



Welcome to the Rogue Ales email newsletter (eNews).
November 18, 2002. This issue contains news about:

- ==> Warehouse Sale in Newport, Portland and Issaquah
- ==> 'Tis the Season for Winter Warmers: HazelNut Brown Nectar,
Chocolate Stout and Santa's Private Reserve
- ==> Rogue Store
- ==> Rogue in the News - BeerAdvocate & STUN Magazine
- ==> Slow Food Artisan Beer and Cheese Tasting in PDX
- ==> Rogue Shucker Wins International Oyster Tourney
- ==> Cooking with Rogue
- ==> Spotlight on Rogue Accounts: NM, DC, NJ, FL, WA, JP.
- ==> Rogue in the Buckeye State: News from Ohio
- ==> Events: Seattle, Boston, Baltimore, Hoboken,
and Rogue's annual warehouse sale Thanksgiving Weekend
in Issaquah, Newport and Portland!

Rogue eNews is best viewed in 10 point courier.
www.rogue.com has a new look. The on-line retail store will
open soon. We welcome your comments and feedback.

WAREHOUSE SALES

=====

Newport: Hoppy Holiday Warehouse Sale November 29th through
December 1st at the brewery in Newport. Join us Black Friday
weekend...start your holiday shopping at a brewery!
Hours: 10am until 6pm. Great deals on all your favorite Rogue
merchandise, cased beer and glassware. Stop by and support
the Lincoln County Food Share and their Holiday Meals drive.
For more details, contact brewdawg@rogue.com

Portland: the Rogue Ales Public House on Flanders Street
is hosting a warehouse sale from Thursday November 28th
(Thanksgiving) through Sunday November 30th. The pub will
be open on Thanksgiving, serving a full holiday meal for \$8.00
(\$1.00 of which goes to YWCA LearnLinks, a mentoring program
for homeless youth.)

Issaquah: Rogue will also have a warehouse sale at the
Issaquah pub from Friday, November 29th through Sunday December
1st; and turkey will be on the menu on Thanksgiving!

'TIS THE SEASON

=====

Winter means darker and more hearty beers, some are spiced with
with cinnamon, ginger or nutmeg. Rogue takes a different approach
to spicing its winter warmers, using 1) traditional brewing
ingredients: hops; 2) locally grown nuts: Oregon filberts, aka
hazelnuts; and 3) speciality imports: Dutch bittersweet chocolate.
The results ~ delicious and unusual ales, chockfull of flavor
and wonderful aroma. These ales are perfect accompaniments for the

seasons fare that includes Turkey, Smoked Salmon, Strong and Stinky Cheeses, Roast Lamb, and some of our favorite things, desserts like Chocolate Stout Indian Pudding! Rogue's winter warmers include:

* Santa's Private Reserve - based on the classic Saint Rogue Red recipe but with twice the hops, giving this beer a HUGH bouquet and happy spice finish. A crisp and refreshing brew that is sure to bring a rosy glow to your cheeks!

* HazelNut Brown Nectar - Rogue gives an Oregon twist to an English Brown Ale, using locally grown filberts, which gives this beer a rich and sophisticated taste. The aroma speaks for itself! Try blending it with Mocha Porter, Shakespeare Stout or Chocolate Stout. HazelNut Brown is a natural to pair with Turkey and all the trimmings, as well as desserts.

* Chocolate Stout - uses an oatmeal stout (Shakespeare) as the base. It is infused with the essence of Dutch Bittersweet Chocolate. In a January 2002 NY Times article, Stouts Worthy of the Name, Eric Asimov described Rogue Chocolate Stout as: "Sweet yet subtle; well structured."

A description from the November 2002 issue of STUN Magazine: "The Beer: 9 out of 10, The Buzz: 8 out of 10...Chocolate Stout from Rogue Ales has a mellow flavor of chocolate malts, real chocolate and oats mixed with the perfect amount of hops for a rich, bittersweet taste... It's so creamy, delicious and satisfying that you'll be tempted to drink a dozen by yourself....be on the lookout so you can grab yourself a case...or 10."

All three 22-ounce silk-screened bottles are gifts in themselves, so why not buy a few and share these winter warmers with your favorite rogue, whether they're naughty or nice! Ask for these seasonal Rogue Ales at your favorite retailer or restaurant.



ROGUE STORE

=====

The on-line store should be open any day at www.rogue.com. In the meantime, if you would like to order Rogue merchandise, or ales by mail, please contact our mail order department at 1-800-489-4582 or email brewdawg@rogue.com

The 100% Pure Rogue newspaper, Issue #16 has several holiday gift ideas on the back page. If you haven't seen this issue, you can access the .pdf file (2.5 MB, pages 10-12) on-line at: <http://www.rogue.com/pdfs/R100P10-12.pdf>

ROGUE IN THE NEWS

=====

The November issue of STUN magazine has a two page spread devoted to Rogue Ales! Pages 64-65 include reviews of four

beers: Chocolate Stout, Mexicali Rogue, Rogue Smoke and Mocha Porter. STUN ranks it's featured beverage each issue:
Chocolate Stout: buzz = 8 out of 10; beer = 9 out of 10
Smoke Ale: buzz = 8 out of 10; beer = 7 out of 10
Mocha Porter: buzz = 8 out of 10, buzz = 7 out of 10
Mexicali Rogue: buzz = 9 out of 10; beer = 10 out of 10!

