

Washington Beer News

The Washington Brewers Festival

Washington Beer's biggest celebration of the year is just around the corner. We hope to see many of you there! Here are some useful tips to help you plan your trip to the "Mother of All Fathers Day Festivals".

Beer highlights (a complete list of beer is available online at www.washingtonbeer.com/beerwabf.htm):

NW classics We cannot call it the "Washington Brewers Festival" without some classic Northwest style brews. There will be a lot of hoppy beers to satisfy die-hard hop heads. There will be over 30 varieties of IPA's alone, including **Elysian's** award-winning **Avatar Jasmine IPA**, **Port Townsend's Hop Diggidy**, **Rock Bottom's** appropriately named **Hop Bomb**, a rare, dry-hopped version of **Scuttlebutt IPA** and **Boundary Bay's** classic **IPA (Inside Passage Ale)**.

Summer seasonals Now the sun is out more often and temperature is soaring, so is the demand for refreshing summer seasonals. There will be many thirst quenchers such as crisp and clean lagers, Hefeweizens, Blondes and other summer seasonals. Try **Pilsners** by **Alpine**, **Anacortes** and **Baron**, or other summer-appropriate brews include **The Golden Nugget Blonde** by **Gallaghers**, **Honey Wheat** by **Big E Ales**, **Light Rail Ales** by **Iron Horse** and **Blueberry Weizen** by **McMenamin's**.

The dark side While many people opt for something light and refreshing there are always some that want to rebel and prefer darker beers regardless of the temperature outside. For those rebels there will be plenty of dark, robust beers including **Quilter's Irish Death** by **Iron Horse**, **5X Stout** by **Pike**, **Big Beef Oatmeal Stout** by **Hood Canal** and **Organic Alder Smoked Coffee Stout** by **Elliott Bay**.

Rarities Since the Festival's extensive beer lineup is designed to offer something for everyone with varying degrees of knowledge and experience with beer, there will be some hard-to-find or brand new beers that you can't easily find in the market. Such beers include **Lemondipity** by **Snoqualmie Falls**, **Ryenceros** by **Big Time**, **Raspberry Wheat** by **Schooner Exact**, **Scuttlebutt's 12th Anniversary Scotch Ale** and **Triplett's Triple**, a very rare Belgian Triple by **Redhook**.

Cask Friday This year's new addition of Friday evening brings a welcome trend for those die-hard cask beer fans. About a dozen of Washington breweries are going to serve Friday-exclusive beers and many of them are cask-conditioned beers. **Diamond Knot**, **Snoqualmie Falls**, **Hale's** and **Skagit River** will all bring their cask IPA's, as well as **Ram Restaurant & Brewery** who will serve the **Herbert's Legendary Cask Festival Ale**, which was brewed collaboratively by a number of Washington brewers for the Washington Cask Beer Festival earlier this year, and won the 2nd place for the People's Choice Awards. Also non-cask honorable mentions for Friday evening include **Chili Pepper Pilsner** by **Lazy Boy** and **Beth's Honey Ale** by **Water Street**.

New comers Every year the Festival introduces new breweries to thousands of beer aficionados and this year's no exception. **Laughing Buddha Brewing** who specializes in unique modern Asian-style beers and **Two Beers Brewing** (Seattle), one of the newest and smallest breweries in the state will make their debut at this year's Festival.

As always WABL members will get special treatment and here's what you can expect at this event:

- Special WABL tasting glass* (GLASS, not a plastic cup)
- An extra tasting token
- WABL Beer*- Solar Wind by Northern Lights Brewing Co.

* While we try to have enough WABL tasting glasses and WABL Beer for all WABL members in attendance there's no way for us to predict exactly how many members will attend and how many new members will sign up during the event. Therefore those items are available while supply lasts. Thank you for your understanding!

