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Issue 15, Summer 2014

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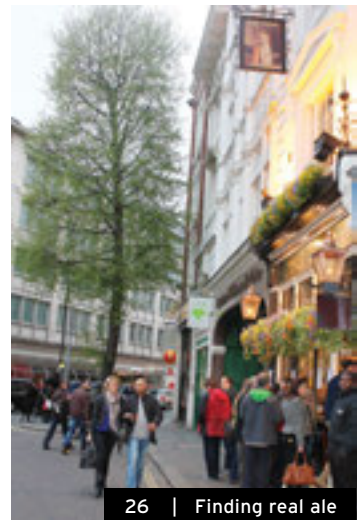
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# From the Editor

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If you are holding a copy of *The Beer Connoisseur* in your hands, it may seem like a bit of a contradiction. It's our biggest issue ever in terms of pages and content – and it's also smaller in terms of the actual size.

When we first looked at the re-launch of the magazine, the key question was getting more stories and information about beer to our readers. While we trimmed the size, we have added 40 pages to better present our detailed rendition of the good beer life.

Consider our Beer Review. For the first time, if a beer qualifies as World Class or Exceptional, we are featuring it on a single page. Eleven qualified for a single page and in all there are 19 beers in the review.

Our Summer Issue continues to put people, places and events into sharp focus. The Innovators Series for this issue profiles David Blossman, who has helped make the sometimes outlandish Abita Brewing Company one of craft's big success stories. Courtesy of the Traveling Connoisseur, we are taking readers to London to find some of the best real ale pubs while seeing the sights in our one-of-a-kind Tube Crawl. And, we've gone in-house (well, into the backyard) to re-invent the pot luck party with a craft twist.

To help us bring this easily read and more intimate view of the world of beer to life, Niki Walker has come on board as our new art director. Her expert eye and design skills will be evident as the pages unfold.

Our publisher, Lynn Davis, has done his share to add information and value beyond conceiving of the new format. In this issue, he has introduced the BC Network, a ground-breaking approach to bringing together all aspects of the beer community. We anticipate our readers will appreciate



We took a road trip to test ride the Underground for our London article. In the city of great architects, scientists and other wizards, we "minded the gap" and confirmed our proprietary method for discovering the real city and real ale was spot on.

---

the wealth of information contained in our new regular feature, soon to be interactive at [www.beerconnoisseur.com](http://www.beerconnoisseur.com).

All of our regular departments are here amidst more photographs in a single issue than ever before. We should also point out the new size makes the magazine easier to carry and read at the bar, on the plane or at the beach. Wherever your travels may take you, pop open a cold one and join us in this summer's tribute to the good beer life! 🍷

*Jonathan Ingram*

# Contributors



*Top Row From Left*

## **STEPHEN BEAUMONT**

(Page 74) Documenting the world of beer, spirits and cocktails for over two decades, Stephen has written or contributed to a dozen books, including *The World Atlas of Beer*, co-authored with Tim Webb. Their current book is *The Pocket Beer Guide: The Essential Handbook to the Very Best Beers in the World*.

## **SHERRY DRYJA**

(Page 52) Sherry is a life-long traveler and taster of life. At home in Arizona, she teaches baking classes, develops online workshops and writes about food for *KitchenDilettante.com*. While traveling extensively throughout North America and the world, she also writes for *JetPlanesAndCoffee.com*, a travel and food blog.

## **PAT EVANS**

(Page 60) Pat Evans is a freelance writer based in Grand Rapids, Michigan. He primarily covers craft liquids, sports and music for the *Grand Rapids Business Journal* and *Grand Rapids Magazine*. He's working on a book about Grand Rapids beer history and current culture for *The History Press*.

*Bottom Row From Left*

## **PHIL FARRELL**

(Page 63) Circling the globe many times and educating his beer palate for nearly four decades, Phil is a Beer Judge Certification Program Grand Master-level beer judge. He has been home brewing for 20 years, winning medals and striking gold at the American Homebrewers Association national competition.

## **OWEN OGLETREE**

(Pages 14) The founder of the popular Classic City Brew Fest held in Athens, Georgia each spring, Owen runs *Brewtopia.info* and writes for the bi-monthly *Southern Brew News*. Owen has also served as a beer judge at the Great American Beer Festival and the Great British Beer Festival.

## **GARY WATKINS**

(Page 26) Having lived in London nearly all his life and mostly within sight and sniff of the River Thames, Gary has been seeking out decent beer for more than three decades. Approaching middle age, he finds solace in the ever greater quality and choice of real ale in his hometown.

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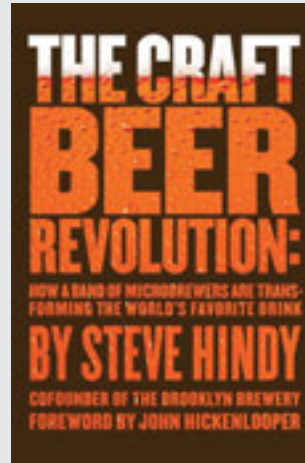


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## CRAFT REVOLUTION

A review of Steve Hindy's inside story.



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## STARR HILL

A visit with one of Virginia's rising stars.



PHOTO BY TOM DALY

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# Correspondence



## Biking and Beer

While tasting the beers at American River Brewing Company in Sacramento, I read the Brewery Tour article about John Kimmich and Alchemy. It brought back memories of our bike and beer trip to Vermont. The official last stop was The Alchemist in Waterbury. Great place. I was able to have a short chat with John and traded him some fresh Pliny for Heady Topper; I think it made us both happy! The unofficial last stop was the former home of The Alchemist, now restored and known as Prohibition Pig, a wonderful restaurant featuring local beers, spirits and meat.

Keep up the good work. Cheers!

**- JOHN F. HESS**  
*Davis, California*

## Postcard Department



This is the first time we've seen a picture postcard of the Aurora Beer-ealis in Alaska! (Or is that a serendipitous smudge?)



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# NEWS

BY JONATHAN INGRAM

## CRAFT GROWTH UP AS TREND CONTINUES

Craft brewers in America continued to gain ground in the overall U.S. beer market in 2013, according to the Brewers Association, which represents small and independent American brewers qualifying under its craft brewer standards. The figures compiled by the BA from its members show an 18 percent rise in production volume at 15.6 million barrels and a 20 percent increase in retail dollars.

This contrasted with a decrease in overall beer production in the U.S., which is dominated by major brewers.

“Craft has now averaged 10.9 percent growth over the last decade,” said Bart Watson, staff economist for the BA. “Beer drinkers are excited about what small and

independent brewers are offering and that is evidenced by the rising production and sales of the craft segment.”

In 2013, craft brewers reached 7.8 percent volume of the total U.S. beer market, up from 6.5 percent the previous year. Additionally, craft dollar share of the total U.S. beer market reached 14.3 percent in 2013, as retail dollar value from craft brewers was estimated at \$14.3 billion, up from \$11.9 billion in 2012.

While craft’s year-over-year results are gaining market share, there are signs that this strong trend is having positive influences on the beer market in general. The Beer Institute, which represents primarily major brewers, reported an increase in overall beer sales in the first four months of 2014. If that trend is sustained, it could turn around a steady decline in total U.S. beer consumption. According to data from the BA, overall sales in the U.S. declined 1.9 percent last year.

The strong craft trend appears to be positively influencing revenue for the major brewers. The first quarter net income of MillerCoors, for example, grew by 7.4 percent to \$291.9 million versus the same period a year ago. The revenue increase came despite a decrease in sales volume in many of its traditional categories, indicating the higher pricing of craft beer is enabling major brewers to increase prices on their lines as well. In addition to citing positive pricing as well as cost savings in its quarterly report, MillerCoors reported increased sales of its Above Premium line including Fortune, another positive influence on increased revenue.



## U.S. CRAFT EXPORTS CONTINUE TO GROW

The Brewers Association reported strong export growth for the American craft beer industry in 2013. According to the BA's industry survey, craft beer export volume increased by 49 percent in 2013, representing 282,526 barrels and an estimated \$73 million.

Canada remained the industry's largest export market, with shipments increasing 92 percent by volume (up to 131,511 barrels) in 2013. Sweden (15.5 percent) and the United Kingdom (7.9 percent) remained the next two largest markets, with Australia (5.4 percent) and Japan (3.2 percent) following.

In total, shipments to Asia Pacific (excluding Japan) increased by 73 percent and accounted for 44,228 barrels. American craft beer exports have increased substantially in the Asia-Pacific region largely due to emerging markets such as Singapore (up 379 percent), Hong Kong (up 150 percent) and Thailand (up 99 percent).

## San Diego Wild Fires Give Brewers Pause

Three San Diego County brewers and their employees had to briefly leave their businesses during the spate of wild fires on May 16 as local authorities sought to keep residents and business out of harm's way.

Stone Brewing Company and Offbeat Brewing Company were asked by officials to evacuate their respective breweries during outbreaks in the Escondido area. The evacuation orders were soon lifted and operations returned to normal. "The beer is safe," said one employee at Stone.

Pizza Port workers also had to evacuate briefly at Carlsbad and Bressi Ranch.



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# Style Studies

By Owen Ogletree

Our contemplation of various styles over the years has often involved history and evolution. In this issue, we're heading, so to speak, in a new direction as Owen Ogletree examines Session IPA, an emerging new style burgeoning in popularity and born of controversy.

It's not just the marketplace that beckons with ample evidence that something new is happening. Close examination reveals that due to new brewing techniques and a desirable new type of beer, a previously unheard of style can indeed be identified because it is unlike any other.

Yet the combination of the word "session" and the iconic "IPA" drew a lot of ire and criticism when the term first arrived. We suggest reading on to get to the bottom of this kettle of disparate opinions.

When it comes to Belgian Witbier, we're back to unearthing some history. How a milkman saved a style of beer that is a perfect accompaniment for summer is a familiar tale, one that is well worth the re-telling.

*Cheers!*

## Session IPA

Americans adore IPAs. We guzzle so much of the stuff, that in recent years the American IPA style has achieved the status of third best-selling craft category in the country. But along with the malty body and impressive hop profile, American IPAs also pack an alcohol content of 6.5 to 7.5 percent ABV – hardly a sessionable beer to be consumed pint after pint in an evening without consequences the next morning.

Yearning for a bold hop profile in a beer with less alcohol, maturing hopheads have embraced with enormous enthusiasm the contemporary trend of Session IPAs – hop-forward brews with modest alcohol that can be enjoyed in quantity over an extended, social session. Is such a style a creative innovation or a textbook example of an oxymoron? Wouldn't

a more sessionable IPA simply qualify as an American pale ale?

Session IPAs usually differ from American pale ales by possessing less specialty malt color and complexity, while packing more hop flavor and aroma. Of course, Session IPAs also contain less alcohol and body than most American pale ales.

Usually clear and deep golden in color, Session IPAs are top-fermented with clean stains of American-style or British-style ale yeast. Fruity esters are restrained and complex fermentation character should be absent in aroma and flavor. Buttery diacetyl or corn-like dimethyl sulfide should not be perceived. Although a small amount of wheat might be included in the grain bill, most examples of the style possess a clean, uncomplicated



malt character that provides an understated backdrop for the key focus of the style – hops, hops and more hops.

Pungent grapefruity, piney and/or fruity Northwest American-style hop aromas dominate the nose and continue to spring from the glass when swirled. This hop-forward

brewers skip the early hop additions altogether and hold off until the last ten or fifteen minutes of the boiling process to throw in an outsized quantity followed by even more hop additions in the whirlpool and hop strainer. After fermentation slows, the beer is dry-hopped with even more hop flowers or pellets to intensify

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*This hop-forward profile should follow through to the palate in brash hop flavors that seem irrationally intense for such a light-bodied, dry, refreshing mouthfeel. In contrast, hop bitterness in the finish comes across as surprisingly restrained.*

---

profile should follow through to the palate in brash hop flavors that seem irrationally intense for such a light-bodied, dry, refreshing mouthfeel. In contrast, hop bitterness in the finish comes across as surprisingly restrained.

Is this level of forceful, yet pleasant, hop intensity difficult to achieve in this low-gravity style? Stone Brewing's Mitch Steele explains, "The brewer's challenge with Session IPAs is twofold: first is achieving a good flavor balance in a beer that is so low in alcohol that there isn't much else to balance the hop character, and second is ensuring that the dry-hop character doesn't become overly vegetal – due to the lower alcohol content."

Enter the innovative brewing process known as "hop bursting," a technique allowing for a massive amount of hops to be added to a brew, which provides rich hop aroma and flavor without harsh bitterness. Hops added at the start of an hour-long boil will produce hop bitterness, while hops added near the end of a boil contribute to citrus, pine and floral hop flavors and aromas. When "hop bursting" a Session IPA,

the hop fragrance. With a careful choice of hop varieties to impart a pleasant blend of scent and seasoning, the results of "hop bursting" can be quite remarkable.

Pleasurable food pairing selections include cheese pizza, fried seafood, lighter Indian curries, pork chops, grilled chicken and even a humble hot dog. Since a citrusy Margarita makes a *combinación perfecta* for Tex-Mex dishes, why not substitute a quenching, grapefruity Session IPA to savor alongside your next plate of fajitas or enchiladas? A chunk of dry, salty Parmigiano Reggiano dipped in just a touch of honey or apricot jam will meld into a harmony of flavors when munched with a sip of Session IPA.

Session IPAs fit into the Brewers Association's category of Session Beer. Session-strength versions of Belgian-style ales, oatmeal stouts, sour ales and fruit beers are examples that can fall into this broad grouping. With so many commercial examples on the market at present, Session IPAs may eventually earn a separate style description and designation. 🌿

# BELGIAN WITBIER

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Nearly 80 years ago, a young man lived in Brabant, Belgium who delivered milk for his father's business. Diminutive in size, but colossal in spirit and enthusiasm, Pierre Celis loved the cloudy, distinctive wheat beers of his region that had been made since the Middle Ages with milled coriander seeds and Curacao orange peel.

During the first half of the 20th Century, this style of Belgian white beer (or witbier) was in great demand in Brabant and its surrounding provinces. But as the 1950s unfolded, Celis witnessed the growing popularity of Pilsner-style beers in Belgium and the demise of the historic witbier breweries. He mourned as the

witbier brand into soaring sales, while Celis moved to Austin, Texas to open Celis Brewery, which produced over 22,000 barrels of award-winning Celis White in its most successful year. Celis eventually sold his Austin brewery to partner Miller Brewing Company, which closed it shortly afterward. Nevertheless, Celis had accomplished the unimaginable – singlehandedly saving a classic beer style from extinction.

Visually, the Belgian-style Witbier is quite striking. Expect a persistent, dense, white layer of foam on top of liquid with a pale straw to light golden color enhanced by an almost milky cloudiness from residual, unfiltered starch or

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*The apparent extinction of the Belgian-style Witbier motivated Celis to homebrew a batch, with the recipe coming solely from memory. Celis's revivalist witbier proved so popular among friends in the area that he decided in 1966 to brew the beer in the barn next to his home in Hoegaarden.*

---

Tomsin brewery – the final bastion of witbier brewing in the world – closed shop in 1957.

Celis had worked at Tomsin for a short time when he was quite young, and the apparent extinction of the Belgian-style Witbier motivated him to homebrew a batch, with the recipe coming solely from memory. Celis's revivalist witbier proved so popular among friends in the area that he decided in 1966 to brew the beer on a modest, commercial scale in the barn next to his home in Hoegaarden. After years of renewing local interest in the witbier style, a fire in 1985 forced the poorly insured Celis to sell a large portion of shares to Belgium's Interbrew.

In the early 1990s, Interbrew (which later became AB-InBev) steered the Hoegaarden

yeast. When illuminated, a witbier should offer a white golden glow from the scattering of light by suspended particulate matter. Some brewers actually add all-purpose flour to their witbier brew kettles, in order to maintain a cloudy appearance throughout the draft serving process. In bottled form, most witbiers are carbonated naturally by residual yeast cells and sugars in the bottle, and these bottles contain a small layer of yeast sediment that can be stirred up and poured with the beer to augment the cloudiness.

Sweet aromas of cereal grains, coriander, orange peel and low to moderate fruity esters should rise from the glass of an effervescent witbier. No diacetyl (butterscotch) should be perceptible, and hops will be obscured in the

background – with almost no hop aroma, and very light noble hop flavor and bitterness. Hops should not interfere with the ale’s coriander character.

Witbiers often put forward other aromatics including wheat bread, honey, mild lactic acid, pepper, spice, citrus and mild clove and herbs. The coriander nose and palate should not overpower the elegant wheat, fruit and floral qualities of this refreshing, low ABV beer. Too much sourness is also not appropriate.

Usually made with about 50 percent unmalted wheat and 50 percent Pilsner malts, witbiers sometimes include a touch of oats in

the grist. The style possesses a low to medium body, with a touch of creamy slickness on the tongue from wheat starch and the occasional oat addition. Expect a mild sweetness followed by a spicy, orangey backdrop that lingers a bit in the crisp, light finish that may include a hint of lactic tartness. Typical witbier yeast strains may also contribute a trace of clove-like, spicy notes in aroma and flavor.

Appropriate food pairings for such a light, citrusy, spicy beer style include salads with acidic dressings, goat cheese and water crackers, mussels steamed in butter and white wine, Eggs Benedict and poached fish. 🍷



### Session IPA

Stats – O.G.: 1.038 to 1.048, IBUs: 40 to 50, SRM: 5 to 10, ABV: 4.0-4.9%

Commercial Examples: Founders All Day IPA, Boulevard Pop-Up Session IPA, Stone Go To Session IPA, Lagunitas DayTime IPA, Blue Point Mosaic Session IPA, Firestone Walker Easy Jack.



### Belgian Witbier

Stats – O.G.: 1.044 to 1.050, IBUs: 10 to 17, SRM: 2 to 4, ABV: 4.80 – 5.60%

Commercial Examples: Hoegaarden Wit, Avery White Rascal, Allagash White, Ommegang Witte, Unibroue Blanche de Chambly.

*David Blossman*  
**BREWING BIG**  
**IN BAYOU COUNTRY**

By Jonathan Ingram

David Blossman has been on the cutting edge of craft brewing most of his life.

When he won his first medal for homebrewing, Blossman was below the legal drinking age in his home state of Louisiana. By time Blossman was eligible to drink legally, he had become an investor – albeit a one percent owner – in Abita Brewing, the first craft brewery in the Southeast and only the 13th in the U.S. at the time. Now age 46, he is closing in on two decades as president of Abita, the largest craft brewer in the Southeast and among the top 20 by volume on the Brewers Association list.



PHOTO COURTESY ABITA BREWING COMPANY

All this puts Blossman in the rare position of participating in both the second and third generations of America's craft brewing revolution.

When homebrewers Jim Patton and Russ Cummings launched Abita Brewing in 1986, setting up a brewpub in the little town of Abita Springs about 40 miles north of New Orleans on Lake Pontchartrain, teenager Blossman began spending much of his spare time at the pub, loading trucks and doing odd jobs.

Blossman, who grew up in nearby Covington, had been fascinated by his grandfather's stories of making strawberry wine during Prohibition. He took up brewing beer, building a five-gallon system using two buckets, a crawfish pot and burner. He drilled holes in one of the buckets to make his lauter tun.

"I became friends with Jim and Russ," said Blossman, "I took them my beer and they'd tell me what I did wrong and what I

did right." That helped him win gold and bronze medals at the 1987 Eastern Home Brewers Alliance Competition for his helles and Oktoberfest beers. Still a teenager, he won the medals in the same year Louisiana raised its legal drinking age to 21. It was the first of several homebrewing prizes, including second and third place ribbons in the American Home Brewers Association National Competition.

When Abita's founders carried their signature Amber lager to investment meetings in the course of their first year, they couldn't find the money needed for growth. At David's urging, Blossman and his five brothers soon took up the opportunity. The next-to-youngest son, Blossman thought nothing could be better than being involved in the beer business. The second generation descendents of two entrepreneurial Louisiana families, his four older brothers included a banker, stock broker, real estate appraiser and an attorney.



PHOTO AND OPPOSITE COURTESY OF ABITA BREWING COMPANY



Production is now 100 times the 1,500 barrels produced in Abita's first year. Blossman says the work of founders Jim Patton and Russ Cummings 'was phenomenal' to get to 30,000 barrels annually after starting at the brewpub (left) in Abita Springs. The brewery moved to a location between Abita Springs and Covington in 1994.

"I had to rely on those guys," said Blossman. "I needed them to say, 'Is this a good idea?' Operating agreements, SBA loans. They had the expertise. What the hell did I know?"

It turns out he knew a lot about the potential of craft beer. And his belief in Patton, a Ph.D. who had taught college anthropology courses, and Cummings, an engineer, was well placed. The duo started with 1,500 barrels their first year and grew the business to 30,000 barrels within ten years. "Jim and Russ did a fantastic job," said Blossman. "They paved the road that made my job much easier. In that environment to grow a brewery to 30,000 barrels was phenomenal. Distribution was not open to us. People were not open to higher quality full flavor ales and lagers. They had to change the perception in the market at retail and at distribution."

Eventually, Blossman would help lead craft's farm-to-table movement, building on Patton's signature Purple Haze – a lager made with raspberry puree – by introducing Abita Strawberry not long after taking over as president of the brewery in 1997, using fruit from the farms in neighboring Tangipahoa Parish. "I bought a little wine press and started putting the berries in there myself," recalled Blossman. "Everybody thought I was nuts." The Harvest Series eventually came to include Pecan, Lemon Wheat and a Grapefruit IPA.

