

# LISTEN

GOOD NEWS FOR LOVERS OF REAL BEER

# to your BEER



photo by Brad Gordon

Multnomah County Library

APR 19 1984

Portland, Oregon

A recent review of *Listen* in *Zymurgy* Magazine rated us well, but the reviewer accused me of being biased! Rightly so, but if you want to see real bias turn to page three for my "Best" and "Worst" of 1983 now there's bias! ■

a Fred Eckhardt Publication — dedicated to the improvement of American Beer and the enjoyment of Real Beer from all over the world

January-February 1984

(503) 289-7596

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### WINTER SPRING WINTER SPRING BEER

As winter wends its way into spring I find the weather swinging madly from sunshine to rain, from warm to cold, and so my beer tastes wobble to and fro in and with the weather. For those warm springy

spring days I love a good mellow European style dark lager, and for the wintery blustery days my taste runs to a good strong barleywine style ale.

(continued)

Are you Listening to YOUR beer?

### FOURTEEN CLASSIC DARK LAGERS (alphabetically in class)

- |       |  |      |   |
|-------|--|------|---|
| ●●●●● | <b>Dinkel Aker Dark Malt Liquor, W. Ger.</b><br>(Dieter Steinmann, NY)       | ●●●● | <b>St. Pauli Girl Dark Beer, W. Ger.</b><br>(Carlton Imports)             |
| ●●●●  | <b>Becks Dark, W. Ger.</b><br>(Dribeck, Greenwich, CT)                       | ●●●● | <b>San Miguel Dark, Philippines</b><br>(San Miguel Int'l, San Francisco)  |
| ●●●●  | <b>Dortmunder Ritterbrau Dark, W. Ger.</b><br>(Acme Food Specialties LA, CA) | ●●●  | <b>Augsburger Dark, Wisconsin</b>   |
| ●●●●  | <b>Heineken Special Dark Beer, Netherlands</b><br>(Van Munching, NY)         | ●●●  | <b>Henry Weinhard's Private Reserve Dark, Oregon</b>                      |
| ●●●●  | <b>Hofbrau Dark Reserve</b><br>(Hans Holterbosch, NY)                        | ●●●  | <b>Kronenbourg Dark, France</b><br>(Kronenbourg, USA, Greenwich, CT)      |
| ●●●●  | <b>Lowenbrau Zurich Dark, Switzerland</b><br>(Scan-Am, Winter Park, FL)      | ●●●  | <b>Miller's Lowenbrau Dark Special, U.S.A.</b>                            |
| ●●●●  | <b>River City Dark, California</b>   | ●●●  | <b>Sagres Dark Beer, Portugal</b><br>(Milton's Inc., North Dartmouth, MA) |

### FIVE STRONG ALES

- |       |   |      |   |
|-------|---|------|---|
| ●●●●● | <b>Anchor Old Foghorn Barleywine Style Ale, California</b>            | ●●●● | <b>McEwans Scotch Ale, Scotland</b><br>(Scottish Ale Importers, Atlanta, GA)    |
| ●●●●● | <b>Traquair House Ale, Scotland</b><br>(Advanced Brands, Waltham, MA) | ●●●● | <b>Old Peculiar Yorkshire Ale, England</b><br>(Passino Dist. Co., Alhambra, CA) |
| ●●●●  | <b>MacAndrews Scotch Ale, Scotland</b><br>(Marchand Du Vin, Seattle)  | ●●●● | <b>St. Sixtus Belgium Abbey Ale, Belgium</b><br>(Merchant Du Vin, Seattle)      |

### ONE SPECIALTY BEER

- |    |   |
|----|---|
| NL | <b>Bios Copper Ale, Belgium</b><br>(Merchant Du Vin, Seattle) |
|----|---|



(continued from page one)

## CLASSIC DARK LAGERS

I never tire of the **Munich** style of beer. The **Munich** or **Bavarian** style of lager beer is coppery dark, and representative of one of the oldest of the great brewing styles. The **Munich** beers were the first to be aged or stored for long periods. As long ago as 600 A.D. monks found that the quality of their beer improved after being stored throughout the winter in deep caves. They started using hops as early as 822, and hops helped to insure that the beer would stay fresh. They also started packing the caves with ice harvested from the streams, rivers and lakes in the winter. The beer improved even more. Such beers came to be called "lager" beer from the German word *Lagern* — to store. Beer was made during the winter, and as the winter progressed, more beer was added to the casks, and of course some was also removed. By summer the beer casks had become sort of a German beer solera with a rich blend of many fine brews. The hops, the ice, and the deep cool caves ensured that the beer would be unlikely to spoil. Indeed, the beer remained fresh and sweet tasting all summer long. These dark lagers were actually the summer drink of the Bavarians, since light or pale beers were unheard of in those days. Naturally such beers were also lower in alcohol than the rich winter beers. Summer lager was, then and now, of mild alcohol content, that is 4-5% by weight (5-7½%/volume) in alcohol. In *Listen 2*, we discussed the strong rich bock beers, but the Bavarian style lagers are a good deal milder than those, and I enjoy them most in the latter days of winter or early spring.

