

PFRIEM

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ing your own tail some times," Pfriem said. "Everything has been best case scenario. You'd never expect that, and it's been awesome. It's also a little bit overwhelming, but perfect at the same time. It's all the things you want but it creates all kinds of other problems: growing that fast, the cash flow." Pfriem negotiated a change of lease in the Halvard Building with the Port of Hood River, allowing it to expand its offices and some storage space next door to where PocketFuel has been housed for the past two years.

pFriem's kitchen was closed for a week recently for the addition of new flooring and dish pit, and improvements to the prep area. "We try to do as much as we can with our little space," said Pfriem. The brewery employs 35 people, including about 18 in kitchen and pub staff.

The first phase of construction is well underway, and all the new equipment should be up and ready by late March. Subcontractors supervised by Pfriem have been working at the getting the floors regraded and

paved, and putting in new fermenter pads, with a new drainage system.

"We tore out the old floor, put in trench drains that are slanted forwards, and put in a new electrical room, as there is quite a lot more electrical into the building. We had to dig it and lay it; it was a lot of work.

"When we get the first round finished, we'll move the lauter tun and are having built a dedicated mash tun with steam jackets and replace our direct fire kettle with a steam kettle," Pfriem said. Pads are being created to make room for four more tanks.

"Every round as we grow, we try to make efficiency improvements and quality improvements," Pfriem said. "It helps with time and efficiency and efficiency of raw ingredients because there is more volume, and it lends the opportunity for a flavor increase, as well."

The expansion is costing \$1.5 million, with help from CenterPointe Bank, according to Pfriem.

The expansion has brought what he calls "a little of a shuffle of tanks."

A 15-barrel tank moves to the sour area, and they'll move a 30-barrel tank to the new section, and move the 45-barrel to where the 30 was, put in two new 45-barrels and a 45-barrel brite tank (for clarifying) will go on the

north wall. Next to the brite, in a couple of years, will be four 90-barrel fermenters.

pFriem started at 1,500 barrels, and less than a year later added tanks to expand to 5,000 barrels.

"The new tanks gets us to 11,000 and we're setting the groundwork in next year or two to set us up to 20,000 barrels capacity," he said.

That will mean "a lot more barrel aging stuff," pFriem said. Added space "allows us to not only package what we've been brewing but to focus on brettanomyces fermentation, and brett finishing, and beers such as Berlinerweisse, and other wild, lactic fermented beers," he said.

Pfriem announced that a 30-barrel brite tank will be installed and three 1,000-gallon wine tanks are being made for the brewery, enabling them to brew Lambic for the first time.

The pub seating area stays the same, but the brewery is making different use of space. Last spring, the brewery added an outside patio with a fire pit, and this summer or fall, they plan to put a tent cover area over the top of the space to create more sunshade and warmth, depending on the season.

"It will just be a more versatile space," said Pfriem, noting that the upstairs meeting room has been re-

Zwickelmanian tour returns Feb. 14

Zwickelmanian is the annual one-day event in Oregon, this year on Feb. 14, when breweries open their doors to casual and hardcore beer fans from 11 a.m. to 4 p.m. More than 100 breweries, both big and small, are participating with meet-the-brewer events and beer samples.

A zwickel is the "sample valve" in the side of a fermenter or barrel, used to draw samples of the beer for tasting.

According to updated

information on Oregon Craft Beer's website, participating local breweries are pFriem, Full Sail, and Logsdon Barrelhouse and Taproom in Hood River, and Thunder Island in Cascade Locks.

Full Sail Brewing (downtown, Fifth and Columbia), will offer guided brewery tours at 11 a.m., noon and 1, 2, 3 and 4 p.m. and will be offering its Bourbon Barrel Aged Imperial Stout paired with Moonstruck Chocolate. Tours and tasting are

free of charge and each tour participant will receive a complementary glass.

Logsdon Farmhouse Ales will present their Belgian-style ales at their new downtown Hood River Barrelhouse and Taproom, 505 Cascade, 11 a.m. to 4 p.m. Feb. 14 and noon to 4 on Feb. 15. The farmhouse brewery location will not be open for Zwickelmanian.

On tap at the barrel-

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BRIDGE

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Estimates for the project cost range from \$800,000 to \$1 million, although the port has not received any bids as the request for proposals still has to be reviewed by commissioners during their next regular meeting on Feb. 19. Koch was not able to confirm that a toll increase would be needed to pay for the project, although he noted that "the concept of having to pay for that and paying for 250 other things is factored in" when the commission evaluates whether or not there would

need to be a toll increase.

