

Members of the Committee, my name is Ian Croxall. I am a U.S. citizen and a proud Oregonian, I live in Salem, and I am an owner of Santiam Brewing Company, a small craft brewery and brewpub here in Salem.

I recently met a few state representatives at the tasting room of our craft brewery who talked with us about a resolution to recognize brewer's ale yeast, as the State Microbe. There were a few chuckles along with good conversation, and a couple of my colleagues light-heatedly pondered the reason behind such a move. It got me thinking.

I am an immigrant, an Oregonian by choice. The concept of State Emblems or symbols was new to me, but as a new transplant, I quickly became familiar with the State Beaver, Oregon grape, Dungeness crab, Chinook salmon, Douglass Fir and other emblems that represent the national treasures of our wonderful state.

But why Brewer's yeast? State emblems don't just represent the state's flora and fauna, they represent our cultural heritage. Oregon has a long history connected to the brewing industry, hops having been grown commercially in Oregon for over 140 years¹, and hop growing was one of the few brewing related industries to survive the cultural and economic devastation of prohibition by exporting hops to Europe. The legacy of that cultural devastation was still very much in evidence when I arrived here in the 1980's.

I grew up in a country also with a long historical connection to brewing. I have fond childhood memories of going on "Sunday drives" to quaint English Pubs, for Sunday lunch, the English Pub was a family affair. As an adult, the "pub" was also a stopping off point on the way home from work, the neighborhood gathering place where I met and got to know my neighbors and workmates. I left that culture to arrive at one where there were no quaint pubs, just dark seedy windowless taverns, tawdry dens of iniquity – I was shocked and resorted to staying home and brewing my own beer, because there was no good beer to be had anywhere. That was 25 years ago, and since then, everything has changed!

This state has nurtured more than its fair share of innovative home brewers, who, with the help of *Saccharomyces cerevisia* and a supportive State Government, have started and sustained a boom in craft brewing, the artisan creation of a product that brings joy, happiness and culture to our state. Brewpubs are now cultural icons, community centers, places for families and even business meetings and conferences. There are nearly 140 breweries in Oregon²; most are small micro breweries like mine.

This cultural and commercial boom was brought about by the work of artisan brewers, supportive government, and the one thing that makes it all possible – *Saccharomyces cerevisia*. This great little microbe is probably responsible for the civilization of mankind, as there now appears to be evidence of brewing that predates the evidence of baking by some 3,000 years³.

But while this may be debatable, what isn't, is that it is certainly responsible for an emerging Oregonian culture, and an Oregonian industry that produces some of the best beers in the world and boasts an economic impact of \$2.5 Billion a year².

Saccharomyces cerevisia is the perfect emissary, a representative emblem of a state industry and a cultural heritage to be proud of. Please adopt this resolution.

1. http://www.oregonencyclopedia.org/entry/view/hop_industry/
2. <http://oregonbeer.org/facts/>
3. "There is no doubt that barley was domesticated to make beer," Dr. Patrick Hayes, Professor of Food Science at Oregon State University. How Beer Saved the World –