Some analysis of **Munich** beers shows us how the alcohol content has remained mild throughout the years. Two 1849 samples showed 14.5% fermentable extract (British 1059), alcohol 3.9%/wt (young winter beer) and another at 12.6° (Br. 1051) and 4¼% alcohol. An 1866 winter beer, 11.9° (1048), 3% alcohol, and an 1867 Summer *Lowenbrau*, 13.6° (1055), with 3.6% alcohol/wt. A 1901 *Lowenbrau Export*, 13.5°, with 3.95% alcohol; and a 1948 U.S. dark lager with 11.4° (1046), and 3.6% alcohol. Finally a new dark lager recently introduced by a major U.S. brewing chain has an extract of 12°, (1049), 3.7% alcohol/wt, 16 bitterness from Cascades, Cluster and some Hallertauer hop pellets, and is made with 80%, mostly 2-row malted barley malt (Klages), some caramel and black malt for color (not much, I would guess, since the color — at 26 units — is only a little darker than amber). That particular brewery is addicted to corn, so there is 20% corn grits to satisfy their habit. The beer is, in fact, almost identical to the lighter colored sister brew from that same brewer. Even so, the hop rate seems to be in line with tradition, although on the scant side, and the color just a little lighter, but more or less

correct, since American brewers have long eschewed true **Munich** malts in their formulation, going instead for the English style Caramel and black malt for color, and of course the corn. In Munich the style is 12.5°-14.5° (1050-1059), with 4-5% alcohol, using up to 33% Munich malt, and only 3% caramel malt, with a little black malt for a darker finish.

My recommendations, for your dark lager pleasure, are a cross section. Only one selection rates 5-dots, **Dinkel Aker Dark**, a classy malt liquor-labeled beer, which has long been a favorite of mine. This beer, with 4.2% alcohol, has a clean neat taste with rich malty undertones, edging to sweetness. **Dinkel Aker** is imported by Dieter Steinmann of New York, and is available in most areas where good beer is sold.

My favorite of this beer style probably is **San Miguel Dark**, from Manila, a 4-dotter. **San Miguel Dark** is soft, almost velvety and it is so smooth, and quite pleasing to the palate. I've been drinking this beer for over 30-years, since first I tried it in Manila during the Korean War. I've since found it all over the Far East, and it has always been a refreshing change from the many others I could have been drinking. There is probably no delight greater than having Pork Adobo over rice and a tall mug of **San Miguel Dark** with which to wash it down. There was a little restaurant in Seattle that served **S-M Dark** with Beef Inihaw, and the memory still brings drool to my lips. But I digress, and there's one more dark lager in my favorite category, and that's micro-brewed **River City Dark**, the only dark lager from a micro-brewery. **River City Dark** (Sacramento, CA) is a rich primitive beer with a fine full flowering flavor profile, dark in color, pleasing in aroma and bouquet, featuring a lovely pleasant aftertaste: Possibly it's only flaw is the fact that it seems to have a bit more flavor than you might expect with this type of beer. The other beers on my list are pleasant diversions, nothing spectacular to write home about, but you'll find none of them disappointing. ■

## STRONG ALES FOR COLD NITES

The next five beers on my list are strong ales. Strong ales are a wide ranging series of beers which are occasionally referred to as Barleywine ales and at other times as Celebration ales.

The classic strong ale was brewed for Catherine the Great, Empress of Russia, in 1795. Do you remember her? She was the lady who kept several of her Lieutenants of the Guard in an apartment over her own, and on command, the Duty Officer would descend a circular staircase to join Her Imperial Majesty for a bed time frolic. Well, anyway, she took to swilling this really great Stout on a regular basis and had it shipped form England. Imperial Stout is still brewed annually, just before

Christmas, by *Barclay and Perkins* of London. It is matured for two months in wooden casks and aged for a year in the bottle. The bottles are small, about the size of a Champagne Split. Originally they had wired corks (sparkling wine style), but now they are crown capped. The beer will keep for seven years or more, I'm told.

Our list starts with two 5-dotters. The first is *Anchor Old Foghorn*. Available only at the brewery, I've not tasted the 1983 brew, but I still have several of the 1975 batch, and it seems to grow better with time. The 1975 Ale was brewed in a rather unique style, even for *Anchor*. The process is fascinating. The original fermentable extract of the beer was almost 25% (24.4° — 1100 British). Such a high yield from barley malt is not possible by the normal brewery mashing technique, where the malt grains (after crushing) are steeped in warm water to reactivate the enzymes which then convert the malt starches into fermentable sugars. The wort, as it is called, is then drained off and brought to a boil with hops to form the basic fermentable extract of the beer. In this case Fritz Maytag, owner-brewmaster at *Anchor*, made two mashes in the old brewery. The 2-row pale barley malt, mixed with caramel malt (for color and body), was first mashed-in, in water that had been hardened, at 148°F(64°C), where it was held until starch conversion (to fermentable sugar) by the active enzymes of the malt. The first draw of the sweet liquor was free run only, that is, the grains were not rinsed to extract all of the sugars possible, as is normally done in a process called sparging. Instead a second batch of grains were added to the original, along with more hot water, for another mashing sequence, just like the first one and this time the sparging operation was carried out, but not as thoroughly as is normally done, as that would have diluted the sweet liquor too much. The total yield in this instance, was about half the usual amount. The date was Nov. 24, 1975, and there were 837 gallons of wort at 23.8° fermentables. In the kettle, they added 42-lbs. of fresh *Cascade* hops, nearly an ounce to the gallon, and about twice the normal amount for that brewery's regular beer,

(Continued)

