

ESTTA Tracking number: **ESTTA299988**

Filing date: **08/10/2009**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE  
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

|                        |                                                                                                                                        |
|------------------------|----------------------------------------------------------------------------------------------------------------------------------------|
| Proceeding             | 91181755                                                                                                                               |
| Party                  | Defendant<br>BeauxKat Enterprises LLC                                                                                                  |
| Correspondence Address | Justin D Park<br>Romero Park & Wiggins<br>155 - 108th Avenue NE, Suite 202<br>Bellevue, WA 98004<br>UNITED STATES<br>jpark@rpwfirm.com |
| Submission             | Defendant's Notice of Reliance                                                                                                         |
| Filer's Name           | Justin D. Park                                                                                                                         |
| Filer's e-mail         | jpark@rpwfirm.com                                                                                                                      |
| Signature              | /Justin D. Park/                                                                                                                       |
| Date                   | 08/10/2009                                                                                                                             |
| Attachments            | A_5th_N_Reliance_08-10-2009.pdf ( 41 pages )(3475256 bytes )                                                                           |









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### DECEMBER 19, 2007

## The Eastside - Beer Wasteland?

With all of the people that live here on the Eastside, it's really surprising to not find more beer spots to explore. Granted, we probably haven't found everything worth sipping, but it just seems there is plenty of room for more good beer on the Eastside.

Below is a summary of what you can enjoy on the other side of the lake.

#### Breweries:

**Road Bottom Brewery** is about the only place if you want to hit a brewery for a beer near Bellevue. This Rock Bottom location manages to make some special beers, but you have to catch them at the right time. That Hop Bomb IPA won a silver medal at this year's Great American Beer Fest, which is a pretty big deal. But, it's still a Rock Bottom and the majority of their beers on tap are pretty standard fare. Well made, but standard.

**Mac & Agold** is located in Redmond, but they don't have a tasting room and they're not the type of brewery that gives you greenies they do fill growlers.

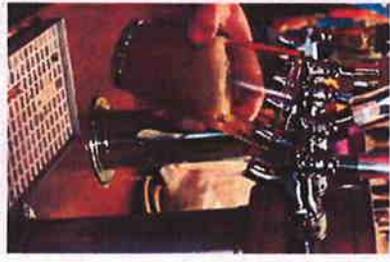
Keep your eye out for what could be the savior to those of us that want to grab a beer after work on the Eastside. **Elak**.

**Elak Brewing** is a new brewery in Redmond, formerly of P&M in the UVillage and the now defunct Fox West Brewing in Redmond, is working on opening a production brewery with a taproom on the Eastside. His operation is fully funded, and they are presently working to sign a lease on a location they've found in Redmond. More details on this venture to come.

#### Bars:

**The Taphouse Grill** in downtown Bellevue is easily "the place to go" for good beer on the Eastside. It has its new Seattle sibling. It boasts about 140 beers on tap. While many of the beers are nothing special, you can always find several offerings worth drinking. For someone from out of town, it is a great place to try a wide variety of NW microbrews. We're not a huge fan of the upscale, corporate feel, but it's not like there are many other choices. Beers are too expensive. They've been out of probably 3 of the 10 beers we've ordered when there. Definitely not a place to seek out, but if you're looking to grab a beer in Bellevue, this is as good of a place as you are going to find.

We see there are plenty of places to grab cold NW beers on the Eastside. Call it a beer wasteland in Redmond for now, but there just aren't any other true beer bars that we know of.

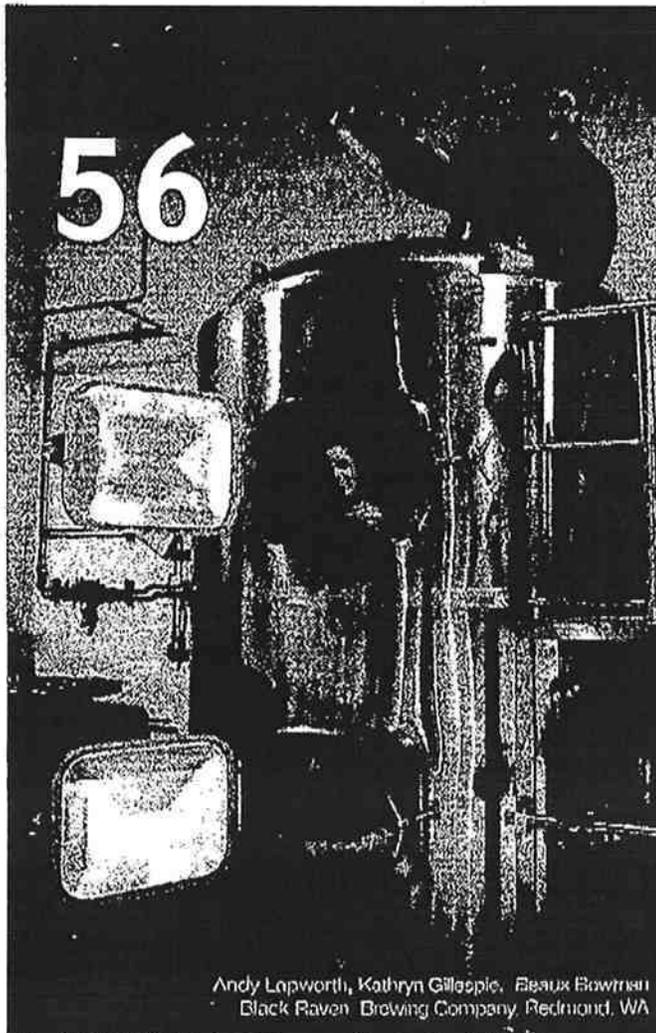


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**No Guts, No Beer:**  
The Secrets Behind Starting a Brewery

Have you ever wondered if you have what it takes to start your own brewery or brewpub? Portland writer and homebrewer Michael Pollock interviews Northwest brewers to uncover the steps involved in starting your own brewery. Embark on a journey that starts with creating a business plan, finding funding, wading through permit and authorization procedures, to finally being able to sell your beer.



Andy Lapworth, Kathryn Gillespie, Beaux Bowmen  
Black Raven Brewing Company, Redmond, WA

**on the cover:** Wine barrel provided by Upright Brewing, photographed at the Left Bank Project in Portland, OR by Annalou Vincent

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BUSINESS

# Black Raven Brewery lands in Redmond

## New neighborhood brew pub features six different beers

MARY STEVENS DECKER  
mdecker@redmond-reporter.com

The Raven has landed on the southeast corner of Willows Road Northeast and Northeast 95th Street.

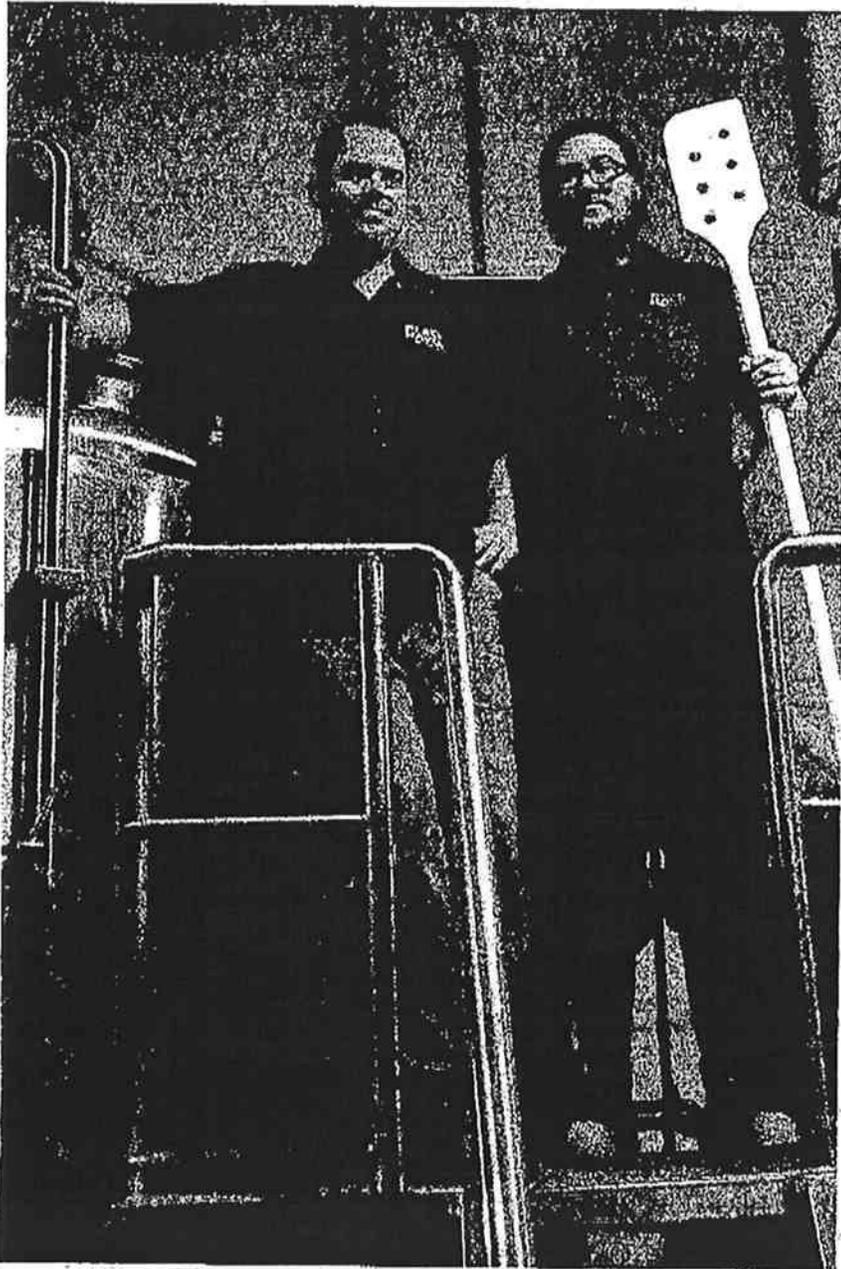
Just blocks from downtown Redmond and the Sammamish River Trail, the Black Raven Brewing Company is a "neighborhood brewery" with a 34-seat taproom, selling pints, growlers or kegs of six standard Black Raven beers, as well as specialty series, said Robert "Beau" Bowman, head brewer and co-owner with Kat Gillespie.

"We're a brewery with a retail showroom," Bowman emphasized. "We have no kitchen, but people can bring in their own food or order from Flying Saucer Pizza, right across the street. They waive delivery fees for us, they have great food and are a mom-and-pop business, so it works out well for us and for them. We're looking at a kitchen, maybe in the future, but we don't want to lose sight on what we do well."

Black Raven's grand opening is this weekend but since a soft opening in mid-April, word-of-mouth business has been steady, according to Bowman.

"We understand the Redmond customer base," he explained. He and Gillespie are local residents. And Bowman began his brewing career across town at Mac & Jack's, later working at Celtic Bayou.

Presently, "there's a giant void for what we're doing



Robert Bowman, left, owner and head brewer of Black Raven Brewing Company, standing next to brewer Andrew Lapworth, said the Redmond business is a "neighborhood brewery" with a 34-seat taproom, selling pints, growlers or kegs of six standard Black Raven beers, as well as specialty series. REBECCA LIVINGSTON, Redmond Reporter

— Redmond doesn't have any other brewpubs," said Bowman.

But he's willing to drop other brew sources' names if it helps to create a re-

gional buzz.

"We'll feature one or two guest handles -- other Washington breweries, on a rotating basis. We'll do distribution to

other pubs, restaurants and bars. Redmond is quickly more interesting because of us, Malt and Vine (in downtown Redmond), Mac & Jack's and

### Black Raven Brewing Co.

- What: Ribbon cutting for opening of Black Raven Brewpub
- When: Today, 3 p.m.
- Where: 14679 NE 95th St.
- Who: Mayor John Markakis, along with State Rep. Bob H. King County executive Conrad will cut the ribbon.

Redhook in Woodinville. This is more of a destination for breweries, and it is neat."

As members of the Washington Brewers Guild, Black Raven has WA.B.L. (Washington Brewers Lovers) passports and long beer lovers who collect 15 stamps "get a good tankard mug," said Bowman.

His 4,400-square-foot facility, housing a 15-gallon brewhouse system, is for expansion and was on a long lease. We hope to be here a long time," he added.

The six core beers you find at Black Raven are Trickster IPA, Totem P, Tamerlane Brown Port, Kristale Wheat, Morris Stout and Second Sight Scotch — are named after references to ravens in literature or folklore.

Thought to bring good luck in the British Isles, ravens also are common birds in the North-Cast mountain range of West Washington, a short bid from Redmond.

Open six days a week (closed Mondays), Black Raven Brewing Co., 14679 NE 95th St., offers free Wi-Fi and has one TV for sports or special events plus free parking. Patrons must be 21 or over.

For more information visit [www.blackravenbrewing.com](http://www.blackravenbrewing.com).

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# Black Raven Brewing Company lands in Redmond

By MARY STEVENS DECKER

**Redmond Reporter Reporter**

Apr 28 2009

The Raven has landed on the southeast corner of Willows Road Northeast and Northeast 95th Street.

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Presently, "there's a giant void for what we're doing — Redmond doesn't have any other brewpubs," said Bowman.

But he's willing to drop other brew sources' names if it helps to create a regional buzz.

"We'll feature one or two guest handles — other Washington breweries, on a rotating basis. We'll do distribution to other pubs, restaurants and bars. Redmond is quickly more interesting because of us, Malt and Vine (in downtown Redmond), Mac & Jack's and Redhook in Woodinville. This is more of a destination for breweries, which is neat."

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For more information, visit [www.blackravenbrewing.com](http://www.blackravenbrewing.com).

**Redmond Reporter Reporter Mary Stevens Decker can be reached at [mdecker@redmond-reporter.com](mailto:mdecker@redmond-reporter.com) or (425) 867-0353, ext. 5052.**

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Check the box to include the list of links referenced in the article.

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May 8, 2009 131

# Mayor taps the keg

Redmond Mayor and Marchwine, left, taps the keg at the great opening celebration of Black Raven Brewing Co. last Friday afternoon. Owner and head brewer, Robert Bowman, holds the keg in place. Besides Marchwine, several local politicians joined the festivities, including State Rep. Ross Hunter. "It's a great thing for these guys," said Hunter, who announced last week that he would be running for King County executive. "They're getting their business off the ground. We'll sample some of their product carefully today," he continued, with a smile. "We want to make sure we do adequate quality control."

