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GOOD NEWS FOR LOVERS OF REAL BEER

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AUG 30 1983

Portland, Oregon

to your BEER

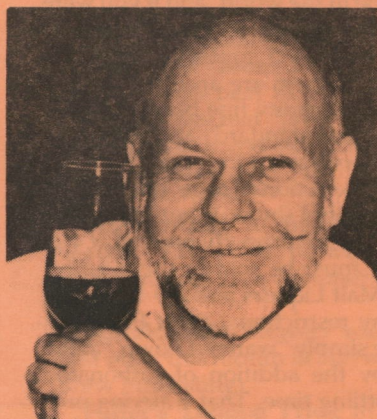


photo by David Bjorkman

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

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I DRINK A LOT OF BAD BEER FOR YOU

In the last issue I explained to you how I go about tasting beer for my ratings. I made a mistake: it's 3 points on visual (color, head, etc.), and 4 points on nose (aroma & bouquet), rather than the reverse as I wrote.

In case you thought being a beer critic is very glamorous, I'm here to tell you that I drink a lot of bad beer to find the few gems I offer you. My ratings may seem to be all 4- & 5- dotters but it's the no-dotters that repel me. I have this thing about beer: when I open a bottle or a can of beer I have to drink it — I rarely ever throw it away (sacreligious!). I even drink *Miller's* and *Oly Gold* on occasion. Put a bottle of beer in my hand and I'll drink it. And when you ration yourself to two beers a day (most days), a bad one makes life rather dismal for that day!

Almost all of the beers I taste are well-made flawless beers, but frequently they are tasteless. Unless a beer has manufacturing, bacterial, or storage defects it will taste OK, but unless it is a beer with *taste* I'm always disappointed. For example, the bock beers I

tasted last spring: one particular sample had absolutely no dark beer flavor whatever. Finally I did a blind-folded tasting between the bock and that company's regular product. Without being able to see the beer I couldn't tell the difference. Now that's depressing! To make matters worse, those two turkeys were my beer ration for that day. Oh, woe!

What is really irritating is when some manufacturer/importer tells me/you how great his "new" product really is, and you rush out to buy a bottle or two (I hope you don't buy 6-packs of such beers), and you open the bottle and you look at the beer in your glass and it's a real beauty. You listen to the head and it sounds great. You drool. Then, you sniff. Nothing. Or maybe standard North American corn-brew aroma. You taste — well — you get the picture. There's a lot of lemons out there, and they don't even have the good grace to taste lemony. Pity the poor beer critic. ■

THE ORIGINAL

One of the world's oldest breweries is located in Plzen, Czechoslovakia. The brewery is said to have been established in 1280 by the Holy Roman Emperor Wenceslas and, if you believe the importer's press agent, they have made the very same beer since that time! The beer, of course, is **PILSEN URQUEL**. *Urquel* means "original". The *Original Pilsner*. The Pilsen style beer has been copied in all parts of the world, in most countries, and by most breweries. Pilsener-style lager beer is very pale, almost straw colored, medium alcohol (around 4%/wt — 5%/volume), with a dry crisp taste, mellow bitterness, and a highly aromatic hop bouquet. When you crack a bottle of *Pilsen Urquel* the hop bouquet is nearly overwhelming and the delicate flavor very intriguing. The beer has

continued

TWENTY CLASSIC BOHEMIAN LAGERS

(alphabetically in class)

- | | |
|--|---|
| ●●●●● Pilsner Urquell, (Czechoslovakia)
(All Brands, New York) | ●●●● Kronenbourg, France
(D. Baker-Jacobs, N.Y.) |
| ●●●● Aass Norwegian Beer, Norway
(Merchant Du Vin, Seattle) | ●●●● Kulmbacher-Schwiezerhofbrau,, W. Ger.
(HDT Imports, Portland, OR) |
| ●●●● Augsburger Light, U.S.A. | ●●●● Maisel Bayrisch, W. Ger.
(Morandel Imports, San Francisco) |
| ●●●● Bitburger Pils, W. Ger.
(Morandel Imports, San Francisco) | ●●●● Paulaner Pils, W. Ger.
(Morandel Imports, San Francisco) |
| ●●●● Carlsberg Lager Beer, Denmark
(All Brands, New York) | ●●●● Pinkus Pils,
(Merchant Du Vin, Seattle) |
| ●●●● D.A.B. German Beer, W. Ger.
(Beer Import Co., Union NJ) | ●●●● Becks, W. Ger.
(Dribeck, Greenwich, CT) |
| ●●●● Die Kirch Pilsner Beer, Luxemburg
(Merchant Du Vin, Seattle) | ●●●● Grolsch Lager Beer, Netherlands
(Grolsch Imports, Atlanta) |
| ●●●● Fischer La Belle Strasbourgeoise, France
(Advanced Brands, Waltham MA) | ●●●● Henninger Bier, W. Ger.
(Kern Imports, Elk Grove Village, IL) |
| ●●●● Freydenlund Pilsner Beer, Norway
(Famous Brands, Seattle) | ●●●● River City Gold, U.S.A. |
| ●●●● Heinekens Holland Beer, Netherlands
(Van Munching, N.Y.) | ●●●● "33" Extra Dry, France
(Neal W. Kay, Harahan, LA) |



Photo Paul Luise

Alan Eames Listens to His Beer

continued

Rich Lancaster sent us **Rubin's Gulch** and Joe Korteum sent us the information on the two Wisconsin pubs. **Gasthaus Zur Krone** has a drinking club, with membership cards, mugs and a ranking system: 1 beer — *Stift* (Apprentice), 51 beers — *Geselle* (Journeyman), and 101 beers rates a 1-liter *Meister's Stein*, and his name engraved on the Meister Bier Schmecker's wall plaque. Club meets every afternoon plus T-W-Th nights. Club name is *Meister Bier Schmecker's Verein*. They're the ones sponsoring the Tour of all the breweries in Bavaria (Calendar) next April. ■

GOOD BEER PUB GUIDE

CALIFORNIA

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

CONNECTICUT

Graves End Restaurant, 3 taps (no imports, but 40 bottled imports)
137 Selleck St., Stamford, CT 06902
(203) 325-0561
Bill Graves, owner

OREGON

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

WASHINGTON

The Mark Tobey, 5 taps, 4 imports & micros
90 Madison St., Seattle, WA 98104
(206) 682-1333
Paul Bulson, Manager

WISCONSIN



3-Dollar Dewey's Ale House

Gasthaus Zur Krone, 2 taps, 159 import bottles
839 N 2nd, Milwaukee, WI 53204
(414) 647-1910
W.F. Neumann, Innkeeper

Port of Europe, 17 taps, 15 imports, 95 bottles
1338 W Scott St., Milwaukee, WI 53204
(414) 383-0480
Matju Matev, owner. ■

CALENDAR OF EVENTS

Is there a beer event coming soon near you? Perhaps one sponsored by your organization? Let us know, send all the details in time for us to publish them.

Sept. 6-10, 1983, Great British Beer Festival, Birmingham, England. For information on an American tour, contact David Orbeton, 86 Morning St., Portland, ME 04101.

April 1, 1984 through Sept. 1984, First Annual Tour of All the Existing Breweries in Bavaria, limit 18, \$29,500. Gasthaus Zur Krone, 839 N 2nd St., Milwaukee, WI 53204, (414) 647-1910. ■

CLASSIFIEDS

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