If there is a calling card for Abita, it is the emphasis on pairing well with the spicy New Orleans cuisine as well as pairing well with the hot and humid weather of southern Louisiana, a tradition that began under Patton with the Amber lager.

The emphasis has continued to be on lagers. "The Amber was really our beer to go well with our climate and our culture," said Blossman. "Our cuisine, lifestyles, climate, the way we love to live. It's really great and versatile beer. Whether it's Creole or Cajun or Southern cooking, it goes well with all of them."

Starting with untreated water pumped by the artesian well from the Southern Hills aquifer that has extremely low mineral content because it comes through fine sand and clay, Abita makes what Blossman describes as a wet beer. “Our water makes a really great beer, because it accentuates the malt characteristics, makes a very wet and refreshing beer, which happens to be what we need here in Louisiana.”

Abita is focused a lot more on what the locals like than traditional styles.

Turbodog, one from the original lineup, is an “old brown dog” ale that carries more oomph, hence the name. It’s been described as swampy and definitely has a strong emphasis on the malt amidst the wetness. On its own, Turbodog makes a beautiful reduction sauce for pan-cooked sausages.



Beers like Grapefruit IPA (oysters) and Turbodog (sausages) are more about matching up with the food popular on the Gulf Coast - and the hot weather - than following traditional style guidelines. Turbodog also makes a good reduction sauce.

There’s another aspect to the Abita beer distinctive to New Orleans and the Louisiana Gulf. A port of call for American history with all manner of influences that produced the Creole and Cajun cultures, the bayou country is well known for feisty and spirited individualism. The Abita beer list reflects more of the local culture and less of traditional beer styles than most craft brews. Although Andygator, a helles doppelbock, won a silver medal at last year’s Great American Beer Festival in the Bock category,

At a time when IPAs are getting multiple hoppings that lead to big IBUs, the Grapefruit IPA is quite contrary; its body, taste and moderate hop bitterness are enhanced by Ruby Reds from Louisiana. “The beer has 40 IBUs without it and the grapefruit kicks it up to where it tastes like it’s got 65,” said Blossman. This luscious IPA really shines with food. With Gulf oysters, for instance, it melds with the shellfish’s liquor while highlighting the meaty taste, leaving a tangy finish.



“We’ve always danced to our own tune and do what we like doing,” said Blossman. “Frankly we make a lot of beers that we like to drink. We don’t get caught up in a craze. We do what fits us and the culture here and what the culture leads us to do.” With distribution now up to 46 states, it seems clear that like New Orleans-style cuisine, Abita’s bayou beer also travels well – in this case by a fleet of refrigerated trucks.

He used a garden hose to bring water to the second story. As a brewery owner at Abita, albeit with a small percentage, he was careful to stay within the law. He didn’t sell the beer, rather gave it to fraternity houses, which occasionally made donations to his project.

“Jim and Russ helped me figure out how to design the system,” said Blossman. “I had plastic tubing between the different vessels. I bent my own stainless steel to



The new 200-barrel brewhouse installed by Krones that came on line this spring is part of a \$12 million expansion that includes the visitor center and offices. The brewhouse features the Steinecker EquiTherm system for energy recovery.

The energetic Blossman says he’s no longer quite as full of “piss and vinegar” as when he first began running the brewery. He talks at a quick pace without an overt accent, although a patois creeps in occasionally, such as when he adds a subtle extra syllable to “bee-er.”

Like his brothers before him, Blossman went to college at Louisiana State University in nearby Baton Rouge, where for a time he operated a 20-gallon brewing system on the second floor of a condo near the campus.

make that work. I did the fermentation in a refrigerator.”

Although he occasionally ran test brews for Abita and took first place in a St. Louis homebrew competition while in college, Blossman didn’t give much thought to working at the brewery after graduation. With a degree in accounting, he went to work for Ernst & Young and soon moved to Southern Scrap New Orleans, where he rose to vice president.

After Patton became disenchanted with his role of growing the brewery instead of brewing, Blossman moved to Abita in 1996 as the vice president and became president when Patton sold his share of the company to the Blossmans a year later. At the time, Abita was brewing four year-round beers and five seasonals.

The Blossmans were majority owners, but Patton and Cummings were in charge of operations. “We got along with Jim and Russ,” said Blossman. “The way we put it, we had a third vote. We appreciated the job they were doing. They were underpaid. Jim made more as a college professor and Russ made more as an engineer than they ever made in the beer business.”

After leaving Abita, Patton went on to co-found Zea Rotisserie & Brewery, then worked as brewmaster at Key West Brewery and was helping the launch of Wynwood Brewing Company in Miami at the time of his death in 2012. In an interview with *New Times of Miami*, he recalled his time at Abita. “I opened a brewery because I wanted to brew. Eight years later I was sitting in an office talking to distributors and bankers and that’s not what I wanted to do.”

The timing of the change in leadership at Abita was fortuitous. There are varying viewpoints about the failures of some of the larger scale craft brewers in the mid-1990s. Whether there was a decrease in demand and sales or just a prevailing image that craft was vulnerable and a fad, the situation challenged those looking to grow.

“Russ wanted out in 1993 and then it was just Jim,” said Blossman. “I think the company got a lot more complex. Thirty thousand barrels is a lot different than 1,500. We just had some growing pains. There’s no doubt about that.

“At the time I got in, the craft business was sideways and a lot of people went out of business,” he continued. “It’s easy to feel fat, drunk and happy when business is good and you’re growing besides yourself. That growth can cover up a lot of ills. You

become stronger when you don’t have that. You’ve got to rely on better production techniques, procedures and try to increase your consistency and efficiency by making a better product while at the same time managing your fiscal responsibilities.”

Blossman acknowledges that he had to grow into his leadership position and benefitted from having the right people working at Abita. In addition to his passion for brewing, Blossman’s accounting experience came in handy. “We had to improve fiscally and put ourselves in position to benefit when the growth came,” he said. “Time management, priority management are things you can learn in public accounting. Also you learn about production, shipping, risk analysis and cost analysis, which helped hone my skills.”

The risks rose with the demands of expansion. “We kept risking more and more,” said Blossman. “We endorsed all the notes. Not only did we risk the investment, I risked everything else I had. It wasn’t until seven to 10 years ago that the balance sheet of the brewery was good enough that we didn’t need to endorse the notes. And we keep putting the profits back into the business.”

Once the brewery was operating around the clock at maximum capacity six days a week, the next stage began in 2000 with the first installation in the U.S. of a Steinecker Merlin brewing kettle, which reduced time for boiling the wort and introduced energy and water savings. In 2011, a new Krones Group bottling and canning system was installed. Last year, the brewery installed one of the state’s largest commercial solar power systems.

This year, a new 200-barrel brewhouse installed by Krones has come on line. Featuring the new Steinecker EquiTherm system for energy recovery, the brewhouse covers 11,200 square feet and doubles Abita’s capacity. It’s part of a \$12 million upgrade that includes an expansion of the offices and visitor’s center. The new

cellaring space has room for a dozen 800-barrel tanks.

Blossman does not expect Abita to double its 2013 output of 150,000 barrels of beer and 10,000 barrels of root beer overnight. “We’re just riding the crest of the craft beer wave,” said Blossman, “and we’re going to see where it takes us.” Abita now has seven year-round beers, five seasonals, the four Harvest Series beers and three big beers, although Andygator (very quaffable despite its 8% ABV) was released in six-packs of 12-ounce bottles this spring and appears likely to join the year-round line-up.

Of the new beers introduced under Blossman, which includes Abita Light, one gets the impression that the Abita Strawberry lager remains his favorite. Every

which is a big to-do around the north shore of Lake Pontchartrain, in 1998. Abita now sells 100,000 cases a year and has recently re-introduced Strawberry on draft.

“Probably a lot of beer nerds and aficionados thought we were trying to sell to the lowest common denominator,” said Blossman. “People like it. It goes well down here and each year we started producing more and could not make enough. There are people who swear it’s the best beer with crawfish. Now, I would disagree personally, but I’m not going to dissuade anybody’s mind on that. People love it with crawfish. The sweetness does tend to close the palate against the spice and balance it out. You even find the beer nerds who say, ‘I hate they made it. But it’s good.’”



Many thought Blossman ‘was nuts’ when he used a small wine press to create some of the first of Abita’s strawberry beers. The Abita Strawberry lager, made from fruit grown in neighboring Tangipahoa Parish, has proven very popular.

family in Louisiana supposedly has a ship captain in its lineage who brought strawberries to the region for the first time after a far-off voyage. But only one family can claim to have introduced strawberry beer to the Louisiana bayou. It made its debut on draft at the Strawberry Festival,

Starting from his grandfather’s tales of strawberry wine during Prohibition to the Purple Haze of Patton and now the unique appeal of a Strawberry lager, Blossman’s leadership of Abita continues a distinctive lineage that only seems possible down on the bayou. 🍷



PHOTO BY JONATHAN INGRAM

# LONDON

## TUBE CRAWL

See London's finest attractions and then follow our resident guide to the real ale at some of the city's best pubs.

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London is a great place to be a beer drinker right now. Choice is going up with the proliferation of microbreweries and the standard of beer in the pubs is being driven up by the discerning drinker wanting more from his or her pint.

There are great pubs all over the heaving metropolis. A London resident and real ale aficionado, the following are my choices of some of the best pubs in the city when it comes to atmosphere and beer selections. These pubs are all accessible on the London Underground, or Tube, and each is in an area of the city that has some of the most popular sightseeing attractions celebrating England's history, politics and culture.

Hence, a London Tube Crawl.

The idea is to use the Tube to get to some of the city's resident wonders before repairing to a pub in the same neighborhood for lunch, dinner or to just hoist a glass or two of beer that in color, taste and aroma is as much a part of life in London as the changing of the guard at

Buckingham Palace. (See the sidebar for the list of attractions and Tube stops.) Warning: with seven pubs and one bar on the list and so much to see, this methodology could take more than a day or two!

### THE MARKET PORTER

The Porter, down the road from London Bridge on the south side of the Thames, as its name suggests serves those who worked early hours, the porters of old, in the adjacent market. It is a throwback to the days before the liberalization of licensing law in the U.K. and would have been one of the few places to get a drink early in the morning in this locale a quarter of a century ago.

Back then, Borough Market was a wholesale food market, though these days the focus is on speciality foods and it's an excellent stop for a wide array of lunch options such as steak and kidney pie served from speciality booths. As for real ale, The Market Porter still opens at 6 a.m. in the morning to serve the early-bird

workers. It shuts at 8:30 a.m., then reopens during conventional licensing hours at 11 a.m. Monday to Friday and noon on weekends.

It's a lively pub with an old-school feel. A "spit and sawdust boozier" would have been the term a few years ago. There's no sawdust these days, no doubt through health regulations, but it's still likely to be packed with market staff in the mornings, shoppers during the day and real ale enthusiasts in the evening.

The Market Porter prides itself on its beer and has nine pumps in service, often rotating. It's not just about the porter. The complex Great Oakley Delapre Dark, an intriguing strong ale, is a good alternate to the thirst-quenching porters first brewed in London for the workers from which the beer takes its name.

I resisted going with the flow and opted for a pint of Harvey's Sussex Best Bitter.

The creamy head proved my pint of Sussex – don't ask for 'best', no one will know what you are talking about – was in top-notch condition. It's a coppery-colored ale with an waft of mown grass, a piney flavor and long, bitter aftertaste.

## THE HARP

Nestling on the edge of Covent Garden almost within sight of Nelson's Column in Trafalgar Square, the Harp Bar displays its real ale credentials with pride. The collection of beer mats and pump clips above the bar reveals why this pub – and it is true public house despite its name – is a central London mecca for real ale enthusiasts.

A winner of multiple awards from the Campaign for Real Ale, including a National Pub of the Year as recently as in 2010/11, this pub is the ideal stop-off before or after – or perhaps both – taking in a West End show or a visit to the National Gallery just a stone's throw away. It'll almost certainly be packed, with be-suited workers and the odd tourists, but it's worth squeezing down this long and thin establishment to try at least one of the 10 real ales.

I sampled the Dark Star brewery's American Pale Ale, a hoppy and light beer brewed with hops specially imported from the U.S. It makes for a refreshing beer with fruity taste and bitter-sweet finish. It's a decent beer in a more than decent pub in an excellent location.

## THE OLD DOG AND DUCK

It's a short walk or stagger from The Harp up to fashionable Soho, an area of central London packed with decent pubs and lots of rock 'n' roll history from the 1960s, especially on Denmark St. One of my favorites is The Old Dog and Duck, a haunt of George Orwell and John Constable, it is said, in the past. I can't guarantee that you'll rub shoulders with authors or painters these days, but I can confirm you'll get a decent pint in this tiny establishment.

The Dog is nestled on the corner of Bateman Street and Frith Street, the latter being one of the five roads running parallel north-south that define Soho. It's the perfect place to grab a bite to eat in one of the scores of restaurants or coffee cafes such as the famed Bar Italia – as well as, of course, to grab a sneaky pint.

The pub's beautiful array of Victorian era tile really shows its charm in the natural light of afternoons and early evenings – although the ornate Victorian chandeliers can cast plenty of light as well. The pub is owned by medium-sized chain Nicholsons, which has a firm commitment to real ale in its 50-plus pubs around the country. It boasts of having showcased 250 beers over the past two years and, in common with other chains, has linked up with breweries to produce its own ales.

The range of six beers on hand pull when I visited included Oakham Ales' Citra, so there was no other choice than the beer named after the hop. It's a favorite of mine in the bottle, thanks in part to its wide availability in supermarkets, so it only seemed right to try the "real" stuff.

It's a light, vibrant, even zesty beer (perhaps, on reflection, even too zesty for my taste, but then it was an unseasonably warm evening for early April). It has an in-your-face flavor, with much more than a hint of grapefruit and gooseberry, and then moderately bitter, even slightly sour, aftertaste. It's better than the bottled version, though not significantly so. I can't make up my mind if that's a plus for the pasteurized bottled version or a minus for cask Citra.

## THE MAYFLOWER

There's little doubting The Mayflower's claim to be the oldest riverside pub in London. Records show it has been a drinking



PHOTOS TOP BY ELAINE MATEO

An extensive and usually speedy network, the London Underground still leaves plenty of walking during a Tube Crawl that helps work up a thirst due to the sheer size of the city. Once at the pub, when the weather's nice many enjoy their real ales just outside the doors.

establishment since 1620, the year the ship that gave the pub its name left for the New World and a new life for its passengers.

The history books tell us that Pilgrim Fathers began their journey to Massachusetts from Plymouth, but there's a counter theory that they first boarded the ship from London's docklands and somewhere close to the Rotherhithe location of The Mayflower public house. The captain of the difficult voyage, Christopher Jones, lived in the the same Rotherhithe community where the Pilgrims took refuge while in London and a memorial to him sits nearby at the Saint Mary's Church.

There's nothing puritanical about the Mayflower today and its small, but varied selection of ales. This independently-owned back-street free house has six hand pumps – there isn't, says the landlord, room for more in this cozy two-room boozier that opens out onto a good-sized patio overlooking the River Thames. The range is eclectic (though always with a standard such as Fuller's London Pride or St. Austell Tribute), and I plump for Nethergate Umbel Magna porter.

A pint of the stuff has the dark look of Isambard Brunel's top hat, which is apt given that there's a museum just across the road dedicated to the 19th Century engineer famed for building the first tunnel under the Thames. But this is a porter that's easy on the palate and equally easy to drink. There's a toasty aroma, yet a lemony taste, complete with a hint of vanilla.

My next visit will involve trying a pint of The Mayflower's very own brew that tips its hat to the vessel of the same name, Scurvy Ale brewed by Hardy & Hansons in Yorkshire. That and the views across the widening Thames are more than enough to tempt me back to this old and comfortable pub.

## **BREWDOG SHOREDITCH**

A trip to the East End takes me not to a pub, but to what is most definitely a bar. I know full well that there are decent old-school establishments serving real ale in a part of town frequented by the Bohemian set. It's just that I wanted to experience the BrewDog phenomenon first hand and sample its beers from the tap rather than just the bottle.

Shoreditch, the stamping ground of young British artists in the 1990's, is home to one of three BrewDog outlets in London. The term "outlet" might seem a harsh way to describe a bar, but then BrewDog has been labeled Starbucks with alcohol.

Publicity-hungry BrewDog would probably prefer the tag alcohol with attitude, witness the in-your-face names of some of its beers – the likes of Punk IPA and Dead Pony Club – and the profanities on its website. And it did, after all, brew the Nanny State to 0.5 percent ABV to mock the complaints from public health groups about the strength of its beers.

I went for a pint of Punk, a decent IPA in the bottle that I have enjoyed for some time. Its cloudy appearance doesn't sit easily with this drinker: served a cloudy pint in a pub, and I'd be shouting for a replacement straight away.

But this old-style IPA is easy on the palate with its fruity and even slightly sweet taste. The question is whether it is real ale. BrewDog serves its products from the keg rather than from cask, which according to Campaign for Real Ale would mean its beers can't be classed as real ale. BrewDog insists that such terminology is outmoded and points out that the light carbonation of its beers occurs from the fermentation process.

The debate could go on and on, but then I am in the perfect place for it. A pub, or should that be bar? In any event, it's an interesting trip to the toilet down a long flight of stairs (past the downstairs bar) where the montages on the wall mirror the neighborhood's addiction to street art.

## **THE SUSSEX ARMS**

One step over the threshold confirms why the The Sussex Arms in the leafy southwest London suburb of Twickenham is considered one of the better pubs in London. Visitors are confronted by a long bar lined with no fewer than 18 hand pumps. It doesn't matter that six of them dispense cider – a full dozen real ales is choice enough.

The choice and condition of the beer is top notch. You get at least a complete side of an album on the sound system before any change of genre (expect Janis Joplin rather than Jay Z). The Sussex gets top marks for ambience even without that open fire on winter's evenings.



The best way to taste more beers is to order 'a half' instead of a pint. With a low ABV for most real ales, it's easy to go back for another. Harveys is a fixture in many pubs, but the 'beer mats' on the wall at The Harp indicate how much variety is available in real ales.



Ditto the beer. I started with a pint of Castell Coch, brewed in Wales by Celt Experience. It's a red or copper-colored ale with a creamy head and nutty aromas. Then it was on to one of the XT Brewing Company's range, there being two of its ales on that night.

I opted for its flagship ale known as Mellow Amber, which is available around the year. It is brewed with a mixture of American and European hops and Belgian malt. This frothy beer is easy on the palate with a malty aroma and dry aftertaste.

The onus at The Sussex is on lighter beers through customer demand, but the variation

is still excellent. That choice is reason alone to visit this pub if you've made the relatively long trip out from central London to visit the nearby Royal Botanic Gardens at Kew or perhaps taken in a rugby match in Twickenham, the home of Rugby Union.

## THE GREENWICH UNION

Greenwich is the home of time and now also the home of the aptly-named Meantime Brewing Company. The brewery opened in 2000 and has its own pub, The Greenwich Union, not from the park in which the Royal Observatory



The statue honoring Lord Nelson stands high above Trafalgar Square and around the corner from The Harp, a perennial favorite of the Campaign for Real Ale.

in bottles – and it is exported to the U.S. – a trip to the Union is a must. The nearby brewery also does tours if you have the, ahem, time.

## YE OLDE CHESHIRE CHEESE

Stepping into Ye Olde Cheshire Cheese on Fleet Street is like stepping back in time. This public house dates back beyond 1667 – the year in which it was *re*-built after the Great London Fire. It's made up of a myriad of tiny, dark and spartan rooms spread over four floors, if you include the dining room at the very top.

The famous road just down from London's West End was once the hub of the British broadsheet and later newspaper industry and, no doubt, the Cheshire Cheese was once full of hard-drinking hacks. Eight Georgian-era pornographic tiles discovered around one of the fireplaces – now housed at the Museum of London – also suggest conversations that started downstairs may have led upstairs.

This is a Sam Smith pub, meaning it has only one cask-conditioned ale. Old Brewery Bitter is a traditional Yorkshire real ale. It's creamy and more often than not drawn through a sparkler to give the trademark two-finger head. Medium-bodied with a biscuity, perhaps even musty flavor. To my palate it's not special, but you will find people – and not only Yorkshiremen – who will sing its praises.

It would be wrong to suggest that Sam Smith pubs don't offer choice. The brewery has a wide range of pasteurized beers available from a keg or in bottles. Its Extra Stout is quite distinct from Guinness and much more flavorful. It's significantly drier in taste, with hints of coffee and licorice.

At one of London's most picturesque and storied pubs, so ends the Tube Crawl list, which can be mixed or matched any number of ways to combine real ale and the real city. 🌿

is situated and through which runs the Prime or Greenwich Meridian.

The Union – located in the Eastern Hemisphere, it should be noted – is a pub, though you won't find any hand pumps lining its bar (the pumps for guest ales were banished in a recent refit). Meantime, you see, is a brewer of craft beer rather than real ale, hence the lack of hand pumps.

The Union is still a beer-drinking experience, with 10 beers on tap, a mix of ales, porters, stouts and lagers. The brewery prides itself on revived old London beers at the same time as creating its own new styles.

I went down the traditional road with a pint of London Stout, a darkest of dark brews with a rich, sweet malty taste, though it lacked substance compared to other porters more to my liking.

Greenwich is a bit of a hike from central London, but if you've sampled Meantime's brews

# TUBE CRAWL DEFINED

London offers an array of sights celebrating England's role in history, culture and commerce. On our Tube Crawl, we're linking some of the city's happening districts to a pub in the same neighborhood distinguished by its atmosphere and beer selections.

For easy reference, we've listed the pubs from the Tube Crawl and the nearby sights as well as the nearest London Underground stops.