LEE KILLOUGH for the Reporter



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## Ravin' 'bout Raven

While at Malt & Vine in Redmond on an emergency beer run, I picked up a bottle of a Belgian-style ale brewed by Black Raven Brewing. Not much can get me to the Eastside, let alone twice in one week, but this bottle had me journeying the next day, during rush hour, to its point of origin.

Driving up to Black Raven, just south of the Willows Run golf course on Willows Road in Redmond, you don't expect much. The brewery stands at the edge of an office park, with an entry that looks like it'd lead to a nondescript corporate office, not to a tasting room packed to the gills with more than 30 people at 4 p.m. on a Tuesday. The space opened in mid-April, and has enjoyed good word-of-mouth among town-folk and the beer community. The crowd is super-friendly, as are the employees, who take time to recommend different beers even when the place is jammed. Drinkers seem to come from the surrounding industrial area, but the wardrobe includes at least 40 percent beer-swig Ts and polos. Clearly, Eastside beer nerds have a new haunt; this brewery has filled a niche.

I'm also a big sucker for this brewery's totem and gimmick. All the beers reference in some way historical or literary ravens of note, starting with the Trickster IPA, which

smells like someone trilled a Mounds bar, and the taste is subtle, with a dry finish that allows you to exhale a hint of lingering coconut. Their Kristale Wheat, essentially a filtered hefeweizen, leads with a note of pungent fruit I couldn't quite figure out, mingling with the happy smell of bread dough and fading to a clean, crisp finish that marks a nice change from the average hefeweizen or lager. And the Tamerlane Brown Porter goes in like an English brown and down like a porter, all toffee on the front and unsweetened chocolate at the end. I can think of 10 things I want to do with this beer, including making a caramel, braising just about anything, and bathing in it.

Beaux Bowman and Kat Gillespie own Black Raven; Bowman is the head brewer, sharing brewing duties with Andy Lapworth. Bowman gained brewing experience from a two-year stint at Mac & Jack's just across town, and also worked as a brewer for the Ram in University Village



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just won a silver medal at the North American Beer Awards in the American Strong Pale category. The beer smells softly of fresh tropical fruit, balanced with the Northwest forest-floor aroma of hops; the effect lifts your mood as much as your palate. Even at this level of aggressive hopping, the flavor remains balanced—the hops never manage to rake away all that marvelous fruit.

The thing I notice most about the beers at Black Raven is the attention paid to aromatics. Some people eat with their eyes, but I live to smell. The coconut stout on tap at the brewery right now is anything but gimmicky, a cooling blend of dark chocolate and the mild flavor of young coconut. It

for two years. He and Gillespie hope one day to add a kitchen to the space, but for now they're happy keeping up with the production demand and don't want to expand too quickly. They also have plans for more esoteric, barrel-aged beers.

For now, Black Raven's tasting room is open six days a week, serving pints and providing growlers and kegs to go. I can't think of a better pit stop to cleanse your palate of the area's thick red wines. The brewery also will pour their beer this weekend at the Washington Brewers Festival at St. Edward Park in Kenmore (visit [washingtonbeer.org](http://washingtonbeer.org) or [blackravenbrewing.com](http://blackravenbrewing.com) for more information).

[msavarino@seattleweekly.com](mailto:msavarino@seattleweekly.com)



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**LOCKSPOT CAFE** 3005 N.W. 54th St., 789-4865. The Lockspot is where you go on special occasions—Sunday morning, for instance. It's about bacon and eggs and meat and potatoes, solid family fare with a view of the boys on the barstools cheering at the TV game. Besides the overflowing breakfast platters, the restaurant is known for its crispy fish and chips. Lockspot is located at ... wait for it ... the entrance to the Ballard Locks. \$

**MADAME K'S PIZZA BISTRO** 5327 Ballard Ave. N.W., 783-9710. At the Lusty Lady, you can get an eye-ful. At the Deja Vu clubs, you can get a lap dance. But to our knowledge, Madame K's Pizza Bistro is the only converted burlap

the restaurant's only dessert, the chocolate-chip Organ, partially benefit Planned Parenthood. \$

**MALENA'S TACO SHOP** 2010 56th Ave. N.W., 789-8207. Malena's can't be beat for after-work takout. Malena's isn't as showy as some of the more ambitious Ballard restaurants, but its tidy ivory curtains, silk flowers, and friendly family service make it the neighborhood darling of frenzied families, newspaper-reading singles, and hungry skate punks. \$

**THAN BROTHERS RESTAURANT** 2021 N.W. Market St., 782-5715. If you can wait until your pho arrives before you down the Than brothers' trademark cream puff, you truly have superhuman willpower. Bowls of the tradi-



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# Black Raven Brewing Company

## Redmond's new neighborhood brew pub

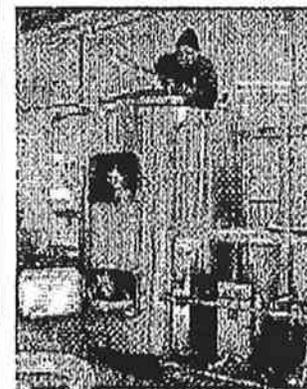
Washington is a beer-loving state and has a number of small breweries turning out high quality hand-crafted beer. And now we have a new player in the game—Black Raven Brewing Company has landed in Redmond.

Black Raven's concept is to offer a neighborhood brewery with taproom. "We're a neighborhood place," explains Head Brewer/Owner Beaux Bowman. "Because we're small, we have the freedom to be creative and do one-off beers. And when people come in, there's a very good chance they'll be served by the brewer. They can ask questions and have a conversation about the beer. We're striving for a high level of service and attention. It's a more personal experience."



The Black Raven name comes from a long history of ravens/crows ("cravens" according to Beaux) showing up in folklore and literature in many cultures. Ravens have also long been held in high esteem by brewers and are common in the North Cascades. "Ravens are known for being very smart and crafty. When we first moved in and started our build-out, a crow flew up and dropped a partially smashed paper cup at the front door. We took it as a sign that they were ready for their beer," laughs Beaux.

Like most brewers, Beaux started home brewing as a hobby. When he graduated from college in 1999, he knew he didn't want to take the suit and tie route. What he was really interested in was beer (but not just in the way college guys are). He wanted to make it a career. Moving to Seattle in 2000, he started contacting breweries for work. He had been in quality control for Kodak and knew that the concepts/mindset of process control was similar in both industries ("but beer tastes better than developer"). In 2001, he started brewing at night for Mac & Jack's and stayed for about 2-1/2 years. He then worked for Far West before becoming the head brewer at the University Village Ram, staying from 2005-2007. "After 6-7 years of brewing, I felt confident about starting my own business," says Beaux.

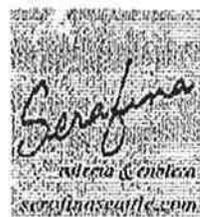


Naturally, not everything went according to plan. It took him and partner/girlfriend Kathryn Gillespie a year and a half to find the right location. They wanted to fill the void they saw in Redmond, plus they live in Redmond and hate to commute. "We've both always wanted to own our own business," explains Beaux. Kathryn works at Microsoft and will maintain that job while working part-time on the operations side of Black Raven. They hired brewer Andy Lapworth who just moved back to the area from Southern California. "Andy worked at the Tustin Brewing Company. We met at an American Brewers Guild course. When he moved here, it all worked for us to hire him," says Beaux. "He's really into different types of beer. We like to say we're putting the crafty into craft brewing—it's the raven craftiness coming out. The unusual will definitely be making their

appearances."

Photo: from bottom, Owner/Brewer Beaux Bowman, Owner Kathryn Gillespie, Brewer Andy Lapworth

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Black Raven will open in two phases. First, the brewery will start producing and a small retail tasting room will open. Second, the tasting room will expand and a small kitchen will be added. "Before our kitchen opens, we'll encourage people to either bring in their own food or support local places like Flying Saucer Pizza which is right by us and matches our hours," says Beaux. "We'll have 2-3 products to start. Until we get all our beers ready, we'll have guest handles in the tasting room. Those will all be Washington breweries." Down the road, the current offices will be remodeled into a larger room to be used as overflow in busy times or private event space for small groups (20-30). Beaux is estimating phase two will happen within a year. "We'll be self-distributing in year 1 and will sell to restaurants, bars and pubs. But first we want to concentrate on dialing in what we're doing here and building a base as a neighborhood brewery."

The tap room seats 32-34. People can sit, have a pint or enjoy a flight. Beaux has made flight trays that have a Northwest, rugged look and hold six samples. Wood tables sit in the tap room along with some high-tops and small two tops. The bar seats 7-8. There's also plenty of free parking. For retail, they'll offer kegs to go, growler (1/2 gallon jugs) refills and bottled products. By summer, they should have 750 ml specialty beers and 22 ounce bottles. They won't sell six packs.

Black Raven will be a 15-barrel brewhouse (31 gallons in a barrel). Along with core beers, they'll be working with bourbon barrels and blending beers. These will be released over the next year. Bottled beer, called the Corbeaux Series will be Belgian-inspired and wood-aged beers. "Raven in French is 'corbeau.' I had to add the 'x'—it was just too close to my own name," laughs Beaux. They'll offer seasonal beers as well.

Their Federal brewing license arrived on March 27 and they began brewing their first batches. They'll run a modified open schedule starting April 9 at 3 p.m. until their grand opening the weekend of May 1. Check their website for hours.

When it comes to beer, it looks like Redmond is the hot new place and Raven is the new black.

Connie Adams/April 2009



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE  
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|                          | ) | Mark: BLACK RAVEN BREWING COMPANY |
| Opposer                  | ) | Opposition No.: 91181755          |
| v.                       | ) | Serial No.: 77223446              |
|                          | ) |                                   |
| BEAUXKAT ENTERPRISES LLC | ) |                                   |
|                          | ) |                                   |
| Applicant                | ) |                                   |

**APPLICANT’S FIFTH NOTICE OF RELIANCE**

TO: Franciscan Vineyards  
AND TO: Linda Kurth, attorney for Opposer.

Please take notice that Applicant, Beauxkat Enterprises, LLC (“Applicant”), pursuant to 37 CFR §2.122(e) is hereby noticing its reliance on various excerpts from printed publications, both photocopied and downloaded and printed from the Internet. These excerpts are a small number of English language third party articles that reference Applicant’s taproom and/or beers marketed under its proposed mark, Black Raven Brewing Company. These excerpts are relevant to the renown and fame already gained by Applicant’s mark, the channels of trade used by Applicant and show the dissimilarity of the parties’ marks.

The excerpts are as follows:

Seattle PI Blog “What’s on Top: A Guide to Seattle Suds”

SeattleSt.com “The New Breweries Keep Coming” dated April 9, 2008

SeattleSt.com “The Eastside – Beer Wasteland?” dated December 13, 2007

BEERnorthwest “No Guts, No Beer: The Secrets Behind Starting a Brewery” Spring  
2009

Redmond Reporter “Black Raven Brewery lands in Redmond” dated May 1, 2009

Redmond Reporter “Mayor taps the keg” dated May 8, 2009

Seattle Weekly “Ravin’ ‘bout Raven

SeattleDining.com “Black Raven Brewing Company – Redmond’s new neighborhood  
brew pub” dated April 2009

“Open at Last – Black Raven Brewing Company”

Yelp.com “Black Raven Brewing” reviews

BEERnorthwest “Openings – Black Raven Brewing Company”

YOUmaga “Black Raven Brewing”

PNWLocalNews.com “Black Raven Brewing Company”

Seattle Weekly “Search & Distill: Going Back for Black Raven – What you drink when  
you drink with Eastside beer nerds” dated June 17, 2009

Redmond Business “Black Raven Brewery Redmond’s Newest Brew Pub” dated June  
2009

North American Brewers’ Association “2009 Competition Results by Category”

DATED this 10<sup>th</sup> day of August, 2009.

ROMERO PARK & WIGGINS P.S.

/Justin D. Park/

Justin D. Park, WSBA #28340  
155 – 108<sup>th</sup> Avenue NE, Suite 202  
Bellevue, WA 98004  
(425) 450-5000 telephone  
(425) 450-0728 facsimile  
jpark@rpwfirm.com  
Attorneys for Applicant

## **CERTIFICATE OF SERVICE**

I hereby certify that a true and correct copy of Applicant's Fifth Notice of Reliance was forwarded by first class, postage pre-paid mail by depositing the same with the U.S. Postal Service on this 10<sup>th</sup> day of August, 2009 to the Opposer at the following address:

Stephen L. Baker  
Linda Kurth  
Baker & Rannells  
575 Route 28, Suite 102  
Raritan, NJ 08869

A copy of the same was sent via e-mail on this 10<sup>th</sup> day of August, 2009 to the Opposer at the following e-mail addresses:

[officeactions@br-tmlaw.com](mailto:officeactions@br-tmlaw.com)  
[k.hnasko@br-tmlaw.com](mailto:k.hnasko@br-tmlaw.com)  
[n.friedman@br-tmlaw.com](mailto:n.friedman@br-tmlaw.com)  
[l.kurth@br-tmlaw.com](mailto:l.kurth@br-tmlaw.com)  
[s.baker@br-tmlaw.com](mailto:s.baker@br-tmlaw.com)

ROMERO PARK & WIGGINS P.S.

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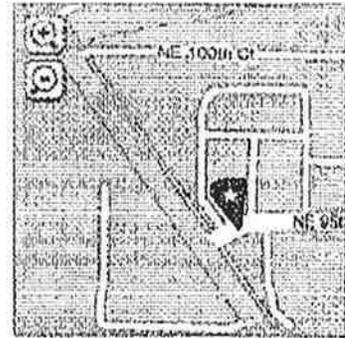
### Black Raven Brewing

 based on 11 reviews

Category: Breweries [Edit]  
14679 NE 95th St  
(between Bike Path & N 151st Ave)  
Redmond, WA 98052  
(425) 881-3020  
www.blackravenbrewing.com



Add Photos



Price Range: \$\$

Accepts Credit Cards: Yes  
Parking: Private Lot  
Wheelchair Accessible: Yes

#### 11 reviews for Black Raven Brewing



4  
8

Eric M.  
Redmond, WA

 7/21/2009

Love the Black Raven. My wife and I try to get over there once a week or so and are never disappointed. If I had to pick a favorite of theirs, it would have to be Totem Pale...but that would be close to the Morrighan stout. Every beer that they make and the few that they serve from other breweries are good examples of craft brewing and I'm very excited to have this place in Redmond. The interior is well put together as well and they're happy to let you snoop in the brewing area. They don't serve food but don't mind getting deliveries from Flying Saucer pizza.

