

**IN THE UNITED STATES PATENT & TRADEMARK OFFICE
The Trademark Trial and Appeal Board**

**In the matter of U.S. Registration 2,260,024,
For the mark WOODSTOCK IPA,
Registered on the Principal Register on July 6, 1999.**

Grand Continental Incorporated,	:	
	:	
Petitioner,	:	
	:	
vs.	:	Petition No. _____
	:	
Portland Brewing Company,	:	
	:	
Registrant.	:	

PETITION TO CANCEL

COMES NOW the Petitioner, Grand Continental Incorporated (hereinafter "Petitioner"), by counsel, Bonner Kiernan Trebach & Crociata, and pursuant to 15 U.S.C. § 1064 and 37 C.F.R. § 2.111(b), files the instant Petition to Cancel U.S. Registration 2,260,024 for the mark WOODSTOCK IPA on the grounds and for the basis as more fully set forth below.

I. Parties

1. Petitioner is a Delaware corporation with a principal place of business located at 3662 Spring Hill Road, S.E., Smyrna, Georgia, 30080.

2. Registrant, Portland Brewing Company (hereinafter "Registrant"), is an Oregon corporation with a principal place of business located at 2730 N.W. 31st Avenue, Portland, Oregon, 97210.

II. Trademark at Issue

3. Registrant is the purported owner of U.S. Registration 2,260,024 for the mark WOODSTOCK IPA.

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4. Registrant filed for registration of the mark WOODSTOCK IPA on or about March 13, 1998 used on or in connection with “malt beverages, namely, beer and ale.”

5. Registrant’s purported date of first use and/or first use in commerce of the mark WOODSTOCK IPA used on or in connection with “malt beverages, namely, beer and ale” is April 1, 1998.

6. U.S. Registration 2,260,024 for the mark WOODSTOCK IPA registered on July 6, 1999 on the Principal Register.

7. U.S. Registration 2,260,024 disclaims the IPA apart from the mark insofar as IPA is a merely descriptive acronym meaning “India Pale Ale.”

8. Registrant has abandoned use of the mark in U.S. Registration 2,260,024 for WOODSTOCK IPA used on or in connection with “malt beverages, namely, beer and ale.” *See Ask the Brewer* screen captures downloaded from Registrant’s Web Site at p. 7, ¶ 1, attached as Exhibit 1.

III. Statement of Facts

9. Petitioner first used the mark WOODSTOCK BREWING COMPANY, by and through assigned rights, in January of 1991.

10. Woodstock Brewing Company Inc., a New York Corporation with a principal place of business in 1991 located at 20 Saint James Street, Kingston, New York, began using the mark WOODSTOCK BREWING COMPANY used on or in connection with “beer” in January of 1991.

11. Woodstock Brewing Company Inc. applied to register the mark WOODSTOCK BREWING COMPANY used on or in connection with “beer” on April 20, 1994. U.S. Registration 1,939,272 (Cancelled), attached as Exhibit 2.

12. The mark WOODSTOCK BREWING COMPANY used on or in connection with “beer” registered on December 5, 1995 on the Principal Register under U.S. Registration 1,939,272. *See id.*

13. The mark WOODSTOCK BREWING COMPANY in U.S. Registration 1,939,272 claimed distinctiveness, in part, as to the term WOODSTOCK further disclaiming the terms BREWING COMPANY apart from the mark as shown. *Id.*

14. Woodstock Brewing Company Inc. continuously used and/or did not abandon the mark WOODSTOCK BREWING COMPANY without the intent of resuming use thereof on or in connection with “beer” from January 1991 through October 24, 2000.

15. On or about October 24, 2000, Woodstock Brewing Company Inc. was purchased by Black Bear Brewing Company, a Georgia company, with principal place of business then located at 981 Ashby Street, Suite 100, Atlanta, Georgia, 30318. *See Purchase Agreement, attached as Exhibit 3.*

16. As a part of the purchase agreement between Woodstock Brewing Company Inc. and Black Bear Brewing Company, all rights to the trademark WOODSTOCK BREWING COMPANY were expressly transferred from Woodstock Brewing Company Inc. to Black Bear Brewing Company. *See Exhibit 3 at October 2000 Inventory List.*

17. On or about September 7, 2002 U.S. Registration 1,939,272 for WOODSTOCK BREWING COMPANY was cancelled for Black Bear Brewing Company’s failure to timely file a Section 8 affidavit of continuing use.

18. Notwithstanding the cancellation referenced above, Black Bear Brewing Company continuously used and/or did not abandon the mark WOODSTOCK BREWING

COMPANY without the intent of resuming use thereof on or in connection with “beer” from October 24, 2000 through February 10, 2004.

19. On or about February 10, 2004 Black Bear Brewing Company assigned its rights to the mark WOODSTOCK BREWING COMPANY to M.K. Studio Corporation, a Georgia corporation, with mailing address of P.O. Box 20400, Atlanta, Georgia, 30325. *See* Release and Settlement Agreement and Assignment of Trademark attached as Exhibit 4.

20. M.K. Studio Corporation continuously used and/or did not abandon the mark WOODSTOCK BREWING COMPANY without the intent of resuming use thereof on or in connection with “beer” from February 10, 2004 through March 30, 2004.

21. On March 30, 2004, Petitioner purchased “all copyright and trademark property of Woodstock Brewing Company” from M.K. Studio Corporation. *See* Purchase Agreement, attached as Exhibit 5.

22. Based upon the chain of ownership of the mark as set forth in paragraphs 9 through 18 above, Petitioner contends that it is the owner, via license, assignment, or other contract, of the mark WOODSTOCK BREWING COMPANY with a date of first use and/or first use in commerce of the mark in January of 1991 on or in connection with “beer.” *See* TMEP § 1201.03(f).

23. As a result of the aforesaid, Petitioner believes that it is being and will continue to be harmed by the continued registration of U.S. Registration 2,260,024 including, but not limited to, a potential refusal to register the mark WOODSTOCK BREWING COMPANY, U.S. Serial No. 78/433933 under Section 2(d) of The Trademark Act of 1946. *See* 15 U.S.C. § 1052(d).

IV. Count I: Prior Use

24. Petitioner, by counsel, herein incorporates by reference paragraphs 1 through 23 as if fully set forth herein further stating as follows.

25. Petitioner, through assignment, license, or other contract, has used the mark WOODSTOCK BREWING COMPANY on or in connection with "beer" since as early as January of 1991. *See* Exhibit(s) 2, 3, 4, and 5.

26. Registrant's first use of the mark WOODSTOCK IPA used on or in connection with "malt beverages, namely, beer and ale" was April 1, 1998. *See* U.S. Registration 2,260,024, attached as Exhibit 6.

27. Registrant's use of the mark WOODSTOCK IPA in connection with "malt beverages, namely, beer and ale" is likely to cause confusion with Petitioner's use of the mark WOODSTOCK BREWING COMPANY on or in connection with "beer."

28. Based upon the respective dates of first use, Petitioner's rights in the mark WOODSTOCK BREWING COMPANY are superior to Registrant's junior rights in the mark WOODSTOCK IPA.

29. By reason of the foregoing, Petitioner will be irreparably damaged by the continued registration of U.S. Registration 2,260,024.

V. Count II: Abandonment

30. Petitioner, by counsel, herein incorporates by reference paragraphs 1 through 29 as if fully set forth herein further stating as follows.

31. Registrant has abandoned the use of the mark WOODSTOCK IPA, U.S. Registration 2,260,024, without the intent of to begin use again of the same. *See* Exhibit 1 at p. 7.

32. By virtue of the Registrant's abandonment of the mark WOODSTOCK IPA, U.S. Registration 2,260,024, Petitioner is entitled to cancellation of the registration.

VI. Conclusion

WHEREFORE Petitioner prays that this Petition to Cancel be sustained and that U.S. Registration 2,260,024 for the mark WOODSTOCK IPA be cancelled.

DATED this 14th day of June, 2004.

BONNER, KIERNAN, TREBACH & CROCIATA



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Certificate of Mailing

I hereby certify that this correspondence is being deposited with the United States Postal Service with sufficient postage as first-class mail in an envelop addressed to:

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Assistant Commissioner for Trademarks
2900 Crystal Drive
Arlington, VA 22202-3513

Certified this 14th day of June, 2004.



Matthew H. Swyers, Esq.
Counsel for Petitioner Grand Continental
Incorporated





brews | the place | events | the taproom | dock sales | corporate info | estore



Ask The Brewer

Scroll down to read questions asked and the brewer's answers, or submit your own question below.

As you've seen on our Brewers and Beers pages, we've done our best to describe the ingredients and brewing process of our beers, and to highlight the vast experience of our brewers. Ask The Brewer is a place where we give you the opportunity to inquire further into the minds of our brewers. You can also trade thoughts, opinions, and advice relating to beer, microbrews, brewing and Portland Brewing Company with others. Our Brewers will be reviewing Ask The Brewer regularly....so let's talk beer!

Submit New "Ask The Brewer" Question

Name:

Email:

City:

State:

Question:

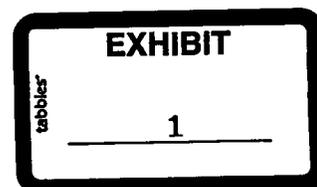
Questions To The Brewer

Q. I found some Brewer's yeast at a health food store, it says for a dietary supplement. Will it work for making beer, and produce alcohol? Thanks

Posed by Roger Ferguson, enid oklahoma on May 5, 2004 (at 17:53)

A. Roger, The brewers yeast that you see in the health food store has been dried. In the process the yeast is killed so it will not be capable of fermenting anything. It also has the bitter hop flavor removed. However, if you are looking for a quick way to start a fermentation, the cold yeast for baking in the supermarket (Fleischman's etc.) will work just fine. It will not give you a very good tasting product (it imparts a noticable bready note) but it will produce alcohol. Best Regards, Alan Kornhauser Brewmaster

Q. I just returned from my vacation in Hawaii, and not only did I



encounter sea turtles up close and personal, I also had the occasion to sample Honu Ale. What a treat. As an ex-portland resident and a NW Beer Snob, I did not have very high expectations for the beer. There was no mention of hops or bitterness. How could it be good? Well you did a great job. It makes a great summer or lawn mower beer (good for those hot summer time chores). I am wondering if I will be able to purchase it on the mainland. I think it would go over big in the San Diego market. They don't understand bitterness, except for Stone Brewing and Pizza Port, but they do like a good beer that quenches your thirst.

Posed by Paul Hardwick, San Diego CA on April 13, 2004 (at 19:28)

A. Dear Paul, Thanks for the kind words about Honu Beer--it does taste good. For now the beer is just available in Hawaii at our Hawaiian Distributor's request. You'll have to take another vacation to get more of it. I've just had some very good news: The World Turtle Trust (the charity that gets 50 cents a case) has been able to fully fund their turtle preservation project in India (with money to spare for their five other projects) from proceeds from the sale of Honu Beer. Thanks for your part in that success. Please mention the beer to your friends who are going over there. Best regards, fellow NW Beer Snob and Turtle Enthusiast, Brett Porter Head Brewer

Q. what sugar concentration do u put in the beer?!

Posed by Jessica , Gainsborough UK on March 2, 2004 (at 02:51)

A. Jessica, Unlike many brewers in the U.K., we do not add sugar to our beers. The fermentable extract for most of our beers is derived from 100% barley malt. We add small percentages of other grains (wheat, oatmeal etc.) for a few of our brews. The closest thing to adding sugar in our brand family is in our Oregon Honey Beer which contains, not suprisingly, honey. We add 900 lbs. to a brew (about 1600 cases), however, at the end of fermentation this has almost completely (about 95%) been converted into alcohol, CO2 and heat leaving just a hint of honey flavor and aroma. Best Regards, Alan Kornhauser Brewmaster

Q. I would like to know how sugar and temperature affect the growth of yeast in the home brewing. What measures can be taken to control this, ie the best temperature and sugar concentration?

Posed by kumba, Sheffield UK on February 9, 2004 (at 10:47)

A. Thanks for your note Kumba. There is no single optimum temperature and sugar concentration for yeast growth in any brewing process. It all depends on the style of beer one is trying to make, as well as the species of brewing yeast one is using. The one universal thing that can be said is that temperatures below 8-11°C will shut down the anaerobic metabolic pathways of the yeast: ie, it won't ferment the wort. I suggest you purchase a book about homebrewing. Cheers!

Q. I am a "recreational" home brewer and the batch I just made is not "bubbling" at the air-lock. It has been a couple days and I am afraid the yeast is "dead." Can I add more yeast to the batch or will that cause problems. Please advise, Thanks.

Posed by Brad Nixon, Newark OH on January 25, 2004 (at 20:49)

A. Yes, you can pitch more yeast, but I wouldn't use that same yeast

for serial repitching. Cheers!

Q. What is the biochemical pathway that yeasts use to ferment root beer (vs. regular beer) that prevents the production of alcohol? Do you have any data showing the amount of alcohol that is produced during the root beer fermentation process?

Posed by W. BEHAN, St Joseph MO on January 22, 2004 (at 05:33)

A. In the making of commercial root beer no yeast is added and therefore there is no resultant fermentation. When making root beer at home the directions on the bottles of extract call for an addition of yeast which does result in fermentation and a small amount of alcohol being produced. This alcohol is a bi-product of the CO₂ that is produced by this fermentation which naturally carbonates the beverage as opposed to beer which produces CO₂ as a bi-product of the production of alcohol. Cheers! Alan Kornhauser, Brewmaster

Q. I had a question for a project we are doing on hops. Is there any info that you could provide for me on what types you use and that are popular? We are doing a commodity project for our supply chain management class. Thank you

Posed by Sophia, Corvallis OR on January 20, 2004 (at 13:36)

A. Thanks for your question Sophia. The majority of the hops we use are domestic varieties such as Cascade, Mt. Hood, Northern Brewer, Nugget, and Willamette. Those are probably the most popular domestic hops used in the industry, with Cascade probably the most popular amongst craft brewers. We also use smaller amounts of imported hops, and those varieties would be Styrian Goldings, East Kent Goldings, First Gold, Tettnang, and Spalt. As for the popularity of the imported varieties, it varies so much that it's really not possible to generalize. Cheers!

