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1330 WILLAMETTE







## **Brewery**

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stores. Green said students who are not of legal drinking age can learn the craft of brewing but will not be able to legally drink it un-til they are 21. Green said at the moment the concoction starts to ferment and become beer, it's no longer legal for it to be in a minor's possession.

Those who can't drink alcohol or who don't care for beer will still be able to brew and taste other non-alcoholic beverages. The guild will concentrate on the brewing of nonalcoholic beverages such as cider, ginger ale and root beer in addition to beer and wine.

McVicker said the club will not promote parties or socialization outside of the club meetings to avoid acquiring a reputation as a 'drinkers' club.

Guild meetings will take place every two weeks starting winter term. Each meeting will feature a guest speaker who will give demonstrations and answer questions. At each meeting, McVicker estimates they will brew about 10 gallons of either beer, cider, ginger ale, wine or root beer.

McVicker hopes that by presenting the brewing of beer and other beverages as an artisans' craft, it will make the quality and enjoyment of the drink more important than the physical effects that ensue. He said this is a better long-term solution than other methods used to deter alcohol

"We will be exposed to alcohol all of our lives," McVicker said. "It's not a question of getting rid of it. What's realistic is changing the behavior.

"It's a question of perception and responsibility."

Nick Stiffler, a computer science major and guild member, said the purpose of the club is not centered around the consumption of alcohol, even though he admitted this may be a feature that attracts some students.

"A lot of people like to drink," Stiffler said. "But this is not a drinkers' club."

Stiffler said his attitudes toward beer and drinking have changed since he learned to brew beer.

"I won't drink cheap beer anymore," Stiffler said.

McVicker and Stiffler said the club is more focused on the

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Matt Elliott, Greggory McVicker and Nicholas Stiffler, members of the Home Brewer's Guild, raise their glasses to celebrate another successful batch of home brew.

thoughtful appreciation of small amounts of alcohol as opposed to large quantities.

Although there is no age requirement to join the guild, there will be no drinking during any Home Brewer's Guild meetings, nor, McVicker said, is the guild intended to be a party or "free beer" link.

The club has already lined up home brewing supply store owners to come and speak to the Guild. Ken Worthy of the Willamette Street Home Brewery has agreed to speak and has offered a discount on brewing supplies to the guild.

The guild will have a membership fee of about \$15, which will go only for the purchase of brewing supplies, ingredients and equipment.

As a registered ASUO club, the

guild will be able to access the EMU for meetings, said Christy Lorenzini, ASUO programs coordinator. But she said they will not be able to brew beer on the campus.

McVicker said he is determined to have the meetings involving the actual brewing of beverages in the EMU kitchen rather than in private homes. As of now, University policy permits alcoholic beverages only on designated areas of campus, such as the Collier House.

The guild may apply to be a recognized club next fall, depending on its success this year. If approved by the Programs Finance Committee, it will receive funding from the ASUO.

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