Frequently Asked Questions

Q. How much is the admission?

A. Admission is \$15 at the gate & advance on Friday (21+ only) and \$20 at the gate or \$15 advance tickets on Saturday and Sunday (all ages). Designated driver admission is \$8 and designated drivers will receive complimentary water at the Token Booth or rootbeer/soda in the Rootbeer Garden.

Q. How big is a "taste"?

A. Each taste is 5.5oz- for the regular guests. However, as always WABL members will receive a special WABL tasting glass (while supply last) which is slightly bigger at 6oz. So please have your WABL passport ready when you pick up your special WABL tasting glass at the ticket booth!

Q. Can I bring my kids?

A. On Saturday and Sunday, YES! Saturday and Sunday are our traditional Fathers Day celebration and Kids Playground and Rootbeer Garden will be open to entertain the little ones. Minors are admitted free on Saturday and Sunday, however, please remember that they must be accompanied by a parent or legal guardian. Friday evening is 21+ only.

Q. What kind of entertainment is offered?

A. There will be live music by local acts playing anything from blues, funk, folk & rock! The crowd favorite, Brewers Keg Toss Contest will also return on Saturday and Sunday.

Entertainment Schedule

Friday, June 13 th	7:00-8:30pm	Vicci Martinez
Saturday, June 14 th	12:30-2:00pm	TBA
	2:30-3:00pm	Brewers Keg Toss Contest
	4:00-5:30pm	John Van Duesen and the Lonely Forest
	6:00-7:30pm	Bump Camp
Sunday, June 15 th	12:30-2:00pm	Megatron
	2:30-3:00pm	Brewers Keg Toss Contest
	4:00-5:30pm	Too Slim and the Taildraggers
	6:00-7:30pm	Deadwood Revival

Q. What's pouring in the Rootbeer Garden?

A. This year's Rootbeer Garden will feature root beer and soda by the following breweries. The Rootbeer Garden is also co-sponsored by Jones Soda who will be serving their unique soda drinks.

Big E Ales—Cream Soda & Root Beer
Boundary Bay Brewery—Root Beer
Fish Brewing Co.—Ginger Brew
Hale's Ales Brewery—Root Beer
Rock Bottom Brewery—Grape Bubblegum Soda & Root Beer
Skagit River Brewery—Root Beer & Lemonade
Snoqualmie Falls Brewing Co.—Root Beer

Q. Will there be food?

A. Yes, there will be 10-12 food options including Bratwurst, gyros, kebabs and Thai food. You are also welcome to bring picnic too.

Q. What's the deal with the shuttle bus?

A. The Festival provides FREE shuttle bus services from Kenmore P & R and Kingsgate P & R to Saint Edward State Park on Saturday and Sunday. There will be 4-5 shuttle buses total running from the P & R's to the Park between 11:00am-7:00pm on Saturday and Sunday (not Friday). The last bus will leave the Park at 7:00pm so don't miss your bus! Each trip will take approximately 15-30 minutes, depending on the route and traffic. Traffic on Juanita Drive could back up considerably during the day and some delay could be expected. Please take this into consideration when you plan your day and we appreciate your patience!

The following buses stop at the P&R's:

Kenmore P&R (7346 NE Bothell Way, Kenmore, WA 98028)

Metro: 234 (Saturday only) and 331

Sound Transit: 522

Kingsgate P&R (13001 116th Way NE, Kirkland, WA 98034)

Metro: 230, 238 and 255

Q. What if it rains?

A. We will be there rain or shine.

Q. What can we bring and what's not allowed?

A. You are welcome to bring blankets, picnic, beach umbrellas and folding chairs. However, tents, large furniture, glass containers and outside alcohol are not allowed at the Festival. Thank you for your understanding!

Q. Are advance tickets available?

A. Yes. Advance tickets are available at \$15. Tickets to all 3 days are available online now and tickets to Saturday and Sunday are available at select ticket outlets. Tickets are good for one day only and non-refundable. Advance ticket sales end Friday, June 13th so get your tickets now!

