


Charting Your Passage to the New World of Craft Brewing

MID-ATLANTIC

BREWING NEWS

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HOPS AND HIGHER EDUCATION:



UMD, VSU Trials Aid Local Growers By MABN Staff

Harvesting hops at the University of Maryland's research garden in Keedysville. PHOTOS COURTESY OF BRYAN BUTLER

There's no denying that 2018 was a better year for mushrooms than hops, with mid-Atlantic cities from Wilkes-Barre to Richmond setting records for rainfall.

But even during normal conditions, hops have a hard time acclimating themselves to the East Coast, as a result of the humid climate; pests and mildew; and fewer hours of daylight during the key summer growing season.

However, two of the region's institutions of higher learning, University of Maryland and Virginia State University, have



Bryan Butler of UMD's School of Agriculture and Natural Resources.

planted experimental hop plots in an effort to identify those strains that the region's farmers can grow most profitably.

"My response two years ago was that you can't grow hops in Maryland – they won't grow!" insisted Bryan Butler of UMD's School of Agriculture and Natural Resources. Although skeptical, he was persuaded to head the East Coast Hops Project in partnership with Flying Dog Brewery in Frederick, Md. He oversees a half acre at

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Top- The brewery and vintage pick-up truck at Milkouse Brewery at Stillpoint. Middle- The brew crew turn out craft beers from at least 80% Maryland-grown and processed ingredients. From left to right, they are assistant brewer Harry Harne; general manager Sarah Healey; and head brewer Brad Humbert. PHOTO BY STEVE FRANK

By The Brews Brothers (Steve Frank & Arnold Meltzer)



People want to know, and should know, where their food, including beer, comes from."

That's the firm belief of Tom Barse, owner of Maryland's first farmhouse brewery, which opened in 2013 in Mt. Airy. All of his beers are at least 80% brewed from ingredients grown and (in the case of grains) malted in state.

Within five years, Barse – who has farming in his blood on both sides of his

See Milkouse p. 3



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Calendar of Events

Sign up for our MABN Hop Tips email newsletter at <http://brewingnews.com/hoptips>
 A comprehensive, bi-weekly event email newsletter, compiled by John Vaccarelli.
Visit our online calendar at <http://www.brewingnews.com/calendar>

Calendar compiled by John Vaccarelli, Greg Kitsock & Jamie Magee.
Organizers: Next print calendar covers February/March. Contact MABN by Jan 10.
Submit your event: <http://www.brewingnews.com/submitevent.html>
Advertisers listed with URL; early April events must advertise for Feb/Mar inclusion.

December

- Dec. 1, *Valley Forge Beer & Cider Festival*, Oaks, Pa. 631-940-7290
- Dec. 1, *Bissell Brothers Showcase*, Washington, D.C. ChurchKey. 202-567-2576
- Dec. 1, *Field Dayz Fest*, Williamsburg, Va. Colonial Williamsburg Art Museum. 757-790-2299
- Dec. 1, *Craft Beer Festival*, Allentown, Pa. Fegley Brew Works. 610-433-7777
- Dec. 1, *Inaugural Winter Warmer Fest*, Sterling, Va. Rocket Frog Brewing. 571-375-7920
- Dec. 1, *Philly Winter Warmup*, Philadelphia, Pa., 23rd St Armory.
- Dec. 1-3 *Bed & Brew Package*, Cooperstown, N.Y. Inn at Cooperstown. 607-547-5756
- Dec. 2, *Freeze-Up 5k*, Perkasie, Pa. Free Will Brewing. 267-354-0813
- Dec. 3, *Pub History*, Charles Town, W.Va. Abolitionist Ale Works. 681-252-1548
- Dec. 4, *Chanukah Brew Ha Ha*, Baltimore, Md. Union Craft Brewing. 410-467-0290
- Dec. 4, *Holiday Beer Dinner*, Fairfax, Va. Dogfish Head Alehouse. 703-961-1140
- Dec. 5, *Mad Fox Holiday Beer Tasting Event*, Falls Church, Va. Mad Fox Brewing. Featuring the legendary Bob Tupper. madfoxbrewing.com
- Dec. 6, *VIP Brewers Night*, Buffalo, N.Y. Special Casks. Mr. Goodbar. buffalocaskale.com
- Dec. 7, *23rd Anniversary Party + Can Release*, Halethorpe, Md. Heavy Seas. 410-247-7822
- Dec. 7-9, *Buffalo Cask Ale Festival*, Buffalo, N.Y. Mr. Goodbar. buffalocaskale.com
- Dec. 8, *2nd Annual Brew & Buddy Run*, Charlottesville, Va. Paramount. 434-979-1333
- Dec. 8, *IPA Fest*, Chantilly, Va. Mustang Sally Brewing. 703-378-7450
- Dec. 8, *Crozet Winter Brews Festival*, Crozet, Va. Claudius Crozet Park. crozetbeerfest.com
- Dec. 9, *Holiday Extravaganza*, Washington, DC. 3 Stars Brewing 3starsbrewing.com
- Dec. 14, *Release The Gingerbread Man*, Va. Mountain Valley Brewing. 276-833-2171
- Dec. 15, *Excelling At Your Crafts*, Philadelphia, Pa. A Brewing Symposium University Of The Sciences. 215-596-8800
- Dec. 15, *Winter Brewfest Snowshoe Mountain*, Snowshoe, W. Va. 877-441-4386
- Dec. 16, *National Lager Day Brewery Walking Tour*, Philadelphia, Pa. Led by Pete Woodall & Rich Wagner. facebook.com/events/299187744281535

January

- Jan. 12, *Cask Fest*, Ewing Township, N.J. River Horse Brewing riverhorse.com
- Jan. 18, *First Anniversary Celebration*, Selinsgrove, Pa. Isle of Q Brewing quebrew.com
- Jan. 18-20 *Bed & Brew Package*, Cooperstown, N.Y. Inn at Cooperstown. 607-547-5756
- Jan. 19, *Cheers, Morristown: A Beer, Wine & Spirits Fest*, Morristown, N.J. Morristown Armory cheersmorristown.com
- Jan. 26, *Dawn of a Dark Day V*, Purcellville, Va. Adroit Theory Brewing adroit-theory.com
- Jan. 26-27, *Asbury Park Beerfest*, Asbury Park, N.J. Convention Hall asburyparkbeerfest.com

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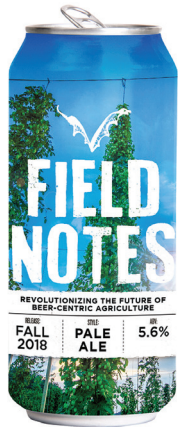
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Hops continued from cover

UMD's Agricultural Experiment Station in Keedysville, Md. planted with 24 strains of hops.

And in spite of the wet weather and infestations of powdery mildew ("I feel like I'm in the triage room every day," complained Butler last spring), the research farm this year yielded enough cones for Flying Dog to brew a 50-bbl batch of a pale ale called Field Notes containing a pound per barrel of Nugget, Crystal, Glacier, Chinook and a lesser known Serbian variety called Vojvodina.



Flying Dog Brewery this fall released draft and canned versions of Field Notes, a pale ale with hops from the University of Maryland's East Coast Hop project.
PHOTO COURTESY OF FLYING DOG BREWERY

Winners and Losers

"Ultimately, we want to make recommendations to local growers," says Flying Dog brewmaster Ben Clark, and the experiment (now in its third year) has already yielded important data on what strains hop farmers should plant and which ones they should avoid.

Centennials have been a failure, he reports. Chinook and Columbus do well, as does the New Zealand variety Southern Cross and the South African strain Southern Brewer. Yields for Canadian Red Vine, a nearly forgotten variety popular in the nineteenth century, have been "through the roof," he reports. Alas, the 2017 crop was marred by onion-like and grassy notes. "This year they're more fruity, with spicy and herbal notes – they've changed!" says Clark. He's impressed enough that he plans to brew a pilot batch to see how the hop "presents itself" in a beer.

Just as important as choosing the right strains is being able to process and preserve the hops. "Initially, we had people come by with trash bags full of wet whole hops – they'd go bad pretty completely," recalls Clark of the early attempts at growing hops locally. The UMD hops come in the form of vacuum-sealed pellets. Clark plans to brew another 50-bbl batch of Field Notes in the spring, perhaps tweaking the recipe to yield an ale with a more fruit-forward profile.

The Virginia Challenge

Meanwhile, Virginia State University, on a farm in Petersburg about three miles from campus, is raising its own experimental garden of hops, evaluating more than 30 different varieties, from well-known strains like Columbus and Saaz to less familiar

types like Teamaker (a type of hop with the bitterness bred completely out, but which retains an herbal, black-tea aroma).

Associate Professor Laban K. Rutto has overseen the project since it began in 2014. Besides testing different strains, he and his team are also monitoring how five hop varieties (Cascade, Chinook, Newport, Nugget and Zeus) respond to different irrigation and fertilizer regimens at three different locations.

Carytown's Garden Grove Brewing has been experimenting with these homegrown hops to see how they perform in beer, brewing a special batch of their *Capital Stout* accented with VSU-grown Cascades and orange peels.

This past summer Rutto toured the hop fields of Oregon and Washington and networked with hop industry professionals. His conclusion: "Hop growers will find it difficult to break even or make money if they rely on publicly released varieties." The climate in Virginia is too different, pests and disease present a tremendous challenge, and small growers just can't compete against the "efficiency and scale" of the hop industry in the Pacific Northwest.

