

Another Round: More Words of Wisdom About Beer

By Scott Laird

In Dog Beers I've Only Had One!-- Seen on a T-shirt

Local Brewer is Champion of McMennamins--
Vernonia local Brady Romtvedt, who brews at

the Cornelius Pass Roadhouse along with his brewing partner, Chris Oslin, were victorious at the Hillsdale Alefest— a McMennamins-only competition. Romtvedt and Oslin pitted their Dark Star, a Cascadian Dark Ale, aka Black IPA, against the best of the other nineteen McMennamins breweries and earned bragging rights for the year as well as a spot at this year's Oregon Brewers Festival. The competition is a "People's Choice" contest, judged by the patrons of the festival who vote for their favorite beers. Another Round stopped by the Roadhouse to visit with Brady and Chris as they celebrated their victory.

"Brady spent a lot of time talking with people who were trying our beer at the festival," said Oslin. "It

When asked if they were surprised they had won the competition, Oslin answered that actually they were pretty confident heading into the competition. "We knew we had a great beer going in," he said.

Oslin did give most of the credit for their victory to Romtvedt. "It was a team victory, but it is definitely Brady's recipe," said Oslin. "I have to give credit where credit is due."

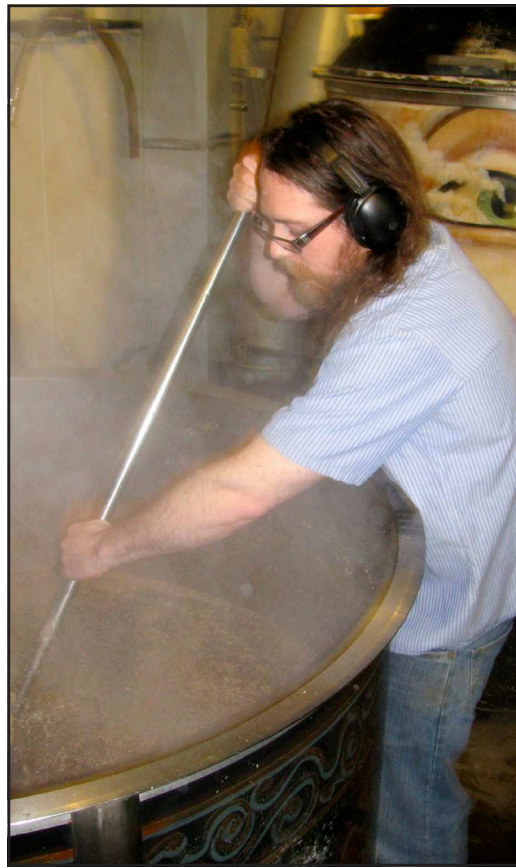
Romtvedt says he had his own vision for the Dark Star. "The Cascadian Dark Ale is a style that has come into popularity over the last four years and is mostly brewed in the Pacific

Northwest," explained Romtvedt.

"It's a beer that is dark in color but it's hoppy like an IPA. Some brewers just use a food coloring in an IPA to stain it dark. But I had my own idea about what it should look like and taste like."

According to Romtvedt, the Dark Star is a higher alcohol beer— it comes in at 8% ABV, allowing for more hops to be added without it becoming unbalanced. The additional dark grains give it a roasty, burnt taste, without adding sweetness. "It allows you to have a beer that still focuses on the hops, yet has a much bigger body than you are used to drinking in a hoppy beer," explains Romtvedt.

Romtvedt and Oslin will now be preparing for the Oregon Brewers Festival where they will send twenty-two kegs for the four-day event on July 28-31 at Portland Waterfront Park. Romtvedt is also planning



Brady Romtvedt brews another batch of beer.

on brewing a beer this year for the North American Organic Brewers Festival, held annually at Portland's Overlook Park; this year it takes place on June 24-26.

Beer On Tap In Vernonia-- The Lyon's Den... I mean the All In Pub and Eatery is now open in Vernonia, which means all your favorite draft beers-- Black Butte Porter, Panty Dropper Ale, etc., are back again! The All In has a great menu of pub food available as well, including quality burgers. It's worth checking out.

In addition, the Black Bear has added an antique kegerator and has one draft beer on tap; currently, they are serving Kona Longboard Lager. The plan is to change the beer whenever the keg is finished, so stop by and see what they're serving.

Something to Try— We recently picked up a 22-oz. bottle of Five Pine Porter from Three Creeks Brewing Co. in Sisters, Oregon. This was a classic Porter-style ale, clean smooth, and flavorful. Nothing fancy in this seasonal— no coffee, chocolate or mocha flavors, just a good, malty Porter. Definitely worth a try.

Some Feelings About Widgetless Guinness—A Downer for St. Patrick's Day--I LOVE nitrogen injected Guinness draught. HOWEVER, the new bottles they are using that are widget-less have killed me a little bit inside today. I feel that the pour is thin, there is little to no head, minimal cascading effect and alas I have found this to be a significantly less "creamier" experience.

I am deeply saddened that Guinness has gone this route with their draught bottles and find it confusing as to how they could let their product go off the shelf in this manner.

Signed,
Distressed Irishwoman in Vernonia



Brady Romtvedt and Chris Oslin from the Cornelius Pass Roadhouse brewery celebrate their victory in the Hillsdale Brewfest.

was basically shameless promotion! But people said they really enjoy seeing the brewers walking around running for Mayor for the day and glad-handing— they said it really made it fun!"

All In Pub and Eatery is Open *continued from front page*

"Owning a bar is something I've always wanted to do, something I had talked about years ago, one of those dreams that you always set aside because you're doing all the other things in life you have to do," says Ernie.

Ernie and Robin haven't made many major changes. While they were waiting to get all the legal paperwork in order, they spent time cleaning and sprucing up the place. The bar has been refinished, the restrooms scrubbed and polished and some decorations were added. "In a small town, people don't really like a lot of change," says Ernie.

The menu has seen significant changes. With a fryer and a grill, the *All In Pub and Eatery* will be featuring a selection of half-pound burgers with all kinds of fixings. The highlight-- the massive "All In Burger" which is two half-pound patties and is layered with bacon, ham, pepperoni and egg. "We wanted our burgers to be something people remember," says Ernie. "We buy our meat unfrozen and then hand prep them and season them the way I would cook them at home. I wanted to have a quality hamburger that, when people were done with it, they feel like they got

their money's worth." They also have a Veggie Burger, a large selection of appetizers and sandwiches, and high quality hotdogs and sausage sandwiches.

The video poker machines were expected to return shortly and so was the ATM machine. Ernie said he had two 42" Plasma TV's and satellite on the way for sporting events, and that the pub would be offering free WIFI for customers.

Ernie says he hopes to have live

music maybe once a month and maybe an open mike and Karaoke. He also talked about pool tournaments and a few other ideas. "We'll try to do some things that are fun," he says.

Ernie says he intends to keep the bar "biker friendly." "Lets face it, the motorcycle riders that come through are a big part of our summer business."

Ernie says an April 1st Grand Opening is planned, with a live band.

Vernonians will probably still be excited.

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