### LISTEN TO YOUR BEER

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**Fritz Maytag TALKS to his beer.**

and about six times that of standard American beer. During the long boil the wort sugars were further concentrated to about 26° — 1112 Br.), and this had to be diluted to 24.4°(1102). An Ale yeast was used, and the ferment was difficult, because of the high fermentable sugar quantity present. Beer yeast lacks the alcohol tolerance of wine yeast, and so ferment was very slow, and on one occasion the fermenting vessel had to be heated to 65°F. The beer was aged after cooling on Jan. 3, 1976 and held there until June when it was bottled in the way of bulk Champagne, (Charmot), with a dosage of new beer wort, in a process called krausening. In this case the krausening process was a bit of a failure because the yeast had reached its limit of tolerance to alcohol with 7.2%/wt, (9%/vol). For that reason carbonation was never fully developed, and instead of a carbonated beer only a "spritzv" character remained. This proved to be a blessing in disguise, as the beer is one of those rare delights. The 1975 bottling vintage is still a good beer, I have a few bottles left and the flavor and taste are still very fine. Mr. Maytag has told me that the current production is being made in the same way, so I am certain that my 5-dotter rating will hold up, even though I have yet to taste the new (1983) bottling. The beer has a sweet finish, because of the incomplete ferment, leaving a residual of almost 8% unfermented sugars, and the characteristic mellow taste of the barley-wine style. The Federal Government gave him a ration of stuff of course, they didn't want to allow the use of the words wine on a beer label, so Maytag labeled it **Barley-wine Style Ale**, and kept distribution limited to California where the Feds couldn't object about the name. And that's where you'll have to go to buy some, 'cause it ain't going out of that state and probably not beyond SF, Oakland, and LA either!

The **Traquair House Ale** is also 5-dot with 8.8% alcohol/wt(11%/vol). This beer is from an English microbrewery in Peebles, Scotland, in the oldest inhabited house in Scotland. **Traquair House** is probably the original modern micro-brewery, because when they started production in 1972 after a 100 year lapse, they made only 260 gal-

lons a month. **T-H** ale is much dryer on the palate, with an OG of only 1075 (18°), but with higher alcohol. It is a very expensive beer (\$125, 24-9-oz bottles), and available only in a few places in New York and New England, and possibly Chicago.

Of the remaining beers the **St. Sixtus** is my favorite, although it is a bit sweet, it is nonetheless a great companion for those long dark blustery nights that pop up in the best of Springs. I left **Stingo** off the list, because I understand that the brewer ("Rotnevs") is doing to us what they've already done to their English countrymen, removing their good beers and replacing them with other cheaper and more innocuous brews, why make good beer when ordinary sells just as well?

Our Specialty beer this month: **Bios Copper Ale** from Belgium, a new beer being introduced by Merchant Du Vin. The beer has a tart finish similar to some other Belgian beers and it is therefore a bit of an acquired taste, 5% alcohol/wt, try it. ■

#### BEST BEERS OF 1983

**BEST LIGHT BEER:** **Millers Lite**, clearly the best beer of this category, 3.3% alcohol and some taste; I think it's better than the regular Miller product, although that's not saying very much. (●)

**BEST U.S. DARK LAGER:** **River City Dark** from Sacramento, CA, Brewmaster Schleuter has a real winner here, (●●●●).

**BEST BOCK BEER:** **Monkshoff Kulmbacker Kloster Bock**, (●●●●●).

**BEST U.S. PREMIUM:** **Augsburger Bavarian**, and getting better (●●●●).

**BEST IMPORT BEER:** **Paulaner Wies'n Marzen**, (●●●●●).

**BEST CANADIAN BEER:** **Bay Ale** from Troller Pub in Horseshoe Bay, B.C., (●●●●●).

**BEST STOUT:** **Grant's Russian Imperial Stout**, maybe Guinness could take a lesson from Yakima, (●●●●●).

**BEST IMPORT:** Tie — **Kulmbacker Schwiezerhofbrau Bock** (pale), (●●●●●) and **Dortmunder Ritterbrau Bock** (pale), (●●●●●).

**BEST U.S. BEER:** **Sierra Nevada Celebration 1983**, (●●●●●). A friend put this in proper perspective when he said, "I don't want to discard 20 years of experience, but this just might be the best beer I've ever tasted." This beer may even be the best beer in the world, but I haven't tasted all the others.

**BEST ALE:** **Anchor Liberty Ale**, (●●●●●).

#### WORST BEERS OF 1983

*(something to offend every brewery/importer)*

**WORST LIGHT:** **Pabst Olympia Oly Gold**, Olympia's slogan "It's the water" has real meaning here: 1.7% alcohol.

**WORST BOCK:** **Falstaff's Lucky Bock**. Blindfolded, you can't tell the difference between this and regular **Lucky**, because the only difference is the color!

**WORST U.S. STYLE MALT LIQUOR:** Tie — **Miller's Magnum** — booze without taste, and "900" from Falstaff's Pearl, possibly even less taste.

**WORST U.S. PREMIUM:** Stroh's **Schlitz Erlanger**, higher cost less taste, sad because I'm used to good things from Stroh.

**WORST IMPORT:** **Brisa** from Mexico, less of everything than you wanted, except water, and price.

**WORST CANADIAN BEER:** Carling O'Keefe's Ale, it's not that the beer is bad, but rather that it's blah.

**WORST PORTER:** **Yuengling Porter**, tastes like a light lager, but dark. Yuengling, the country's oldest brewery, owes us more than taste alikes from the Big-5!