Q. Do you pasteurize your beer? Why, or why not??

Posed by frank caballero, new orleans louisiana on January 18, 2004 (at 15:43)

A. No Frank, we do not pastuerize our beer because we feel it adversely affects the flavor. We utilize cold microfiltration immediately prior to filling to ensure microbiological stability. Cheers!

Q. Why do some bottles foam up as soon as I open them? It is consistent within a particular case. I store the beer in my basement and most of it is refrigerated. Never cooled, warmed, then cooled.

Posed by mark benjamin, abington pa on November 4, 2003 (at 19:59)

A. Mark, There are many causes for gushing in beer and it would help to know what kind of beer you have purchased to answer your question with any kind of accuracy. First, I hope it was not one of our beers. Secondly, I can't remember the last time I had a gushing problem with any of the major brewers. This problem does arise more frequently with some of the smaller craft brewers and with home brew. One of the primary causes of beer gushing is calcium oxalate crystals in the beer. These cause nucleation sites for CO₂ and cause the CO₂ to be liberated too quickly causing gushing. Within the last 10 years there has been a serious fungal problem caused by excessive rain in the 6-row barley growing areas of North Dakota. Large amounts of this 6-row barley that is above the acceptable fungal level can also cause gushing. This has caused some major brewers to lower their 6-row percentage and increase their two row percentage in their malt blend to ameliorate this

problem. Other causes of gushing are too high a CO2 content. In the case of bottle conditioned beer or homebrew, an excessive amount of priming sugar (to carbonate the beer in the bottle) would create too much CO2 and it is also possible that bacterial infection can create this problem. Hope this is of some help, Alan Kornhauser Brewmaster

Q. Is it possible to brew non-alcoholic beer with 0% alcohol?

Posed by Dr. Ravi Singh, New Delhi Delhi on October 6, 2003 (at 10:25)

A. It is possible, and a few of the big brewery's actually do it. Unfortunately, there is no practical method for home brewer's to create alcohol-free beers. The cost of the process is too high, even for breweries of our size. You may want to try root beer and soda making. It uses a lot of the same equipment and techniques, just different ingredients, and no alcohol.

Q. Can you explain what this means for Mac's Amber... I saw that there are approximately 167 calories, but how about carbo's (you know that Atkins diet...) THANKS!

Posed by Beth Pearson, Portland OR on August 27, 2003 (at 19:35)

A. Hi Beth, The carbs are roughly 17 grams per bottle. Most of the calories in beer come from the alcohol, not the residual carbohydrates. That said, for someone on the Atkins diet, beer is something to be avoided. The 13.0 °B and 1.052 SG numbers for the original gravity are two different ways of expressing the same thing. They represent the strength to which the wort(essentially sugar water) is brewed. They are an indicator of the strength if the final beer once it's fermented. The 30 IBU number is an analytical value that indicates the amount of hop bittering compounds in the finished beer. Basically, it tells how bitter the beer is. For a craft beer, 30 IBU is right in the middle of the road. I hope this answers your questions. Cheers!

Q. yo, oh masters of the brewing science! my humble inquiry is: can ya give some info about the Kornhauser's AST bottled product I'm delighted to say I'm enjoying at the moment?! thanx!

Posed by badpete, tacoma wa on August 2, 2003 (at 21:01)

A. Kornhauser's Oast Ale is based on the flavor of the original Ballantine Ale (Ballantine closed in 1971 though the label continues to live on). Ballantine, in Newark New Jersey, was the only brewery to have a distillery on site, not to distill alcohol but to distill the oil (the aromatic fraction) from hops. We are doing the same thing. First we brew a light crisp and refreshing mildly hopped ale and after filtration add this incredibly floral distillate of Brewers Gold Hops (the same variety as Ballantine) to create a wonderfully flavorful ale that is easy drinking and without the bitterness that this strong hop aroma would normally belie. We are the only brewery to be presently making a product like this and the first one since Ballantine closed. Hope this answers your question. Sincerely, Alan Kornhauser, Brewmaster

Q. Do you still brew Haystack Black?

Posed by Bob Bernhart, Post Falls ID on June 24, 2003 (at 09:09)

A. We changed Haystack Black slightly and renamed it Blackwatch Cream Porter. So, yes, we are still making it, but it's called Blackwatch now. Cheers!

Q. I am really wanting to be a bartender and was wondering

what chance would i have to get a job tending with your company out of a bartending college? I don't want to spend the money if the certificate doesn't increase my chances with you or other companies. Please reply, sincerely

Posed by Mike Arnold, Portland Oregon on June 19, 2003 (at 18:30)

A. Thanks for your note Mike. I'm not sure that we're the best place to answer your question being that we don't serve mixed drinks in our taproom. However, experience is what we usually look for, that coupled with timing are how a person would get a bartending job here. We don't have very high turnover for that position, so there isn't often an opening. Good luck with your decision. Cheers!

Q. Recently I purchased a 6-pack of Oregon Honey Beer and noticed some differences in the flavor of the beer compared to the past. I see on the neck label that "two varieties" of hops are now in this beer, and the aroma is nothing like it used to be. Its still a decent beer, but nothing like I remember it. Why was it changed?

Posed by Marshall George, Glen Carbon IL on June 18, 2003 (at 12:34)

A. In answer to your question about the honey beer, we have made no major changes to the recipe. We are still adding over 900 lbs. of honey to each brew. A few years ago there was a honey shortage caused by a mite that attacked bees so at that time we had to use the honey that was available but for the most part we have been using clover honey from the same farm here in Oregon.

Q. Can you explain "over sparging" and what affect it will have on wort?

Posed by Michael Kinion, Hillsboro Oregon on June 3, 2003 (at 23:46)

A. Over sparging is using an excessive volume of sparge water for the size of your mash/grain bed when lautering. The two primary effects of same are that one will leach tannins out of the grain., thus lending an astringent taste to the beer, and over dilute the wort before the boil. Over dilution of the wort before boil will result in a longer boil time if one is trying to hit a target OG, as well as more caramelization of the wort. Cheers!

Q. How many cups in a pony keg.

Posed by Erik Granseth, des moines Iowa on May 6, 2003 (at 10:03)

A. Thanks for your note Erik. There are 90 12 ounce glasses or 60 16 ounce glasses in a "pony keg" or 1/4 bbl. Cheers!

Q. How long is the shelf life of a properly stored keg of your beer in a home kegerator?

Posed by Mark Stamper, Stockton California on May 4, 2003 (at 20:36)

A. Thanks for your note Mark. Assuming you are using a co2 tap your keg should last from 90-120 days. On the other hand if you are using a self pump tap it will only last about 24 hours. Cheers!

Q. I have been brewing beer now for about 1 1/2 years. This last batch I currently have fermenting now has developed a sour milk smell to it. The style is a Blonde Ale and I used White Labs California Ale yeast. Is the smell a sure sign that I have developed a case of bacteria?

Posed by Garret Ernst, Perry MI on April 15, 2003 (at 20:02)

A. Most likely it is a sure sign. It sounds like you have a lactobacillus infection. Taste the beer to ascertain whether it tastes sour. If it is, you

have an infection. If there is also a buttery flavor, it could be a pediococcus infection. In either case, you have a bad batch of beer as both of these microbes are notorious beer spoilers. Unless you enjoy drinking sour beer, I'd dump it, and don't reuse the yeast. Make sure all your equipment is thoroughly sanitized before the next time you brew. Cheers!

Q. Is it possible to work 3-4 hours per day and STILL have a career in brewing? I am curious as I have some free time during the day and would like to start a second career.

Posed by Chris Harley, Portland Oregon on April 14, 2003 (at 12:35)

A. Chris, Didn't your previous experience with us teach you anything? This business hasn't gotten any easier, and long hours are not unusual, because we're usually running a bit lean. So what else is new, eh? What is your first career now? Good to hear from you. Fred Bowman

Q. I am a huge fan of the portland zig zag lager and can no longer find a place to purchase such an extrodanary beer. was this taken off the shelf for some reason. If so why? Will it ever come back out on the market? If not were can I find it some what close to my home?

Posed by melissa, Aloha Oregon on April 12, 2003 (at 02:38)

A. Thanks for your note Melissa. We no longer distribute Zig Zag River Lager due to lack of demand. However we do still make the beer and bottle it under the name Portland Lager. You can purchase it by the case at our Dock Sales and it's on tap in our restaurant under the name Zig Zag. Our address is 2730 NW 31st Ave, Portland OR 97210. Cheers!

Q. Great Page! I hope to try some of your beers soon. I am a chemist/business type looking to do a career shift and I am seriously thinking of become a brewmaster(old dream of mine). What is the best school to go to? You mention UC Davis (extension and BSc prgram) frequently and this seems like a great one. What is your opinion of the Siebel Institute's Program and how would do they compare with each other?

Posed by Adrian P, San Diego CA on April 3, 2003 (at 10:01)

A. Thanks for the note Adrian. Both UC Davis and Siebel have good reputations. It basically boils down to where you want to spend the time. I know nothing about the IBG AMA exam. A certificate from one of the aforementioned institutions would give you an advantage in getting a job in the industry, with the concomitant experience. Good luck.

Q. my friend and i are thinking about getting a full keg or a half keg for my unused fridge....its large, but we arent sure about the exact dimensions of the average keg sizes...could you tell us what you know?

Posed by Grant , Elon NC on March 12, 2003 (at 17:18)

A. Thanks for your note Grant and may I say, what a great idea. There are a few different types of kegs out there, but the sort that we use are called Sanke and measure roughly, 20" tall, with a diameter of about 15", and the pony kegs are approximatly 16" x 14". Cheers!

Q. I live in Ohio, moved last year from Kentucky, where I drank your Woodstock IPA often, named my Dog "Woody" after the

beer ! I am trying to make a similar IPA, because I cannot locate any here in Ohio. Can you give me any guidance for grains , yeast , or hops to come close to a "Woody"

Posed by Mike Criswell, Louisville Ohio on March 6, 2003 (at 12:08)

A. Thanks for your note Mike. Woodstock IPA (now known as MacTarnahan's IPA) is a blend of pale malts and a small amount of dark caramel malts. The yeast is our proprietary ale yeast, but any of the commercially available ale yeasts ought to work just fine. The major hop aroma fractions are from the English variety First Gold, and of course the other major flavor/aroma constituent is derived from the wood aging in new American oak. Good luck with your home brew. Cheers! Alan Kornhauser, Brewmaster

Q. We are interest in importing opaque beer enzymes to africa

Posed by Judith, Johannesburg South Africa on March 5, 2003 (at 01:29)

A. I have been in the brewing industry for 28 years and I have absolutely no idea what "opaque beer enzymes" are...nor am I too anxious to find out. Alan Kornhauser Brewmaster

Q. What is the maximum amount of time a bottle of your beer can be stored (refrigerated and unrefrigerated) before the quality declines?

Posed by CE Knight, Singapore on February 26, 2003 (at 00:32)

A. Thanks for your note CE Knight. Our stated shelf life for our beer is 110 days. That goes for both refridgerated and unrefridgerated. That said, beer will keep longer refridgerated. Unknown to some people, beer is a perishable product. Some beers will last longer than others. Unfiltered beer keeps longer due to the oxygen scavenging capabilities of the yeast. Our unfiltered beers are the hefeweizens, Uncle Otto's Weiss, and the Mac Frost. Cheers!

Q. I am a resident Portlander but in the navy staioned down near fresno. No one around here carries any good beer let alone yours. Could you please point me in the direction to aquire some please.....and I was wondering I could swear that one time I bought "summertime ale" from you guys but never saw it again. what happened??

Posed by chris, lemoore ca on February 24, 2003 (at 22:10)

A. Thanks for your note Chris. We did have a beer called Portland Summer Ale about three or four years ago. It was (obviously) a seasonal beer and we haven't done it since. As for a distributor in No. Cal., Wine Warehouse is where you could find out which retailers carry our product. You can reach them at 800-464-6704 or 510-236-2233. Cheers!

Q. I have recently found a picture from your brewery. It is a MacTarnahan's sign that came from a tavern in Baker City, Oregon. We noticed after looking at it that the spelling of MacTaranahan's is different than that of the spelling you use now, this is spelled McTaranahan's instead of MacTaranahan's. I was wondering if you could give me a little history on this sign. Thanks Erica

Posed by Erica Maiwald, Baker City Oregon on February 19, 2003 (at 16:01)

A. Erica: When the MacTarnahan's beer brand was launched, our graphic artist felt the name was too long and suggested we shorten it by leaving out the "a". We said "If it's O.K. with Mr. MacTarnahan, it's O.K. with us", so that's the way the name was spelled on the original

labels and signs in 1992. If you look at the labels, the "a" was hinted at by using a small wedge of color. When the labels were redesigned in 1994 the correct spelling was used. I hope this answers your question.
Fred Bowman, President

Q. As a high school biology student, I have been assigned a project to report on a career as a brewer. I need a job description that includes the duties included and a salary range, benefits and drawbacks of this career, degree needed and how long it takes to complete education, and cost of education needed. I have enjoyed reading over the other questions here and feel I have some colleges to look into but anything else you could share with me would be greatly appreciated!

Posed by Nathan Wilmore, Pleasant Shade Tennessee on January 19, 2003 (at 22:34)

A. Nathan, The answer to your question has a large range of possibilities as to the answer. Basically a brewer is responsible for grinding grain, mashing, lautering, boiling wort (general wort production), cooling the wort, collecting and pitching yeast (maintaining yeast viability), checking fermentations, monitoring microbiological contamination, filtration and carbonation. You will do more or less of these functions depending on the size of the brewery. Generally, the larger the brewery the more specialized your job will become (also, generally, the larger the paycheck). You can either learn on the job or get a masters degree at U.C. Davis in brewing (a branch of their enology dept.). You might want to contact U.C. Davis to find out the costs involved The latter will help to get you a salaried position at one of the large breweries which will probably start you at around \$45,000 per year. Small brewpubs pay between \$8-\$15/ hour depending on qualifications and the success of the brewpub. Remember that brewpubs are successful or unsuccessful mainly as restaurants and the brewing is just a hook to lure in customers. If you are looking to attain the brewmaster position you can join a start up brewpub and confer this status on yourself or go to work for Anheuser-Busch put in about 20-25 years of very long hours and possibly be considered for the position. In either case it's a lot of work and in the smaller operations very physical. That, in a nutshell, is the "romance" of the brewing industry. Best regards, Alan Kornhauser Brewmaster

Q. I am about to finish Culinary school and I am very intrested in going on to doing a Brewing school. I was wandering if you know of any good ones?

