EXAMPLE 1

Life’s Brewin’

When I was eight years old, I discovered a love for art and creativity, and when I was fourteen, I began to even explore art in baking and cooking. Everything to me about cooking was creative: the colors, the aromas, the tastes. As I got older, I enjoyed creating delicious dishes everyone’s stomach could appreciate, and I loved the feedback I got whenever I cooked for someone. “Delicious!” “Amazing!” “Fantastic!” Gradually, I continued to hone in on what exactly it was that interested me in the culinary arts, and as time went on, I became less passionate about food. I realized I needed more than just creativity and artistic ability; I needed a more technical aspect in my life. After a little bit of investigation, I have discovered that the perfect career for me is in food fermentation. It is a field where not only can I be creative, but it also requires technical savvy. Brewing has become my passion. For this reason, I plan to attend Oregon State University and enter their Food Fermentation program and work to earn my Bachelor’s and Master’s degrees. Within the next ten years, I intend to earn the title of Brewmaster.

During my junior year of high school after a tremendous number of art classes, I started to believe that I wanted to create unique pieces of art for a living. I wanted to construct masterpieces with my paint brush, paint, and the blank canvas. I felt as if I was destined to do something creative with my life, but as the year went on, I realized it was not the right creative outlet for me. I became bored and I lost all interest. It wasn’t what I truly desired in life, so I halted my plans for the future and changed directions.

After high school, I started to find myself more intrigued with the culinary arts. I understood it was an artistic expression with plenty of creativity, but I didn't realize how much. I started learning many different tricks from my grandma and other family members, and I would get very animated about attempting a brand new recipe. Baking and cooking is an art that my stomach and I both truly appreciate. I thought I would be satisfied if I attended a school for the culinary arts to become a chef, but a year later that dream faded into the black abyss. I became less passionate about it, and I then knew becoming a chef was not what I truly wanted. There was something missing. I needed more than culinary artistry, but I couldn’t figure out what it was, so I gave up trying to find what I wanted to do with my life.

I admit that after two years of being out of high school, I started to doubt my desire for an innovative life and my ability to succeed in a creative field. I became unmotivated. I didn’t believe I had the ability to be successful and carefree, but then I met my fiancé Skylar who helped me regain my inventive confidence and show me how intelligent I really am. She guided me to a creative career path that I might not have found on my own. She showed me that I was born to brew.

Last summer, Skylar and I were asked to house sit for a friend. I had recently turned 21, so on the way to the house I stopped by the store to buy a six pack of beer. As we were sitting on the couch and watching television, I cracked open one of the bottles and took a swig letting the flavors glide around my mouth while tasting all of the flavors. I remember saying to Skylar, “This beer is phenomenal. Wouldn’t it be such a cool job to craft delicious beer for a living?”

Skylar answered energetically: “Yes! Do it! You could be very creative with beer. Imagine all the interesting combinations you could construct.”

And then it hit me like a dodge ball to the face. I realized I could become an innovative and sophisticated Brewmaster. I started to investigate what the job consisted of and what I needed to do in order to achieve this goal. I discovered that there are many job opportunities within this field such as working in a tiny pub/brewery or an industrial brewery. There is also an option of starting as Assistant Brewer and going all the way up to Head Brewer or Production Manager. By working in a small brewery, there is more chance to oversee the whole production process from the selection of raw materials to the finished beer and there is often a wider range of products, making the whole job more interesting. I could also open my own microbrewery or brewpub; I just need a generous investor.

My research continued. On a website called *The Art of Manliness,*  I came across an interview with Master Brewer Martin Simion of 1516 Brewing Company in Austria. The interview, titled, “*So You Want My Job: Brewmaster,”* intrigued me. I found myself to be even more ecstatic about following in this man’s footsteps. It seems that Simion and I have some things in common. When asked, “What is the biggest misconception people have about your job?” Simion replied, “Brewers are not necessarily drinkers; most brewers I know would rather have one glass of a good craft beer than five of the cheap stuff.” I myself am not a huge drinker, but I do like a good craft beer over cheap tasteless beer. As the interview continued, they asked, “What is the best part of your job?” And Simion answered, “I enjoy the creativity I can put into our beers and countless possibilities, from interpreting existing styles to creating new exciting ones. There are about 30 different malt types from pale pilsner malt to almost black roasted barley and more than 100 hop varieties from around the world.” He said the magic word: creativity! He was speaking my language! I realized that I could craft an abundant amount of palatable beer in a wide variety. It makes me giddy thinking about all the different possibilities.

In order to pursue the career I so desire, I must earn a degree in food fermentation. I plan to attend Linn-Benton Community College for three years to complete my core classes such as math, writing, general and organic chemistry, physics and biology. On Oregon State University's website under food technology, I found the list of classes I would need to take in order to graduate. After I finish my classes at Linn-Benton, I will transfer to Oregon State University’s food fermentation program. Some of the courses I must take at OSU are food science classes which include food engineering, food chemistry, fermentation microbiology, brewing science, food and brewing analysis and many more. Through my time at OSU, I will obtain an internship at a local brewery, so I can get familiar with the equipment I will be using. After four years at Oregon State, I will have earned my B.S in Food Fermentation. Afterwards, I plan to stay in school for an additional two years, so I can acquire my Master’s degree. This additional degree will make me much more marketable in what is a very competitive field. After I graduate, I plan to apply for a job at a local brewery and slowly work my way up to become Brewmaster.

When I was younger, I thought of the many careers I could pursue in my life. None of them were quite up to par. I had to grow up. I am living in the real world for the first time. I have to pay rent, and I have to pay the phone bill and internet, and I am always barely scraping by with what little money I have left afterwards, but I have discovered what I want to accomplish in my life. I have finally figured out who I am and what I truly want. I have awakened from my dream which is now my reality. Ten years from now, all my hard work and determination will have paid off because I will become the artist I have always thought I would be, and I will create my version of a masterpiece: the most delectable craft beer ever concocted.

Works Cited

McKay, Brett, and Kate McKay. "So You Want My Job: Brewmaster." *The Art of Manliness*. 24 June 2011. Web. 22 Jan. 2014.