**WORST ALE:** **Genesee 12-Horse Ale** — if they're unwilling to give it taste they shouldn't call it ale.

**WORST U.S. LAGER:** **Pabst Olympia Buckhorn** just barely bottoms Stroh's **Schlitz Old Milwaukee**.

**WORST DUMPING OF A BRAND:** **Primo** Beer of Hawaii was bought out by Schlitz who were bought out by Stroh. **Primo** is not among the beers mentioned in the production of the Van Nuys plant taken over by Stroh. I've lived many years in Hawaii, and **Primo** was Prime-oo with many people there. Schlitz bought them out sometime back, and they immediately changed the beer — they "cleaned" it up, and took out the "bad" **Primo** taste, this after promising the Hawaiian **Primo** fans to make the beer forever. The Schlitz people ruined the beer by actually improving it. **Primo** was a very distinctive beer, many people loved it, although I felt it wasn't a very good beer because of its taste, still that's what **Primo** was all about. Before the end, the beer was made "well" in Los Angeles, but of course by then nobody cared. ●

#### BIG BROTHER BREWERIES

For the most part the large breweries are very helpful to the new micros. **Coors** is among the most helpful in the nation, and even **Budweiser** has been known to smile benignly on the little fellow. **Heileman** has been generous with Seattle's **Red Hook**, and there are many other examples, but lately **Pabst's** newly acquired **Olympia** brewery has been quite nasty: they won't load or ship in the same trucks that carry **Red Hook** or **Grant's** kegs, and **Olympia** has cut **Grant's** off from buying its used kegs. In an era when all the big boys make the same beer, it behooves one to look at other aspects of the brewery's operation before spending money on their libation. ■

#### ON THE BEER FESTIVAL FRONT

We have Information on three up-coming Beer Festivals. It's an idea whose time is obviously overdue, judging from the numbers we've encountered lately.

Portland, Oregon, May 20, 1984. **The First Annual International Beer Tasting Festival by the Friends of Oregon Public Broadcasting**, will be held Sunday, May 20, 1984 from 1-5 p.m. (\$20 from advance ticket sales only). They will have 80 import and specialty beers, and will raise money for the Public TV and Radio Stations of

*(Continued on page 6)*





# a Pub!

Featuring Ales, Stouts and Beers from through out the WORLD as well as Bangers, Meat Pies and Scotch Eggs  
232-2202

4534 SE BELMONT  
**Horse Brass**

BUD CLARK'S

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*Dedicated to quality draft, fine food,  
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*We are also dedicated to extremes of opinion  
hoping that a liveable marriage will result.  
If physical violence is your nature, either  
develop your verbal ability or leave.*



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## GOOD BEER PUBS

### OREGON

#### Beaverton

**Hall Street Bar & Grill**, 10 taps, 8 specialty  
3775 Hall Bv., Beaverton, OR 97005  
(503) 641-6161  
Rod Grey, manager

#### Eugene

**Bavarian German Bier Keller**  
444 E. 3rd Ave., Eugene, OR 97401  
(503) 345-9815  
David L. Andrews, owner  
7 taps, 4 specialty

**De Frisco's**, 11 taps, 6 specialty  
99 W 10th, Eugene, OR 97401  
(503) 484-2263  
Bob Brinkman, owner.

#### Hillsboro

**McMenamin's Pub**, 23 taps, 15 specialty  
2020 NE Cornell Rd., Hillsboro, OR  
97123  
(503) 640-8561  
Brian McMenamin, owner

#### Oregon City

**Harry's Mustache**, 9 taps, 5 specialty  
19195 S. Molalla, Oregon City, OR  
97045  
(503) 655-4022  
Rod Harris, Dan Mitchell, owners

#### Portland

**Barley Mill Pub**, 23 taps, 15 specialty  
1629 SE Hawthorn, Portland, OR 97214  
(503) 231-1492  
Mike McMenamin, owner

**Bogart's Joint**, 14 taps, 9 specialty  
406 NW 14th, Portland, OR 97209  
(503) 222-4986  
Bob Edwards, owner

**East Avenue Cafe**, 7 taps, 4 specialty  
727 E. Burnside, Portland, OR 97214  
(503) 236-6900  
Barbara Luscher, owner

**Goose Hollow Inn**, 5 taps, 2 specialty  
1927 SW Jefferson, Portland, OR  
97201  
(503) 228-9723  
Bud Clark, owner

**Hillside Pub**, 27 taps, 16 specialties  
1505 SW Sunset Blvd., Portland, OR 97201  
(503) 246-03938  
Mike McMenamin, owner

**Horse Brass Pub**, 7 taps, 5 specialty  
4534 SE Belmont St., Portland, OR  
97215  
(503) 232-2202  
Don Younger, owner (all draft beer is  
under air or nitrogen pressure,  
no CO<sub>2</sub>).

## GET ALE-ENAT

# 106 Beers

A total of 106 beers on draft at 4

## WHY DO WE SPECIALIA

*When beer is released from the brewery  
as drinkability is concerned. Most beers do  
beer is the freshest beer you will find. It is  
poured.*

*Pasteurization is a process which brewer  
good for giving the beer a longer shelf life bu  
give it a bitter flavor. Draft beer is normal  
traveling long distances or for long shelf life.*

*When beer is exposed to light, rapid cha  
for the beer. Draft beer is **never exposed**  
you.*

*The natural action of beer pouring into yo  
beer, bringing it to life. The aroma of your p  
flavor is uncovered as the gas is released.*