A group discount is also available and if you buy 9 tickets you'll get one free (\$135 for 10 tickets- \$15 saving!). Group discount package is available online for advance purchase only (not available at the ticket outlets or at the door).

2008 Washington Brewers Festival June 13th-15th

St. Edward State Park
14445 Juanita Dr. NE
Kenmore, WA 98028

www.washingtonbeer.com/wabf.htm

Tickets are on sale now at \$15 online and at local ticket outlets.

2008 Oktoberfest- dates & location revealed

While we are busy getting ready for the Mother of All Fathers Day Festivals some of us are also thinking ahead, about our next event, Oktoberfest! For those of you who are already making plans for the fall here are the dates and new location for this year's Oktoberfest

2008 Oktoberfest presented by the Washington Beer Commission

Friday, September 12th & Saturday, September 13th

Pyramid Alehouse
1201 1st Ave. S.
Seattle, WA 98134

Yes, the event is moving to Seattle, to the parking lot of Pyramid Alehouse (where they have the big annual Get Snowed In Party). It's a very convenient, central location so there are many transportation options! And we'll set up a big tent again with lots of lagers & fall seasonals, oompah & games! More details will be announced in the coming months so stay tuned!

WABL Ambassadors wanted

Three of us on the WABL committee (Matt Stromberg from Scuttlebutt, Beaux Bowman from Black Raven and myself) work very hard to provide great experiences to all of you WABLers but sometimes we could use some help. So we came up with this brilliant idea for the "WABL Ambassadors"! WABL Ambassadors are a small group of "on-call" WABL helpers who would represent WABL and sign up new members at local events, help distribute WABL and/or Commission festival materials, help with special WABL trips and other odd jobs. We are looking for no more than 10-15 WABL members. Every time an opportunity arises we'll contact the WABL Ambassadors and see who can help with that particular project (which is a lot more manageable for us than contacting 1,000+ WABL members every time!). We're not asking for any commitments but we ask only those who are seriously interested to enlist. If you are interested in becoming a WABL Ambassador and have lots of fun spreading the love of Washington Beer please send me an email. If you have any particular skills or particular areas that you think you can help best please include them in the email. We'd love to hear from those of you outside the Western Washington area too because we'd like to do WABL events in different parts of the state some day and we'll definitely need some help from the locals to make them happen.

Skookum Brewery Tasting Room is open again!

GREAT news for Skookum fans! After a long hiatus due to permit issues Skookum Brewery Tasting Room is open again! Now you can enjoy tasty Skookum beers right at the brewery. You can also find their beers at the Washington Brewers Fest so make sure to stop by and say hello to the Skookum crew!

Skookum Brewery
19529 17th Drive NE
Arlington WA 98223
360-652-4917
www.skookumbrewing.com

Tasting Room Hours:
Friday 4:00 - 7:00 PM
Saturday 2:00 - 5:00 PM

Scuttlebutt back room to open soon

Scuttlebutt will be opening its remodeled back room at the original pub sometime in June. The space has been vacant since they opened a new production site and moved the brewing equipment to the new facility over a year ago. Once the back room opens guests will be able to enjoy their favorite Scuttlebutt beverage and appetizers in the new area.

Big Time Brewery's new growlers

For the first time ever the Big Time Brewery now has half-gallon growlers! They have a cool 20th Anniversary design on them and only a limited number of them were made, so you should go get your own sooner rather than later. And they're only six bucks!

Hale's Ales to celebrate its 25th anniversary in July

What a milestone! Hale's Ales Brewery is celebrating its 25th birthday next month. The brewery started in July, 1983 and is the 3rd oldest microbrewery in the Northwest. It is now the longest running continually owned and operated independent brewery on the NW. Stay tuned for more news about the celebration.

Chuckanut Brewery update

Earlier this year we told you about Chuckanut Brewery & Kitchen, a new brewery that Will and Mari Kemper are opening in Bellingham. A few of us on the WABL Brew Bus were lucky enough to meet Will and have a tour of the facility back in April. Now the Kempers are telling us that they are making a lot of progress and they are looking at opening the Kitchen around the 4th of July, just in time for the summer!

