

# LISTEN

# to your BEER



photo by Brad Gordon

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

October-November-December 1983

(503) 289-7596

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## A STOUT WINTER FOR PORTER

For me one of the joys of the approaching cold weather is the fact that I develop a taste for darker and darker beers. As summer wanes I go from weiss beers and American lagers to European lagers and weizen beers to the lovely ambers of Oktoberfest until I arrive at the black beers of winter. And none too soon, either, I must add.

Stout has never actually been a favorite style for me but recently the resurgence of Porter in this country has caught my fancy and I have learned to enjoy Porter and even stout, especially after I came to the realization that Guinness wasn't necessar-

ily the end of the line.

In early eighteenth century England there were basically three types of beer to be found. Small (weak) beer was about all the lower classes could afford and naturally it was watery and weak and probably sour, but of course the water wasn't to be trusted in those days, either. Everybody else drank strong pale ale (which wasn't very pale) and strong brown (dark) ale. Those beers were usually fermented from about 15-17% fermentables, and the beer was often poorly attenuated (fermented), probably resulting in a rather sweet finish to the beer. This, of course, was the result of drinking the beer too early, and within the week of ferment. The pale and brown

ales were often mixed. In the Shoreditch area around East London a mixture came into favor with the market porters of the area. This was called "three threads" and consisted of equal parts pale ale, new (active) brown ale and aged (still) brown ale (sometimes called stale ale). To satisfy his clients the pubkeeper had to keep all three beers on hand, not an easy task in those days. In 1722 Ralph Harwood, an East London pub-brewer, produced a beer from scratch to match the taste of the "three threads." He called this beer "entire." When the new beer was delivered to the pubs in the area, the teamster would call out "porter," and that, plus the fact that

*continued*

## A FEAST OF WINTER BEERS

### Six Stouts

- ABC Extra Stout, Singapore  
(Old Captains Imports, Portland, OR)
- Grant's Russian Imperial Stout (draft),  
Washington State
- Guinness' Extra Stout (Ireland)  
(Guinness-Harp, Long Island, NY)
- Koff Imperial Stoute, Finland  
(Merchant Du Vin, Seattle)
- Mackeson Stout, England
- Sierra Nevada Stout, California

### Six Porters

- Anchor Porter, U.S.A.  
(Wisdom Imports, Irvine, CA)
- Sierra Nevada Porter, California
- Black Hook Porter (draft), Washington
- Boulder Porter, Colorado
- Falstaff's Ballantine Porter, U.S.A.
- Samuel Smith Taddy Porter (England)  
(Merchant Du Vin, Seattle)

### Six Holiday Beers

- Aass Jul Ol, Norway  
(Merchant du Vin, Seattle)
- Anchor Christmas Ale, U.S.A.  
(Wisdom Imports, Irvine, CA)
- Sierra Nevada Celebration Ale, California
- Maisel Fest Bier, W. Germany  
(Morandel Imports, San Francisco)
- Noche Buena, Mexico  
(Moctezuma Imports, Irvine, CA)
- NL Paulaner Fest Bier, W. Germany  
(Morandel Imports, San Francisco)

### Two Specialty Beers

- NL EKU Hefe Weizen Dunkel, W. Germany  
(Morandel Imports, San Francisco)
- NL Lindeman's Faro, Belgium  
(Merchant Du Vin, Seattle)

## A Stout Winter

Continued from page 1

the beer came to be favored by porters in the district, lead to the beer being called "Porter."

This new Porter was a robust beer of about 1060-70 gravity (15-17° fermentable goods), and with alcohol somewhere around 4 to 5%/wt. The new beer was very strongly hopped and allowed to mature for up to six months, a rarity for those times. The style became popular all over England and, indeed, became England's first "national" beer. From England the style spread to the continent and, of course, to Ireland where it was slow to take hold. Irish Porter came to be brewed much stronger and was called Stout Porter and later simply "Stout." The Guinness Brewery in Dublin produced both plain Porter and extra Stout Porter, but by 1800 Guinness production was all Porter and Stout. The last English Porter was brewed in Dublin in 1973, but the style survived in Europe where it is still being made in Denmark, Czechoslovakia, East Germany, Poland, Hungary, and France. It is also brewed in Canada and China. In the United States Porter is being revived. The Yuengling Brewery in Pottsville, Pennsylvania, had made a porter since 1929, but in recent years the Yuengling Porter has been no more than a dark lager, losing most of its Porter character in the transition.