One possible solution: search out hops that were grown by our colonial forebears that escaped into the wild and adapted themselves to the local environment. These hops could be used in a breeding program to develop a uniquely Virginia brand.

University of Maryland researchers have also considered this possibility. According to Butler, they've dropped a strain called Neo 1 from the program due to lack of yield, and "we hope to replace it with a hop that has been around the area for a long time but I have to propagate it first and if I can make enough plants I will plant them in the spring."

Research, however, is ongoing, and hopes are still high. "I mean, who knows?" pondered Michael Brandt, head brewer and owner of Garden Grove, in an article last year in *Richmond Magazine*. "Some variety here might have one of the most sought-after unique hop flavors in the world, and all of a sudden, acres all over the state are full of that one variety. It's totally possible."

Greg Kitsock and Annie Tobey contributed to this article.

Milkhouse continued from cover

family, dating back to his grandparents from Maryland and County Galway, Ireland - intends to source 100% of his raw material from Maryland growers and maltsters.

It's just as important for Maryland agriculture as for consumers, he asserts. "In addition to helping us make the best beer possible, we are putting money right back into our local farms."

That might seem like a tall order for a brewery so far removed from the hopyards of Yakima Valley and the barley fields of Idaho, Montana and North Dakota. But agriculture in the First State has come a long way in supporting the state's burgeoning population of breweries.

Other than the "excellent brewing water" that Barse draws from his well, barley is the brewery's biggest need. Back in 2016, when he began his all-Maryland quest, Barse estimated that 6,000 acres of malting barley would have satisfied the needs of all the craft beer made in the state. In fact, Maryland grows about 50,000 acres of feed barley each year, but a mere 200 acres of malting barley.

"One of the primary limiting factors for growing malting barley in the state has been the availability of local maltsters," says Lindsay Thompson, executive director of Maryland Grain Producers. That's changing with the advent of businesses like Dark Cloud Malthouse, Chesapeake Malting and Proximity Malt (the latter just across the state border in Laurel, Del., although it obtains its grains partly from Maryland).

"Chesapeake has a steady supply of 6-row pale malt and we are able to call and have it delivered in a matter of days," says Barse. Often they'll brew the same day that the grain finishes the malting process, a distinct advantage in terms of freshness.

Milkhouse has to be flexible in switching from one base malt to another, especially as local growers experiment with new cultivars to determine what grows best in the area. That can be a challenge. "Each variety of barley has its pros and cons and we make regular adjustments accordingly, from milling to mash pH," explains head brewer Brad Humbert. "We are finding certain malts provide subtle character that complement specific styles." He cites "the great pilsner malt" made from the Calypso barley that Milkhouse uses whenever possible in its

Homestate Hefeweizen .



Tom makes beer, grows hops and keeps bees on his 47-acre Stillpoint Farm, while his wife Carolann raises Leicester Longwool sheep.

PHOTO COURTESY OF MILKHOUSE BREWERY

Hops and Sheep

Maryland also has three large hop growers (Black Locust, Pleasant Valley and Big Truck Farm, which is owned by a founder of Under Armour), as well as many smaller hop farms. Barse himself serves as president of the Northeast Hop Alliance, the umbrella group for regional hop growers. He cultivates an acre of hops that he planted years ago, including Cascade, Chinook, Southern Cross and a local variety called Catocin Heritage that was planted in 1820 at a nearby farm. His wife Carolann's interest in animal husbandry led her to raise Leicester Long Wool Sheep. They graze in

Milkhouse continued on next page



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Milkhouse continued from p. 3

the hopyard, managing weeds and stripping foliage from the bottom of hop bines to increase air flow and help prevent diseases that result from a damp environment.

The terroir affects hop quality. Locally grown Cascades, notes Barse, lean more towards the piney, herbal and spicy, with a more subdued grapefruit flavor than their West Coast counterparts. He adds that these traits suit them well for Milkhouse's English-style brews, such as *Goldie's Best Bitter*, a traditional English style that also incorporates locally produced Munich malt.

"We're brewing European beers with a Maryland twist," boasts Barse.

Bark and Barrels

Barse and Humbert have even been experimenting for three years with native Maryland yeasts. Using yeast samples taken from the bark of oak, elm and cherry trees on the farm, they've been fermenting test beers in the farm's former milking parlor. "Some were truly terrible," admits Barse, but he adds that at least one is quite promising. Even the barrels he uses for aging beers are local ... from Maryland's Old Westminster Winery.

So far, Barse produces three beers that are 100% Maryland-sourced. Besides the aforementioned *Homestate Hefeweizen*, they include *Green Farmer Pale Ale 8* and *Dollyhyde Farmhouse Ale* (the latter made with Maryland-raised Brewers Gold hops, Carroll County wildflower honey and locally grown chamomile). A brut IPA will soon join the all-Maryland club. Three other beers hit the 99% mark.

Barse and Humbert now can see the light at the end of the tunnel ... not an oncoming train, but the culmination of a quest that began back in 2012 when Barse helped



Leicester Longwool sheep graze in the hopyard at Tom Barse's Stillpoint Farm, managing weeds.
PHOTO COURTESY OF MILKHOUSE BREWERY

persuade 50 state legislators to co-sponsor a bill allowing farms to brew and sell beer on site.

To make the best product possible, they're working with the Maryland Extension Service on hops and malting grain variety trials, and with Cornell University

"Ultimately, we want to make recommendations to local growers."

and the University of Vermont on hop variety trials. They've even provided their unique Catoctin Heritage hops for evaluation. Meanwhile, Milkhouse makes virtually every list of the best farm-to-glass beers in North

America. Barse comments, "It's not necessarily cool to brew with Maryland ingredients. It's cool to use Maryland ingredients to make beer that tastes really good."

Milkhouse's beers are available year-around at the brewery tasting room at 8253 Dollyhyde Rd. in Mt. Airy (301-829-6950), as well as farmers' markets in Takoma Park and Silver Spring, Md. and such Baltimore establishments as Woodberry Kitchen, Dylan's Oyster Cellar and The Elephant.



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By George Rivers

'Tis the Season

*If barley be wanting to make into malt,
We must be contented, and think it no fault.
For we can make liquor, to sweeten our lips,
Of pumpkins and parsnips and walnut-tree
chips.*

—“Forefather’s Song” (circa 1630)

Colonial Americans learned to brew beer from whatever was available. Pumpkin was not a flavor; it was an indigenous source of fermentable sugars. (The pie spices weren’t added until 1985, when brewpub pioneer “Buffalo Bill” Owens attempted to resurrect colonial-era pumpkin ale and found it too boring to drink without a little cinnamon, nutmeg and ginger.) The fall bounty of pumpkins and other fruiting plants in colonial America contributed to a stronger, more satisfying beer that supplied enough antifreeze to keep your engine running during a New England winter.

Like pumpkins, sour cherries from Schaerbeek once amped up the alcohol-by-volume content of farmhouse lambics quaffed every autumn in Brussels, Belgium. Michael Jackson delineated the classic range of lambic beers as draft *lambic* at 4.4%, bottled *gueuze* at 5.5%, and the seasonal, cherry-accented *kriek* at 6.0%. Modern trends have turned this traditional ranking upside down. Today’s brewers have watered down krieks (and a host of non-traditional fruit flavors) to an abv (2.5–4.0%) more acceptable to the female drinkers that are now the primary market for these soda-pop brews. Re-creations of the traditional style, at traditional strength, are typically preceded with the adjective *oude* (“old”).

While Belgian fruit-flavored lambics are now brewed year-round, American pumpkin beers are still confined—somewhat—to their appropriate season. But even that concession to tradition is slipping into incoherence.

“How to enjoy pumpkin beer? Step one: Throw it in the trash,” reads one popular meme. But for the non-haters out there—jonesing for their annual fix of cinnamon-, ginger- and nutmeg-flavored goodness—pumpkin beer is becoming increasingly difficult to enjoy properly.

Sure, any punk can throw back a sixer of Evolution Brewing’s *Jacques Au Lantern* during the dog days of August, but it takes maturity and foresight to stash a few bottles of *Schlaflly Pumpkin Ale* or *Southern Tier Pumpking* in your cellar in August so you can enjoy them with—or in place of—your Thanksgiving dessert. By the time real

jack-o’-lanterns begin popping up on your neighbors’ porch steps, most pumpkin beers have vanished from the shelves of your local retailer—already replaced by the old ales, barleywines and wee heavies of winter.

Pumpkin beers in August and summer ales in March hardly constitute news. Craft brewing has become increasingly competitive, and being first to market is more critical than ever. What sticks in my craw is how the current environment distorts the very traditions that gave rise to the cornucopia of beer styles we currently enjoy.

Oktoberfest märzens are now brewed year-round in Germany, but only for the U.S. market. Spaten, Paulaner, et al. produce a paler, less malty alternative for German drinkers that is only available during the fall. Similarly, Tröegs Brewing now brews its tasty *Troegenator Double Bock* throughout the year, which somehow makes it a little less tasty, a little less special.

Once upon a time, before the ascendancy of all things IPA, “seasonals” (märzens, pumpkin beers, winter warmers, bocks) were the top-selling “beer style” in America. You could always count on them being fresh, unless an unscrupulous retailer restocked his shelves with the previous year’s leftovers. Twelve months of anticipation seemed to sharpen the beers’ flavors and increase our enjoyment like conversation with a long-time friend, whose recycling of old topics never grows tiresome.

