

JOHN "MARS" CARTER ANDREW COLLINS RICH CONRAD LARRY
 DILORENZO CALE DONEY JERRY EMMITT TOM ERWIN ALEX FARNHAM
 BRIAN GABRIEL MARK GIBSON DOUG "FRANK" GODING TOM GOODHAM
 JON GREENE CRAIG GULLA MARK GUNZ BART HANSE ANTHONY
 HARDT JACK HARRIS JOHN HARRIS CHRIS HASLETT ALEX HAYCRAFT
 TINA HETZEL MIKE HOGAN CHAD HOOLEY VINCE HOWELL TONY
 JENNINGS TERRI JONES PETER KANE GREGORY KEBKEY JEFF KENNELLY
 TOM KERNS KEVIN KING PHILIP KRAIN CHRISTIAN KRISTAD JODI
 LARSH LARS LARSEN DAVID LEDERINE ERIC LENOVEKIS ADAM LEWIS
 PETER LINDBERG KEITH MARKE ROB MALONE JASON MCADAM JASON
 MCCULLOUGH CALEB MCGLAUGHLIN MIKE MEMENAMIN BRIAN
 MEMENAMIN LEE MEDOFF TOM MERTON IM MOTOVIC RYAN MOTT
 MORT MULDOON WILLY MULLER DEREK O'HALLORAN
 TY OLDENBERG JEFF OLMER ROB PRESTON
 TY REEDER JOHN RILEY CLAY RILEY
 JAMES ROBERTS DOUG ROBERTSON DAN ROTHMAN DUNCAN SAFFIR
 TORIN SANDOVAL CONRAD SELLIKAN MARK SIMONDS
 JAY SOMERS JAMES SPANNEY TIM STREETER MATT
 STROMBERG CHARLIE SULLIVAN CHRIS TERP JEFF
 "BONES" THOMAS KEVIN TILLOTSON ROB VALLANCE STEVE VAN ROSSEM
 BRETT WALKER GUY WOLF ARENT WORTEL
 MARK ADAMS MATT BEATTY JIM
 BLATNER CODY BOTTS RNS JEFF CAMPBELL
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NEW HORIZON

MILLENNIUM

CALE

John
Rosen



Millennium Brew Schedule

November 1st Monday

5 am mash time- 1) *Vince (Highland)*
2) *Torin (Edge)*
3) *Cody (Roseburg)*
* *Mark Gunz*

*10 am mash time-*1) *Jim Blatner (Vancouver)*
2) *Jody (Vancouver)*
3) *Jason McCullough (Edge)*

3 pm mash time- 1) *Chris Haslet (Oak Hills)*
2) *Jason McAdam (Edge)*
3) *Ty Reeder (Crystal)*

8 pm mash time- 1) *Tim Streeter (Murray)*
2) *Ryan Mott (Edge)*
3) *Craig G. (Crystal)*

November 2nd Tuesday

5 am mash time- 1) *Arent Wortel (C.P.R.)*
2) *Brian Riley (Edge)*
3) *Rob Valence (West Linn)*

10 am mash time- 1) *Bart (C.P.R.)*
2) *Davis (Fulton)*
3) *Jason McCullough*

*****Let's have some disposable cameras handy and acquire the digital camera for the two days.***

310	2ROW	2	NUGG
27	VICTORY	2	COL/CAS
13	120L	3	HORIZON

NEW HORIZON MILLENNIUM ALE

1150 LBS 2ROW (88.5%)	8 LBS NOGGET BITTERING
100 LBS VICTORY (7.7%)	4 LBS COLUMBUS } FLAVORING
50 LBS 120L (3.8%)	4 LBS CASCADE } FLAVORING
MASH TEMP 150-152	12 LBS HORIZON AROMA

OG. 1050-1052 TG. 1010 ALC. w/w 4.1%

COLOR 12.9 L

WHEN THE SUNSETS OVER THE HORIZON, SOMEWHERE ELSE IT RISES. AS ONE MILLENNIUM ENDS, SO BEGINS THE NEW.