In 1974 Fritz Maytag (Anchor Brewery) changed his dark steam beer to a Porter formula, although still bottom fermented in steam beer fashion, at 17% fermentable extract (gravity 1070) and about 6½%/wt. alcohol. Except for being bottom fermented, Anchor Porter is truly an authentic Porter. A. U.S. Porter in 1887, for example, had 18° fermentables (1074) and 4.9% alcohol, while another in 1889 had 13½° (1054) and 4.2% alcohol. Porter was defined by brewing authority Robert Wahl, in 1908, as a dark beer with at least 13° and about 18-grams hops per U.S. gallon. The top Porters on our list, Sierra Nevada and Anchor were rated 2nd and 3rd at the Great American Beer Festival in Boulder last June. The bottle conditioned Sierra Nevada has 14° (1057) and 4.6% alcohol. Ballantines, Black Hook, Boulder and Sam Smith Porters round out our list. The Black Hook is the dark side of Red Hook from Seattle, a draft beer with 12° and 4.5% alcohol. ■

## OUR STOUTS

Wahl defined Stout as a beverage with at least 16° fermentables and twice the hop rate (36-gram) of Porter. Grant's Russian Imperial Stout is easily the best on our list with 17° fermentables, 6.5% alcohol, and 30-grams/gallon of very strong Galena hops, putting it well within the limits set by Wahl in 1908. This is a silky smooth brew with honey in its makeup, and is

worth a trip to Seattle, Portland or Yakima, but the best place to get it is at home in Yakima, Wash.

ABC Extra Stout is from Singapore's Archipelago Brewery. Archipelago is 40% owned by Heineken and they are the folks who gave you Tiger Beer. ABC Stout is bottle conditioned, so it has sediment, with 16° fermentables, and 5.4% alcohol. This beer is just now being introduced into the country by Old Captain Imports of Portland, Oregon. It is pleasingly bitter with a touch of tartness and with the kind of class that Guinness once had. Guinness? Guinness Extra Stout isn't, either. The Guinness we get in this country can't compare with that of Ireland or Africa or that of the Southeast Asian bottlings. When Guinness ships their good beer to the U.S. maybe I'll give them 5-dots. Guinness Porter-style stout has 11° (1044) and 4.6% alcohol, and the stuff on draft (no matter how beautiful it looks): 10° (1040) and 3.4% alcohol. That's hardly even beer. Koff Finnish Imperial Stout, Mackeson Stout, and Sierra Nevada Stout round out our list of stouts. The Mackeson Stout is a rare surviving example of the English style of Stout which used to be called Oyster Stout\* or sometimes Milk Stout. Mackeson has a rich, rather sweet finish, a ruby head and a lower alcohol content, but it is one of my favorites. ■

\*Stouts and Porters are at their best accompanied with raw oysters.

## BEER FOR YOUR CHRISTMAS GOOSE

Our Christmas traditions are mostly from three sources: American Colonial, English and German, and the English is probably the strongest. In both England and Germany the traditional holiday drink is strong ale or dark beers. Annually produced Christmas ales are undoubtedly the strongest of those beers. Indeed, some are brewed to an extract of 25° (1100). Christmas beers have been a custom with many breweries all over the world, but in this country the tradition was all but lost until recently. In 1975 Anchor brought out its first "Our Special Ale, 1975, Merry Christmas and a Happy New Year," Fritz Maytag's (Anchor Brewmaster-owner) Christmas present to the American brewing tradition. There's been an Anchor Christmas Ale every year since then.

The new micro-breweries have been quick to pick up this tradition and perhaps the best (or at least the most widely distributed) of them is the Sierra Nevada Celebration Ale, first brewed in 1981. I found the 1982 Sierra Nevada bottle conditioned brew (16°, 1065, 5.8% alcohol/wt) to be quite overwhelming. I wrote in my tasting notes: "This is truly remarkable beer — quite delicious and impressive. Excellent bitterness and a pleasing aftertaste, with a beautiful finish and a magnificent bouquet." There was a light haze (I had a very