## BARLEY MILL PUB

23 Taps  
1629 S.E. Hawthorne  
231-1492  
Portland, Oregon

## McMENAMIN'S PUB

23 Taps  
2020 N.E. Cornell Rd.  
640-8561  
Hillsboro, Oregon

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ry for sale it is judged to be at its optimum as far  
p not improve with age as some wines do. Draft  
is kept **refrigerated** right up until your glass is

eries use to **stabilize** their beer. This process is  
but also reduces the aroma of your beer and inay  
ally not pasteurized. It is usually not meant for  
fe. It is meant for immeditae consumption.

changes can occur in it, none of which are good  
**and to light** until it fills your glass. Then it's up to

your glass from the tap releases the CO<sub>2</sub> from the  
r particular beer is then readily apparent and the

**GREENWAY PUB**

33 Taps  
12272 S.W. Scholls Ferry Rd  
620-4699  
Tigard, Oregon

**HILLSDALE PUB**

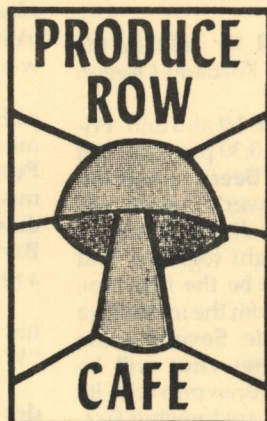
27 Taps  
1505 S.W. Sunset Blvd.  
246-3938  
Portland, Oregon

LAND, OREGON  
OLIDAY DRINKING

**McCormick & Schmick's**, 5 taps, 4  
specialty  
235 SW First Ave., Portland, OR 97204  
(503) 224-7522  
Boyd Smith, manager

**Produce Row Cafe**, 6 taps, 10 specialty  
204 SE Oak, Portland, OR 97214  
(503) 232-8355  
Al Karpinski, John De Witt, owners

**Rubin's Gulch Cafe & Bottle Shop**, 12  
taps including 8 imports & Micros  
4495 SW Scholls Ferry Rd., Portland, OR  
97225  
(503) 292-1723  
Alan Karpinski, John DeWitt, owners



204 SE Oak  
232-8355

*These two colorful establishments  
reflect the owner's love of beer with  
15 tap and over 100 bottled imports  
at each location*

*Produce Row has long been a lunch  
and supper meeting place including a  
most pleasant beer garden. It is  
located in Portland's characterful  
produce district by the Willamette.*

*Reuben's Gulch is a newer cafe  
featuring sandwiches and including  
a wonderful wine and beer bottle  
shop located just off the Beaverton/  
Hillsdale Hiway.*



cafe &  
bottleshop

Cafe & Bottle Shop  
4495 SW Scholls Ferry Rd.  
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11am-1:00am, Friday & Saturday, Closed Sunday.*

406 NW 14th, Portland, Oregon (503) 222-4986

**13 Grand**, 13 taps, 7 specialty  
13 SE Grand  
Portland, OR 97214  
(503) 230-2724  
Nick Golash, owner

**Windmill Inn**, 6 taps, 2 specialty  
4439 SW Beaverton-Hillsdale Hwy, Port-  
land, OR 97221  
(503) 293-9463  
Brian Reho, owner

**Tigard**

**The Greenway Pub**, 33 taps, 15 spe-  
cialty  
12272 SW Scholls Ferry Rd., Tigard,  
OR 97223  
(503) 620-4699  
Mike McMenamin, owner

**Vancouver (Wash.)**

**Murphy's Harp**, 7 taps, 2 imports  
209 W McLoughlin Blvd., Vancouver,  
WA 98666  
(206) 693-9895  
Christine Deans, owner

**Throckmorton's**, 6 taps, 3 specialty  
5303 E Mill Plain Blvd., Vancouver,  
WA 98661  
(206) 694-4644  
Ray Stephins, owner

**WASHINGTON**

**Edmonds**

**Scott's 205th St. Bar & Grille**, 6 taps, 4  
specialty  
8105 Lake Ballinger Wy, Edmonds, WA  
98020  
(206) 775-2561  
Gary Johnson, Mgr.

**Seattle**

**Dante's**, 6 taps, 4 specialty  
5300 Roosevelt Wy NE, Seattle, WA 98105  
(206) 525-1300  
Arnie Pomerinke, owner

**Kells**, 3 specialty draft  
1916 Post Alley, Seattle, WA 98101  
(206) 682-1397

**Leschi Lake Cafe**, 8 taps, 7 specialty  
102 Lakeside Ave., Seattle, WA 98122  
(206) 328-2233  
Mary Wohleb, manager

**The Mark Toby**, 5 taps, 4 specialty  
90 Madison St., Seattle, WA 98104  
(206) 682-1333  
Paul Bulson, manager

(continued)



## GET ALE-ENATED

**Seattle** (continued)

**Murphy's**, 9 taps, 8 specialty  
2110 N 45th St., Seattle, WA 98103  
(206) 634-2110 closed Sundays  
Chris Barnes, Dan Cowan, owners

**Place Pigalle**, 3 specialty beers  
81 Pike St. (Pike Place Market), Seattle,  
WA 98101  
(206) 624-1756  
William Frank, owner

**Roanoke Park Place Tavern**, 10 taps, 5  
specialty  
2409-10th Ave. East, Seattle, WA 98102  
(206) 324-5882  
Tammy Critch & Terry Dudley, owners

### Snohomish

**Oxford Tavern**, 5 taps, 2 specialty  
Snohomish, WA 98290  
(206) 568-2820  
Millie Hougen, owner

### Tacoma

**Engine House No. 9**, 13 taps, 9 specialty,  
plus over 40 bottled imports  
611 N. Pine, Tacoma, WA 98406  
(206) 272-3435  
John D. Farrell, owner

## BREW PUBS

### CALIFORNIA

**Buffalo Bill's Brewery**, 6 taps, 3 specialty  
1082 B St., Hayward, CA 94541  
(415) 886-9823  
Bill Owens, Brewmaster-owner.

