

BIKE, WATCH AND IMBIBE

New Belgium's movie fest comes to the Eug BY SUZI STEFFEN

"New Belgium makes beer. New Belgium makes fans. Fans make films." Yes, that's pretty much the story here. New Belgium, which started producing its "Lips of Faith" line of exotic craft beers a few years ago, also sponsors a film contest for beer fans. The winners come to Eugene at 8 pm Friday, July 16, in Alton Baker Park.

The "Clips of Faith" contest, which is new this year, got more than 80 entries. New Belgium's the maker of things like the popular Fat Tire Amber Ale. The company, born of an idea founder Jeff Lebesch had while biking through, er, Belgium, picked 20 of the film entries to tour the U.S. this summer as a benefit to local bike organizations.

The tour kicked off in Madison, Wis. — a city about as close in spirit to Eugene as any place that has winters can get, exemplified in comments on a *Daily Page* story (<http://wkly.ws/ni>) about the film showing: "You neglected to mention that the brewery has been working [with] the community-based volunteer 'reduce, reuse, recycle' group MadisonRAH to make it Madison's first ever zero-waste event."

Take *that*, Madison! Eugene rocks the zero-waste events. Our Clips of Faith stop, like all of the others, features the movies in a park, with beer and food for sale; unlike others, it benefits GEARS, the Greater Eugene Area Riders. Rules on the site (clipsofffaith.com, where you can also see the trailer) remind people to bring their own blankets or low-backed chairs and NOT to bring alcohol. After all, you want to experience those lovingly brewed Lips of Faith specialties, no? Extra points for biking to the event, and New Belgium gives designated drivers a "fist pump" as well.

For more info, head to the site. The trailer looks like ... well, it looks like some kind of wacky microbrewed hipster bike fan whale-lover fun. Who could resist?



PHOTO COURTESY OF ROGUE

EAT, DRINK, SLEEP

Rogue offers a place to stay on its farm BY SUZI STEFFEN

Vertical integration meets horizontal nights.

Rogue Breweries decided during a worldwide hops shortage a few years ago to find what Rogue President Brett Joyce describes as "the perfect farming partner" in the central Willamette Valley.

Not only does the farm near Independence grow seven varieties of hops for Rogue, but now the former 6-bedroom farmhouse on the site serves as the Hop 'N Bed, where for \$300 a night, up to 14 people can stay mere steps from the fields where the beer they drink gets its start.

"It's right by the Willamette River," Joyce says. "It's a beautiful spot, a 20th century farmhouse."

The 42-acre Rogue Hop Farm, run by the Coleman family, hosts tours in August, but those who stay at the Hop 'N Bed can walk near the fields to the river, where they can fish or just enjoy the view.

The full kitchen means that guests (who must rent the entire farmhouse) can cook their own meals, but the Chatoe Rogue Tasting Room on the farm stays open for lunch and dinner, and those who stay at the farmhouse get a couple of bottles of Chatoe Rogue beer to welcome them to the new venture.

The hotel opened in late spring, but Joyce says there's already a wedding booked for this summer.

He has other ideas too. "If your company wants to have a retreat somewhere, it would be a fun weekend on the farm," he says. Though the trend of agricultural retreats has spread to some farms in Oregon, and though the farm is a working farm, those who stay at the Hop 'N Bed won't be helping with the harvest or any other farmwork. That's OK: This one's just to enjoy.

To find out more or to book a night for yourself or your group, head to Rogue.com and click Meeting Halls. Scroll down to the Hop 'N Bed for more info, or call (503) 838-9813.

JULY IS OREGON CRAFT BEER MONTH

www.oregoncraftbeermonth.com

In 2010 we celebrate the fifth annual Oregon Craft Beer Month (OCBM) which gets off to a beery start on July 1, 2010 with an official kick-off party at McMenamins Hillsdale Brewery & Public House with a kick off toast at 6:00pm

View the statewide list online at <http://bit.ly/OCBMtoast>

Oregon Craft Beer Month (OCBM) Kick Off & Toast
Thursday July 1st, 6:00 p.m. All Across Oregon

Meet the Brewer & Oregon Craft Beer Month Toast
6:00 p.m. Eugene City Brewery, 844 Olive St., Eugene | 541-345-4155

Maiden the Shade Release 5:00 p.m.

Oregon Craft Beer Month Toast
6:00 p.m. | Ninkasi Tasting Room, 272 Van Buren St., Eugene | 541-344-2739

Oregon Craft Beer Month

Daily Brewery Tours

Eugene City Brewery. Guided brewery tours at 4 p.m.
844 Olive St., Eugene | 541-345-4155

Every Thursday

Eugene City Brewery. Meet the Brewer at 6:00 p.m. 844 Olive St., Eugene | 541-345-4155
Wakonda Brewing - Sushi Night 1725 Kingswood St. #4, Florence | 541-991-0694

Every Friday

Eugene City Brewery Trivia with Mr. Bill at 6 p.m. 844 Olive St., Eugene | 541-345-4155

Every Saturday

Oakshire Brewing tasting and tours 12-4:00 pm 1055 Madera St., Eugene | 541-991-0694

Events for Oregon Craft Beer Month in Lane County

Full Sail Tasting (7/1) 3-6 pm Albertsons, 1675 W. 18th Ave., Eugene | 541-485-7027

Ninkasi Tasting (7/3) 2-4 pm Market of Choice, 67 W. 29th Ave., Eugene | 541-338-8455

Oregon Art Beat (7/9) 7 p.m. Ninkasi Tasting Room, 272 Van Buren St., Eugene | 541-344-2739

Ninkasi Beer Dinner (7/13) 6 p.m. \$65 Ambrosia, 174 E. Broadway, Eugene | 541-342-4141

Beer & Cheese Pairing (7/15) 6-7:30 \$10

Oakshire Brewing, 1055 Madera St. Eugene | 541-688-4555

Mountain Bike Oregon (7/15-7/18) \$299

Greenwaters Park, Oakridge | www.mtbikeoregon.com

Full Sail Tasting (7/16) 3-6 pm, Market of Choice, 67 W. 29th Ave., Eugene | 543-388-8455

Meet the Brewer (7/17) 8:00 pm

Wakonda Brewing, 1725 Kingswood St. #4, Florence | 541-991-0694

Ninkasi Tasting (7/22) 2-4 pm Market of Choice, 67 W. 29th Ave., Eugene | 543-388-8455

Bike Day (7/31) 6-8 p.m. Ninkasi Tasting Room 272 Van Buren St., Eugene | 541-344-2739



OCBM revelers across the state can share their OCBM experiences on Twitter using the #ocbm hash tag.



To keep in touch with all events for Oregon Craft Beer Month join our Facebook Fan page at <http://bit.ly/OCBMFacebook>