

Another Round: More Words of Wisdom About Beer

By Scott Laird

“**Chayoo!**” - Thai for cheers; also the last word of the Thai national anthem, which is a kind of battle cry.

It’s All About Organics-

A few months ago I mentioned the plethora of organic beers that were featured at the Spring Beer and Wine Festival. Well, here come more organics as this summer brings us the North American Organic Brewers Festival (NAOBF). This year’s fest, on June 28 and 29 at Overlook Park in North Portland will showcase more than fifty organic beers from the Pacific Northwest, Europe and Canada, and feature sustainable growth oriented vendors, live music, and local and organic food. This “green” festival will be powered by biodiesel, compost its’ food waste, and will use biodegradable tasting cups. When asked, “Why organic beer?” festival publicist Abe Goldman- Armstrong had this to say: “Organic beer is rapidly growing in popularity as more consumers raise a pint to saving the planet. Drinking organic beer made from barley that is free of chemical fertilizers, pesticides and fungicides helps keep these toxins out of our soil, water, and air.” Cost is \$5.00 for a tasting mug and \$1.00 per four-ounce taste. For more information including a list of musical entertainment, you can visit www.naobf.org.

Q and A with Brett Costley - As many of you know, local Vernonia brewer Brett Costley is making some very tasty beers. Costley’s beer is being poured at the Blue House Cafe, a Mediterranean restaurant just north of Vernonia owned by Eleonora and Sam Semerjian. Always needing to stay in the know about beer, Another Round checked in with Brett to see how things were going.

Another Round: Are you planning any special beers this summer?
Brett Costley: What are you implying? All my beers are special! I do have a red beer in the works now that looked nice going into the fermenter. I’ve got a rye beer going, too. Also, I’ll probably continue to play around with the fruit flavorings for my wheat beer.
AR: How is the Beer Garden coming along at the Blue House?
BC:The grass got cut a while back, which disappointed my kids terribly since they like to hide in the tall grass while I’m brewing. Eleonora planted some hops, which are just starting to come up. So it is looking pretty good out there but I’m not sure what the official schedule looks like.
AR: Have you thought of a catchy name for your brewing operation yet?
BC: My understanding is that folks come in and ask for Brett’s Beer. I like the sound of that – or Brett’s Brews - so I think it has been named for me.
AR: Any plans to quit your day job?
BC: Yes, but then I’ve had those plans for years. Unfortunately the Powerball plan hasn’t worked out yet; maybe because I never remember to buy the tickets. I have heard rumors that my blueberry wheat beer has cut into the sales of some brewing brothers in Portland and they are pondering ways to get rid of the competition. I just hope the offer comes from a lawyer with a big check instead of a guy nicknamed “Bugsy” with a bat.
AR: Any words of wisdom about beer for our readers?
BC: Just about everyone has received a stimulus check from the federal government. If you spend that money at Wal-Mart, the money will go mostly to China. If you spend it on gasoline it will go mostly to the Middle East. If you buy a big screen TV it will mostly go to Asia. But domestic beer is brewed in and mostly made of ingredients from the US. Most US hops are grown in Washington and Oregon. So keep that stimulus money in the US by buying domestic beer, and better yet, buy local beer!

Road Trip!
My friend Ben just returned to the Pacific Northwest to start a new job with the City of Stevenson, Washington. Lucky for him! Stevenson is of course, the home of my current favorite brewery, Walkingman Brewery. Now, all I need is a good excuse to drive out to Stevenson. Oh right, what more of an excuse does anybody need than a chance to visit with a good friend, sit out on a brewpub patio, and drink some tasty suds! Hey Ben, how about knockin’ off early today?!

Join me next time...for another round!

Welcome to the world...

Avery Noel Paul Dean

John & Lara Dean are excited to announce the birth of AVERY NOEL PAUL DEAN. Born Monday, May 12th at 11:26 pm at St. John’s Medical Center in Longview WA. Avery Weighed 6 pounds, 5 ounces and was 18 1/2 inches long. Avery joins big brother’s John, Aaron, Dylan and big sister Lauren Dean.



Noah Borders

Kevin and Chihiro Borders welcomed their third child into the world on February 8, 2008 at 11:16 pm.

Noah Borders, born at Yuki Hospital in Sanuma, Japan, joins brother Chance and sister Maria. He weighed 6 pounds and was 17 inches long.

Grandparents are Steve Borders of Vernonia and Lori Evjen of Forest Grove. Great Grandparents are Bob and JeanAnn Borders of Baker, Oregon.



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Lost & Found

- **Lost In Flood**
From home on Mist Drive: Tan and White Car carrier w/ camping gear; green recliner; black Coleman lunch box full of small things; Old silver roaster pan w/ lid. If found please call Tom Rochester at 503-780-2471 or 503-780-2559.
- **Found in Flood**
Near North Street-Round, wood dining table top. Call Wendy 503-429-9027.
- **Lost in Flood**
From North Street - wooden mushrooms, 1-2’ tall. Call Wendy 503-429-9027.
- **Lost & Found Flood Items**
Columbia County Flood Relief has a file of found items from the flood. Contact Susan at 503-429-4948 for lost and found items. jewelry repair.

Seeking New Members

The Vernonia Economic Development Committee (VEDC) is interviewing interested candidates. For more information attend the next VEDC meeting June 17, 6:30 p.m. at Vernonia City Hall, or contact Bud Dow (503) 793-1268 for more information.



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