Posed by Preston Madson, Statesboro Georgia on January 3, 2003 (at 11:21)

A. Thanks for your note Preston. There are full programs and individual courses on brewing and various aspects there of at: 1.The Siebel Institute, Chicago, Illinois 2. Univ. of Cal. at Davis, Davis, Calif. 3.Alltech in Nicholasville, Kentucky 4. American Brewers Guild also in Davis, Calif. Cheers!

Q. I recently returned from a trip to Germany. The most notable city I spent time in was Tettngang. I had the pleasure of drinking and eating and drinking at the local Braueri in Tettngang. The locals I was with arranged a private tour of the Braueri for me and knowing I was a home brewer, gave me a small quantity of authentic Tettnganger hops. In conversation, the braumeister mentioned that a brewery in Portland brews a recipe quite similar to the "lager" or "export" brewed in Tettngang. After

viewing your website and reading the description of the Zig Zag Lager, I believe you are the brewery! This beer happened to be one of the finest beers I have ever had. As my colleague put it, "it has a serious slide factor," as many slid down our throats! I was curious if you had a homebrew recipe that would result in a brew that resembled the original. I have the capability of brewing 5 gallon batches by use of extracts. I intend to use ale yeast and (unfortunately) bypass the lagering process as I do not have the resources. I am confident if such a recipe exists, that I can make one hell of an ale. I appreciate any information you can provide me. If I ever get out to Portland, you can bet I will tip a few back at your establishment. If I understood correctly, I should be able to enjoy a plate of homemade spaetzle as well. I look forward to your response. Thank you!

Posed by Jim Zarneke, Appleton WI on November 27, 2002 (at 15:27)

A. Thanks for the kind words Jim. Unfortunately our head brewer would have my head if I gave you the Zig Zag recipe. We do indeed use Tettnang hops and the grist is made up of several malts, but I will leave it up to you to experiment, which is the fun of homebrewing. Choose a neutral ale strain and maybe attempt to keep fermentation temperature down by pitching the wort at a slightly cooler temperature than you normally would for an ale. If you make it out to Portland we would be happy to give you a tour of the brewery as well.

Q. Just tried Uncle Otto's Weiss beer and Saxer Dark Lager. Very nice products. My German wife who care naught for most american beer was well pleased with the Weiss beer.

Posed by Ed WRight, Portland Orygun on October 17, 2002 (at 00:23)

A. Thanks for the kind words and for taking the time to write them. Yes, both are excellent products, but my personal favorite is the Weiss Beer, too.

Q. can you send me info on how you use amylase in brewery processing, because i am researching enzymes for A level in sciences

Posed by liam smith, blackburn lancashire(in england) on October 4, 2002 (at 08:43)

A. Liam, sorry for the late response. The amylase enzymes present in malted barley are responsible for converting starch into fermentable sugars. During mashing, water at a specific temperature is mixed with the milled grain, thus activating the enzymes, of which there are two types. Beta amylase attacks only the non-reducing ends of starch (amylose and amylopectin) yielding the fermentable disaccharide maltose. Alpha amylase on the other hand acts randomly on starch producing dextrans with varying degrees of fermentability. As such the two amylases have historically been called the saccharifying and liquefying enzymes. We are able to manipulate these enzymes during mashing by controlling temperature and liquid to grist ratio in order to produce a wort with the desired fermentability. Beta amylase works optimally in the 55-60° C range while that of alpha amylase is in the 65-70° range. Much more information can be found in any good brewing text covering the biochemistry of mashing.

Q. Hello, I've just started home-brewing beer and I've just done a hydrometer test and found that it has 0% alcohol! Should I leave it longer or is it ruined? I followed the instructions but they weren't very good and now I don't know what to do. It's

been fermenting for 3 weeks in tropical warmth. I hope you can help (and next time I'm in the US I will pop in and see your brewery!)

Posed by Karl Handy, Victoria Seychelles on September 9, 2002 (at 11:06)

A. I'm not sure that you are reading your hydrometer correctly. Use your sensory analysis as well. Does it taste like beer? Is the batch still terribly sweet? If it is still sweet meaning no or little fermentation took place, try re-pitching the batch with a fresh yeast culture and watch that fermentation temperature. It is quite possible that temperatures were too warm and the yeast activity was reduced. If you can, keep the temperature below 25°C. Good luck.

Q. what are the differences between aerobic and anaerobic respiration?

Posed by melissa, cartagena bolivar on September 1, 2002 (at 17:06)

A. Simply put, aerobic requires oxygen and anaerobic is in its absence. In fermentation, the aerobic phase happens for the first 8 hours. The yeast is actually multiplying, growing new cells, consuming all available oxygen in the wort. The anaerobic phase is the bulk of the fermentation cycle (3-8 days). The yeast is consuming the fermentable sugars in the wort, producing alcohol, CO₂ and heat. I hope that helps, and always keep your yeast happy! Salud!

Q. I was reading a beer discription the other day and besides the usual alcohol content numbers and what-not there was a Plato's level. What does this refer to?

Posed by Banjo, Eugene Oregon on August 8, 2002 (at 10:07)

A. Good Question, Banjo. It's all about sugar. Plato (in degrees) is a measure of the beer's 'gravity' or sugar content. Degrees Plato translates directly into a percent (ex: 12°P is 12%). Plato is often used in lieu of another scale called 'Specific Gravity', and uses a 1.000 (water) scale. This is a key element of any recipe, and will have 2 important values. The "Original Gravity" (13°P for example) is where the beer starts fermenting. The "Terminal Gravity" (usually in the single digits, ex: 3°P) is where the yeast stops and fermentation is complete. The difference between the 2 values (OG-TG), and some simple math, gives you the alcohol content; as that's where all the sugar went. Look for either on your next beer's label, menu, or website description. Cheers!

Q. hello, my name is brian and would like to know how i could become a brewer.

Posed by Brian Dehoyos, pensacola fl on July 29, 2002 (at 14:18)

A. My advice is to get to know brewers in your area, and volunteer your time (if they won't pay you) in the brewery and see what you think of it. If you aren't ruined of the idea, start looking for an entry-level brewing job (probrewer.com is a good source) somewhere convenient for you. After you're sure you like the work, pay, hours, benefits, etc. Then consider brewing school if you think it's for you and you can afford it. But most importantly, just get out there and work in a brewery, even if your first gig is a freebie. Happy brewing and good luck.

Q. I recently ran accross your IPA and it's the best darn beer I've had in ages. Is the distinct bite from the beer (the bite is a compliment by the way) a result of the hops or more from the

starting malt? I prefer beers with a more bitter finish than a sweet finish. I noticed in your brew profiles that the IPA has a hop factor of 45. The only one higher is a seasonal brew with a 50 rating. Would I get a distinct bite from this brew too?

Posed by Steve Huebner, Reno NV on July 22, 2002 (at 14:26)

A. Thanks for the hoppy kudos, Steve. The "bite" you mention about the IPA is in part due to aging the beer with real oak in the cold, fermented beer. This provides the original flavors we were looking for. Reminiscent of the casks the beer sat in while being shipped from England to India. The Bobby Dazzler winter ale uses different hops, and thus has different hop flavors, and no oak. I hope you enjoy them both. Cheers.

Q. I would like try to brew with hop extract and hop oil. Where could I buy a small samples to brew a 5 or 10 gal. batch.

Posed by John Varisella, St. Louis Missouri on July 6, 2002 (at 18:47)

A. Ah, Hop Oil. An amazing ingredient for out-of-this-world aroma. It can be tough to find, so we have our own supply created from an exclusive hop farm here in Oregon, then processed for us in England. You however, should be able to find some at a local homebrew supply store, or try some of the mail order companies on the web. If all else fails, try FH Steinbarts here in Portland. If they don't have it, can't get it, atleast they can put you in contact with the manufacturer. Happy brewing.

Q. I am wondering why they quit brewing Augsburg Golden...also, are there any recepies that taste similar? Thanks for any help.

Posed by dave, bettendorf ia on July 4, 2002 (at 12:13)

A. Augsburg Golden was a near 5%abv beer produced by the Stroh Brewing Company. Unfortunately, I can't offer enlightenment on the beer, or why they no longer produce it. Best of luck in your search.

Q. I'm new to homebrewing and I was wondering if I could use pure fructose to prime my latest batch of homebrew? All the literature I can find consistantly touts the virtues of corn sugar (glucose) but I've also read that Fructose is equally fermentable. Will fructose lend undesirable flavors to my beer?

Posed by Patrick Kerns, Princeton New Jersey on June 28, 2002 (at 16:26)

A. Interesting question, Patrick. I've not experimented with Fructose myself, but as I understand it, your plan should work. I believe ale strains, over lager strains, will work better. I would also suggest priming some of your production with corn-sugar, some with malt extract, and some with fructose. Then you can compare the flavors, carbonation qualaties, and such. Let the experimentation begin! Happy brewing.

Q. I have begun home brewing , and some of the beers that I have tasted upset my stomach and cause me to stay awake at night. Is it the trub or the fact that they are not secondary fermented?

Posed by Kevin Whalen, Middletown Md. on June 25, 2002 (at 15:56)

A. Well, Kevin, I'm no doctor, so this is my best guess. Perhaps you are sampling the beer prematurely, while it is still fermenting. Use a hydrometer to track the sugar reduction during fermentation. Another cause could be an excess amount of yeast in your beer. Try chilling the beer, and dropping out the yeast before racking, or drinking it. Read

your homebrewing guide's suggestions on fermentation and conditioning. If you don't have one, go buy one. Good luck and happy brewing.

Q. Do you know of any sources of beta-amylase which can be purchased in _bulk_?

Posed by Bill Velek, Greenbrier Arkansas on May 22, 2002 (at 02:23)

A. If these guys don't have the (maltose)brewing enzymes you desire, they can direct you to those who do. FH Steinbart Co. Portland, OR 503.238.1649. Happy Sacchrafication!

Q. how can i become a brewmaster what schools in ca can i go to and what skills do i need

Posed by dean, huntington bch ca on May 17, 2002 (at 19:17)

A. Good Question, Dean. Learning to become a 'professional brewer' can be relatively easy and accomplished without professional education, but if you decide to do so, I'd recommend the American Brewer's Guild in Davis (actually Woodland) CA. They are associated with the UC@Davis, which offers related, more lengthy education on Fermentation Sciences. Skills often associated with brewing include: chemistry, microbiology, mechanical aptitude, physical engineering, and critical, taste-oriented sensory abilities. The ABG can also help you on your way to becoming a "Masterbrewer" with much more lengthy, in-depth (and costly) course work. Do remember however; this is akin to learning how to be 'carpenter' and building things well, versus accumulating the skills, experiences, and mastery of each to be considered a 'master carpenter'. These things should take time, and most definitely will. The American Brewer's Guild can be located at: www.Masterbrewer.com. Good luck, and happy brewing.

Q. Where can I refill my Keg

Posed by Evan Labby , Portland Oregon on May 11, 2002 (at 18:22)

A. Thanks for your note. We do not refill kegs here, but we do have a program for people who have a home keg unit. You can call our dock sales office to inquire about how that program works. Their direct number is 503-228-8265.

Q. How would I go about brewing a non-alcoholic ale?

Posed by Marty Byers, Roseville MN on May 8, 2002 (at 13:40)

A. Tough question. My suggestion; first, buy a multi-million dollar mega-brewery, then have them make it for you. The processes involved are very complex, and incredibly expensive. These reasons prohibit making non-alcoholic beers, even for breweries of our size. Have you considered making root beer? Cheers!

Q. what is the recipe for honey mead

Posed by jessica werrbach, lakewood washington on April 20, 2002 (at 16:13)

A. Like beers and wines there is no one specific recipe, and countless derivations on the same basic theme. By definition, mead is a honey-wine, though it may also contain fruit, herbs, or spices. For more information on meads, contact your local homebrew supply store or check out 'honeywine.com'. Salud!

Q. Are there any beers, ales, bitters that are not carbonated? If so, can you provide me a list of them. Carbonated beers tend to produce too much bloat or air in the stomach ... I hope you can help ... thanks.

Posed by Michael Henry, Wichita Falls Texas on April 20, 2002 (at 15:38)

A. While most beers aren't available 'uncarbonated', many smaller brewers and brewpubs do make Cask-conditioned beers, that are often much lower in carbonation. The ones we produce here have nearly 2/3 less CO₂, and can seem rather "still" in the pint. These beers are served, a bit less cool (not quite 'warm'), and through a 'beer engine' (also known as a hand pump). The temperature and carbonation help the delicate malt and hop flavors stand out. In the UK, where cask-beers originate, these are known as "Real Ales". Inquire at your local brewpub, or perhaps an English pub near you will have cask-conditioned offerings. Taste the flavor. Prost!

Q. Can a refrigerator maintain warmer temperatures inside than the external temperature outside when using in freezing weather? Will it work like a heat pump?

Posed by John, Whitefield NH on April 18, 2002 (at 07:52)

A. Interesting question, John; the answer is yes, and no. Since a refrigerator is highly insulated, it will maintain a different (warmer) temperature than the temperature outside, assuming you don't open the door too often. However the refrigeration system cannot actively heat, only cool, because of the physics involved. It is not akin to a heat pump, only a cooling system. If you'd like to actively maintain a warmer temperature, a simple plug-in thermostat and a light bulb inside the fridge, can provide a surprising amount of heat. Good luck in your continued search, for just the right temperature. Cheers.

Q. WAS BEER PUT IN THE BOTTLE FIRST AND LATER PUT IN CANS OR VISVERSE?

Posed by ROSEMARY VARNADO, HARVEY LA on April 15, 2002 (at 08:20)

A. The bottle came first. It was cork sealed until 1905 when it became crown or cap sealed. Cans didn't appear until 1935. The first ones were from Krueger Brewing in Newark, NJ and the beer was actually sold in Norfolk, VA. Portland Brewing has always used bottles until about 3 years ago, when we put the MacTarnahan's Amber in cans.

Q. I am interested in entering the field of brewing, but I have no formal education in the field. I was wondering if you could offer some suggestions on brewing schools to look into. Currently I have contacted the American Brewers Guild (ABG) and Siebel Institute of Technology. I was wondering if you could recommend any other programs and let me know if one of these programs is better than the other?