The emphasis is on real ale pubs that have rotating cask selections from independent breweries along with well known favorites from brewers large or small. At the end of the day, all of the cask ales are a reminder that beer has been a way of life for centuries in the city of kings and queens.

We're also talkin' about a new generation, to borrow a line from The Who, represented by Meantime and Brewdog. With brews like Smoked Porter and Brixton Porter, respectively, they are taking some flavorful new approaches to old favorites in the ever-evolving cultural kettle of London town.

**TOP LEFT:** Kew's gardens are resplendent with extraordinary blooms, bushes and trees.

**TOP RIGHT:** The Borough Market, 10 centuries in operation, features fresh and prepared food inside its maze of steel and glass arcades.



**THE HARP** (47 Chandos Place) - Trafalgar Square; National Gallery; St. Martin's in the Fields. Tube stops: Leicester Square, Charing Cross or Embankment.

**THE MARKET PORTER** (9 Stoney St.) - London Bridge; Borough Market; The Tate Modern; Globe Theatre. Tube stop: London Bridge.

**THE DOG AND DUCK** (18 Bateman St.) - Carnaby St.; Soho Square; Soho Theatre; Trident Sound Studios; Rock 'n' Roll tours. Tube stops: Tottenham Court Rd. or Leicester Square.

**YE OLDE CHESHIRE CHEESE** (145 Fleet St.) - Fleet St.; St. Paul's. Tube stops: London Blackfriars or St. Paul's.

**THE MAYFLOWER** (117 Rotherhithe St.) - Tower Bridge; Brunel Museum; King's Stairs Garden; Southwark Church. Tube stop: Rotherhithe.

**THE SUSSEX ARMS** (15 Staines Rd., Twickenham) - Kew Gardens; town of Richmond. Train stop: Kew Gardens. To get to the Sussex Arms, take tube to Richmond and then catch a bus or taxi to the pub. Alternate: take train to Twickenham and walk across town to pub.

**THE GREENWICH UNION** (56 Royal Hill) - Royal Observatory; Maritime Museum. Tube stop: Greenwich.

**BREWDOG** (51 Bethnal Green Rd.) - Street Art tours; Brick Lane Gallery, Old Spitafield's Market. Tube stop: Liverpool St.; Overground train stop: Shoreditch High Street.


**TUBE TRAVEL TIPS:** Be prepared for a fair amount of walking even while touring via the London Underground. Also, be alert to line closings, which occur most frequently on weekends. (Click on "Status updates" at [www.tfl.gov.uk/modes/tube/](http://www.tfl.gov.uk/modes/tube/) to check for closures.)

**TRADITIONAL PUB CRAWLS:** For the classic approach, consider getting a copy of CAMRA's London Pub Walks by Bob Steel. This handy guide produced by the Campaign for Real Ale includes architectural notes on many of London's public buildings.

**PUB CHAINS:** Most of the multitude of pubs in London are maintained in traditional style, yet are also part of chains, particularly in the locales frequented by tourists. Brewers such as Fullers and Samuel Smith are very active in pub ownership, which means a focus on their own tasty brews. We found the William Nicholson Pubs to be among the best of the chains in terms of atmosphere, beer selection and service.



# BEER REVIEW



**T**he judges, editorial staff and executive team at *The Beer Connoisseur* would like to wish our Coordinating Judge Charlie Gow a speedy recovery from illness. The magazine's expert Beer Review has become widely regarded as the best in print due to his vision, talent, integrity, attention to detail and commitment to excellence. We look forward to having him back soon as we continue to build upon the foundation he has established over the past four years. In this issue, we've used individual blind reviews.



## OUR JUDGING PROCESS

The beers were judged by individual reviewers based on the merits of the beer and how well they exemplify specific styles as defined by the Brewers Association and the Beer Judge Certification Program. To provide the beers with a truly objective evaluation, each was tasted blind. The beers were presented to the judges as numbered entries with the only identifying information being the style.

## **THE SCORE BREAKDOWN:**

**100 to 96: World Class**  
You need this beer in your life.

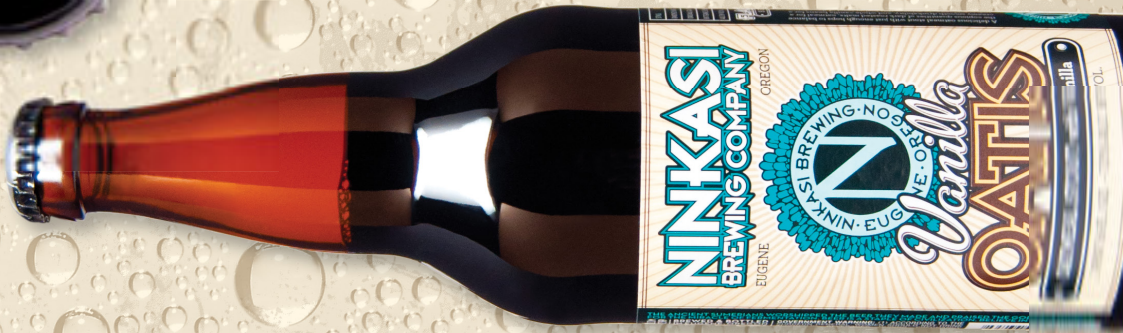
**95 to 91: Exceptional**  
Don't hesitate.

**90 to 86: Very Good**  
A brew to savor.

**85 to 81: Good**  
Enjoyable but not life-altering.

**80 to 75: Average**  
Somewhat unimpressive.

**74 and below: Not recommended**  
Just walk away.



# JUDGES



## Tom Cannon ~

Tom has been drinking beer for 40 years, hunting for good beer for 26 years and homebrewing for 22 years. He is currently an Exam Director for the Beer Judge Certification Program and has achieved the Grand Master II level as a beer judge. He has visited breweries from Portland, Oregon to Pilsen in the Czech Republic and is always on the lookout for new beer experiences.



## Phil Farrell ~

Circling the globe many times and educating his beer palate for nearly four decades, Phil is a Beer Judge Certification Program Grand Master III level beer judge. He has been homebrewing for 20 years, winning medals and striking gold at the American Homebrewers Association national competition. He believes the perfect pint is out there waiting for him somewhere on planet Earth.



## Pete Garofalo ~

A Grand Master IV beer judge, Pete has been appreciating good beers since the days when locating a tavern with two “alternative” taps was a major find. He has been a homebrewer since 1991 and an active member of the Beer Judge Certification Program since 1994. He formerly served on the BJCP Board of Directors as the Northeast/International representative and remains active as a judge.



## Owen Ogletree ~

Founder of the popular Classic City Brew Fest held in Athens, Georgia, Owen runs Brewtopia.info and writes for Southern Brew News. A National Judge as ranked by the BJCP, Owen has also served as a beer judge at the Great American Beer Festival and the Great British Beer Festival.



# Lakefront Extended Play

## Lakefront Brewery, Inc.

Milwaukee, Wisconsin  
www.lakefrontbrewery.com  
(414) 372-8800

Distribution: All states except AL, AZ, AR, DE, KY, LA, NH, ND, TX, UT, VT, WV and WY.

## Judge's Notes

by Phil Farrell

This is an extremely quaffable beer for those looking for two or three hop-forward pints.

The classic hazy, dry-hopped look in the glass is the first of many IPA hallmarks. The very intense blend of grapefruit, citrus, resin and pine in the nose has a touch of light biscuit malt. The flavor is the same mix of hop characteristics with resin and grapefruit the most dominant. A touch of caramel complements light biscuit malt to keep this from being just a hop exposition.

The bitterness is firm but surprisingly smooth and a touch of sweetness at the finish keeps it from being a bone dry West Coast IPA. The light body helps make this IPA sessionable.

# 96

Style: Session IPA

ABV: 4.2%

IBUs: 38

Serve at: 40° to 46°



## Food Pairing Recommendations

Smoked trout, cream cheese and caper spread; grilled asparagus with lemon-shallot vinaigrette.

*Cheese:* Lincolnshire Poacher.

# Sünner Kölsch



# 96

Style: Kölsch  
ABV: 5.2%  
IBUs: 22  
Serve at: 36° to 40°



## Sünner Brauerei

Köln, Germany  
[www.suenner-brauerei.de](http://www.suenner-brauerei.de)  
(imported by Artisanal Imports,  
[www.artisanalimports.com](http://www.artisanalimports.com))

Distribution: All states and  
Washington, DC.

## Judge's Notes

by Owen Ogletree

Gorgeous aromas of sweet grains, flowery hops, restrained fruity esters and a honey-like hint are the groundwork for what's to come in this beer's flavor. Elegant malt flavors combine with refined noble hops, achieving a fine balance in this clear, golden-colored ale.

Its crisp, clean flavors are well rounded – an agreeable citrus/honeysuckle hop flavor is followed by a pleasant, moderately bitter finish that lingers briefly on the tongue. Slightly creamy and medium/light in body with no astringency, this selection scores as a flavorful, refreshing and well-constructed example of a historic, sessionable Kölsch.

The classic stange glass adds to the enjoyment of this beer.

## Food Pairing Recommendations

Chicken schnitzel; key lime pie with whipped cream.  
*Cheese:* Teleme.



## Ninkasi Brewing Co.

Eugene, Oregon  
www.ninkasibrewing.com  
(541) 344-2739

Distribution: AK, CA, ID, MT, NV,  
OR, WA and British Columbia,  
Canada.

## Judge's Notes

by Tom Cannon

The combination of dark roasted malt and the sweet, Ibarra chocolate flavor and aroma make this Oatmeal Stout similar to a chocolate covered coffee bean. The style calls for both coffee-like and chocolate-like roast aromas and this version hits both notes quite well.

In the glass, this beer is an opaque black with a lovely creamy head. A presence of vanilla comes though more thoroughly in the flavor which helps add a deep, rich creaminess with an almost hazelnut complexity. There's a lot going on in this beer, but the balance of the flavors and the beer's structure are what make this example of Oatmeal Stout so breathtaking and satisfying.

# Ninkasi Vanilla Oatis

# 95

Style: Herb and Spice Beer  
(Oatmeal Stout)  
ABV: 7.2%  
IBUs: 50  
Serve at: 50°



## Food Pairing Recommendations

Profiteroles; sticky Asian chicken wings with soy glaze.  
*Cheese:* Cashel Blue.



# Starr Hill Whiter Shade of Pale Ale



# 95

Style: Pale American-Belgo-Style Ale

ABV: 7.5%

IBUs: 45

Serve at: 50° to 55°



## Food Pairing Recommendations

Sriracha-and-wasabi deviled eggs; white bean chicken chili.

*Cheese:* Explorateur.



## Starr Hill Brewery

Crozet, Virginia

[www.starrhill.com](http://www.starrhill.com)

(434) 823-5671

Distribution: DC, GA, MD, NJ, NC,  
PA, TN and VA.

## Judge's Notes

by Phil Farrell

A slight haze gives this beer a classic dry-hopped look. The low white head had good retention with small bubbles that laced the glass. The aroma is surprisingly spicy with a pleasant hop character.

The flavor solves the riddles of the spice, which is similar to light coriander and orange citrus to complement the grapefruit notes also in the aroma. The yeast signature tastes like a less intrusive Belgian strain. The malt has a slight chalky wheat flavor to it that works for the beer but is not typical for an IPA. The bitterness is medium firm without being harsh for a semi-dry finish. Even if the taste profile was unusual, this was a complex and enjoyable beer.



# BrewDog Libertine Black Ale

## BrewDog

Ellon, Aberdeenshire, Scotland  
www.brewdog.com  
(imported by Anchor Brewing  
Co., www.anchorbrewing.com)

Distribution: AK, CA, CO, FL, GA,  
IL, IN, LA, ME, MD, MA, NV, NJ,  
NY, NC, OK, OR, PA, SC, TX, VA  
and WA.

## Judge's Notes

by Phil Farrell

American Black Ale is an ever-changing category that was based on American IPA with added roast character rather than an American stout with IPA levels of bitterness.

This beer's aroma was dominated by complex roast malt of baker's chocolate and coffee. Under the roast were notes of pine, earth, and citrus that gave an American hop impression. The flavor has more hop character than the aroma suggested, but this is a roast forward beer. Coffee and dark chocolate again dominate the flavor along with some nuttiness and caramel. The impression is that of a bold, complex stout that uses an ample dose of American hops. Several of these would end your night on a very up note.

# 94

Style: American-Style Black Ale

ABV: 7.2%

IBUs: 65

Serve at: 46° to 54°



## Food Pairing Recommendations

Ceviche; Vietnamese beef and lettuce curry.  
Cheese: Smoked Gouda.

# Meantime London Porter



# 94

Style: Robust Porter

ABV: 6.5%

IBUs: 30

Serve at: 45° to 50°



## Food Pairing Recommendations

Smoked beef brisket; toasted coconut, pecan and caramel pie.

*Cheese:* Tilsit.



## Meantime Brewing Co.

Greenwich, London, England  
[www.meantimebrewing.com](http://www.meantimebrewing.com)  
(imported by Artisanal Imports,  
[www.artisanalimports.com](http://www.artisanalimports.com))

Distribution: All states and  
Washington, DC.

## Judge's Notes

by Owen Ogletree

This rich ale pours deep brown – almost black – with a claret glow when backlit. Cocoa nibs, bitter chocolate, roasted malt hints and undertones of prune and dark fruits permeate the aroma profile, while low carbonation levels increase the appreciation of the complex, dark malts on the palate.

Flavor highlights include blackstrap molasses, cocoa powder, dark chocolate, roasted grains and brown malts backed by nuances of caramel sweetness and slightly burnt sugar. Earthy hops and mild esters are dominated by dark malt tannins that linger into the long aftertaste of this medium-bodied, creamy porter that finishes slightly dry on the palate and comes across as an excellent example of a Robust Porter.



## Evil Twin Brewing

Brooklyn, New York  
www.eviltwin.dk

Distribution: AR, CA, FL, GA, IL, IA, KS, KY, MA, MI, MN, MO, NY, NC, OH, SC, VA and Alberta, Canada.

## Judge's Notes

by Phil Farrell

This is a deep, dark amber beer. Under a tan head, it is very hazy with evidence of a little debris floating around. The nose hits initially with resin, pine, light grass, and mild grapefruit all appearing. Despite the hop component, there is a toasty malt with a touch of caramel. The flavor has a little more substantial malt, but the beer is still hop forward. A slightly dry finish is supported by the aftertaste of toasty, caramel malt. The bitterness manages to linger with a touch of tangerine.

Strong without being warming, there is a touch of dryness in the form of hop astringency. The brewer apparently chose to make a hop statement and succeeded.

# Evil Twin Hop Flood

# 93

Style: American Amber Ale

ABV: 7%

IBUs: 50-55

Serve at: 46° to 50°



## Food Pairing Recommendations

Mustard-glazed pork cutlets with fingerling potatoes;  
caramel cheesecake.

*Cheese:* English Stilton.

# Oskar Blues Ten Fidy

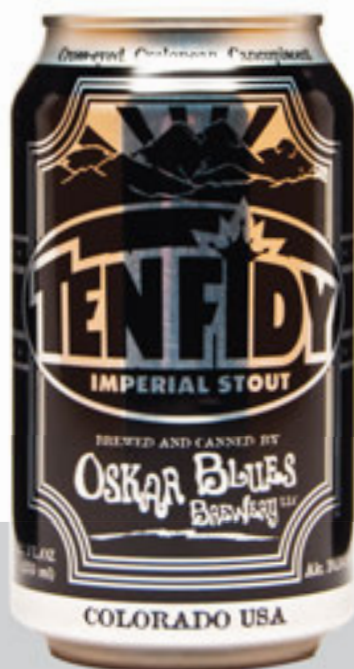
# 93

Style: American Imperial Stout

ABV: 10.5%

IBUs: 70

Serve at: 42°



## Food Pairing Recommendations

Fruit tarts with vanilla custard; foie gras.

*Cheese:* Brie.



## Oskar Blues Brewery

Longmont, Colorado

[www.oskarblues.com](http://www.oskarblues.com)

(303) 776-1914

Distribution: All states except AK, IA, LA, ME, MN, MS, MO, NE, ND, OK, VT and WV.

## Judge's Notes

by Tom Cannon

This American Imperial Stout is a prime example of a beer that not only looks dark, but also smells dark. The coffee notes are as intense as any double espresso and the roast aroma comes across like 50-year-old charred wood.

These two complex characters are initially balanced by the caramel-like sweetness of the malt. But the beer becomes even more complex thanks to the alcohol and dark chocolate notes in the flavor. Beer this dark can be tough for some to approach, but if you crave big flavor in big alcohol beer, this American take on a well established style is as good as any.



## Stone Brewing Co.

Escondido, California  
www.stonebrew.com  
(760) 471-4999

Distribution: All states except AR, HI, MS, ND, OK, SD, UT, WV, WI and WY.

## Judge's Notes

by Owen Ogletree

This beer wafts a clean bouquet of toasted malt and moderate piney, resinous, citrusy hops, complemented by a profile of low fruity esters. Deep amber in color and fairly clear, with just a hint of chill haze, the ale also sports an impressive stand of off-white foam with first-class head retention.

Biscuity, clean malts, appealing flavor from hops, and light, fruity esters provide appropriate background and balance. The slightly dry finish is highlighted by a pleasant, lingering bitterness, a mild grassy, herbal quality and perhaps a hint of cherry-like esters. This well-constructed example of an American Pale Ale also possesses intriguing caramel malt character often associated with the related style of British ESB.

# Stone Pale Ale

# 93

Style: American Pale Ale  
ABV: 5.4%  
IBUs: 41  
Serve at: 35° to 45°



## Food Pairing Recommendations

Crispy fried cod with garlic fries; Argentine meat empanadas.  
*Cheese:* Double Gloucester.

# Abita Andygator



# 92

Style: Doppelbock  
ABV: 8%  
IBUs: 25  
Serve at: 42°



## Food Pairing Recommendations

Oysters on the half shell; fried shrimp po' boy with spicy mayonnaise.

*Cheese:* Burrata.



## Abita Brewing Co.

Abita Springs, Louisiana  
www.abita.com  
(800) 737-2311

Distribution: All states except AK, HI, ID, ME, WV, WY, UT and VT.

## Judge's Notes

by Tom Cannon

This beer is full of big clean malty flavor and aroma, backed by hints of toffee and Tupelo honey, providing creamy, almost vanilla notes to the beer.

It pours a crystal clear golden with a bright white head. The malt comes through in layers that range from bready to rich graham cracker. These layers are then nuanced with the rich honey character. The finish is clean and provides a full texture that is far from cloying.

This beer is a bit too easy to drink despite its high alcohol level. It might even be considered a dangerously drinkable beer due to its refreshing flavor and only a little hint of alcohol in the taste.



# Heavy Seas Loose Cannon Hop<sup>3</sup> IPA

## Heavy Seas Beer

Baltimore, Maryland  
www.hsbeer.com  
(410) 247-7822

Distribution: AL, CT, DE, DC, FL, GA, IN, KY, ME, MD, MA, MI, NJ, NY, NC, OH, PA, RI and VA.

## Judge's Notes

by Owen Ogletree

Medium gold in color with an attractive orange tinge, this IPA offers a nose of citrus, pineapple, tropical fruits, pine, herbs and toffee-like malt. On the palate, the spicy brew displays moderate flavoring and bittering hops alongside a slightly sweet, earthy, assertive malt profile accentuated by pineapple notes and other complex esters.

With a medium body, no astringency and moderate carbonation, this beer ranks as a satisfying IPA with an emphasis on malts and fruity esters. Hops are a bit less prevalent than in other examples of this popular style, but the beer's flavor and bitterness fit the IPA style.

# 91

Style: American IPA

ABV: 7.25%

IBUs: 45

Serve at: 50°



## Food Pairing Recommendations

Thai chicken curry in coconut milk; ginger spice cake.  
*Cheese:* Gorgonzola.



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# Brasserie DuPont Foret

## Three Taverns A Night in Brussels



### FORET ORGANIC SAISON

#### Judge's Notes *by Tom Cannon*

Fresh, sweet orange peel with a touch of lemon zest and a bit of Belgian “funk” are typical in any well made Saison. The beer is a somewhat hazy pale, light orange with a firm white foam stand that sticks on the beer. The flavor is citrus, made even more complex with hints of grape and pear. There is a fair level of spicy notes which seem to be grains of paradise or perhaps coriander. But there's also an earthiness to the beer, some of that distinctly Belgian “barnyard” character. Spritziness and effervescent, the texture of the beer brings all of these flavors into balance. A very well made Saison.

#### Brasserie DuPont

Tourpes, West-Hainaut, Belgium | [www.brasserie-dupont.com](http://www.brasserie-dupont.com)  
 (imported by Vanberg & DeWulf, [www.belgianexperts.com](http://www.belgianexperts.com))  
 Distribution: All states except HI, IA, ND, SD, UT, WV and WY.

#### Food Pairing Recommendations

Sicilian Caponata; Thai lemongrass soup.  
*Cheese:* St. André.

# 90

Style: Saison  
 ABV: 7.5%  
 IBUs: 28  
 Serve at: 39° to 45°



### A NIGHT IN BRUSSELS IPA

#### Judge's Notes *by Pete Garofalo*

This is an interesting concept beer that lovers of Belgian beers or IPAs will enjoy. Initially quite aromatic, with floral, perfumy American hops atop a peppery Belgian yeast character and subtle toasty malt. Bitterness seems subdued for an IPA, but spicy yeast character helps bring this beer curiously into balance. Fruity esters originate from both the hops and yeast, and lead to an intriguing combination: honeysuckle, chamomile, rosemary combine with stone fruit and hints of tropical fruit (mango, papaya) resulting in a complex flavor. Though this is an offbeat combination, it ends up as a well integrated blend of complimentary flavors that is definitely worth a try!