People thought this was: Useful (1) Cool (1)

[Bookmark](#) [Send to a Friend](#) [Add owner comment](#)  
[Link to This Review](#)



Elite '09  
49  
65

Evan B  
Redmond, WA

 Updated - 7/9/2009 1 photo

Several months in, and this has shaped up to be my new local favorite! Beaux and Andy are setting the new standard for quality Northwest Ales in my opinion. I couldn't ask to have a better brewery close to home!

The tasting room is gorgeous, and far beyond what you would expect in such an industrial complex. The decorations, and subtle touches really make a comfortable atmosphere.

The beers:  
Kristale/Hefe- Excellent examples of the style. Finding good American made hefeweizens are tough, and Black Raven has really pulled through! Not a style of beer I go to often, but I can certainly appreciate when it is done

well.

**Totem Pale-** Hands down, no close second, BEST pale ale I've ever had! I can't explain enough how much this beer speaks of the brewing talent, and process mastery Beaux and Andy have achieved. A must try for anyone who gets the chance!

**Tamberlane Brown-** Like the Pale, this beer is at the top of its class. Subtle roasty flavor from the chocolate malts balanced perfectly with the subtle hop aroma, make this one of the tastiest beers I've ever had. So refreshing to find a GOOD (this one is beyond good however) brown ale. That's hard to do.

**Morrighan Stout-** Has bested Snoqualmie as my favorite nitro stout. I know I'm starting to get repetitive here, but you'll be hard pressed to find a better one in the Northwest.

**Trickster IPA-** Damn son! I love me some IPA's, but I'm finding it hard to find many in the area that really blow me away. Most use far too much of a certain few excessively astringent hop varieties that I'm not a huge fan of... Not the case with this one. It boasts a huuuuge hop aroma and flavor, without being overly bitter and astringent. It most definitely deserved the recent award it received!

Really what I'm getting at is that there isn't a downside to this place. It's exactly what our already amazing local beer scene needed.

People thought this was: Useful (3) Funny (3)  
Cool (3)

1 Previous Review: Show all »

★★★★★ 4/9/2009 First to Review

OPENING DAY!

So glad to have a brewery within stumbling distance of my house now! And I'm glad it's... Read more »

Bookmark Send to a Friend Add owner comment

Link to This Review



4  
30

Michelle B.  
Seattle, WA

★★★★★ 7/14/2009

The teenage goth in me very much enjoys their theme. The beer lover likes the fact that each brew is spot on and drinkable. If I had two words to describe their beer, they would be: clean and crisp. My favorites for the summer season are the Totem Northwest Pale & Kristale Wheat. I have a feeling this place will warrant a fifth star in the future as I become acquainted with their seasonals.

Bookmark    Send to a Friend    Add owner comment  
Link to This Review



Elita '09  
87  
162

Cathy S.  
Seattle, WA

7/9/2009    1 photo

Loved the beer, loved the tasting room, and loved the staff! I planned a get together here last night for about 15 alumni from my Alma mater. We were welcoming some recent graduates from our school who just moved out to the Northwest. I emailed Black Raven a couple weeks ago to let them know we were expecting about 10-15 people for our get together. Kat emailed me back yesterday to let me know they would have a section reserved for us. Sweet, I thought.

We arrived last night and were immediately impressed at how finished and beautiful the inside of the tasting room was. I loved the woodwork and way the tasting tables were all arranged. Kat led us to the back room where they had setup 2 long tables of 12 seats each with menus and candles. We certainly did not expect this nice of a set up. The area around us was "roped" off with a line of kegs. Super cool.

I was very impressed with their beer menu and absolutely LOVED the unfiltered hefeweizen! Even though they didn't have their Trickster IPA on tap, my IPA loving friends managed to find one by Two Beers, which was a guest tap. We had amazing attentive service and I will most certainly be back here to enjoy their beers.

My only 2 qualms are that this place is located on the Eastside (wish it was closer to Seattle) and the pint prices are a bit steep. I feel the same way as Evan B. that a \$4.50 price point is the way to bring in more customers as opposed to \$5. Oh well.

Oh yah and don't forget to get your WABL passport stamped here!

People thought this was: Useful (1)

Bookmark    Send to a Friend    Add owner comment  
Link to This Review



3  
34

Paula K.  
Seattle, WA

Updated - 5/27/2009

I am in love with the new Monighan Stout, oh my oh my!! I crave this beer! it's heaven in a pint glass dispensed on nitro.....

People thought this was: Useful (1)    Funny (1)  
Cool (1)

1 Previous Review: Show all »

4/9/2009

Welcome to Redmond Black Raven Brewing! We have been excited for the opening for months. Stopped by... Read more »

Bookmark Send to a Friend Add owner comment Link to This Review



0  
69

Dan W.  
Redmond, WA

6/16/2009

Stopped in on the first day, pre-grand opening for 2 pints of the brown ale. Good stuff, definitely will head back. Great place for a drink after work... they only had a few tables/chairs so standing may be the only option.

Bookmark Send to a Friend Add owner comment Link to This Review



0  
3

David C.  
Redmond, WA

5/4/2009

Went in on opening day almost a month ago and tried the Brown Ale and it was great for a variety that I don't typically love. I then went again on May 1st for the Grand Opening and the Hef was truly spectacular! I had several pints and it just got better and better. I also tried the Nitro-powered Morrighan Stout and found it particularly hearty and delicious.

I also tried a taste of the Trickster IPA and while I'd like to like IPAs, I just can't seem to enjoy the hoppy goodness as others do. If you like IPAs, I'm sure this one will become a fast favorite, but it's not my thing.

However, the Hef is certainly something that I'll be going back again and again for. If you like a real German Hefeweizen, you'll love this yeasty yummy brew.

People thought this was: Useful (2) Funny (2) Cool (1)

Bookmark Send to a Friend Add owner comment Link to This Review



1  
12

Paul G.  
Kirkland, WA

5/5/2009

Woo hoo for a local brewery with tasting room on the east side! Had been here about 3 times before attending their OFFICIAL grand opening last Friday. I've tried all of their beers released thus far and I especially enjoy the Trickster IPA and Tamerlane Brown Porter. Enjoyed getting to try the Morrighan Stout on nitro and the 2 wheat beer offerings (Kristale and Hefe) at the grand opening.

Having this place so close to home I know I will be a regular. Looking forward to filling many a growler and trying many a pint here. Wishing much success to Black Raven.

People thought this was: Useful (1) Funny (1) Cool (1)

Bookmark Send to a Friend Add owner comment Link to This Review



0  
3

Chinook S.  
Woodinville, WA

7/2/2009

The brewery has no charm from outside but inside is nice. Their wheat beer (both filtered and unfiltered) is excellent, much better than Mac & Jack but their IPA is just horrible, it is so hoppy that it has turned into cough syrup! Ironically, IPA is their best selling beer!

Their Stout (nitro) wasn't too bad but I will prefer Mac & Jack's porter. Their other concoctions weren't something to write about.

Their price for a growler is couple of bucks more than Mac & Jack and they also sanitize the growler with some disinfectant spray but you can ask them not to do that. Free pretzels are a nice touch and I hope they make some arrangements so I can go there with my kid (such as opening a family section), otherwise I won't be able to patronize them much by myself.

Bookmark Send to a Friend Add owner comment Link to This Review



1  
17

Tony B.  
Woodinville, WA

4/11/2009

UPDATE: Just wanted to say that I've now had all the beers and they are all great! Currently there are three guest taps, and six of their own beers. My favorite is still the Trickster IPA followed by the Totem Pale Ale. I usually drink the Pale though since the IPA is 6.8%. Great place.

We went on the second night as I heard they had their Trickster IPA on tap. What a great IPA! It's one of the best IPA's I've had in a long while. Not over hopped and perfect for drinking, but you have to be careful. This one comes in at 7% alcohol. I was going to try their Brown Ale, but liked the IPA so much I stuck with that. They had plenty of other beers on tap and are adding more of their own in the coming weeks. Great little space with four tables and a small bar. Staff was friendly and attentive and my wife got her WABL passport stamped. Sadly I forgot my passport, but I ended up joining the Founders Club! Great place and I look forward to spending a lot of time there.

People thought this was: Useful (2) Funny (1) Cool (1)

[Bookmark](#)   [Send to a Friend](#)   [Add owner comment](#)  
[Link to This Review](#)



doug k.  
Kirkland, WA

0  
22

~~SECRET~~ 4/17/2009

I was driving on Willows Road this week and was surprised to see the sign for this place in one of the industrial park buildings near Arena Sports.

I stopped in to grab a growler (one year old cramping my style) on Friday 4/17 and was pleasantly surprised by the Trickster IPA. It was quite tasty, with a nice balance of hoppy goodness. If this was really the first batch these guys brewed at their new facility then I am anxious to see what they do once they have a few dozen under their belts.

I am happy to have a solid option to fill growlers and grab pints in the area. As much as I love Redhook it will be nice to have an alternative.

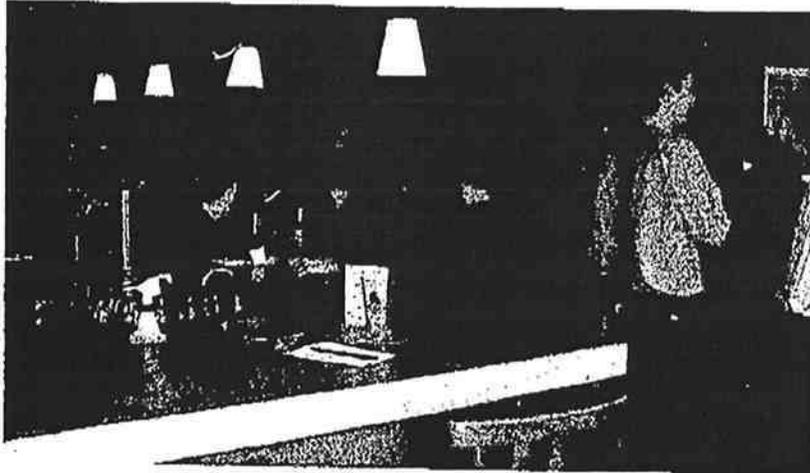
People thought this was: Useful (1) Funny (1)  
Cool (1)

[Bookmark](#)   [Send to a Friend](#)   [Add owner comment](#)  
[Link to This Review](#)

1 to 11 of 11

# openings See who's moving in

## Washington



### Black Raven Brewing Company

14679 NE 95th St., Redmond  
425.881.3020, [www.blackravenbrewing.com](http://www.blackravenbrewing.com)  
Tues-Thur 3-9pm, Fri 3-10pm, Sat noon-10pm, Sun noon-7pm

Inconspicuously set in a Redmond business park, Black Raven is the brain child of Beaux Bowman and Kathryn Gillespie, two Northwesterners determined to turn their love of beer into a business. Together with brewer Andy Lapworth, Bowman has developed a selection of easy-drinking Northwest-style ales. "Our core beers aren't limited to style guidelines; we plan to let the market and our customers dictate the beers we make," says Bowman.

Currently, Bowman and Lapworth are brewing a range of beers from the Kristale Wheat to Trickster IPA, and the Tamerlane Brown Porter. The 6.8 percent ABV IPA is well-balanced and true to style without killing your taste buds, while the mild-mannered Brown Porter has been the biggest surprise so far. "[It] has been our most successful beer—it hits a niche in the range of Northwest styles that people have been looking for," says Bowman.

For the full range of Black Raven brews, be sure to visit the impressive tasting room. It's evident that no details were spared in its construction—heavy wood tables and stools accent the stone work on the walls and the ambient lighting makes it a welcome post-work beer destination. Though the food selection is limited to chips and peanuts, guests are encouraged to bring their own meals or order pizza from neighboring Flying Saucer Pizza, a locally-owned restaurant offering pizza, pasta, calzones, and salads.

Bowman hopes that the attention to detail in the tasting room assures people that the same care is going into their beer. Starting with a 15-barrel brew house, Bowman hopes to continue expanding beer production in the next five years and eventually add a pub. "We hit the ground running on this project, and really underestimated the demand, but it's a great problem to have," admits Bowman.

Whether it's this attention to detail or the luck associated with their mascot, Black Raven Brewing is certainly poised for continued success.

-MF

### Riverport Brewing Company

150 Ninth St., Suite B, Clarkston  
509.758.8689, [www.riverportbrewing.com](http://www.riverportbrewing.com)  
Mon-Sat noon-8pm

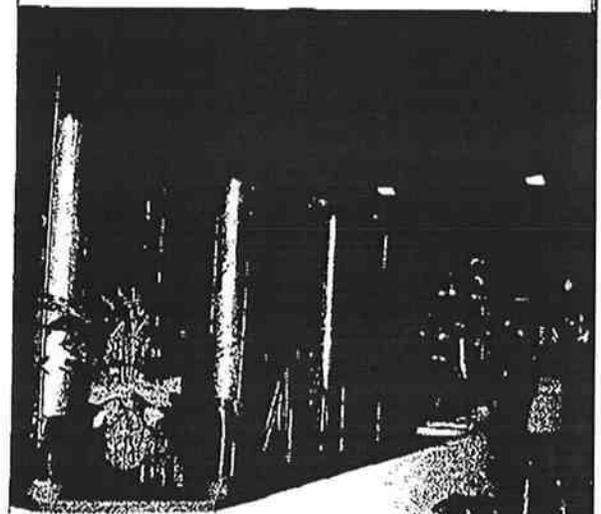
At age ten, Pete Broyles could scarcely have imagined he would one day open a brewpub with Mr. Eveland, his fourth grade teacher. Years later, however, Broyles and Marv Eveland together with wives Nancy and Karen, have partnered to form Riverport Brewing Company in Clarkston, Washington. The goal is to introduce craft beer to the denizens of Washington's easternmost frontier.

"People around here have Keystone Light in their blood," says Broyles. "That's why our motto is 'Discover Beer All Over Again.' We want them to discover the flavor of craft ales." To ease the transition, Broyles and Eveland brew several approachable ales including the straw colored Blonde Moment and a Scottish-influenced River Rat Red. From there, it's a short step towards appreciating the Seven Devil's IPA or Riverport's 70 percent ABV Bedrock Rock.