Posed by Quinn Schaller, Hebron OH on April 8, 2002 (at 22:42)

A. Good for you, Quinn. A formal brewing education will serve you well in your new career. We have brewers here that have attended both ABG and Siebel, and felt it was time and money very well spent. I would stress the importance of hands-on experience before, or during school. You'll just get so much more out of your investment. Look for an entry-level position to at least get a taste of the work. Jobs available can be found at Probrewer.com or inquire directly at a brewery (or brewpub) near you. We often take unpaid interns here at our brewery. Then you'll be more ready to learn the more complex aspects of the craft at school. Good luck and Prost

Q. are there any gluten free beers as I am allergic to beer ut love it?

Posed by Kathryn Newbould, on April 6, 2002 (at 07:01)

A. I will refer you to the answer given by Dr. Michael Lewis, Professor Emeritus of Brewing Science at U.C. Davis.

Q. Exactly how many gallons are in a keg? Thanks...

Posed by Meghan Shutak, Greensburg PA on March 24, 2002 (at 23:23)

A. The brewing industry uses 'Barrels'(Bbl) as a key unit of measure. A barrel is 31 US Gallons. A normal keg (called a 1/2 barrel) is 15.5 US gallons. A 1/4 barrel(aka 'pony keg') is 7.75 US Gallons. For example, our brewhouse is 140 Barrels/batch, with an annual production of over 70,000Bbl. Whew, that's over 2 million gallons of beer. NO wonder I'm so tired. That calls for a pint. Prost!

Q. Can you please define original gravity, and tell me as much as you know about it?

Posed by jen , ny on March 18, 2002 (at 21:44)

A. 'Gravity', when referring to brewing, is a measure of the sugar content of the beer or wort. This is simply the density of the liquid. 'Original Gravity' (OG) is the sugar content just after boiling, and prior to the yeast going to work, reducing the sugars into alcohol, CO2, and heat. 'Terminal Gravity' (TG), also known as 'Apparent Extract'(AE), is when the yeast can no longer reduce the simple sugars, and the ferment is complete. Gravity has several scales used to express it: Specific Gravity, Degrees Balling, and Degrees Plato, among others 'Specific Gravity' (SG) is written as 1.000 (water) to 1.056 (sample OG). Specific Gravity can be expressed without the decimal, and is more common in homebrewing. Degrees Plato and Balling are basically synonymous with water equaling 0°P/°B, and 13.6°P/°B (as the aforementioned OG). Balling and Plato are more common in the commercial realm. Any good homebrewing text will have a more lengthy discussion of these topics, but I hope this helped demystify some brewing terminology. Salud!

Q. My husband is an avid home brewer--unfortunately, he has had to give up alcohol--would hate to see him give up making beer--any way to brew with regular ingredients and no alcohol?

Posed by Deborah Bernardy, Winthrop Harbor IL on February 16, 2002 (at 20:45)

A. Unfortunately, there is no practical method for home brewer's to create alcohol-free beers. The cost of the process is too high, even for breweries of our size. He may want to try root beer and soda making. It uses a lot of the same equipment and techniques, just different ingredients, and no alcohol.

Q. Do you know of any beer that is totally Gluten Free (no wheat,oats rye or barley). I hear potato beer maybe but not sure what is used for hops

Posed by Doug Hill, Dartmouth Nova Scotia,Canada on January 27, 2002 (at 11:03)

A. We've not encountered a beer made without any of the mentioned, gluten contributing ingredients. I've never heard of a commercial beer using potatoes, either. Sorry.

Q. What is the optimum temperature to drink your IPA at?

Posed by R. Palmer, Ojai CA on December 25, 2001 (at 11:50)

A. This is a personal opinion, and varies widely. I enjoy a beer such as this in the 50-55 F range to really get the most flavor. Try a given beer at a variety of serving temps and see what differences it makes. Tasting is fun. Enjoy.

Q. HOW DOES FERMENTATION DIFFER FROM RESPIRATION?

Posed by KRYSTIN CAPOZELLA, MIDDLETOWN N.Y. on November 15, 2001 (at 17:06)

A. Respiration is what the yeast is doing during fermentation. Initially, aerobic respiration allows the yeast to quadruple in number. Next the yeast eats the sugars present without the oxygen (anaerobic respiration) creating alcohol, carbon dioxide, and heat. Now you have beer. Prost!

Q. I have a deep love for beer and would love to get into the brewing business...Do you have any suggestions on how I could get into the industry as a brewer? Thank you for your time.

Posed by Jen, Oregon City or on November 12, 2001 (at 21:57)

A. Here's the advice given to me years ago: Learn to homebrew and the specific key processes involved. Read, read, read. Get to know pro-brewers, and their breweries. Volunteer your help if you can't get a paying job in one, doing anything. Before you know it, you'll be working harder, making less money, and in worse conditions than you expected. However, it's worth it. Making something so wonderful by your hand and sweat (and sometimes tears), that makes so many, so happy, one pint at a time. Salud!

Q. What happened to the Berry Brew, was it just a seasonal thing or ????

Posed by Michael, Palmdale California on November 4, 2001 (at 01:35)

A. Portland Brewing discontinued the Wheat Berry Brew, but we do make another berry beer under the Nor'Wester Beer Co. label called Raspberry Weizen. It is a year round item.

Q. I just bought a case of your Woodstock IPA (with elephant on label) for a very cheap price. It tastes great, but I was how old this particular brew is.

Posed by Jeff, Trenton NJ on September 20, 2001 (at 16:39)

A. Glad to hear you get our great IPA all the way over there. Here's how our (and someother's) date coding works. At the bottom of the front of side of the bottle a series of numbers are burned into the glass with a laser (wow!) In order they are: the Julian date (1/24 is 024), followed by the bottle number in the run (e.g. 21), followed by the time. The IPA I'm looking at reads: 024213:18. Set your decoder rings accordingly, and enjoy!

Q. How many calories are in a 16oz hefeweizen?

Posed by April, Kalispell MT on August 24, 2001 (at 09:18)

A. About 210. Cheers!

Q. How many bottles of beer in the average keg?

Posed by Erin Bennett, Tualatin OR on August 24, 2001 (at 08:13)

A. A 1/2 barrel is what most people refer to as a keg. It contains the equivalent of 180 12 ounce bottles. So, a 1/4 barrel or a pony keg would have 90.

Q. It seems to me that the bottled verison of Highlander is nothing like the one you used to have on tap.....why the change?

Posed by Mr Chimpy, Portland Or on August 23, 2001 (at 10:21)

A. Good Question, Mr Chimpy. The current Highlander (Pale Ale) in a bottle is different from both, the draft version (only slightly), and the beer made (The Highlander Ale) at the Flanders Brewery, years ago.

Q. how is beer made? do you have a flowchart from malting to bottling?

Posed by hannie, Cebu City Philippines on August 20, 2001 (at 00:11)

A. Thanks for the question, Hannie. I'm pushing for an updated flowchart on our website. It would be worth more than the thousand words this could take me to explain...

Q. You guys put a beer out a while ago which I deemed, hands down my favorite all time beer. I continued to buy it locally for a few months but unfortunalty wilsonville lambs thriftway ran out!!! Never to see my glorious beer again. The the name of the beer was Kornhausers Oast (brewed with Aromatic hops.) After asking the manager at lambs about it not to mention the local microbrewery's, I finally did a search on the internet and found that one of your master brewers here in Portland brew it; under your name.My prayers where answered. Anyhow my question is..How can I get I reunite myself with my favorite beer? Please Help.

Posed by Jonathan Ronne, aurora OR on August 19, 2001 (at 20:55)

A. Thanks for your note. Our brewmaster is Alan Kornhauser and last summer we had a seasonal brew called Kornhauser's Oast Ale. This summer we used mainly the same formula, but added some heather and put it out under the name MacTarnahan's Highlander Pale Ale. It is available in most grocery stores and is in a red plaid package. We are going to have this beer available year round now, so you should have no trouble finding it.

Q. For clarifying Blueberry wine, what agent may be best? Please advise. Thank you.

Posed by Andy Cole Valle, San Pedro Sula Cortes, Honduras, C.A. on August 16, 2001 (at 18:22)

A. Interesting question, Andy. As I'm a brewer and not a vintner, I'll give you my best take. You may add a fining agent such as Issinglass, gelatin, and the like to the COLD product. Allow it to settle and transfer the "brite" product.

Q. How many calories in a bottle of MacTarnahan's?

Posed by Cathy, Vancouver WA on August 6, 2001 (at 19:30)

A. There are approximately 167 calories in a 12 ounce bottle of Mac's.

Q. Can I take a tour of your brewery?

Posed by Orlando, Vancouver Washington on August 3, 2001 (at 23:46)

A. Yes, we offer free tours of the brewery. They are between 1 and 5 PM on Saturdays at the Portland Taproom at 2730 NW 31st Ave.

Q. *How to control bacterial contamination in the wort which is approx.100000 cfu/ml

Posed by Navin karan, Ludhiana Punjab,India on August 3, 2001 (at 09:52)

A. Interesting question, Navin. If I understand your units of measurement for the mentioned infection, well, you could have a really big problem. It depends on the type of the microbiological infection. Some "beer spoilers" will produce disasterous effects at 300-400/ml. Some will only create a "haze" in the product, not effecting the taste. Either way, you need to take steps to prevent this from spreading or growing.

Q. How many gallons are in a barrel, how many kegs are in a barrel?

Posed by Juan, Vanvouver B.C. on July 25, 2001 (at 09:14)

A. Good question. There are 31 gallons in a barrel of beer. What most people refer to as a keg is a 1/2 barrel of beer or 15.5 gallons. A pony keg or 1/4 barrel is 7.75 gallons.

Q. What is the difference between "cream porter" and "porter", "cream ale" and "ale" ?

Posed by Samuel J Kurtin, Mabelvale AR on July 21, 2001 (at 15:10)

A. Thanks for the question, Samuel.

Q. how many calories are in hefeweizen beer (12 oz and above)?

Posed by chau nguyen, seattle wa on July 18, 2001 (at 14:31)

A. Thanks for your note. There are 158 calories in a 12 ounce bottle of our Nor'Wester Hefeweizen. Cheers!

Q. HOW CAN I ORDER YOUR BEER AND HAVE IT SHIPPED TO ME

Posed by Brad, Prescott AZ on July 4, 2001 (at 13:49)

A. Thanks for your note. Portland Brewing can't ship beer directly to your home due to tax laws, but there is a company here in Portland which can. They are Belmont Station at 888-892-2337 or horsebrass.com/belmont_station/

Q. Greetings!! First off I will tell you that your MacTarnahan's Amber Ale is our favorite!! I saw a little piece on a cable channel a while back that said you are now producing a dark or black ale, I believe called Mctarnahan's Black...not sure....anyway, I have looked and have not been able to locate in any of our local stores...where can I locate this?? Thank you for your help!

Posed by Deborah, Bellingham Washington on June 23, 2001 (at 11:10)

A. Yes, we have a new beer called MacTarnahan's Blackwatch Cream Porter. It came out as our spring seasonal, but is now a year round core item. You will be able to find it in most major grocery stores.

Q. In my house we have an extensive beer wall consisting of a large variety of quality brews. We recently obtained a new beer which looks different from your IPA that is already on our wall. Do you have two different IPA's or is the oak-aged IPA only a newer box for the same beer? Either way we are fond of both, along with your other brews (the black porter is my personal favorite).

Posed by Josh Searcy, Irvine Ca on May 31, 2001 (at 01:41)

A. Thanks for your note. We are still brewing the oak aged Woodstock IPA, but we did change the packaging. It was a brown/wood-looking background with a pink border. Now it's prodominantly black with a large elephant. Cheers!

Q. Does the Black Watch Cream Porter replace Haystack Black?

Posed by Larry Hill, Huntington Beach CA on May 28, 2001 (at 19:54)

A. Yes. The MacTarnahan's BlackWatch Cream Porter was this spring's seasonal beer. It sold better than projected and we decided to keep it around as a year round item replacing the Haystack Black. Cheers!

Q. are you going to be making my favorite beer of all time again

this summer...the kornhauser?

Posed by marco, ashland oregon on May 22, 2001 (at 23:44)

A. Yes. However, this year it's called MacTarnahan's Highlander Pale Ale. It's available on grocery store shelves now. By the way, that is my favorite beer, too.

Q. I am trying to find a beer that has no added form of sugar to it. I am Hypoclicemic and can not have "any" form of sugar real cane or form of such as fructose, dextrose, molasses, honey, etc. unless it falls in the dietary nutrition list of the "third" actual ingredient in a substance.

Posed by Mindy Click, Grove City oh on May 20, 2001 (at 06:18)

A. All beers involve sugar, at some point. Malted barley is converted to sugar (maltose), fed to yeast, which in turn creates alcohol. The great majority of our beers do not use any type of added sugar. A couple do have honey added to them (Original Honey Beer, Benchmark). I hope this answers your question. I'd check our beers with your doctor or dietician. They might like one, too.

Q. I am from Utah and I really like the beer there even with the lower alcohol requirement. I have been in Oregon for about six months and all of the beer has a sweet finish. There are only a few beers I can tolerate up here and your Highlander was one of them. California beers taste normal to me, so what is it with Oregon beers? Is this in my head, or are there ingredients which could be responsible for the difference?

Posed by David Clouse, Portland OR on May 1, 2001 (at 15:00)

A. Beer in Utah, must have less than 3.2% alcohol by weight. Many styles popular here in the NW, will have nearly twice the alcohol. This often imparts a "fuller and sweeter" body to the beers. You sound like you'd appreciate a "drier" beer, such as most Lagers, some Pale Ales (like Highlander), and even Honey beers. Give it time, you'll find many you like here in the heartland of American Craft brewing.

Q. I like and drink beer, mostly domestic. My question is really not about beer but a friend of mine wants to bottle and sell water. Who or where can I search for companies that might meet his needs?

Posed by Richard Martin, Gresham Oregon on April 13, 2001 (at 18:44)

A. Beverage World Magazine (BeverageWorld.com) is a place to start. I'd also recommend checking out the companies that have water in stores near you. There should be lots of choices.

Q. i heard from a guy at the gym that hefeweizen has like 800 calories compared with like 150 in a regular beer such as budweiser. Is this true?