#### Three Taverns Craft Brewery

Decatur, Georgia | [www.threetavernsbrewery.com](http://www.threetavernsbrewery.com)  
 (404) 600-3355  
 Distribution: GA.

#### Food Pairing Recommendations

Tandoori chicken; grilled lamb.  
*Cheese:* Cambozola.

# 90

Style: Belgian-Style  
 American IPA  
 ABV: 7.5%  
 IBUs: 69  
 Serve at: 55°





# Ballast Point Calico

## Samuel Smith Organic Pale Ale



# 89

Style: American Amber Ale

ABV: 5.5%

IBUs: 35

Serve at: 45°



## CALICO

### Judge's Notes by Phil Farrell

A dark red-amber pour is topped by an off-white head that was low but had great retention with small bubbles that laced the glass. The aroma tilts toward complex caramel malt with a touch of resin and grapefruit. The flavor has even more malt character with a well boiled caramelized sugar complexity. The hop flavor is resinous and very subdued. Bitterness is relatively high but needed to prevent the semi-dry finish from being sweet. The aftertaste has a lot of hop resin and caramel character that lingers. Like a red IPA in the finish, this is a great example of an American Amber at the front.

### Ballast Point Brewing and Spirits

San Diego, California | [www.ballastpoint.com](http://www.ballastpoint.com)

(858) 695-2739

Distribution: AZ, CA, CT, FL, GA, HI, ID, IL, MD, MA, MN, NV, NJ, NY, NC, OH, OR, PA, RI, SC, TX, VA, VT and WA.

### Food Pairing Recommendations

Italian sausage rigatoni with black olives; lamb burgers with cheddar and mushrooms. *Cheese:* Red Leicester.

# 89

Style: English Pale Ale / ESB

ABV: 5%

IBUs: 31

Serve at: 40° to 45°



## ORGANIC PALE ALE

### Judge's Notes by Pete Garofalo

The aroma of this beer initially came across as a mélange of fruit: strawberries, raspberries, cherries, and stone fruit with a touch of honey. The flavor features nutty, biscuity malt with hints of caramel and toffee that fade as a sharp wave of mineral bitterness washes through mid-taste. Earthy, herbal hop flavor is subtle and includes a touch of fresh mown hay. The moderate alcohol presence makes this a very sessionable beer. The beer is sensitive to temperature and less chill makes for a more appealing overall balance for this fresh, approachable example of an English ale.

### Samuel Smith Brewery

Tadcaster, North Yorkshire, United Kingdom

[www.samuelsmithsbrewery.co.uk](http://www.samuelsmithsbrewery.co.uk) (imported by Merchant du Vin, [www.merchantduvin.com](http://www.merchantduvin.com))

Distribution: All states, Washington, DC and Canada.

### Food Pairing Recommendations

Roast quail with potatoes; toad in the hole.

*Cheese:* Kirkham's Lancashire.



# Smuttynose Old Brown Dog

## Terrapin Maggie's Peach Farmhouse



### OLD BROWN DOG ALE

#### Judge's Notes by Pete Garofalo

Malt dominates this beer with tones of chocolate, nutty toastiness and dark dry fruit. Hops are restrained and allow the malt to shine with its many layers including cocoa, bread crust and light caramel. Hop bitterness is just enough to balance the complex malt and alcohol dries out the finish. This beer represents a great gateway to darker beers for neophyte beer lovers in that it doesn't display the sharp, roasty character found in many darker beers. Smooth and appealing, this is a very drinkable example of an American Brown Ale.

#### Smuttynose Brewing Company

Portsmouth, New Hampshire | [www.smuttynose.com](http://www.smuttynose.com)  
(603) 436-4026

Distribution: CA, CT, DE, FL, GA, IL, IN, KY, ME, MD, MA, MI, NH, NJ, NY, NC, OH, PA, RI, SC, VA, VT and WI.

#### Food Pairing Recommendations

Grilled salmon with ginger glaze and roasted carrots; sticky toffee pudding with caramel sauce. *Cheese:* Colby.

# 87

Style: American Brown Ale

ABV: 6.7%

IBUs: 32.5

Serve at: 40° to 45°



### MAGGIE'S PEACH FARMHOUSE ALE

#### Judge's Notes by Pete Garofalo

Peaches initially leap out from this beer with a sugary, candy-like quality. As the aroma opens up, some spicy/peppery yeast character and grainy/bready malt join in. The flavor continues the peach-first theme, buttressed by apricot and tangerine notes. The fruit is supported by bready malt with just a hint of peppery, spicy yeast character. Low hop presence allows the fruit to shine, but the underlying beer has a deceptively firm malt character that integrates well with the added fruit. This beer will appeal to both novice and sophisticated beer drinkers though for different reasons.

#### Terrapin Beer Company

Athens, Georgia | [www.terrabinbeer.com](http://www.terrabinbeer.com)  
(706) 549-3377

Distribution: AL, DC, FL, GA, LA, MD, NJ, NC, PA, SC, TN and VA.

#### Food Pairing Recommendations

Tarragon Chicken Salad; poached eggs with parmesan and smoked salmon. *Cheese:* Goat.

# 86

Style: Farmhouse Ale

with Peaches

ABV: 5.3%

IBUs: 22

Serve at: 45° to 55°



# Samuel Adams Summer Ale

## Breckenridge SummerBright Ale

# 85

Style: Light American Wheat  
ABV: 5.3%, IBUs: 7  
Serve at: 42° to 46°



## SAMUEL ADAMS SUMMER ALE

### Judge's Notes by Phil Farrell

This beer pours a light gold with a slight haze, giving it an unfiltered look. A white and very low head did not persist after rousing. The aroma is a pleasant blend of light lemon and pepper with a background note of grain, but nothing that would be considered bready or yeasty. The flavor has more wheat character balancing lemon and the complex peppery spice. There's no identifiable hop presence and the low bitterness leaves an impression of sweetness without being too dry. A smooth, clean transition leads to a short, citrus and spice aftertaste. Easy to drink and sessionable, this ale is not filling or creamy.

### The Boston Beer Company, Inc.

Boston, Massachusetts | [www.samueladams.com](http://www.samueladams.com)  
(617) 368-5000  
Distribution: All states and Washington, DC.

### Food Pairing Recommendations

Hush puppies with remoulade; broiled cod with cherry tomatoes.  
*Cheese:* Wisconsin Butterkäse.

# 83

Style: Golden Ale  
ABV: 4.5%  
IBUs: 15  
Serve at: 41°



## SUMMERBRIGHT ALE

### Judge's Notes by Owen Ogletree

This light golden ale pours with persistent, white, delicate foam. Very clear and bright, the beer appears to have been filtered quite heavily. Subtle aromas of earthy cereal grains and gentle citrus lead to comparable flavor notes of cracked wheat, light lemon zest and extremely subdued hops that provide a hint of pleasant bitterness in the dry finish. With a wispy body, mild carbonation and modest alcohol content, this understated ale comes across as a very restrained beer that's quaffable, refreshing and thirst quenching.

### Breckenridge Brewery

Denver, Colorado | [www.breckbrew.com](http://www.breckbrew.com)  
(800) 328-6723  
Distribution: AZ, AR, CA, CO, CT, FL, GA, IL, IN, IA, KS, KY, MD, MA, MI, MN, MO, NE, NJ, NM, NY, NC, ND, OH, PA, SC, SD, TX, VA, WV, WI and WY.

### Food Pairing Recommendations

Shrimp salad sandwich with mayonnaise; steamed clams with garlic butter and parsley. *Cheese:* Crescenza.



Party prep: tokens for voting, glassware, some Torpedo standing by, appetizers and the winner's trophy.





# Craft Luck Challenge

## Puts the Beer into Cooking



By Sherry Dryja

I wasn't quite sure how my friends would respond when I suggested a potluck party based on cooking with craft beer. Sure they love to cook and they definitely love craft beer, but would they be up for a challenge combining the two?

Challenge was the key word. This couldn't be just any potluck. This was about going head-to-head like Iron Chefs to see who could come up with the best recipe using craft beer as an ingredient. Guests would vote and the winner would take home an engraved trophy.

Rather than do a traditional potluck menu – an entire meal made up of everything from salads to entrées, sides and desserts – I asked guests to bring just an appetizer. This would put all the players in the same category while allowing for plenty of freedom and creativity. And, if all the guests were going to spend a good deal of time walking around the table to try all the other dishes, it needed to be the kind of food that was easy to eat with one hand while carrying a beer in the other. A cooking challenge that puts beer on the ingredient list also needs to be tried and paired with craft beer.

It might have been the craft beer element – and probably was. The Craft Luck Challenge invitations sent on Eventbrite.com and Facebook received an enthusiastic response.

Six couples and three individuals signed up, all ready to bring their A-game to a party they understood in advance was going to become an article for *The Beer Connoisseur*. Besides beer-loving engineers and attorneys, who would put their strategizing skills to use, there were several musicians, an activist, a social worker, a productivity coach, and an archeologist. There was even a rocket scientist in the group, which led me to wonder if he'd see this challenge as a piece of cake. It's not, after all, well, you know – rocket science – but it was a unique experiment to try for all of the guests.

No matter the background, they love beer and food, they have a creative side, and let's not forget the competitive streak that brought them to the table in the first place. Ordinarily mild-mannered citizens of the world, there was a little trash talk among them on Facebook – and from the social worker, no less. They all wanted to win that trophy – a stainless steel mug engraved with “Best Craft Chef of Craft Luck Challenge, 2014.”

Another advantage of choosing appetizers as the key format for a challenge: it's a dish that works for large parties or small, and everyone didn't have to arrive at exactly the same time to start enjoying the party.

As the host, it would be up to me to provide dessert, offer a variety of beer pairing options, and handle the voting for the contest. Choosing the right voting format was key. It needed to be easy to do while keeping the flow of the party going. It was also going to be important to tabulate the results quickly.

## FUNDAMENTALS AND RESOURCES

While winning was the goal for many, for me it was an opportunity to test craft beer's power to impact flavor in food. Although I love craft beer, this was my first attempt at cooking with it outside of beer bread and maybe a beer batter or two. What I wondered was, could it be as complex and go the extra mile as that other well-touted beverage is known to do? Not satisfied with experimenting with just an appetizer, I set myself the goal of creating three desserts, an appetizer of mushroom sliders, and dinner rolls, which I used as buns for the slider appetizer.

There are a lot of online and cookbook resources with tips on how to cook with beer, but my hands-down favorite queen of this art is Jacquelyn Dodd, the founder of the cooking-with-beer website titled *The Beeriness*, and the author of *The Craft Beer Cookbook: 100 Artisanal Recipes for Cooking with Beer*.

Based in Seattle, Dodd has been developing recipes since she was a kid helping her family of 10 come up with creative meals on a budget. In high school, she also started dabbling in photography. But it wasn't until years later, when she was burnt out after spending much of her career teaching parenting skills and anger management to gang members in South Central Los Angeles, that she took stock of what she loved (craft beer) and what she had to offer that world (recipe development and food photography).

"When I started, there wasn't much out there and I didn't know where to start," she said. "I just knew I wanted to show a lot of respect to beer." She says she didn't want to do kitschy recipes, but "Sunday supper food, food you wanted to share with people."

Before long, Dodd had a strong following and, within a year of buying a domain, she was negotiating her first cookbook deal. She

told me via email that she is now working with a team of producers to develop a cooking with beer television show. "It just shows how much interest there is in cooking with beer," she said.



*While winning was the goal  
for many, for me it was an  
opportunity to test craft beer's  
power to impact flavor in food.*



Dodd helped make it easy to explore and celebrate "the exceptional and complex flavors of beer" with the comprehensive information she covers online and in her book. I leaned heavily on her for advice and recipes. It didn't take me long to discover the attraction of using this flexible and powerful ingredient in food preparation.

A general rule for pairing beers to recipes, Dodd says, is to pair dark beers with dark or heavy ingredients like chocolate, plums, and bacon, and lighter brews with lighter flavors, such as lemon, vanilla, and fish. She cautions adventurous cooks about cooking with IPAs because of their hoppy flavors. "It's much more difficult to cook with high-hop beers due to the fact that the hops reduce to a very harsh, bitter product," she writes.

That's not to say that one should avoid IPAs, though. Instead, she recommends using them with starches and sugar or in braises or marinades. IPAs are a great choice "when a recipe calls for very little beer and you want a bigger beer flavor." Above all, though, no matter what kind of beer you use, the flavors of the beer should harmonize with those in the recipe, and it should always, always be one you would drink. Perhaps that's why the party ended up with a couple of very successful IPA recipes involving cheese and one involving braised vegetables.





The Spinach Artichoke Beer Cheese Crustini was easy to eat while holding a beer and also went down well with the guests due to one of its key ingredients – the Hop Knot IPA of Four Peaks Brewing. Meanwhile, gerbera daisies pair well with just about any beer bottle...

## DESSERT MENU

Given how much I learned from soaking up Dodd's advice while salivating over the photos in her book and website, I figured I couldn't go wrong with her recipes. When something did go wrong, such as when the batter for the Saison Caramelized Apple Cake bubbled over the pan as it baked, rather than be upset about the mess, I trimmed the edges of the cake with a knife and gobbled up the pieces.

Part of my delight had to do with the beer we chose to put in the cake. When I showed my husband Mike the menu of desserts I had planned, he recommended Lost Abbey's Avant-Garde Ale for the Saison Caramelized Apple Cake. He had sampled it just days before and he talked about flavors like apple and caramel in recalling the taste of that beer. His recommendation was spot on. It gave a richness and depth to the caramelized apple cake, bringing out the cinnamon and nutmeg and enhancing the caramel.

Deschutes Brewery's Fresh Squeezed IPA seemed destined for the Lemon Orange IPA Pudding with Beer Whipped Cream. As Dodd predicted, this hoppy beer lends a subtle beer flavor to the pudding, but it also plays nicely with the lemon and orange juices there. Combined with whipped cream made using Lost Abbey's Red Barn Ale, this dessert turned out to be a welcome refreshment at the end of a warm day.

I found a highly addictive Beer Caramel Corn recipe on Jeff and Heather Shively's website *He Cooks She Cooks*. Like Dodd, the Shiveleys seek a way to marry the love of food with the love of craft beer. In fact, their love of both led them to marry each other after meeting five years ago in an online baking group.

Watching Avery Brewing Company's Ellie's Brown Ale turn into caramel on top of the stove – and smelling the rich nutty aroma of the ale combined with brown sugar and butter – is likely the moment at which I

became a full-on cooking-with-beer convert. I stood over the mixture of dark brown liquid as it bubbled and reduced into a thick, luscious caramel. The Beer Caramel Corn was the most labor-intensive of the recipe choices I made for the party, but it was also the one no one could resist. Some guests remarked that they tasted chocolate, while others tasted nuts (there were pecans in it). Once sampled, however, its lure brought them back time after time until it was gone.

Given the warmer days and still cool nights of March in Phoenix, we held the party outside. Desserts were on one table and extra brews were on another. Two large folding tables were placed side-by-side in the middle

favorite appetizers. They had the option of voting more than once for the same dish. Although many joked they would use all five tokens to vote for their own, no one actually did. Tabulating the votes was almost as simple as glancing at the number of tokens in the bowl because the winner had an overwhelming 24 votes. The runner-up had 17.

### AND THE WINNERS ARE...

Rebecca and Robert Bermudez of Gilbert, Arizona, took home the coveted stein with their entry of Spinach Artichoke Beer Cheese Crostini from TheBeeroness.com. The appetizer was a sliced, toasted baguette with



of the yard and covered with a white tablecloth and a burlap runner. The trophy was set in the middle of the table on top of a large upside-down bowl, and yellow gerbera daisies were inserted into empty beer bottles that sat in trios down the runner.

The contest entries were placed next to one another along each side of the table. This allowed guests enough elbow room to roam and chat around the table. An eclectic mix of dishes, cloth napkins, and sampling glasses headed up one end.

A small bowl was placed next to each appetizer. As guests arrived, they were given a small bag filled with five tokens. One token was worth one vote. To vote, attendees simply dropped tokens into the bowls next to their

a smear of rich, creamy spinach artichoke cheese spread on top. All mouths watered at the sight of it and many went back for seconds or thirds.

When asked why they chose that as their entry, Rebecca Bermudez's brown eyes flashed with that amiable competitiveness she's known for. (Yep, she was the trash-talking social worker on Facebook.) "Our first thought," said the mother of three, "was to play to the host. She's vegetarian, so we wanted to make something she could eat." Besides buttering up the hostess, they figured it would be silly to throw away a potential vote by not offering something everyone could eat.

For Robert Bermudez, who is an industrial design manager at MTD Southwest, portability

PHOTOS LEFT AND RIGHT BY SHERRY DRVJA, PHOTO CENTER BY MARIANNE FRANCO.

was also a factor in deciding what to make. “If it’s hard to eat while standing around, points get deducted,” he said.

The real test was how did it taste? Spinach and artichoke dip in general is known for the warm, gooey comfort it provides. The Bermudez’s crostini had the advantage of being balanced perfectly atop a toasted baguette so that, unlike the traditional dip, which has a tendency to slide off before reaching your mouth, theirs stayed in place. Each bite had as much rich, creamy flavor as the next. This was a dish frequently sampled by everyone at the party.

It wasn’t just the food that had everyone coming back, though. The beer pairing did, too.

her Torpedo recipe with the key flavors of curry powder and chutney in mind, choosing Sierra Nevada’s Torpedo Extra IPA as the beer ingredient. The strong hops of the beer played well with Major Grey’s Chutney and curry powder. Like the Bermudez dish, hers had the advantage of portability and universal appeal. Of course, it didn’t hurt that it tasted great and went supremely well with the IPA.

There were other notable appetizer and beer pairings as well. Stouts made the biggest impression as they paired well with several of the entries. For instance, Odell’s Woodcut #7, a Russian imperial stout, was passed around for pairing, not only with Mushroom Stout Sliders, but also with two varieties of kielbasa



**OPPOSITE:** Fresh-baked buns for the mushroom sliders, Broiled IPA Brussels Sprouts and the Beer Caramel Corn sustained plenty of variety.  
**THIS PAGE:** Rebecca and Robert Bermudez helped their cooking cause by thinking and pairing local.



The Hop Knot IPA by Four Peaks Brewing in Tempe, Arizona, was used in the recipe and was the beer of choice to go with it. The creaminess of the cheese spread balanced out the hoppy citrus of the beer. Mr. Bermudez said choosing a local beer was part of his strategy as well. “I figured you get extra points for going local.”

At the end of the night, the Bermudez’s dish received the most tokens, but there was another dish that rocked the vote as well: the Torpedo Cheese Ball by runner-up Colleen Nathans, also of Gilbert. Nathans is the assistant risk management administrator for the City of Phoenix by day, but during her off hours, she is a painter, gardener, and spice mixologist who loves testing the limits of cooking and baking in her solar-powered oven. She developed

cooked in different beer sauces. Oskar Blues Brewery’s viscous Ten Fidy stout overpowered the mushroom sliders, but hit all the right notes with the kielbasa dishes. The most difficult dish to pair was the IPA braised brussels sprouts, although it was agreed that either of the IPAs from the top two winning dishes worked well.

At the end of the night, there was talk of making this an annual event and it was suggested the winners should host the next one. All of us thrilled at the challenge, and now we know who our competition is. It was definitely something I would like to do again. What started out as a novel experiment turned into a great love affair of cooking with beer.

I think next year I’ll make some Beer Glazed Doughnuts. 🍩



## Spinach Artichoke Beer Cheese Crostini

Recipe by The Beeroneess.

[thebeeroneess.com/2013/11/27/spinach-artichoke-beer-cheese-crostini](http://thebeeroneess.com/2013/11/27/spinach-artichoke-beer-cheese-crostini)

### INGREDIENTS

- 1 French baguette, sliced into 1 inch slices
- ¼ cup olive oil
- salt and pepper
- 8 ounces cream cheese
- ¼ cup sour cream
- 3 ounces parmesan (about 1 cup)
- 3 ounces mozzarella cheese, (about 1 cup) divide in half
- 5 ounces frozen chopped spinach (about 1 cup), thawed and wrung dry
- 1 tablespoon cornstarch
- ½ cup IPA beer
- 1 teaspoon red chili sauce (such as sriracha)
- ½ teaspoon garlic powder
- 14-ounce can of quartered artichoke hearts

### DIRECTIONS

Preheat oven to 375 degrees.

Arrange the baguette slices on a baking sheet. Brush both sides with olive oil, sprinkle with salt and pepper.

Bake for ten minutes. Turn slices over, bake for ten more minutes or until golden brown.

While the bread cooks, make the cheese dip.

Add the cream cheese, sour cream, parmesan, half the mozzarella, spinach, cornstarch, beer, chili sauce and garlic powder. Process until well combined.

Add to a saucepan over medium heat along with the artichoke hearts. Cook, stirring frequently, until hot and bubbly.

Spoon cheese dip onto the toasted bread, sprinkle with remaining cheese. Return to the oven and bake until the cheese has melted, about 5 minutes.

Serve warm.



## Torpedo Cheese Ball

Recipe by Colleen Nathans.

### INGREDIENTS

- 8 ounces softened cream cheese
- 6 ounces softened shredded sharp cheddar
- 4 ounces softened shredded Mexican blend cheese
- 2 tablespoons Major Grey's chutney
- 1 teaspoon curry powder\*, or to taste
- 4 tablespoons Sierra Nevada Torpedo Extra IPA
- ¼ cup chopped parsley
- 3 tablespoons chopped onion
- ⅓ cup pecans

### DIRECTIONS

Mix well. Roll into a ball. Roll the ball in chopped nuts.

