

HIGH DESERT VOICES

February 2015

News and Information published by and for Volunteers

Brewing Culture: The Craft of Beer Exhibit

by Siobhan Sullivan, Newsletter Editor



The opening event for the new brewing exhibit sold out ahead of time. Hundreds of visitors lined up to see the new exhibit, taste locally-crafted beers, and listen to a discussion panel talk about some of the issues related to brewing in Central Oregon. Twelve local breweries offered samples of their products. A buffet included cheese and vegetable trays, bread, and meatballs. Music was provided by the Bend-based Americana funk rock band, *Truck Stop Gravy*. Kids could participate in activities in the hallway by the Desertarium. Visitors could browse for items related to the exhibit in the *Silver Sage Store*. T-shirts and drinking glasses were hot sellers.



A lot of time and effort went into creating the exhibit and it turned out beautifully. There are displays of colorful beer bottles and cans. There are examples of different kinds of tanks and vessels used in the brewing process. Visitors can vote for their favorite type of beer by putting bottle caps in big glass bottles. Maps show where some of the craft breweries in other parts of the country are located. An intricately woven wall of wooden beer barrel parts serves as a backdrop in part of the exhibit. Bright, vivid drawings of labels adorn one wall. A rustic bar invites visitors to sit down and rest for a spell.

The exhibit follows the history of brewing with an emphasis on activity in the Central Oregon region. What started out as saloons set up in tents has evolved into brewpubs that can be found throughout the area. Brewing slowed down during the Prohibition period of 1920 to 1933. Prohibition actually started four years earlier in Oregon due to the protests from some of its residents. Many women that participated in the temperance movement were upset by the bad influence alcohol had on their lives. At one time, there were breweries in nearly every Central Oregon town. After Prohibition ended, new businesses opened that served a wide variety of alcoholic beverages. Grant's Brewery Pub located in Yakima, Washington, was the first craft brewery in the Northwest. It opened in 1982. In 1983, after a series of legislative measures passed, it became legal to produce and sell beer from independent breweries in Oregon. Craft brewing started in Bend in 1988 when Gary Fish opened Deschutes Brewery. As craft beer became more widely accepted, other breweries opened in two successive waves of activity that began in the 1990s. There are currently 26 breweries in the area with five more rumored to be opening in the not too distant future.

Why is this area such a hotbed for brewing beer? One answer is in the water. Water has a profound influence on the taste of the beer. Local beers are created from glacier-fed aquifers and waters in the Bridge Creek watershed near Tumalo Falls. The relatively soft water from this source goes through very little treatment. Another factor important for brewing in this area is the availability of barley and hops. Barley is sometimes referred to as "the soul of beer". Local growers are starting to plant barley crops and, just as grapes grown in a certain region impart a unique taste to a wine, locally grown barley will create beers with a Central Oregon flavor.



The breweries have helped the local economy by creating more jobs and increasing tourism. Visitors can sample beers from over a dozen breweries as part of the Ale Trail and get prizes for completing it. Large containers known as “growlers” can be filled with local craft beers at several filling stations. The breweries also believe in giving back to the community and they play a major role in philanthropic endeavors.

During the opening event, booths from local breweries were set up in the Museum lobby and adjacent hallways. For a small fee, visitors could purchase a glass and tokens to sample the locally-made products. There were beers available for every taste, ranging from light IPA’s to dark porters. Visitors lined up in front of the booths to drink old favorites and to sample new creations.

There was a panel discussion on local brewing in the E. L. Weigand Pavilion. Jon Abernathy, author of *Bend Beer: A History of Brewing in Central Oregon*, led the discussion.

He introduced Veronica Vega of Deschutes Brewery and Paul Arney of The Ale Apothecary. Jon discussed how breweries that opened in the late 1800s in Central Oregon were shut down during Prohibition. Though it was illegal to produce alcohol, Central Oregon produced most of the moonshine and bootleg whiskey consumed along the west coast. After Prohibition ended, local residents preferred drinking beers from national brands. When Gary Fish started Deschutes Brewing, it took several years for customers to accept the craft beer they created.