With a seven-barrel brewery resurrected from the defunct Karlsson Brewing in Sandy, Oregon, Riverport now serves beer six days a week at their tasting room located one block from Snake River. They have no kitchen but provide popcorn to munch on, and guests are encouraged to bring their own food or up from area restaurants.

If you have a free afternoon, park yourself on a locally crafted birdseye ponderosa barstool and soak up a tray of six Riverport beer samples. In the works is an outdoor patio and beer garden which will complete the transition from this former Fritos factory to a beer oasis.

-Red Diamond



### いろいろな地ビールも飲みたい欲張りな人に ネイキッド・シティ

ビール好きのドンさん、ドナルドさんが運命的な出会いを果たし、昨年10月に一緒にオープンしたタップハウス。自前のビールの準備も整い、この8月には4種類がそろそろ予定だ。24種類の生ビールのうち、この4種類を除く20種類は、地元ブリュワリーを中心に西海岸から人気の地ビールを集めており、なくなるごとに別の新しいビールに替わる仕組み。ボトルでも95種類、世界各地から集められ、飲み比べができるのがうれしい。毎月第3火曜にはブリュワーズ・ナイトを実施し、限定ビールも登場する。



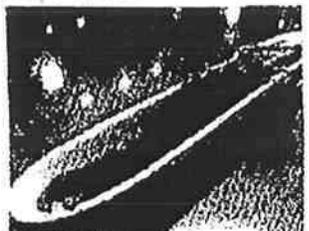
▲スパイシーなベルギーのイーストを用いた自家製の「Dutsele」(\$4)はアルコール度数8%。ほのかにバナナの香りがする

ビールだけではなく、地産地消を心掛け、オーガニック食材を多用したパブ・フードは季節ごとにメニューが替わる本格派。サンドイッチに付

くサラダの自家製ブルーチーズ・ドレッシングのおいしさなど、シンプルながらこだわりがそこかしこに見られる。



▲ドンさん(写真右)とドナルドさん(同左)。年齢も職業もバラバラだったふたりが、知人を通じて出会い、ビール作りという共通の夢に向かいタッグを組んだ



▲季節限定品、ヤキマ・バレー産ホップの葉を使ったピクルス(\$4.50)。ライトなビールに合うさっぱりとした酸味がヤキマホップに

■Naked City Taphouse **ツリーウッド**  
8564 Greenwood Ave. N., Seattle, WA 98103 ☎206-838-6299  
●営業時間:4:00 p.m.~11:00 p.m.(金曜~1:00 a.m.,土曜1:00 p.m.~1:00 a.m.,日曜1:00 p.m.~4:00 p.m.) ●休み:なし www.nakedcitybrewing.com  
●ハッピー・アワー◆ 月~金曜 4:00 p.m.~7:00 p.m., 日曜終日

### アジア料理に合うビールがずらり トレード・ルート

ブリュワリー、ワイナリーが次から次へ参入しているリウス・パークに、2年前、ラフティング・ブダの名でオープンし、今年4月に社名を変更したトレード・ルート。大学時代から家でビール作りを始めたというクリスさん、ジョーさんのビールは、アジアを意識したユニークな食材が用いられているのが特徴。併設されたテイasting・ルームでは、6種類のビールを\$3(小グラスなら\$1)で試飲でき、持ち帰りもできる。特に味



▲手前から日本産ビール「Dragon King Lager」、新鮮なマンゴを使った「Mango Weizen」、ヘーゼル・ナッツの香りがタイ料理にぴったりの「Flander Brown Ale」。9月には沖縄の黒いもを用いたビールも登場予定

▶岩からクリスさん、ジョーさん、そして5カ月前にフィリピンから手頃にやってくる、クリスさんのいとこのフランシスさん。ほとんどのレシピはジョーさんが考案している



わって欲しいのは、日本で飲むビールのおいしさを再現したという「Dragon King Lager」。アメリカで製造される日本ブランドのビールにはない、ほんのりした甘さと爽快感は、大の日本好きのふたりだからこそ出ることができた味わい。名のある地元和食店が続々と仕入れていることでも、完成度の高さは折り紙付きだ。毎週土曜2:00 p.m.から実施している見学ツアーにもぜひ参加してみよう。

■Trade Route Brewing Company **リウス・パーク**  
9370 15th Ave. S., #CE2, Seattle, WA 98108 ☎206-762-3642  
●営業時間:4:00 p.m.~6:00 p.m.(土曜1:00 p.m.~)  
●休み:日・月曜 www.traderoutebrewing.com

### イーストサイドから世界へ羽ばたく地ビールを ブラック・レイヴン

ボさんがプロのブリュワラーとして8年経験を積み、満を持して仲間と自分達のブリュワリーを開いたのは約4カ月前のこと。「レッドモンドには2001年から住むが、イーストサイドにブリュワリーが少ないのが不満だった」と、コミュニティに貢献したいという思い、そしてビール造りへの情熱と起業の夢を一緒に形にしたのがこのブリュワリーだ。人気のビールは「Trickster IPA」で、ホッ



●際どい肉質のタップルームには30歳以上が用意され、1杯\$5(小グラス\$3.75)で生ビールが飲める。軽いスナック以外のパブ・フードはなく、自分で食べ物を持ち込める  
©Black Raven Brewing Company

ブの苦味とモルトのフレーバーとのバランスにこだわり、他社のIPAとは線を画す独自のテイストを生み出すことに成功。「世界レベルのビールを造ることがゴール。すべてがオリジナルの味わい」と自信を見せるボさんは、木製樽で熟成させたものや、ベルギー・スタイルのビールも考案中という。タップルームでは、外に出していない限定品や試作品も随時提供。少量生産のため、いつも数時間でなくなってしまうそう。



▲仕事傍りに、あるいは週末にゆったりと生ビールをぐりといきたい! 提供されるビールは持ち帰りもOK(ハーン・ガロン\$10)で、年内にはボトル販売も開始予定  
©Black Raven Brewing Company

■Black Raven Brewing Company **レッドモンド**  
14679 NE 95th St., Redmond, WA 98052 ☎425-881-3020  
●営業時間:3:00 p.m.~9:00 p.m.(金曜~10:00 p.m.,土曜12:00 p.m.~10:00 p.m.,日曜12:00 p.m.~7:00 p.m.) ●休み:月曜 www.blackravenbrewing.com

[PNWLocalNews.com](http://PNWLocalNews.com)

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Robert Bowman, left, owner and head brewer of Black Raven Brewing Company, standing next to brewer Andrew Lapworth, said the Redmond business is a 'neighborhood brewery' with a 34-seat taproom, selling pints, growlers or kegs of six standard Black Raven beers, as well as specialty series.

Rebecca Livingston, Redmond Reporter

related stories

Redmond Reporter

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- [Redmond, residents discuss proposed changes to temporary land uses](#)
- [Redmond's Jake Ewanchuk wins Lands End holiday art contest](#)
- [SKWIM lands in Redmond Pool](#)
- [Longtime Redmond business changes its name](#)

East King County

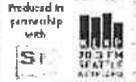
BKE 00071

- None at this time.

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## Search & Distill: Going Back for Black Raven

### What you drink when you drink with Eastside beer nerds.

By Maggie Savarino

published: June 17, 2009

**While at** Malt & Vine in Redmond on an emergency beer run, I picked up a bottle of a Belgian-style ale brewed by Black Raven Brewing. Not much can get me to the Eastside, let alone twice in one week, but this bottle had me journeying the next day, during rush hour, to its point of origin.

Driving up to Black Raven, just south of the Willows Run golf course on Willows Road in Redmond, you don't expect much. The brewery stands at the edge of an office park, with an entry that looks like it'd lead to a nondescript corporate office, not to a tasting room packed to the gills with more than 30 people at 4 p.m. on a Tuesday. The space opened in mid-April, and has enjoyed good word-of-mouth among townfolk and the beer community. The crowd is super-friendly, as are the employees, who take time to recommend different beers even when the place is jammed. Drinkers seem to come from the surrounding industrial area, but the wardrobe includes at least 40 percent beer-swig Ts and polos. Clearly, Eastside beer nerds have a new haunt; this brewery has filled a niche.

I'm also a big sucker for this brewery's totem and gimmick. All the beers reference in some way historical or literary ravens of note, starting with the Trickster IPA, which just won a silver medal at the North American Beer Awards in the American Strong Pale category. The beer smells softly of fresh tropical fruit, balanced with the Northwest forest-floor aroma of hops; the effect lifts your mood as much as your palate. Even at this level of aggressive hopping, the flavor remains balanced—the hops never manage to rake away all that marvelous fruit.

The thing I notice most about the beers at Black Raven is the attention paid to aromatics. Some people eat with their eyes, but I live to smell. The coconut stout on tap at the brewery right now is anything but gimmicky, a cooling blend of dark chocolate and the mild flavor of young coconut. It smells like someone milked a Mounds bar, and the taste is subtle, with a dry finish that allows you to exhale a hint of lingering coconut. Their Kristale Wheat, essentially a filtered hefeweizen, leads with a note of pungent fruit I couldn't quite figure out, mingling with the happy smell of bread dough and fading to a clean, crisp finish that marks a nice change from the average hefeweizen or lager. And the Tamerlane Brown Porter goes in like an English brown and down like a porter, all toffee on the front and unsweetened chocolate at the end. I can think of 10 things I want to do with this beer, including making a caramel, braising just about anything, and bathing in it.

Beaux Bowman and Kat Gillespie own Black Raven; Bowman is the head brewer, sharing brewing duties with Andy Lapworth. Bowman gained brewing experience from a two-year stint at Mac & Jack's just across town, and also worked as a brewer for the Ram in University Village for two years. He and Gillespie hope one day to add a kitchen to the space, but for now they're happy keeping up with the production demand and don't want to expand too quickly. They also have plans for more esoteric, barrel-aged beers.

For now, Black Raven's tasting room is open six days a week, serving pints and providing growlers and kegs to go. I can't think of a better pit stop to cleanse your palate of the area's thick red wines. The brewery

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8/5/2009

also will pour their beer this weekend at the Washington Brewers Festival at St. Edward Park in Kenmore (visit [washingtonbeer.org](http://washingtonbeer.org) or [blackravenbrewing.com](http://blackravenbrewing.com) for more information).

[msavarino@seattleweekly.com](mailto:msavarino@seattleweekly.com)



## MAYOR JOHN MARCHIONE SPEAKS AT GREATER REDMOND CHAMBER OF COMMERCE LUNCHEON

BY CHRIS HOFFMANN



Mayor John Marchione was the featured speaker for the GRCC's April Membership Luncheon. Speaking

ing to a packed house, the Mayor went over the progress that the City has made in the first year of his term.

As all mayors do, John faces an uphill climb out of the current economic crisis. Because of John's efforts coupled with that of a willing Council, the City of Redmond

enjoys a relatively sound financial footing as this goes to press.

Council has been conservative over the last few years to ensure that Redmond is able to weather an economic storm.

I was pleased to be invited to the ground breaking for the new 32nd Street Bridge project. This will truly be a divine gateway to Redmond. The "shovel ready" project is funded by the City of Redmond, the Federal Stimulus Funds and Microsoft. This is a fairly impressive public/private partnership. Stimulus funding funnel's through Puget Sound Regional Council and has met all of the federal and state criteria. It has the Gover-

*Continued on page 6...*

## BLACK RAVEN BREWERY REDMOND'S NEWEST BREW PUB

BY CHRIS HOFFMANN

On a sunny Friday afternoon, Black Raven Brewery opened its doors to an exuberant crowd of thirsty well wishers. Robert

The name Black Raven comes from an old black and white picture from a once famous London Brewery that had a tame "mascot" raven



GREATER REDMOND CHAMBER OF COMMERCE

SAVE THE DATE! August 24th, 2009  
6th ANNUAL GOLF TOURNAMENT, DINNER & AUCTION  
Bear Creek Country Club

### JUNE MEMBERSHIP LUNCHEON

Wednesday, June 17th

Presentation by: **Rep. Ross Hunter**  
Topic: **Education**

Ross Hunter's top 3 priorities: 1) building world-class schools, 2) crafting a sustainable budget that invests in the economic future and still protects our most vulnerable populations, and 3) revamping state government to improve accountability, transparency, and effectiveness.

**Matt's Rotisserie**  
Redmond Town Center  
16551 NE 74th Street  
11:30am - 1pm

\$30 Members  
\$40 Non-Members & no RSVP

RSVP online or by phone 425-885-4014  
[www.RedmondChamber.org](http://www.RedmondChamber.org)

"Beaux" Bowman and his partner Kat Gillespie opened a microbrewery with a retail showroom. Beaux and Kat are helping to create a "beer" destination in the Redmond/Woodinville corridor. Located on 95th (right side) just off Willows Road, the brewery sits in an industrial park. There is adequate parking and welcoming faces inside.

Bowman started as a home brewer, advanced to Mac and Jacks and then to Celtic Bayou as a brewer. He was adamant about starting his business in Redmond. It is where he got his start, and is very loyal to the city where he got his start.

The brewing takes about three weeks per batch. It takes three days alone to mix and cook and filter. The brewery is currently on a "brew as you go" routine, later in the year they will begin to bottle in 22 ounce bottles and "dinner bottles." They are also meeting with restaurants to distribute some of their bottled product.

named Joey. Evidently ravens have had a history of being held in high esteem by brewers, particularly in Britain. The photograph was discovered by the owner in his early home-brewing days. It has become the name, symbol and talisman for Black Raven Brewery. His brother, James Bowman created the logo, much of the artwork and signage for the brewery. The logo is distinctive and translates

*Continued on page 6...*

#### Inside This Issue:

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## CITY OF REDMOND TRANSPORTATION PLAN UPDATE BY LORI PECKOL

One of the principles underlying Redmond's land use and transportation plans is the need for the plans to be consistent and work together in support of community goals.

Redmond's long-range transportation plan was last updated in 2007 and the analysis underlying Redmond's long-range growth targets was last updated in 2002.

Since then, much change has occurred in the community, including residential and commercial development, updates to zoning and neighborhood plans, and completion of major transportation studies for the Downtown.

Redmond needs to update its 2022 transportation plan and growth targets to reflect these changes. In April, staff sought feedback on proposed transportation updates from the Chamber's Government Affairs Committee and Board of Trustees.

Chamber members identified a number of key questions related to cost estimates, opportunities to reduce costs, metrics to help pri-

oritize projects, and opportunities to leverage funds.

Next, the City's Planning Commission will begin review of the proposed updates.

For more information, contact Lori Peckol at 425-556-2411 or Don Cairns at 425-556-2834.