\*Curry powder used was Rogan Josh from Penzey's Spices.

# Lemon Orange IPA Pudding with Beer Whipped Cream

Recipe by Jacquelyn Dodd from The Craft Beer Cookbook, page 183.

## INGREDIENTS

### For the Pudding:

¼ cup lemon juice (about 1 large lemon)  
1 tablespoon lemon zest  
¼ cup freshly squeezed orange juice  
(about 1 large navel orange)  
1 tablespoon orange zest  
½ cup IPA  
2 tablespoons cornstarch  
4 large egg yolks  
1 cup cream  
⅔ cup whole milk

### For the Whipped Cream:

1 cup heavy cream  
⅓ cup powdered sugar  
2 tablespoons saison beer

## DIRECTIONS

Add all pudding ingredients into a pan (do not preheat pan). Place on stove and whisk continually over medium-high heat until thickened, about 10 minutes.

Pour into individual serving bowls; chill in fridge until set (about 4-6 hours).

Just prior to serving add all the whipped cream ingredients to a stand mixer and beat on high until soft peaks form, about 3 minutes.

Top with whipped cream before serving.



# Saison Caramelized Apple Cake with Beer Whipped Cream

Recipe by Jacquelyn Dodd from The Craft Beer Cookbook, page 204.

## INGREDIENTS

### For the Apples:

¼ cup unsalted butter  
⅔ cup brown sugar  
¼ cup saison beer  
2 large Granny Smith apples, cored, peeled, and thinly sliced

### For the Cake:

1 ½ cups flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 teaspoon cinnamon  
¼ teaspoon nutmeg  
½ cup unsalted butter  
½ cup white sugar  
⅔ cup brown sugar  
2 large eggs  
1 teaspoon vanilla  
⅓ cup buttermilk  
½ cup saison beer  
2 tablespoons vegetable oil

### For the Whipped Cream:

1 cup heavy cream  
⅓ cup powdered sugar  
2 tablespoons saison beer

## DIRECTIONS

Preheat oven to 350 degrees

To make the apples - in a pan over medium-high heat, add the butter, ⅔ cup brown sugar, and ¼ cup beer. Bring to a boil, stirring frequently. Add the apples and boil until reduced and thickened, about 12 minutes.

Lightly spray a deep-dish 9 ½" pie pan with cooking spray. Pour the apples with sauce into the pan.

To make the cake, in a large bowl whisk together the flour, baking powder, baking soda, salt, cinnamon, and nutmeg. Set aside.

In the bowl of a stand mixer, add the butter, white sugar, and brown sugar. Beat on high until well creamed. One at a time add the eggs and vanilla, scraping the bowl between each addition.

Add the buttermilk, ½ cup beer, and oil; mix on medium speed until well combined. Sprinkle the flour mixture over the bowl, and stir on medium-low speed until just combined, about 3 minutes. Pour the batter over the apples in an even layer.

Bake at 350 degrees for 35-40 minutes or until a toothpick inserted in the center comes out clean. Cool for about 10 minutes.

Invert the pie pan onto a serving plate.

To make the whipped cream, in the bowl of a stand mixer add the cream, powdered sugar, and 2 tablespoons beer. Beat on high until soft peaks form, about 3 minutes.

Serve cake warm, topped with whipped cream.



HopCat helped revive downtown Grand Rapids in the midst of the economic downturn in 2008 by completely re-modeling the previous site of a well known restaurant and by focusing on the home state of Michigan's up-and-coming breweries.

## HopCat Helps Keep Grand Rapids Hoppin'

By Pat Evans

**H**opCat feels antiquated. The Grand Rapids, Michigan beer bar seems decades older than its six years. Far from being outdated or past its prime, something about HopCat feels more mature by comparison to the newcomer beer establishments popping up in West Michigan.

The feel is by owner Mark Sellers' design. Sellers once ran a hedge fund in Chicago, but elected to close it due to the stress of managing other peoples' money. He needed something to do with his new-found time. "I started the bar for myself, not to make money but for a place I could hang out," Sellers said. "And I personally just really love warm, historic environments."

HopCat arrived in Grand Rapids before craft beer was fully on the city's radar, opening in 2008 with 48 taps. Founders Brewing Company was growing in reputation, but many in the city still were oblivious to the emerging beer scene. Some, including Sellers, argue HopCat helped jumpstart the craft movement that now fuels the city.

The bar located on the first floor of a 125-year old building certainly helped revive downtown nightlife. Sellers took over the space near the city's Van Andel Arena once occupied by the Sierra Room, forced to close during the economic downturn. He kept the existing structure, leaving the original brick walls, wood floor and steel beams exposed. He furnished the rest with warm, heavy, dark wood tables and bar, lined a wall with old beer cans and the rest with retro art pieces. Large windows look out to a brick street and brick sidewalks.

The main focus of the taproom doesn't take long to notice.

"We got brass tap towers and we put them on the front of bar and it just kind of cements the notion that beer is the focus of this place," said Sellers. "You see all those big tap handles right on the front of the bar."

HopCat dedicates a lot of time and energy to beer, including a staff member whose sole responsibility is to research and buy beer. The bar reprints its tap list three times a week. In 2013, HopCat reported serving 780 different varieties of beer.

Brewers have no stringent requirements for getting their

beers on tap, which gives HopCat flexibility when it comes to featuring smaller brewers. A brewer doesn't need to offer a standard size keg and can get in with just a sixtel. The brewpub does have a small brew system that produces house beers, but Sellers said those make up only 13 percent of beer sales.

"It's not how many taps you have, it's what you do with those taps," Sellers said. "What makes it fun for us is rotating the beers as much as possible and that's what differentiates us from a lot of other beer bars."

The bar caters to Michigan brewers, giving a large portion of taps to the state's more than 130 breweries. HopCat also offers an impressive selection of hard to find international beers. Sellers chose to concentrate on craft and discounted a large



25 Iona SW  
Grand Rapids, Michigan  
49503  
(616) 510-4677  
Monday - Saturday  
11:30 a.m. - 2 a.m.  
Sunday  
12 p.m. - 2 a.m.



majority of possible clientele by refusing to sell the beers of three major brands: Budweiser, Miller and Coors.

The staff is a well-trained team, on par with a Cicerone level-2 certification, and is quick

When Sellers grew tired of rotating the money of clients through investments, he decided to close his hedge fund. Next, he opened a bar so he could have a place to hang out. When he's not busy with beer, he is the non-executive chairman of the company that owns the salvage rights to the *Titanic*.



The brass fountain towers make a statement about the focus on beer at HopCat.

to recommend beers to help ease drinkers into the world of craft beer.

"We used to just hire beer geeks, but as we've grown, we had to develop a formal program," Sellers said. "That's a huge secret to our success. Customers are sometimes overwhelmed by our menu, and our servers need to be able to give suggestions."

There was no way for Sellers to know if his endeavor would be successful, he just wanted to break even. An eclectic beer list with an "upscale bar food" menu - burgers and the aptly-named Crack Fries (they're addictive) - quickly helped sales outpace Sellers' expectations. HopCat totaled \$1.8 million in sales its first year. The revenue was up to \$4 million in 2013.

The revenue was a surprise, but praise as one of the best

beer bars in the country from various online polls was not. Recognition, in fact, was an objective. "I told my staff opening day that the goal was to be one of the top 50 beer bars in the world," said Sellers.

Sellers initially stuck to Grand Rapids, where he also operates Stella's Lounge, the Irish-style bar McFadden's and Grand Rapids Brewing. If that was not enough to keep him busy, as a result of his hedge fund business and a proxy battle, Sellers retains the role of non-executive chairman of the company that owns the salvage rights to the Titanic.

In 2013, Sellers began to expand the HopCat brand and opened a modernist style location in East Lansing across the street from his almer mater Michigan State, where sales have outpaced the original location and long lines form on

football weekends. Two more new HopCats are scheduled to open this year in Detroit and Indianapolis.

"The beer will always be the focus," said Sellers, noting the beer lists will cater to local breweries. The menu, too, will be the same at the new HopCats. The building, art and decor will continue to change, he said, to avoid chain repetitiveness.

What originally started as a side project has escalated into one of Michigan's most notable beer-associated brands. As the expansion continues across the Midwest, the first bar Sellers created as a personal hangout remains his favorite. The goal is to continue to re-create a similar atmosphere. "We see HopCat as a gathering spot where people from all walks of life can come together to enjoy great food and drinks," he said. 🍷



# BREWERY TOUR

## PELICAN PUB COMBINES WINNING BEERS AND SCENERY

By Phil Farrell



The practical limits of the 15-barrel pub system meant expansion to a production brewery 25 miles north of the pub in downtown Tillamook. The town with the world famous cheese is a scenic 45-minute drive from the pub.

**P**elican Pub & Brewery commands one of the most beautiful beachfront spots in the entire Pacific Northwest. The low brick and weathered plank building houses not a Beach Inn but an award-winning brewery and pub. A newer

addition houses the expanded brewery while the Pub itself is blessed with a beach patio, breathtaking views, and the iconic Haystack Rock poised offshore roughly 5,000 feet from its back door. The beer, food, and atmosphere are as solid as that iconic rock.

When Jeff Schons and Mary Jones planned to turn the old brick surf shop in Pacific City, Oregon into the greatest brewpub ever, they only had one problem. They didn't really know how to brew. They went to Portland in 1995 to attend a brewers conference and quickly realized they needed to find someone who could. Darron Welch had an assistant brewer job in Wisconsin but was longing for something closer to Eugene, Oregon, his boyhood home. Welch had traveled on his own dime to Portland to attend that same conference to improve his brewing skills as well as do some networking.

Using the 1990s equivalent of the Internet (a cork bulletin board) and Twitter (a 3 x 5 index card), Schons and Jones threw a line in the water and hoped a brewer would bite. After just couple of phone conversations with

the beach side. Windows are used extensively along the "L" so every seat has a view.

A building addition to the kitchen/brewery side made last decade gave Welch more fermentation and water capacity allowing the brew team to get maximum use out of its 15 barrel system. A second dining room that can be used for special events or to accommodate diners during tourist season also occupies the beach side. There is an actual Beach Inn across the street as well as beachfront cottages within barefoot walking distance. If you travel like a turtle with your house on your back as this writer sometimes does, there is an RV resort next to the Inn. With ample overnight accommodations so convenient, the pub has more than its share of weddings, special events and beer tourists.

*If you choose to step up to the bar, the tap list reflects the season and what Welch likes to think of as a palette of beers to appeal to all tastes. Each beer is balanced, very sessionable, and reinforces why many of the selections are styles that have withstood the test of time.*

the new brew pub owners, Welch convinced his fiancé that there was something special out West he wanted to be a part of and loaded up the moving van. Nineteen years later, he has an ownership stake to go with his head brewer title and a pile of brewing awards nearly as tall as Haystack Rock. The prestigious Brewers Association Brewpub of the Year banners hang prominently from the ceiling like championships at Yankee Stadium.

The first beers were produced in a small warehouse while the Pelican Pub was created from bare walls and a roof. Welch was involved designing the brew house, placing it in a strategic place at the front without affecting the functionality of the bar and dining room. There is a small waiting area with seats and Pelican beer gear. Once inside the pub, the copper clad brew system sits behind a glass window and door to the left. The long L-shaped oak bar mirrors the dining area with booths across the long wall and an open dining area with tables on

Welch doesn't have a formula as much as a program for success. If you choose to step up to the bar, the tap list reflects the season and what Welch likes to think of as a palette of beers to appeal to all tastes. Each beer is balanced, very sessionable, and reinforces why many of the selections are styles that have withstood the test of time. Beers such as the Kiwanda Cream Ale and Doryman's Ale pass the two pint test – after one, you'll want two more. The wide variety of beer styles mean even casual beer drinkers will find a new favorite to pair with their chosen meal even if they switch up on the suggested pairings. The seasonal beer offerings tend to be bolder and stronger in the winter months with The Mother of All Storms and several others earning their own release parties.

Success has led to the recently opened production brewery in Tillamook.

Prior to that additional facility, the barleywine was an all day brewing marathon to

ensure a sufficient amount of bottles to satisfy all the fans. A wall separates the brewery and the kitchen that contains a door that swings both ways. The chef, Ged Aydelott, is no stranger to the brewery and Welch collaborates on all menu items. Each is a pioneer in beer cuisine. The popular Pelican beer dinners are held three times a year with a five-course experience that will impress even the most critical foodies and beer geeks.

When you pull up to the Pelican Pub and Brewery, the connection to the town is immediately evident. The parking lot is shared with fishermen, boaters and surfers as well as people drawn to the beach for its rugged beauty. Doryman's Dark Ale was named after those small purpose-built fishing boats launched in view of the Pub. The annual ceremony on the beach honoring the departed Dory fishermen maintains that connection to the town's roots as a fishery. The owners even maintain their own dory appropriately named "Pelican."

Although the surf shop is no longer present, surfers, kayakers and wake board enthusiasts share the beach with small watercraft and tour boats. Just north of the parking lot is a veritable mountain of sand that often has dozens of dune sliders enjoying a ride with over a 100-foot vertical drop.

When the whales, which migrate twice a year, are on the move one can sip beer on the patio and sometimes catch a glimpse of a spout or a tail between the shore and Haystack Rock. A stable within walking distance offers beachfront horseback rides among the dunes and salt marshes. I am not implying you can ride up to the bar and get service in the saddle, but you can easily be sitting on the patio enjoying the sunset with a pint in your hand 15 minutes after dismounting.

Despite upgrades and enhancements, the practical limits of the 15-barrel pub system were pushed for too many years. Rather than do a second addition and ruin the esthetics of the original beach front pub, the decision was made to expand to a second location 25 miles north in downtown Tillamook. The

town with the world famous cheese is a scenic 45-minute drive from the pub.

A converted warehouse in downtown Tillamook houses the Pelican Brewery & Tap Room, where a 30-barrel brewing system began production in September 2013 with an initial capacity of 10,000 barrels annually and enough room to produce up to 30,000 barrels. The Tap Room seats 40 and serves appetizers, salads and soups, including clam chowder and Tsunami Stout chili. The plan is to produce in Tillamook the six core beer styles and seasonals destined for distribution while the Pelican Pub continues to brew a variety of draft beers for serving by the bay.

Tours are generally available on the weekends at both locations, although special events and seasonal schedules may limit availability. Check the websites or call for available tour times. 🍷



### **Pelican Pub & Brewery**

33180 Cape Kiwanda Drive  
Pacific City, Oregon 97135  
(503) 965-7007  
[www.yourlittlebeachtown.com/pelican](http://www.yourlittlebeachtown.com/pelican)

### **The Pelican Brewery & Tap Room**

1708 1st Street, Tillamook, Oregon 97141  
(503) 842-7007  
[www.yourlittlebeachtown.com/pelican](http://www.yourlittlebeachtown.com/pelican)

Tours are available on weekends.  
Call in advance to check times.



# European Report



Belgium



Germany



United Kingdom



Czech Republic

A special section of *The Beer Connoisseur*, the European Report is the place to find news and feature stories from the cradles of some of the world's best beer.

In this section, our resident experts and other authoritative journalists report on stories of interest. Since its launch, stories in the European Report have included brewery visits; interviews with key personalities; histories of some of the iconic styles found in Europe; and other notes of interest about beer history.

At home in America, we've talked to some of the top importers to get their perspectives. By bringing unique styles into the country, the importers have long been a prime influence on the craft scene and were the first to introduce American beer lovers to the iconic styles brewed in Europe. It was the English who launched IPA, the current calling card of craft. It was the Belgians who have perfected sours, a current frontier for America's more nimble microbrewers.

The report also covers news, festivals, cuisine and culture in ways that can help readers plan ahead for travel in Europe.

*We invite you to pour your favorite European ale, lager or lambic, then hoist a glass, relax and enjoy our special section.*

## THE REPORT:

### Belgium:

Trappists in the News

### Czech Republic:

Exports Up, Consumption Down

### Germany:

Big Fines in Price Fix Scandal

### United Kingdom:

Beer Sales On The Rise

## BELGIUM:

Passing the Test at De Proef

## FEATURED BEERS:

DeProef: La Grande Blanche,  
Lorzen Boer, Reinhert, Zoetzuur.  
St.Feuillien: Saison, Grand Cru.

The European Report is endorsed by Artisanal Imports

## BELGIUM



### More Trappist Beer On Draft

– By Carl Kins

**I**mportant news arrived from the monks at various abbeys. The Chimay Trappists put Chimay Dorée (4.8% ABV), their table beer, on draft. Until recently, you could only taste it at their bar Poteaupré. But they decided to serve it on draft in a limited number of Belgian beer bars, the third Trappist beer on draft after Westmalle Dubbel and Chimay Tripel.

The legal fight about the water the Brasserie Rochefort uses for brewing has been won by the Trappist monks. Neighbour Lhoist wanted to expand its limestone quarry another 60 meters beyond the approved level of 220 meters below sea level, which was expected to dry up the source providing the fathers the water for their beer. But the government ruled in favor of the monks.

In April, the Norbertine abbey of Averbode launched a range of cheeses and beer – contract brewed by Huyghe. The monks aim to install a small test brew house in the abbey at a later stage.



In 2012, Marcel, Chouffe's

### 450-pound

wooden mascot, was stolen from its base. In 2013, Marcel was replaced by Malcolm, in celebration of McChouffe. Luckily, Marcel has resurfaced in the Netherlands and will be re-installed next to Malcolm.

\*\*\*\*

Duvel has released various new products. It started packaging its normal beer in **18-centiliter bottles**. It also launched a new Tripel Hop with Mosaic hops full of really refreshing citrus notes. Plus, there's a second limited edition of Duvel Distilled (5,000 bottles), aged for 6 years in bourbon and sherry barrels.



Quite a number of new, small breweries are starting up, following the trend in other countries like the U.S. and Italy. Among them are: Brouwerij Toye in Kortrijk-Marke (Goedendag), Brasserie des Carrières (Diôle) and Brasserie de Marsinne (Léopold7).

**Jean-Marie Rock**, the iconic brewer who retired from Orval in 2013, is starting his own brewery in Bouillon. Plenty of administrative hurdles occurred, delaying the opening until 2017. Meanwhile, the beers will be produced in London's Meantime Brewery and were launched in Belgium in June.



Belgium's beer consumption has been decreasing year after year. The low point was a 2012 average consumption per capita of 74 liters. The Belgian Brewers subsequently launched a campaign to showcase the responsible drinking of beer in the hopes of bucking the trend. Three videos have been made under the title Proud Of Our Beer (in Dutch: Fier Op Ons Bier). One of the videos features Ebenezer's Chris Lively.

## CZECH REPUBLIC



### *Brno The Best Beer City?*

– By Max Bahnson

**D**raft beer sales continued a downward trend in 2013. In 2009 they still represented over 50 percent of the total, but last year they dropped to a record low of 41 percent. It's the largest brewers who appear to be hardest hit by this shift in consumer behavior. Sales are not being affected only by more people choosing to drink at home. The larger brewers' market share is being eaten away by smaller independent brewers.

A good example of this trend is Brno, the Czech Republic's second largest city, where the biggest brands are being literally kicked out of traditional pubs by smaller ones from out of town like Polička, Poutník and Chotěboř. Even the city's only large industrial brewery, Starobrno (owned by Heineken) seems to have been relegated to

mostly establishments centered on drinks other than beer. Together with a growing number of specialist stores and good quality beer bars that sell not only Czech craft beers but also imported brews, these trends have local beer enthusiasts wondering whether the South Moravian capital has taken over Prague's position as the country's most interesting beer destination.



The Czech Brewers and Malters Association have released the industry figures for 2013. They show a negligible increase in production – less than one percent. A nine percent year-to-year increase in exports prevented negative results as domestic consumption fell once again, this time by 1.1 percent.

The most remarkable figure, however, is the **40 percent drop** in the radler segment, which in 2012 was seen as the hottest thing in the industry. Though much of it can be attributed to last year's poor weather in spring and summer, industry insiders admit that these products have reached their full potential and they don't expect any further growth.

## GERMANY



### *Fines Arrive for Price Fixers*

– By Jonathan Ingram

**I**n the second and final phase of a judgment for price fixing, fines of \$437 million were levied against German brewers in April. The country's largest brewer by volume, the Radeberger brand of the Carlsberg Group, was subject to the largest portion of the fine.

In January, the German Cartel Office fined several other major brewers a total of \$150 million. The brands of Krombacher, Warsteiner, Bitburger and Veltins were among those penalized. Those fined in both actions account for over half of beer sales in Germany, where regional and smaller brewers remain active. Of the 1,349 breweries in the country, 924 operate as traditional small scale

producers. The Cartel Office's actions are seen to help those smaller brewers compete in a country where beer drinkers are very cost conscious.

According to various news accounts, the world's largest brewer, A-B InBev, escaped any fines because it was the first to report the problem to the German Cartel Office.

The action focused on the years 2006 to 2008, when the collusion took place. With decreasing domestic consumption, prices for beer in Germany have been dropping for many years, although the country remains third in per capita consumption of beer. The fixing led to an increase in prices during those years.

The European Report is endorsed by Artisanal Imports

## GERMANY



Looking to leave the price-fixing scandal behind, the German Beer Federation touted an increase in sales in the first quarter of 2014. Breweries and stores sold

**17.4 million**

barrels of beer, an increase of 2.8 percent over the previous year.