Many of today’s brewers release a once-yearly seasonal every three to four weeks. Sierra Nevada squeezes 13 limited releases into each year, not including new

experimental beers; Founders Brewing in Michigan packs its calendar with no less than 16 annual releases; and, just up the road in Kalamazoo, Bell’s keeps things interesting with two-dozen recurring seasonals and special releases in addition to their eight year-round offerings. Only the most hidebound traditionalist could find fault with such a wealth of selection and diversity.

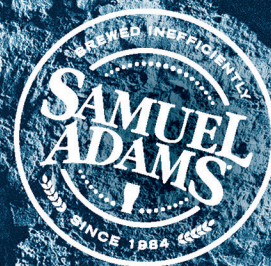
Unlike their brand-loyal forebears, millennials are feasting on variety. On average, they will try 5.1 different brands a month, according to the Brewers Association. Fifteen percent will taste ten or more new brews monthly. Millennial males will purchase a new craft brand 47% of the time. And even an aging boomer like myself strives to drink at least one new beer every day. It’s not that hard to do. Many newer breweries produce an entirely new beer—or variation on a previous brew—every time they fire up the brewkettle.

American brewers were once limited to whatever ingredients were available. Now, they can obtain malt from Germany, hops from New Zealand and vanilla beans from Madagascar, though some of the most prized ingredients (including pumpkins, parsnips, and walnut-tree chips) are still those grown in our own backyard.

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Homebrew News

By George Hummel



Often in my day job at **Home Sweet Homebrew**, we're tapped to assist at various charity events. It can be a demo, or a beer donation, or leading a tutored tasting. Whatever the situation calls for, we're always glad to roll up our sleeves and pitch in.

So it came as no surprise to me, when my wife Nancy returned from a meeting at Philly's **Devils Den**, that I learned I had been volunteered to assist in a charity event for the local chapter of Women Organized Against Rape (WOAR).

I was supposed to brew a beer in a demo at WOAR headquarters in Philly and have the beer ready to serve for the Nov. 4 Brews and Taboos event at the Devil's Den. (For more info, check out my Philadelphia column elsewhere in this issue.)

All this had been decided over the summer and laid out in advance to allow plenty of time for the beer to be brewed, fermented,

conditioned and kegged to be ready for the event. It was decided I would brew in the break room (running water and tables and chairs) at WOAR's office on Sept 27. Sounded fine to me.

Of course, unbeknownst to me, that would turn out to be the day that Christine Blasey Ford would testify in the Brett Kavanaugh hearing. I streamed the hearing during the day, appalled by the partisan derailment of justice that transpired. And as I listened, it occurred to me that this isn't necessarily going to be a group of ladies eager to hear some old white guy talk about beer!

So it was with some trepidation I headed over to set up for the demo. Fortunately, I made a couple jokes about it and things loosened up. The demo went well and the beer was well received at the event!



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WOARior Wit

This recipe is for a 3-gallon batch and has been tweaked with some non-traditional ingredients. It's really more on the imperial side.

Grain Bill
1 lb German pilsner malt
1 lb white wheat malt
1 lb oat flakes

Malt Extract
1 lb Pilsen Light DME (boil 60 min.)
3.3 lb Pilsen Light LME (boil 15 min.)

Hop Schedule
0.25 oz Kent Golding 7.2% (boil 60 min.)

Additives
1 tsp yeast nutrient (boil 15 min.)
2 lb orange blossom honey (boil 15 min.)
1 oz coriander seed crushed (boil 15 min.)
1 oz hibiscus flowers (boil 15 min.)
Peel of a clementine, dried (boil 15 min.)
2 grams grains of paradise (boil 15 min.)
15 oz pomegranate puree (add to keg)

Yeast
Fermentis T-58

Procedure
Heat 3 gallons of water to 170° F. Dissolve one Campden tablet in the water, if using unfiltered municipal water. Coarsely crack malt and suspend in a cheesecloth bag in the brewkettle. Hold for 30 minutes at 150-160 °F. Remove the grain bag and discard. Heat to a boil; dissolve the dried malt extract and the bittering hops. Boil 45 minutes. Remove from burner. Add liquid malt extract, honey, yeast nutrient and spices. Return to boil. Boil 15 more minutes. Ferment. Add puree, keg and force-carbonate.

BOOK reviews



Reviewed by
Martin Morse Wooster

A Drinkable Feast: A Cocktail Companion to 1920s Paris

By Philip Greene
TarcherPerigee 246 pp \$18

I once read about a daily book reviewer for the *London Times* in the 1950s who turned out five reviews a week according to this method. Every morning he would get up and have a big cooked breakfast. He'd then write his review, and at noon would head to his favorite wine bar, where he'd spend the afternoon and evening reading the book he'd review the next day, having a lot of plonk, and chatting with his friends. He'd then repeat this every day, and turned out over 200 book reviews a year.

This gentleman would have felt at home in 1920s Paris, where scores of expatriates (mostly American) lived, spending their days hanging out with their friends, drinking, and occasionally getting some work done. After all-night boozing, it was time for an early morning bowl of onion soup at Les Halles market. The strong dollar

and the weak franc made the cost of living cheap for expatriates, and many bars would let people hang around all day as long as they bought two drinks.

"You drink yourself to death," Bill Garton warns Jake Barnes, the hero of Ernest Hemingway's *The Sun Also Rises*. "You become obsessed with sex. You spend your time talking, not working. You are an expatriate, see? You hang around cafes."

"It sounds like a swell life," Barnes replies. "Where do I sign up?"

A Drinkable Feast is the third book by Philip Greene, a cocktail historian whose previous books were about Ernest Hemingway's drinking and the history of the Manhattan. He is a very lively writer and is very good at finding entertaining anecdotes.

Hemingway is a major character in *A Drinkable Feast*, but the book is full of stories about other authors, as well as artists such as Salvador Dali. Greene also mentions the most important bartenders of 1920s Paris, including Jimmie "the Barman" Charters and Harry MacElhone, owner of Harry's New York Bar. There are also references to writers who were minor but entertaining,

such as Sparrow Robertson, whose job was turning out for the *New York Herald* what his obituary writer called a daily "syntax-slaughtering chronicle" of gossip gathered during his nightly rounds of boozing at Paris bars.

This is a cocktail history, so the book combines stories and cocktail recipes. The bartenders of the 1920s derived their inspiration from everywhere. One fad of this decade, for example, was the notion, invented by Serge Voronoff, that surgically implanting monkey testicles would restore male potency. Voronoff was a quack, but his treatment became part of popular culture. In the Marx Brothers musical *The Cocoanuts* (1929), Irving Berlin wrote the song lyrics that "if you're too old for dancing, get yourself a monkey gland."

Monkey gland surgery is a very bad idea, but you can drink a "monkey gland," which has vodka, Martini-que rhum, Scotch whisky and *zubofka*, a Polish neutral spirit that's illegal in the U.S. because it's flavored with bison grass, an illicit additive.

Paris's bars also made fun of Prohibition. In 1924, a dry in Massachusetts named Delcevere King held a contest to create a new word for "a drinker of liquor made or obtained illegally—a lawless drinker." Two winners split a \$200 prize for coming up with "scofflaw." Ten days after the prize

was awarded, a bartender at Harry's New York Bar created the "Scoff-Law Cocktail," combining rye whiskey, vermouth and grenadine. If you wanted to mock Prohibitionists after a Scoff-Law Cocktail, Harry's would happily sell you another of their inventions—"The Three-Mile Limit."

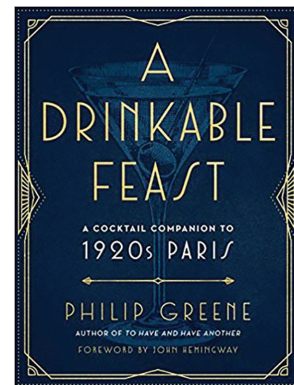
The cocktails Americans consumed in Paris eventually found their way into popular culture. In *The Philadelphia Story* (1940), with a screenplay by Philip Barry,

Cary Grant fixes a cocktail for Katharine Hepburn after she wakes up from a hangover. "It's just the juice of a few flowers," Grant says. "It's a type of stinger. Removes the sting."

"Juice of a few flowers" isn't just a random phrase. Barry was a good friend of Gerald Murphy, a wealthy American who left for Paris in 1921 in part because he thought Prohibition was a sign the U.S. was getting too repressive. He

traveled with Hemingway to Spain to see bull fighting and was such a good friend of F. Scott Fitzgerald that Fitzgerald used him as a model for Dick Diver in *Tender is the Night*. He also created cocktails; Juice of a Few Flowers is one with gin and four fruit juices.

Americans in Paris in the 1920s had a great time—and some produced significant art. Philip Greene shows why the 1920s roared in this wonderfully entertaining book.



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West VIRGINIA beer news

By John Yevuta



Among the many reasons to visit **Wheeling Brewing** is Experimental Tuesday, the last Tuesday of every month, when owner/brewer Jimmy Schulte taps up to eight small-batch beers. A recent visit found *Chardonnay Porter*, *Chocolate Amber* and *Coffee Pale Ale* among the offerings. When available, Jimmy sources hops from the **Knucklehead Hop Farm** in Leetonia, Ohio, where an increase in mature plants this year led to greater production. Wheeling Brewing's kitchen receives local supplies from Grow Ohio Valley and the nearby Jebbia's Market.

