

Santa to Visit WOEC



Santa Claus is coming to West Oregon Electric Cooperative to help raise funds for their "Care to Share" energy assistance program. He will be available for keepsake photographs on December 8th from 1-5 pm, and the 9th and 10th from 10:00 am to 3:00 pm at the WOEC office. All proceeds go to help families in the West Oregon Electric Coop Community. These special photographs will make great gifts, too! Individual, family, and group photos all for the same low cost. Prices: First photo in card with envelope \$5. Additional copies in card with envelope \$2. Additional 4x6 copies (no card) \$1. Photo packages with 8x10 and 5x7 photos also available for purchase. Through a generous donation by Five Star Builders, the first fifty people will get the initial \$5 photo FREE.



For more information call the WOEC office at 503-429-3021 and ask for Sarah or Kellie.

Another Round: More Words of Wisdom About Beer



By Scott Laird

According to Wikipedia, the United States ranks 13th in a list of countries for annual per capita consumption of beer with 81.6 liters per person. The top five: Czech Republic-158.6, Ireland-131.1; Germany-110; Austria-108.3; and Australia-104.7. The United Kingdom was 6th at 99. Who did we beat? Belgium-81.0, Netherlands-77; New Zealand-75.5; and Canada-68.2.

Tis the Season...For Beer Bread—Ever wonder what to do with that last beer from the six-pack your friends brought to the holiday party and left in your fridge? That Keystone Light tallboy some friend of a friend who stopped by that night and just couldn't arrive empty handed. That beer you will never drink, but just don't have the heart to pour down the drain. That beer that's still sitting in the very back of your bottom shelf from last year. Go ahead, take a minute and look, we'll wait. You know you have one.

Well we have the perfect solution for you—Beer Bread! It's quick and easy to make, doesn't require any yeast or time to rise, and it tastes great! We've tried a few recipes, but we found one we like and thought we would share it with you here, just in time to use up the left-behind beer that you just don't know what to do with.

Whole Wheat Beer Bread

Ingredients:

- 1 1/2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 1/3 cup packed brown sugar
- 1 12 ounce can or bottle of beer

Directions:

1. Preheat oven to 350 degrees. Lightly grease a 9x5 inch loaf pan
2. In a large mixing bowl combine the flours, baking powder, salt and brown sugar. Pour in the beer, stir until a stiff batter is formed. Scrape the dough into the prepared pan.
3. Bake for 50-60 minutes, until a toothpick inserted into the center of the loaf comes out clean.

It's that easy! The flavor of the bread will change depending on the type of beer used. This is a great bread with soup or chili and even makes a great toast. (That's right—beer for breakfast!)

2011 Holiday Ale Festival Toasts the Spirits of the Season--The 16th annual Holiday Ale Festival will take place November 30 through December 4 at Pioneer Courthouse Square. This popular event will feature four-dozen big, bold ales designed to fend off the cold chill of a long winter night. From IPAs, Belgians and barley wines to winter warmers, porters and stouts, these beers are crafted specifically for the event or are hard-to-find vintages, helping secure the event's reputation as one of the nation's preeminent winter beer festivals.

What makes this festival stand out from other similar events is the beer selection; the festival works with every brewery involved to make sure they can send a beer that has either been made specifically for the event, or is a rare or vintage beer that isn't commonly tapped in the state. According to festival manager Preston Weesner, "It's about the fans. This is a once-a-year event and these beer lovers are here to support their favorite brewery. When they get up to the taps and find something special, it further solidifies their support of Oregon craft brews and strengthens our reputation in

the beer world as THE place to drink beer."

To enter and consume beer, the purchase of an entry package is required. The general admission package at the door costs \$25 and includes the 2011 tasting mug and eight taster tickets.

Despite being held outdoors during one of the coldest months of the year, more than 17,000 festival attendees stay warm and dry under clear-topped tents that cover the venue. Gas heaters create a cozy ambiance beneath the boughs of the region's largest decorated Christmas tree. In addition to beer tasting, the festival also features on-site food, event merchandise and a coat and bag check.

Some of our favorite local breweries will be on hand with some interesting samples we're looking forward to tasting, including: Barrel Aged Permafrost, a NW Strong Ale from Burnside Brewing; Drunken Elf Stout, an Oatmeal Stout with Chocolate and Coffee from Columbia River Brewing; Kentucky Christmas, a



Bourbon aged strong ale from Hopworks Urban Brewery; Bonaparts Retreat, a Corsican Christmas Ale from Laurelwood Brewing; Barrel Aged Humbug'r, a Holiday Porter aged in Jack Daniels Barrels from MacTarnahan's Brewing; The Nutcracker, an Imperial Gingerbread Porter from Oakshire Brewing; and Peppermint Paddy Porter, a Peppermint Porter from Widmer Brewing.

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