

FRESH HOPS:

Narrow window for this type of brew

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well-curated beer list. This year we went really big on our fresh-hop beer and made it at our production plant in Sisters using 120 half-barrel kegs," said head brewer Zach Beckwith,

Three Creeks' fresh hop beer for this season, Conelick'r Fresh Hop Pale, was made with Centennial hops from BC Farms in Woodburn, and those fresh hops went from farm to brew in four hours.

The minute a hop cone is picked off the bine it begins to degrade, so the sooner the brewer can get the cones into the boil or hopback of a brew, the fresher the beer will taste.

That is why fresh-hop beer season is such a fleeting time of year. With such a relatively small window during which the harvest occurs, this is the only time of the year that fresh-hop beers are available.

The Pacific Northwest grows more hops than anywhere else in the world — over 50,000 acres between Washington, Oregon and Idaho.

And most breweries in the region are located within

a few hours' drive of a hop farm.

For three years Smith Rock Hop Farm, located in Terrebonne, has provided fresh hops to brewers in Central Oregon. And Miles Wilhelm, co-founder of Smith Rock Hop Farm had a table full of fresh hops that had been picked just a few hours earlier.

"The farm is on 19 acres with the most wonderful views of Smith Rock," Wilhelm said. "The owners, Natalie Hoshaw and Clare Thompson, are farmers at heart. We joined forces because I possess a love of craft beer.

"Our first season we had a harvest of 25 pounds of fresh Cascade and Centennial cones. The entire lot was used by Worthy Brewing of Bend and Wild Ride Brewing of Redmond to create a collaboration fresh-hop beer named Worth Ride."

The Crosby Hop Farm located in Woodburn, Oregon, has been harvesting hops for over 100 years. The farm

showcased at least four varieties of hops on their table for folks to pick up and rub together in their palms and inhale the subtle differences of each hop plant.

Anna Jenkins and husband Rob from Bend were vigorously rubbing hops together until the hops warmed up, releasing rich hop aromas.

"This is a lot of fun finding out which flavor you might like best in a beer before actually tasting it," Anna said.

It seems that fresh hops blend with other beverages besides beer.

Folks were on line ready to savor some of Bucha Buena's fresh-hop kombucha, an alcoholic kombucha, secondary fermented on oak with wild and saccharomyces yeast cultures for at least 60 days and fresh-hopped with Cascade hops that were grown on site. It's not only tasty, but good for you, too.

Sally Thompson from Redmond smiled as she tasted the unique drink.

"I've never tasted anything like this," she said. "It's really

good, especially if you like kombucha."

Volunteers from the American Cancer Society helped with everything from pouring beer to selling raffle tickets. The raffle prizes were donated by local businesses and the proceeds went to the American Cancer Society.

“ This year we went really big on our fresh-hop beer and made it at our production ... using 120 half-barrel kegs. — Zach Beckwith

Adding to the fun, the breweries competed for the People's Choice Award — the coveted Golden Bunny. And by the end of the evening tasters found out that their favorite brew and winner of the Golden Bunny award was Conelick'r from Sisters' own Three Creeks Brewing Co.

HARVEST FAIRE:

Main Avenue will be closed for event

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You're sure to find good music, great crafts, and amazing experiences. Come spend the weekend and experience all that Sisters is about."

Main Avenue from Larch to Elm streets will be closed starting at 6 a.m. Friday, October 7, and will re-open Sunday evening at 7 p.m. The Bank of the Cascades drive-through will be open until 5:30 p.m. on Friday, then will be a walk-up only until Sunday evening.

Spruce and Fir streets will be closed from the alleyway to Main Avenue, starting at 6 a.m. Friday.

For more information on the Sisters Harvest Faire, visit the website at www.sisterscountry.com or call the Sisters Area Chamber at 541-549-0251.

Redmond teenagers plead guilty to plotting to kill mother

REDMOND (AP) — Two Redmond teenagers have pleaded guilty in connection to their plot to kill one's mother, then burn down her house.

KTVZ-TV reports that a 17-year-old boy pleaded guilty to second-degree assault, while a girl, also 17, pleaded guilty to unlawful use of a weapon and second-degree attempted assault.

Deschutes County District Attorney John Hummel says the teens planned to kill one of their mothers, then burn down her house with the body left inside. He says the boy on May 19 sprayed his mother with pepper spray and then struck her with a baseball bat.

The victim was able to wrestle the bat away from her son and call 911.

The son has been sentenced to 70 months of incarceration and the girl was sentenced to 20 months.

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— Scott Miller, Miller Irrigation

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