The increase, however, was attributed to mild winter weather and the fact the 2013 sales were low. The new sales figures still meant a decline in beer sales in 2014 compared to the same period in 2012.

To combat the decrease in demand, brewers are stepping up efforts to export, particularly to third world countries. These latter exports increased by

**41 percent**

in the first quarter compared to a year ago. Exports to European Union countries were up 2.3 percent.

Germany is trying to help promote more exports by having the Reinheitsgebot, its beer purity law, sanctioned by UNESCO as an “intangible cultural heritage.”

## UNITED KINGDOM

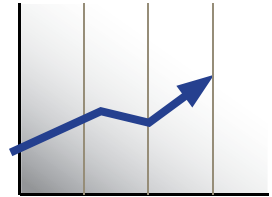


### Beer Sales On The Rise

— By Carolyn Smagalski

**F**or the first time in ten years, British beer sales increased for two consecutive quarters in the final two quarters of 2013. The expectations are for a continued uptick in 2014. Both the Campaign for Real Ale and the British Beer and Pub Association credit the shift to Chancellor George Osborne’s forward-thinking budget.

It appears that scrapping Britain’s beer duty escalator, coupled with a penny-a-pint reduction in duty, is stimulating economic growth across the U.K., opening the brewing industry to investors and saving jobs in its wake.



### GERMANY GETS CRAFT IMPORT FROM ST. LOUIS

American-brewed craft beer is now available in Munich. Urban Chestnut Brewing Company of St. Louis began exporting to the mecca of Bavarian beer last fall, according to the St. Louis Post-Dispatch.

Florian Kuplent, who is the brewmaster and co-founder at Urban Chestnut, earned his master’s degree in malting and brewing science from the University of Munich-Weihenstephan. Urban Chestnut is also in talks to begin distribution to as many as 20 specialty bars in Berlin.

By shipping his beer to Germany, the native German is returning to his roots.

“I think it’s going to take time to show people that there are other styles of beer from what they’re used to,” said Kuplent.



British breweries have developed a passionate love affair with the delicate cones better known as hops. Tring Brewery of Hertfordshire introduced Around the World in 12 Hops featuring such varieties as American Centennial for Blue Jay Brown Ale in April and Australian Galaxy in June. It is moving to New Zealand Green Bullet for August and French Aramis for November.

The Whimsical Series of Brewster Brewery features Et Citra Et Citra with several additions of Citra in the boil. Prospect Brewery’s Patsy Slain has introduced 4 varieties of American hops in Carat, a traditional IPA. Abbeydale Brewery of South Yorkshire created North American IPA, focused on American Centennial, Columbus and Mosaic hops. Not to be outdone, the IPA Is Dead series from BrewDog features four 2014 beers with an identical malt bill and ABV ranges, but are single-hopped with Amarillo, Comet, Kohatu, and Exp 336.



Germany

*Feature Story*

# THE PROOF IS IN THE BEER

*at Belgium's De Proef*

*By Carl Kins*





The De Proef brewery operated by its founder Dirk Naudts is located in a rather non-descript industrial building in the village of Ninove-Hijfte. This is quite in contrast to the intricate and highly technical developments inside.

Five years ago when I first visited Proefbrouwerij, which translates literally as test brewery, it was a revelation to me. The main activity for the brewery is to produce beers for others, made to order with no customer or visitor allowed to see or know who the brewery is working for.

De Proef is no ordinary brewery since it has three different brewing systems. There is an eight-barrel brewhouse, a 12-barrel system, and one consisting of 32 up to 48 barrels. This allows plenty of different beers to be brewed simultaneously, and all of them can be fermented in the 84 available vessels. This represents a significant jump compared to my previous visit. There were only 32 fermenters then, which shows the type of growth that is familiar to the American craft scene.

The name De Proef sometimes evokes mixed feelings with beer lovers, partly because of its private nature. It is not possible to tour the brewery, which has much to do not only with the privacy of its contracts but also with the continuous heavy workload, leaving no time for visitors.

The customers are a very diverse group. History shows these are quite frequently breweries in planning, who want to develop their concept and test the market before possibly investing in expensive equipment, or smaller breweries with insufficient capacity who are looking to expand. But even customers who do not know what they want and do not possess a recipe will be helped. By asking questions about preference and needs, the team at the brewery can determine the type of beer. Each beer is made to order, based on the specifications.

Customers include Belgian breweries, those from nearby France and the Netherlands and some from as far away as South Africa and the U.S. The list includes the American beer importer Artisanal Imports, which sells special concoctions brewed only for the U.S. market such as Witte Noire and La Grande Blanche.

## Feature Story



Germany



The mystery surrounding De Proef has led to speculation about how many types of beer it can produce. There is no public discussion about it by the brewery, so it's difficult for outsiders to count accurately.



Germany

Other De Proef beers imported by Artisanal include Reinaert Flemish Wild Ale, Zoetzuur Flemish Ale, Saison Imperiale and Lozen Boer.

The beers of de Proef are not the only way to sample what's going on at the brewery. There are more and more gypsy brewers who knock on De Proef's door, the most famous of which is Mikkeller (Mikkel Borg Bjergsø, who has only a small test plant in Denmark). The range of Mikkeller beers says a lot about the ability of De Proef.

The motto at De Proef is "customers first." If there are a lot of outside orders, this might lead to the brewery's own beers taking longer to appear. This constitutes a big difference to virtually all other Belgian contract breweries (such as Brouwerij Van Steenberge and Brasserie du Bocq, to take two examples), which let their own beers prevail in the brewing schedule.

There is no limitation on the kind or type of the beer to be brewed. The De Proef crew is extremely flexible and can handle about anything. In terms of fermentation, beers are brewed with high, low, mixed and wild fermentation for which normally the yeast of the customers is used. But the staff also has its own extensive (and continually expanding) yeast bank, in which the yeasts are kept in various ways (including frozen at -80° C).

Hops come from almost every country of origin: Belgium, the Czech Republic, Germany, America, Japan and New Zealand, for example, and are often used in pellet form. For some rather

extremely bitter beers, the brewery sometimes works with hop extracts.

The brewery setup is developed so that gluten free beers can be produced by a separate supply of raw materials. Even sugar-free beer can be brewed. And a lot of herbs and spices are in stock and hold little secrets for the brewing team. The brewery also uses different types of wood and barrels.

All this shows an extensive versatility in the types of beer that can be produced, a number difficult for anybody outside the brewery to count – even though some try. That versatility is also reflected in the filling machine where almost all sizes and formats of containers can be filled.

Plenty of customers have special requirements, which test the boundaries of the brewing equipment, brewing in general, and the knowledge and experience of Naudts (who started in 1996) and his staff. For this truly innovative stuff, the eight-barrel system is used for testing, because this is the best approach to check all parameters of a real brew, up to and including packaging.

Beyond all this, there is another noteworthy and important activity.

For a number of years, De Proef has been involved in collaboration ales. To name just a few, Naudts and his team have collaborated with Tomme Arthur of Lost Abbey (Signature Ale), Jason Perkins of Allagash (Les Deux Brasseurs), John Mallett of Bell's (Van Twee) and Wayne Wambles of Cigar City (Tropical Tripel).

The motto of De Proef and its professional team is not complicated: "Have the cleanest brewery that makes good beer with good people and good ingredients." Since De Proef can brew, store and package almost any beer a professional brewer can come up with, it constitutes an added value in the international beer market. 🍷

BEERS ARE BREWED WITH HIGH, LOW, MIXED AND WILD FERMENTATION FOR WHICH NORMALLY THE YEAST OF THE CUSTOMERS IS USED. BUT THE STAFF ALSO HAS ITS OWN EXTENSIVE AND CONTINUALLY EXPANDING YEAST BANK, IN WHICH THE YEASTS ARE KEPT IN VARIOUS WAYS – INCLUDING FROZEN AT -80° C.



Belgium



Germany



United Kingdom



Czech Republic

## FEATURED EUROPEAN BEERS



### La Grande Blanche

**De Proef Brouwerij**

Lochristi, Belgium

[www.proefbrouwerij.com](http://www.proefbrouwerij.com)

Floral and tropical fruit aromas are followed by soft wheat present on the palate. The beer finishes with a hint of hop bitterness and coriander spice. It displays a bit more body than most Belgian wits and has 7.5 percent ABV, but should be served relatively cold and retains the style's refreshing character.



### Reinaert Flemish Wild Ale

**De Proef Brouwerij**

Lochristi, Belgium

[www.proefbrouwerij.com](http://www.proefbrouwerij.com)

This ale was fermented three times with two different yeasts, including a strain of brettanomyces, the "wild yeast" of Belgium. Notes of brett and spicy aromatics are in the flavor and it has a funky, malty and juicy note on the palate. The beer, 9.0 percent ABV, finishes with brett and dry hop notes.



### Zoetzuur Flemish Ale

**De Proef Brouwerij**

Lochristi, Belgium

[www.proefbrouwerij.com](http://www.proefbrouwerij.com)

The name comes from the Flemish word for sweet and sour. This unique ale is made from multi-yeast strain fermentation with a hint of Belgian Kriek, or cherry juice added. At 7.0 percent ABV, it is a subtle and complex blend where sour is balanced by tart fruit, hints of wood and a velvety finish. Best served at 50° to 55° F.



### Lozen Boer

**De Proef Brouwerij**

Lochristi, Belgium

[www.proefbrouwerij.com](http://www.proefbrouwerij.com)

Named for the West Flanders restaurant near the brewery, whose proprietor's father smuggled cows from Amsterdam to Belgium. The beer is dark and rich with dark fruit spice aromas and flavors. At 10 percent ABV, it has layers of depth and complexity and was once a selection in Michael Jackson's Beer Club. A serving temperature of 50° to 55° F is recommended.



### Saison

**Brasserie St.-Feuillien**

Le Roeulx, Belgium

[www.st-feuillien.com](http://www.st-feuillien.com)

This saison from the Belgian terroir is a traditional farmhouse ale with the rich savor of the fertile land found in southern Belgium. A golden blonde ale in color, due to a secondary fermentation in the bottle it has a flavor full of nuance and a slight tang. The St. Feuillien is one of the few saisons also available in cans.



### Grand Cru

**Brasserie St.-Feuillien**

Le Roeulx, Belgium

[www.st-feuillien.com](http://www.st-feuillien.com)

Grand Cru has a full, dense, lacy white head of foam. Very pale in color and brilliantly bright, Grand Cru features a delicate nose full of subtle hops and fruit with a backdrop of malt and honey. At 9.5 percent ABV, Grand Cru is dry on the palate, firm in body and well-attenuated with a pleasant fruity bitterness and toasted malt character.

The European Report is endorsed by Artisanal Imports

## Why Ron Pattinson is Someone You Should Know

By Stephen Beaumont

When I was but a little beer writer, knee-high to a grasshopper, beer history was a fairly simple matter. IPA came about because beer was souring en route from England to India, porter evolved out of a beer blend called Three Threads and pilsner was the world's first light-hued beer. These were the stories that, twenty-plus years ago, most of us repeated as fact, and *ad nauseum*.

Except, of course, that they were all wrong.

I know this today because of Ron Pattinson and a handful of others, his fellow Briton Martyn Cornell notable among them, who share the predilection for spending endless hours in darkened brewery archives. Hours that have yielded tens or, indeed, hundreds of thousands of words on Pattinson's Shut Up About Barclay Perkins blog, plus several self-published books and the new *Home Brewer's Guide to Vintage Beer*, recently released by Quarry Books in the United States.

If the review copy of *Vintage Beer* I received in the mail had been written by almost anyone else, I would have immediately relegated it to the pile of homebrew books I rarely if ever open. But coming from Pattinson, I knew there would be more to it, and so I sat down one evening to read a few recipes.

Well, no, not really. I don't brew or write for a homebrewing readership, so it wasn't the 1887 Fuller's XXX or 1928 Usher Old Scotch Ale or 1804 Barclay Perkins Table Beer I was interested in. Rather, it was the passages between the recipes, like the bit about the "cheap, low-gravity beer drunk by old men in the public bar" - porter between the World Wars, in case you were wondering - and the seven pages that debunk pretty much everything you think you know about English mild ale.

Because, as this little essay intends to show, history really does matter. In fact, looking at many of the debates raging in the beer world these days, I'm sorely tempted to say that brewing history and, by extension, Ron Pattinson's keen grasp of it, matter more today than they have for a very long time.

Take the current to-do over the rise of so-called session IPAs, for instance. I was one of the first to call foul on these beers, echoing others who noted that well-hopped ale with plus or minus five percent alcohol content already had a name - pale ale. Problem is, as I found in *Vintage Beer*, the historical precedent isn't quite that cut-and-dried.

In Victorian Britain, Pattinson explains, breweries producing IPA outside of London might add a weaker beer to their stable and call it pale ale. But London brewers, with pale ales already part of their portfolios, would call the newer, weaker brews IPA. As the charts in *Vintage Beer* show, such pre-World War I London IPAs would typically have Original Gravities of between 1.045 and 1.050, or in other words, come in at about the same strength as today's session IPAs.

Or how about the absurdity of a high-strength imperial mild. Silly, right? Maybe not.

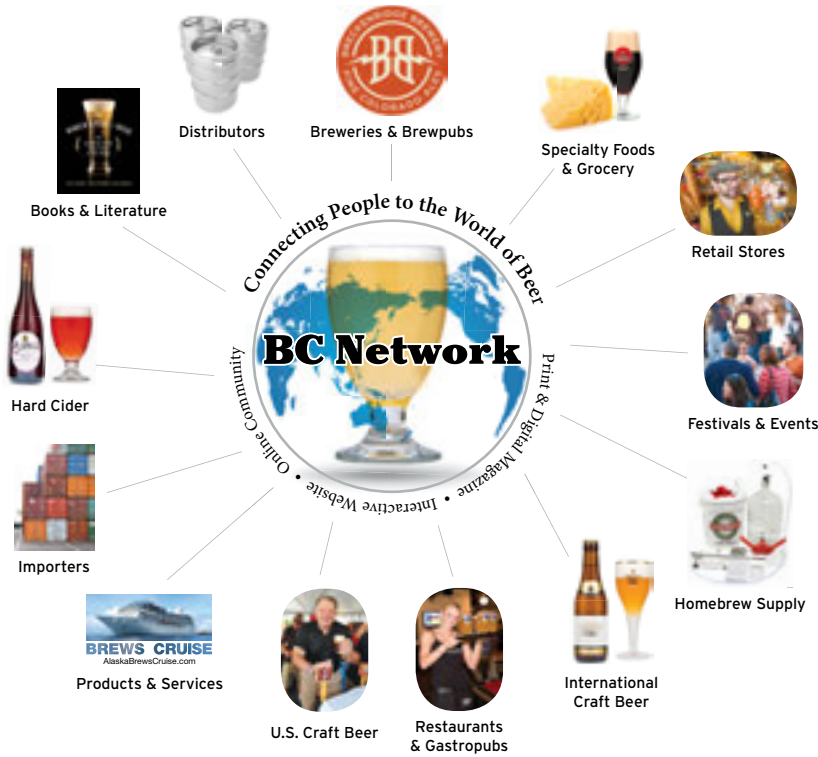
In his introduction to ten recipes for historic milds, Pattinson explains that for the bulk of its lifespan the term "mild ale" meant not low alcohol, but low conditioning. Or to put it another way, mild ales weren't weak beers, but young beers, some of which, as illustrated by archival charts Pattinson provides, had Original Gravities as high as 1.089 or 1.114, which would have resulted in strengths near or at double digits!

This sort of insight is not only useful in shooting down the craft beer blowhards in your life, but also key to the understanding and appreciation of the beers you drink. Because whether your preference is mild ale or IPA or imperial barrel-aged elderflower-and-gooseberry session saison, knowing what came before it can help you enjoy more greatly the next pint or bottle coming down the line. 🍷



# Welcome!

The beer business is one of few in the world regularly referred to as a community. Since our readers consist of both beer enthusiasts and industry participants, we have created the *BC Network* to better connect this community.



In the following pages there is a wealth of information on participating companies that would like to be discovered by you.

You will also be able to engage these businesses interactively in a directory scheduled to go live on our new website in late 2014.

Additionally, our new website will feature a revolutionary online beer review platform. Here, both editorially selected and *BC Network* listed brands will be rated by our expert judges and separately by you, our readers, for the popular review. Results will be published in the magazine's Beer Review pages.

Companies participating will not only be listed in the online directory and in print. To fully connect our *BC Network* participants to our industry readers, each company listed receives copies of the magazine for business use.

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- *Breweries & Brewpubs*
- *U.S. Craft Beer*
- *International Craft Beer*
- *Cider*
- *Festivals & Events*
- *Restaurants & Gastropubs*
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- *Retail Stores*
- *Homebrew Supply*
- *Products & Services*
- *Books & Literature*
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# BREWERIES & BREWPUBS



SweetWater Brewing Co. – Atlanta, GA

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# BREWRIES & BREWPUBS

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## FEATURED

*MID-ATLANTIC (ma), MIDWEST (mw), NEW ENGLAND (ne), SOUTH (s), SOUTHWEST (sw), WEST (w)*

*\*LOOK FOR BEER LISTINGS BY REGION IN U.S CRAFT BEER*

	<b>BREWERY</b>	<b>LOCATION</b>	<b>PHONE No.</b>	<b>WEBSITE</b>
S	Highland Brewing Co.	Asheville, NC	(828) 299-3370	<a href="http://www.highlandbrewing.com">www.highlandbrewing.com</a>
SW	Saint Arnold Brewing Co.	Houston, TX	(713) 686-9494	<a href="http://www.saintarnold.com">www.saintarnold.com</a>

# U.S. CRAFT BEER



The Lost Abbey – San Marcos, CA

PHOTO COURTESY THE LOST ABBEY



# U.S. CRAFT BEER

## FEATURED

HEADLINE BREWERY • COLUMN 1 (BRAND NAME) • COLUMN 2 (STYLE) • COLUMN 3 (AVAILABILITY) • COLUMN 4 (BC RATING)  
COLLABORATION (C), YEAR-ROUND (YR), SEASONAL (S), LIMITED RELEASE (LR), SPECIAL RELEASE (SR), NO RATING (N/R)

Boston Beer Company Boston, MA				Samuel Adams Old Fezziwig Ale®		Spice Beer (Ale)		s	n/r
Samuel Adams American Kriek	Belgian Fruit Lambic	yr	n/r	Samuel Adams Porch Rocker®	Fruit Beer (Helles Lager)	s	n/r		
Samuel Adams Blackberry Witbier	Fruit Beer (Witbier)	yr	n/r	Samuel Adams Rebel IPA	American IPA	yr	n/r		
Samuel Adams Blueberry Hill Lager™	Fruit Beer (Lager)	s	n/r	Samuel Adams Roggen Wolf	Rye IPA	lr	n/r		
Samuel Adams Grumpy Monk®	Pale American-Belgo Ale	yr	n/r	Samuel Adams Sam Adams Light	American Light Lager	yr	n/r		
Samuel Adams Harvest Pumpkin Ale	Pumpkin Ale	s	n/r	Samuel Adams Stony BrookRed®	Flanders Oud Red Ale	yr	n/r		
Samuel Adams Latitude 48 IPA	American IPA	yr	n/r	Samuel Adams Third Voyage	Imperial IPA	yr	n/r		
Samuel Adams Oktoberfest	Oktoberfest Märzen	s	n/r	Samuel Adams Wheat Beer	American Wheat	s	n/r		
Samuel Adams Summer Ale	Light American Wheat	s	85	Samuel Adams White Christmas	Belgian Witbier	s	n/r		
Samuel Adams Tasman Red	American IPA	yr	n/r	Samuel Adams White Lantern	Belgian Witbier	yr	n/r		
Samuel Adams Tetravis®	Belgian Quadrupel	yr	n/r	Samuel Adams Winter Lager	Spice Beer (Bock)	s	n/r		
Samuel Adams Thirteenth Hour Stout®	Belgian Dark Strong Ale	yr	n/r	<b>Breckenridge Brewery</b> Denver & Breckenridge, CO					
Samuel Adams Utopias®	Specialty Beer	lr	n/r	471 Small Batch IPA	Double IPA	yr	n/r		
Samuel Adams Whitewater IPA	American IPA	yr	n/r	72 Imperial	American Imperial Stout	sr	n/r		
Samuel Adams Belgian Session	Belgian Pale Ale	s	n/r	Agave Wheat	American Wheat	yr	94		
Samuel Adams Black Lager	Schwarzbier	yr	n/r	Avalanche Ale	American Amber Ale	yr	n/r		
Samuel Adams Boston Ale®	English Pale Ale	yr	n/r	Barleywine Batch #1	Barrel-Aged Barleywine	lr	n/r		
Samuel Adams BostonLager®	Vienna Lager	yr	n/r	ESB	Specialty Beer (ESB)	sr	n/r		
Samuel Adams Cherry Wheat®	Fruited Wheat Beer	yr	n/r	Lucky U IPA	American IPA	yr	n/r		
Samuel Adams Cold Snap	Belgian Witbier	s	n/r	Mountain Series	American Pale Ale	lr	n/r		
Samuel Adams Cream Stout	Sweet Stout	yr	n/r	NVP (Nitro Vanilla Porter)	Spice Beer (Porter)	yr	n/r		
Samuel Adams Dark Ale	Belgian Strong Dark Ale	yr	n/r	Oatmeal Stout	Oatmeal Stout	yr	n/r		
Samuel Adams Double Agent IPL®	Specialty Beer (Lager)	yr	n/r	Regal Pilsner	Imperial Pilsner	sr	n/r		
Samuel Adams Doppelbock	Doppelbock	sr	n/r	SummerBright Ale	Golden Ale	s	83		
Samuel Adams Escape Route®	Kölsch	s	n/r	Vanilla Porter	Spice Beer (Porter)	yr	77		
Samuel Adams Fat Jack	Imperial Pumpkin Ale	s	n/r	Well Built ESB	Barrel-Aged Specialty (ESB)	lr	n/r		
Samuel Adams Honey Queen	Braggot	sr	n/r	<b>Red Brick Brewing Company</b> Atlanta, GA					
Samuel Adams Irish Red	Irish Red Ale	yr	84	3 Bagger	Barrel-Aged Belgian Tripel	lr	n/r		
Samuel Adams Maple Pecan Porter	Robust Porter	s	n/r	A-Town Brown Ale	American Brown Ale	s	n/r		
Samuel Adams Merry Maker	Spice Beer (Stout)	s	n/r	Beard Envoy	Barrel-Aged Barleywine	lr	n/r		
Samuel Adams New World®	Belgian Tripel	yr	n/r	Dog Days	Hefeweizen	s	n/r		
Samuel Adams Noble Pils	Bohemian Pilsener	yr	n/r	Hop Circle	Session IPA	s	n/r		
				Hoplanta	American IPA	yr	n/r		
				Laughing Skull	American Amber Ale	yr	n/r		
				Sacred Cow	Sweet Stout	s	n/r		
				Vanilla Gorilla	Spice Beer (Porter)	lr	n/r		

# INTERNATIONAL CRAFT BEER



## **COUNTRY CODES**

BELGIUM (BE)  
BRAZIL (BR)  
CZECH REPUBLIC (CZ)  
GERMANY (DE)  
NETHERLANDS (NL)  
UNITED KINGDOM (GB)  
VIETNAM (VN)

# INTERNATIONAL CRAFT BEER

HEADLINE BREWERY, COUNTRY & IMPORT CO. • COLUMN 1 (BRAND NAME) • COLUMN 2 (STYLE) • COLUMN 3 (AVAILABILITY) • COLUMN 4 (BC RATING)  
COLLABORATION (C), YEAR-ROUND (YR), SEASONAL (S), LIMITED RELEASE (LR), SPECIAL RELEASE (SR), NO RATING (N/R)

## Antwerpse Brouw Compagnie (BE) Artisanal Imports, Inc.

Seef Bier	Belgian Specialty Ale	yr	n/r
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## Brasserie St-Feuillien (BE) Artisanal Imports, Inc.