If the port discontinued bridge tickets and charged an extra 25-cent fee to non-Gorge residents — the latter scenario having been discussed by commissioners before in a previous meeting — net revenue for the Bridge of the Gods would increase \$186,000 a year, assuming 1.6 million annual crossings, according to an analysis by an unnamed firm in the report. For fiscal year 2014-15, which started July 1, 2014, the port budgeted for \$1.5 million in toll revenue.

Additionally, the report noted that the electronic tolling vendors "indicate a history of increased annual

revenue after installation" for the agencies, with the rise in revenues ranging from 2 to 4 percent. The report also suggests that "the ability to view and fund (toll) accounts online will be valuable in increasing the commercial traffic of the bridge."

Koch noted that toll booth staffing adjustments may take place as the port will likely be "transitioning to more full-time toll takers as opposed to part-time toll takers." Currently, the toll booth is staffed by three full-time, four part-time, and two seasonal employees, according to the report.

The port commission may

make a decision on the request for proposals at its Feb. 19 meeting. Koch also said a discussion regarding changes to tolls will likely also be on the agenda, with a possible decision to be made as early as the port's first meeting in March, typically scheduled for the first Thursday. The port's maintenance and operation plan for the Bridge of the Gods mandates that the price of tolls are reviewed on an annual basis.

The exact project deadline hasn't been set yet, but the port anticipates installation of the new system would start at the beginning of July and be fully operational by November.

PLANNING

Continued from Page A1

and land use development in a rural resort area," he said.

That experience is what compelled him to apply for the Hood River County planning director position, which "aligned with my values and background working in rural, resort areas," Roberts said.

His role as Hood River County planning director includes overseeing planning, building codes, code compliance, economic development and veteran's services. "It is my job to implement programs to guide balance and sustainable growth while maintaining environmental integrity and scenic and recreational opportunities," he said.

With the local economy

doing well, "planning and building permit activity remains robust," he said. "A challenge in 2015 will be to continue to process planning permits in a timely manner in light of existing staff resources."

Hood River County was one of four recently selected by the Department of Land Conservation and Development to participate in their "model code update" project, and that's an undertaking he's looking forward to. "The project will look at updating the county's forest and agriculture zoning districts," he said. "We will be working with a consultant and advisory committee to bring suggested changes to the planning commission in three or four months."

In both Hood River and Wasco counties, planning and community development departments "are challenged with effectively managing

growth issues and balancing individual verses community interests," he said. "Work within the framework of the statewide planning program and Columbia River Gorge National Scenic Area is also very similar between the two counties."

The main differences between the two comes down to size and population density. "Wasco County is much larger in area, less dense and contains a lot more agricultural zoned land, which means there was more focus on very, very large parcels zoned agricultural. Meanwhile, there is more residentially zoned land in Hood River, and it is more densely populated, which means more reviews on properties that are much smaller and require more attention to property development standards."

Roberts earned a BS in forestry from the University

of Idaho, a MS in management with a concentration in public administration from Northern Arizona University, and a MA in geography from Western Illinois University. He served as a Peace Corps volunteer in Cameroon, Africa, from 1993 through 1997, working in sustainable agriculture and tropical forestry.

Roberts may be new to Hood River County Planning, but he isn't new to Hood River. He and wife Katie, a freelance writer and editor, and children George, 7, and Mary, 5, moved to Hood River when Roberts was hired by Wasco County, where he commuted to work every day. The family chose Hood River "for the same reasons so many other people are here — the quality of life and appreciation for community, outdoor recreation, family and 'sense of place,'" he said.

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Answers on Page A10

		1	2		3			
3	4		5	6			7	
	8		1		9			
6				7	2		4	
	3						1	
2		4	5					3
		7		4			2	
5			1	7			4	8
	9			3		5		

Fill in all 81 squares on the puzzle with numbers 1 to 9. You can use each number 1-9 only once in each nine square section, in each horizontal line of nine squares, and in each vertical column of nine squares. The puzzle is completed when you correctly fill every square.

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Second Course
PASTA KISS
Who can forget Dinner at Tony's? A play on the spaghetti and meatball dish, this handmade linguini noodle with red sauce wrapped around a traditional Italian meatball is just a kiss of the larger plate topped with shaved Parmesan Reggiano cheese. PAIRED WITH FULL SAIL IPA

Third Course
UNDER THE SEA CIOPPINO
Everything is better under the sea. A hearty Cioppino of ling cod, mussels, clams, Dungeness crab and scallops served with grilled garlic toast points would bring love to anyone. PAIRED WITH CASCADE PILSNER

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