



THE EURYTHMICS
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All bars aren't created equal

At first, we weren't too happy about the prospect of being draughted to do an entertainment story. But the editor persisted, promising that the research involved would tap our true abilities.

"Find the best draught beer in town!" she ordered, giving us no other alternative but to follow her wishes. After all, she's the editor.

Like the true journalists that we are, we decided to leave no glass unturned in our search. We frequented 10 of the most infamous beer establishments around, and came up with some rather sobering results. Our highly scientific, comparative survey took into account three main factors — quality, variety and price of each place's beer on tap.

And in general, we found that the student with the discriminating beer gut will have to stagger beyond some of the pubs closest to campus in order to find the

Story by Jim Moore and
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Photo by Pynes/Kromer

finest of draughts. For example, **Rennie's Landing** (1214 Kincaid St.) may be the closest spot for the parched preppy, but research indicates it has very little to offer under the bar. Rennie's skimpy draught menu is simply a collection of bad American brews, with not a true lager in the bunch: Budweiser, Michelob Dark, Natural Lite, and Bud Lite. And at prices that range from \$2.75 to \$3 for a 50 oz. pitcher, even those out for a cheap domestic drunk will have to look further.

Old Taylors' Tavern, Rennie's big brother at 894 E. 13th Ave., has more to offer in terms of quality but is still lacking in variety. Aside from Budweiser (which is 25 cents cheaper at Old Taylors'), the tavern has Henry Weinhard's Private Reserve in both light and dark versions, and an intriguing Guinness on tap for only \$5.75 a pitcher.

A block down the street, however, things start to improve. **Guido's** (801 E. 13th Ave.) does damage to the statement that Italians know nothing about beer. Indeed, it boasts a respectable number of American names, including Henry's and Miller, as well as two imported brands — Labatt's, from Canada, and Watney's Red Barrel, from England. But the biggest advantage is the price. At \$2.75 for a 64 oz. pitcher of Henry's, Guido's has some of the most inexpensive draughts in town.

Of all the campus-area establishments, though, **BJ Kelly's** has the greatest variety to offer its customers. With six domestic and five imported brews on tap, not even the most hard-core beeraholics would get bored at BJ's, located at 1475 Franklin Boulevard. The price is somewhat above average, however (\$3 for a 48 oz. pitcher of Henry's).

Meanwhile, **Max's Tavern**, 550 E. 13th Ave., offers a touch of authenticity — if one really cares after several beers — with its pint glasses of Guinness served at room temperature. The stout, imported from Ireland, combines with Portland's own Henry's to provide a balanced fare.

Of course, if one has the inclination, transportation and endurance, one may want to travel off campus, where the widest variety of draughts can be found.

The only establishment in the survey to rate perfect scores in both quality and variety was **deFrisco's**, located in the



Beer buyer beware!

Rating the draughts at the local pubs

After considerable hard work, sweat and blurred vision, *The Emerald* rated the establishments it visited according to quality, variety and price — for draught beers only. The ratings are based on a 30 point maximum, with ten points for each category.

TAVERN	VARIETY	QUALITY	PRICE	TOTAL
BJ Kelly's	9.5	10	6	25.5
deFrisco's	10	10	5.5	25.5
Bavarian	9	10	5	24
Guido's	7	7	10	24
The Paddock	8	8	8	24
Max's Tavern	6.5	6.5	6.5	19.5
Old Taylors'	4	7	6	17
Barney Cable's	4	6	6	16
Black Forest	4	4	7	15
Rennie's Landing	4	4	6	14

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