

MONASTERY: What started as a private retreat in the woods now spreads over 77 acres

Continued from 1C

and 12 others for meat. The monks breed and sell a mix of Great Pyrenees and Maremma sheep dogs. They also raise chickens, turkeys, babydoll sheep and bees. They grow a lot of their own vegetables and make trips to Pendleton and Milton-Free-water for supplies. They sell eggs and honey.

And then there's Gus the goose. Griffith said he arrived during the winter and has yet to leave. The goose follows people as readily as the goats. Griffith said Gus enjoyed toying with the pups when they were smaller, but now they are large enough to toy back.

Watching it all, he said, is a joy.

Daily life means gathering in the living room for coffee and tea before 7 a.m. Like men anywhere, they comment on the weather. They head to the cathedral for two hours of worship.

They share two meals a day, though there are snacks. They pray again at 3 p.m. and again at 5 p.m. for vespers, or evening prayer. Afterward they have an hour of recreation.

By 9 p.m. they are to be in their rooms, usually reading spiritual works. Lights out at 10.

They hold public services on Sundays. In between, they tend to the monastery and its grounds. They also leave on occasion.

"One day we got so excited," Griffith said. "We went to a funeral."

The ceremony was for a priest and attending was an honor, he said. And later this year they will attend a home school convention in Seattle.

Leaving the monastery comes with a cost. They rely on good neighbors and workers to tend to the animals, and when they return from trips they have to play catch-up on their work.

"We all suffer together up here," Stanichar kidded.

They do not have TV nor get a newspaper, but their visitors keep them up on news and events. And there is the internet. Griffith and other monks use that to watch Youtube videos.

"Honestly, what we like to do is watch other monks," he said.

There also is Stanichar's rose garden, where softball-size red blossoms



Staff photo by Kathy Aney
A cross is backlit by candlelight during Tuesday morning worship at the Duchovny Dom Byzantine Catholic Mens Monastery.



Staff photo by Kathy Aney
Two monks at the Duchovny Dom Byzantine Catholic Mens Monastery chant during morning worship.



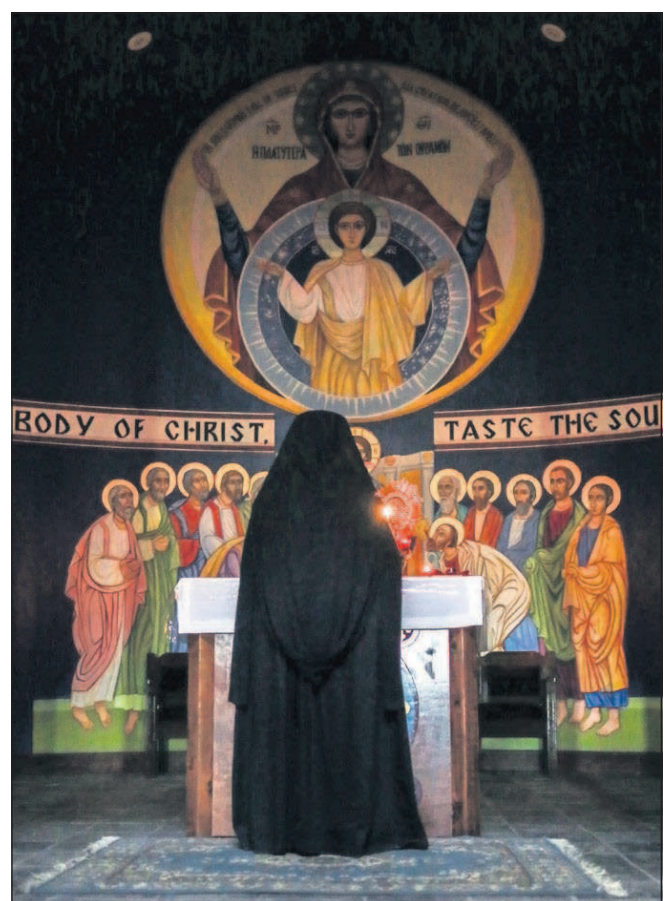
Staff photo by Kathy Aney
Candidate Tobias Vincent milks a goat in the early morning hours Tuesday at the Duchovny Dom Byzantine Catholic Mens Monastery, near Weston.