Posed by Ben , everett wa on April 3, 2001 (at 22:50)

A. No, it's not true. Our Nor'Wester Hefeweizen registers at 158 calories for a 12 ounce bottle. In fact, our highest calorie beer (Bobby Dazzler, our winter seasonal) is 212 calories for a 12 ounce bottle. So, since the calorie contents are relatively close, you might as well drink a beer with flavor. :-)

Q. Are you guys the ones who make wheat berry brew?

Posed by joe mandujano, simi valley ca on April 3, 2001 (at 10:04)

A. Portland Brewing DID make Wheat Berry Brew, but we aren't producing that brand any longer. We are making a berry beer under

the Nor'Wester label called Raspberry Weizen.

Q. Our homebrew club Foam On The Range is having a beer judge class and I have been tasked with finding a Dortmunder Export for tasting. The Tasting Institute classifies Zig Zag Lager as an export style, but I see in the Questions to the Brewer that you classify it as a "Munich-style Lager". Would that be more a Helles style? Could you tell us your original gravity and IBU's? thanks, Tom

Posed by Tom Gardner, Denver CO on April 1, 2001 (at 10:28)

A. Our Zig-Zag Lager is actually closer to a Dortmunder Export, than a "Munich-Style" lager. The later being paler, while having less hop bitterness and character. The Original Gravity is 12.5 Plato. The IBU's are 25 using Mt.Hood and Tets. It's named for a local river on Mt Hood. Good Question, Tom.

Q. What is the story with Benchmark Old Ale? I haven't tried it yet after having bought 2 bottles because I wanted to know some background.

Posed by Chad, Tacoma WA on March 30, 2001 (at 19:15)

A. The Benchmark is our limited-edition, annual release. It is a pale old ale,with a great malt palate, subtle hop presence, and a high gravity (9.9% alc/vol). We brew it once a year, fermenting half with ale yeast and the other with lager yeast. When it's ready, we blend the two and finish it with Champagne yeast and age it for many months. Enjoy the ones you have,Chad, we'll make more.

Q. This may sound stupid, but I am opening a restaurant brewery this year and will be training to brew the beer myself-- what is a good book I could buy? Also, could you simply list a very generic description of the brewing process? Thank you so much!!

Posed by Greg Prehm, Des Moines IA on March 26, 2001 (at 20:04)

A. I would recomend the benchmark text, New Brewing Lager Beer, by Greg Noonan. It's a classic for small brewers, and completely explains the brewing process. Look into some professional training before you open your pub. You'll be glad you did, so will the beers. Good Luck

Q. Are there any micro-brewers who brew non-alcohol beers?

Posed by Jim Alexander, Pocatello Id on March 24, 2001 (at 13:40)

A. Due to the incredibly complex (and expensive) process required to create non-alcohol beers, it's in the realm of only mega-brewers. Some nice European varieties do exist,tho.

Q. Actually, this is not a question but a compliment. We were on vacation last week and had the good fortune to find your brewery. We came in on a very busy Friday night (March 16). The Manager Chris, was kind enough to find us a space at the bar and give us suggestions about which beer to try. We were very pleased with her selections. Our bartender, Chris, was very nice to us also. We tried three beers, the ZigZag, Amber Ale and Nor'Wester Hefeweizen. Yummy! We had such a good experience that we came back on Saturday before heading back to San Diego. The food turned out to be as good as the beer!

Posed by Dan & Nancy Erb, Lakeside Ca on March 20, 2001 (at 17:28)

A. Thanks for the kind words and for taking the time to write them.

Q. A week ago I was in your restaurant and I believe I was drinking something called Black Watch Cream Porter. Today at a local store I picked up a six pack of Haystack Black Porter. What is the difference? I haven't tried the Haystack yet and I didn't find any reference to the Black Watch on your web site. I would be interested in how the bitterness and hop flavor compares on these two.

Posed by Ron Shum, Sunnyvale CA on March 2, 2001 (at 19:25)

A. The Blackwatch is the newest member of the MacTarnahan clan of beers. It replaces the Haystack Black. The Blackwatch has a higher Original Gravity (sugar content) and finishes smoother than the Haystack, with a touch more alcohol as well. The malts and hop bills are very similar with the exception of unmalted wheat and oatmeal in the Blackwatch to provide the smooth mouthfeel. The Blackwatch has a slightly lower overall hop profile, as well. Try one today, it's my favorite.

Q. How do alcohol and brewing industry use anaerobic respiration?

Posed by Tiffany, west seneca NY NY on January 21, 2001 (at 15:38)

A. Thanks for the question, Tiffany. Brewing yeast initially uses oxygen to multiply and eat the sugars in the wort (aerobic). After that only the maltose sugars are needed to make (in addition to more yeast) alcohol, CO2 and heat during anaerobic respiration. Hope that helps.

Q. Does the strength of beer differ from state to state? and, Does kegged beer differ in strength from bottled beer?

Posed by Carol Buchan, Victoria BC on January 13, 2001 (at 22:07)

A. Thanks for writing. No, alcohol content should not differ from state to state nor from bottle to keg. However, there can be a slight difference from batch to batch, but it is usually less than 3% from batch to batch.

Q. I somehow acquired a GREAT BEER..Benchmark Old Ale, do you make it and how can I get more?

Posed by Cameron Stay, Las Vegas Nevada on January 13, 2001 (at 21:45)

A. Thanks for your note. We do make that beer. The best way to find some is to call the wholesaler closest to you and ask exactly where it's available. Your wholesaler is J.W. Costello at 702-876-4000. Cheers!

Q. Have you ever thought of trying to brew smoked beer? I spent two years of my life in Germany and regarded the smoked beer made by the local brewery as the best beer in the Europe. There isn't a real market for it here it seems because it is an acquired taste. However, once you try it you can get hooked on its full bodied flavor. I lived in the town that Smoked beer originated in, Bamberg, GE. The webpage of their beer is: <http://www.schlenkeria.de/>, they have pages available in English. Anyway I have yet to find a smoked beer in the U.S. that can even come close to achieving the status of a great smoked beer. Portland brewing Company hands down makes some of the best beers in the Northwest, and I would hope that the thought of "smoked beer" has possibly at least been talked about. Does it have a future in Portland?

Posed by Matt Manus, Vancouver WA on January 4, 2001 (at 13:26)

A. You are spot on in your assessment of smoked beer. It is full bodied and quite nice with certain foods. However there is no market for it. For brewpubs it would be a fine seasonal in small batches. For a brewery of our size, it would not make sense.

Q. I currently have 5 gallons of lager fermenting at 30-36 degrees. I am ready to bottle the beer but was wondering what temperature it has to be to finish the process. I also need to know what the temp should be after I bottle it and for how long. Thanks, Dave

Posed by Dave Earsing, Middletown RI on December 27, 2000 (at 14:26)

A. You what to "lager" your beer closest to freezing as possible. I would age some of the beer for 3 weeks and then let some age in the bottle for 5 weeks or more. The best part is to notice any changes in the complexity of the beer. It may be hard to wait but it's fun to learn from it.

Q. Please forward your ingredients for "Original Oregon Honey Beer". We don't get your beer/ale in NJ.

Posed by R.Hawco, Elmwood Park NJ on December 9, 2000 (at 09:25)

A. Thanks for your note. While we do sell several of our brands in New Jersey, the Honey Beer isn't one of them. Unfortunately, I can't disclose our recipes. If you want to get some of the Honey Beer, there is a company in Portland which can ship it to your home. It is Belmont Station at 888-892-2337. Cheers!

Q. When Woodstock IPA originally came out I remember it having a very strong oak taste to it. I loved that taste! I've been away from Oregon for a while now and when I came back and had Woodstock again (after dreaming about that Oak for years), the taste was gone. What happened to the that wonderful Oakiness?

Posed by Russell O'Piel, San Francisco CA on November 30, 2000 (at 10:38)

A. Thanks for the question, Russell. Like most dedicated craftsmen, we continue to fine-tune our work over time. We tweak and twist our brews ever-so-slightly to achieve the flavors envisioned when they were initially conceived. Such is the case with the oak in the IPA.

Q. The family brewery blewup in 1880 sending the Maltster 40 feet over a hedge in Chilbolton England, any idea what kind of beer that would have been? (He survived with a few burns)

Posed by David Tilbury, Brookings Oregon on November 24, 2000 (at 19:29)

A. Very interesting, David. However, we are unsure as to the type of beer brewed. Probably a traditional English variety ale such as pale, bitter or stout. The explosion, however probably was caused by grain dust during the malting or milling process. Grain explosions can be disasterous. Be glad your ancestor went on to malt another day.

Q. I was wondering what the alcohol by volume level is, and the calories, for the Woodstock IPA. Do you have this information?

Posed by Bryan, Kettering Ohio on November 10, 2000 (at 12:30)

A. The Woodstock IPA is 6.3 by volume and has about 207 calories per 12 ounce bottle. Cheers!

Q. What is OAST?

Posed by Troy J. Givens, Mountain View CA on November 5, 2000 (at 19:41)

A. An oast house is a place used for drying hops. Our Kornhausers Oast Ale uses distilled hop oil in the beer. Cheers!

Q. What are the aerobic respiration of wine making?

Posed by MJace Tonprecht, Mandaluyong Philippines on October 9, 2000 (at 03:01)

A. Your question's a bit out of our ballpark. I will say that what you want to know relates to how the yeast consumes sugar to create, among other things, alcohol. As I understand it winemaking and brewing yeasts act differently enough in this respect I'd recommend a winemaking source such a winemaking book from your local homebrew shop, or the guys and gals at Winemaker Magazine (www.winemakermag.com). Good luck, and keep your yeast happy.

Q. I just stumbled across of 2, 6 packs of "Kornhausers Oast" I think possibly the best malted beverage to pass my lips. Where can I get some more of this?

Posed by Bryan Gearry, Wasilla Alaska on October 8, 2000 (at 10:44)

A. Thanks for your note. The Kornhauser's Oast Ale is my favorite, too. It is a seasonal brew and will reappear next summer. Cheers!

Q. what are your main ingredients for the kornhauser

Posed by joe valmonte, seattle wa on September 21, 2000 (at 16:02)

A. The Kornhauser's Oast Ale is a reincarnation of Ballantine's Ale made in the early 1900's. It uses Pale malt, and Brewer's Gold hops. It's amazing aroma comes from a secret ingredient made for us in England. Prost.

Q. My wife and I have brewed some different types of beer at home, and are now trying to brew HoneyMead. We would like to know when to bottle, we have fermented, and swiched it once to a clean carboy. Should we bottle or keep clarifying?

Posed by Chris & Dawn Casey, North Reading MA on September 4, 2000 (at 12:17)

A. Sorry for the delay in answering. My advice is to bottle and see how it turns out. The next time you brew it you can add isinglass to the carboy you are transferring into. Isinglass is a good clarifying agent. Homebrew shops provide sound advice in those areas.

Q. I'm 23 and have been homebrewing now for several years I have just begun to look into school for brewing and would like your take on Siebels in Chicago and American Brewers Guild in Davis,CA and a brewers look on getting working after. Thanks for your time and keep up the good work

Posed by Josh Cooper, McHenry IL on August 23, 2000 (at 20:21)

A. Good for you, Josh. A few of our brewer's have gone to these schools and greatly appreciated the time spent at both. We have two, including myself, who studied at the Siebel Institute, so I'm a bit biased.

Q. How many of them honeycombs do you guys put in a brew?

Posed by Tarq DuVoux, Ouagadougou AK on August 20, 2000 (at 01:17)

A. Good Question, Tarq. We actually use locally made wildflower honey in our beers. The Oregon Honey Beer takes 900#, or 15 5gal buckets, in a 140 Barrel batch. Our limited release Benchmark Old Ale also incorporates honey. It takes 6 of these 60# buckets, in a 80 barrel batch to give us the extra sugar we need for this 9.9% alc. beer. Give either a try.

Q. I'm graduating from college in August. Do you sell bottled beer to the public at a discount?

Posed by Brianna James, on June 19, 2000 (at 19:18)

A. We do sell cases of beer to go. Go to www.portlandbrew.com, click on beer then click on beer to go. That page has the pricing information

and a number to call for availability, reservations and specials. Cheers!

Q. I was in touch with drinks.com to ask them if they had a suggestion for my husband who has a gluten intolerance and loves beer. They thought that your company might make a beer with potatoes. Is that true? If not, do you have any suggestions? Thankyou for your time.

Posed by cathy wolf, White Rock, British Columbia on June 13, 2000 (at 21:15)

A. We don't make a potato beer, nor did anyone I asked at the brewery know of one. I'll post this message and perhaps another visitor to the site will have a suggestion for you.

Q. Do you use preservatives in your brew or bottling process. Am I consuming preservatives of any sort when I enjoy your beer?

Posed by Frank Fauchaux, Baton Rouge LA on June 12, 2000 (at 17:15)

A. Nope, no preservatives. Thanks for asking.

Q. I have a food allergy to wheat. What Portland Brewery beers are not made with wheat? Thanks!

Posed by Teresa Wachsmuth, Portland OR on June 12, 2000 (at 16:37)

A. Thanks for your note. I'm sure you know to avoid anything with Wheat or Weizen in the name like our American Hefeweizen or Bavarian Style Weizen. We do add a bit of wheat malt to our Zig Zag River Lager, so count that out, but the rest of our products would be OK. They include MacTarnahan's Amber Ale, Original Honey Beer, Woodstock IPA, Haystack Black Porter and all of our seasonals. Cheers!

Q. Do you make a fruit beer (I thought you have made a respberry wheat in the past)? Is it a seasonal item, and if so, when can I look for it in the stores? Thanks.

Posed by Rachael, San Francisco CA on June 6, 2000 (at 21:40)

A. Portland Brewing Company used to make a beer called Wheat Berry Brew. It was a core (year round) brand which we now make only by special request. Currently, since we've purchased the Nor'Wester Beer Co. line of brands, we are making Raspberry Weizen. Our wholesaler in northern California is authorized to carry this brand. You can call Wine Warehouse regarding availability at 510-236-2233.

Q. What happened to the Malarkey's Wild Irish Ale -- A favorite given my name.

Posed by Mike Malarkey, Washington DC on March 17, 2000 (at 06:06)

A. Malarkey's Wild Irish Ale was our spring seasonal for several years. However last year and this year we changed to Thunderhead Cream Stout as our spring seasonal. We have produced some Malarkey's by special request for a retailer in California.