Paul Arney remarked about the “amazing balance of science and creativity” used in creating beer. He said, “A brewery is designed to the place...the environment affects the flavor of the beer.” One of the types of ales Paul creates in his small brewery uses an ancient process that was developed in Finland in the 1500s. The beer is allowed to filter through branches in a hollowed out spruce log for four to six months. In developing beers, he noted that “the process is an ingredient”.

Veronica Vega thanked the consumers for letting brewers be “crazy and wild” in developing new products. She said, “Creativity has evolved. There is a

lot of ability to experiment.” She talked about harvesting 150 pounds of Oregon Pinot Noir grapes and incorporating them into a Belgian-style tripel.

When asked about how many failures there were during the brewing process, Veronica replied, “There are so many pieces of equipment and steps in the process that many things go wrong.” She recalled a quote one of the chefs at Deschutes Brewery mentioned to her. He said, “Wine happens; beer is made.” You have to make constant adjustments to get the best product.

This exhibit helps visitors understand the history of brewing and the process that brewers go through in creating the product. The opening event allowed appreciative visitors a chance to sample the fruits of their labor. Thanks to the many companies that made this event and exhibit possible.



Introducing Claudia Nix, Birds of Prey Team Leader

by Lynne Schaefer, Newsletter Writer



Photo by Lee Schaefer

On her way to the Museum every Monday morning, volunteer Claudia Nix stops at the Newport Market to pick up discarded wilted greens and bruised fruit and vegetables. Then, in the kitchen behind the Birds of Prey building, she sorts the produce and checks the menu for the day on the large whiteboard wall: Mealworms and blueberries for Lewis's woodpecker and sliced carrots and zucchini and cut-up quail for Sammy skunk and badgers Bonnie and Clyde. Diet instructions for each occupant are listed beside each name along with comments to change litter and/or water that day. Diets include meat, vegetable, fruit, monkey chow, or dog chow.

Claudia works behind the scenes preparing and labeling meals in sealed plastic containers to feed raptors and mammals not on exhibit. Staff cares for those on exhibit. Claudia also helps train raptors behind the scene and clean mews. Birds are housed in mews, which the dictionary defines as a cage for hawks to shed or molt or as a place of retirement or concealment. Meals and birds are weighed frequently to keep a consistent weight. "A full, satisfied bird will not be as tempted to fly to the bait as a lighter bird," Claudia said. "Of course, we don't starve them. We hold back a little before their flight to encourage them."

Near the outdoor double cyclone enclosures housing birds and mammals, Claudia pointed to a small building. "That's the freezer," she said, "where meat is kept. It's easier to cut off beaks and feet of frozen starlings before cutting them up."

Born and reared in Rochester, Michigan, the second youngest of three boys and two girls, Claudia never imagined she would one day help care for raptors, badgers, a skunk, and a porcupine. Her high school aptitude test revealed that she excelled in mechanics, physics, and math. After she earned bachelor degrees in auto technology at Oakland Community College and business management at Northwood University, both in Michigan, she worked at Ford Motor Company in Livonia for nine years as a test technician then moved to Dearborn where she worked in vehicle engineering for another seven years.

While working on hydraulic clutch assemblies for manual transmissions at Automotive Products, she met Richard Nix, the chief manufacturing engineer later promoted to quality engineer. One day, Claudia flashed her ticket to an auto race and said, "I'll wave to you from the grandstand." He countered, "I'll wave to you from the pits." They married in 1988 and continue their mutual interest in auto racing as members of the underground volunteers' technical group, one of five volunteer groups that help race events run smoothly. They plan their vacations around major auto races, which include Formula One in Detroit and Melbourne, Australia; IndyCar in Indianapolis, Austin, Texas, and Monterrey, Mexico; Grand Prix; V8 supercars in Adelaide, Australia; and a motorcycle Moto Grand Prix in Indianapolis.

"I'm an official scrutineer with the Sports Car Club of America," Claudia said. She follows a two-page check list of safety items, weight, and equipment for each entry before and after the race. Her vehicle license plate and email read "flfan" for Formula One fan.