Staff photo by Kathy Aney
The door stands open to the main sitting room at the Duchovny Dom Byzantine Catholic Mens Monastery.



Staff photo by Kathy Aney
Candidate Tobias Vincent escorts a goat early Tuesday morning to the milking shed at the Duchovny Dom Byzantine Catholic Mens Monastery.



Staff photo by Kathy Aney
Father Joseph Stanichar participates in worship Tuesday morning at the Duchovny Dom Byzantine Catholic Mens Monastery, near Weston.

thrive. Vincent drew his eye to a small rose, vibrant with oranges and pinks. He said he'd never seen a rose like that until he came here. Stanichar also said he is a fan of

the Kentucky Derby, and on Derby Day he said he has a nip of bourbon.

Griffith said a group of businessmen who visit Duchovny Dom also have a

drink and smoke cigars. They come to take a break from their stressful lives, he said, and enjoy the company of other men.

Griffith said he also

enjoys hanging with them, but he does not partake of the smokes and drinks.

He is, after all, a monk. You can search Facebook to find more information

about Duchovny Dom and how to contact the monastery.

Contact Phil Wright at pwright@eastoregonian.com or 541-966-0833.

Drink local: Prodigal Son Brewery releases Packard Tavern IPA

WARNING: This column contains details about adult beverages and should only be read by those age 21 and older. TRIGGER WARNING: Do not read the following if you are easily offended by the consumption of alcoholic beverages.

Summer is here. Time to put away the bourbon barrel-aged imperial stouts and grab a frosty mug of sunshine.

Cut to the Prodigal Son's newest release, the Packard Tavern IPA. Named after the historic Pendleton bar it's served in, the Packard IPA is a brilliant northwest style IPA with tropical fruit and citrus aromas nestled in a flavorful swirl of Azacca, Apollo, El Dorado, and Meridian hops. At 6 percent alcohol by volume and 48 International Bitterness Units, the Packard Tavern IPA has a clean sharp bitterness and surprisingly smooth finish. It's a true summer treat.



DREW LANGTON
Comment

The Packard Tavern IPA is brewed just a block down the street at the Prodigal Son Brewery and Pub. The Prodigal Son, which owns the Packard Tavern, has been serving its beer on draft at the Packard for years, but this is the first one made specifically for the bar. I sat down with head brewer Jean-Luke Alexander to find out the inspiration behind his latest creation, what makes it stand out and just what the heck is Azacca.

Jean-Luke has been brewing for the Prodigal Son since April 2015, after working four years at Bridgeport Brewing Company in Portland. He said the big inspiration or push for the beer came from the Packard's very own bartenders. They even got to help pick out which hops would be added during the whirlpool of the



Staff photo by Drew Langton
The Packard Tavern recently started serving a new IPA named after the Pendleton bar and brewed down the street at the Prodigal Son Brewery and Pub.

brewing process.

That brings us to Azacca hops. Named for the Haitian god of agriculture, Azacca boasts an intense tropical fruit profile, and is a popular new hop among Pacific Northwest brewers. The Azacca pairs well with the Apollo, El Dorado and Meridian hops for a very aromatic brew. Combine that with low levels of malt and you get a great, smooth IPA.

And if fruit is your jam, the Prodigal Son recently tapped their

Trueno Tropic IPA. While the Packard gets its flavor and aroma from its unique hops, the Trueno Tropic takes it a step further. I'm talking more than 80 pounds of mango puree and 40 pounds of pineapple. I haven't tried it yet, but Jean-Luke described it as a great summer IPA. Either way, we're going to have some great summer brews to sip on.

The Prodigal Son made a ten barrel batch of the Packard Tavern IPA, so it may show up at other

local bars and restaurants in the future. But for now, the only place to get this delicious beer is at the hallowed grounds it was named after, The Packard Tavern, 118 SE Court Ave., Pendleton. Cheers!

Editor's note: Please drink responsibly.

Drew Langton is the East Oregonian's page designer and night editor, and a self-described beer enthusiast. Contact him at dlangton@eastoregonian.com

Did you know?

Did you know that beer is presently the third most popular drink in the world? According to the 2004 publication "The Barbarian's Beverage: A History of Beer in Ancient Europe" written by Max Nelson, it comes in third after water and tea. But I mean, come on. When your body weight is made up of 60 percent water, it stands to reason that the most popular drink will be the one that keeps you alive.