Q. In which year did your wife attend Woodstock School in India? I graduated from Woodstock Class of '61. If your wife graduated same year, what is her name?

Posed by Don Goodman, Granada Hills CA on March 14, 2000 (at 13:43)

A. This is a message for Bruce Swedien of Roxbury CT.

Q. We are having a tasting of holiday beers and would like to know what malts and hops are in Bobby Dazzler. Also, will Thunderhead Stout be distributed in CT?

Posed by R. Blain, Trumbull CT on February 5, 2000 (at 06:04)

A. Thanks for your note. The specialty malts in Bobbydazzler are a blend of Munich and Caramel Malts. The bittering hop is Northern Brewer. The aroma hops and dry hops are the brewery's little secret. A talented nose should be able to guess which English aroma varieties we use. Good luck.

Q. Can I buy half barrels direct from the brewery?

Posed by Joe Janet , West Linn OR on January 7, 2000 (at 20:58)

A. If you are a retail establishment, you would need to go through your local distributor. However, if you are an individual, we do have kegs available at the brewery. They are \$82 for a 1/2 barrel and \$45 for a 1/4 barrel plus a \$5 tap rental. There is a \$25 keg deposit and a \$50 tap desposit which are refundable. You can call our dock sales at 503-228-8265 for availability, reservations and any specials.

Q. I recently came across the "Original Oregon Honey Beer" and really liked it. However, the local grocery store said it was a closeout item. Does this mean you guys aren't making it anymore, or should I shop somewhere else?

Posed by Brian Johnson, Los Angeles CA on August 10, 1999 (at 22:25)

A. We are still actively making Honey Beer and even shipping it to our wholesaler in S. California. It's possible your particular grocery store is no longer going to carry the product. If you'd like to find out where it's available, call our wholesaler. It is Wine Warehouse at 323-724-1700. They should be able to direct you to a store close by. Cheers!

Q. could you please describe the differences , if any , between your currently produced "Portland pale Ale" (summer seasonal) and the award winning "Portland Ale" that was produced in years past. i was surprized to see the return of my much loved Portland ale in the store , and was wondering if the one i bought today is indeed the same thing as the one i used to buy but haven't seen in the stores for a few years ?

Posed by bill kelly, dallas texas on August 7, 1999 (at 14:12)

A. We changed the type of hops and we add hop oil to the new portland ale. The amount of and type of malt is the same. So it is a different beer from the previous one.

Q. What's the story behind your Woodstock India Pale Ale? My wife went to Woodstock Boarding School in India. Is there a connection with Woodstock Boarding School in India? We have Trader Joe's in Westport CT. I'll see if I can get your beer there. Very interesting. Thanks...

Posed by Bruce Swedien, Roxbury Connecticut on August 6, 1999 (at 10:09)

A. Very interesting. We had no idea there was a Woodstock Boarding School in India. We got the name for the beer from a neighborhood here in Portland. If you're interested in where you can buy some in CT, check our distribution page for the wholesaler closest to you and give them a call for availability. Cheers!

Q. Enjoy Woodstock IPA a lot. How is the oak aging done? In barrels or with chips?

Posed by Jim Logan, Vancouver WA on July 15, 1999 (at 18:02)

A. We put oak chips in a bag and put the bag in a aging vessel. We then transfer the beer from a fermentation vessel to the aging vessel

Q. First of all, just want you to know that we love your beer

down here in Dixie, and hope to see more of it (especially the IPA and the seasonals). Is there was some way of gleaning the freshness information from your bottles (perhaps a code or something . . .).

Posed by scott langerman, Atlanta Georgia on July 7, 1999 (at 09:31)

A. All of Portland Brewing Company's bottles are date coded on the shoulder of the bottle in black ink. The first 3 numbers of the code are the Julian date the bottle was filled. The fourth number is the last digit of the year the bottle was filled.

Q. I just tried your "oak aged" IPA ---- the lable mentions "oak flavor" but does not indicate that aging in oak actually took place. What is the truth of the matter? Additives or real oak wood aging?

Posed by James Baron, Arlington Washington on April 2, 1999 (at 16:57)

A. We put oak chips in a bag and then transfer the beer from a fermentation vessel to a aging vessel that has the oak chip bag.

Q. where can i get portland beer mail order?

Posed by jim mulcock, rochester ny on February 8, 1999 (at 19:15)

A. I suggest calling Belmont Station here in Portland. Their number is 503-232-8538 or 888-892-2337. They can fulfill shipments to individuals. I don't know what the prices are, but give them a call.

Q. I am currently taking a food processing class and I have been assigned a particular type of processing to present. We have covered some HAACP regulations, and I was wondering, besides boiling the wort, are there any other measures you take to prevent microbial growth in your beer?

Posed by Sonny Simonian, Corvallis Oregon on November 23, 1998 (at 16:56)

A. Every surface the wort touches after leaving the kettle is either sterilized by the heat in the wort or by sanitizing chemicals. Before tanks or lines are used they are rinsed with a dilute sanitizing solution. We periodically "acid wash" our yeast. Yeast can survive a lower pH than most bacteria. So by selectively lowering the pH of the yeast that we are going to use we can guard against bacterial contamination.

Q. What does a typical brewery setup cost like the one in the picture on your "brew process" web page. How many gallons are in a barrel? What size tanks do you use to ferment the beer? Thanks, EBo

Posed by EBo, Amarillo Texas on November 7, 1998 (at 14:12)

A. Don't have a \$ amount for the first question.

Q. On a recent trip back to Oregon, I had the great pleasure of tasting the Portland Summer Pale, and the Bavarian Weisse. From reading here (and on the bottles of the PSPA), I see the use of hop oils mentioned. As a Homebrewer I know this isn't really feasible, but I would like to make this beer for myself year round (the local stores around here can't get it - and please don't tell me to goto Chicago - that's 6 hours away). Specific ratios aren't what I'm looking for, but I would like to know what kind of hops would be useful in making this beer, and maybe an IBU rating. I think I can get the rest.

Posed by Marshall George, Glen Carbon IL on November 5, 1998 (at 11:32)

A. We use Brewers Gold Hops through out. Hop oil is distilled from Brewers Gold also.

Q. I am going to CWU in Ellensburg, but am originally from Vancouver, Wa. My question is: If carbon dioxide is a natural occurrence, how does one come about with nitro-mix brews? My first experience with nitro was at the Hazel Dell Brewpub. Although very pleased with the result, I was also preplexed by how this worked. Still being a college student, I don't know about brewing yet to try to figure it out on my own, so I figured I'd ask the pro's. By the way great beer!

Posed by Brad Batten, Ellensburg Wa on November 2, 1998 (at 19:37)

A. Brewpubs like to use nitrogen to serve certain styles of beer (stouts, porters, English ales) because nitrogen produces smaller bubbles so the beer head is creamier and the beer itself drinks much smoother.

Q. Is it possible to brew a non-alcoholic beer with the quality characteristics of PBC beers such as MacTarnahan ale? Has PBC ever attempted to do this?

Posed by Heath Albright, Seattle Wa on October 13, 1998 (at 18:36)

A. There are three ways to brew non alcoholic beer: use a yeast that produces very little alcohol, distill the alcohol out of the beer, or use a reverse osmosis filter to remove the alcohol. Each of these methods has an adverse effect upon the flavor of the beer.

The answer to your question is I don't know--we've discussed it, but never tried it. It would be a very, very expensive project.

Q. I have been making homebrew for a few years and particularly love Bitters, IPA's, and pale ales. I recently tried your Woodstock IPA and was verrrrry impressed. I tried to make something similar and fell short. Please Please give me your original gravity, types of hops, specialty grains and anything else that may help me in my quest for the perfect IPA. Thanks

Posed by Perry Baker, Aumsville Oregon on September 24, 1998 (at 11:52)

A. Thanks for the kind words about our Woodstock IPA. The oak aging, hopping, and malt bill took months and 10 different recipes to perfect. So, you're going to have to soldier on alone--but we promise that there will be good stock of your benchmark at your local supermarket.

Q. I've been homebrewing for several months now, and all of the batches I have made so far have turned out well, but how do get rid of the sediment that forms in the bottom of the beer bottles after the beer has been bottled? I normally use a 2-stage fermentation (two 5-gal glass carboys). Any help would be welcomed.

Posed by Scott Spangler, Rosamond CA on September 8, 1998 (at 08:48)

A. The sediment in the bottom of the bottle is yeast. Without it you wouldn't have had the secondary fermentation that gives bottled home brew its carbonation. The only way around the sediment is to pour carefully, leaving it behind in the bottle--or to drink MacTarnahan's.

Q. Why not try a nitro tap for Mac`s or Highlander. I`ve seen other brewers such as McMennimas do this with their Hammerhead.I think the creamy non carbonated taste of either of these two would be a big seller.

Posed by Terry Moriarty, Vancouver, WA. on June 9, 1998 (at 22:12)

A. We did some experiments with nitrogenation about two years ago.

Though the beer looked great in the glass, we didn't care for the taste. Most of the nitrogenated beers I've tasted, except for dry Irish stouts, don't have the character to stand up to the smoothing influence of nitrogenation.

Q. Is there a difference between alcohol content and alcohol per volume?

Posed by Gordy Hannula, Nisula MI on March 14, 1998 (at 18:03)

A. No, if I understand your question correctly. Brewers record the alcohol content in their beers with two different measurements: percentage of alcohol by weight and percentage of alcohol by volume. A beer's percentage of alcohol by volume will always be a higher than its percentage of alcohol by weight.

Q. I recently visited a local Chinese brewery, and they were adding copper finings to the boil. Is this for yeast nutrition or for better "hot break"?

Posed by Matt Healy, Shanghai China on March 13, 1998 (at 21:19)

A. Copper or Kettle finings are added to precipitate unwanted proteins out of the brewers wort (or in brewer parlance: to improve the hot break).

Q. What a shame to brew the only wheat beer in Portland made with authentic and proper Weissbierhefe, all the way from Weihenstephan yet, and then to filter it out!

Will you ever bottle a Hefeweissbier with all of this good stuff left in?

Posed by Archie Lachner, Beaverton OR on March 13, 1998 (at 20:53)

A. We do leave it in, though its presence only affects the clarity and not the flavor of the beer.

We usually bottle a small quantity. It is available to the general public at our docksales office. Come down to the brewery for a glass or a case.

Q. Is it possible to get a strain of the yeast you use in your Weizen? I don't live in Portland anymore, and it's not available in my area, so I'm interested in homebrewing my own. The yeast seems to be what makes that beer distinctive. I know the homebrew supply places sell "weistephen" (sp) yeast, and how would that differ from what you use?

Thanks.

Craig Scott

Posed by craig scott, seattle wa on March 4, 1998 (at 21:32)

A. Craig,

You're right that Bavarian weizen yeast gives a real weizen beer its distinctive aroma and flavor. The Weihenstephan yeast strain is very much like the one we use.

Q. What does aerobic respiration do in the fermentation of beer? Why is aerobic respiration done before anaerobic respiration?

Posed by Sandy Rotering, River Falls WI on March 2, 1998 (at 14:40)

A. The brewer aerates the wort as it's cooled into the fermentor. This

allows the yeast that's been added to the beer to reproduce. Once the yeast has used up the Oxygen (6-8 hours at this brewery) it begins anaerobic respiration where it turns the sugars in wort into alcohol, Carbon Dioxide, and heat.

Q. I am interested in malting. Has the industry been entirely taken by the big maltsters in N. America? I was hoping that I could find a specialty maltster that I could visit in the Northwest

If Great Western is the only game in town, how hard is it to get in the door and have a look?

Thanks,Clif

Posed by Clifton Moore, Fairbanks Alaska on February 15, 1998 (at 03:09)

A. The malting industry is dominated by large maltsters: Great Western, Rahr, Froedert, Ladish, ADM. Gambrinus Malting in B.C. is the only independent maltster in the Northwest.

Great Western does not normally give tours of their Vancouver malting plant. However, your local brewer may be able to arrange a tour for you.

Q. Why doesn't PBC use a date indication on its label so customers can know they're getting fresh beer? Also wouldn't it be a good idea to put recommended serving temperature on label so the maximum taste satisfaction could be realized? Thanks for your previously answered question on alcohol content.

Posed by j barkauskas, tinley park il on January 6, 1998 (at 14:31)

A. We do put the date that we bottle our product on the bottle. Just below the neck label, on the waist of the bottle, you will find a set of seven purple numbers. The first three represent the Julian date the beer was bottled. For example, January 6 would read 006. December 30 would read 364.

Personal preference plays a large part in the optimum temperature at which to serve beer. For MacTarnahans and Haystack Black Porter I think the beer is at its best after one hour in the refrigerator. I like our Zig Zag lager colder, so 2 hours. It's entirely up to the drinker.

Q. How does one get a darker color in brewing sweet mead using clover honey?

Posed by tomasz jablonski, secane pa on January 3, 1998 (at 11:54)

A. The longer you boil the honey mixture the darker it will become. Boiling the honey in a copper pot instead of stainless steel would also accelerate the darkening of your mead.

Q. What factor/factors determine the alcoholic content of beer?

Posed by j barkauskas, tinley park il on December 30, 1997 (at 18:01)

A. More than could possibly be listed. Given healthy yeast, added in the correct proportion, and properly aerated; a sterile environment; and proper temperature, the primary facotr that determines the alcohol content is the percentage of fermentable sugars in the wort. The brewer may manipulate this percentage by varying ingredients and changing mashing temperatures.

Q. Why has Portland become the home of the beer craft industry?

Posed by Regina Holan, Portland Or on November 19, 1997 (at 13:54)

A. People in the Seattle area, Northern California, and Colorado might disagree with your assertion. The Portland beer scene has done well for several reasons: an enthusiastic, discerning local population; many years of legislation favorable to the microbrewing industry in Oregon; and the pioneering spirit of Oregon brewers.

Q. How is it possible to brew a greater than 6% alcohol beer. I had a 12% Trappist in Belgium and it was delicious.

Posed by Greg Cioc, seattle wa on November 14, 1997 (at 16:00)

A. Generally, it's not difficult to brew all grain beers up to 8% alcohol by volume. Above this percentage fermentations can become sluggish. The primary reason for this is that the yeast is placed under unhealthy osmotic pressure by wort (unfermented beer) with the high sugar concentration required for high alcohol beer. Simply put, the yeast cells are squeezed.