"Now that I live in Bend," she said, "I will miss helping judge the annual competition of the Formula Society of Automotive Engineers (FSAE) for college students. It's amazing how these young people design and build a car and a business from the ground up."

"In 2011, my husband decided to check out Bend for retirement. I'm too young at 55 to retire. We both visited and enjoyed the Museum. The butterfly exhibit convinced me it was the place to volunteer. I recently began a 10-week course to train as a volunteer at Healing Reins." Claudia laughed. "I like to volunteer."

This bundle of energy also bowls every Thursday, an activity she started at age 12 in Michigan, and plays the card game euchre once a month with a Meetup group. "In Michigan, I played in a women's slow-pitch softball league for 18 years", Claudia said. "I started out at second base, tried third base, and then right field for eight years. Then I tried out for catcher and it clicked. I played that position for 10 years until I stopped at age 36 and took up golf."

"Dogs have always been a part of my life," she said. Two labs, a yellow, eight-year old she calls Shane, and a black, five-year old named Jack, continue that tradition.

This is only a thumbnail sketch of Claudia Nix, a Museum volunteer since 2013 and current team leader for the birds of prey volunteers.

Spirit of the West Day

by Ralph Berry, Newsletter Writer

Over 200 children and their parents attended the annual Spirit of the West Day on Saturday January 17. Parents and their children traveled through time as they visited the different scenes in the Spirit of the West exhibit. Nineteen Living History interpreters helped visitors understand the history of the high desert as they traveled through the exhibit. Various items representing the different time periods such as sinew, beads, seeds, gold, and leather were given to the children. Children learned about fur trading, surveying, gold mining, and practiced writing their names and helping with quilting in Silver City. Parents and children were also treated to demonstrations on firing three different types of guns in the meadow.



Photos by Lee Schaefer

**Free Day had over 3,500 visitors.
Thanks to volunteers and staff who helped at this event!**



Photos by Richard Frederick, Lee Schaefer, and John Williams

Introducing Tedra Leonard, Executive and Development Assistant

by Dave Gilbert, Newsletter Writer



Submitted photo

When Tedra Leonard, her husband Wayne, and their silver Labrador, Rufus, moved to Bend in 2011, they found a perfect geographical place for what she called their “jack-of-all-trades outdoor lifestyle.”

Tedra, which is pronounced Tee-dra, found another good match when, after about three years in Bend, she came to work at the High Desert Museum. In early November, she became the museum’s new Executive and Development Assistant.

When they aren’t working, Tedra and Wayne like to rock climb, run, hike, ski (downhill, cross country, back country, and skate), fly-fish, whitewater kayak, mountain bike...you name it. Tedra hopes to complete her first triathlon this spring. Yep, Bend is their perfect geographic match, though a nation away from where Tedra started.

Tedra, 33, was raised in Duxbury, MA a picturesque little town on Cape Cod Bay that dates back to the time of the Pilgrims. In fact, it was actually named by Miles Standish. After high school, Tedra attended the University of Delaware; then, as her interests jelled, she transferred to the University of Montana for its environmental studies program, which she completed in 2003.

After graduation, she returned east for about a year. Her lifelong dream had been to backpack the entire Appalachian Trail, a 2,180 mile trek from Maine to Georgia. She figured it would take about four and a half months. So early in 2003, she laced up her boots in Maine and pointed her toes toward Georgia. After nearly 1,900 miles and only about 300 miles from completion, somewhere in Tennessee near the North Carolina border, Tedra suffered a stress fracture in her left femur, and had to take three months off to recover.

However, the sedentary life didn’t sit well. “I really, really wanted to finish the trail,” she said, flashing an enormous grin. Once healed, Tedra hit the trail again, this time beginning in Georgia and walking north to her early terminus.

Two weeks into her trek, after a very rainy, muddy few days, she stopped at a shelter and huddled there for the night with six other hikers. One of them was Wayne Leonard, just starting his own trek north toward Maine. They spent the evening getting a fire started with soggy wood, and they talked all night. During the next week, Tedra and Wayne often hiked together, until Tedra completed her missing miles.

