



Kegs are seen in the brewery at North Jetty Brewing.



'AS AN INDIVIDUAL YOU MIGHT MAKE IT IN A BUSINESS IF YOU'RE LUCKY, BUT IF YOU WORK TOGETHER WITH YOUR COMMUNITY THEN EVERYBODY DOES WELL. WE'RE SO GRATEFUL TO BE HERE.'

The Yellow Boots Kolsch, a light German-style beer, at North Jetty Brewing.

A BIRTHDAY

BEER BASH

NORTH JETTY BREWING CELEBRATES ITS TWO-YEAR ANNIVERSARY OF CREATING LOCAL CRAFT BEER WITH A COMMUNITY PARTY APRIL 15 AND 16

Story by **CATE GABLE**
Photos by **Joshua Bessex**

Beer brewing has been a mostly male bastion — even industry beer advertising is dominated by malty brews and large fellows with foamy mugs. But Michelle Svendsen has busted into the craft beer boy's club with yellow boots on: that's what she wears when she does her work at North Jetty Brewing, the brewery and taproom she co-owns with husband, Erik.

"We're finally beginning to see more women in the field," Michelle says. "Our daughter Taylor is actually the youngest member of the Pink Boots Society, an organization that encourages women professionals in the beer industry." (See the website at pinkbootsociety.org) "She can't brew yet; at 15 she's too young, but she got the license and is learning the trade. She can tell you what all the parts of the brew house do and all about it. We're trying to impress upon her that she can do anything."

Taylor Laurito is a freshman at Ilwaco High School, and she is following in the boot-steps of her mother, Michelle, who is becoming one of the premier women brew masters on the coast.

BEER ON TAP

"It all started three years ago, when the owners of the Lost Roo wanted to have their own beer on tap, and they brought my husband on board," Michelle says. "Erik has always been interested in brewing and had home-brewed since college, but I had never brewed before and didn't even drink beer.

"But we had so much fun that first year that we bought out the brewing operation and opened our own brewery on April 16, 2014. Erik stopped doing CPA work, and I sold my house keeping business. We love it!"



North Jetty Brewing co-owner Michelle Svendsen pours a beer in the Seaview brewery's taproom.

Now, North Jetty Brewing has 13 beers on tap, and Michelle has put her own special spin on the business. "We both brew, Erik does the bookkeeping and I work on the marketing side," she continues. "Erik has been teaching me brewing over these last three years. Now we're both working full-time at the brewery. We've got five part-time employees and a sales rep. After we bought the original building, we realized we needed more space, so we bought the lot behind and expanded."

In two short years the Svendsens have gone

from a 1.5 barrel system to a 10 barrel system, with beer distribution in 11 counties in Washington and Oregon. They even started their own bottling last December and increased their brewing capacity 50 percent again by adding a 20-barrel fermenter in March. They've won awards at tastings in both Seattle and Portland and will have a new brewer, Kirk Hurd, joining the team in May.

But it's not just about beer for Michelle and Erik — it's about building community.

ANNIVERSARY FESTIVITIES

"I'm on the Long Beach Visitors Bureau board," Michelle says, "and I'm big on getting more people out to the peninsula. That's why we name our beers for local places, like our Leadbetter Red and Cape D. There's even a little blurb on our label that shows off where we live."

The brewery's two-year anniversary, set to take place Friday and Saturday, April 15 and 16, will be a weekend of fun for the whole family. Festivities start at 8 p.m. Friday with a birthday cake and live music by Ike Fonseca of Portland. The celebration continues from noon to 5 p.m. Saturday with drawings, goodies, beer specials, \$10 growler fills, and Streetside Taco 2.0 offering pulled pork sandwiches and specials onsite. For every item purchased, attendees will get a raffle ticket; small prizes will be drawn all weekend, and the grand prize for a seat on Mark Youngblood's sport fishing boat for a fishing trip will be drawn at 5 p.m. Saturday.

But the celebration is not only for adults.

"We made our tap room, called The Jetty, a place where families can hang out," Michelle says. "It's nice and bright and cheery with cards and games for kids at every table. We also serve lemonade, gourmet sodas, iced teas, and light snacks, and we allow kids until 6 p.m."

For the adults, the beer is where the action is. North Jetty Brewing's signature Cape D IPA is balanced and not too hoppy. "It's one of our best sellers because it's one of our lightest beers and not too high in alcohol," Michelle says. "Most people like ciders, so this might be one for cider-lovers to try."

Leadbetter Red is malty, a red Scottish-style ale, and is North Jetty's second best seller.

NORTH JETTY BREWING SECOND ANNIVERSARY CELEBRATION

8 p.m. Friday, April 15

Noon to 5 p.m. Saturday, April 16

4200 Pacific Way, Seaview, Washington

360-642-4234 • northjettybrewing.com

The brewery will also be re-releasing two one-off beers at the anniversary event. The first, 423 Dampfbier — which translates as Steam Beer — celebrates the 500th anniversary of the German Reinheitsgebot (the German Purity Law). This beer is a malty, lightly hopped, golden beer similar to Hefeweizen with little bitterness.

The second new release is one Michelle created and is especially proud of — Big Boots

Rhuberry Blonde — made with 50 pounds of strawberries, 50 pounds of rhubarb, lemon zest and dry-hopped with Mosaic hops. This beer was brewed on March 5 in honor of International Women's Day. In collaboration with Pink Boots Society, chapters and members brewed beers to benefit the society; a portion of the proceeds goes to women's scholarships in the brewing industry.

IT'S ABOUT THE PEOPLE

But it seems that for any business on the North Coast — no matter its service or product — it is really about the people. North Jetty Brewing is no different. "Summer is crazy on the peninsula with all the tourists, but it's our community supporting us so much that helps us get through the winter too," says Michelle.

"Community focus is always my philosophy," she



When she's brewing beer at North Jetty Brewing, Michelle Svendsen dons a pair of yellow boots, and the wardrobe habit spawned the namesake Yellow Boots Kolsch, a light German-style beer.



Windows in the taproom allow patrons to watch the brewing process at North Jetty Brewing.



From left: The Semper Pratus Porter, Leadbetter Red Scottish Ale, and Yellow Boots Kolsch are all brewed and served at North Jetty Brewing in Seaview, Washington. The brewery is celebrating its second anniversary April 15 and 16.



Co-owner Erik Svendsen works in the brewery at North Jetty Brewing.



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continues. "As an individual you might make it in a business if you're lucky, but if you work together with your community then everybody does well. We're so grateful to be here."

North Jetty even partnered with the Ocean Beach Education Foundation on a donation idea for local peninsula schools. "We worked with the superintendent and grade school principals and together created a new beer we call 'Straight A Amber Ale.' 50 cents from every pint we sell goes back to the OBEF."

If you're a beer drinker, North Jetty wants to wow you with its handcrafted brews. If you're a newbie to beer, Michelle and Erik suggest the "gateway beer"

Yellow Boots Kolsch — named after Michelle's footwear and typical of beers from the Cologne region in Germany. "It's our lightest beer," she says.

But you might also like Starvation Alley Weissbier with, with hints of cranberry and a little tartness because it uses Starvation Alley Farm's organic fresh-pressed cranberry juice. Or you might like Discovery Coast Coffee Milk Stout, which features Columbia River Coffee Roaster beans.

One recommendation from Erik and Michelle is to try the sampler — that gives you a range of brews.