You will find barley wines and domestically produced malt liquors in the range of 7-11% alcohol by volume.

Q. I like your Zig Zag River Lager. I wondered if you use corriander in Zig Zag? Also, I know you use gypsum, do you use Irish moss? Thanks, Les Jones

Posed by Les Jones, Minneapolis Minnesota on October 20, 1997 (at 15:42)

A. Glad you like the Zig Zag, Les. There are no spices in Zig Zag lager. We're trying to make Munich style lager, so it's simply water, malt, hops, and yeast. We do use Irish Moss (essentially a seaweed) in our kettle near the end of the boil to promote clarity.

Q. On a recent trip to Russia we visited a small factory making pure extract oils from the hop flowers. Are there uses for this oil in beer brewing in this country? Thanks for your help.

Posed by Renee Romanov, Portland OR on October 16, 1997 (at 13:58)

A. Yes there are. We put hop oil in our Seasonal Product, Portland Summer Pale Ale. It contributes a pungent floral aroma to the beer without adding any additional bitterness.

Hop oil can also be added directly to the kettle during the boil, where it can take the place of more conventional forms of hopping (whole hop flowers or hop pellets).

The use and production of hop oil is on the wain. We built a hop still and began making our own, because we were unhappy with what was commercially available.

**Q. What is the difference between a Lager and a Pilsner?
Thank You
Glenn**

Posed by Glenn Case, seattle wa on August 29, 1997 (at 11:09)

A. All Pilsners are Lagers, but not all Lagers are Pilsners. Lagers are beers made with bottom fermenting yeasts that normally ferment at lower temperatures than most top fermenting, ale yeasts. Lagers normally age longer than ales. The word lager comes from the German verb "lagern" which means to store.

Pilsners are a type of lager that were developed in Plzen, or Pilsen in what is now the Czech Republic. They have a very prominent hop aroma and bitterness.

**Q. I'm a recent transplant to the Portland area and am a "recreational" homebrewer with a question concerning water treatments for your brewing process. I know the water in the Portland area is of very high quality but have seen references to the use of salts to manipulate the pH levels for brewing. Are you adjusting this on a per batch basis, or is there a general rule of thumb you use for calculating the amount of these products?
thanks, Karl**

Posed by Karl Krasnowsky, Portland OR on August 4, 1997 (at 18:23)

A. Karl, We adjust the pH of our mash with every batch. There is no general rule about water hardness/softness, except that brewers often treat their water to simulate the waters of famous brewing cities: Burton-on-Trent, Munich, Pilsen, Dublin, Dortmund. Portland's water is very soft. Which makes it easy for the brewer to adjust the hardness to his/her liking.

Q. I was wondering what type of filtration process Portland Brewing uses?

Posed by Matt Healy, Shanghai China on June 28, 1997 (at 15:12)

A. Our draft beer is filtered through a diatomaceous earth filter and then a sheet filter.

Our bottled beer is filtered a third time through a Handtmann micro filter to assure its purity and long shelf life.

Q. Could you tell me the best route to take to become a brewer? I have a strong love for beer, a B.S. degree in biology, and have worked in fermentation in the pharmaceutical industry.

Posed by jose rodriguez, vacaville CA on June 22, 1997 (at 18:40)

A. Sounds like an excellent beginning. Nothing beats practical brewing experience. Why don't you offer to do lab work for one of the small breweries in your area to get your foot in the door?

Q. I'm curious about the chemistry of the microbrewing process. What type of sugar is converted from the starch, and what type of enzymes do the work?

Posed by S. Kimm, Bozeman MT on June 15, 1997 (at 10:42)

A. Several sugars are produced during the breakdown of starch in the brewing process: maltose, dextrans, maltotriose, sucrose, fructose, glucose, and others.

The two major enzymes that accomplish this breakdown of starches into simpler sugars (sugar that the yeast turn into alcohol) are alpha-amylase and beta-amylase.

Q. Do you sparge with existing wort or with new treated water. If so how much water and at what temperature?

Posed by Steve Madeley, Reading UK on June 6, 1997 (at 01:52)

A. We sparge (rinsing of the grain in the lauter tun to increase the yield of sugar) with untreated water at 75C. The amount of sparge water depends on the type of beer we are making.

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ph. 503.226.7623 • info@macsbeer.com

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bcc: Accounting Department (w/ encl.)
Keith M. Bonner, Esquire (w/ encl.)
Juan M. Anderson, Esquire (w/ encl.)

bcc: Accounting Department (w/ encls.)
Keith M. Bonner, Esquire (w/ encls.)
Juan M. Anderson, Esquire (w/ encls.)





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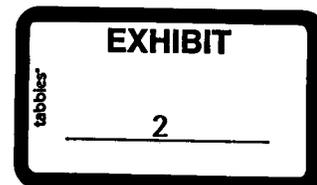
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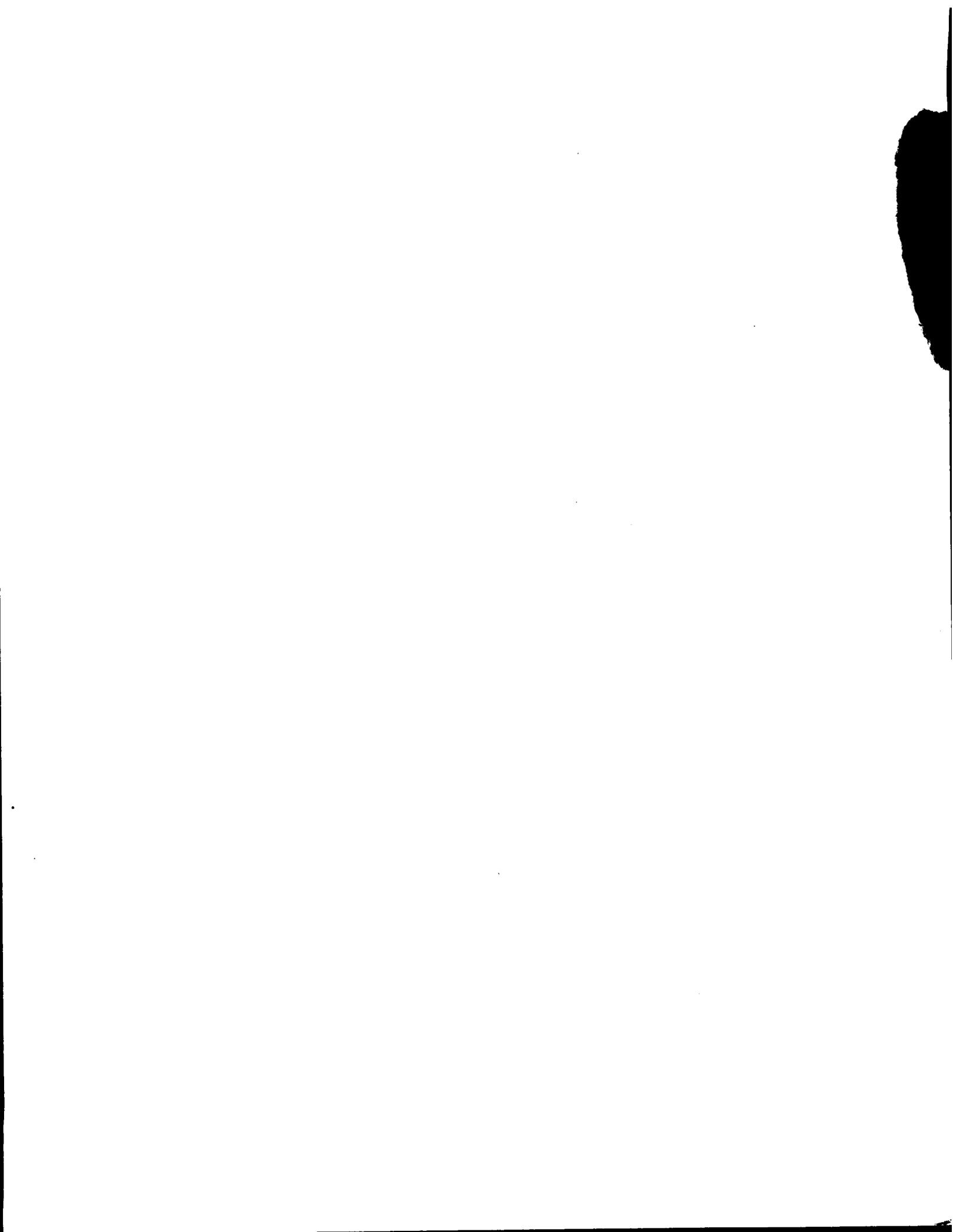
Typed Drawing

Word Mark WOODSTOCK BREWING COMPANY
Goods and Services (CANCELLED) IC 032. US 045. G & S: beer. FIRST USE: 19910100. FIRST USE IN COMMERCE: 19910100
Mark Drawing Code (1) TYPED DRAWING
Serial Number 74514642
Filing Date April 20, 1994
Current Filing Basis 1A
Original Filing Basis 1A
Published for Opposition September 12, 1995
Registration Number 1939272
Registration Date December 5, 1995
Owner (REGISTRANT) Woodstock Brewing Company Inc. CORPORATION
 NEW YORK 20 Saint James Street PO Box 1000W Kingston NEW YORK 12401
Disclaimer NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "BREWING COMPANY" APART FROM THE MARK AS SHOWN
Type of Mark SERVICE MARK
Register PRINCIPAL-2(F)-IN PART
Live/Dead Indicator DEAD
Cancellation Date September 7, 2002
Distinctiveness
Limitation Statement as to "WOODSTOCK"



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THIS AGREEMENT is made the 24th day of October, 2000 by and between Woodstock Brewing Company, hereinafter called "Woodstock," Black Bear Brewing Company, hereinafter called "Black Bear" and Bruce Jackson, hereinafter called "Jackson."

FOR VALUE RECEIVED, Jackson hereby sells, assigns and transfers to Black Bear and its successors and assigns, 70% of the existing shares of common stock of Woodstock Brewing Company, represented by Certificate No(s). 22, 23, 24, 25, inclusive, standing on the books of said company.

BE IT KNOWN that Woodstock and Jackson represent that the assets shown on the attached Exhibit "A," and liabilities shown on the attached Exhibit "B," are accurate to the best of their knowledge.

Jackson fully warrants that it has the full right and authority to enter into this agreement and that the rights and benefits sold, assigned and transferred hereunder are free and clear of any lien, encumbrance, adverse claim or interest by any third party.

In consideration for the aforementioned transfer of shares, Black Bear Brewing Company issues to Jackson 140,000 shares of common stock in Black Bear Brewing Company, par value \$0.001 per share, hereinafter called "Shares."

Said Shares will be issued Oct. 1, 2000 and registered according to the terms shown on attached Exhibit "C."

IF ANY PROVISION of this Agreement or its application is held to be invalid, illegal, or unenforceable in any respect, the validity, legality or enforceability of any of the other provisions and applications therein shall not in any way be affected or impaired.

THIS AGREEMENT shall be binding upon the parties, their successors, assigns and personal representatives. Time is of the essence on all undertakings. This agreement shall be enforced under the laws of the State of Georgia. This is the entire agreement.

EXHIBIT

tabbies

3

Any Legal Notices shall be delivered via registered mail to:

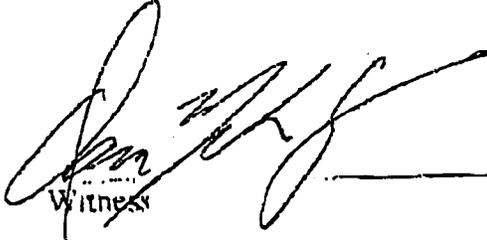
Woodstock Brewing Company
20 St. James St
Kingston NY 12101

Black Bear Brewing Company
981 Ashby St., Suite 100
Atlanta, GA 30318

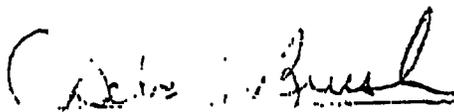
Robert Bruce Jackson


Witness


For: Woodstock Brewing Company
Robert Bruce Jackson-President


Witness


For: Black Bear Brewing Company
Paul C. Brown-President


Witness


Robert Bruce Jackson

WOODSTOCK BREWING COMPANY

OCTOBER 2000 INVENTORY LIST

Quantity:	Description:
1	Trademark: Woodstock Brewing Company Inc
1	Trademark: Beer At It's Best
2	Licences (Brewers, Retail)
10	Label Registrations (6 WBC, 4 Others)
3	Stainless 1500 Gallon Round Horizontal Storage Tanks for beer with cooling jackets. (paid \$4,500 each)
3	Crepaco 1500 Gallon Round Horizontal Coldwell Storage Tanks , (paid \$3,500 each)
2	40 BBLs conical bottom all stainless steel coldwall fermenting unitank, (\$18,000)
1	40 bbl Vertical Storage Tank
1	30 BBL Hot liquor tank.
1	Brewhouse <ul style="list-style-type: none">• Mash Tun• Brew Kettle
2	Chillerrs: 41,000 BTU Remcor CH3002A 61,500 BTU Remcor CH5001 A PT
1	Furnace 1,000,000 BTU Natural Gas
1	Milapore Filter System
1	DE Filter System
1	Beer Tank Temperature Sensor Panal
1	Charcoal Water Filter





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Release and Settlement Agreement

This is a Release and Settlement Agreement by and between MARK KIESGEN (individually), and MK STUDIO CORPORATION, including its parents, customers, clients, subsidiaries, divisions, principals, officers, directors, trustees, shareholders, beneficiaries, employees, servants, and agents (jointly and severally "Releasor"), and BLACK BEAR BREWING COMPANY, including its parents, customers, clients, subsidiaries, divisions, principals, officers, directors, trustees, shareholders, beneficiaries, employees, servants, and agents, (jointly and severally "Releasee").