An on-line interview with Rogue's head brewer John Maier was posted on the BeerAdvocate web page in late October. The link is http://www.beeradvocate.com/beer/articles_read/433/
There are dozens of consumer reviews of Rogue on BeerAdvocate: <http://www.beeradvocate.com/beer/index/date/all/rogue+ale/>

SLOW ROGUE

=====

On October 14th Fred Eckhardt spoke at a Slow Food event hosted at the Rogue Ales Public House on Flanders Street in Portland. Known for his tutored tastings, pairing beer and chocolate, as well as beer and cheese, Fred combined these two culinary extravaganzas into one event. Lisa Morrison, a member of the Oregon Brew Crew posted a great article with the pairings and some Fred-isms regarding food and beverage, which will appear in the next issue of Celebrator Beer News. In the mean time, we would like to share some of Fred's quotes, as reported by Lisa, on the topic: Why Beer with Food?

"Wine is only varietal," Eckhardt said during the tasting.
"You can have red or white, dry or sweet, sherried or fortified. There's not nearly the variety (with wine) as we've been telling ourselves for the last few centuries."

"Beer is truly universal. There is a real dining beverage. Beer is varietal and seasonal, strong and weak, light and dark. Chilled or warm, beer has it all. (Beer is) a true beverage for the 21st Century, where food from across the planet waits our pleasure and lets alcohol take our measure."

Fred has hosted several previous beer and cheese tastings at the Rogue PDX pub. A review of one memorable evening in 2001 is on-line on Lucy Saunders Beer Cook web page: <http://www.beercook.com/beercheese/roguecheese.html>

ROGUE SHUCKER

=====

Chef Patrick McMurray from the StarFish Oyster Bed & Grill in Toronto, Canada is the top oyster shucker not just in Canada but around the World! Patrick won the 48th International Oyster Festival in Galway Ireland on September 28th, the web site is: <http://www.galwayoysterfest.com/latest.asp> Congratulations Patrick!

An article in the Winter 2002 issue of Food and Drink, a trade

magazine from the Liquor Control Board of Ontario (LCBO) included a wonderful article by Stephen Beaumont on Stout. Along with the history of the "ebony elixir", from Irish to Oatmeal and Imperial, several food and stouts pairings were provided by Patrick MacMurray of the Starfish Oyster Bed & Grill in Toronto. Stephen and Patrick agree "the ultimate gastronomic partner to a pint of black has to be the humble oyster." Rogue Shakespeare Stout was paired with Kumamoto oysters, originally from Japan and now cultivated in the Pacific Northwest!

To learn more about Patrick and other professional oyster shuckers, check out this web site:
<http://www.keeponshucking.com/shuckers.html>
or visit his restaurant on-line at: <http://www.starfishoysterbed.com>

COOKING WITH ROGUE

=====

Tyrone Irby's web page includes several Rogue recipes:
Dead Guy Ale Cheese Bread and Shakespeare Stout London Broil
<http://www.beerhunter.org/2003beerrecipes.htm>

Tim Schafer, The Brew Chef, has a wonderful recipe for Turkey Meatballs made with Rogue Chocolate Stout:
<http://www.brewchef.com/recipes/turkballs.html>

SPOTLIGHT ON ROGUE ACCOUNTS

=====

NM: Jubilation Fine Wines Spirits @ 3512 Lomas Blvd NE, Albuquerque
DC: The Reef @ 2446 18th Street NW, in the Adams Morgan section of Washington, DC is making a name for itself, and rightfully so! The food is great, the beers are top notch, the fish tanks add an interesting element to the unusual space...and what a view from roof!
NJ: Shepherd & Knucklehead in Haledon is a must visit for any fan of Rogue in Northern New Jersey ~ these folks are rogues. You can often find several Rogue styles on tap!
<http://www.geocities.com/shepherdandknucklehead/>
WA: Knarr Tavern @ 5633 University Way in Seattle loves Rogue Dead Guy Ale...so stop by tell them we sent you!
JP: Sapporo, Japan: Slainte bar - proprietor and former Rogue brewer Bob Malone offers Rogue Ales on tap!
FL: Snug Pub @ Dunedin Brewery ~ 937 Douglas Avenue, Dunedin.
<http://www.dunedinbrewery.com> ~ Norman reported several Rogues on tap, including Shakespeare Stout, and he has a keg of Old Crusty waiting in the wings.