young sample), but it was very satisfying. The Chico, California, beer holds its head a very long time and continues gas release in tiny exquisite bubbles almost indefinitely. This is definitely a world class beer. My third choice is Aass Jul 01 from Drammen, Norway, with an extract of 14.5° (1059), and alcohol content 4.6%/wt. I'm sure I've told you that Norwegian beers are brewed to strict Rheinheitsgebot purity. Aass Jul 01 is also a world class beer and an easy 5-dotter. The Maisel Fest Bier is an excellent example of that brewery's high quality products and the Noche Buena is a Mexican favorite of mine which was, for a very long while, the only Christmas beer available in this country. The Paulaner Fest Bier is one I haven't tasted, but that brewery's beer has never disappointed me, and I'm certain it will be an easy four or five dots. There are other Christmas brews. The Fred Koch, Dunkirk, NY, Brewery will ship Koch's Holiday Beer to be nationally distributed by Morandell, out of San Francisco. Bill Newman makes a reddish, almost ruby Winter Beer on draft in Albany, NY, and Canada's BC Troller Pub will serve Bay Ale's Christmas beer to their patrons.

Perhaps the best of these small brewery's offerings comes from Yakima, Washington, and is available in at least two Seattle bars (Place Pigalle and Murphy's Pub — Listen 1:2) and one Portland bar (Horse Brass). I tell you now that Bert Grant's Christmas Ale will be worth a special trip to Seattle, Portland, or Yakima; so don't hesitate, the supply will be very definitely limited. The Grant's Christmas Ale is an amber beer made from two-rowed barley malt, with 10% caramel malt, and 25° extract (1100), and "Lots of Galena and Cascade hops." Now when Bert Grant tells you he is going to put "lots" of hops in his beer you have to believe him. He is one of America's true hop-heads. Aside from malt, water, hops and yeast, the Grant beer will also include honey, cinnamon, nutmeg and ginger. If your bartender warms the beer as Bert says he should,

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## LISTEN TO YOUR BEER

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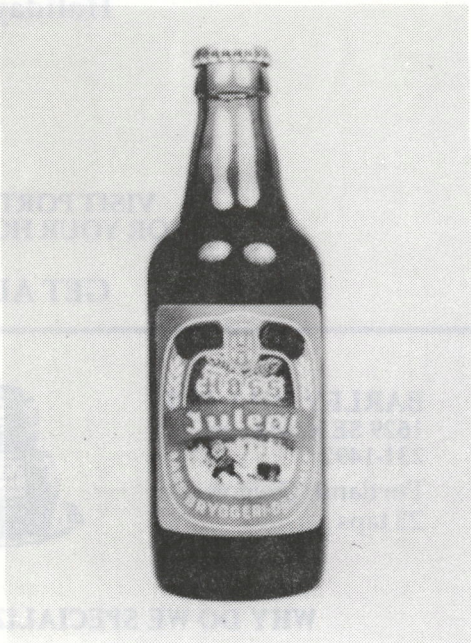
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## BOOK REVIEW



(micro-wave), then you'll have a variation on the classic Wassail Bowl, particularly if served with a shot of dry sherry.

I've included two more beers on our Winter Beer list, they are specialty beers. **EKU Hefe Weizen, Dunkel**, is a rich tasting bottle conditioned (*hefe* means "with yeast") wheat beer. This is the first dark wheat beer I've ever seen, and the taste is definitely that of a wheat beer, yet different. You'll have to try it to see whether it is for you or not. The other beer **Lindeman's Faro**, a sweet-sour delight from Belgium, is one I like very much. This is definitely a fun beer, and if you enjoyed that brewery's **Lambic** and **Krieg Lambic**, you'll probably like the **Faro**, which is milder. If the **Lambic's** intense tartness was a turnoff, you just might find the sweeter **Faro** more to your liking. An acquired taste, perhaps, but it didn't take me very long to learn to love this beer. These two beers are quite different from your usual fare, and I won't assign dot values for that reason. ■

### WASSAIL BOWL

Here's a Wassail Bowl recipe from 1889, *Bickerdyke's The Curiosities of Ale and Beer*. Start with a quarter pound of coarse brown sugar such as *Kleenraw*, add a pinch of nutmeg, and 1/4-teaspoon powdered Jamaican ginger. To this add half a fifth of dry sherry, and three bottles (36-oz) of a good strong ale. The mixture is heated (but not too hot — 130°F, 55°C) and drunk, (in the old days they stabbed the mug of beer with a red hot poker to heat it properly. The mixture may also be heated to 160°F and poured over hot baked apples in a bowl. At Oxford College they called this drink "swig." Merry Christmas and Bon Appetit. ■

De Stefano, Guy, Ed., *The First and Last Word on Cooking With Beer*, 1983, Advanced Brands, Ltd., 892 Main St., Waltham, MA, 02154, 32pp, Illus., \$1.50, distributed through *Les Amis Du Vin Society*.