**Hopland Brewery, Tavern and Beer Garden**, 4-brews on tap. (Mendocino  
Bry)  
13351 S Hv 101, Hopland CA 95449  
(707) 744-1361  
John Scahill, Pub Manager

### WASHINGTON

**Brewery Pub**, 6 taps, 6 Grants Yakima  
beers on tap.  
25½ N. Front St., Yakima, WA 98901  
(509) 575-1900  
Bert Grant, Brewmaster-owner.

### CANADA, BRITISH COLUMBIA

**Troller Pub**, 6 beers on tap, 2 Bay Ales and  
4 Canadian domestic incl 1 dark.  
6422 Bay St. (Horseshoe Bay) W. Vancou-  
ver, BC V7W 2H1  
(604) 921-7616  
Don Wilson, manager

(continued from page 3)

Oregon. The event will be held in the *Flightcraft* hanger of the Portland Oregon International Airport.

Denver, Colorado, June 1st and 2nd, Friday and Saturday, 6:30-10:30 p.m. The **3rd Annual Great American Beer Festival** will be at **Curragan Hall**, Denver's largest convention facility. Seventy different American brands will be brought together, and for many of them it will be the first time they have ever escaped from the immediate area where they are made. Several of the nation's newest microbreweries will be represented, including a brewpub with its full line. Three breweries are brewing *Fest-Beers* for the occasion! The **GABF** is part of the **6th Annual American Homebrewers Association** annual get together. Up to 10,000 people are expected to attend.

San Francisco, July 7, 1-5 p.m., Saturday, the **KQED Second Annual International Beer Festival** at the Concourse in Showplace Square, with a huge array of over 300 ales, stouts, lagers, bocks, pilsners and porters, plus pub food from all over the world, tickets \$25.

## THE BROTHERS McMENAMIN:

### 106 beers on the wall

Brian and Mike McMenamain own four pubs between them, and the four have a remarkable 106 draft beers total. Younger brother Brian has the popular **McMenamin's Pub** in suburban Hillsboro, Oregon, about 25-miles from Portland. This is a really delightful establishment with 23 beers on draft plus almost every bottled import available in these parts. I always know where to go when I want to taste the new beer in town. The atmosphere is English Pub with a touch of German. Darts, good food, reasonable music, and the usual

pleasant atmosphere as befitting such an establishment make it one of my favorite watering holes.

Older brother Mike has the other three pubs, and they all have one thing in common: *no bottled beers at all!* The **Greenway Pub** with 33 taps, in suburban Tigard (6-miles from Downtown Portland), the **Hillsdale Pub** (3-miles) and 27 taps, and the **Barley Mill Pub** (2-miles) with 23 taps are a remarkable trio.

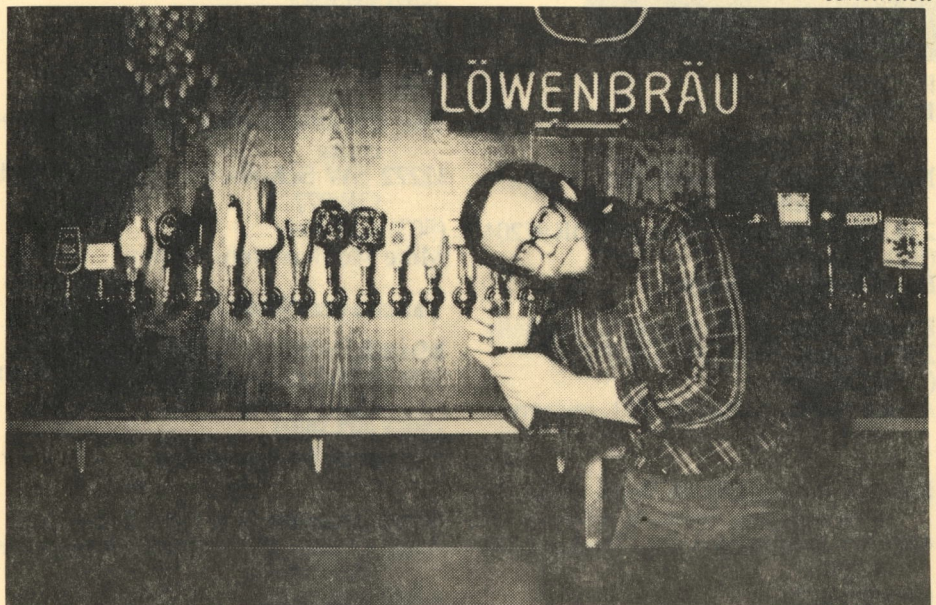
I cornered Mike, while he was cuddling his beer at the **Greenway**, and inquired, "Why only draft beer?"

"Well," he smiled, "It's easier for us to deal with as a pub, but it's also better for the customer. Draft Beer is much fresher and it's drunk a lot quicker. It's not pasteurized, either, (which takes a little of the freshness out of the beer), and hurts the aromatics, and of course, draft beer never sees the light of day until you pour it for the customer, unlike bottled beer which can sit in a lighted refrigerator display for a long time."