## REDMOND CITY TELEVISION

RCTV was created in 1996 as a comprehensive and convenient way for residents to receive information about issues, services and events within Redmond.

Our award winning programming tells the stories and highlights the unique character of our community.

Check out the schedules for our two 24 hour channels **RCTV 21** and **RCTV 76** and watch live streaming video or OnDemand programming from 24/7 via our website <http://www.redmond.gov/aboutredmond/rctv/ondemandindex.asp>

## HR CORNER BY TRISH TOKAREK

Do you know what to do if an employee complains to you about an inappropriate joke or comment? Many managers think they can ignore sexual harassment until there's a formal complaint, but that's a dangerous course. In fact, the opposite is true: Most experts recommend encouraging complaints.

Yes, encourage complaints. You want employees coming to you early on when you can still do something about the problem, rather than wait for the complaint to go to an outside attorney. At that point, it's often too late to find a quick solution. Handling complaints right away is far better, easier, less expensive, and less time-consuming than dealing with them in a court of law.

Very often, at the early stages, with an apology and a quick intervention by HR, a problem can be solved. But if it festers, is repeated, and no action is taken, loyalty evaporates quickly, replaced by an "I'll show them" attitude that is not easily turned.

Experts suggest that you need a good complaint system even if employees do not take advantage of it. This is because of the so-called "affirmative defense," which may give employers a safe haven if there was a complaint system in place and a harassed employee failed to take advantage of it.

The bottom line is that your policies, actions, and training should make it clear to any outside investigator, court, or jury that you had a system in place, that the employees knew about it, and that they knew how to access it.

For more information regarding handling complaints, establishing a complaint system, and training around harassment in the workplace, contact Kinnections at [info@hrkinnections.com](mailto:info@hrkinnections.com)

## INTERNATIONAL BUSINESS CORNER—JUNE 2009 INTERNATIONAL WASHINGTON BY SAM KAPLAN

At a large international event earlier this year, someone came up to me and said, "I want to introduce you to my friend from Kyrgyzstan." Their friend turned out to be the honorary consul who asked me about bringing Kyrgyzstan's Ambassador to the Puget Sound region.

Relationships is the name of the game in international trade, especially with trade partners in Asia and the Middle East. Every week there is one international program or another taking place in our region.

Certainly the Trade Alliance organizes numerous programs centered on international business. In the next few months alone we have a program on export licensing, our Summer Schmooze, and a program on Kilakyushu, Japan. The Schmooze, of course, is all about relationships. This year the event is taking place at Safeco Field, a fitting location since the

Seattle Mariners have more international players on their roster than any other team in baseball. Schmoozing at Safeco will be the broad international community of the Puget Sound region.

But there are many other programs focusing on other international issues, from policy to culture, taking place throughout the Puget Sound region. These programs are a great opportunity to learn about other parts of the world and to network with key officials and business people from important international markets. The Japan America Society organizes programs around Japan, for example, or the Foundation for Russian American Economic Cooperation unsurprisingly puts together programs on Russia and its environs.

You may end up meeting a top business official from India, a policy maker from

China or a cultural leader from Spain. But, in addition to learning about and networking with international leaders, attendees also have the opportunity to network with like minded individuals. At our program on Japan, the attendees will be people already doing business or interested in doing business in Japan. These could be your future clients, partners, employers or employees.

This is all part of the giant Puget Sound international circle. We are the most internationally tied region in the United States which leads to many international organizations locating in our area which leads to even more international ties which leads to...well, you get the idea.

These international organizations do not exist in a cold uncaring universe but instead we coordinate with each other, partly through something called Interna-

tional Staff Group (ISG). Each month, the heads of the international organizations meet to discuss various issues and to keep each other apprised of activities. Occasionally the international organizations work through ISG on a special initiative. One such initiative took place earlier this year when an International Washington reception was organized and held at the Governor's Mansion in Olympia.

State legislators came to a sold out event at which the Governor spoke about the importance of our state's international ties. Every nook and cranny of the venerable mansion was filled with professionals engaged internationally, whether in trade and business, culture, arts, education and all the other threads that weave our region's international tapestry. And, one honorary consul from Kyrgyzstan.



**The Greater Redmond Chamber of Commerce**

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**Danielle Lynch** - Director of Finance and Operations  
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**WELCOME NEW MEMBERS!**

**Waxen Art** will open on June 15th, 2009 in the center plaza of Redmond Town Center. The grand opening will be the following Friday, June 19th from 5-9pm to allow customers of all ages to meet the Waxen Art staff and learn about candle and glass making. Adults can enjoy appetizers and a glass of wine while they shop and custom-make their first candle!

At Waxen Art, customers of all ages have the unique opportunity to design and make their very own mosaic chunk candles and fused glass art. Customers can also request custom-made candles and shop from a variety of unique candle and home décor products. Waxen Art has recently added a very successful line of wine-related candles and accessories including store-made wine glass and martini glass gel candles, and wine bottle gel candles.

Another festive way to enjoy the Waxen Art experience is to have an in-store party for groups of up to 30. Waxen Art also has a portable version that can be brought to your location.

Waxen Art opened in Kent, WA December of 2007 by Matt Yoo. The Kent store will close at the end of May so he can focus on his new store in Redmond.

For additional information on Waxen Art contact Matt Yoo at [matt@waxenart.com](mailto:matt@waxenart.com) [www.waxenart.com](http://www.waxenart.com) or 206.579.5434.

**John Stilin** Running for Redmond City Council in the fall 2009 elections. He is pursuing the position currently held by Nancy McCormick, who announced earlier this year that she will not run for re-election after 24 years of service to Redmond. Nancy has since pledged her support to John's campaign.

Professional experience and education have prepared John to serve on the City Council. He holds a Bachelor's degree from the University of Wisconsin-Milwaukee in Business Administration. In a business career that spanned computer programming and systems design, product development, marketing, sales, and finance responsibilities, he established a reputation as a problem solver through innovative thinking and a commitment to excellence.

John is currently Chairman of the Redmond Arts Commission, and also serves as Co-Chair of the Redmond Viewpoint Neighborhood Citizens Advisory Committee. In 2008, he participated in Redmond's Budgeting by Priorities process as a citizen representative on the Business Priority Team.

A native of Milwaukee, Wisconsin, John moved to Redmond in late 1991 to work for Microsoft. He, along with his wife Sherry, and their three sons, Matt, Nick, and Ben, has lived on Education Hill for the past 17 years.

**2009 BOARD OF TRUSTEES**

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**Bronze 10 - 14 Years (1995 - 1999)**

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1981 Greater Redmond Transportation Mgmt Assoc.  
1986 Magellan Architects  
Tuttle & Associates  
V P Peri Painting Company  
1992 Northwest Career Colleges Federation  
1993 Rep. Ross Hunter 45th District  
A Better Way, Inc.  
AAA Washington Inland  
Costco Wholesale  
Pushing Boundaries  
Eastside Saw

2000 Partner On-Call Network  
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2001 Hal Woosley Properties Inc.  
2001 MTC  
2001 PS Business Parks  
2004 Trammell Crow Residential  
2005 Great Play  
2005 Lanxess  
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2005 Pallino  
2005 Top Foods  
2006 Wright Runstad & Company

**NEW MEMBERS SPOTLIGHTS AND EVENTS WITH OUR MEMBERS...**



**Sign A Rama** is the largest full service sign company in the world. With 23 years in business and over 900 locations in nearly 60 different countries, Sign A Rama has the expertise to handle all of your signage needs and a new location has just opened here in Redmond. Opened by Graham and Jack Doran, long time Eastside locals, (both graduating from Bellevue High School in '93 and '64 respectively), the team at Sign A Rama Redmond will strive to provide you with not only the highest quality signs, but also the highest quality customer service. We will work closely with you to custom design all of your signage needs and turn around the result in a very timely fashion. In regards to actual products the simple fact is that any sign you can think of, we can get for you. This ranges from the simplest banner, to vehicle wraps and graphics, to digital signs; all designed to help grow your business. Signs are the most cost effective way to bring attention to your company and products. Call or stop by to discuss your signage needs. Note that we will offer a 10% discount to all fellow Chamber members through the end of June on your first sign purchased. Thank you for considering Sign A Rama, where the world goes for signs.

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The loudspeaker that sings

**Eficion LLC** ([www.eficion.com](http://www.eficion.com)) is a local loudspeaker maker, and has a showroom in Redmond Town Center at unit F225 (Ficion Audio).

Most of us are audiophiles and tinkerers. Our journey started at being not happy with what we could find in the marketplace, and we thought a better job could be done.

When finally a far superior loudspeaker was built, we decided to form our own company – a fabless loudspeaker design house. Without running a factory, our lean operation model allows us to give best value to our customers and to have a long term viability. Yet we carefully choose and work very closely with our foundry to maintain quality and stability.

Our Ficion lines of loudspeakers sound very lifelike, as Jason Serinus of Stereophile puts it, “the F300 enables voices to hang in space ....” Well, a song is worth a thousand words.

You are welcome to bring your own favorite CDs and give them a spin in our systems. Then you may realize what we mean by “the loudspeaker that sings”.

Contact: [pi@eficion.com](mailto:pi@eficion.com) 425.220.4769.



**What is Rubbish Truck?** Rubbish Truck is a locally owned company that has a convenient, cost-effective, on-demand solution for rubbish removal. We provide clean trucks, uniformed crews, scheduled service and upfront rates. We'll remove almost anything from old furniture and appliances, to garage items and renovation debris. Our professional crews provide all the loading, lifting, labor and disposal of your unwanted rubbish. We even do tenant clean-outs for property managers and foreclosure trash-outs for banks.

**How much does it cost?** Our rates are based on volume and how much room your rubbish items take up in our truck. Meaning, you will only be charged for the size of the load.

**What does Rubbish Truck take away?** Anything from household items to renovation or construction debris and yard waste.

**Where does the Rubbish go?** Most rubbish is taken to the nearest solid waste facility for proper disposal. However, items that are deemed salvageable are taken to the appropriate charity drop-off and/or recycling locations. 65% of our loads are recycled!

**Why use Rubbish Truck rather than a container?** Rubbish Truck can be a more economical and efficient option compared to using a container.

We can be reached by calling 425.636.0840 Ext. 706 or visit us at [www.rubbishtruck.com](http://www.rubbishtruck.com)



The Challenge – Most organizations face a relentless challenge to do more with less. This challenge affects every part of the organization and stresses both human and technical resources.

Managing an organization's receivables efficiently and effectively is a vital activity; a life-blood that can be impaired when there is pressure to reduce costs and resources are scarce. In this context, finding the human and systems resources to deliver optimum receivables performance may not be a core competency for many organizations. Finally, economic stagnation and historically high consumer debt means there is fierce competition for “wallet share” when it comes to consumer or commercial collections.

**Accelerated Collection Service (ACS)** is a collection agency committed to delivering innovative solutions. ACS collaborates with its clients to achieve positive economic outcomes. We have extensive relationships with our strategic partners and work with organizations of all sizes.

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Host Andrea Lachmann and Lianne Moehrle with PS Business Parks.



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**RIBBON CUTTING - ESSCO SAFETY CHECK**



Dorah Wexler, Ann Goldberg, Mayor Marchione, Seth Goldberg, Bruce Sult, Debra Glugla.

MEMBERS AND EVENTS CONTINUED...

**“WIN”  
WOMEN  
IN  
NETWORKING**

The Redmond Chamber of Commerce has formed a new networking opportunity for professional women. Join us the last Tuesday of every month. June 30th will be at Designed Dinners from 5-7pm. RSVP for a great networking opportunity, appetizers, drinks and chance to win a gift certificate.

425.885.4014 or online [www.redmondchamber.org](http://www.redmondchamber.org)

**June 30th, 2009  
5-7pm at Designed  
Dinners**

16510 Cleveland Street Suite R

**“WIN” FEB EVENT**



*Diana Merritt - Merit Home Finance, Cheryl Kenyon - Redmond General Insurance and Candace Carlson - Windermere.*

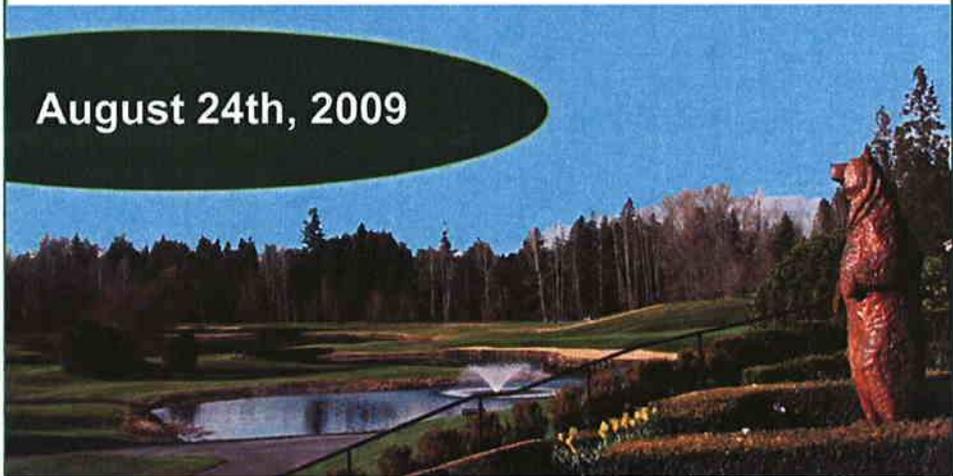


*Karen Snapp - Exec. Women's Golf Assoc., Kristen Gonzales - Sterling Savings, Leslie Morand & Debra Glugla - Marbella Day Spa, and Claire Cahill - Send Out Cards.*

**GREATER  
REDMOND**  
CHAMBER OF COMMERCE

*Greater Redmond Chamber  
6th Annual Golf Tournament  
Dinner & Auction  
Bear Creek Country Club*

**August 24th, 2009**



**Compete for your chance to win \$100,000 in the Shoot-Out!**

\$175/per player includes 18 holes of golf, cart, dinner, tee prizes and more!  
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**Foursomes:** Columbia Bank, Falco Sult & Co. (3 teams) and Emerald Heights.

If you would like more information on sponsor opportunities, tickets to golf, or donating to the auction contact Danielle or Carla with the Greater Redmond Chamber of Commerce at 425-885-4014.



