

REVENUE: No revenue impact

FISCAL: No fiscal impact

Action:	Be Adopted
Vote:	4 - 0 - 1
Yeas:	Burdick, Close, Prozanski, Roblan
Nays:	0
Exc.:	Baertschiger
Prepared By:	Racquel Rancier, Administrator
Meeting Dates:	5/16

WHAT THE MEASURE DOES: Designates *Saccharomyces cerevisiae* as official microbe of Oregon.

ISSUES DISCUSSED:

- Cultural and economic significance of Oregon’s craft brewing industry and brewpubs
- History of craft brewing in Oregon
- Importance of yeast to brewing process
- Common name is brewer’s yeast
- Innovation in yeast production
- Specialization of beers for niche markets
- Process for producing cask ales

EFFECT OF COMMITTEE AMENDMENT: No amendment.

BACKGROUND: *Saccharomyces cerevisiae* is a species of yeast that is used in baking and the production of alcoholic beverages such as mead, wine, beer and distilled spirits. Oregon has a long history of producing quality craft beer, dating back to 1856, when Henry Weinhard’s Private Reserve beer was first brewed. In 1985, following the legalization of brewpubs, the craft brewery industry grew. Over the past few years, a new generation of brewers has opened small, independent brewpubs making individualized beers.

According to the Oregon Brewer’s Guild in April 2013, Oregon is home to 136 brewing companies with 169 brewing facilities in 61 cities. The Portland metro area with its 69 breweries is the largest craft brewing market in the United States and the City of Portland has been proclaimed “America’s Microbrew Capital.” Oregon’s brewing companies employ 5,650 full and part-time employees with a total economic impact of \$2.44 billion.

Oregon is one of three states to consider adoption of a state microbe: Wisconsin lawmakers previously considered recognition of a microbe found in cheese and the Hawaii State Legislature is considering a bill that would adopt a bacterium as its official microbe.