At that point he made me turn my tape recorder off, so we could order some more beer. I had a "pint" of **Salvator**. The Pint glass, first introduced in these parts by the **Red Hook** people, holds 16-oz of beer, and is becoming very popular here in Portland and in Seattle. It is nice to get a man-sized glass of beer in your hand. "Obviously," I told him, "You are pleased with yourself and with this arrangement, what do you find most pleasing about this setup? What made you open three such pubs instead of just one?"

"Well, there was a demand for a good tap beer selection," he told me, "and there was just a handful of locations where you could find a good selection of draft beers. We meet a need in each neighborhood or community where we go." He went on, "Everybody seems to appreciate it, you'd

*continued*



Mike McMenamain listens to all of his 33 beers.



think we'd have had a lot of demand for bottled or canned beers, but we rarely run into that."

I looked around, and the **Greenway**, like Mike's other two establishments, was not really a large place, medium sized at best, so I asked him, "What happens when you have a slow moving beer? How long does it take to empty the keg?"

"The specialty and import beers move very well," he told me, "they rarely last over a week and a half, but the domestics are the ones that we have our problems with, some of them last up to three weeks, and we replace the slow movers when we can." I took note of the fact that the specialty beers were the high priced ones and the domestics were low in cost. Oddly enough, the clientele in at least two of Mike's bars are strictly working class blue collar types, who apparently take to real beer as well as anyone. "Twenty-five or thirty beers might seem like a good choice," he said, "but on the other hand you don't have any bottled beers to compete, so the beers move fast."

"Tell me about your 'Dr. Zarcon's Miracle Cure'," I asked. He chuckled, "We did a lot of experimenting on that one, it's a mixture of **Red Hook** and **Rainier Ale** from Seattle and **Dortmunder Ritterbrau Light** from Germany." I ordered one and it was indeed a miracle cure, I felt better already. **Red Hook** and **Rainier** are beers with good strong flavor, so the **Ritterbrau** serves to mellow and lighten the brew. I found the blend was quite delicious, but much too complex to describe easily. It's guaranteed to do *something*," Mike told me. I asked him about his own personal favorite. "I change regularly, I'll drink one beer for a while, and then I'll change to another, for example, right now I've got a **Henry's Dark** (Henry Weinhard's Private Reserve), and that seems to be most satisfying these days; it's very fresh, dry, and I tend to like drier beers. Good domestics are usually more dependable and consistent — some of the English ales seem to suffer on one occasion or another."

One of Mike's sales devices is a sampler tray. The customer orders a tray with six small wine glasses holding six different ales (\$3.50) or lagers (\$3.00). The tray has a mat with six different stations to place a glass of beer. There is a space telling about that beer, and the mat has a "Listen to Your Beer" slogan (plug for Fred). That way a person can sample the various offerings and choose a favorite for his or her own enjoyment. ■

#### BOOK REVIEWS

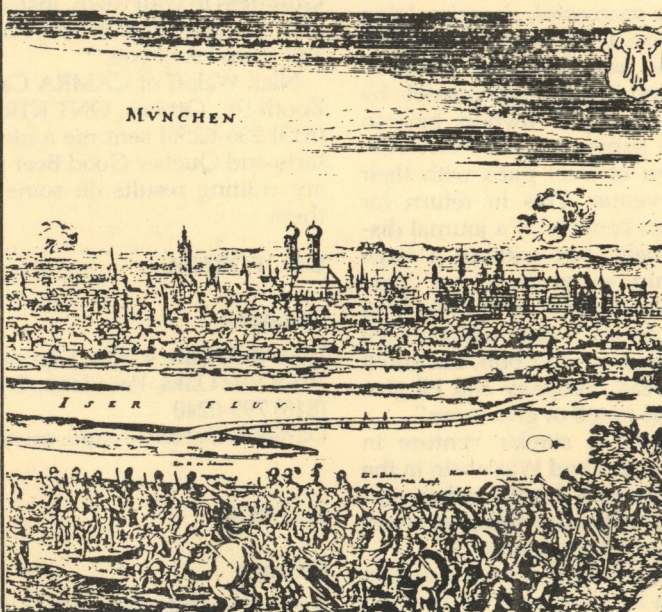
Strohs, Williams and Shorty, **Beer Drinking in Madison, A Complete Guide to Madison Taverns**, 1983; Madison, WI, privately published, 150pp, \$6.95, postpaid from Warsaw Strohs, P.O. Box 695, Madison, WI 53701.

This is a crazy book; naturally I love it. Madison, Wisconsin has 170,616 thirsty souls, 293 licenses for selling booze, and of

those 249 are listed, although two of them are not rated. Eighteen Madison establishments rate the coveted 5-star listing. The book is filled with homely remarks such as, "Your wallet and your stomach will not be empty when you leave," (*The Ohio Tavern*, 5-star, p91). Wisconsin is tops nationally in pubs per capita and University town Madison seems to be liberally endowed with especially good ones. The authors tell us, "The soul of the people of the city is probably best expressed in its taverns . . . We have included those that we believe to be of interest to the beer drinking community, that is, where drinking is the reason for its existence." Finally, the authors present a one-week pub crawl through the city's finest establishments starting Sunday (noon) at the **Der Ratskeller**, the University of Wisconsin Memorial (Student) Union, on and on through Saturday night when Madison becomes "Mad City." ■

## FROM MUNICH TO AMERICA — WITH LOVE

vom Fasz



The festive Spring Beer of the Community of St. Francis of Paula in Munich — called **Salvator** — is still being made, in Munich, by the **Paulaner Brewery**. This beer, which has surpassed all others in spiciness and appealing taste, became the world's first double-bock beer. **Salvator** has been imitated but never equaled.