Be it known that for and in consideration of the sums, covenants, and the conditions, herein below set forth and conditioned upon the execution of the Assignment of Trademark attached hereto as Attachment A, Releasor and Releasee do hereby unconditionally and irrevocably mutually release, discharge, acquit, and forgive each other from all actions, causes of action, suits, debts (including a claim by Releasor for approximately \$209,000.00 billed by Releasee to Releasor, as evidenced by MK Studio Corporation Invoice No. 22058, attached hereto as Attachment B), liabilities, contracts, obligations, controversies, judgments, executions, claims, losses, costs and demands both in law and in equity (including, without limitation, trademark claims) which the Releasor and/or the Releasee have or may have against each other, whether asserted or unasserted, known or unknown, arising prior to the date hereof in connection with the use of the mark "Woodstock Brewing Company" and Releasor's aforementioned claim for \$209,000.00.

This Release and Settlement Agreement is conditioned upon the following: 1) Releasee shall execute the Assignment of Trademark attached hereto and incorporated herein as Attachment A, time being of the essence, and 2) Releasor shall transfer all shares of stock in Black Bear Brewing Company which are held by Mark Kiesgen, individually, or by MK Studio Corporation alone (approximately 200,000 shares).

Releasee herein expressly agrees to indemnify, protect and hold harmless Releasor of and from any claim, cause of action, demand, or judgment whatsoever which any individual, firm or corporation or governmental entity may hereafter bring or assert on account of any liens, subrogated interests, claims, actions, debts or obligations arising prior to the date hereof in connection with the use of the mark "Woodstock Brewing Company," except that Releasee shall not indemnify, protect and hold harmless Releasor from claims for trademark infringement by third parties (third

parties shall mean parties other than the parties hereto).

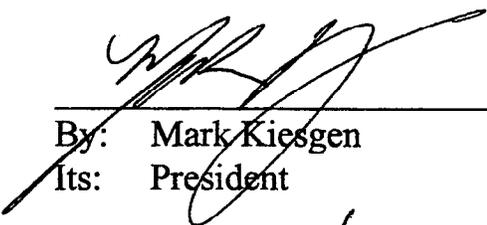
Releasor herein grants a non-exclusive perpetual license to Black Bear Brewing Company to use any and all artwork, logos and graphic design created by Releasor for Black Bear Brewing Company in connection with Black Bear Brewing Company products and advertising, if any, except that the aforementioned license does not include any graphics created by Releasor in connection with Woodstock Brewing Company or any products related thereto.

This Release and Settlement Agreement shall be binding upon and inure to the benefit of the parties, their successors, assigns, executors, administrators, personal representatives and heirs. This Release and Settlement Agreement and the attached Assignment of Trademark constitutes the full agreement between the parties, and cannot be altered or modified unless in writing.

In witness whereof, the parties affix their hands as follows:

Releasor: MK STUDIO
CORPORATION

Releasee: BLACK BEAR BREWING
COMPANY

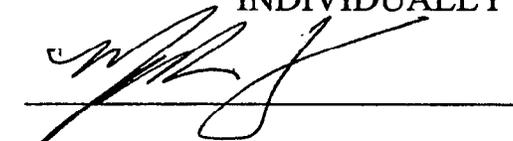

By: Mark Kiesgen
Its: President


By: Paul Brown
Its: President

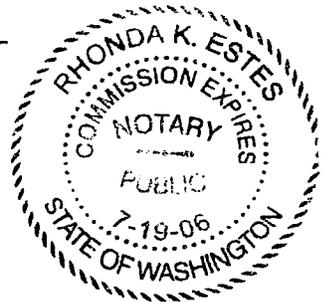
2-12-2004
DATE

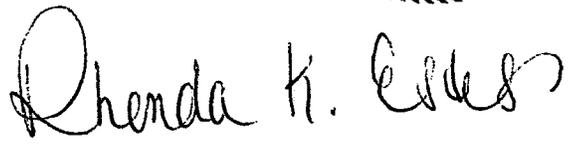
2/16/04
DATE

RELEASOR: MARK KIESGEN,
INDIVIDUALLY



2-12-2004
DATE





7-19-06

2th Feb 2004

ASSIGNMENT OF TRADEMARK

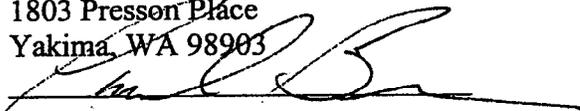
KNOW ALL BY THESE PRESENTS that the undersigned Assignors, whose names and mailing addresses are entered below, in consideration of the sum of: one dollar (\$1.00) and other good and valuable consideration paid to Assignors by the undersigned Assignee with a place of business at Assignee's below address, receipt of which is hereby acknowledged, do hereby assign to said Assignee, his successors and assigns, to his own proper use and benefit, the trademark "WOODSTOCK BREWING COMPANY" including all right, title and interest, which Assignors have, had or may have therein, and as to which Assignors have, had or may have power to assign, together with any registrations thereof, state, federal, or otherwise, and together with all rights and interests appertaining to the foregoing or which may be derived therefrom, and including any rights of prosecution, or to renew, or to extensions thereof, that have been or may be secured under the laws, now or hereinafter in force or effect, in the United States of America, or in any other county or countries, together with any heretofore or hereafter arising claims for infringement, and actions, causes of action, chases in action and rights and remedies appurtenant and or relating thereto.

The undersigned Assignors declare that they believe that they are entitled to use the mark "WOODSTOCK BREWING COMPANY" in commerce; to the best of their knowledge and belief no other person, firm, corporation or association, other than Assignee, has the right to use the mark "WOODSTOCK BREWING COMPANY" in commerce, either in the identical form thereof or in such near resemblance thereto as to be likely, when used on or in connection with the goods and/or services of such other person, to cause confusion, or to cause mistake, or to deceive; and, that all statements made of his or her own knowledge are true and that all statements made on information and belief are believed to be true.

IN WITNESS WHEREOF Assignor does hereby execute this Assignment of Trademark on the 10th day of February, 2004.

Assignor:

Black Bear Brewing Company
1803 Presson Place
Yakima, WA 98903



By: Paul Brown

President of Black Bear Brewing Company



NOTARY AFFIDAVIT FOR SIGNATURE OF ASSIGNOR'S NAME

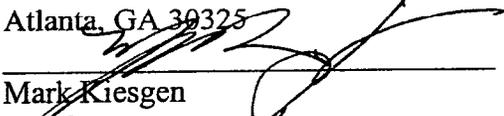
State of)
City/County of) ss:

On this 10 day of FEBRUARY, 2004, personally appeared Paul Brown, an individual to me known (or satisfactorily identified) as the President of Black Bear Brewing Company (Assignor's name, and acknowledged that she/he executed the foregoing Assignment of Trademark.

Expires: 7-19-06

IN WITNESS WHEREOF Assignee does hereby execute this Assignment of Trademark on the 12 day of FEBRUARY, 2004.

MK Studio Corporation
P.O. Box 20400
Atlanta, GA 30325


Mark Kiesgen
PRESIDENT/CEO of MK Studio Corporation

NOTARY AFFDAVIT FOR SIGNATURE OF ASSIGNEE'S NAME

State of GA)
City/County of Fulton) ss. 217668772

On this 12th day of Feb, 2004 personally appeared Dana M Kiesgen to me known (or satisfactorily identified) as the President of MK Studio Corporation (Assignee's name), and acknowledged that he executed the foregoing Assignment of Trademark.



Notary Public

[SEAL]
My Commission Expires:
Notary Public, Cobb County, Georgia
My Commission Expires Oct. 4, 2005



PURCHASE AGREEMENT

This Purchase Agreement ("Agreement"), entered into between MK Studio Corporation ("Seller"), a Georgia Corporation, and Grand Continental Incorporated ("Buyer"), a Delaware corporation, is for the acquisition of all copyright and trademark property of Woodstock Brewing Company (the "Business"), as described in the "Assignment of Trademark" contract between said MK Studio Corporation and Black Bear Brewing Company, dated 02/10/2004. This Agreement constitutes a definitive Asset Purchase Agreement and related agreements.

1. **ASSETS PURCHASED:** Buyer purchases all of the assets of the Business, including, but not limited to, the Woodstock brands, work in progress, packaging materials, marketing pieces, trade names including, but not limited to, the trademarks and copyrights of Woodstock Brewing Company and all other intellectual property rights. At Closing, copyright and trademark are to be free and clear of all liens, encumbrances and security agreements, except as otherwise agreed by the parties in writing. Buyer will assume no liabilities of Seller unless otherwise stated in writing.
2. **ABSENCE OF MATERIAL CHANGES:** Since January 1, 2004, Seller has conducted the Business in the ordinary course of business without any extraordinary expenditures. From the date of this Agreement through Closing, Seller will continue to conduct the Business in the ordinary course of business.
3. **PURCHASE PRICE:** The total purchase price for the transaction shall be \$105,000 and 197,500 shares of Woodstock Brewing Company of Georgia, Inc., paid in the manner and according to the schedule described below:
 - (a) \$2,000 to MK Studio as of today, for payment of legal expenses to John Mason.
 - (b) 10,000 shares of Woodstock Brewing Company of Georgia, Inc., at closing (see Section 9 for details).
 - (c) \$25,000 to MK Studio at closing.
 - (d) \$25,000 to MK Studio, six months from the date of closing.
 - (e) \$25,000 to MK Studio, twelve months from the date of closing.
 - (f) \$30,000 to MK Studio, eighteen months from the date of closing.
 - (g) 187,500 shares of Woodstock Brewing Company of Georgia, Inc., twenty-four months from the date of closing.
4. **SALES REPRESENTATIVE, CONSULTING, AND NON-COMPETITION AGREEMENTS.** Key Employees of Seller, including, but not limited to, D. Mark Kiesgen, will be required to enter into consulting agreements including non-competition and confidentiality provisions as set forth below:
5. **EXPENSES OF THE PARTIES:** Buyer and Seller agree each to pay their own legal and accounting fees, other than those mutually agreed to be paid jointly.
6. **BROKER FEES:** Buyer and Seller hereby acknowledge that no broker was involved in this transaction and that no brokerage fees are due upon the closing of the transaction contemplated herein.
7. **NO-SHOP PROVISION:** Upon the execution of this agreement, Seller or one acting for Seller shall not in any way offer for sale, discuss, negotiate, or in any way take any action regarding the sale of any assets related to this Agreement. Seller shall not mortgage or in anyway encumber any of the assets related to this Agreement.
8. **ALLOCATION OF STOCK SHARES:** A portion of the 10,000 shares tendered to MK Studio at closing (see Section 3, Purchase Price) are to be allocated to certain individuals known to D. Mark Kiesgen. Although there is no obligation for MK Studio or D. Mark Kiesgen to transfer these shares to these individuals, their names are listed below for reference.

Initials: 
DMK RSM JDB

Name	Shares
Cavaciuti, Eric A.	600
Elliott, Brian	4000
Gonzalez, Tom	500
Graham, Ken	625
Holcomb, C. Mark	300
Johnson, Robert J.	200
Karessa, Ramon	625
Kiesgen, David M.	500
Robinson, Guy	200
Roslund, Tracy	500
Scheerer, Jayson M.	100
Seabolt, Robert O.	250
Worsham, Matt	625
	9025

9. **RECORDS OF SELLER:** Seller will make a best effort to provide Buyer federal tax returns and any other corporate records of the Business, from the time of its inception to the present.
10. **GOVERNING LAW & JURISDICTION:** This Agreement shall be governed by the laws of the State of Georgia with jurisdiction in the courts of Cobb County, Georgia.
11. **ENTIRE AGREEMENT:** This Agreement contains the entire agreement of the parties with respect to the subject matter herein.
12. **CONFIDENTIALITY:** Except as may be required by law, rule or regulation Seller or any one working for Seller may not disclose the existence nor terms of this Agreement.

Initials:   
DMK RSM JDB

As agreed by the parties and as confirmed by Seller's acceptance of the \$2,000 consideration paid by Buyer [see "(a)" in Section 3. of this Agreement] at signing of this Agreement, Seller acknowledges that the period of this Agreement is indefinite. This offer is void if not accepted by 5:00 p.m., on March 31, 2004. Buyer and Seller accept the terms of this Agreement by signing below. So agreed, this 30 day of March, 2004.

"BUYER"

Grand Continental Incorporated

By: J. D. Brandenburg
J. David Brandenburg, President

By: Ron S. Mixon, Jr.
Ron S. Mixon, Jr., Chief Executive Officer

"SELLER"

MK Studio Corporation

By: D. Mark Kiesgen
D. Mark Kiesgen, President





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Typed Drawing

Word Mark	WOODSTOCK IPA
Goods and Services	IC 032. US 045 046 048. G & S: MALT BEVERAGES, NAMELY, BEER AND ALE. FIRST USE: 19980401. FIRST USE IN COMMERCE: 19980401
Mark Drawing Code	(1) TYPED DRAWING
Serial Number	75449788
Filing Date	March 13, 1998
Current Filing Basis	1A
Original Filing Basis	1B
Published for Opposition	December 15, 1998
Registration Number	2260024
Registration Date	July 6, 1999
Owner	(REGISTRANT) Portland Brewing Company CORPORATION OREGON 2730 N.W. 31st Avenue Portland OREGON 97210
Attorney of Record	REGINA HAUSER
Disclaimer	NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "IPA" APART FROM THE MARK AS SHOWN
Type of Mark	TRADEMARK
Register	PRINCIPAL
Live/Dead Indicator	LIVE

EXHIBIT

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Washington, DC 20005
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Facsimile: (202) 712-7100
bktc@bktc.net
www.bktc.net

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TREBACH &
CROCIATA

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Maryland
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Rhode Island
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Writer's Direct Dial
(202) 712-7129
msywers@bktc.net

TTAB

June 14, 2004

Commissioner for Trademarks
Box RESPONSES / FEE
2900 Crystal Drive
Arlington, VA 22202-3513

RE: Grand Continental Incorporated v. Portland Brewing Company
Opposition No.: TBD
Mark: WOODSTOCK IPA
U.S. Registration No.: 2,260,024
BKT&C File No.: 0699.0001

Dear Sir or Madam:

Enclosed for filing please find the original and one copy of Petitioner's Petition to Cancel the above-referenced trademark. My firm's check in the amount of \$300.00 is also enclosed to cover the cost of this filing.

Thank you for your time and attention to this matter. If you have any questions, please call.

Very truly yours,



Matthew H. Swyers

Enclosure
cc w/ enclosure: Mr. David Brandenburg
Mr. Ron Mixon
cc w/o enclosure: John D. Mason, Esq.
/mhs/



06-15-2004

U.S. Patent & TMO/TM Mail Rcpt Dt. #39