A new member joins Silver City Brewery

Tom Munoz formerly of Stix Brewing and Far West Brewing recently joined the Silver City brew team. Tom and Don "Big Daddy" Spencer, Silver City brew master, have been friends for years and have great mutual respect for each other. The crew at Silver City is very excited about having Tom on board and is expecting great things! In addition to his brewing duties he has started working hard to sell some Silver City beer in Seattle at some key accounts. So look for more Silver City beers in your area!

WABL Exclusive Offers

Every month, WABL members enjoy a number of exciting offers from Washington Brewers Guild, Guild member breweries, and sponsors. This month's offers are:

- **Cascade Brewers Guild's ExBeerience Beer Festival** WABL members will receive additional 2 tastes.
- **Washington Brewers Festival** WABL members will receive the WABL-exclusive tasting glass (NOT plastic) and will also get to try the WABL Beer by Northern Lights Brewing Co. from Spokane (both while supply lasts). In addition WABLers will receive an extra token at the Festival Merchandise Booth (where the WABL Beer will be served).

Event Calendar

(Please note that event schedule could change after we receive the information from breweries or after the newsletter is published. It is always a good idea to call and confirm the schedule.)

Thirsty Thursday featuring Big Time Brewery (Thursday, June 5th, 7 p.m.-)
Beveridge Place Pub
6413 California Ave SW

Seattle, WA 98136

www.beveridgeplacepub.com

Beveridge Place Pub hosts Big Time Brewery and Alehouse, the U-Districts award winning brewery! Providing great beer to Seattle area enthusiasts for 20 years, this event is going to be a great night to check out both our new location and Big Time's great brews! There will be a cask of somethin' hoppy for you lupulin lovers, and several great beers on tap for your enjoyment.

Thirsty Thursday @ U-Village Ram (Thursday, June 5th, 6-8 p.m.)

U-Village Ram

2650 University Village

Seattle, WA 98105

www.theram.com

Jim Quilter, the U-Village Ram brewer will be tapping an array of special beers, usually a new cask and a featured seasonal. Current seasonals are Barefoot Wit and the Big Buddy Lager (brewed with Rice and beech wood aged).

Triplett's Tripel Tasting (Friday, June 6th, around 5 p.m.-)

Redhook Ale Brewery

14300 NE 145th St.

Woodinville, WA 98072

www.redhook.com

To honor Al's 20 plus years with redhook the crew has brewed up a unique handcrafted Belgian Tripel that will knock your socks off. Come to the tasting and say 'hi' to Al and all the Redhook gang and friends on Friday June 6th.

The Cascade Brewers Guild's ExBeerience Beer Festival (Saturday, June 7th, 1-6 p.m.)

Redhook Ale Brewery

14300 NE 145th St.

Woodinville, WA 98072

www.cascadebrewersclub.org

groups.yahoo.com/group/cascadebrewers

Laht Neppur 2nd Anniversary Pot Luck Party (Saturday, June 7th, 3-10 p.m.)

Laht Neppur Brewing Co.

444 Preston Ave.

Waitsburg, WA 99361

www.lahtneppur.com

Hood Canal Brewmaster's Dinner (Monday, June 9th, 6:30-8:30pm)

McCormick & Schmick's

1103 1st Avenue

Seattle, WA 98101

(206) 623-5500

www.mccormickandschmicks.com

McCormick & Schmick's is proud to introduce its friendly Puget Sound neighbors, Hood Canal Brewery, during a four-course, paired brewmaster dinner. Don Wyatt, owner and brewer, started brewing in Kitsap County, and the popularity of his products has grown rapidly. All of the brews are named after locations around Hood Canal. Savor McCormick & Schmick's succulent seafood selections paired with these local brews along with a beer toast to begin your evening. \$49.95 per person. Reservations highly recommended