Another cookbook? Well, it's not too big, it's inexpensive, and it's about cooking with beer, but none of those reasons are good enough to get me to buy the book. Not only that but the book also tells you to do all your beer cooking with one beer. Never mind. Not only are the recipes *very* good, but they come from some of the finest chefs in the country. What we have here is a good collection with a nice variety of recipes. Makes you wish they'd continued on with more of them. There are thirty classic recipes here, fifteen from chefs at some really outstanding U.S. restaurants. I guess what's so good about this little book; it's a collection of the best efforts of so many people. I can tell right away that my favorite is *Tony Packo's Kettle Gulyas* (Toledo, Ohio). If you like Goulash (as some call it) this is a winner, but there are also recipes for appetizers, soups, meats, fish, vegetables, desserts, and even beer cocktails. This little book belongs in your library. f.e. ■

Jackson, Michael, *The Pocket Guide to Beer*, 1982, New York, NY: Perigee Books, 138pp, maps, \$6.50 postpaid from ABIS.

Michael Jackson is a world famous authority on beer. He writes a monthly column in *What's Brewing* (newspaper of CAMRA (British) Campaign for Real Ale). His most famous work is the *World Guide to Beer*, a book which is rather hard to find these days (can be ordered from Merchant Du Vin Corp, 214 University St, Seattle WA 98101, \$11.95 postpaid. Michael Jackson writes with the magnificent authority of having tasted nearly every beer on the planet (and having visited most of the breweries). The book could have been a rehash of his *World Guide*, and many authors would have done just that, but it is quite complete and indeed different from his more prestigious work. The book is eminently understandable by Americans, despite Mr. Jackson's Britishness, understandable and quite delightful to read. I'm into my second copy already, having retired the first (autographed) copy. As one who carries a book with him everywhere, I'm delighted to find a book on my favorite subject to fit my pocket. In addition to describing most of the world's beer (including alcohol content in *both* volume and weight), he also takes the time to rate most of them with a one-to five-star notation! I certainly miss the pictures (there are none), but the information is exceedingly well organized, and after all that is what matters, that and the fact that it fits my pocket.

f.e. ■

### THAMES-AMERICA TRADING CO.

Jeffrey House likes to talk about **Fuller's London Pride**. That's how I met him, he was gesticulating wildly and carrying on loudly about how his "London Pride" was the best English Beer in America, and how it was now available in 75-oz. cans and would soon be in the country in kegs for draft. We were drinking "Pride" in a local



### Jeff House Listens to his Beer.

den of iniquity, the **Horse Brass** pub. "The Pacific Northwest," he told me, "is rapidly becoming ale-enated from the rest of the U.S. The area is becoming an ale consuming (and manufacturing) area. This pub has seven ales on draught, and there's another in Portland with ten ales on tap!" I had to confess I hadn't thought we were becoming ale-enated, however.

While we talked, he showed me how he drinks his "Pride." He mixes two bottles, one refrigerated, and one at room temperature. "The flavor comes through much better that way," he says.

Jeff House is Marketing Director and part owner of Thames-America Trading, an expanding importer of Fuller, Smith and Turner products in the U.S. and Canada. **Fuller's London Pride** is highly rated in England: Best of the Year 1978, 1979, and 1980. The beer is very full flavored, especially when you consider the extract and alcohol (1041 — 10° — 3.4%/wt), low for an ale in the U.S., but quite proper in England.

Recently two more beers were added to the T-A stable: **Ruddles Bitter** (1032 — 8°), and **Ruddles Country Strong Ale** (1050 — 12.5°), and they hope to bring in a line of Belgian beers from the **Maes (Watney-Mann)** of Brussels. These are to include **Maes Pils**, a flavorful Bohemian style beer and two fine Belgian Abbey Beers; **Grimbergen** (16.5° — 1068), and **Cuvee De L'Ermitage**, (20° — 1084 — 7.6% alcohol).