WITH THE AMBER GLOW OF A SUNSET/SUNRISE 'NEW HORIZON ALE' IS THE CULMINATION OF A MILLENNIUM OF BREWING HISTORY AND THE BEGINNING OF A NEW MILLENNIUM OF BREWING DISCOVERY.

COMBINING THE TRADITIONAL McMENAMIN'S HOPPINESS WITH A NEW VARIETY OF HOP CALLED HORIZON, THIS ALE IS SOMETHING NEW THAT WILL REMIND YOU OF MANY BREWS FROM THE PAST.

VICTORY AND DARK CRYSTAL MALTS ~~AND~~ GIVE THE ALE A FULL BODIED SMOOTHNESS WITHOUT ANY CARAMEL SWEETNESS.

AS THE BREW GOES DOWN, SPIRITS RISE
THE LAST ALE OF THE OLD MILLENNIUM IS THE FIRST
OF THE NEW

CHEERS

What relates it to Halloween in many minds are images of cavorting skeletons. Laczko notes that these are a direct result of the work of Mexican press artist Jose Guadalupe Posada, who died in 1913. Posada inspired muralist Diego Rivera and others with his caricatures of the rich and political, all depicted as skeletons. Katarina, a skeletal figure in a plumed hat and dress, has become the instant visual signal of El Día de Los Muertos.

Katarina and company are in evidence all over Mexico as altars are set up Oct. 30 and 31. In homes, tables are covered with flowers, fruits, vegetables, candles, incense, statues of saints, photos of the deceased. The sky is represented by a sheet or strings of paper cutouts.

Traditionally, the flowers used are marigolds, and the incense used on the altar is "copal," the resin from a particular tree. Like moles and chile-laced dishes prepared for some of the ancestors, the flowers are quite aromatic and the copal has a distinctive smell.

The aromas are used or consumed by the spirits, which, like the scents, can't be seen. The foods are eaten (or given away) by the living later, after their essence has been consumed, Laczko explained.

So what foods are made? "You would want to provide for (the spirits) the very best things they loved in life, the things made with the most love and the most care," McAllister said. "You would make their favorite dish. In Mexico, some of the best stuff you would make would be moles, tamales, because those are made for special occasions -- particularly mole because it takes so many ingredients."

It is believed that the souls of children, *los angelitos*, return first on Oct. 30 and 31. Toys, not-so-spicy foods and candies would be provided on "la ofrenda," or separate miniature altars might be made for them with small cups, saucers, and even miniature "pan de muerto."

Sweet, egg-rich "bread of the dead" is one of the constants of Día de Los Muertos, although it varies regionally. McAllister has photos of 200 different kinds of Day of the Dead breads.

Bakeries advertise different shapes they would make, McAllister and Laczko said. The most common is round; others might be shapes of human beings, animals, or, particularly, rabbits in profile. Some breads have anise seed. These are purchased from bakeries, which sometimes employ extra bakers to churn out great numbers of loaves to meet the demand.

McAllister said that in rural areas where wheat bread is not part of the diet all year long, residents will walk or ride as far as they must to purchase "pan de muerto."

Locally, La Parissima in Glendale makes "pan de muerto" sprinkled with sugar, with little knobs and strips of dough on top that represent bones and skulls. They make hundreds of loaves for the Heard Museum festival, as well as for regular customers.

Juan Arellano is the baker and his wife, Maricela, said he learned the old family recipe for "pan de muerto" from his father, also a baker. Their son is the fifth generation of bakers.

"My father-in-law was from Michoacan, and my husband was from Mexico City," Maricela said. The bakery has been in Glendale 14 years. "The shape my husband learned from his dad was that round shape, that and the skulls. His father's bakery was in Juarez, Chihuahua, after being in Michoacan in his youth."

In some places in Mexico, sugar skulls are treats for children during Día de Los Muertos, sometimes with names written on them. An analogy would be chocolate Easter bunnies, Laczko pointed out, or a candy Santa.