Now you can have **Paulaner Salvator, vom fasz** — on draft — at your local tavern or pub. Also fresh from the keg: **Paulaner Urtyp 1634**, a dry hoppy pale beer, and **Paulaner Oktoberfest**, heavy bodied and amber — soothing to the taste and rich on the palate. **Paulaner** offers beer for your every mood and taste.

Ein Prosit Der Gumutlickeit  
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Morandel Imports 703 Market St. San Francisco, CA 94103

#### NEW BEERS

*Morandel Imports* of San Francisco has released **Felinfoel Double Dragon Ale** from Llanelli, Wales in 19.6-oz bottles. The beer is indeed unique and distinctive, but a little on the thin side, a beautifully copper colored ale.

*Merchant Du Vin* has just introduced **MacAndrews Scotch Ale**, (OG 1071 — 17°, 5.5% alcohol) with beautiful color and taste, and **Bios Copper Ale** from Belgium, both featured on our list this month, plus new **Samuel Smith's Oatmeal Stout**, a sure winner. *Sam Smith* products are all fine, and they seem to make everyone's good beer list.

*Old Captains Imports* (Portland), the folks who gave you **ABC Stout** (*Listen 5*), now offer **Anchor Pilsner** and **Tiger Malayan Beer** from the same *Archipeligo Brewery*. I've swilled many a bottle of the **Tiger** in the Far East, and I think it's a terrific beer. ■



## PUBS PUBS PUBS PUBS

Our plea for pubs didn't go to deaf ears, we received twelve new ones for our collection. Our "West Coast" special center-page was quite successful, so we're doing another variation. It does provide me with a larger format, and thus more information for you, and it was made possible by the generous local pub owners here in Portland who supported my "Get Alenated" section of local pubs with their advertising revenue. This in return for rather uncertain benefits in a journal distributed nationally but without a large local readership — at least not large enough to warrant advertising. My sales "Pitch"? I told them, "I can't tell you we'll double attendance in your pub, but you'll be in really 'great' company and I'll give you 'free' copies to sell or give away."

We're planning a similar venture in Seattle, the Bay area and Wisconsin in the future, but of course I'd really rather support this journal with advertising revenues from the beers and beer importers.

This month's pubs came from a variety of sources, Jim Peabody sent us the **John Bull Pub** of Pasadena, California, and he has promised us to do a dissertation on Beer in Southern California in a future issue. Conrad Kolpak of Oregon, Illinois, sent us our first Chicago Pub and there must be many more such in that city. Three new Portland and Seattle pubs from my own "careful" research, four Houston pubs from Scott Birdwell of *DeFalco's Home Wine and Beer Supplies* in that city. Import draft beer is not encouraged in Texas because they have a protectionist law prohibiting the sale of draft beer in any but standard "American" containers (15.5 or 7.75 gal — 58.7 & 29.3 liter), BUT **Bass** and now **Guinness** are strong beers (over 5% by Volume — 4%/wt) which are classified as Ale, Stout or Malt Liquor. In Texas the 50-liter kegs of regular **Guinness** (the kind you and I get is 3.2% alc/wt) were prohibited, so the **Guinness** people relented and gave TEXAS (only) their good beer, **Guinness**

**Extra Stout.** Why don't you write **Guinness** (37-88 Review Ave., Long Island City, N.W., attention President R.C. Funnell) and ask them why *you* can't get good **Guinness** in your town, instead of the regular low-alcohol stuff they send you now? Tell them I sent you.

Nick Waloff of CAMRA Canada, (5-190 Booth St., Ottawa, ONT K1R 7J4 Canada, (613) 236-6256) sent me a nice list of Ontario and Quebec Good Beer pubs and we are waiting results on some inquiries to them. ■

## CALIFORNIA

### Pasadena

**John Bull Pub**, 4 taps, 1 specialty  
103 S Fair Oaks, Pasadena, CA 91105  
(818) 795-0240  
Daniel & Delsye Sharpe, owners

## ILLINOIS

### Chicago

**Resi's Bierstube Inc.**, 6 taps, 5 specialty  
2034 Irving Park Rd., Chicago, IL 60618  
(312) 472-1749  
Herbert and Inge Stober

## OREGON

### Portland

Three new pubs, see Get Ale-anated section:  
**Hillsdale Pub, 13 Grand, and Windmill Inn**

## TEXAS

### Houston

**The Ale House**, 6 taps, 2 specialty, 135 bottled beers.  
2425 W Alabama, Houston, TX 77098  
(713) 521-2333  
Michael Holliday, owner

**Kenneally's Irish Pub**, 5 taps, 1 specialty  
2111 S Shepherd Dr., Houston, TX 77019  
(713) 630-0486  
John Flowers, owner

**Mr. Dunderbak's Old World Deli & Cafe**,  
4 taps, 3 specialty  
622 Greenspoint Mall, Houston, TX 77060  
(713) 445-2812  
Vick Franseze & Bob Matthias, owners

**The Richmond Arms**, 6 taps, 2 specialty,  
40 import bottles  
5921 Richmond Ave., Houston, TX 77057  
(713) 977-8635  
Michael Holliday, owner

## WASHINGTON

### Seattle

Three new pubs, see Get-alenated section:  
**Dante's, Kell's and Roanoke Park Place Tavern.** ■

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