Jeff House talks with an English accent, but he has been in this country since 1977 and pioneered the sale of California wines to Europe. He is returning to England, in December, for a six-week stay during which he plans to get married.

**Thames-America** also exports some of California's fine wines to England, the West Indies and Denmark. Recently they have begun to export 5000-gallon containers to England where the 1980 *Cabernet Sauvignon* will be bottled and marketed there and in other Common Market countries. The company is also in the process of expanding their beer distribution area to the East Coast. ■

## SPECIAL WEST COAST PUB GUIDE

### 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-beers on tap. (Mendocino Bry)

13351 S Hy 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. Vancouver, BC V7W 2H1  
(604) 921-7616  
Don Wilson, manager

### WEST COAST GOOD BEER PUBS

#### CALIFORNIA

##### Riverside

**Bear Flag Cafe**, no tap beers, 55 import  
bottles, no domestics.

5225 Canyon Crest Dr. (Canyon Crest  
Shopping Mall), Riverside CA 92507  
(714) 369-3524

##### San Francisco

**Edinburg Castle**, 8 taps (5 specialty)  
950 Geary, San Francisco, CA 94109  
(415) 885-4074

#### San Mateo

**Prince of Wales Pub**, 9 taps, 5 specialty  
106 E 25th, San Mateo CA 94403  
(415) 574-9723  
Jack Curry, owner

#### Santa Rosa

**The English Rose**, 3 specialty taps  
2074 Armory Dr., Santa Rosa, CA 95401  
(707) 544-7673

#### San Rafael

**Mayflower Inne**, 8 taps, 6 specialty  
1533 - 4th St., San Rafael, CA 94901  
(415) 456-1011

#### OREGON

##### Eugene

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

##### 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

**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>).

**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

## Holiday Green

VISIT PORTLAND  
FOR YOUR HOLIDAY

GET ALE-EN

### BARLEY MILL PUB

1629 SE Hawthorne  
231-1492

Portland, Oregon  
23 taps



### WHY DO WE SPECIALIZE IN C

*When beer is released from the brewery for sale as far as drinkability is concerned. Most beers and some wines do. Draft beer is the freshest beer available right up until your glass is poured.*

*Pasturization is a process which breweries use. The process is good for giving the beer a longer shelf life, but your beer and may give it a bitter flavor. Draft beer is usually not meant for traveling long distances. It is meant for immediate consumption.*

*When beer is exposed to light, rapid changes in temperature are good for the beer. Draft beer is never exposed to light. Then it's up to you.*

*The natural action of beer pouring into your glass is good. The CO<sub>2</sub> from the beer bringing it to life. The aroma is readily apparent and the flavor is uncovered.*

PLEASE COME BY AND "GET DRAFT BEER"  
and BARLEY MILL

GET ALE-EN

#### Beaverton

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

#### Tigard

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

tings!

OREGON  
DRINKING

ATED

**GREENWAY PUB**  
12272 SW Scholl's Ferry Rd  
Tigard  
(the Greenway Town Center  
near Washington Square)  
620-4699

33 taps

ONLY DRAFT BEER?

le it is judged to be at its optimum  
eers do not improve with age as  
r you will find. It is kept refriger-

to stabilize their beer. This pro-  
life but also reduces the aroma of  
t beer is normally not pasturized,  
stances or for long shelf life. It is

s can occur in it, non of which are  
sed to light until it fills your glass.

ur glass from the tap releases the  
ma of your particular beer is then  
as the gas is released.

ATED" AT THE GREENWAY  
L PUBS

NATED

### Hillsboro

**McMenamin's Pub**, 23 taps, 15 spe-  
cialty  
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



# a Pub!

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

4734 S.E. ELMONT  
**Horse Brass**

BUD CLARK'S

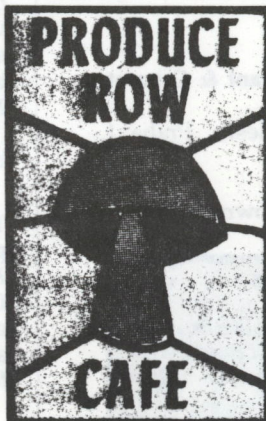
FEATURING FINE BEERS  
AND THE WORLD'S GREATEST REUBEN

*Dedicated to quality draft, fine food,  
pleasant music and stimulating company.*

*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.*



1927 S.W. JEFFERSON, PORTLAND, OREGON FOOD TO GO - 228-7010



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.  
292-1723

As the man said, "It gets better and better."