Menu

Appetizer:

Smoked Wild Salmon Carpaccio paired with Bywater Bay ESB

Shellfish Bisque paired with Dosewalips Special Ale

Entrée:

Pancetta Crusted Halibut with a roasted tomato coulis paired with a Dabob Bay IPA

Dessert:

Strawberry Shortcake with lavender cream paired with Agate Pass Amber

Thirsty Thursday featuring Iron Horse Brewery (Thursday, June 12th, 7 p.m.-)

Beveridge Place Pub
6413 California Ave SW
Seattle, WA 98136

www.beveridgeplacepub.com

Beveridge Place Pub hosts Iron Horse Brewery, straight from Ellensburg Washington. Founded in 2004 this brewery has been making fantastic beer since day one. There will be a cask of their IPA, as well as 4 kegs from their great lineup. Their IPA is a well balanced hop treat, their Saison is a Belgian Style Farmhouse Ale, lightly hopped and delicious. There will be a keg of their Quilters Irish Death, a sweet Imperial Stout, and their Locomotive Imperial Red Ale, a big bold hoppy Red for you to enjoy. Giving away T-shirts, Pint glasses and more, once again this event is a great way to support your Washington Brewers!

The Washington Brewers Festival (June 13th-15th)

St. Edward State Park
14445 Juanita Dr. NE
Kenmore, WA 98028

www.washingtonbeer.com/wabf.htm

Vines & Twines (Saturday, June 14th, 5-8 p.m.)

Boundary Bay Brewery
1107 Railroad Ave.
Bellingham, WA 98225

www.bbaybrewery.com

A fundraiser for Bellingham Sister Cities Association, an organization in their 58th year, to be held in the beer garden. Wines, Ales, delicious foods and desserts are all donated for the event. Courses to be paired with beer & wine, with the participants judging the best pairings. Tickets available at the bar, Boundary Bay web site & The Community Food Coop and Village Books.

Brewers Dinner @ Rock Bottom Bellevue (Monday, June 16th, 7 p.m. -)

Rock Bottom Brewery
550 106th Ave. NE
Bellevue, WA 98004

www.rockbottom.com

Doors open at 6:30pm for a light sampling of beer and hors d'oeuvres. Dinner served at 7pm. Seating is limited and reservations are required. \$35 per person.

Menu

Appetizer:

Crab-stuffed tomatoes

Ripe cherry tomatoes filled with shredded Alaskan King crab meat and a lemon pepper-crumble mix
Paired with a Reisdorff Kolsch

Salad:

Sea-Fruit Salad

A colorful summer blend of seasonal fruit and shrimp in a honey cilantro dressing
Paired with Rock Bottom Uberwit Traditional Belgian Wit Bier

Entrée:

Choice of:

Seared scallops on a spring vegetable risotto
Paired with Rock Bottom Liquid Sun Lager

or

Rack of lamb with braised new vegetables in a tarragon butter sauce
Paired with Rock Bottom "BGB" Schwartz Bier

Dessert:

Fresh cherry almond crepes topped with vanilla whipped cream
Paired with Rodenbach Grand Cru

Brewers Night @ Northgate Ram (Tuesday, June 17th, 6-8 p.m.)

Northgate Ram
401 NE Northgate Way #1102

Seattle, WA 98125

www.theram.com

Northgate Ram's new brewer, Kevin Forham (formerly of Elysian, Big Time & Pike) will be tapping a firkin of Dry Hopped Fools Gold - A strong Belgian Pale. \$3 pints till it's gone. Current seasonals are Maibock, 9 Grain Red, and Fools Gold (June 10th). And don't forget, Ram will be pouring a keg of dry-hopped Herbert's Legendary Cask Fest Ale on Friday at the Washington Brewers Festival.

