

**CANNING DOUBLE D BLONDE
AT THE WHITEAKER HOP
VALLEY LOCATION**



PHOTO BY TODD COOPER

HOP VALLEY

With high, wood-beamed ceilings and ample patio space for soaking up rays, the Whiteaker's most recently opened tasting room is Hop Valley's second location, on 1st Avenue near Van Buren.

Co-owner Trevor Howard says the expansion is enabling Hop Valley to create brews that "our little 15-barrel system in Springfield" just couldn't fit in its brewing schedule. "It was kind of tough trying to keep up with our flagship beers, so now we're able to do a bunch of different stuff that we've always wanted to do," he says.

That includes more lagers and English-style beers. "We've brought in a Belgian saison yeast," Howard says, "so we've made two different beers with that so far and we're going to keep the Belgian strain going for a while." At press time, there were three lagers on tap at the new tasting room.

As soon as they got inside, Howard says, he and the other co-owners could see the building's promise. "We walked in when we were first looking at the building," he says, "and it wasn't exactly pretty from the outside, but when we got in we saw a lot of potential for the brewery area itself, just because it's long, rectangular and we knew we could pretty much do what we wanted with it." Now Eugene's Hop Valley fans can watch beer brew while they drink it.

ELK HORN BREWERY

Attention lovers of the Southern-fried deliciousness that is Delacata: You will soon have brews to go with your favorite food cart cuisine. In September, owners Stephen and Colleen Sheehan will move into an as-yet-undisclosed downtown space near their Olive Street food cart and begin renovations. Delacata will stay open while Elk Horn Brewery and Barrel House is under construction, and then it will move to the parking lot outside the new location.

Colleen Sheehan says that because barrel aging is a long process, the tasting room will start with 10 domesticated and 10 wild ales on tap, and rotate in more and more of their own beer, starting with 300 barrels they plan to age three to five years.

"We'll have barrel dinners and have more complex beers with a lot of unusual flavors," she says. The business is using a seven-barrel system that belonged to Corvallis' Flat Tail Brewing until it upgraded.

Elk Horn has already begun the mead-making process at the vineyard of one of its investors. Stephen Sheehan calls Elk Horn brewer Matt Silva "a technical nerd junkie" who will be able to create mead, cider, ginger beer and kombucha in addition to beer. They're looking at Belgian-style ales like saisons and whits and blonds.

To add some variety to downtown, the Sheehans are planning on installing a putt-putt course in front of the brewery. And while the brewery might be months away, Stephen says it feels more immediate. "We're so close we can taste it."

ALL AMERICAN COLLINS

This seasonal twist on the traditional Collins includes local blueberries which are muddled with fresh lemon and sugar and finished with either Blueberry Vodka or Hendrick Gin



SWEETWATERS
1000 VALLEY RIVER WAY, EUGENE

RUBY RED MARTINI

Squeezed ruby red grapefruit, Absolut Ruby Red Vodka, Contreau, shaken and stirred and served up in a sugar rimmed martini glass with a float of Chambord



WILLIE'S INTERNATIONAL MARKETPLACE
400 INTERNATIONAL WAY, SPRINGFIELD

HAVANA PRIETO

Bacardi rum, Malibu rum, pineapple juice, cranberry juice, and fresh squeezed orange juice served tall on the rocks with a sugared rim



HOT MAMA'S WINGS
420 W. 13TH AVE, EUGENE