Back issues, Listen, \$1.50 each.

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

### Vancouver (Wash.)

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

continued

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## 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

**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

**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

### 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

## NEW PUBS

This month's new pubs include *Easy Street Cocktail Lounge* from Wisconsin, recommended by Bob Drousth of Madison. Bob says that it is a friendly bar with a fine beer list and he has no idea why the place is called a "Cocktail Lounge" with 48 bottled imports and 15 taps. Joe Korteum sends us Milwaukee's Kneisler's old style *White House*, a Milwaukee tradition since 1891. Brad Pendergraft of Madrid NY sent us Ottawa's *Mayflower Pub*. Nick Waloff, Pres., CAMRA Canada, sent us more details. *Mayflower* is Ottawa's smallest English style pub with standing room only on many days. *Mayflower* has a dark plush interior, wood fittings, good English pub grub and local clientele.

James Tindall, a teacher at the American High School in Nuremberg, W. Germany, sent us Czechoslovakia's *U Fleku*, a brew pub which dates from 1459. The beer is 13° extract, the meals cheap, but basic, and it

seats 900. The description made me forget all worry about whether to include a Communist government operated beer hall in our listing, but what the hell! Why not? ■

## GOOD BEER PUB GUIDE

### COLORADO

**Goldini's**, 5 taps, 2 imports  
2350 Arapahoe, Boulder, CO 80302  
(303) 442-2000  
Joseph Gold, owner

### WISCONSIN

**Easy Street Cocktail Lounge**, 15 taps, 14 Specialty  
6011 W Mitchell, Milwaukee, WI 53214  
(414) 327-2110

**Kneisler's White House**, 6taps, 3 specialty, plus bottled imports. 2900 S Kinickinnic Ave., Milwaukee, WI 53207  
(414) 483-2900  
Scott Hildebrand, Larry Cleve, owners.

Correction in last Listen: **Gasthaus Zur Krone** on South 2nd (not North)

### CANADA, ONTARIO

**Mayflower**, 4 taps, 3 specialty  
204 Cooper St., Ottawa, ONT K2P-1L8  
(613) 238-3731  
Alfie Friedmann, Walter Krepski, owners.

### CZECHOSLOVAKIA

**Prague U Fleku Brewery, Restaurant & Cabaret**, specialty, many taps.  
Kremencova 11, Nove Mesto, Praha 1, Czechoslovakia  
Telephone 296417  
Communist Government owned and operated. ■

### WE NEED PUBS

You proly thought we were late this time. Well, you're wrong. If you look closely you'll see that we've extended the year. I deny everything.

So far we have about 50 pubs from 16 areas for our 1984 *National Good Beer Pub Guide*, (publication date May 15). Now that's not very many pubs at all, so this year's edition may be a small one. In the meantime, why aren't YOU sending us pubs you know about. Here in Portland I've found fourteen pubs, and I didn't even make an effort. There's about 600,000 people in our metropolitan area, and most of you live in areas with larger populations than that, yet I have only one Chicago pub, one New York pub, and no LA pubs. How so??? Now you people get your butts in gear and get out and get me some pubs, you hear?

One thing we have started in this issue is to accept advertising. If we can get a few advertisers, then we can enlarge this publication and that will be to everyone's advantage. ■

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## BOULDER BREWERY EXPANDS

The **Boulder** Brewery is going home. They're moving to Boulder from Longmont, Colorado. It's time, too, because the brewery has outgrown the goat barn in Longmont where it all started in 1979, and they've gone public with 40m common shares.

Company President Jerry Smart supervised ground breaking ceremonies at the Valmont Trade Center location in Boulder, by pouring a little beer into the soil, in the German tradition, to insure that the brewery will prosper. The present capacity of the brewery is about 18,000 gallons annually, but the new 10,000 square-foot brewery will have a capability of seventeen times that amount (310,000 gallons). Boulder, Colorado, is a very beer conscious community located about 30 miles from Denver. ■

## NEW BEERS

**Christian Moerlin.** The **Hudepohl** Brewery in Cincinnati, Ohio, has widened distribution of their popular all malt premium beer. Brewed with 6-row barley malt, Washington and Idaho **Hallertauer** hops, 12.1° extract (1049) and 3.4% alcohol it is better than the average U.S. premium.