The next phase of her life was with Outward Bound in Boston, leading spring outdoor adventures for urban middle schoolers and summer expeditionary courses for at-risk adolescents. She also found ways to meet up with Wayne, still hiking on the Appalachian Trail, and she supported him on the final stretch of his trek. That winter, they both worked for a New Hampshire ski resort, enjoying what Tedra called “ski-bum bliss.”

In the spring, they both worked for the Chewonki Foundation in Wiscasset, Maine, leading experiential ecology trips for middle school students.

Wayne was accepted for graduate school at the University of Colorado, and Tedra went with him. Their first year was spent in the mountains outside of Telluride, gaining resident status for school. There, Tedra worked as a guide for a court-adjudicated wilderness therapy program, leading treks designed to build self-esteem and life-skills for youth. Wayne found work constructing green-design and off-the-grid homes near the local resort. Once Wayne was enrolled in courses, Tedra worked as a nanny for some families in Boulder.

In the summer of 2008, while Wayne completed his thesis, Tedra and some “guy friends” from her Appalachian Trail days, began a cross-country bike trip from the Atlantic to the Pacific Coast. She breaks out her wide grin again. “It was OK,” she said, “Wayne knew all the guys, and they were like brothers to me.”

In western Montana, at the base of the Bitterroots, Wayne linked up with the bikers at a rest stop and proposed to Tedra. They married in August of 2009.

The couple moved from Colorado to the Pacific Northwest, taking their employment with them and working remotely. Wayne works for Navigant Consulting. His expertise is energy efficiency. Tedra worked as a project manager for British Telecom, supporting consultants in the information technology field

They lived in the Portland area for three years and adopted Rufus because Tedra “needed someone to help get me outside each day.” Eventually, they became “tired of the rain,” she said, and moved to Bend, again keeping their jobs and working remotely. They live with Rufus in northwest Bend.

After about a year, Tedra took a new job with Informatics, a small Bend company that develops computer software for the healthcare industry. She describes her work with that company as “really wonderful.”

Then in November of last year, she made the move to the High Desert Museum. She primarily assists the Development Team with membership and supports various other activities for the museum Executive Director, Dr. Dana White-law, along with the Board of Trustees.

Tedra seems to have a knack for finding good fits for herself, and if her grin is an indication, she’s found another one. Her job “perfectly blends my talents with my passion for outdoor and environmental education,” she said. “The first thing I noticed is how community-oriented the Museum is. It is all about education,” she said, “and it offers such great programs. Plus, it’s really nice to work with people you like.”

Rescuing Sage Grouse from a Habitat Crisis Presentation

by Siobhan Sullivan, Newsletter Editor



On January 21 Garth Fuller, The Nature Conservancy's Eastern Oregon conservation director, gave a talk about efforts to save the greater sage-grouse and the imperiled sagebrush steppe habitat in which it lives. Sagebrush steppe occurs in areas of low rainfall and is characterized by stands of sagebrush with an understory of bunchgrass. In the United States this type of habitat has been reduced by about 50 percent. In Oregon, there are currently about 16,000 acres of sagebrush steppe. Sagebrush associated species include the greater sage-grouse, sage sparrow, sage thrasher, loggerhead shrike, ferruginous hawk, pygmy rabbit, kit fox, and pronghorn.

Threats to sagebrush steppe include fire, invasive weeds and grasses, Western juniper encroachment, changes to the infrastructure, grazing, and energy development. In Oregon, the focus of recent research has been on habitat loss, degradation, and fragmentation. As settlers moved into the area, changes in habitat management helped plants such as Western juniper and cheatgrass thrive. Western juniper expanded its range from one million acres to five million acres in eastern Oregon. Invasive annual grasses affected the quality of lower elevation sagebrush steppe habitat while Western juniper affected upper elevation habitats. Sage-grouse have become "pinched" into smaller areas. Populations of greater sage-grouse have plummeted from 16 million down to 200,000 in the US. They are currently listed as threatened at the national level.