OHIO

=====

We are pleased to have Heldelberg Distributors of Ohio representing Rogue Ales throughout the Buckeye State. If you are a retailer and would like more information about our beers, or if you are a consumer

with suggestions on where you want to buy rogue, let us know, email brewdawg@rogue.com if you are from Ohio and want more Rogue!

EVENTS

=====

November 18-19: Red Bones 8th Annual Pacific Northwest Fest, Somerville, MA. Jim Cline from Rogue will be attending along with brewers from Elysian, Anderson Valley, Portland Brewing and Siletz Brewing. A list of participating breweries, guest brewers and details for the banquet dinner is on-line at RedBones Web Site <http://www.redbonesbbq.com/>

November 19: Max's on Broadway in Baltimore hosts a Rogue pint night from 6:00-9:00pm with several specials on tap, including some vintage Old Crusty, and several of Rogue's winter warmers! For details, visit <http://www.maxs.com>

November 21: Sparrow Wines fund-raiser for FAITH services in Hoboken, NJ. A holiday tasting event aboard a ship with beer, wine, food, music, dancing and holiday cheer. The event is SOLD OUT!

November 22: Rogue tasting Belmont Station in PDX. Located at 45th & Belmont, next to the HorseBrass Pub, Belmont has an incredible selection of beers and related merchandise for sale. For details, visit the Belmont Station web page http://www.horsebrass.com/belmont_station/

November 23-24: Great Brews of America Festival, Split Rock Lodge, PA Join Rogue Ales in the Poconos. The fest is a great opportunity to do some holiday shopping and sample craft beers from local and regional breweries. For details, visit the GBA-Fest web page http://www.splitrockresort.com/gba_info.html

November 29-December 1: Newport - Hoppy Holiday Warehouse Sale at the brewery in Newport, OR. Join us Black Friday weekend...start your holiday shopping at a brewery! Hours: 10am until 6pm. Great deals on all your favorite Rogue merchandise, cased beer and glassware. Stop by and support the Lincoln County Food Share and their Holiday Meals drive. For details, contact brewdawg@rogue.com or 541-867-3660.

November 28-December 1: Portland - Warehouse sale at the Rogue Ales Public House, located on Flanders & 13th NW. Also, join us for a special Thanksgiving menu on Thursday!

November 29-December 1: Issaquah - Warehouse sale at the Rogue Ales Public House/Issaquah Brewing, at 35 Sunset Way.

December 6-8: Portland Holiday Festival at Pioneer Square. Details are on-line at PDX Holiday Beer Fest <http://www.holidayale.com/>

December 11-12: Victorian Christmas Dinner at Gaslight Brewery, in South Orange, NJ. Santa's Private Reserve is included in the seven course menu with the Roasted Duck Ravioli course. \$75/per person including tax and tip, 6:30 pm hor d'oeuvres, 7pm dinner (each night). Each course is paired with beer and wine. Reservations 973-762-7077, no later than 12-7-02 please.

December 14: Rogue tasting at Made in Oregon store in the Portland Airport from 1-4pm

December 17: Rogue tasting at the Made in Oregon store in Washington Square, Beaverton, OR from 4-7pm

Details are on-line at: <http://www.rogue.com/news-events.html>

Issue #16 of 100% Pure Rogue, the official organ of the Rogue Nation, can be viewed on-line (.pdf format, the four files are large--were working on this and would like your feedback!) If you do not receive Rogues 100% Pure newspaper by mail and would like to, email your snail-mail address to brewdawg@rogue.com

Your interest in and support of Rogue Ales is appreciated. Stay tuned for more news from the Rogue Nation. Salute!

=====
Your comments, questions and suggestions are always welcome. Stay tuned for more random Rogue news. <http://www.Rogue.com>
email: seb@rogue.com and/or roguedawg@rogueales.com

Rogue Nation Command Control:
sales office, brewery, and Brewers on the Bay restaurant:
Rogue Ales, 2320 OSU Drive, Newport, OR 97365
Phone: 541-867-3660 * Fax: 541-867-3260 *
email: brewdawg@rogue.com

Rogue Ales Public House on the Bayfront (restaurant, gaming room) and Bed N Beer Guest Accommodations, 748 SW Bay Blvd., Newport, OR 97365. Phone: 541-265-3188
Rogue Ales Public House, 1339 NW Flanders St, Portland, OR 97209. Phone: 503-222-5910

Issaquah Brew House, 35 Sunset Way, Issaquah, WA 98027. Phone: 425-557-1911

Want to join the Rogue Nation? To request an application for citizenship (or passport), call us at 1-800-489-4582 or email your snail-mail address to roguedawg@rogue.com

eNews Archive: <http://www.rogue.com/enews-archive.html>

(C) copyright, Rogue Ales, Oregon Brewing Company 2002. Feel free to distribute this to your friends, just keep the copyright intact and if you cut & paste, please cite and link the source accordingly.