At **Abolitionist Ale Works** in Charles Town, brewer Mike Vance never met a local fruit he couldn't turn into a delicious beverage. He just bottled his *American Wild Ale*, made with local peaches and fermented with a wild West Virginia yeast in Virginia wine barrels containing wine lees. He also has a version that uses wild West Virginia

yellow plums. Never one to let local fruit go to waste, he just released *Purple is the New Noir*, a farmhouse ale fermented on wine lees with local black raspberries, fresh rosemary and wine grapes. (The name is a play on his gin barrel-aged series, *Purple Is the New Black*.) *Opequon Kriek* is a barrel-aged sour brown containing plenty of locally harvested tart cherries. This winter Mike will release a tequila barrel-aged golden strong ale that includes wild honey. Locally grown hops are an integral part of his *Beverly Farmhouse* and *Hoppy Saison*.

Congratulations to **Stumptown Ales** in Davis for winning the 2018 Hops Cup at **Hops on the Mon** in Morgantown. Brewer Jon Robeson will brew his annual *Davis Hop Ale*, a pale ale brewed with locally grown hops. According to Cindy Robeson, this year's abundance of rain only affected the amount they had to water their plants, not the quality. The Davis establishment is now offering 16-oz four-packs available only at the brewery. They can a different beer or two every week.

Parkersburg Brewing has a new canning line and will offer several of its beers in aluminum. Also look for a new scotch ale this winter. One of my favorites, *Ash & Ember*, will have a new iteration, *FA&E Apocalypse*, with a target abv of 11.6%.

In Rivesville, **Short Story Brewing** really likes experimenting with coffee in their darker beers, using roasts from two local roasteries: Mountaineer Coffee Roasters and Stone Tower. Short Story might well have to rename itself Novella Brewing after doubling its capacity with a new 20-bbl fermenter and 10-bbl lagering tank. They've also partnered with a local chef to open a full service restaurant at the brewery, dubbed **Street Food Kitchen**.



MABN columnist John Yevuta joins Jimmy Schulte (right), owner/brewer of Wheeling Brewing, to sample a new set of small-batch beers on Experimental Tuesday. PHOTO BY MARY ANN YEVUTA

Roane County's only brewery, **Walton Mountain Brewing** in Walton, is sticking with its oil-field theme by calling its new winter beer (an amber ale with cinnamon sticks and orange peel) *Frozen Drip Winter Ale*. Walton Mountain's business motto is diversify or die: they plan on downsizing their grocery selection while expanding their hardware store, restaurant and brewery venues. Soon to come is a dinner challenge: if you clean your plate in a half-hour, the food is free!

At **Bridge Brew Works** in Fayetteville, December will see the release of *Moxxee Coffee Stout*, a collaborative effort with Moxxee Coffee in Charleston. Moxxee also owns a roasting company in Pittsburgh and will decide which coffee is best for this year's stout. For the cold weather, there are bottles of *Glen Dubbel* that spent a year in *Smooth Ambler Old Scout Barrels* along with *Peregrine Porter*, *Tumble Home* (a barleywine aged in bourbon barrels) and *Corten* (an English-inspired dark amber ale mellowed in *Smooth Ambler Rye Whiskey* barrels).

Every year **Big Timber Brewing** in Elkins makes *Wild & Wonderful West Virginia Wet Hop Ale* with hops grown in Marion County. According to brewer Matt Kwasniewski, the rain didn't affect the crop too

much but the Japanese beetles did a number. Last year they produced 60 bbl of the wet hop ale and another 30 bbl of *Hop Harvest IPA* but, due to beetle damage, only 30 bbl of *Wet Hop* were made in 2018. Big Timber will release its first kettle sour towards the

At Abolitionist Ale Works in Charles Town, brewer Mike Vance never met a local fruit he couldn't turn into a delicious beverage.

end of November: a gose with West Virginia cranberries, rosemary and orange peel.

In an example of West Virginia exceptionalism, Preston County's **Screech Owl Brewing** will provide a breakfast/brunch

for deer hunters featuring country-breakfast foods such as eggs (fixed the way you want them), whole-hog sausage and fresh bacon (the hogs were raised and fattened on their spent grain), along with sausage gravy, biscuits, grits ... the list goes on. On their return, a pint or two of *Preston Harvest Ale* awaits the hunters.

The new ownership at **Greenbrier Valley Brewing** in Maxwelton has purchased a centrifuge that will separate particulates and improve the shelf life of its brews. Greenbrier plans on increasing statewide distribution and getting more product into nearby Virginia. Fermenters have been added and their new canning line will increase production from 170 to 450 cases per day. More *Zona's Revenge*, *Wild Trail Ale* and *Cardinal Red* are on the way.

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What's Brewing in... Virginia



By Steve Marler

A Rethinking and a Relaunch

During its first five years, **Beltway Brewing** in Sterling was 90% focused on contract-brewing other people's beers. Now, owner Stan Sellier wants more stability and recognition for his own beers. "Quite honestly, we do a great job with our client, then our client moves along and outgrows us." He cites **Grimm Artisanal Ales** in Brooklyn, which Beltway helped grow "from a small husband-and-wife gypsy team to a huge brand with a cult following."

Beltway can brew 8-10,000 bbl a year and Sellier's goal is to devote up to 20% of that capacity to his own brands. Distribution will be very close to home (cans are currently available at **Total Wine**). Initially, Beltway will put out a little more *Hansel Sour IPA*; *HOV*, a blonde ale, will be available in December. A couple more brands are in the works.

"As a beer drinker I always thought it was a cool thing that you come to Beltway and never know what you're going to get," reflected Sellier. "But for a lot of consumers, we found that they ... want to have at least a couple of dependable ones that they can count on always being there." Beltway will try to keep a few staples on tap, but "on top of that you'll have the really cool variety of our clients' beers on as well."

In the meantime, Beltway is brewing beer for **Ornery Beer Co.**'s relaunch. Owner Randy Barnette expects to open his new brewpub, with a 3-bbl system, in December at 3950 University Drive in Fairfax. Next March or April, Barnette plans to inaugurate a production brewery in Bristow with equipment from his Woodbridge brewpub that closed last March.

Teaming Up for Vets

House 6 Brewing in Ashburn tapped *Hero Homes Loco Ale Trail Saison* over Veteran's Day. Proceeds from this brew – a collaboration with **Lost Rhino**, **Old Ox**, **Beltway**, and other Virginia breweries – will benefit **Hero Homes of Loudoun**, an organization that helps disabled veterans achieve home ownership. Coming in December is *Shak'n That Axe*, an imperial brown ale. House 6 will be live with **DC 101** on Thursday, Dec. 13.

Rocket Frog Brewing in Sterling has become one of over 70 breweries to work with the **Black Ale Project**, an initiative started by former U.S. Marine **Dave Pappas** to raise money for veteran-related charities. Look for a can release of *Collaboration Stout* in December. Rocket Frog has also brewed *Snark Infested Waters*, a schwarzbier



Rustico's annual **Novemberfest** in Alexandria on Nov. 3, featuring all Virginia breweries, attracted this bridal party. Bride-to-be **Kristie Hansen** (in white) said she hails from Denmark (she's developing a taste for IPAs) and was set to wed in one week.

PHOTO BY CHARLES PEKOW

in collaboration with **DCBeer.com**. The release party will take place on Dec. 6 at **Meridian Pint** in Washington, DC.

New Hires

Strangeways Brewing in Fredericksburg has welcomed **Brian Mandeville** as their new head brewer. Mandeville, with eight years of professional experience under his belt, most recently brewed at **Fullsteam Brewery** in Durham, NC. He's focused on farmed and foraged beers that express the traditions and heritage of the land that they come from.

Seasonal beers available at both **Strangeways** locations, in Fredericksburg and Richmond, include *Gingerbread Gourd of Thunder* (an imperial pumpkin gingerbread porter); *Tirami'zu Brew*, a rum barrel-aged porter; *Ampelos*, a saison brewed with wild grapes foraged on the brewery grounds in Fredericksburg; and *Sing With Animals*, a vanilla sweet stout.

Assistant brewer **Corey Ross** departed **The Farm Brewery At Broad Run** to focus on opening a new facility in Warrenton. Replacing him is server manager and longtime employee **Jonathon Lyons**. The brewery plans to re-release *Wes' Maul*, the Belgian-style triple that won a bronze at the Virginia Craft Brewers Cup last year, and a brand new triple IPA named *Mosacco*. Other beers in the works include a series of milk stouts (an unadulterated version, a second with chocolate and bananas, and a third with coffee and jalapenos). For Christmas, they're bringing back *Punky Sprucester X-mas Special*, their schwarzbier infused with spruce.

In Fredericksburg, **Aidan Williams** has joined the **Spencer Devon Brewing** team as the new assistant brewer. **Spencer Devon's** winter seasonal *Rocko's Milk Stout* is back, and a "graf" – a beer/ cider hybrid – is set for release.