**Grant's Real Ale** (see Real Ale below).

**Green Rooster Malt Liquor.** Jade-green and hoppy, according to Jim Robertson, **Green Rooster** is imported by *Great Dane Imports*, Oakland, CA, and brewed by **Nep-tun Brewery**, Silkeborg, Denmark. They're not saying how the green is added naturally to the beer, but the Danes drink this stuff in the spring to help them forget the winter past.

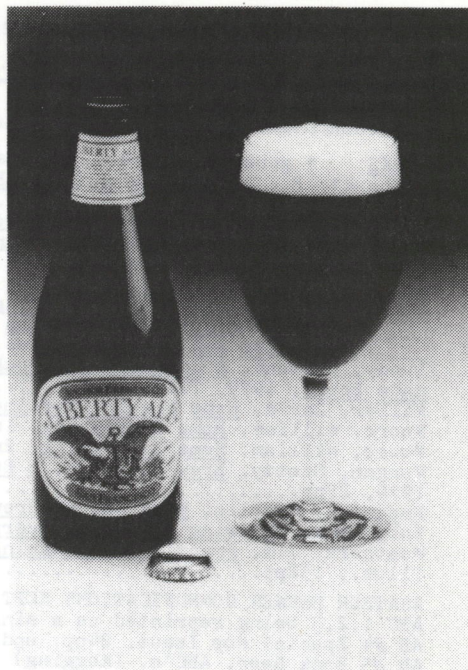
**Hale's Pale American Ale.** A new micro in Colville, Washington, brews this draft beer available in East Central Washington. The beer is similar to **Bass**, at 9° (1036) extract, 2.9% alcohol. Brewmaster Michael Hale said the company plans a stronger 1040 "bitter." The brewery at 701 N. Main, Colville, WA, 99114, is producing the all-malt beer in weekly 310-gallon batches.

**India Pale Ale.** The original **Ballantine** formula, brewed in wood at Ft. Wayne, Indiana, is being distributed for **Falstaff** by *Wisdom Imports*, Irvine, CA.

**Kaiserdom Pils.** Your *Safeway* store has this at a very attractive price these days. \$2.99/6-pack in Seattle, for example. It's a fine beer and the price is definitely a "best buy."

**Kriek Belle-vue Lambic.** A Belgian "Cherry" beer, I've not tasted it yet, but I'm certainly in love with **Lindemann's Kriek Lambic**, so I'm waiting patiently to find the beer. Imported by EFCO Importers, Jenkintown PA 19046.

**Leeuw Holland Pilsner**, from Valkenburg, The Netherlands, this beer is every bit as good or better than **Heinekens**. From *Luctor Intl.*, Sebastopol, CA 95472. ■



**Liberty Ale.** New from Anchor, a definite winner. First brewed in 1975 to commemorate the Bi-Centennial of Paul Revere's Ride, April 18, 1775. The beer is being brewed again after 8 years. Fritz Mavtag had a special ale fermenting room built for the purpose, (opened 6-3-83). Extract 14.8° (1060), 4.8% alcohol/wt., and dry hopped. **Liberty Ale** is similar to the famous **Anchor Christmas Ales**, and if you can't get that beer try the Liberty, you won't be disappointed. Distributed by *Wisdom Imports*, Irvine, CA.

**London Real Ale**, from Mountain View, CA, see Real Ale, below.

**Mountain Ale.** I tracked this beer down at the *Rusty Pelican*, a lovely new North Vancouver (BC, Canada), pub, one of six where the beer is available. Color smoky amber, this is a beer with a nice, but rather mild, flavor, and overtones of cinnamon in the bouquet: This all-malt beer is from **Mountain Ales**, 13130-88th Av., Surrey BCV3W-3K3. A "Cottage Brewery," Mountain Ales makes about 2,000 gallons of beer weekly.

**Nut Brown Ale.** New from **Samuel Smith** and distributed by Merchant Du Vin, Seattle, this beer is a brown ale at 4.4%/w.

**Ward's Original Pint.** An English pint, of course, and that's 19.5-U.S. ounces, in a brown bottle, imported by *Morandel Imports*, San Francisco, CA.

