Another Round: More Words of Wisdom About Beer



By Scott Laird

Worth the Trip: ABV Public House
- We've been hearing about the ABV
Public House in Hillsboro for a while
now, but finally made time to stop by
for a beer and some fries a month

ago and then returned for a full meal more recently.

Located just off Highway 26 at the Brookwood exit, ABV doesn't look like much from the outside, situated in what is basically a strip mall/office complex. Once inside things change a bit. The high ceilings give the interior a warehouse feel, the walls are covered with brewery memorabilia and the tables, bar, and trim is all made from recovered wood. But what's most important is the beer and food and we were not disappointed.

ABV has thirty-four taps and an ever changing beer menu with beers from all over Oregon and the rest of the country, meaning you'll always find something new and interesting to try. This place is a beer lover's paradise! We found several ciders, and beers that in-



cluded Belgians, Wheats, numerous IPAs, Browns, Porters, Stouts and Barleywines on Prices vary tap. depending on the beer you select, from \$3.50 to \$5.50 for a pint; some beers are only available in a 6 oz or 10 oz pour. You can also fill growlers to go of selected beers.

You can check the current

tap list online from home at their website which also tells you how much beer is actually still in the keg with their Digital Pour feature. This also allows you to sit at your table and peruse the list without leaving your seat.

We tried porters and stouts from Coalition Brewing and Ecliptic Brewing, both in Portland as well as Plank Town Brewing from Springfield, OR, Green Flash Brewing of San Diego, No-Li Brewhouse from Spokane, and Founders Brewing in Grand Rapids, MI. Our favorite by far was the Silva Stout from Green Flash, a bourbon barrel aged imperial stout which our server told us was produced in Green Flash's new east coast brewery, and was the only keg available anywhere on the west coast.

In addition to all the tap choices, ABV has its own bottle shop right in the restaurant with 700 varieties available, including forty varieties of mead, all refrigerated. You can have any bottle opened and served at your table for a small opening fee or take your bottle to go. They really have quite a selection!

The food menu is pretty spectacular as well, with a huge list of Happy Hour starters available beginning at 3:30, soups and salads, pizza, and sandwiches and burgers. This isn't your ordinary pub food and everything is handmade and cooked to order. The kitchen

turns out some pretty gourmet options. We tried the soft pretzel and the smoked deviled eggs; the beer cheese soup was delicious and the ABV salad was huge and filled with tomatoes avocados asparagus and more. The pizza was hand tossed and tasty.

Things start to get busy at ABV when happy hour starts and according to our server there can be quite a wait on some evenings. The great selection of beers and delicious food is worth the wait.

ABV Public House is located at 23588 NW Santa Clara Lane, Hillsboro. 503-372-9117

OSU's Fermentation Science Program - Oregon State University's fermentation science program recently re-

ceived a \$1 million gift from Carlos Alvarez, the chairman and chief executive officer of the company that owns BridgePort Brewing Company in Portland.

The gift will fund the purchase of a new research brewery for the OSU's Fermentation Science program.

"We are incredibly grateful and excited about building on this great relationship with BridgePort," said Tom Shellhammer, OSU's Nor'Wester Professor of Fermentation Science. "At Oregon State we are very proud to offer students a 'grain-to-glass' education that covers every aspect of the beermaking process. Furthermore, we carry out cutting-edge, globally-relevant brewing science research.

"This state-of-the-art facility will allow us to provide an experiential education that is truly world-class, while also enhancing research that benefits industry," Shell-hammer added.

Oregon State's collaborative relationship with BridgePort spans more than 15

Fermentation:

Culture

years. Most recently, Shellhammer, OSU fermentation science students, and BridgePort brewmaster and OSU alumnus Jeff Edgerton collaborated on a session brown ale that won a gold medal at the European Beer Star competition in Germany.

Why is this of interest to us here at Another Round? Well, Oregon State is one of only two universities in the nation offering undergraduate and graduate level degrees in fermentation science that lead to a career in the brewing industry, and we're interested in anything that helps create more and better brewers in Oregon. The program attracts students from across the country and around the world who hope to enter the craft brewing market.

The other reason we're interested-Shellhammer, who runs the program, is the brother-in-law of Vernonians Peter and Leslie O'Leary.



- This picture of the CC Rider "park and ride" lot was taken at 2 p.m. on a recent Wednesday afternoon when the maximum number of commuters should have been using the bus.
- A bus system that is sparsely utilized doesn't need additional funding.
- It doesn't need to expand services, it needs to change the current services that have few, if any, riders.
- Before you spend your tax dollars on expanding services, take the time to count the riders on the buses you see.
- Would it be cheaper to have these 12 riders carpool or share a cab to work?
- 75% of our workers leave the county to go to work, obviously not on CC Rider.

NO NEW TAXES
AND LOST JOBS TO
SUPPORT A SYSTEM
SO FEW USE.

PAID FOR BY TWO BUSINESS MEN WONDERING IF THEY WILL BE ATTACKED WITH AN UNFAIR TAX NEXT