Brewery Blowouts

Adroit Theory Brewing in Purcellville is making plans for **Dawn of a Dark Day V**, its fifth anniversary party, in January. Owner **Mark Osborne** promises a ton of new releases, including ten barrel-aged variants of their imperial stout, *Dia de los Muertos*. Bottles will be available over the course of a week, along with a collector's case containing all 10 bottles, plus two exclusive bonus beers and custom glassware. (Only 100 cases were made.) DJ's will play all day,

VA continued on p. 21



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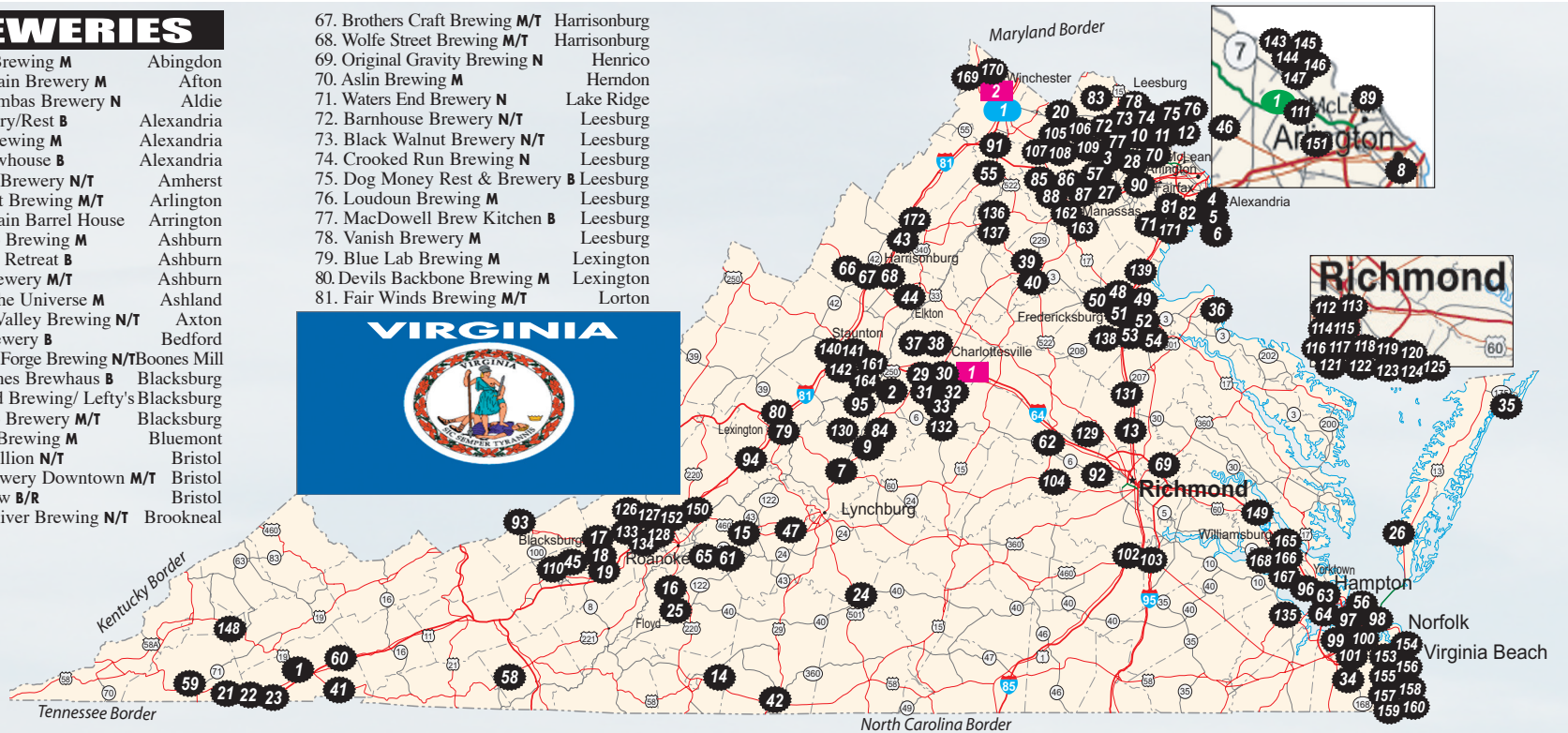


Enjoy Responsibly. © 2018 Devils Backbone Brewing Company, Hibiscus Hard Lemonade, Lexington, VA

BREWERIES

1. Wolf Hills Brewing M Abingdon
2. Blue Mountain Brewery M Afton
3. Quatro Goombas Brewery N Aldie
4. Hops Brewery/Rest B Alexandria
5. Port City Brewing M Alexandria
6. Portner Brewhouse B Alexandria
7. Loose Shoe Brewery N/T Amherst
8. New District Brewing M/T Arlington
9. Blue Mountain Barrel House Arrington
10. Lost Rhino Brewing M Ashburn
11. Lost Rhino Retreat B Ashburn
12. Old Ox Brewery M/T Ashburn
13. Center of the Universe M Ashland
14. Mountain Valley Brewing N/T Axton
15. Beale's Brewery B Bedford
16. Hammer & Forge Brewing N/T Boones Mill
17. Bull & Bones Brewhaus B Blacksburg
18. Right Mind Brewing/ Lefty's Blacksburg
19. Rising Silo Brewery M/T Blacksburg
20. Dirt Farm Brewing M Bluemont
21. Brew Rebellion N/T Bristol
22. Bristol Brewery Downtown M/T Bristol
23. Studio Brew B/R Bristol
24. Staunton River Brewing N/T Brookneal

67. Brothers Craft Brewing M/T Harrisonburg
68. Wolfe Street Brewing M/T Harrisonburg
69. Original Gravity Brewing N Henrico
70. Aslin Brewing M Hemdon
71. Waters End Brewery N Lake Ridge
72. Barnhouse Brewery N/T Leesburg
73. Black Walnut Brewery N/T Leesburg
74. Crooked Run Brewing N Leesburg
75. Dog Money Rest & Brewery B Leesburg
76. Loudoun Brewing M Leesburg
77. MacDowell Brew Kitchen B Leesburg
78. Vanish Brewery M Leesburg
79. Blue Lab Brewing M Lexington
80. Devils Backbone Brewing M Lexington
81. Fair Winds Brewing M/T Lorton



25. Chaos Mountain Brewing M/T Callaway
26. Cape Charles Brewing B Cape Charles
27. Sweetwater Tavern B Centreville
28. Mustang Sally Brewing M Chantilly
29. Champion Brewing M/T Charlottesville
30. Random Row Brewing M/T Charlottesville
31. Reason Beer M/T Charlottesville
32. South St Brewery B Charlottesville
33. Three Notch'd Brewing M Charlottesville
34. Big Ugly Brewing M/T Chesapeake
35. Black Narrows Brewing M/T Chincoteague
36. Colonial Beach Brewing N/T Colonial Beach
37. Pro Re Nata Brewing LLC M/T Crozet
38. Starr Hill Brewing M Crozet
39. Beer Hound Brewery N Culpeper
6420 Seminole Tr, Ste 12 (434) 985-2192
40. Far Gohn Brewing M/T Culpeper
41. The Damascus Brewery M/T Damascus
42. 2 Witches Brewery N/T Danville
43. Swover Creek Farms Farm Brewery Edinburg
44. MillerCoors/Shenandoah N Elkton
45. River Company Brewery B Fairlawn
46. Mad Fox Brewing B Falls Church
444 W. Broad St, Ste 1 (703) 942-6840
47. Apocalypse Ale Works M Forest
48. 6 Bears & A Goat M/T Fredericksburg
49. Adventure Brewing N/T Fredericksburg
50. Battlefield Brewing B Fredericksburg
51. Highmark Brewery M/T Fredericksburg
52. Maltese Brewing M/T Fredericksburg
53. Red Dragon Brewery M/T Fredericksburg
54. Spencer Devon Brewing M/T Fredericksburg
55. Front Royal Brewing B/M Front Royal
56. Oozlefinch Craft Brwry M/T Ft. Monroe
57. Tin Cannon Brewing N/T Gainesville
58. Creek Bottom Brewing B Galax
59. Busted Still Brewery Gate City
60. Old Glade Brewery M Glade Spring
61. White Rock Brews Goodview
62. Lickinghole Creek M Goochland
63. Bull Island Brewing B Hampton
64. St. George Brewing M Hampton
65. Sunken City Brewing M/T Hardy
66. Pale Fire Brewing M/T Harrisonburg

82. Forge Brew Works M/T Lorton
83. Mad Horse Brewpub B Lovettsville
84. Wood Ridge Farm Brewery M/T Lovingson
85. 2 Silos Brewing B Manassas
86. BadWolf Brewing M/T Manassas
87. Heritage Brewing M/T Manassas
88. Sinistral Brewing N/T Manassas
89. Gordon Biersch B McLean
90. Sweetwater Tavern B Merrifield
91. Backroom Brewery N Middletown
92. Extra Billy's B Midlothian
93. Right Turn, Clyde Brewing N Narrows
94. Great Valley Farm Brewery M Natural Bridge
95. Wild Wolf Brewing B Nellysford
96. Tradition Brewing M Newport News
97. Bold Mariner Brewing M Norfolk
98. Coelacanth Brewing Norfolk
99. O'Connor Brewing M Norfolk
100. Rip Rap Brewing Norfolk
101. Smartmouth Brewing M Norfolk
102. Ammo Brewing N/T Petersburg
103. Trapezium Brewing Petersburg
104. Fine Creek Brewing N Powhatan
105. Adroit Theory Brewing N Purcellville
106. Belly Love Brewing M/T Purcellville
107. Corcoran Brewing M/T Purcellville
108. Jack's Run Brewing N/T Purcellville
109. Old 690 Brewing M/T Purcellville
110. River Company Rest & Brewery B Radford
111. Lake Anne Brew House N/T Reston
112. 7 Hills Brewery B Richmond
113. The Answer Brewpub B Richmond
114. Ardent Craft Ales M/T Richmond
115. Castleburg Brewery & Taproom N/T Richmond
116. Champion Brewing M Richmond
117. Garden Grove Brewing M/T Richmond
118. Hardywood Park Craft M Richmond
119. Isley Brewing N/T Richmond
120. Legend Brewing B/M Richmond
121. Stone Brewing M Richmond
122. Strangeways Brewing M Richmond
123. Triple Crossing Brewing M/T Richmond
124. Vase Brewing M Richmond
125. The Veil Brewing Richmond
126. Big Lick Brewing N/T Roanoke

