6 **Mountain Brewers Beer Fest** Sunday, May 26, 2013



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Celebrating 19 years

Beer Fest continues to grow from humble beginnings



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By Alisa Clickenger For Beer Fest

The key to making a great brew of beer is passion, quality ingredients, attention to detail, the right temperature, and a good clean-up program. The same can be said for a dynamic and successful fundraising event, and nobody knows that better than Gregg Smith of Idaho Falls.

Smith is an award-winning writer, beer judge, brewer and president of the North American Brewers Association. He is also the founder of Idaho Falls' annual Mountain Brewers Beer Festival. Although he prefers to stay in the background and remain (mostly) anonymous, he and his wife Lisa, who is the North American Brewers Association Vice President, are the principal players behind the event.

The festival idea came to Smith 19 years ago, with the purpose of raising money for local charities. And that is still all it's about for him.

"My emphasis is on doing the work and getting this done and raising money for charity. I don't need any recognition or notoriety," Smith said. "The thing I get out of it is being able to help our community. It is a great community, and that's just rewarding in and of itself."

Getting some fresh, local brew in town is, no doubt, a nice perk as well. The Smiths, long time beer aficionados as well as home brewers, have continued to grow the event since its inception when it was just five popup tents behind the Shiloh Inn.

The Mountain Brewers Beer Fest now has more than 40,000 square feet of tent space at Sandy Downs, with seven thousand beer enthusiasts in attendance last year.

"It's kind of got a life of its own," said Smith.

As for growing pains, for an event this large, they have been remarkably few. Perhaps that's because the Smiths keep it simple. According to Lisa, they have had the same basic formula for the event even as it's grown to epic proportions. Simple, to them, means five areas of focus; beer, music, food, raffle and cleanup.

"The bigger it's gotten the easier it's gotten," said Lisa.

They have a core group of volunteer organizers, each of whom executes a certain function. Instead of laboring over the event all year, each core organizer has their own area of expertise, and they take complete responsibility for it. And after the event they have a full-day retreat/meeting to go over the event and change, tweak, and adjust for growth. What are some of the lessons

What are some of the lessons learned over the years? 1. Don-key drops are a disaster. (A don-key drop is a game of chance in which bets are taken on where a free-roaming donkey will, well, make a donkey drop.)2. Food is important. (In one of the early years there was a mad crush of taxis and pizza delivery vehicles at the front gate. Lesson learned.) 3. Put the year on the T-shirts. (The one year they did not include the year in the T-shirt design, Beer Festival devotees complained bitterly that it affected their collection.)

The Mountain Brewers
Beer Festival has now raised
more than \$700,000 over the
course of the last 18 years. One
reason is that there's no free

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www.mbbf.org Mountain Brewers Beer Fest

Food vendors

- BJ's Bayou Cajun
- Keltner Concessions Gyros
- T&T's Dynamite Dogs Dogs!
- Billman's Burgers
- Ruby Tuesday Chicken & Salads
- Aaron's Chew-Choo Fish & kid stuff
- Roma Stone Woodfired Pizza
- Famous Dave's BBQ

Bands

- Galaxy Forest
- In Ship Down
- Break the Broken

Sponsors

- Breaking Boundaries
- River Discovery
- Tautphaus Park Zoological Society

How to get tickets

2013 Beer Fest tickets are \$25 in advance and \$30 at the gate. You can buy tickets online at www.mbbf.org or at the following locations:

Ammon:

The Cellar The Firehouse Grill

Idaho Falls:

DB's

The Frosty Gator Idaho Brewing Marcellar's Vino Rosso Snow Eagle

Pocatello:

The Grapevine: 232-5218 Portneuf Valley Brewing: 232-1644

Blackfoot:

The Wine Garden: 785-1681

Tumbleweed Saloon: 782-0048 (Charlie)

Big Horn At The Ram: 208-345-2929 (Jake)

Bohemian Brewing: 801-566-5474 Jo /Nancy

Rooster's: 801-627-6171 (Julie) Uinta: 801-467-0909 (Becky)



Submitted photo

Gregg Smith started the Mountain Brewers Beer Fest 19 years ago

Smith

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ride. There are no salaries, no stipends, and no rented space. They rely heavily on the core group of volunteer organizers, with legions of others donating their time and

The charity organizations they donate to aren't just handed funds, either. Those organizations are also asked to have a stake in the event. They are asked to provide a certain number of volunteers, raffle prizes, and to help with set up and tear down. This way the charities are much more invested in the outcome.

The Beer Festival would not be complete without the beer. Local beer distributors Golden Eagle

Sales and Watkins Distributing have been vital to the success of the event, as well as a great many other regional breweries that contribute.

"It's their donations, their time, their energies that make the

event," said Gregg.

Always the first Saturday in June, the event takes place rain or shine June 1, 2013. Beer Fest tickets are \$25 in advance and \$30 at the gate. There are shuttle buses for the event that begin running at 11:30 a.m. and run approximately every 30-40 minutes. Buses run from several Idaho Falls locations until 7 p.m. For more details see http://www.northamerican-