One of the major problems with managing sagebrush steppe habitat is that it is difficult to grow the native plants from seed. Grass seed fails to produce 90 percent of the time. It was costing \$300-\$600 per acre to reseed and even more to do complete rehabilitation. The Nature Conservancy worked in partnership with the USDA Agriculture Research Service to develop a program known as "precision restoration". The goal is to eventually have 32,000 acres of sagebrush steppe habitat in the state. They are working in cooperation with ranchers to help improve the habitat for wildlife and for livestock. Detailed maps were used to strategically plant seeds. They used techniques such as planting several seeds together to ensure better survival rates. Commercial pasta machines were used to create little pillows of "dough" that include seeds with time-release coating, water, and compost. This method, in combination with other techniques, dramatically increased success rates. It is not a panacea, but it will help increase the amount of healthy habitat. There are plans to use this methodology in parts of Australia, the Mojave Desert, and the Grand Canyon.



Sagebrush steppe at Hart Mountain, OR



Juniper forest east of Bend, OR

A short film about greater sage-grouse in Wyoming produced by Steve Chindgren was shown. Wyoming is home to 37 percent of the population in the US. There was footage of sage grouse on leks. Leks are sparsely vegetated areas where males gather and strut around in a dramatic courting display in an effort to attract receptive females. The males are referred to as "boomers" after the sound their bright yellow air sacs make when slapping together as part of their display. The top male can be responsible for breeding with up to three quarters of the hens. In Wyoming, the birds are at the leks in March, April, and May. Females start showing up in mid-April. Activity reaches its peak within one hour after sunrise when fewer predators are present. Half of all nests are within two miles of the lek. Nests contain 8-9

eggs. Chicks hatch in April and sometimes hens produce another clutch of eggs later in the season. Chicks eat grasshoppers, ants, and beetles. By the fall, the maturing birds switch to a diet of sagebrush. The birds tend to concentrate around areas with water but in winter often rely on snow for moisture. In Wyoming, flocks can number in the thousands during winter months. By February, the males start to gather in leks. Threats in Wyoming include predation, energy development, barb-wire fences, and power lines. As the habitat has changed with the times, modern day cowboys are among the most eloquent defenders of the lands they share with grouse and other wildlife. Sadly, to most Americans, this habitat is referred to as being "just sagebrush". It is an important resource that many are attempting to preserve.

If you want to become involved with counting greater sage-grouse in Oregon, you may want to look into volunteering with the Adopt-a-Lek program. Contact Museum volunteer Kelly Hazen at bkhazen@bendbroadband.com for more information.

Photos and drawing by Siobhan Sullivan

High Desert Museum Area Updates from January 2015

by Siobhan Sullivan, Newsletter Editor

Birds of Prey—Two new volunteers recently joined this team.

Naturalists—Two new volunteers have joined this team.

Silver Sage Store—Three new field guides were recently added to the store. They cover trees, plants, and wildflowers. New items for kids include a rooster puppet, a squeaking frog, and a hacky sack. There are new oven mitts with herb, horse, or bear patterns. Items related to the brewing exhibit include beer soap, drinking glasses, and two books. There is also a special limited edition beer from Silver Moon Brewery called “High Desert Museum Pale Ale”.

Mammals—A new raccoon named “Bandit” was recently added to the Museum's wildlife collection.

Admissions/Greeters—Admissions is running well. On Saturday, January 17, more than 800 people visited the Museum.

High Desert Voices Newsletter—The newsletter plans to do stories on each of the areas in the museum. They would like volunteers that work within the areas to write the stories.

Photography—There are openings for people that want to volunteer for this team. There are a variety of assignments and the schedule is flexible.

Living History—Over 800 people attended the Spirit of the West event, Saturday, January 17. Items handed out included seeds, beads, gold, sinew, and pieces of tule plants.

Collections—On April 4, the new *Growing up Western* exhibit will open. This will be a more collection-based exhibit. On January 31, the new *Deadly by Nature: Venom and Poison* exhibit will open. There will be cleanings of exhibit areas coming up soon. As part of the Brewing exhibit, there will be tastings of different types of beers on Thursday afternoons from 4:30-8:00 pm. See the calendar for more information.