127. Soaring Ridge M/T Roanoke
128. Starr Hill Pilot Brewery M/T Roanoke
129. Midnight Brewery M/T Rockville
130. Devils Backbone Brewing B Roseland
200 Mosbys Run (434) 361-1001
131. Rusty Beaver Brewery N Ruther Glen
132. James River Brewery, Scottsville
133. Olde Salem Brewing M/T Salem
134. Parkway Brewing M Salem
135. Wharf Hill Brewing Smithfield
136. Hopkins Ordinary Ale Works N/T Sperryville
137. Pen Druid Brewing M/T Sperryville
138. 1781 Brewing M/T Spotsylvania
139. Wild Run Brewing M/T Stafford
140. Queen City M/BOP Staunton
141. Redbeard Brewing N/T Staunton
142. Shenandoah Valley Brewing N/T Staunton
143. Beltway Brewing C Sterling
144. Ocelot Brewing M Sterling
145. Solace Brewing M Sterling
146. Twinpanzee Brewing N/T Sterling
147. Sweetwater B Sterling
148. Sugar Hill Brewing Co. B St. Paul
149. Brass Cannon Brewing M/T Toano
150. Flying Mouse Brewery M/T Troutville
151. Caboose Brewing B Vienna
152. Twin Creeks Brewing M/T Vinton
153. Back Bay Brewing M Virginia Beach
154. Commonwealth Brewing M/T Virginia Beach
155. Gordon Biersch B Virginia Beach
156. Home Republic Brewing B Virginia Beach
157. Pleasure House Brewing M/T Virginia Beach
158. Reaver Beach Brewing Virginia Beach
159. Wasserhund Brewing Virginia Beach
160. Young Veterans Brewing M Virginia Beach
161. Seven Arrows Brewing LLC M/T Waynesboro
162. Old Bust Head Brewing M Warrenton

163. Wort Hog Brewing B Warrenton
164. Stable Craft Brewing B Waynesboro
165. Anheuser-Busch Inc. Williamsburg
166. Alewerks Brewing M Williamsburg
167. Brass Cannon Brwng M/T Williamsburg
168. Virginia Beer M/T Williamsburg
169. Escutcheon Brewing M/T Winchester
170. Winchester Brew Works N/T Winchester
171. Growling Bear Brewing Woodbridge
172. Woodstock Brewhouse M/T Woodstock

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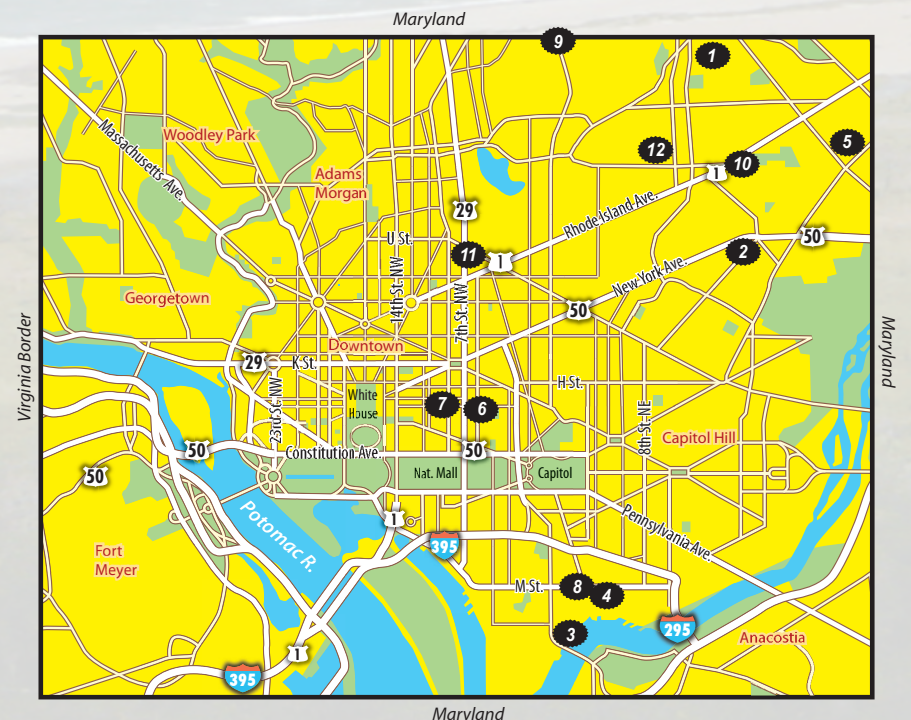
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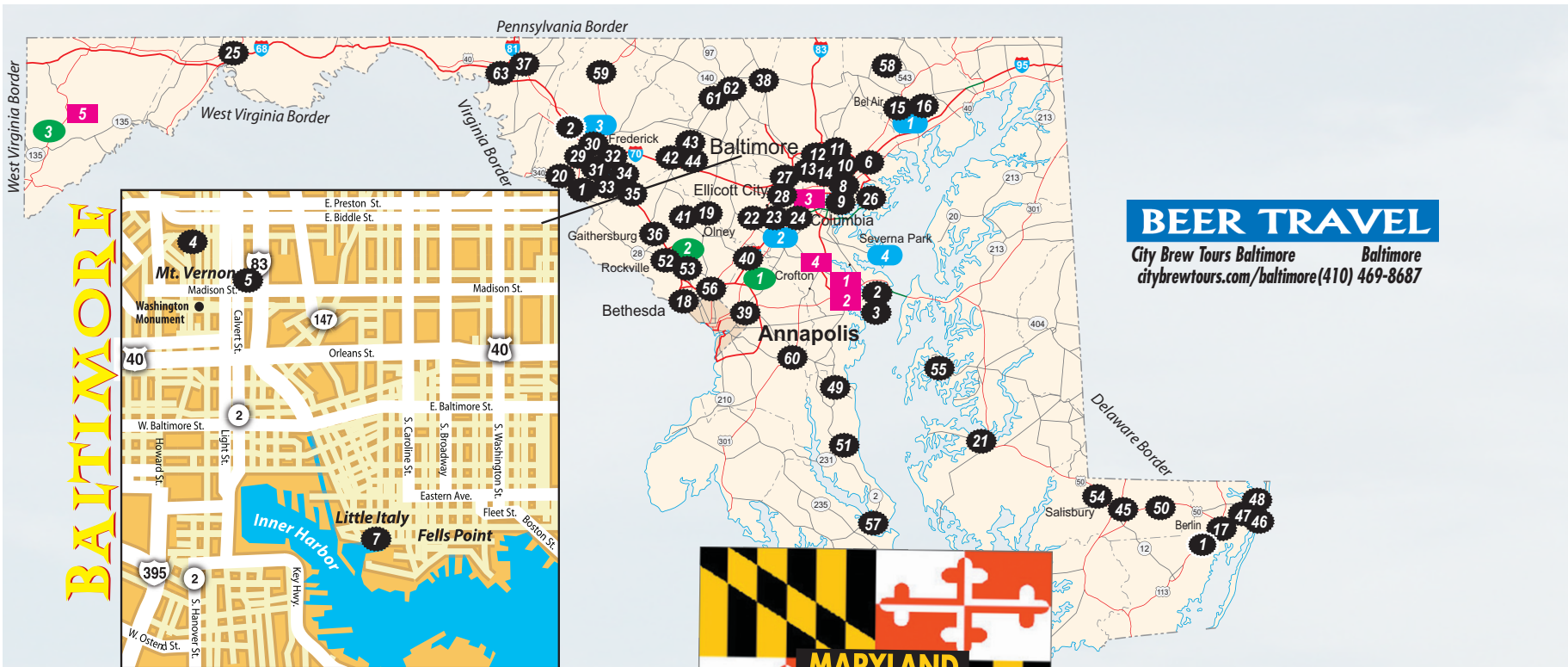
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4. Bluejacket Brewery B Washington
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6. District Chophouse B Washington
7. Gordon Biersch B Washington
8. Gordon Biersch Brewery B Washington

9. Hellbender Brewing M/T Washington
10. The Public Option B Washington
11. Right Proper Brewing - Shaw B Washington
12. Right Proper Brewing - Brookland M/T Washington

