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QUENCH

USA



Portland

WHERE ON EARTH

ROB FINCH WWW.TRAVELPORTLAND.COM

PORTLAND

LOVES

CRAFT BEER

by LAURA SUTHERLAND

TORSTEN KJELSRAND WWW.TRAVELPORTLAND.COM

FROM TOP Outdoor patio; Sour Beer
Flight at Cascade Brewing Barrel House.

FIFTEEN TINY GLASSES OF BEER SWIRLED in a spiral in front of us, each one carefully placed over a number on a round black tray. It really was a glorious sight. Golds in every shade, from sunny amber to the palest flaxen, plus little glasses of liquid chestnut, copper and mahogany.

The beers were foamy and cold, so we were compelled to start sipping, matching the numbers to what we were tasting — a crisp pilsner, a kolsch, IPAs, ambers, ales, a Belgian, a saison and a stout.

It was our second day exploring Portland's craft beer scene and we marvelled at how the entire town seemed to revolve around the frothy beverage. This youthful, creative city has more craft breweries per capita than any other city in the world and brewpubs are in every neighbourhood, making walking to the corner pub for a pint an easy and popular after-work activity.

But any brewery worth its hops also makes it easy for Portland's bike-riding masses to pedal on over and tip back a glass or pick up bottle to take home in one of the bicycle beer-bottle carriers we saw around town. Nowhere did this overlap of beer and bike culture seem more pronounced than our 15-taster stop — Hopworks Urban Brewery — where the ceiling is festooned with rows of colourful bike frames and tap handles made of bike parts pull the beverage into waiting glasses. Parking spaces for 60 bicycles are at the ready out front.

We'd started our beer investigations on foot the day before with a guided 'Brewvana' walking tour of three downtown breweries in the Pearl District, a proud piece of urban renaissance that was once a dilapidated neighbourhood of abandoned warehouses and railroad tracks and now brims with galleries, cafés, trendy shops and restaurants. We could have taken one of the Brewvana's bus tours, but since we were staying downtown we liked the idea of walking to get the lay of the land.

Two of the brewpubs we visited, Deschutes and Rogue, were venerable Portland outposts with excellent beer — we'd enjoyed it bottled on many occasions. But our third stop, Pints Urban Taproom, was new to us. Brewmaster Alan Taylor had studied his craft in both Germany and the US, and the story behind his version of a Berliner Weisse, a tart wheat beer from Berlin, was particularly intriguing. On Taylor's most recent visit to Berlin, he tasted a beer so memorable that he slipped the empty bottle into his suitcase to take back home so he could culture the yeast and the lactobacillus that gave it its distinctive flavour. Working with Wyeast Labs near Hood River, Oregon, he recreated them and used them in his spin on the German classic. Sharp, tangy and bright, we liked his Amerikaner in Berliner Weisse so much we returned for another glass a few nights later and then ordered a glass of his delicious dry-hopped, unfiltered IPA — another standout.

When our Brewvana tour was over we walked back to our downtown hotel, The Monaco, just in time for their daily free wine and beer social hour, where hotel patrons gather in a jolly group in the lobby. We had intended to save ourselves for more beer tastings over dinner, but when we saw what was on tap — an IPA from local Widmer Brothers — we decided to split a glass just to try another Portland favourite.»



CHISPITA 666

SERVES 6

BEER-BRINED GRILLED PORK CHOPS

Water 2 cups

**Amber or Dark
Lager Beer** 2 cups

Coarse Salt ¼ cup

Dark Brown Sugar
3 Tbs, packed

Molasses 3 Tbs

Ice Cubes 1 cup

**Bone-In
Pork Chops**
6 x 1-1 ¼" thick

Garlic 8 large
cloves, minced

**Coarsely Ground
Black Pepper** 3 tsp

Salt 2 tsp

Dried Sage 2 tsp

Place the pork chops in large resealable plastic bag. Pour the beer brine over the chops and seal the bag. Refrigerate for 4 hours, turning the bag occasionally.

2 PREPARE the grill (medium-high heat). Remove the chops from the brine; pat dry. Mix the garlic, pepper, salt and sage in small bowl. Rub the mixture over both sides of the chops. Grill for about ten minutes per side, or to an internal temperature of 145°F–150°F, occasionally moving the chops to a cooler part of the grill if they start to burn. Transfer to a platter; cover with foil, and let stand 5 minutes before serving.

1 COMBINE the water, beer, coarse salt, brown sugar and molasses in large bowl. Stir until the salt and sugar dissolve. Stir in the ice.



...Brewpubs are in every neighbourhood...

USA

Cook

JESSICA SPENGLER



MAKES 3 ½ CUPS

STOUT MUSTARD

English Stout¹

1 ½ cups

Yellow Mustard

Seeds 1 cup

Brown Mustard

Seeds 1 cup

Cider Vinegar

¾ cup

Garlic 4 cloves,

minced or pressed

Brown Sugar 2 Tbs**Honey** 4 Tbs**Salt** 1 tsp**Dry Mustard**

Powder ⅓ cup

Allspice 1 tsp**Turmeric** ½ tsp

1 SOAK mustard seeds in stout for at least 4 hours or overnight (add more stout, if necessary to keep seeds submerged).

2 IN a heavy saucepan, combine the vinegar, garlic, brown sugar, honey, salt, mustard powder, allspice and turmeric. Simmer, uncovered, over medium heat until reduced by half (about 10–15 minutes).

3 POUR the reduced liquid into the mustard seeds mixture. Process in food processor or blender until coarsely ground.

4 RETURN mixture to saucepan and cook over medium-low heat, stirring constantly for about 5 minutes or until slightly thickened (it will continue to thicken as it cools). Let cool and pack into clean jars and cover tightly. Store, refrigerated.