Kudos Korner

by Siobhan Sullivan, Newsletter Editor



Photo by Lee Schaefer

Several staff and volunteers were thanked for their work in January. Thanks to **John Maloney** for coming in on Saturdays and staying out near the Mud Wagon located in the lobby area. His portrayal of "Sourdough Sam" is admired by many visitors. Thanks to **Carolyn Nesbitt** [again] for keeping more than her share of balls in the air for the past two months. The people that work in the otter area really appreciated that **Dustin Cockerham** fixed the videotape that was running in there. Thanks to all the **staff** that helped put together the new brewing exhibit. They put in 12-hour days on the setup and construction and it turned out great. Thanks also to **Lee Schaefer** for working on the video tape of the construction process. The tape runs at fast speed so visitors can see all of the work that went into setting it up. Kudos to all of you!

Mid Oregon Credit Union Free Day is
scheduled for February 21

Volunteers needed!

High Desert Voices

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**HIGH
DESERT
MUSEUM**
BEND, OREGON

*The
High Desert
Museum, Inc.*
59800 S. Highway 97
Bend, OR 97702

2015



2015

Kitchen Patrol: Clean up after yourself

February

- 5 **Beer Tasting:** *Porter & Stouts*. 4:30—8:00 pm. Members \$3; Non-members \$5. Beer tasting package \$10 for glass and five tastings. Additional tastings \$1 each. RSVP.
- 6 **Teacher Training:** *Exploring Environmental Issues through Inquiry*. 9:00 am—3:00 pm. \$10. RSVP.
- 7 **Thorn Hollow String Band**. 11:00 am—3:00 pm.
- 7 **Off-Site Field Trip:** *Wintering Birds of the High Desert*. 8:00 am—12:00 pm. Members \$10; Non-members \$20. Registration & prepay required. www.highdesertmuseum.org/register.
- 10 **Natural History Pub:** *The Oregon Spotted Frog: Natural History Notes and Ecological Surprises*. McMenamins. 7:00 pm. Doors open at 5:30 pm. Free. RSVP.
- 11 **Museum and Me**. 4:00—7:00 pm. RSVP or contact Eric Pelley. 541-382-4754 ext. 320.
- 14 **Mining Day**. 11:00 am—3:00 pm. \$2 per “miner”.
- 17 **High Desert Museum Book Club**. Discuss Ivan Doig’s *This House of Sky: Landscapes of a Western Mind*. 6:00-7:30 pm. Free. Downtown Bend Library. RSVP.
- 17 **VAC meeting**. 2:00—4:00 pm.
- 19 **Panel Discussion:** *Current Issues in Craft Beer*. 6:00—8:00 pm. Members \$3; Non-members \$5. RSVP. No-host bar.
- 21 **Free Day**. 10:00 am—4:00 pm.
- 24 **History Pub:** *Klondike Kate*. McMenamins. 7:00 pm. Doors open at 6:00 pm. Free.
- 25 **Lecture:** *Welcome to Subirdia*. Discussion of book by John Marzluff. 6:30 pm. Members \$3; Non-members \$5. RSVP. No-host bar.
- 28 **Weekend Workshop:** *Natural Art*. 10:30 am—12:00 pm. Members \$10; Non-members \$15. Registration & prepay required.

March – Save the Date!

- 5 **Beer Tasting:** *Winter & Spring Seasonals*. 4:30—8:00 pm. Members \$3; Non-members \$5. Beer tasting package \$10 for glass and five tastings. Additional tastings \$1 each. RSVP.
- 7 **Thorn Hollow String Band**. 11:00 am—3:00 pm.
- 16 **Teacher Training.** *North American Association of Environmental Educators – Guidelines for Excellence Workshop*. 8:45am—3:30 pm. Registration & prepay required. \$40. The Environmental Center. 16 NW Kansas Ave., Bend. RSVP.
- 17 **VAC meeting**. 2:00—4:00 pm.

To RSVP: www.highdesertmuseum.org/rsvp or
541-382-4754 ext. 241