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3. Gordon Biersch B Annapolis
4. Brewer's Art B Baltimore
5. Brewhouse No 16 B Baltimore
6. DuClaw Brewing M Baltimore
7. Gordon Biersch Brewery B Baltimore
8. Heavy Seas Beer M Baltimore
9. Monument City Brewing M Baltimore
10. Oliver Brewing M Baltimore
11. Peabody Heights Brewing M Baltimore
12. Union Craft Brewing M Baltimore
13. Waverly Brewing M Baltimore
14. White Marsh Brewing B Baltimore
15. AleCraft Brewery M/T Bel Air
319 South Main St (410) 420-5102
16. Independent Brewing M/T Bel Air
418 North Main St (410) 836-8313
17. Burley Oak Brewing M/T Berlin
18. Rock Bottom B Bethesda
19. Brookeville Beer Farm N Brookeville
20. Smoketown Brewing Station B Brunswick
21. Realevival Brewing M/T Cambridge
22. Black Flag Brewing M Columbia
23. Frisco Taphouse & Brewery B Columbia
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24. Hysteria Brewing Columbia
25. 1812 Brewery M/T Cumberland
26. Key Brewing M Dundalk
27. Ellicott Mills B Ellicott City
28. Manor Hill Brewing N Ellicott City
29. Attaboy Beer N Frederick
30. Barley & Hops B Frederick
31. Brewer's Alley B Frederick
32. Flying Dog Brewery M Frederick
33. Monocacy Brewing M Frederick
34. Olde Mother Brewing M Frederick
35. Rockwell Brewery M/T Frederick
36. Growlers B Gaithersburg
37. Antietam Brewery B Hagerstown
38. Ruhlman Brewing M Hampstead
39. Franklin's Brewery B Hyattsville
40. Jailbreak Brewing M/T Laurel
41. Waredaca Brewing M/T Laytonsville
42. Frey's Brewing M Mt Airy
43. Milkhouse Brewery N Mt Airy
44. Red Shedman Farm Brewery M/T Mt Airy
45. Rubber Soul Brewing M/T N Salisbury
46. Backshore Brewing B Ocean City
47. Fin City Brewing B Ocean City
48. Ocean City Brewing B Ocean City
49. Scorpion Brewing M Owings
50. Tall Tales Brewing B/M Parsonsburg
51. Mully's Brewery M/T Prince Frederick
52. 7 Locks Brewing M Rockville
53. Gordon Biersch B Rockville
54. Evolution Craft Brewing B/M Salisbury
201 East Vine St (443) 260-2337
55. Eastern Shore M St. Michaels
56. Denizens Brewing M/T Silver Springs
57. Ruddy Duck B Solomons Island
58. Falling Branch Brewery N Street
59. Barnwerk Brewing N Thurmont
60. Calvert Brewing M Upper Marlboro
61. Dog Beverage M Westminster
62. Johansson's B Westminster
63. Cushwa Brewing M Williamsport

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2406 Brandermill Blvd (443) 292-4075
5. Mountain State Brewing Co. McHenry
6690 Sang Run Rd (301) 387-3360

BEER STORES

1. Old Line Wine Spirits & Bistro Beltsville
11011 Baltimore Ave (301) 937-5999
www.oldlinewine.com
2. Gilly's Craft Beer & Fine Wine Rockville
2009 Chapman Ave (301) 770-5515
www.gillyschfw.com

HOMEBREW SHOPS

1. Alecraft Brewing Supply Bel Air
319 South Main St (410) 420-5102
2. Maryland Homebrew Columbia
6770 Oak Hall Ln, #108 (410) 290-3768
www.mdhb.com
3. The Flying Barrel Frederick
1781 N Market St (301) 663-4491
4. Annapolis Home Brew Severna Park
836 Ritchie Hwy Ste 19 (410) 975-0930
www.annapolishomebrew.com

BREW on PREMISES

1. Brews Up Berlin
9028 Worcester Hwy, Bldg C(443) 513-4744
www.brewsup.net
2. The Flying Barrel Frederick
1781 N Market St (301) 663-4491

- **Breweries**
B=Brewpub (brew & sell beer/food on premise)
C=Contract Brewery (brew/sell beer off premise)
M=Microbrewery (brew beer/sell off premise)
N=Nanobrewery (3 BBL or less)
T=Taproom (sell beer on premise)
P=Proprietary Brewpub
(sells food and beer exclusively brewed for premise)
R=Regional (large, brew beer/sell off premise)

Beer Bars & Restaurants

Homebrew Shops

Beer Stores

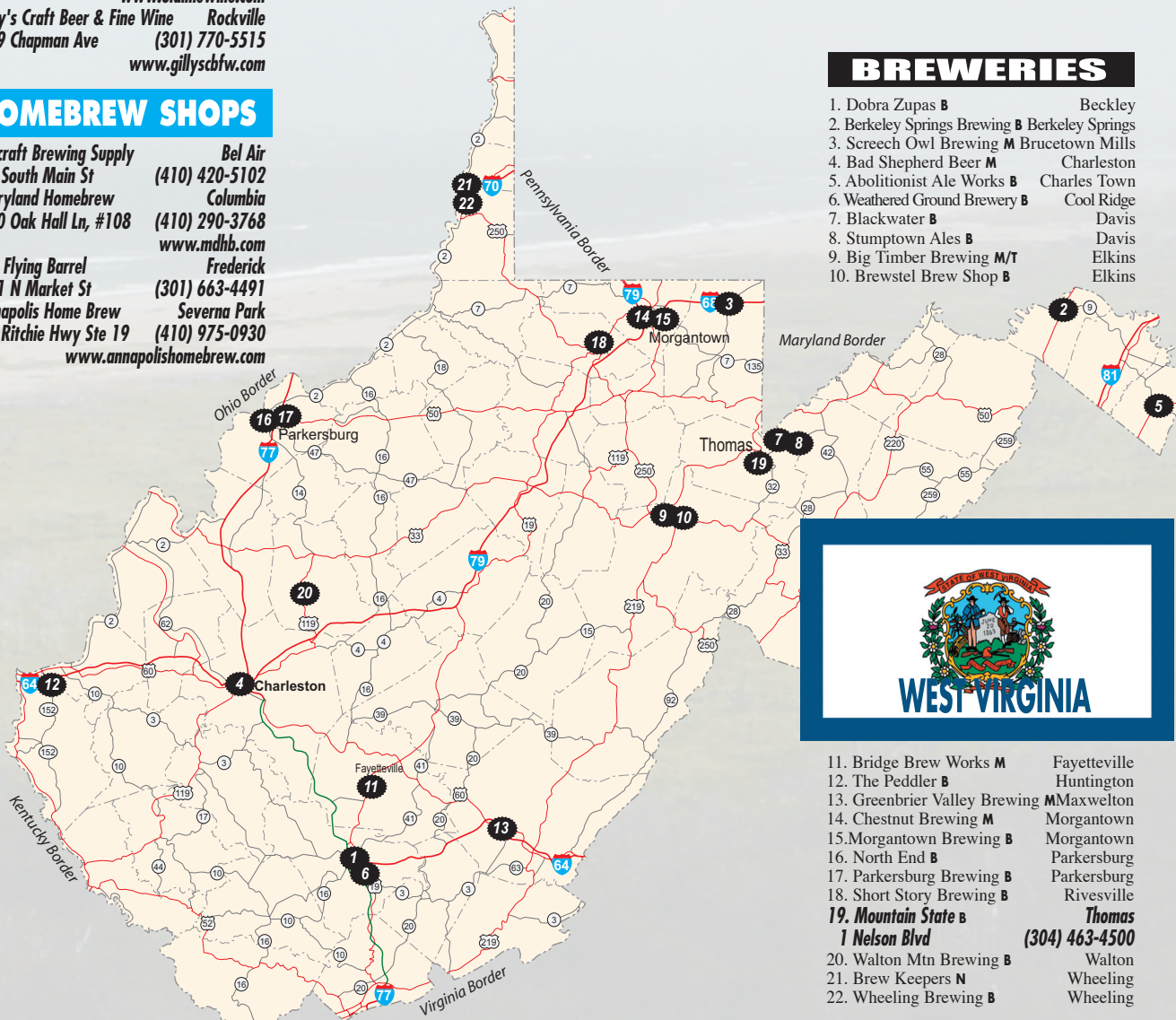
BOP - Brew on Premises

*Call location to find out hours/days of operation

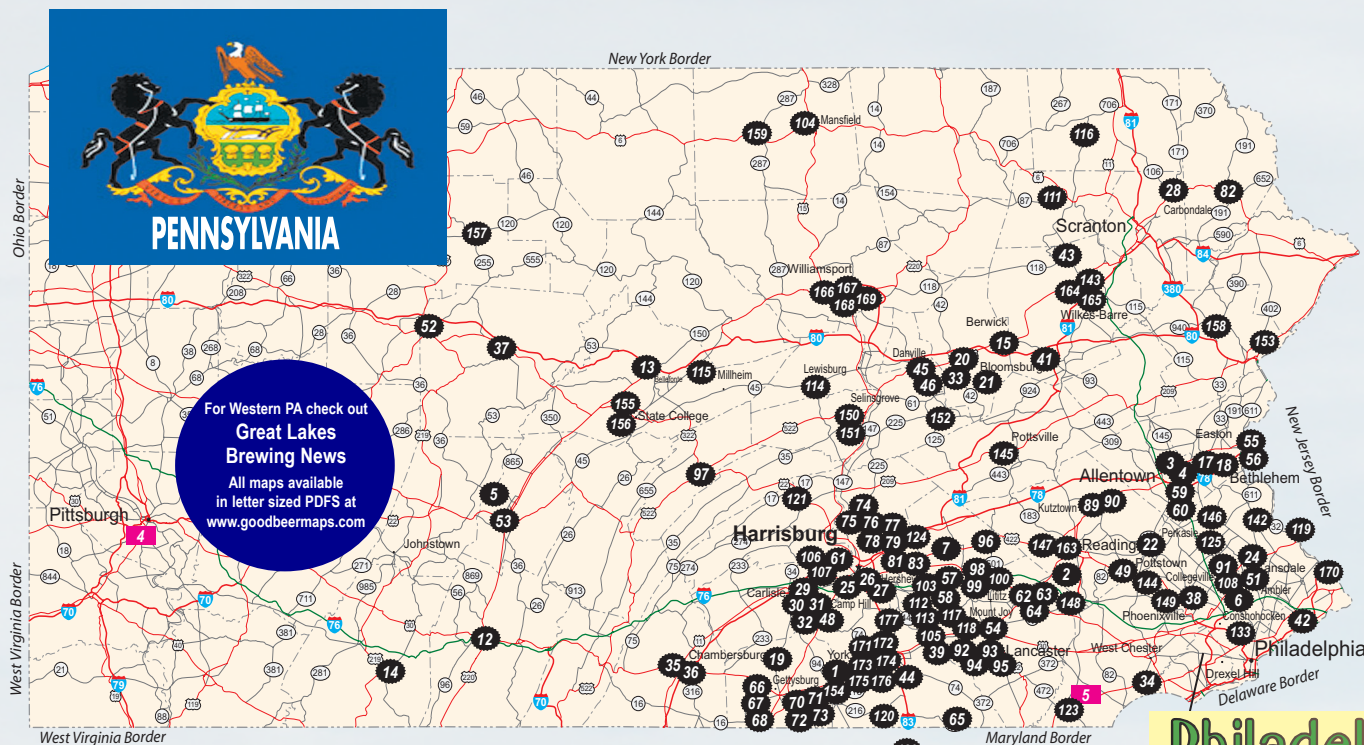
Legend

BREWERIES

1. Dobra Zupas B Beckley
2. Berkeley Springs Brewing B Berkeley Springs
3. Screech Owl Brewing M Brucetown Mills
4. Bad Shepherd Beer M Charleston
5. Abolitionist Ale Works B Charles Town
6. Weathered Ground Brewery B Cool Ridge
7. Blackwater B Davis
8. Stumptown Ales B Davis
9. Big Timber Brewing M/T Elkins
10. Brewstel Brew Shop B Elkins