# North American Brewers' Association



## 2009 Competition Results by Category

### 1A/C/E - Bavarian Style Hefeweizen/Kristall Weizen/Berliner Weisse - Final Round

|               |                                  |                      |                          |                              |
|---------------|----------------------------------|----------------------|--------------------------|------------------------------|
| <b>Gold</b>   | Sierra Nevada Brewing Company    | Boise, ID            | Sierra Nevada Kellerweis | 1A-Bavarian Style Hefeweizen |
| <b>Silver</b> | Ram Brewery                      | Tacoma, WA           | Big Horn Hefeweizen      | 1A-Bavarian Style Hefeweizen |
| <b>Bronze</b> | BJ's Restaurant & Brewery - Reno | Huntington Beach, CA | Harvest Hefeweizen       | 1A-Bavarian Style Hefeweizen |

### 1B/D - Dunkel Weizen / Weizen Bock - Final Round

|               |                                |                |                        |                  |
|---------------|--------------------------------|----------------|------------------------|------------------|
| <b>Gold</b>   | Michelob Brewing Company       | St. Louis, MO  | Michelob Dunkel Weisse | 1B-Dunkel Weizen |
| <b>Silver</b> | Silver City Brewing Company    | Silverdale, WA | Beautimus              | 1D-Weizen Bock   |
| <b>Bronze</b> | Ram/Big Horn Brewing, Puyallup | Pullallup, WA  | Uber Dunkel 2009       | 1B-Dunkel Weizen |

### 2A - Kolsch - Final Round

|               |                            |                  |                             |           |
|---------------|----------------------------|------------------|-----------------------------|-----------|
| <b>Gold</b>   | Pelican Pub & Brewery      | Pacific City, OR | Kiwanda Cream Ale           | 2A-Kolsch |
| <b>Silver</b> | Alaskan Brewing Company    | Juneau, AK       | Alaskan Summer Ale          | 2A-Kolsch |
| <b>Bronze</b> | Ice Harbor Brewing Company | Kennebec, ME     | Ice Harbor Kolsch Brand Ale | 2A-Kolsch |

### 2B - Alt - Final Round

|               |                                |                    |                       |        |
|---------------|--------------------------------|--------------------|-----------------------|--------|
| <b>Gold</b>   | Golden City Brewery            | Golden, CO         | Legendary Red Ale     | 2B-Alt |
| <b>Silver</b> | Redrock Brewing Company        | Salt Lake City, UT | Northern German Brown | 2B-Alt |
| <b>Bronze</b> | Red Lodge Ales Brewing Company | Red Lodge, MT      | Glacier Ale           | 2B-Alt |

### 3A - Munich Helles - Final Round

|               |                                  |             |                      |                  |
|---------------|----------------------------------|-------------|----------------------|------------------|
| <b>Gold</b>   | Ram Restaurant & Brewery - Boise | Boise, ID   | Butterrocket Lager   | 3A-Munich Helles |
| <b>Silver</b> | Mauui Brewing Company            | Lahaina, HI | Bikini Blonde Lager  | 3A-Munich Helles |
| <b>Bronze</b> | Caldera Brewing Company          | Ashland, OR | Caldera Helles Lager | 3A-Munich Helles |

### 3B - Bohemian Pilsner - Final Round

|               |                         |                    |                     |                     |
|---------------|-------------------------|--------------------|---------------------|---------------------|
| <b>Gold</b>   | Bohemian Brewery        | Midvale, UT        | Czech Pils          | 3B-Bohemian Pilsner |
| <b>Silver</b> | Pug Ryans Brewery       | Dillon, CO         | Pallavicini Pilsner | 3B-Bohemian Pilsner |
| <b>Bronze</b> | Redrock Brewing Company | Salt Lake City, UT | Czech Pilsner       | 3B-Bohemian Pilsner |

### 3C - German Pilsner - Final Round

|               |                             |             |                      |                   |
|---------------|-----------------------------|-------------|----------------------|-------------------|
| <b>Gold</b>   | Hoppers Grill & Brewing Co. | Midvale, UT | This is the Pilsener | 3C-German Pilsner |
| <b>Silver</b> | World Brews/Bavaria N.V.    | Novato, CA  | Bavaria              | 3C-German Pilsner |
| <b>Bronze</b> | Caldera Brewing Company     | Ashland, OR | Caldera Pilsner Bier | 3C-German Pilsner |

### 3D/F - Dortmunder/ Export / Marzen - Oktoberfest - Final Round

|               |                             |                |                 |                         |
|---------------|-----------------------------|----------------|-----------------|-------------------------|
| <b>Gold</b>   | Samuel Adams                | Boston, MA     | Oktoberfest     | 3F-Marzen - Oktoberfest |
| <b>Silver</b> | Bohemian Brewery            | Midvale, UT    | Viennese Lager  | 3F-Marzen - Oktoberfest |
| <b>Bronze</b> | Silver City Brewing Company | Silverdale, WA | Copper Mt. Bock | 3F-Marzen - Oktoberfest |

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**3E - Vienna - Final Round**

|               |                            |             |                    |           |
|---------------|----------------------------|-------------|--------------------|-----------|
| <b>Gold</b>   | Millstream Brewing Company | Amana, IA   | Schild Brau Amber  | 3E-Vienna |
| <b>Silver</b> | Dillon DAM Brewery         | Dillon, CO  | Dam Straight Lager | 3E-Vienna |
| <b>Bronze</b> | Snake River Brewing Co.    | Jackson, WY | Snake River Lager  | 3E-Vienna |

**3G - Munich Dark - Final Round**

|               |                          |                     |                     |                |
|---------------|--------------------------|---------------------|---------------------|----------------|
| <b>Gold</b>   | Chuckanut Brewery        | Bellingham, WA      | Chuckanut Dunkel    | 3G-Munich Dark |
| <b>Silver</b> | Michelob Brewing Company | St. Louis, MO       | Michelob Amber Bock | 3G-Munich Dark |
| <b>Bronze</b> | Grupo Modelo             | Mexico City, Mexico | Negra Modelo        | 3G-Munich Dark |

**3H - Schwarzbier (Black Beer) - Final Round**

|               |                         |                    |                      |                             |
|---------------|-------------------------|--------------------|----------------------|-----------------------------|
| <b>Gold</b>   | Uinta Brewing Co.       | Salt Lake City, UT | Kings Peak           | 3H-Schwarzbier (Black Beer) |
| <b>Silver</b> | FX Matt Brewing Company | Utica, NY          | Saranac Black Forest | 3H-Schwarzbier (Black Beer) |
| <b>Bronze</b> | Rahr & Sons Brewing LP  | Fort Worth, TX     | Rahr's Ugly Pug      | 3H-Schwarzbier (Black Beer) |

**4A - Traditional Bock - Final Round**

|               |                                      |                |                           |                     |
|---------------|--------------------------------------|----------------|---------------------------|---------------------|
| <b>Gold</b>   | Ram/Big Horn Brewery - Salem, Oregon | Salem, OR      | Slam Dunkel Bock          | 4A-Traditional Bock |
| <b>Silver</b> | Chuckanut Brewery                    | Bellingham, WA | Chuckanut Strong Bock     | 4A-Traditional Bock |
| <b>Bronze</b> | Samuel Adams                         | Boston, MA     | Longshot Traditional Bock | 4A-Traditional Bock |

**4B - Helles Bock / Maibock - Final Round**

|               |                                 |                  |                           |                          |
|---------------|---------------------------------|------------------|---------------------------|--------------------------|
| <b>Gold</b>   | C.B. Potts Restaurant & Brewery | Fort Collins, CO | Hell's Bock               | 4B-Helles Bock / Maibock |
| <b>Silver</b> | Schooner's Grille & Brewery     | Antioch, CA      | May Bock                  | 4B-Helles Bock / Maibock |
| <b>Bronze</b> | Capital Brewery Co., Inc.       | Middleton, WI    | Capital Blonde Doppelbock | 4B-Helles Bock / Maibock |

**4C - Doppel Bock - Final Round**

|               |                           |               |                             |                |
|---------------|---------------------------|---------------|-----------------------------|----------------|
| <b>Gold</b>   | Capital Brewery Co., Inc. | Middleton, WI | Capital Imperial Doppelbock | 4C-Doppel Bock |
| <b>Silver</b> | Samuel Adams              | Boston, MA    | Double Bock                 | 4C-Doppel Bock |
| <b>Bronze</b> | Grand Teton Brewing Co.   | Victor, ID    | Double Vision               | 4C-Doppel Bock |

**5A - Ordinary Bitter - Final Round**

|               |                          |                    |                         |                    |
|---------------|--------------------------|--------------------|-------------------------|--------------------|
| <b>Gold</b>   | Utah Brewers Cooperative | Salt Lake City, UT | Squatters Organic Amber | 5A-Ordinary Bitter |
| <b>Silver</b> | Howe Sound Brewing       | Squamish, Canada   | Bailout Bitter          | 5A-Ordinary Bitter |
| <b>Bronze</b> | Desert Edge Brewery      | Salt Lake City, UT | Red Butte Bitter        | 5A-Ordinary Bitter |

**5B - (Special) Best Bitter - Final Round**

|               |                               |                  |                              |                          |
|---------------|-------------------------------|------------------|------------------------------|--------------------------|
| <b>Gold</b>   | Ska Brewing Co.               | Durango, CO      | Ska Special                  | 5B-(Special) Best Bitter |
| <b>Silver</b> | Flyers Restaurant and Brewery | Oak Harbor, WA   | Spitfire Best Bitter         | 5B-(Special) Best Bitter |
| <b>Bronze</b> | Howe Sound Brewing            | Squamish, Canada | Baldwin & Cooper Best Bitter | 5B-(Special) Best Bitter |

**5C - (Extra Special) Strong Bitter ESB - Final Round**

|               |                        |               |                   |                                      |
|---------------|------------------------|---------------|-------------------|--------------------------------------|
| <b>Gold</b>   | Silverton Brewery      | Silverton, CO | Ice Pick Ale      | 5C-(Extra Special) Strong Bitter ESB |
| <b>Silver</b> | Harmon Brewing Company | Tacoma, WA    | Brown's Point ESB | 5C-(Extra Special) Strong            |

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|                                                                           |                               |                  |                                  |                                                       |
|---------------------------------------------------------------------------|-------------------------------|------------------|----------------------------------|-------------------------------------------------------|
| <b>Bronze</b>                                                             | Deschutes Brewery             | Bend, OR         | Bachelor ESB                     | Bitter ESB<br>5C-(Extra Special) Strong<br>Bitter ESB |
| <b>6A - English Summer Ale - Final Round</b>                              |                               |                  |                                  |                                                       |
| <b>Gold</b>                                                               | Big Sky Brewing               | Missoula, MT     | Trout Slayer Ale                 | 6A-English Summer Ale                                 |
| <b>Silver</b>                                                             | Pelican Pub & Brewery         | Pacific City, OR | Surfer's Summer Ale              | 6A-English Summer Ale                                 |
| <b>Bronze</b>                                                             | FX Matt Brewing Company       | Utica, NY        | Saranac Pale Pale Ale            | 6A-English Summer Ale                                 |
| <b>6B - English Pale Ale - Final Round</b>                                |                               |                  |                                  |                                                       |
| <b>Gold</b>                                                               | Wind River Brewing Company    | Pinedale, WY     | Gayle Force Pale Ale             | 6B-English Pale Ale                                   |
| <b>Silver</b>                                                             | Pike Brewing Company          | Seattle, WA      | Pike Pale Ale                    | 6B-English Pale Ale                                   |
| <b>Bronze</b>                                                             | Caldera Brewing Company       | Ashland, OR      | Caldera Ashland Amber            | 6B-English Pale Ale                                   |
| <b>6C - American Pale Ale - Final Round</b>                               |                               |                  |                                  |                                                       |
| <b>Gold</b>                                                               | Barley Brown's Brew Pub       | Baker City, OR   | Tumble Off Pale Ale              | 6C-American Pale Ale                                  |
| <b>Silver</b>                                                             | Montana Brewing Company       | Billings, MT     | Sharptail Pale Ale               | 6C-American Pale Ale                                  |
| <b>Bronze</b>                                                             | Carter's Brewing              | Billings, MT     | Amarillo Pale Ale                | 6C-American Pale Ale                                  |
| <b>6D - American Strong Pale Ale - Final Round</b>                        |                               |                  |                                  |                                                       |
| <b>Gold</b>                                                               | Sockeye Brewing Co.           | boise, ID        | Precocious Imperial Pale         | 6D-American Strong Pale<br>Ale                        |
| <b>Silver</b>                                                             | Black Raven Brewing Co.       | Redmond, WA      | Trickster IPA                    | 6D-American Strong Pale<br>Ale                        |
| <b>Bronze</b>                                                             | Silver Moon Brewing Company   | Bend, OR         | Panty Dropper Ale                | 6D-American Strong Pale<br>Ale                        |
| <b>6E - English-Style India Pale Ale - Final Round</b>                    |                               |                  |                                  |                                                       |
| <b>Gold</b>                                                               | Fish Brewing Company          | Olympia, WA      | Fish Tale Organic India Pale Ale | 6E-English-Style India Pale<br>Ale                    |
| <b>Silver</b>                                                             | Lone Peak Brewery             | Big Sky, MT      | Lone Peak IPA                    | 6E-English-Style India Pale<br>Ale                    |
| <b>Bronze</b>                                                             | Pike Brewing Company          | Seattle, WA      | Pike IPA                         | 6E-English-Style India Pale<br>Ale                    |
| <b>6F - American-Style India Pale Ale - Final Round</b>                   |                               |                  |                                  |                                                       |
| <b>Gold</b>                                                               | Ska Brewing Co.               | Durango, CO      | Modus Hoperandi                  | 6F-American-Style India<br>Pale Ale                   |
| <b>Silver</b>                                                             | Barley Brown's Brew Pub       | Baker City, OR   | W.F.O. IPA                       | 6F-American-Style India<br>Pale Ale                   |
| <b>Bronze</b>                                                             | Big Sky Brewing               | Missoula, MT     | Big Sky IPA                      | 6F-American-Style India<br>Pale Ale                   |
| <b>6G/8E - Double/Imperial India Pale Ale/Irish Red Ale - Final Round</b> |                               |                  |                                  |                                                       |
| <b>Gold</b>                                                               | Barley Brown's Brew Pub       | Baker City, OR   | Tankslapper                      | 6G-Double/Imperial India<br>Pale Ale                  |
| <b>Silver</b>                                                             | Marin Brewing Company         | Larkspur, CA     | White Knuckle Ale                | 8E-Double/Imperial Irish<br>Red Ale                   |
| <b>Bronze</b>                                                             | Laughing Dog Brewing          | Ponderay, ID     | Alpha Dog Imperial IPA           | 6G-Double/Imperial India<br>Pale Ale                  |
| <b>7A - American Amber Ale - Final Round</b>                              |                               |                  |                                  |                                                       |
| <b>Gold</b>                                                               | Montana Brewing Company       | Billings, MT     | Holligans IRA                    | 7A-American Amber Ale                                 |
| <b>Silver</b>                                                             | Flyers Restaurant and Brewery | Oak Harbor, WA   | First Flight Amber Ale           | 7A-American Amber Ale                                 |
| <b>Bronze</b>                                                             | Kettlehouse Brewing Company   | Missoula, MT     | Lake Missoula Amber              | 7A-American Amber Ale                                 |