"Another thing often on the altar are traditional liquors," she pointed out. Alcoholic mescal and pulque, and atole, a corn drink, are pre-European. A glass of water is also essential, because after the journey here, the souls are thirsty and pretty tired. Atole, a thick beverage Laczko likens to "the original power bar" for its nourishing qualities, is still used in remote communities.

Chocolate also often appears, some times in drinks, as does pumpkin candy, made from huge green Mexican pumpkins grown expressly for this purpose. In pre-Hispanic times, according to Patricia Quintana in "Mexico's Feasts of Life," candied pumpkin was originally sweetened with honey or the sap extracted from the maguey plant. Families clean and repaint the graves in cemeteries, which are sometimes in churchyards, sometimes in the countryside. Musicians are often hired to play the favorite songs of the departed.

"Cemeteries are wondrous places in Mexico," Laczko said. "The tombstones are close together and are often monumental structures, both permanently and, this time of year, temporarily. These extraordinary huge arches of flowers will have pictures of the deceased set into them, and the whole gravesite repainted, and several hundred candles might be set up, and food set up. In the night vigil, whole families sit around the tombstones, and often mariachis or local musicians will go from gravesite to gravesite and play the favorite songs of the person. It's sort of quiet, but people are talking and visiting. The priest is often there, and will go and say prayers with each family.

"At night, it is alive with the flickering of candles, and all this smelling of the copal, the overwhelming scent of the flowers, it's heady, almost. There's so much aroma there," Laczko remembered.

Women spend days working arm loads of flowers into breathtakingly elaborate installations, she said. She was afraid she might offend people by taking photographs, so she asked a family for permission, and they were quite flattered. The family at the next gravesite said, "Don't you think ours are beautiful?"

Lee?

"So there's tremendous pride," Laczko said. "Americans have no idea of how overwhelmingly beautiful this is. And to do all this work, it really is an honoring of that person."

Many people in Mexico, Ecuador, and the rest of the Spanish-speaking world do all these things every year. On November 1st and 2nd, they celebrate "El Día de los Muertos" or "The Day of the Dead" to joyously remember and honor their relatives who have died. They decorate graves in the cemetery or a special place in their homes with photos, flowers, and especially food that their deceased ancestors used to enjoy, along with special bread of the dead and skeleton-shaped candies. **Images of skulls and skeletons are everywhere!** Families sing songs, picnic in cemeteries, set off fireworks, and await visits from their dead relatives. Day of the Dead celebrations happen in the United States, too. People in Texas, California, and other areas of the country participate.



B2K
STEAL
YOUR
FACE

YOU'RE INVITED TO A DAY OF THE DEAD LUNCH TO CELEBRATE THE BREWING OF OUR MILLENNIUM ALE. FESTIVITIES START AT 11 AM ON MONDAY, NOVEMBER 1ST. THE GATHERING WILL OCCUR IN THE LEGENDARY CONFINES OF EDGEFIELD'S LITTLE RED SHED. THIS EVENT WILL HONOR THE TRADITION OF THE ALWAYS INSPIRING BARLEY MILL BEER. YOU KNOW THE DRILL -- BRING SOMETHING TO OFFER THE BEER GODS. PUT YOUR STAMP ON THE LAST SEASONAL OF THE MILLENNIUM! WE WON'T HAVE THIS PARTY AGAIN FOR 1000 YEARS.



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HEY YOU!

PLEASE OH PLEASE:
DON'T FORGET TO SEND, OR
BETTER YET BRING, AN OFFER-
ING FOR THE GRAND "DAY OF
THE DEAD" ALTAR BEING CON-
STRUCTED AS THE MILLENNIUM
BREW IS BEING PRODUCED AT
EDGEFIELD ON NOVEMBER 1ST &
2ND.