¹ Such as Guinness.

« The next day we faced a dilemma ... with all those brewpubs, how to narrow down our choices? We decided to focus on well established breweries that consistently receive the most accolades, the beer competition medal winners, and some of the newer places getting lots of buzz. That got us started at Hopworks, partly because it qualified in many of those categories, but also because it was reputed to have the best food (agree!) and we thought a little lunch might be a good idea as we launched our beer tasting for the day.

Our second stop was adventure-oriented Base Camp Brewing Company and we could see why their colourful lightweight aluminum beer bottles would be perfect for a hike or picnic — drop one on a granite outcropping and it might dent a little, but it would never ever break. Base Camp brews a full range of fine beers, but their rich, chocolaty S'more Stout that comes with a torched marshmallow on the rim was particularly tasty (and amusing!).

On a trip like this it's important to find out where brewpub staffers go for a beer... and every time we asked the question, the name Commons Brewery came up. Just a few years old, it specializes in Belgian beers, farmhouse ales, and sours, utilizing yeasts originating from Europe. Owner/brewer Mike Wright explained, "Everyone was already doing plenty of fantastic IPAs, so why not try something completely different?" His Urban Farmhouse Ale has already won multiple medals, including bronze at the World Beer Cup in 2012 and Beer of the Year in Portland in 2013. Light, crisp and refreshing with the tiniest touch of hop bitterness, it uses a blend of Northwest hops grown in the neighbourhood.

And speaking of hops, fuelling Portland's beer mania is the abundance and variety of hops grown just a stone's throw away in the Yakima and Willamette Valleys, two of the most important hop-growing regions in the world. The current brewmaster best known for his hops chops is Bolt Minister of Old Town Brewing — his Fresh Hop Ale won the gold in that category at the 2013 Great American Beer Festival. Bolt has been awarded other medals in the two short years he's been with the brewery/pizza pub, too — his Kolsch won a silver and my favourite, his smooth, toasty Irish Red Ale, won a bronze.

Beer's other key ingredients are plentiful in the area as well: top-quality water, barley for making malt, and a yeast laboratory that is one of the nation's two main producers. That, plus a culture of beer making that goes back to before Oregon was even a state and today's beer-crazy populace have created an explosion of beer-making experimentation.

Most craft breweries today sell their own refillable bottles called 'growlers' that you can bring to the pub and fill up with fresh beer to carry home. But Portland takes it one step further — local supermarkets and even convenience stores have installed taps where locals can fill their growlers. There are even a few stand-alone growler filling stations around town, making it easy to load up on fresh local brews to sip on your porch or patio.



USA



LAURA SUTHERLAND

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Brewvana Walking Tour
www.experiencebrewvana.com

The Monaco
www.monaco-portland.com

Deschutes Brewery
www.deschutesbrewery.com

Pints Urban Taproom
www.pintsbrewing.com

Rogue
www.rogue.com

Widmer Brothers
www.widmerbrothers.com

Hopworks
www.hopworksbeer.com

Base Camp Brewing Company
www.basecampbrewingco.com

Commons Brewery
www.commonsbrewery.com

Old Town Brewing Company
www.otbrewing.com

BridgePort Brewing
www.bridgeportbrew.com

Ecliptic Brewing
www.eclipticbrewing.com

Cascade Brewing
www.cascadebrewingbarrelhouse.com

Gigantic Brewing
www.giganticbrewing.com

Lucky Labrador Brewing Company
www.luckylab.com

Laurelwood Brewing Co.
www.laurelwoodbrewpub.com

LAURA SUTHERLAND is a travel writer based in Northern California.



JOY

SERVES 8

BEER AND MUSHROOM RISOTTO

Nutty Brown Ale
1 x 12 oz bottle

Vegetable or Chicken Stock 4 cups

Butter 4 Tbs, divided

Garlic 4 cloves, finely chopped

Onion ½ small, finely chopped

Arborio Rice 2 cups

Cremini Mushrooms cleaned, stemmed and sliced 1 ½ cups

Shitake Mushrooms cleaned, stemmed and sliced 1 ½ cups

Parmigiano Reggiano Cheese shredded, ½ cup

Parsley chopped, 2 Tbs

- 1 BRING** the stock and beer to a simmer in a medium-sized pan.
- 2 IN** a second heavy-bottomed pot, melt half of the butter over medium heat, add the garlic and onion and cook until the onion is translucent. Add the rice and cook for 1 minute, stirring. Reduce heat to medium low.
- 3 ADD** one cup of simmering stock/beer mixture at a time stirring until each cup is absorbed before adding the next. This will take about 25 minutes. You want the risotto to be super creamy but the rice to still hold its shape.
- 4 ABOUT** 20 minutes into cooking, melt 1 Tbs butter over medium-high heat in a skillet, add the mushrooms and cook for 5 minutes. Salt and pepper to taste.
- 5 WHEN** all the liquid for the risotto has been absorbed turn off the heat and stir in the mushrooms, cheese, parsley and remaining butter.
- 6 ADD** salt and pepper to taste. Serve immediately.

There were more noteworthy breweries we visited, like Ecliptic, BridgePort, and Cascade. But time ran out and there were plenty we missed that we'd wanted to go to, like Lucky Labrador, Gigantic, and Laurelwood to name a few. So imagine our delight after we passed through security at the airport on our way home and discovered that Laurelwood had a brewpub with a full selection of bottled beers near our gate. We crammed as many bottles as we could into our carry-ons and boarded, happy that we could bring a little Portland cheer back home.