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**7B - American Amber Lager - Final Round**

|               |                           |               |                         |                         |
|---------------|---------------------------|---------------|-------------------------|-------------------------|
| <b>Gold</b>   | Grand Teton Brewing Co.   | Victor, ID    | Teton Ale               | 7B-American Amber Lager |
| <b>Silver</b> | Capital Brewery Co., Inc. | Middleton, WI | Capital Wisconsin Amber | 7B-American Amber Lager |
| <b>Bronze</b> | Michelob Brewing Company  | St. Louis, MO | Michelob Amber Bock     | 7B-American Amber Lager |

**8A/B/C - Scottish Light / Scottish Heavy / Scottish Export - Final Round**

|               |                               |                  |                                  |                    |
|---------------|-------------------------------|------------------|----------------------------------|--------------------|
| <b>Gold</b>   | Kettlehouse Brewing Company   | Missoula, MT     | Cold Smoke Scotch Ale            | 8C-Scottish Export |
| <b>Silver</b> | Madison River Brewing Company | Belgrade, MT     | Copper John Scotch Ale           | 8C-Scottish Export |
| <b>Bronze</b> | Pelican Pub & Brewery         | Pacific City, OR | Mac Pelican's Scottish Style Ale | 8B-Scottish Heavy  |

**8D - Irish Red Ale - Final Round**

|               |                             |                 |                    |                  |
|---------------|-----------------------------|-----------------|--------------------|------------------|
| <b>Gold</b>   | Hoppers Grill & Brewing Co. | Midvale, UT     | McGee's Red Ale    | 8D-Irish Red Ale |
| <b>Silver</b> | Silver City Brewing Company | Silverdale, WA  | Ridgetop Red       | 8D-Irish Red Ale |
| <b>Bronze</b> | MillerCoors                 | Idaho Falls, ID | Killians Irish Red | 8D-Irish Red Ale |

**9A - English Mild Ale - Final Round**

|               |                                 |                   |                                  |                     |
|---------------|---------------------------------|-------------------|----------------------------------|---------------------|
| <b>Gold</b>   | Bertram's Salmon Valley Brewery | Salmon, ID        | Mount Borah Brown Ale            | 9A-English Mild Ale |
| <b>Silver</b> | Whistler Brewing Company        | Vancouver, Canada | Whistler Original Black Tusk Ale | 9A-English Mild Ale |
| <b>Bronze</b> | Flyers Restaurant and Brewery   | Oak Harbor, WA    | Barnstormer Brown Ale            | 9A-English Mild Ale |

**9B - English Brown Ale - Final Round**

|               |                         |             |                          |                      |
|---------------|-------------------------|-------------|--------------------------|----------------------|
| <b>Gold</b>   | Dillon DAM Brewery      | Dillon, CO  | Sweet George's Brown Ale | 9B-English Brown Ale |
| <b>Silver</b> | Snake River Brewing Co. | Jackson, WY | OB-1                     | 9B-English Brown Ale |
| <b>Bronze</b> | Ska Brewing Co.         | Durango, CO | Buster Nut Brown Ale     | 9B-English Brown Ale |

**9C - American Brown Ale - Final Round**

|               |                                      |              |                 |                       |
|---------------|--------------------------------------|--------------|-----------------|-----------------------|
| <b>Gold</b>   | Grand Teton Brewing Co.              | Victor, ID   | Bitch Creek     | 9C-American Brown Ale |
| <b>Silver</b> | Ram/Big Horn Brewery - Salem, Oregon | Salem, OR    | Bus Stop Brown  | 9C-American Brown Ale |
| <b>Bronze</b> | BJ's Restaurant & Brewery - Chandler | Chandler, AZ | Nutty Brewnette | 9C-American Brown Ale |

**10A - Brown Porter - Final Round**

|               |                               |                |                         |                  |
|---------------|-------------------------------|----------------|-------------------------|------------------|
| <b>Gold</b>   | Bear Republic Brewing Company | Cloverdale, CA | Peter Brown Tribute Ale | 10A-Brown Porter |
| <b>Silver</b> | Deschutes Brewery             | Bend, OR       | Black Butte Porter      | 10A-Brown Porter |
| <b>Bronze</b> | Carter's Brewing              | Billings, MT   | Black Magic Porter      | 10A-Brown Porter |

**10B - Robust Porter - Final Round**

|               |                             |              |                            |                   |
|---------------|-----------------------------|--------------|----------------------------|-------------------|
| <b>Gold</b>   | Silver Moon Brewing Company | Bend, OR     | Snake Bite Porter          | 10B-Robust Porter |
| <b>Silver</b> | Schooner's Grille & Brewery | Antioch, CA  | Robust Porter              | 10B-Robust Porter |
| <b>Bronze</b> | Kettlehouse Brewing Company | Missoula, MT | Olde Bongwater Hemp Porter | 10B-Robust Porter |

**11A - Dry Stout - Final Round**

|               |                                 |            |                          |               |
|---------------|---------------------------------|------------|--------------------------|---------------|
| <b>Gold</b>   | Moylan's Brewing Company        | Novato, CA | Dragoons Dry Irish Stout | 11A-Dry Stout |
| <b>Silver</b> | Dillon DAM Brewery              | Dillon, CO | McLuhr's Irish Stout     | 11A-Dry Stout |
| <b>Bronze</b> | Bertram's Salmon Valley Brewery | Salmon, ID | Sacajawea's Stout        | 11A-Dry Stout |

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**11B/C - Sweet/Oatmeal Stout - Final Round**

|               |                         |                        |                       |                   |
|---------------|-------------------------|------------------------|-----------------------|-------------------|
| <b>Gold</b>   | Maui Brewing Company    | Lahaina, HI            | Milk of Amnesia       | 11B-Sweet Stout   |
| <b>Silver</b> | Old Yale Brewing Co.    | Chilliwack, BC, Canada | Sasquatch Stout       | 11C-Oatmeal Stout |
| <b>Bronze</b> | Alaskan Brewing Company | Juneau, AK             | Alaskan Oatmeal Stout | 11C-Oatmeal Stout |

**11D - Foreign Stout - Final Round**

|               |                       |                  |                              |                   |
|---------------|-----------------------|------------------|------------------------------|-------------------|
| <b>Gold</b>   | Pelican Pub & Brewery | Pacific City, OR | Tsunami Stout                | 11D-Foreign Stout |
| <b>Silver</b> | Laurelwood Brewing Co | Portland, OR     | Space Stout                  | 11D-Foreign Stout |
| <b>Bronze</b> | Marin Brewing Company | Larkspur, CA     | San Quentin's Breakout Stout | 11D-Foreign Stout |

**11E - American Stout - Final Round**

|               |                                  |                      |                               |                    |
|---------------|----------------------------------|----------------------|-------------------------------|--------------------|
| <b>Gold</b>   | Beer Valley Brewing              | Ontario, OR          | Black Flag Imperial Stout     | 11E-American Stout |
| <b>Silver</b> | Ice Harbor Brewing Company       | Kennewick, WA        | Ice Harbor Sternwheeler Stout | 11E-American Stout |
| <b>Bronze</b> | BJ's Restaurant & Brewery - Reno | Huntington Beach, CA | Tatonka Stout                 | 11E-American Stout |

**11F - Imperial Stout - Final Round**

|               |                         |                |                                   |                    |
|---------------|-------------------------|----------------|-----------------------------------|--------------------|
| <b>Gold</b>   | Caldera Brewing Company | Ashland, OR    | Caldera Old Growth Imperial Stout | 11F-Imperial Stout |
| <b>Silver</b> | Golden City Brewery     | Golden, CO     | Imperial Stout                    | 11F-Imperial Stout |
| <b>Bronze</b> | Boundary Bay Brewery    | Bellingham, WA | Imperial Oatmeal Stout            | 11F-Imperial Stout |

**12A - Scotch Ale - Final Round**

|               |                             |                  |                            |                |
|---------------|-----------------------------|------------------|----------------------------|----------------|
| <b>Gold</b>   | Silver City Brewing Company | Silverdale, WA   | Fat Scotch Ale             | 12A-Scotch Ale |
| <b>Silver</b> | Pelican Pub & Brewery       | Pacific City, OR | MacPelican's Wee Heavy Ale | 12A-Scotch Ale |
| <b>Bronze</b> | Samuel Adams                | Boston, MA       | Scotch Ale                 | 12A-Scotch Ale |

**12B - English Old Ale - Final Round**

|               |                      |               |              |                     |
|---------------|----------------------|---------------|--------------|---------------------|
| <b>Gold</b>   | Olde Hickory Brewery | Hickory, NC   | Irish Walker | 12B-English Old Ale |
| <b>Silver</b> | Bastone Brewery      | Royal Oak, MI | Maximus      | 12B-English Old Ale |
| <b>Bronze</b> | Bend Brewing Co.     | Bend, OR      | Outback X    | 12B-English Old Ale |

**12C - English Barley Wine - Final Round**

|               |                             |                  |                                |                         |
|---------------|-----------------------------|------------------|--------------------------------|-------------------------|
| <b>Gold</b>   | Pelican Pub & Brewery       | Pacific City, OR | Stormwatcher's Winterfest      | 12C-English Barley Wine |
| <b>Silver</b> | Pike Brewing Company        | Seattle, WA      | Pike Old Bawdy Barley Wine '07 | 12C-English Barley Wine |
| <b>Bronze</b> | Scuttlebutt Brewing Company | Everett, WA      | Old #1 Barley Wine 2008        | 12C-English Barley Wine |

**12D - American Barley Wine - Final Round**

|               |                         |                    |                         |                          |
|---------------|-------------------------|--------------------|-------------------------|--------------------------|
| <b>Gold</b>   | Deschutes Brewery       | Bend, OR           | Mirror Mirror           | 12D-American Barley Wine |
| <b>Silver</b> | Uinta Brewing Co.       | Salt Lake City, UT | Anniversary Barley Wine | 12D-American Barley Wine |
| <b>Bronze</b> | Alaskan Brewing Company | Juneau, AK         | Alaskan Barleywine      | 12D-American Barley Wine |

**13A - American Standard Lager - Final Round**

|               |                                |                             |            |                             |
|---------------|--------------------------------|-----------------------------|------------|-----------------------------|
| <b>Gold</b>   | MillerCoors                    | Idaho Falls, ID             | Molson     | 13A-American Standard Lager |
| <b>Silver</b> | Asia Pacific Breweries Limited | Singapore 119958, Singapore | Tiger Beer | 13A-American Standard Lager |
|               |                                |                             |            | 13A-American Standard       |

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|                                                             |                               |                     |                        |                                           |
|-------------------------------------------------------------|-------------------------------|---------------------|------------------------|-------------------------------------------|
| <b>Bronze</b>                                               | Cerveza                       | Monterrey, Mexico   | Sol                    | Lager                                     |
| <b>13B - American Premium Lager - Final Round</b>           |                               |                     |                        |                                           |
| <b>Gold</b>                                                 | Michelob Brewing Company      | St. Louis, MO       | Michelob Lager         | 13B-American Premium Lager                |
| <b>Silver</b>                                               | MillerCoors                   | Idaho Falls, ID     | Miller High Life       | 13B-American Premium Lager                |
| <b>Bronze</b>                                               | MillerCoors                   | Idaho Falls, ID     | Milwaukee's Best       | 13B-American Premium Lager                |
| <b>13C - American Malt Liquors - Final Round</b>            |                               |                     |                        |                                           |
| <b>Gold</b>                                                 | MillerCoors                   | Idaho Falls, ID     | Steel Reserve          | 13C-American Malt Liquors                 |
| <b>Silver</b>                                               | Michelob Brewing Company      | St. Louis, MO       | Hurricane HG           | 13C-American Malt Liquors                 |
| <b>Bronze</b>                                               | Michelob Brewing Company      | St. Louis, MO       | King Cobra             | 13C-American Malt Liquors                 |
| <b>13D - American Specialty Lager - Final Round</b>         |                               |                     |                        |                                           |
| <b>Gold</b>                                                 | Michelob Brewing Company      | St. Louis, MO       | Natural Ice            | 13D-American Specialty Lager              |
| <b>Silver</b>                                               | Michelob Brewing Company      | St. Louis, MO       | Bud Dry                | 13D-American Specialty Lager              |
| <b>Bronze</b>                                               | MillerCoors                   | Idaho Falls, ID     | Milwaukee's Best Ice   | 13D-American Specialty Lager              |
| <b>13E - American Light Lagers - Final Round</b>            |                               |                     |                        |                                           |
| <b>Gold</b>                                                 | MillerCoors                   | Idaho Falls, ID     | Miller Lite            | 13E-American Light Lagers                 |
| <b>Silver</b>                                               | MillerCoors                   | Idaho Falls, ID     | MGD 64                 | 13E-American Light Lagers                 |
| <b>Bronze</b>                                               | MillerCoors                   | Idaho Falls, ID     | Coors Light            | 13E-American Light Lagers                 |
| <b>13F - Latin America or Tropical Lagers - Final Round</b> |                               |                     |                        |                                           |
| <b>Gold</b>                                                 | Michelob Brewing Company      | St. Louis, MO       | Landshark              | 13F-Latin Amer or Tropical Lagers or Ales |
| <b>Silver</b>                                               | Grupo Modelo                  | Mexico City, Mexico | Corona Extra           | 13F-Latin Amer or Tropical Lagers or Ales |
| <b>Bronze</b>                                               | Cerveza                       | Monterrey, Mexico   | Sol                    | 13F-Latin Amer or Tropical Lagers or Ales |
| <b>14A - Cream Ales - Final Round</b>                       |                               |                     |                        |                                           |
| <b>Gold</b>                                                 | Schooner's Grille & Brewery   | Antioch, CA         | American Cream Ale     | 14A-Cream Ales                            |
| <b>Silver</b>                                               | Prescott Brewing Company Inc. | Prescott, AZ        | Lodgepole Light        | 14A-Cream Ales                            |
| <b>Bronze</b>                                               | Laughing Dog Brewing          | Ponderay, ID        | Laughing Dog Cream Ale | 14A-Cream Ales                            |
| <b>14B - Light Ales - Final Round</b>                       |                               |                     |                        |                                           |
| <b>Gold</b>                                                 | Dillon DAM Brewery            | Dillon, CO          | Dam Lyte               | 14B-Light Ales                            |
| <b>Silver</b>                                               | Pelican Pub & Brewery         | Pacific City, OR    | Surfer's Summer Ale    | 14B-Light Ales                            |
| <b>Bronze</b>                                               | Redhook Ale Brewery           | Woodinville, WA     | Slim Chance            | 14B-Light Ales                            |
| <b>14C - Blonde or Golden Ale - Final Round</b>             |                               |                     |                        |                                           |
| <b>Gold</b>                                                 | Cascade Lakes Brewing Company | Redmond, OR         | Blonde Bombshell       | 14C-Blonde or Golden Ale                  |
| <b>Silver</b>                                               | Ram Brewery                   | Tacoma, WA          | Big Horn Blonde        | 14C-Blonde or Golden Ale                  |
| <b>Bronze</b>                                               | New Holland Brewing Co.       | Holland, MI         | Full Circle            | 14C-Blonde or Golden Ale                  |