Belgian Coast IPA	Pale American-Belgo	yr	n/r
Brune	Belgian Dubbel	yr	n/r
Dry-Hopped Saison	Belgian Saison	yr	n/r
Grand Cru	Belgian Blonde	yr	n/r
La Blanche	Belgian Witbier	yr	n/r
Speciale	Belgian Dark Strong	sr	n/r
Tripel	Belgian Tripel	yr	n/r

## Brouwerij Bocker (BE) Artisanal Imports, Inc.

Cuvee des Jacobins Rouge	Flanders Oud Red Ale	yr	n/r
Omer	Belgian Golden Strong Ale	yr	n/r
Vanderghinste Oud Bruin	Flanders Oud Bruin	yr	n/r

## Brouwerij Bosteels (BE) Artisanal Imports, Inc.

DeuS Brut des Flandres	Belgian Golden Strong Ale	yr	n/r
Pauwel Kwak	Belgian Specialty Amber	yr	n/r
Tripel Karmeliet	Belgian Tripel	yr	90

## Brouwerij Huyghe (BE) Artisanal Imports, Inc.

BeauJardin Framboise	Belgian Fruit Ale	yr	n/r
BeauJardin Rougeberries	Belgian Fruit Ale	yr	n/r

## Brouwerij Martens (BE) Artisanal Imports, Inc.

Martens Pils	International Pilsener	yr	n/r
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## Cervarjaria Colorado (BR) Artisanal Imports, Inc.

Colorado Berthô	Specialty Beer (Nuts)	yr	n/r
Colorado Guanabara	American Imperial Stout	yr	n/r
Colorado Vixnu	Imperial IPA	yr	n/r

## Cervarjaria Wäls (BR) Artisanal Imports, Inc.

Wäls Belô Ipê	Belgian Quadrupel	yr	n/r
Wäls Belô Petroleum	Russian Imperial Stout	yr	n/r
Wäls Belô São Francisco	Belgian Dubbel	yr	n/r

## De Proef Brouwerij (BE) Artisanal Imports, Inc.

La Grande Blanche	Belgian Witbier	yr	n/r
Lozen Boer	Belgian Quadrupel	yr	n/r
Reinaert Flemish Wild	Belgian Golden Strong Ale	yr	n/r
Saison Imperiale	Belgian Saison	yr	n/r

Witte Noire	Belgian Specialty Ale	yr	n/r
Zoetzuur Flemish Ale	Flanders Oud Red Ale	yr	n/r

## George Bateman and Son, Ltd. (GB) Artisanal Imports, Inc.

Batemans Mocha	Chocolate-Flavored Beer (Strong Ale)	yr	n/r
Batemans Rosey Nosey	Spice Beer (Ale)	s	n/r

## Hue Brewery (VN) Artisanal Imports, Inc.

Hue Beer	International Pilsener	yr	n/r
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## Meantime Brewing Company (GB) Artisanal Imports, Inc.

Barley Wine Ale	British Barleywine Ale	lr	n/r
Coffee Porter	Robust Porter	yr	n/r
Cranberry Stout	Fruit Beer (Stout)	lr	n/r
India Pale Ale	English IPA	yr	n/r
London Porter	Robust Porter	yr	n/r
Old Smoked Bock	Smoke Beer (Bock)	lr	n/r
Russian Imperial Stout	Russian Imperial Stout	lr	n/r
Scotch Ale	Scotch Ale	lr	n/r
Weizen Double Bock	Doppelbock	lr	n/r

## Robinsons Brewery (GB) Artisanal Imports, Inc.

Chocolate Tom	English Old Ale	yr	n/r
Ginger Tom	English Strong Ale	yr	n/r
Old Tom	English Old Ale	yr	n/r
TROOPER	Extra Special Bitter	yr	n/r

## Sünner Brauerei (DE) Artisanal Imports, Inc.

Kölsch	Kölsch	yr	n/r
Sünner Kellerbier	Kellerbier (Kölsch)	yr	n/r

## Trappist Brewery Koningshoeven (NL) Artisanal Imports, Inc.

La Trappe Bock	Bock	s	n/r
La Trappe Dubbel	Belgian Dubbel	yr	94
La Trappe Isidor	Belgian Specialty Ale	yr	n/r
La Trappe Jubilaris	Belgian Specialty Ale	sr	n/r
La Trappe Quadrupel	Belgian Quadrupel	yr	n/r
La Trappe Tripel	Belgian Tripel	yr	n/r
Oak-Aged Quadrupel	Barrel-Aged Quadrupel	lr	n/r
Trappist Witte	Belgian Witbier	yr	n/r

## Urthel (BE) Artisanal Imports, Inc.

Hop-It	Pale American-Belgo	yr	n/r
Saisonnière	Belgian Saison	yr	90
Samaranth Quadrium	Belgian Quadrupel	yr	n/r

## Žatecký Pivovar (CZ) Artisanal Imports, Inc.

Žatec Bright Lager	Bohemian Pilsener	yr	n/r
Žatec Dark Lager	Strong Lager	yr	n/r

# HARD CIDER



**Hard cider has found it's place  
with beer enthusiasts.**

**COUNTRY CODE**  
UNITED KINGDOM (GB)

# HARD CIDER

## FEATURED

COLLABORATION (C), YEAR-ROUND (YR), SEASONAL (S), LIMITED RELEASE (LR), SPECIAL RELEASE (SR)

	<b>BRAND NAME</b>	<b>STYLE</b>	<b>BREWERY &amp; COUNTRY</b>	<b>IMPORT COMPANY</b>
<i>lr</i>	<b>Aspall Cuvée Chevallier</b>	<b>English Brut Cider</b>	<b>Aspall Cider House (GB)</b>	<b>Artisanal Imports, Inc.</b>
<i>yr</i>	<b>Aspall Demi-Sec</b>	<b>English Cider</b>	<b>Aspall Cider House (GB)</b>	<b>Artisanal Imports, Inc.</b>
<i>yr</i>	<b>Aspall Dry</b>	<b>English Cider</b>	<b>Aspall Cider House (GB)</b>	<b>Artisanal Imports, Inc.</b>
<i>yr</i>	<b>Aspall Imperial</b>	<b>English Cider</b>	<b>Aspall Cider House (GB)</b>	<b>Artisanal Imports, Inc.</b>
<i>yr</i>	<b>Aspall Organic</b>	<b>English Cider</b>	<b>Aspall Cider House (GB)</b>	<b>Artisanal Imports, Inc.</b>
<i>yr</i>	<b>Aspall Peronelles Blush</b>	<b>English Cider</b>	<b>Aspall Cider House (GB)</b>	<b>Artisanal Imports, Inc.</b>
<i>yr</i>	<b>EZ Orchards Cidre</b>	<b>French Cider</b>	<b>EZ Orchards Cider (US)</b>	
<i>yr</i>	<b>Farnum Hill Dooryard</b>	<b>American Cider</b>	<b>Poverty Lane Orchards &amp; Farnum Hill Cider (US)</b>	
<i>yr</i>	<b>Farnum Hill Extra Dry Cider</b>	<b>American Cider</b>	<b>Poverty Lane Orchards &amp; Farnum Hill Cider (US)</b>	

# FESTIVALS & EVENTS



*The Beer Connoisseur® Festival - Atlanta, GA*

# FESTIVALS & EVENTS

## FEATURED

FESTIVAL (F), TASTING (T), DINNER (D), INDUSTRY EVENT (IE)

	<b>EVENT</b>	<b>LOCATION</b>	<b>DATES</b>	<b>WEBSITE</b>
f	Seven Sisters Craft Beer & Music Fest	San Luis Obispo, CA	July 11-13	<a href="http://www.sevensistersfest.com">www.sevensistersfest.com</a>
f	<b>Breckenridge Brewery's 24th Hootenanny, Anniversary Block Party</b>	<b>Denver, CO</b>	<b>July 12</b>	<b><a href="http://www.breckbrew.com">www.breckbrew.com</a></b>
f	10th Annual Summertime Brews Festival	Greensboro, NC	July 12	<a href="http://www.summertimebrews.com">www.summertimebrews.com</a>
f	Vermont Brewers Festival	Burlington, VT	July 18 - 19	<a href="http://www.vtbrewfest.com">www.vtbrewfest.com</a>
f	Drink Craft Beer Summerfest	Boston, MA	July 18-19	<a href="http://www.drinkcraftbeer.com/summerfest">www.drinkcraftbeer.com/summerfest</a>
f	Dog & Grog - Montana Microbrew Festival	Virginia City, MT	July 18-19	<a href="http://www.virginiacity.com">www.virginiacity.com</a>
ie	E.T. Barnette Homebrew Comptition	Fox, AK	July 19	<a href="http://www.ow.ly/u5qqC">www.ow.ly/u5qqC</a>
ie	Belgian Beer Tasting	Dallas, TX	July 20	<a href="http://www.gingermanpub.com">www.gingermanpub.com</a>
f	27th Annual Oregon Brewers Festival	Portland, OR	July 23-27	<a href="http://www.oregonbrewfest.com">www.oregonbrewfest.com</a>
f	Michigan Brewers Guild 17th Summer Fest	Ypsilanti, MI	July 25-26	<a href="http://www.mibeer.com/summer-festival">www.mibeer.com/summer-festival</a>
f	Milwaukee Brewfest	Milwaukee, WI	July 26	<a href="http://www.milwaukeebrewfest.com">www.milwaukeebrewfest.com</a>
f	Beer Bourbon BBQ Festival	Cary, NC	August 1-2	<a href="http://www.beerandbourbon.com">www.beerandbourbon.com</a>
f	Springs Beer Fest	Colorado Springs, CO	August 2	<a href="http://www.springsbeerfest.org">www.springsbeerfest.org</a>
f	Brew Haven	New Haven, IN	August 2	<a href="http://brewhaven.triontavern.com">http://brewhaven.triontavern.com</a>
f	8th Annual North Fork Beer, BBQ, & Wine Fest	Cutchoque, NY	August 8-9	<a href="http://www.northforkcraftbeerfestival.com">www.northforkcraftbeerfestival.com</a>
f	Portland International Beerfest	Portland, OR	August 8-10	<a href="http://www.portland-beerfest.com/index.php">www.portland-beerfest.com/index.php</a>
f	Chesapeake Crab & Beer Festival	National Harbor, MD	August 16	<a href="http://www.mdcrabfest.com">www.mdcrabfest.com</a>
f	CANFEST	Reno, NV	August 23	<a href="http://www.canfestbeer.com">www.canfestbeer.com</a>
f	25th Annual Sierra Brewfest	Grass Valley, CA	August 23	<a href="http://www.musicinthemountains.org">www.musicinthemountains.org</a>
f	South East Craft Beer Fest	Columbia, MO	August 23	<a href="http://www.secbeerfest.com">www.secbeerfest.com</a>
f	BrewMasters Craft Beer Festival	Galveston, TX	August 29-31	<a href="http://www.brewmastersbeerfest.com">www.brewmastersbeerfest.com</a>
f	Southern Brewers Festival	Chattanooga, TN	August 29-31	<a href="http://www.southernbrewersfestival.com">www.southernbrewersfestival.com</a>
f	Great Atlanta Beer Fest	Atlanta, GA	September 6	<a href="http://www.greatatlantabeerfest.com">www.greatatlantabeerfest.com</a>
f	Screw City Beer Festival	Rockford, IL	September 6	<a href="http://www.screwcitybeerfest.com">www.screwcitybeerfest.com</a>
f	SOB (Springfield Oyster & Beer) Festival	Springfield, IL	September 6	<a href="http://www.sobfestival.com">www.sobfestival.com</a>
f	2014 Lancaster Craft Beerfest	Lancaster, PA	September 6	<a href="http://www.lancastercraftbeerfest.com">www.lancastercraftbeerfest.com</a>
f	20th Annual Oktoberfest	Breckenridge, CO	September 12-14	<a href="http://www.gobreck.com/events/breckenridge-oktoberfest">www.gobreck.com/events/breckenridge-oktoberfest</a>
f	Thirsty Troll Brew Fest	Mount Horeb, WI	September 13	<a href="http://www.trollway.com">www.trollway.com</a>
f	California Beer Festival	Ventura, CA	September 20	<a href="http://www.californiabeerfestival.com">www.californiabeerfestival.com</a>
f	4th Annual Nashville Beer Fest	Nashville, TN	September 20	<a href="http://www.nashvillebeerfestival.com">www.nashvillebeerfestival.com</a>
f	Das Best Oktoberfest	National Harbor, MD	September 26-27	<a href="http://www.dasbestoktoberfest.com">www.dasbestoktoberfest.com</a>
f	SIPTemberfest	Fayston, VT	September 26-27	<a href="http://www.siptemberfest.com">www.siptemberfest.com</a>

# RESTAURANTS & GASTROPUBS



Meddlesome Moth – Dallas, TX



# RESTAURANTS & GASTROPUBS

## SPONSOR



## FEATURED

<b>RESTAURANT</b>	<b>LOCATION</b>	<b>PHONE</b>	<b>WEBSITE</b>
Breckenridge Colorado Craft	Denver, CO	(303) 297-3644	<a href="http://www.breckbrewcocraft.com">www.breckbrewcocraft.com</a>
Custom Home Pubs	Matthews, NC	(704) 315-5223	<a href="http://www.customhomepubs.com">www.customhomepubs.com</a>
Flying Saucer (Little Rock)	Little Rock, AR	(501) 372-8032	<a href="http://www.beerknurd.com/stores/littlerock">www.beerknurd.com/stores/littlerock</a>
Flying Saucer (Kansas City)	Kansas City, MO	(816) 221-1900	<a href="http://www.beerknurd.com/stores/kansascity">www.beerknurd.com/stores/kansascity</a>
Flying Saucer (St. Louis)	St. Louis, MO	(314) 932-1456	<a href="http://www.beerknurd.com/stores/stlouis">www.beerknurd.com/stores/stlouis</a>
Flying Saucer (Charlotte)	Charlotte, NC	(704) 717-8179	<a href="http://www.beerknurd.com/stores/charlotte">www.beerknurd.com/stores/charlotte</a>
Flying Saucer (Raleigh)	Raleigh, NC	(919) 821-7469	<a href="http://www.beerknurd.com/stores/raleigh">www.beerknurd.com/stores/raleigh</a>
Flying Saucer (Columbia)	Columbia, SC	(803) 933-9997	<a href="http://www.beerknurd.com/stores/columbia">www.beerknurd.com/stores/columbia</a>
Flying Saucer (Cordova)	Cordova, TN	(901) 755-5530	<a href="http://www.beerknurd.com/stores/cordova">www.beerknurd.com/stores/cordova</a>
Flying Saucer (Memphis)	Memphis, TN	(901) 523-8536	<a href="http://www.beerknurd.com/stores/memphis">www.beerknurd.com/stores/memphis</a>
Flying Saucer (Nashville)	Nashville, TN	(615) 259-3039	<a href="http://www.beerknurd.com/stores/nashville">www.beerknurd.com/stores/nashville</a>
Flying Saucer (Addison)	Addison, TX	(972) 991-7093	<a href="http://www.beerknurd.com/stores/addison">www.beerknurd.com/stores/addison</a>
Flying Saucer (Austin)	Austin, TX	(512) 454-8200	<a href="http://www.beerknurd.com/stores/austin">www.beerknurd.com/stores/austin</a>
Flying Saucer (Ft. Worth)	Ft. Worth, TX	(817) 336-7470	<a href="http://www.beerknurd.com/stores/fortworth">www.beerknurd.com/stores/fortworth</a>
Flying Saucer (The Lake)	Garland, TX	(972) 226-0725	<a href="http://www.beerknurd.com/stores/thelake">www.beerknurd.com/stores/thelake</a>
Flying Saucer (Houston)	Houston, TX	(713) 228-9472	<a href="http://www.beerknurd.com/stores/houston">www.beerknurd.com/stores/houston</a>
Flying Saucer (San Antonio)	San Antonio, TX	(210) 696-5080	<a href="http://www.beerknurd.com/stores/sanantonio">www.beerknurd.com/stores/sanantonio</a>
Flying Saucer (Sugar Land)	Sugar Land, TX	(281) 242-7468	<a href="http://www.beerknurd.com/stores/sugarland">www.beerknurd.com/stores/sugarland</a>
Meddlesome Moth	Dallas, TX	(214) 628-7900	<a href="http://www.mothinthe.net">www.mothinthe.net</a>
Olde Blind Dog Irish Pub (Brookhaven)	Atlanta, GA	(404) 816-5739	<a href="http://www.oldeblinddog.com">www.oldeblinddog.com</a>
Olde Blind Dog Irish Pub (Milton)	Milton, GA	(678) 624-1090	<a href="http://www.oldeblinddog.com">www.oldeblinddog.com</a>
Taco Mac (Alpharetta)	Alpharetta, GA	(770) 754-9290	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (East Roswell)	Alpharetta, GA	(404) 801-3606	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Windward)	Alpharetta, GA	(770) 346-9119	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Georgia Dome)	Atlanta, GA	(404) 223-4636	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Lindbergh)	Atlanta, GA	(404) 574-5813	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Metropolis)	Atlanta, GA	(678) 904-7211	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Perimeter)	Atlanta, GA	(678) 336-1381	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Philips Arena)	Atlanta, GA	(404) 835-1192	<a href="http://www.tacomac.com">www.tacomac.com</a>

# Taste of Atlanta

MIDTOWN

ROSWELL

Buckhead

ALPHARETTA

Westside

VIRGINIA HIGHLANDS

Inman Park

EAST ATLANTA

Sandy Springs

Brookhaven

DOWNTOWN

Marietta

Decatur

Be a VIP at Taste of Atlanta and sample more than 60 craft beers, specialty cocktails and wines from around the world in the VIP Experience with Wine & Beer by Hop City.