**Yuletide Porter**, a Christmas beer at *Hopland Tavern* by **Mendicino Brewery** has 13.5° (1055) extract, 5.5% alcohol, and made from pale malt, black malt, and caramel malt with *Bullion & Cascade* hops. (See Brew Pub list.) ■

## REAL ALE IN AMERICA

According to **What's Brewing, Canada**, CAMRA Canada's Newsletter (5-190 Booth St., Ottawa, ONT K1R 7J4), the next edition of the *Oxford English Dictionary*, a British publication, will contain a definition of Real Ale:

REAL ALE — a name for (or bottled) beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide; also called 'naturally conditioned beer.'

Now, if that is so, then a beer which was conditioned in the serving cask or keg, and allowed to become carbonated *naturally* could indeed be called *Real Ale*. However, *Real Ale*, as it is known in England, is hand pumped without any CO<sub>2</sub> pressure from the dispensing system. There has been no such brew in this country since before prohibition in 1919.

Today there are several establishments where such may be obtained. *Grants Scottish Ale* is served Real Ale style (under air pressure, rather than hand pumped), in his pub in Yakima, Washington, alongside the same beer served refrigerated under CO<sub>2</sub> pressure in the usual fashion.

I was absolutely intrigued with the idea of such a comparison. Nowhere in England could that be arranged, because the pub would have either the one or the other of a given beer, and there would be no way to compare. But there it was, so I traveled to Yakima to taste and see for myself.

Bert Grant's *Brewery Pub*, is a reflection of his philosophy that the quality of the ale, produced on the premises, is to be the main attraction in an atmosphere which reflects the owner's personality. Fine ales, wines and simple fare are combined with very quiet classical music and, of course, *no smoking*. The pub operates, in the English tradition, on a limited schedule; 11:30-2pm and 4-8:30 p.m. weekdays and 11:30-5:30 Saturdays.

I found the Real Ale version of **Grant's Scottish Ale** (the only one) to be quite different from the same beer under American style draft. The beer was smooth and cool on the palate rather than cold. The head was much bigger and one might even think of it as being "thicker" and more velvety in the mouth, and so-o smooth; really quite beyond my previous experience. I don't know that I'd trade styles on a hot day, but I'm sure that the *addition* of Real Ale in my favorite pub would amplify the enjoyment of the wondrous world of beer styles which is just now spreading all across the country. *Real Ale* is another way to enjoy good beer.

Bert Grant is not the only one making Real Ale these days. In October the new **Palo Alto Brewing Co.**, 240 Polaris St., Mountain View, CA 94043, began selling draught beer to local pubs in the area, and

*continued*

furnishing a "beer engine" (hand pump) with each account. So far the beer, **London Real Ale**, is available only cask conditioned style in 3 outlets. President Jeffrey Kolence said the brewery will produce about 4,400-gallons per month. The area has about 200,000 English expatriates, and Kolence said that the beer, which is being delivered in 22-gallon *Kilgerkins*, and 11-gallon *Firkins* (wood), is made from specially formulated English malt extract syrup. The new beer is patterned after **Breakspear's Best Bitter** (English) with an extract of 10.5° (1042), 3.3% alcohol/wt. It has a rich dark amber color, and is reasonably priced. ■



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Baker, Patrick, <u>New Brewer's Handbook</u> , 1979, 37pp.....	1.75
Berry, C.J.J., <u>Home Brewed Beers and Stouts</u> , Illus., 171pp....	4.50
Burch, Byron, <u>Quality Brewing</u> , 2nd Ed., 1979, Illus.....	3.25
*Jackson, Michael, <u>The Pocket Guide to Beer</u> , 1982, 138pp.....	6.00
Line, Dave, <u>The Big Book of Brewing</u> , 1974, 256pp, Illus.....	5.25
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Papazian, Charles, <u>More Joy of Brewing</u> , 1980, 86pp, Illus.....	4.50
Toby, Alan, <u>Brewing All-Grain Beers</u> , 1982, Illus., 20pp.....	2.50
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**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. There is no charge for this service.

March 4-9, 1984, Brewing Technology Conference, Harrogate, England.

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

April 20-May 4, 1984, Beer Connoisseur's London Tour, \$1975 including air fare. A Taste of Britain, Box 1380, 2000 Center St., Berkeley, CA 94707, (415) 893-5639.

July 7, 1984, KQED International Beer Festival, San Francisco, CA.

Sept. 16-21, 1984, Brewing Congress of the Americas, MBA, & ASBC, St. Louis, MO.

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