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## MICROBREW

Continued from Page 2D

"Usually we don't have our beer for more than two weeks," said High Street brewer Steve van Rossen. "They're designed to be brewed and served fresh."

High Street brews its own beer in its basement facilities. East 19th imports its beer from a McMenamins brewpub in Beaverton. Under Oregon law, pubs can produce their own beer and ship kegs to one other location.

High Street goes through about 30 kegs each week. At any one time, the brewpub will have on tap its five regular beers — Terminator Stout, Hammerhead, Ruby, Cascade Head and Crystal Ale — and a handful of seasonals. Seasonal releases included light, fruity ales, dark bocks and Oktoberfest beers. This summer they debuted a spicy, jalapeno beer.

And if you prefer Bridgeport Blue Heron to Cascade Head, your cup will still runneth over. Both High Street and East 19th Street offer a full lineup of Oregon microbrews.

Mackie said any competition between the Oregon breweries is friendly.

"I like to think that with such a small, cottage industry the competition is friendly competition," Mackie said. "I have nothing but the greatest respect for the other microbreweries. We appreciate their beers as well as ours."

Mackie said each of the 28 McMenamins pubs offers beers according to demand. Beers with lackluster followings, like Crystal Ale, may not always be on tap. But some pubs can't get enough of Black Rabbit Porter or India Pale Ale.

This year's production is ex-



Photo by Jeff Paslay  
Steve van Rossen, High Street Cafe's resident brewer, said his beer is designed to be served fresh.

pected to nearly triple, from 9,000 kegs to 26,000 kegs. The increase is in large part due to the October 1991 opening of the "Power Station" in Troutdale. The combination pub, theater, brewery and winery firmly establishes McMenamins as one of the state's largest microbreweries.

Steelhead Brewery, located at 199 E. 5th St., represents another side of Oregon's diverse microbrew industry.

The small, local brewery opened last year, and business is booming. This year's production is expected to exceed 1,400 barrels. Last year, the brewpub produced slightly more than 900 barrels.

Steelhead general manager

Jeff Passerotti said the brewpub's far off-campus location and mellow setting attracts a different, somewhat older crowd than High Street or East 19th Street.

The brewpub's distinctive beer has also set it apart.

"Our beers tend to be more robust," Passerotti said. "They have a bigger body and a higher alcohol content. We're into big, full-bodied beers."

Steelhead brewmaster Teri Fahrendorf said she brews beers according to her personal tastes. She likes beers you can chew on.

"We make big beers here," Fahrendorf said. "It accents the difference between our beers and what's standardly available."

Fahrendorf refers to her lightest beer, McKenzie Light, as the brewpub's "training wheels." People generally start out with the light beer, but once they become familiar with the selections, they often switch to the darker beers.

"That's part of the whole fun of coming here," Passerotti said. "They like to come here to learn about beers."

The brewpub eases the learning process by offering a sampler of five of its regular beers. They are arranged from light to dark on a strip of paper that describes each beer.

"We do a lot of steering for people," Passerotti said. "But actually, people who don't like beers usually end up liking our darker beers."

Although Steelhead beer is only available through the Eugene location, people can buy 40-ounce bottles and kegs to take home.

Steelhead's stout and amber beers won gold medals last year at the Great American Brewers Festival in Denver, Colo. All major-label beers were entered in the event and competed in separate categories. After all, it would hardly be fair to sample a Budweiser alongside a microbrew.

"There's nothing wrong with a Budweiser, if that's what you like to drink," Passerotti said. "We're just fortunate to have the choice in Oregon."



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