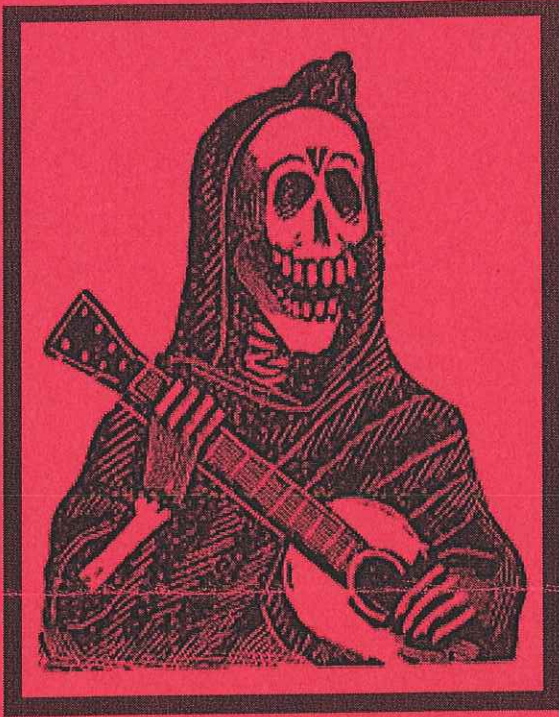
B2K:

IDEAS FOR CONTRIBUTIONS:

- ◆ CALAVERAS:
(DECORATED SKULLS)
- ◆ SKELETON MASKS
- ◆ ANYTHING WITH A DAMN
SKELETON!
- ◆ CANDLES/VOTIVES
- ◆ PICTURES/ART
- ◆ FLOWERS (MARIGOLDS)
- ◆ PUMPKINS
- ◆ ITEMS FUN OR
SYMBOLIC

GIFTS MAY BE DELIVERED TO
BREWERY AT ANY TIME ON
NOVEMBER 1ST.

5 DAYS 'TIL BLASTOFF



HELP
THE DAMN BREWERS CREATE

B2K:
"NEW HORIZON"

NOV. 1ST, 1999
--THE DAY OF THE DEAD--
@ EDGEFIELD BREWERY

FOR RELEASE: DEC. 31ST, 1999
--END OF THE MILLENNIUM--

On the Day Of The Dead (November 1st) 1999, McMenamins Brewers will gather together at the Edgefield Brewery to produce the final seasonal ale of the millennium. In a span of 48 hours, over 25 brewers from around the company will tackle the immense challenge of producing one batch of beer to supply all of our Oregon pubs. The brewers of Seattle will be brewing a batch for Washington concurrently to keep the karma symbiotically aligned.

The Day Of The Dead is an important celebration in Mexico and Central and South America. By honoring the dead in such a colorful and vibrant way, the peoples of these cultures pay festive tribute to their ancestry. It is a celebration that nurtures an enduring awareness of their cultural heritage. McMenamins brewers felt that by choosing the Day Of The Dead as the date for creating a seasonal that will propel us into the 21st century, we could simultaneously celebrate our past as well as honor those who helped define our dynamic brewing tradition.

The beer, appropriately enough, will be a pale ale dubbed "New Horizon" in part because of a specially purchased new hop varietal called "Horizon". The monstrous brew will begin at 5 am on Monday, November 1st. Teams consisting of 3-4 brewers will work round the clock until the last leg is completed at around 7 pm on Tuesday, November 2nd.

It's an event of epic proportions...

You are hereby invited to participate in the production of this brew, by bringing or sending some relevant token or item to add to the festivities. It can be a decoration, skull mask (calavera), candle, ingredient, flowers (marigolds), a muse or song -- it's up to you. Your presence and contributions are greatly appreciated.



HELP
THE DAMN BREWERS CREATE

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For immediate release

For more information, please contact
Kristen Siefkin
McMenamins Marketing
(503) 669-8610 x 340

McMenamins Millennium Beer unveiled at Millennium Celebrations

To be
un

??

