

BREWING AN ORIGINAL

GREG HAMILTON
Oregon Daily Emerald

David Sohigian is hot. Since early this morning he's been on the job, working with his associate Scott Thompson in a room that can get way over 100 degrees in the summer. Combine that with a lot of steam and heavy work clothes, and you have a distinctly heated situation.

You could almost get thirsty thinking about it.

Thankfully, Sohigian and Thompson don't have to worry about all that. As brewers for Oregon Fields Brewing Co., they are surrounded with liquid refreshment virtually the entire time they're at work.

It's a tough job, but someone's got to do it.

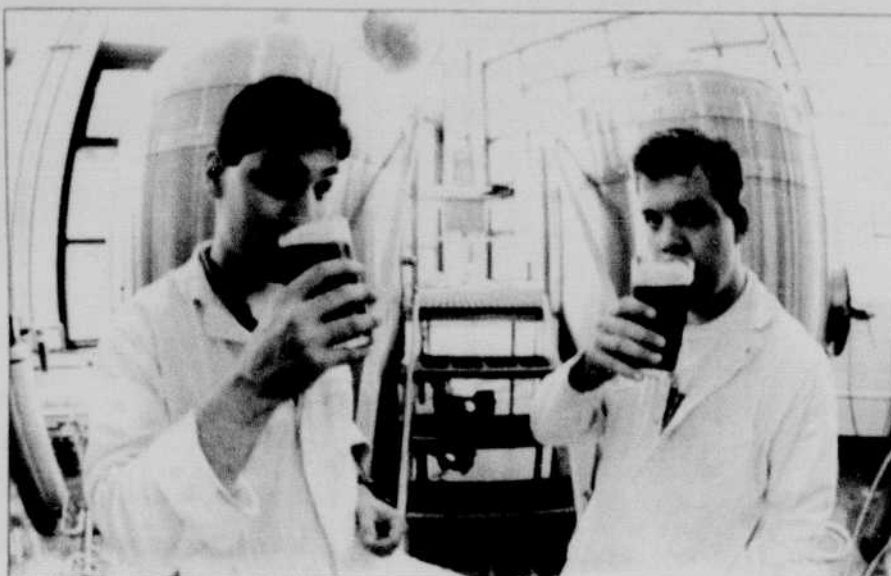
Though they may not get to

imbibe in their creation like the noshing clientele in the Fields dining room, their thirst for quality in the beer-making arena keeps them going.

From Organic Hefeweizen to Prisma Porter, the range of brews is a broad one, varying from reliable standards to colorful seasonal creations. Be they bitter or sweet, the final outcome lies in the capable hands of the two brewers as they strive to hand-create best-quality beers, as well as satisfy the fickle taste of the locals.

On this particular morning, head brewer Sohigian and brewer Thompson are preparing to whip up a batch of the ever popular Dairyman's Old Ale, a bitter-sweet concoction that seems to

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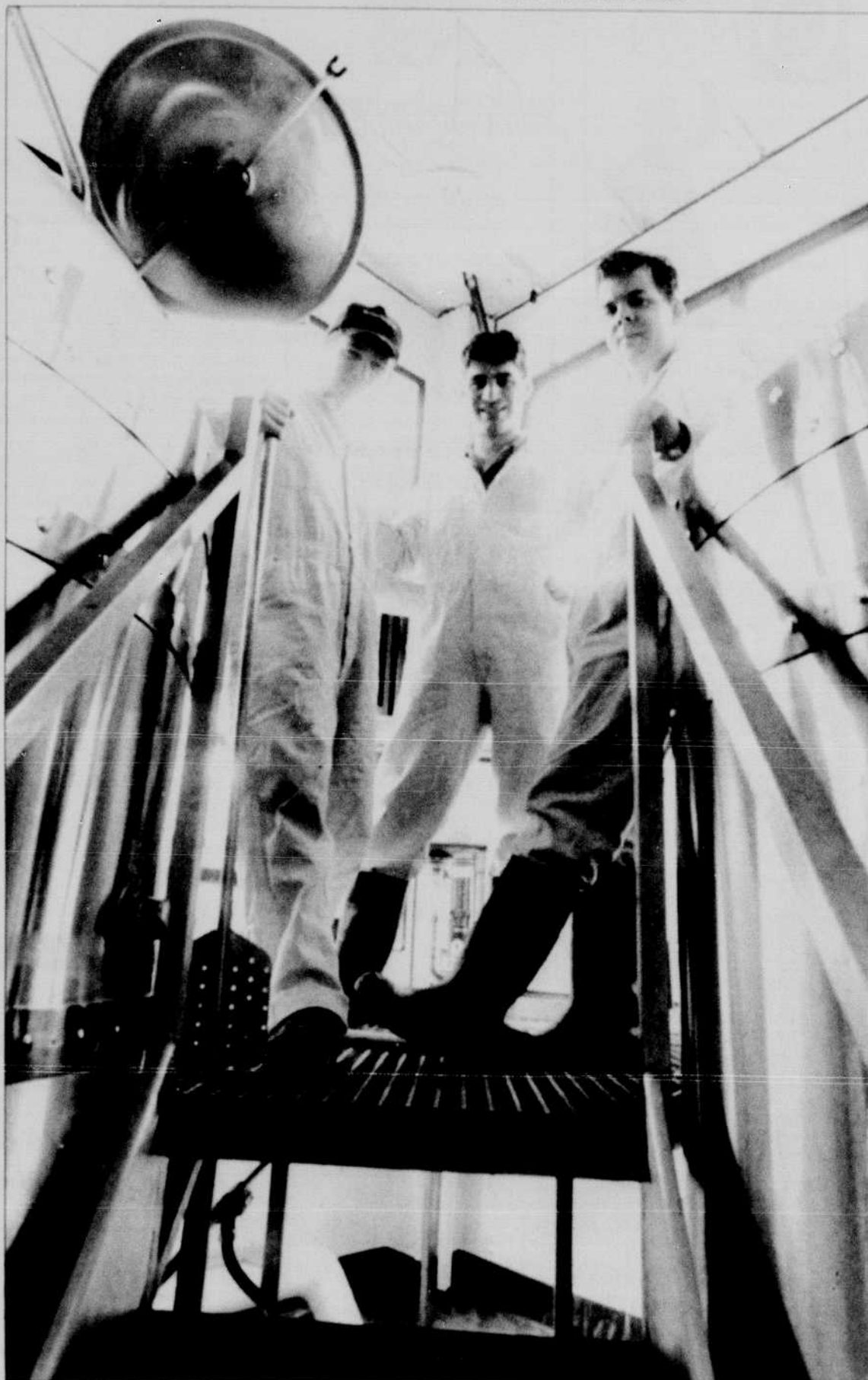
(Clockwise from left) David Sohigian and Scott Thompson sip a sample of the finished product, Dairyman's Old Ale. The intern, head brewer Sohigian and assistant brewer Thompson stand atop the brewing platform. Some of the final product is served to a Fields restaurant customer. Fields' head brewer, Sohigian, eyes a sample from the mash tun before the young beer is sent to the kettle.



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