Lazy Boy Brewers Night (Thursday, June 19th)

1722 West Marine View Drive

Everett, WA 98201

(425) 258-4000

www.anthonys.com/restaurants/info/woodfire.html

Thirsty Thursday featuring Laughing Buddha Brewing (Thursday, June 19th, 7 p.m.-)

Beveridge Place Pub

6413 California Ave SW

Seattle, WA 98136

www.beveridgeplacepub.com

Beveridge Place Pub hosts Laughing Buddha Brewing Co, South Park's (Seattle) newest innovative microbrewery. Designing unique, modern Asian style beers, this new brewery is something to come check out. Their Dragon King Lager highlights "the best qualities of the famous lager beers of Japan, China, India, Korea, Thailand, Vietnam, Cambodia, Singapore, and the Philippines. It is brewed following the Japanese ichiban shibori, or first press, method of brewing." Their Pandan Brown Ale "represents a major advancement in Asian style beer. It is a complex beer brewed with palm sugar and pandan leaves, two essential ingredients used in Southeast Asian cuisine". They'll have a Mango Weizen - yes, that's a wheat beer brewed with Mango! and, their Ginger Pale Ale. So come on down, meet one of Seattle's newest breweries, win T-shirts, and have fun!

Brews Blues & BBQ (Saturday, June 21st, 12-10 p.m.)

Teo Park

Stevenson, WA

www.cityofstevenson.com/brews/index.html

Sample GREAT food, a wide variety of the best craft BEERS and HOT BLUES. Stroll through booths of local artisans selling their wares, face painting, and balloon artists for the kids. Listen to local musicians playing between sets and join folks of all ages having FUN! Located on the spectacular Columbia River waterfront in the heart of the Columbia River Gorge National Scenic Area. A fundraiser for the Skamania County Food Bank.

Big Time Brewers Night (Monday, June 23rd)

Old Town Alehouse

5233 Ballard Ave. NW

Seattle, WA. 98107

www.oldtownalehouse.com

Georgetown Brewers Dinner (Tuesday, June 24th, 7 p.m.-)

Hills' Restaurant & Lounge

401 W. Main Ave.

Spokane, WA 99201

www.hillsrestaurantandlounge.com

Hale's Ales 25 Year Anniversary Celebration (Saturday, July 5th)

Hale's Palladium at Hale's Ales Brewery

4301 Leary Way NW

Seattle, WA 98107

www.halesales.com

There will be an entire day of music, food and beer to celebrate the milestone. More detail will be available soon so check the Hale's web site or call the brewery for more info.

The Rails to Ales Brewfest (Saturday, July 12th, 4-10 p.m.)

Ironhorse State Park Milwaukee Depot

801 Milwaukee Ave

South Cle Elum, WA

www.railstoalesbrewfest.com

Taste samples from a dozen different Microbrewers, listen to live local bands “Free Beer at Exit 80” and “The Blue Tropics”, explore Milwaukee Railroad relics and history in the museum and interpretive Railyard Tours, all within the awesome surroundings of a genuine restored Milwaukee Road Depot and Railyard. The proceeds will go to The Cascade Rail Foundation, a Washington State nonprofit corporation. It is a fund raiser with all of the profits going back into future restoration projects and maintenance of the Historic South Cle Elum Depot, railyard, and substation. Tickets are \$25 (limited quantity). 21+ only.

PNA Beer Taste (Saturday, July 19th, 4-7 p.m.)

Phinney Neighborhood Association

6532 Phinney Ave. N,

Seattle, WA 98103

www.phinneycenter.org/events/beer_summer.shtml

Porterhouse Brewfest (Saturday, August 9th, 2-7:30p.m.)

Main & Gates Streets

Downtown Mount Vernon

(877) 754-6284

The sixth annual Porterhouse Brewfest, a sizzling brews and blues block party, is bigger and better than ever with 30 invited microbreweries from the Pacific Northwest. While you're sippin' and tastin' you can rock out all day long with three amazing Washington blues bands. All proceeds benefit the historic Lincoln Theatre in downtown Mount Vernon. Tickets available at the gate or in advance at the Porterhouse and the Lincoln Theatre. \$20 per person. Includes live music and 6 tastes. 21 & over.