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ATLANTA'S PREMIER FOOD, WINE, BEER & COCKTAIL FESTIVAL

October 24, 25 & 26, 2014

Midtown at Tech Square | [TasteOfAtlanta.com](http://TasteOfAtlanta.com)



# RESTAURANTS & GASTROPUBS

<b>RESTAURANT</b>	<b>LOCATION</b>	<b>PHONE</b>	<b>WEBSITE</b>
Taco Mac (Prado)	Atlanta, GA	(404) 941-1503	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Virginia Highlands)	Atlanta, GA	(404) 873-6529	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Buford)	Buford, GA	(678) 730-8226	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Canton)	Canton, GA	(770) 479-7900	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (South Park)	Charlotte, NC	(704) 972-0503	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Cumming)	Cumming, GA	(678) 679-1050	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Decatur)	Decatur, GA	(404) 378-4140	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Douglasville)	Douglasville, GA	(770) 942-0499	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Duluth)	Duluth, GA	(678) 387-3403	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Huntersville)	Huntersville, NC	(704) 897-1315	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Kennesaw)	Kennesaw, GA	(770) 874-7781	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Marietta)	Marietta, GA	(770) 795-1144	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Newnan)	Newnan, GA	(678) 854-9395	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Peachtree City)	Peachtree City, GA	(770) 692-0006	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Crabapple)	Roswell, GA	(678) 795-0080	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Stockbridge)	Stockbridge, GA	(770) 507-8999	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Johns Creek)	Suwanee, GA	(678) 679-0430	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Suwanee)	Suwanee, GA	(678) 730-0941	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Woodstock)	Woodstock, GA	(770) 517-0030	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (University)	Charlotte, NC	(704) 717-7083	<a href="http://www.tacomac.com">www.tacomac.com</a>
Taco Mac (Chattanooga)	Chattanooga, TN	(423) 267-8226	<a href="http://www.tacomac.com">www.tacomac.com</a>
The Ale House at Amato's	Denver, CO	(303) 433-9734	<a href="http://www.alehousedenver.com">www.alehousedenver.com</a>
The Ale House, Grand Junction	Grand Junction, CO	(970) 242-7253	<a href="http://www.alehousegj.com">www.alehousegj.com</a>
The Mainline Ale House	Fort Collins, CO	(970) 449-5601	<a href="http://www.mainlinefoco.com">www.mainlinefoco.com</a>
Three Blind Mice	Liburn, GA	(770) 696-4139	<a href="http://www.tbmrestaurant.com">www.tbmrestaurant.com</a>

# SPECIALTY FOODS & GROCERY



# SPECIALTY FOODS & GROCERY

## FEATURED

<b>STORE</b>	<b>LOCATION</b>	<b>PHONE</b>	<b>WEBSITE</b>
Savi Provisions (Brookhaven)	Atlanta, GA	(404) 869-1818	<a href="http://www.saviprovisions.com">www.saviprovisions.com</a>
Savi Provisions (Buckhead)	Atlanta, GA	(404) 523-2300	<a href="http://www.saviprovisions.com">www.saviprovisions.com</a>
Savi Provisions (Inman Park)	Atlanta, GA	(404) 523-3131	<a href="http://www.saviprovisions.com">www.saviprovisions.com</a>
Stinky Brooklyn	Brooklyn, NY	(718) 522-7425	<a href="http://www.stinkybklyn.com">www.stinkybklyn.com</a>
Healthy Home Market	Davidson, NC	(704) 892-6191	<a href="http://www.hemarket.com">www.hemarket.com</a>
Bestway Grocery	Greensboro, NC	(336) 272-4264	<a href="http://www.facebook.com/BestwayGrocery">www.facebook.com/BestwayGrocery</a>

# RETAIL STORES



Ale Yeah! Craft Beer Market – Decatur, GA

# RETAIL STORES

## FEATURED

<b>STORE</b>	<b>LOCATION</b>	<b>PHONE</b>	<b>WEBSITE</b>
Hop City (Birmingham)	Birmingham, AL	(205) 279-2337	<a href="http://www.hopcitybeer.com">www.hopcitybeer.com</a>
The Beer Growler (Alpharetta)	Alpharetta, GA	(770) 696-2542	<a href="http://www.thebeergrowler.net">www.thebeergrowler.net</a>
Green's (Buford Hwy)	Atlanta, GA	(404) 872-1109	<a href="http://www.greensbeverages.com">www.greensbeverages.com</a>
Green's (Ponce De Leon)	Atlanta, GA	(404) 321-6232	<a href="http://www.greensbeverages.com">www.greensbeverages.com</a>
Hop City (Atlanta)	Atlanta, GA	(404) 350-9998	<a href="http://www.hopcitybeer.com">www.hopcitybeer.com</a>
Mac's Beer & Wine	Atlanta, GA	(404) 872-4897	<a href="http://www.macsbeerandwine.com">www.macsbeerandwine.com</a>
The Beer Growler (Avondale)	Avondale Estates, GA	(404) 228-1463	<a href="http://www.thebeergrowler.net">www.thebeergrowler.net</a>
The Beer Growler (Brookhaven)	Brookhaven, GA	(678) 705-8340	<a href="http://www.thebeergrowler.net">www.thebeergrowler.net</a>
Ale Yeah! (Decatur)	Decatur, GA	(404) 371-4331	<a href="http://www.aleyahbeer.com">www.aleyahbeer.com</a>
Decatur Package Store	Decatur, GA	(770) 319-8200	<a href="http://www.decaturpackagestore.com">www.decaturpackagestore.com</a>
Beverage World	Ft Oglethorpe, GA	(770) 319-8200	<a href="http://www.ourbeers.com">www.ourbeers.com</a>
The Beer Growler (John's Creek)	Johns Creek, GA	(770) 676-9434	<a href="http://www.thebeergrowler.net">www.thebeergrowler.net</a>
Ale Yeah! (Roswell)	Roswell, GA	(770) 992-2246	<a href="http://www.aleyahbeer.com">www.aleyahbeer.com</a>
The Beer Growler (Sandy Springs)	Sandy Springs, GA	(404) 565-2321	<a href="http://www.thebeergrowler.net">www.thebeergrowler.net</a>
The Beer Growler (Savannah)	Savannah, GA	(912) 544-6414	<a href="http://www.thebeergrowler.net">www.thebeergrowler.net</a>
Smyrna Beer Market	Smyrna, GA	(770) 319-8200	<a href="http://www.thestoutbrothers.com">www.thestoutbrothers.com</a>
The Beer Growler (Suwanee)	Suwanee, GA	(678) 765-8414	<a href="http://www.thebeergrowler.net">www.thebeergrowler.net</a>
Craft Beer Cellar (Belmont)	Belmont, MA	(617) 932-1885	<a href="http://www.craftbeercellar.com/belmont">www.craftbeercellar.com/belmont</a>
The Four Firkins	St Louis Park, MN	(612) 889-0927	<a href="http://www.thefourfirkins.com">www.thefourfirkins.com</a>
Bruisin' Ales	Asheville, NC	(828) 252-8999	<a href="http://www.bruisin-ales.com">www.bruisin-ales.com</a>
Barb's Beer Emporium	Concord, NH	(603) 369-4501	<a href="http://www.barbsbeeremporium.com">www.barbsbeeremporium.com</a>
Blue Heron Beer, Wine and Deli	Lacross, VA	(434) 757-2222	<a href="http://www.blueheronbeerwine.com">www.blueheronbeerwine.com</a>
Historic Casanova Liquor Store & The Nova Wine Bar	Hudson, WI	(715) 386-2545	<a href="http://www.thenovaofhudson.com">www.thenovaofhudson.com</a>

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[info@austinhombrew.com](mailto:info@austinhombrew.com)

Austin Homebrew Supply has been serving home brewers and winemakers since 1991. We are founded on the principle of having the best selection of the freshest ingredients and the hardware necessary to make beer, wine, cheese and soda. We have THOUSANDS of Beer Recipes and HUNDREDS of Wine Kits to choose from. That list is constantly growing thanks to our employees and to you, our customers. Austin Homebrew Employees have over 300 years of combined brewing and winemaking experience, so you can always count on the best customer service.



[www.NorthernBrewer.com](http://www.NorthernBrewer.com)

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Northern Brewer is a homebrewing company. If you're reading this, you probably already know (or at least suspect) that homebrewing is a fun, engaging hobby and/or way of life. Just as many thousands of others do, Northern Brewer employees repeat the mantra "Relax, don't worry, have a homebrew" while practicing the hobby of homebrewing; but at work we strive for a totally different approach to the business of homebrewing: don't relax, don't settle, continue to improve. Join us online or at one of our three retail locations in MN and WI.

## FEATURED

<b>STORE</b>	<b>LOCATION</b>	<b>PHONE</b>	<b>WEBSITE</b>
Northern Brewer (Minneapolis)	Minneapolis, MN	(651) 289-4760	<a href="http://www.northernbrewer.com">www.northernbrewer.com</a>
Northern Brewer (Minnesota)	St. Paul, MN	(651) 223-6114	<a href="http://www.northernbrewer.com">www.northernbrewer.com</a>
Northern Brewer (Milwaukee)	Milwaukee, WI	(414) 935-4099	<a href="http://www.northernbrewer.com">www.northernbrewer.com</a>

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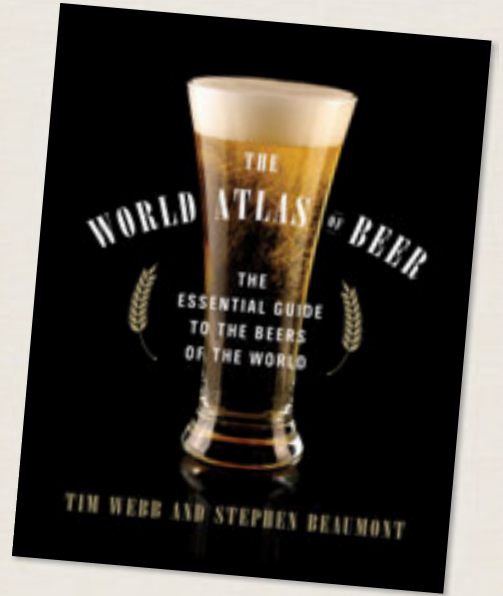
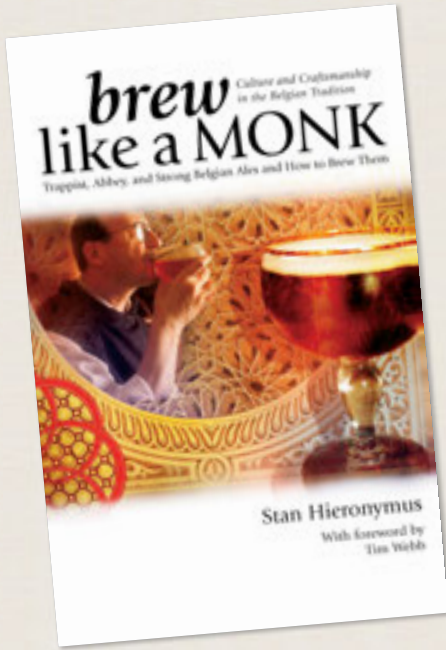
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# PRODUCTS & SERVICES

## FEATURED

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Custom Home Pubs	Residential & Commercial Draft Systems	(704) 315-5223	<a href="http://www.customhomepubs.com">www.customhomepubs.com</a>
Magic Happens Travel, Cruises and Incentives	Alaska Brews Cruise	(919) 636-6208	<a href="http://www.magichappens.com">www.magichappens.com</a> <a href="http://www.alaskabrewscruise.com">www.alaskabrewscruise.com</a>
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<b>The Beer Connoisseur® Apparel</b>	<b>Logo'd Clothing for Beer Connoisseurs!</b>	<b>(404) 981-8342</b>	<b><a href="http://www.beerconnoisseur.com/catalog">www.beerconnoisseur.com/catalog</a></b>

# BOOKS & LITERATURE



# BOOKS & LITERATURE

## FEATURED

<b>TITLE</b>	<b>AUTHOR(S)</b>	<b>WEBSITE</b>	<b>RETAIL</b>
A Perfect Pint's Beer Guide to the Heartland	Michael Agnew	<a href="http://www.aperfectpint.net">www.aperfectpint.net</a>	\$24.95
Brew Like a Monk: Trappist, Abbey, and Strong Belgian Ales and How to Brew Them	Stan Hieronymus	<a href="http://www.brewlikeamonk.com">www.brewlikeamonk.com</a>	\$17.95
Brewing with Wheat: The 'Wit' and 'Weizen' of World Beer Wheat Styles	Stan Hieronymus	<a href="http://www.brewingwithwheat.com">www.brewingwithwheat.com</a>	\$17.95
Colorado Breweries	Dan Rabin	<a href="http://www.coloradobreweriesbook.com">www.coloradobreweriesbook.com</a>	\$19.95
Craft Beer for the Homebrewer: Recipes from America's Top Brewmasters	Michael Agnew with Billy Broas, Denny Conn, Matthew Schaefer & Jordan Wicklund	<a href="http://www.aperfectpint.net">www.aperfectpint.net</a>	\$24.99
For The Love of Hops: The Practical Guide to Aroma, Bitterness and the Culture of Hops	Stan Hieronymus	<a href="http://www.fortheloveofhops.com">www.fortheloveofhops.com</a>	\$19.95
La Route des Grands Crus de la Bière	Martin Thibault et David Lévesque Gendron	<a href="http://www.amazon.com/Route-grands-crus-bière-La/dp/276440767X">www.amazon.com/Route-grands-crus-bière-La/dp/276440767X</a>	\$29.95
Les Saveurs Gastronomiques de la Bière	Martin Thibault et David Lévesque Gendron	<a href="http://www.amazon.ca/Saveurs-gastronomiques-bière-Lévesque-Gendron/dp/2897110678">www.amazon.ca/Saveurs-gastronomiques-bière-Lévesque-Gendron/dp/2897110678</a>	\$69.95
New York Breweries: 2nd Edition (Breweries Series)	Lew Bryson and Don Cazentra	<a href="http://www.amazon.com/New-York-Breweries-Lew-Bryson/dp/B005FOGFYG">www.amazon.com/New-York-Breweries-Lew-Bryson/dp/B005FOGFYG</a>	\$19.95
Oregon Breweries	Brian Yaeger	<a href="http://www.stackpolebooks.com/showproducts.cfm?WPCID=1062">http://www.stackpolebooks.com/showproducts.cfm?WPCID=1062</a>	\$19.95
Red, White, & Brew: An American Beer Odyssey	Brian Yaeger	<a href="http://beerodyssey.blogspot.com">http://beerodyssey.blogspot.com</a>	\$14.95
San Diego Beer News: Complete Guide to San Diego Breweries	Brandon Hernández	<a href="http://www.amazon.com/dp/B00FWISDJK">www.amazon.com/dp/B00FWISDJK</a>	\$6.99
The Beer Drinker's Guide to Munich	Larry Hawthorne	<a href="http://www.beerdrinkersguide.com">www.beerdrinkersguide.com</a>	\$16.95
The Pocket Beer Guide: The Essential Handbook to the Very Best Beers in the World	Stephen Beaumont and Tim Webb	<a href="http://www.amazon.com/The-Pocket-Beer-Guide-Essential/dp/1454906472">www.amazon.com/The-Pocket-Beer-Guide-Essential/dp/1454906472</a>	\$14.95
The World Atlas of Beer: The Essential Guide to the Beers of the World	Tim Webb and Stephen Beaumont	<a href="http://www.amazon.com/The-World-Atlas-Beer-Essential/dp/1402789610">www.amazon.com/The-World-Atlas-Beer-Essential/dp/1402789610</a>	\$30.00

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# DISTRIBUTORS

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United is the largest beverage alcohol wholesaler in both Georgia and Alabama. The fourth generation of the Hertz family is involved in a leadership role, making United one of the 2-3 percent of family businesses that are able to successfully transition beyond the third generation. The Hertz family remains focused on growth, leveraging its most distinct market advantages in order to maintain its upward momentum. Its talented and innovative team of sales representatives and brand builders has the unique ability to recognize synergies between all three categories of alcohol, making it possible for United to grow its product portfolio and business successfully in Georgia and beyond.

United's history provides a solid foundation for its craft beverage portfolio and local philanthropic initiatives.

## FEATURED

<b><i>DISTRIBUTOR</i></b>	<b><i>LOCATION</i></b>	<b><i>PHONE</i></b>	<b><i>WEBSITE</i></b>
Turner Beverage Company	Huntsville, AL	(256) 852-2183	<a href="http://www.turnerbeverage.com">www.turnerbeverage.com</a>
Sentman Distributors, Inc.	Elkton, MD	(800) 492-1135	<a href="http://www.facebook.com/pages/sentman-distributors-inc">www.facebook.com/pages/sentman-distributors-inc</a>
Coastal Beverage Company	Elizabeth City, NC	(252) 338-3690	<a href="http://www.coastal-bev.com">www.coastal-bev.com</a>
Coastal Beverage Company	Farmville, NC	(252) 753-3332	<a href="http://www.coastal-bev.com">www.coastal-bev.com</a>
Coastal Beverage Company	Pollocksville, NC	(252) 288-3475	<a href="http://www.coastal-bev.com">www.coastal-bev.com</a>
Coastal Beverage Company	Wilmington, NC	(910) 799-3011	<a href="http://www.coastal-bev.com">www.coastal-bev.com</a>
Carter Distributing Company	Chattanooga, TN	(423) 266-0056	<a href="http://www.carterdist.com">www.carterdist.com</a>

# IMPORTERS



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# IMPORTERS

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Artisanal Imports is an importer of specialty beers from England, Germany, Belgium and beyond. Our portfolio of fine ales and lagers is broad and represents a wide range of beer styles, but it is not our mission to collect every small brewery across Europe. We believe in working in full partnership with our breweries and are careful to select beers that are high quality, interesting and that do not overlap.

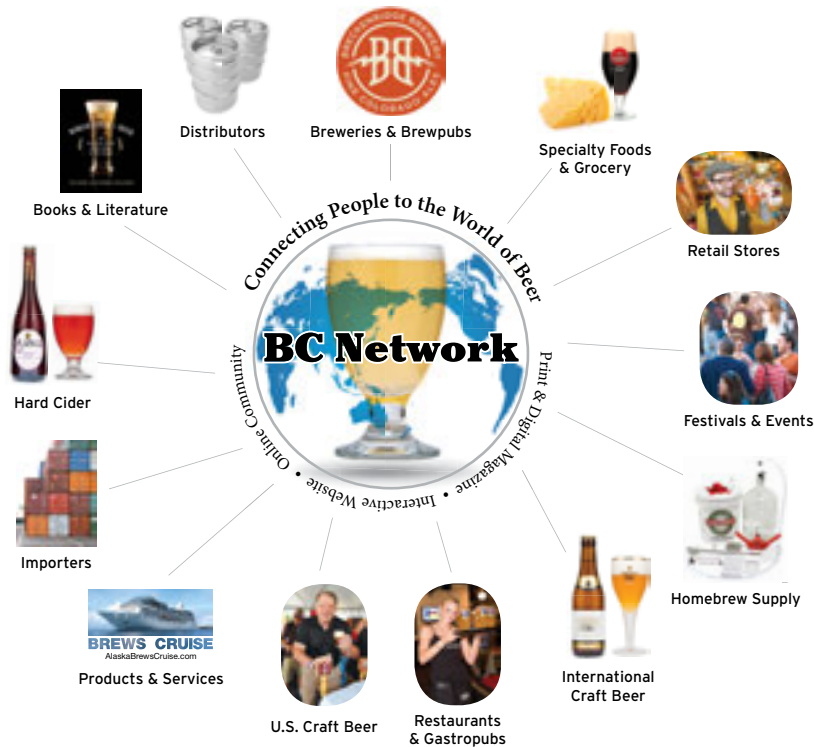
### Portfolio

Antwerpse Brouw Compagnie  
Aspall Cider House  
Brasserie St-Feuillien  
Brouwerij Bocker  
Brouwerij Bosteels  
Brouwerij Huyghe  
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# BC NETWORK MEMBER INDEX



## MEMBERS

Ale Yeah!  
 Artisanal Imports  
 Austin Homebrew Supply  
 Barb's Beer Emporium  
 Bestway Grocery  
 Beverage World  
 Blue Heron Beer, Wine and Deli  
 Boston Beer Company  
 Breckenridge Brewery  
 Brew Paw Beer Gear  
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 Carter Distributing Co.  
 Coastal Beverage Co.  
 Craft Beer Cellar  
 Custom Home Pubs  
 Decatur Package Store  
 Flying Saucer

Green's Discount Beverages  
 Healthy Home Market  
 Highland Brewing Co.  
 Historic Casanova Liquor Store & The Nova Wine Bar  
 Hop City  
 Mac's Beer & Wine  
 Meddlesome Moth  
 Northern Brewer  
 Olde Blind Dog Irish Pub  
 Red Brick Brewing Co  
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 Savi Provisions  
 Sentman Distributors, Inc.  
 Smyrna Beer Market  
 St. Arnold Brewing Co.  
 Stinky Brooklyn  
 Taco Mac

The Beer Growler  
 The Four Firkins  
 Three Blind Mice  
 Turner Beverage Co.  
 United Distributors

The beer business is one of few in the world regularly referred to as a community. Since our readers consist of both beer enthusiasts and industry participants, we have created the *BC Network* to better connect this community within the magazine.

**\*Coming Late 2014.** Engage the *BC Network* interactively through our new online business directory at [www.BeerConnoisseur/Network](http://www.BeerConnoisseur/Network)

# 972 Years Later, We're Still Getting Straight A's.

When you've been brewing beer since the year 1040, your expectations tend to be a little higher. Even though we received the best report card of any beer in the world, we're never satisfied. Maybe that's why we brew the best beers in the world. Enjoy any Weihenstephan beer and taste one of the greatest beers in the world for yourself.



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"World's Best Strong Wheat Beer"

"World's Best Bavarian Kristal"

"World's Best Dark Wheat Beer"

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SMOOTH MALT BACKGROUND, RICH YEAST FLAVORS, SPICY, WITH FRUITY BANANA OVERTONES.

98



FLAVORS OF DARK MALTS, AND RICH FRUITINESS OF BANANA. REMINISCENT OF A CLOVE.

95



MEDIUM HOPS AND LOTS OF MALT WITH A MILD SWEETNESS. REMINISCENT OF MALTED MILK, MARMALADE AND CARAMEL.

94



REFRESHINGLY EFFERVESCENT WITH BANANA AND TROPICAL FLAVORS. INTENSELY SPICY AROMA WITH POWERFUL HINTS OF CLOVES AND A GENTLE HINT OF HOPS.

90



VERY POWERFUL FLAVOR, LOTS OF RIPE BANANA AND TROPICAL FLAVORS. GOOD SWEETNESS AND ALCOHOL IN BALANCE. FULL MALT BACKGROUND, RICH YEAST FLAVORS, SPICY.

95



FLOWERY, GOLDEN LAGER, SWEET TASTING WITH A BIG MALTY AROMA. FRUITY, LIGHT, PALE, LIGHT SPARKLING.

90



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