Beer

For several months, the brewpub has been serving an unnamed beer of unusual style—at least here in Oregon. Common in southern Germany, it is known as Weiss Bier (white beer) or Weizen Bier (wheat beer) because it is usually made with wheat malt.

The most distinctive characteristic of this style of beer is how the yeast influences the flavor more than so the malt and hops. Our yeast typically imparts a spicy character perceived by most as clove-liké.

We use this special yeast in our recipe, while most other wheat beers produced in the Northwest are made with ordinary yeast strains. The beer is most often served unfiltered, since much of the flavor would be removed by filtration.

Our weizen also stands apart because it is served at a very high level of carbonation (as it is in Bavaria). The combination of spice and sparkle make this a refreshing beverage, perfect for the warm summer days ahead.



# BREW PUB



THE PUBLICATION OF THE PORTLAND BREWING COMPANY

## Summer Seasonal Specialty

Portland Brewing Company developed Oregon Honey Beer in the spring of 1988 as a thirst-quenching summer seasonal.

There are many faithful fans here in the Beaver State, especially when it's hot. This Spring found it catching on in Washington, as well, but the "hotbed" of honey is the Southern California market.

Oregon Honey Beer is a light, crisp, refreshing brew that uses honey as a substitute for a portion of the malt. This produces an interesting, albeit lighter, flavor profile. The honey contributes only a very subtle flavor, because most of its sweetness is consumed by the yeast during fermentation. The yield is a fairly dry beer.

Often perceived as something of a lightweight (it is our lowest calorie beer) we spent more time in development, testing (and tasting) and testing (and tasting) than for any other beer in our product line. In many ways it's a greater challenge to design a beer with a lower flavor profile than one which is bold. Be sure and give Oregon Honey Beer, a great summer quaff, a try.



## Brewery "On-Line"!

May 12, 1993 was an historical date for Portland Brewing: the first full brew from our new showcase brewery in NW Portland.

"Joyful shock" was the brewers' reaction, because that one brew produced 10 times more Portland Ale than we've ever made at one time!

The new brewery is now producing Portland Ale, McTarnahan's and Mt. Hood in bottles and kegs. Our hats are off to all PBC employees who worked so hard to "make the move".

Grand Opening Ceremonies will take place June 23 (1:30 - 9:00 pm) and June 26 (noon to 9:00 pm). Shareholders, distributors, retailers, suppliers and friends of the Brewery are invited to drop by and toast the new facility.