**15A - American Hefeweizen - Final Round**

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|                                                                         |                               |                    |                                   |                               |
|-------------------------------------------------------------------------|-------------------------------|--------------------|-----------------------------------|-------------------------------|
| <b>Gold</b>                                                             | Barley Brown's Brew Pub       | Baker City, OR     | Coyote Peak Wheat                 | 15A-American Hefeweizen       |
| <b>Silver</b>                                                           | Marin Brewing Company         | Larkspur, CA       | Marin Hefe Weiss                  | 15A-American Hefeweizen       |
| <b>Bronze</b>                                                           | Bozeman Brewing Co.           | Bozeman, MT        | Bozone Hefe Weizen                | 15A-American Hefeweizen       |
| <b>15B/C - American Style Wheat / American Dark Wheat - Final Round</b> |                               |                    |                                   |                               |
| <b>Gold</b>                                                             | Stevens Point Brewery         | Stevens Point, WI  | Point Nude Beach Summer Wheat     | 15B-American Style Wheat Beer |
| <b>Silver</b>                                                           | Stevens Point Brewery         | Stevens Point, WI  | Point Horizon Wheat               | 15B-American Style Wheat Beer |
| <b>Bronze</b>                                                           | Leinenkugel's                 | Idaho Falls, ID    | Leinenkugel's Honey Weiss         | 15B-American Style Wheat Beer |
| <b>16A - Belgian Wit (White) - Final Round</b>                          |                               |                    |                                   |                               |
| <b>Gold</b>                                                             | Utah Brewers Cooperative      | Salt Lake City, UT | Wasatch White Label               | 16A-Belgian Wit (White)       |
| <b>Silver</b>                                                           | Choc Beer                     | Krebs, OK          | Waving Wheat                      | 16A-Belgian Wit (White)       |
| <b>Bronze</b>                                                           | New Belgium Brewing Co., Inc. | Fort Collins, CO   | Mothership Wit Organic Wheat Beer | 16A-Belgian Wit (White)       |
| <b>17A - Herbed/Spiced - Final Round</b>                                |                               |                    |                                   |                               |
| <b>Gold</b>                                                             | Tommyknocker Brewery          | Idaho Springs, CO  | Jack Whacker Wheat Ale            | 17A-Herbed/Spiced             |
| <b>Silver</b>                                                           | Barley Brown's Brew Pub       | Baker City, OR     | Hot Blonde                        | 17A-Herbed/Spiced             |
| <b>Bronze</b>                                                           | Pagosa Brewing Company        | Pagosa Springs, CO | Pumpkin Porter                    | 17A-Herbed/Spiced             |
| <b>17B - Fruit Beers - Final Round</b>                                  |                               |                    |                                   |                               |
| <b>Gold</b>                                                             | Santa Fe Brewing Company      | Santa Fe, NM       | Sangre De Frambuesa               | 17B-Fruit Beers               |
| <b>Silver</b>                                                           | Utah Brewers Cooperative      | Salt Lake City, UT | Wasatch Apricot Hefe              | 17B-Fruit Beers               |
| <b>Bronze</b>                                                           | Water Street Brewery          | Milwaukee, WI      | Raspberry Weiss                   | 17B-Fruit Beers               |
| <b>17C - Honey Beer - Final Round</b>                                   |                               |                    |                                   |                               |
| <b>Gold</b>                                                             | Bowen Island Brewery          | Vancouver, Canada  | Honey Brown Lager                 | 17C-Honey Beer                |
| <b>Silver</b>                                                           | Pagosa Brewing Company        | Pagosa Springs, CO | Honeymoon Ale                     | 17C-Honey Beer                |
| <b>Bronze</b>                                                           | Thomas Creek Brewery          | Greenville, SC     | Orange Blossom Pilsner            | 17C-Honey Beer                |
| <b>17D - Malternatives - Final Round</b>                                |                               |                    |                                   |                               |
| <b>Gold</b>                                                             | Samuel Adams                  | Boston, MA         | Twisted Tea Citrus Green          | 17D-Malternatives             |
| <b>Silver</b>                                                           | Samuel Adams                  | Boston, MA         | Twisted Tea Raspberry             | 17D-Malternatives             |
| <b>Bronze</b>                                                           | Samuel Adams                  | Boston, MA         | Twisted Tea Half n Half           | 17D-Malternatives             |
| <b>17E - Chili Beer - Final Round</b>                                   |                               |                    |                                   |                               |
| <b>Gold</b>                                                             | Barley Brown's Brew Pub       | Baker City, OR     | Hot Blonde                        | 17E-Chili Beer                |
| <b>Silver</b>                                                           | Altitude Chophouse & Brewery  | Laramie, WY        | Mexican Chili Ale                 | 17E-Chili Beer                |
| <b>Bronze</b>                                                           | Maui Brewing Company          | Lahaina, HI        | HOT Blonde                        | 17E-Chili Beer                |
| <b>18A/B - German Style Smoke / Smoke Flavored Beer - Final Round</b>   |                               |                    |                                   |                               |
| <b>Gold</b>                                                             | Bitter Root Brewing Company   | Hamilton, MT       | Bitter Root Porter                | 18A-Smoke Flavored Beer       |
| <b>Silver</b>                                                           | Alaskan Brewing Company       | Juneau, AK         | Alaskan Smoked Porter 2008        | 18A-Smoke Flavored Beer       |
| <b>Bronze</b>                                                           | Big Al Brewing                | Seattle, WA        | Smoked Porter                     | 18A-Smoke Flavored Beer       |

**18C - Wood Flavored Beer - Final Round**

|               |                             |              |                                 |                        |
|---------------|-----------------------------|--------------|---------------------------------|------------------------|
| <b>Gold</b>   | Pike Brewing Company        | Seattle, WA  | Pike Entire                     | 18C-Wood Flavored Beer |
| <b>Silver</b> | Bitter Root Brewing Company | Hamilton, MT | 2008 Winter Ale - "old gin ale" | 18C-Wood Flavored Beer |
| <b>Bronze</b> | Olde Hickory Brewery        | Hickory, NC  | Bardstown Brand                 | 18C-Wood Flavored Beer |

**19A - Dubbel - Final Round**

|               |                                  |                  |                           |            |
|---------------|----------------------------------|------------------|---------------------------|------------|
| <b>Gold</b>   | New Belgium Brewing Co., Inc.    | Fort Collins, CO | Abbey Belgian Style Ale   | 19A-Dubbel |
| <b>Silver</b> | Carter's Brewing                 | Billings, MT     | Rob Moore Abbey Ale       | 19A-Dubbel |
| <b>Bronze</b> | Ram Restaurant & Brewery - Boise | Boise, ID        | Dubbel Barrel Belgian Ale | 19A-Dubbel |

**19B - Tripel - Final Round**

|               |                             |                 |                       |            |
|---------------|-----------------------------|-----------------|-----------------------|------------|
| <b>Gold</b>   | Redhook Ale Brewery         | Woodinville, WA | Belgian Tripel        | 19B-Tripel |
| <b>Silver</b> | Thirsty Dog Brewing Company | Akron, OH       | Thirsty Dog: Cerberus | 19B-Tripel |
| <b>Bronze</b> | Hale's Ales                 | Seattle, WA     | Cerberus              | 19B-Tripel |

**19C/D - Belgian Strong Pale Ale / Belgian Dark Strong Ale**

|               |                                 |                       |                |                             |
|---------------|---------------------------------|-----------------------|----------------|-----------------------------|
| <b>Gold</b>   | New Belgium Brewing Co., Inc.   | Fort Collins, CO      | Dandelion Ale  | 19C-Belgian Strong Pale Ale |
| <b>Silver</b> | Widmer Brothers Brewing Company | Portland, OR          | W'09           | 19C-Belgian Strong Pale Ale |
| <b>Bronze</b> | Big Horn Brewing - Denver       | Greenwood Village, CO | Azreals Castle | 19D-Belgian Dark Strong Ale |

**20A/B/D - Flanders Brown Ale, Lambic, Biere de Garde - Final Round**

|               |                               |                  |               |                        |
|---------------|-------------------------------|------------------|---------------|------------------------|
| <b>Gold</b>   | New Belgium Brewing Co., Inc. | Fort Collins, CO | Eric's Ale    | 20B-Lambic             |
| <b>Silver</b> | Deschutes Brewery             | Bend, OR         | The Dissident | 20A-Flanders Brown Ale |
| <b>Bronze</b> | New Belgium Brewing Co., Inc. | Fort Collins, CO | La Folie      | 20A-Flanders Brown Ale |

**20E - Saison - Final Round**

|               |                             |              |                           |            |
|---------------|-----------------------------|--------------|---------------------------|------------|
| <b>Gold</b>   | Montana Brewing Company     | Billings, MT | Two Moon Saison           | 20E-Saison |
| <b>Silver</b> | Bitter Root Brewing Company | Hamilton, MT | Bitter Root Summer Saison | 20E-Saison |
| <b>Bronze</b> | Carter's Brewing            | Billings, MT | Saison de Carter          | 20E-Saison |

**21 - Specialty and Experimental Beers - Final Round**

|               |                          |               |                                          |                                     |
|---------------|--------------------------|---------------|------------------------------------------|-------------------------------------|
| <b>Gold</b>   | Bastone Brewery          | Royal Oak, MI | Campfire Coffee Stout                    | 21-Specialty and Experimental Beers |
| <b>Silver</b> | Michelob Brewing Company | St. Louis, MO | Redbridge                                | 21-Specialty and Experimental Beers |
| <b>Bronze</b> | Beer Valley Brewing      | Ontario, OR   | Leafer Madness Imperial Pale Ale - Fresh | 21-Specialty and Experimental Beers |

**22A/B - California Common / Rye Beer - Final Round**

|               |                         |                    |               |                       |
|---------------|-------------------------|--------------------|---------------|-----------------------|
| <b>Gold</b>   | Grand Teton Brewing Co. | Victor, ID         | Teton Ale     | 22A-California Common |
| <b>Silver</b> | Desert Edge Brewery     | Salt Lake City, UT | Road Rage Rye | 22B-Rye Beer          |
| <b>Bronze</b> | Uinta Brewing Co.       | Salt Lake City, UT | Gelande       | 22A-California Common |

**24A/B/C - Ciders - Final Round**

|               |                         |                |                                       |                                 |
|---------------|-------------------------|----------------|---------------------------------------|---------------------------------|
| <b>Gold</b>   | Fish Brewing Company    | Olympia, WA    | Spire Mountain Dark & Dry Apple Cider | 24C-Specialty (Flavored) Ciders |
| <b>Silver</b> | Green Mountain Beverage | Middlebury, VT | Cider Jack                            | 24A-Draft Cider and Perry       |
|               |                         |                | Woodchuck Draft Cider - Dark &        |                                 |

|               |                         |                |         |                           |
|---------------|-------------------------|----------------|---------|---------------------------|
| <b>Bronze</b> | Green Mountain Beverage | Middlebury, VT | Dry 802 | 24A-Draft Cider and Perry |
|---------------|-------------------------|----------------|---------|---------------------------|

**25A/B - Traditional/Flavored Mead - Final Round**

|               |                      |            |                                  |                      |
|---------------|----------------------|------------|----------------------------------|----------------------|
| <b>Gold</b>   | Chaucer's Cellars    | Soquel, CA | Chaucer's Cellars Mead           | 25A-Traditional Mead |
| <b>Silver</b> | Chaucer's Cellars    | Soquel, CA | Chaucer's Cellars Raspberry Mead | 25B-Flavored Mead    |
| <b>Bronze</b> | Camas Prairie Winery | Moscow, ID | Tej Mead                         | 25A-Traditional Mead |

**26 - Non-Alcoholic Malt-Based Beverages - Final Round**

|               |                          |               |                |                                       |
|---------------|--------------------------|---------------|----------------|---------------------------------------|
| <b>Gold</b>   | Michelob Brewing Company | St. Louis, MO | Busch NA       | 26-Non-Alcoholic Malt-Based Beverages |
| <b>Silver</b> | Michelob Brewing Company | St. Louis, MO | O'Doul's       | 26-Non-Alcoholic Malt-Based Beverages |
| <b>Bronze</b> | Michelob Brewing Company | St. Louis, MO | O'Doul's Amber | 26-Non-Alcoholic Malt-Based Beverages |

**27 - Carbonated Soft Drinks - Final Round**

|               |                                  |                      |                               |                           |
|---------------|----------------------------------|----------------------|-------------------------------|---------------------------|
| <b>Gold</b>   | FX Matt Brewing Company          | Utica, NY            | Saranac Root Beer             | 27-Carbonated Soft Drinks |
| <b>Silver</b> | BJ's Restaurant & Brewery - Reno | Huntington Beach, CA | BJ's Orange Cream Soda        | 27-Carbonated Soft Drinks |
| <b>Bronze</b> | Henry Weinhard's                 | Idaho Falls, ID      | Henry Weinhard's Orange Cream | 27-Carbonated Soft Drinks |