1st Annual Fish Brewing Co. Golf Tournament (Saturday, August 16th)

Tumwater Valley Golf Course

4611 Tumwater Valley Dr. S

Olympia, WA 98501

www.fishbrewing.com

9 am shotgun start, scramble/best ball team format. \$60 includes: greens fees, cart, driving range/balls. Signup deadline is August 1st. Tickets available at the FishTale Brewpub. Players may sign up as a single, pair, or foursome. Each team is a foursome and all players will be advised of the final pairings August 1, 2008. Players are registered at time of payment. At the completion of the tournament, Fish Brewing will host the presentation of the prizes and invites all players to celebrate the event with Fish beers donated by the pub. Prizes- if a 72 player participation is met, a minimum of \$720 in prizes will be awarded for longest drive, closest to the pin, low team score, and other contests to be announced July 1, 2008.

New and Seasonal Releases

Artemis, *Big Time Brewery*, www.bigtimebrewery.com

A hoppy organic Pale Ale. Will be released towards the end of June.

Blanche de Mensonge, *Big Time Brewery*, www.bigtimebrewery.com

Big Time's new Belgian White. Will be released mid-June and will be served at the Washington Brewers Festival.

Dave Beer, *Boundary Bay Brewery*, www.bbaybrewery.com

A generously hopped Pale Ale brewed in memory of Boundary Bay friend and co-worker, Dave Iverson. A portion of sales will be donated to The Whatcom Hospice Foundation.

Abbey von Boorian, *Elliott Bay Brewing Co.* www.elliottbaybrewing.com

Sunnyside Pale Ale, *Elliott Bay Brewing Co.* www.elliottbaybrewing.com

West Side Wit, *Elliott Bay Brewing Co.* www.elliottbaybrewing.com

Losier Pale Ale, *Elysian Brewing Co.* www.elysianbrewing.com

A special beer brewed for Sub Pop Records 20th Anniversary in July. The first test batch is on tap at Elysian-Capitol Hill. It is unapologetically strong and easy to drink.

Ginger Pale Ale, *Laughing Buddha Brewing Co.* www.laughingbuddhabrewing.com

Available in bottle.

Mango Weizen, *Laughing Buddha Brewing Co.* www.laughingbuddhabrewing.com

Available in bottle.

Triplett's Belgian Triple, *Redhook Ale Brewery*, www.redhook.com

Brewed in honor of Redhook's long time Master Brewer, Al Triplett, this beer has character, strength and subtlety. In bold style, plum and cinnamon dominate the nose, while a well balanced body compliments the warmth of the finish. 8.4% ABV. Will be available at the Forecaster Pub around/after May 8th. Call the pub for the exact release date.

Twelve Year Anniversary Scotch Ale, *Scuttlebutt Brewing Co.*, www.scuttlebuttbrewing.com

A Scotch ale brewed to commemorate Scuttlebutt's 12 year anniversary. The beer will make a debut at the Washington Brewers Festival.

Triple 7, *Scuttlebutt Brewing Co.*, www.scuttlebuttbrewing.com

Kellerbier, *Silver City Brewery*, www.silvercitybrewery.com

Made in the German tradition of spring time "cellar" beers, Keller is an unfiltered and unpasteurized amber lager with a pronounced hop bitterness and flavor. Kellerbier is smooth, and naturally cloudy, with a subdued level of carbonation similar to that of cask ale. Served in a traditional ceramic stein. 4.8% ABV.

Summer Beer, *Snoqualmie Falls Brewing Co.*, www.fallsbrew.com

Available May 1st. Snoqualmie's pre-prohibition, alt-style pilsner is the perfect warm weather brew, with its crisp flavor and spicy Saaz hops. Light in color and body, but not in flavor, this is not your Father's lawnmower beer.