PORTLAND, OR- On November 1, Day of the Dead, 1999, McMenamins brewers gathered at the Edgefield Brewery to produce their final seasonal ale of the Millennium. To meet the immense challenge of producing a single batch of beer which would supply all 41 Oregon pubs, over 25 brewers from around the company convened to craft six batches over a 48-hour brewing session.

The resulting Ale, christened "New Horizon Pale Ale" is McMenamins 22,490th batch and will be released on December 31st for McMenamins Millennium celebrations across the state of Oregon. The beer is a hoppy, pale ale varietal named in part because of the use of the Horizon Hops.

The Day of the Dead, or Dia De Los Muertos, is an important celebration in Mexico and Central and South America. Peoples of these cultures pay festive tribute to their ancestry by honoring the dead with colorful and vibrant celebrations. McMenamins brewers felt that choosing The Day of the Dead to create a seasonal brew would propel them successfully into the 21st century as they simultaneously recognized the works of brewers past and current.

Because each location received a limited amount of New Horizon Pale Ale, it can only be expected to be around for a day or two. Patrons are encouraged to take to go jars of Horizon Ale to extend their own enjoyment after the pubs have run dry.

MEDIA NOTE: New Horizon Pale Ale is available to the media for sampling before its millennium release by contacting John Richen at (503) 223-0109.

MORE INFORMATION AND PHOTOS CAN BE FOUND AT McMenamins Company website www.mcmenamins.com/Brewing.

Complete, installments of a whole batch
To be same recipe was done concurrently in Milcreek, Washington, to supply McMenamins locations in that state.
A separate millennium brewing
it features use of the Horizon Hops. Other notable flavorings featured in this special brew, ranging from Cartwright Ale (Oregon's first micro brew) to the other
efforts
Millennium
Shipping from snow
McMenamins brew sheet
added to the next during
to commemorate
the company's brewing heritage
of the company in the region.

Subject: Mill. Brew

Date: Mon, 29 Nov 1999 10:13:27 -0800

From: Kristen Siefkin <kristens@ed.mcmenamain.com>

Organization: McMenamains Marketing

To: "johnr@hq.mcmenamains.com" <johnr@hq.mcmenamain.com>

John:

Made some changes- please let me know if this is what you envisioned--

Thank You!!

Kristen

PORTLAND, OR- On November 1, Day of the Dead, 1999, McMenamains brewers gathered at the Edgefield Brewery to produce their final seasonal ale of the Millennium. To meet the immense challenge of producing a single batch of beer which would supply all 41 Oregon pubs, over 25 brewers from around the company convened to complete six installments of the brew over a 48-hour brewing session.

The resulting ale, christened New Horizon Millennium Ale is McMenamains 22,491st batch and will be released on December 31st for McMenamains New Year's Eve celebrations across the state of Oregon. The beer is a hoppy, pale ale varietal named in part because it features the Horizon hop.

Additional symbolic ingredients added in ^{deference to} commemoration of McMenamains ^{McMenamains brewing heritage} ~~brewers~~ ^{a bottle} included Oregon's first microbrew, Cartwright Ale, and ^{clippings} ~~clippings~~ ^{a small clipping} from ^{at every} McMenamains brewshee~~t~~s.

The Day of the Dead, or Dia De Los Muertos, is an important celebration in Mexico and Central and South America. Peoples of these cultures pay festive tribute to their ^{current company} ancestry by honoring the dead with colorful and vibrant celebrations. McMenamains brewers felt that choosing The Day of the Dead to create ^{the final} a seasonal brew would provide an ideal opportunity to ^{celebrate} ~~recognize~~ the efforts of ^{all} McMenamains brewers, past and present. ^{commemorate}

Because each location received a limited amount of New Horizon Millennium Ale, it can only be expected to be around for a day or two. Patrons are encouraged to stop by for a pint from their neighborhood pub or take home a jar of New Horizon Millennium Ale to extend their own enjoyment after the pubs have run dry.



NEW•MILLENNIUM•ALE

665-4209