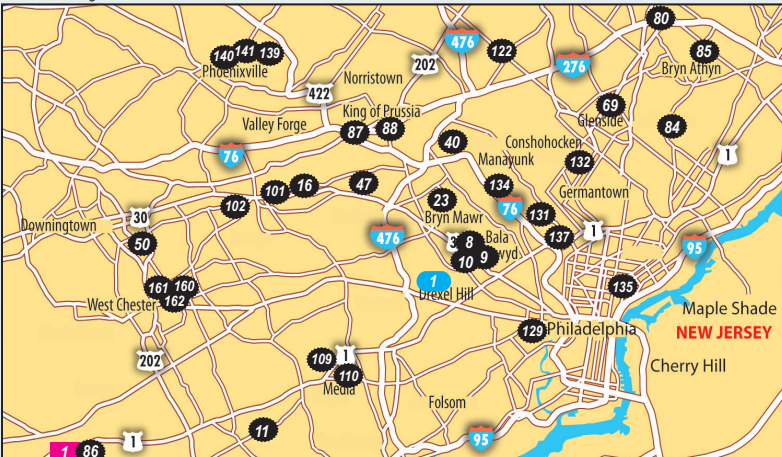


11. Bridge Brew Works M Fayetteville
12. The Peddler B Huntington
13. Greenbrier Valley Brewing MMaxwelton
14. Chestnut Brewing M Morgantown
15. Morgantown Brewing B Morgantown
16. North End B Parkersburg
17. Parkersburg Brewing B Parkersburg
18. Short Story Brewing B Rivesville
19. Mountain State B Thomas
1 Nelson Blvd (304) 463-4500
20. Walton Mtn Brewing B Walton
21. Brew Keepers N Wheeling
22. Wheeling Brewing B Wheeling



Breweries interested in a free listing (one line, name and city) for our directory should email their information to: corrections@brewingnews.com

If interested in an expanded listing or are not a brewery and want to be listed (Beer Bar, Homebrew Shop, Beer Store, BOP, Beer Travel, Meadery, Cidery) please contact: jamie@brewingnews.com



Philadelphia City Map

Philadelphia Regional Map

BREWERIES

1. Center Square Brewing B Abbottstown
2. Stoudt's Brewing B/M Adamstown
2800 North Reading Rd./Rte 272(717) 484-4386
www.stoudtsbeer.com
3. Fegley's Allentown Brew Works B Allentown
4. Hijinx Brewing M/T Allentown
5. Railroad City Brewery M/T Altoona
6. Forest & Main Brewery/Pub B Ambler
7. Rotunda Brewing M Anneville
8. Fermentaria M Ardmore
9. Iron Hill Brewery B Ardmore
60 Greenfield Ave (610) 228-2280
10. Tired Hands Brewing B Ardmore
11. 2SP Brewing M Aston
120 Concord Rd 610-444-3940
12. Olde Bedford Brewing M/T Bedford
13. Robin Hood Brewing B Bellefonte
14. Whitehorse Brewing N Berlin
15. Berwick Brewing B Berwick
16. La Cabra Berwyn
17. Bon Place Brewing M Bethlehem
18. Fegley's Bethlehem Brew Works B Bethlehem
19. Thirsty Farmer Brew Works B Biglerville
20. Marley Brewery & Grille B Bloomsburg
21. Turkey Hill Brewing B Bloomsburg
22. Other Farm Brewing N Boyertown
23. Tin Lizard Brewing B Bryn Mawr
24. Mad Princes Brewing M Buckingham
25. 2050 Brewing B Camp Hill
26. Ever Grain Brewing M/T Camp Hill
27. Highway Manor Brewing M Camp Hill
28. 3 Guys & A Beer'd M Carbondale
29. Burds Nest Brewing M/T Carlisle
30. Desperate Times Brewery B Carlisle
31. Market Cross Pub B Carlisle
113 N Hanover St (717) 258-1234
www.marketcrosspub.com
32. Molly Pitcher Brewing B Carlisle
33. Covered Bridge Brewhaus M Catawissa
34. McKenzie Brew House B Chadds Ford
35. Gearhouse Brewing B Chambersburg
36. Roy Pitz Brewing M Chambersburg

37. Race Street Brew Works M Clearfield
38. Appalachian Brewing B Collegeville
50 W. 3rd Ave (484) 973-6064
39. Columbia Kettle Works B Columbia
40. Conshohocken Brewing M/T Conshohocken
41. Conyngham Brewing M Conyngham
42. Neshaminy Creek Brewing M Croydon
43. North Slope Brewing B Dallas
44. Wyndridge Farm Brewing B Dallastown
45. Old Forge Brewing B Danville
46. Rock God Brewery N/T Danville
47. McKenzie Brew House B Devon
48. Big Bottom Brewery B Dillsburg
49. Hidden River Brewing Douglassville
50. Victory Brewing B/R Downingtown
51. Doylestown Brewing B Doylestown
52. Boxcar Brewworks N/T Dubois
53. Marzoni's Brick Oven & Brewing B Duncansville
54. Mad Chef Brewing B E Petersburg
55. Two Rivers Brewing B Easton
56. Weyerbacher Brewing R Easton
57. Cox Brewing M Elizabethtown
58. Moo-Duck Brewing B Elizabethtown
59. Funk Brewing M Emmaus
19 S 6th St (610) 421-8270
www.funkbrewing.com
60. Yergey Brewing N/T Emmaus
518 Bank Street (484) 232-7055
61. Pizza Boy Brewing B Enola
62. Black Forest Brewery M/T Ephrata
63. Pour Man's Brewing N/T Ephrata
64. St Boniface Craft Brewing M/T Ephrata
65. South County Brewing M Fawn Grove
66. Appalachian Brewing B Gettysburg
67. Appalachian Brewing - Gateway B Gettysburg
68. Battlefield Brew Works M Gettysburg
69. GG Brewers@Sir Winston's B Glenside
70. Aldus Brewing M/T Hanover
71. Miscreation Brewing B Hanover
72. Something Wicked Brewing M/T Hanover
73. Warehouse Gourmet B Hanover
74. Appalachian Brewing B/M Harrisburg
75. Bonshire Brewworks M/T Harrisburg
76. Millworks B Harrisburg
77. Spring Gate Brewery M Harrisburg
78. The Vegetable Hunter N Harrisburg

79. Zeroday Brewing M Harrisburg
80. Crooked Eye Brewing M Hatboro
81. Tröegs Brewing M/T Hershey
82. Irving Cliff Brewery Honesdale
83. Howling Henry's Brewery Hummelstown
84. Iron Hill Brewery B Huntingdon Valley
785 Huntingdon Pike (610) 602-9255
85. Naked Brewing M Huntingdon Valley
86. Kennett Brewing M Kennett Square
87. Rock Bottom B King Of Prussia
88. Workhorse Brewing M/T King Of Prussia
89. Golden Avalanche B Kutztown
90. Saucony Creek Brewing B Kutztown
91. Round Guys Brewery M Lansdale
92. Iron Hill Brewery B Lancaster
781 Harrisburg Pike (717) 291-9800
93. Lancaster Brewing B/M Lancaster
94. Taproom by Spring House Brewing B Lancaster
95. Wacker Brewing M Lancaster
96. Snitz Creek Brewing M Lebanon
97. Shy Bear Brewing B Lewistown
98. Appalachian Brewing B Lititz
99. Fetish Brewing M Lititz
100. JoBoy's Brewpub B Lititz
101. Locust Lane M Malvern
102. McKenzie Brew House B Malvern
103. Swashbuckler B Manheim
2775 Lebanon Rd (717) 665-7021
104. Yorkholo Brewing B Mansfield
105. Pig Iron Brewing B Marietta
106. Appalachian Brewing B Mechanicsburg
107. Harty Brewing M Mechanicsburg
108. Mellow Mink Brewing B Mechanicsville
109. Iron Hill Brewery & Rest B Media
30 E State Street (610) 627-9000
110. Sterling Pig Brewery B Media
111. Nimble Hill Brewing M Mehoopany
112. The Brewery at Hershey M/T Middletown
113. Tattered Flag Brewery B Middletown
114. Rusty Rail Brewing M Mifflinburg
115. Elk CreekCafe/AleWorks B Millheim
116. Endless Brewing M Montrose
117. Bube's Brewery B Mount Joy

118. Twisted Bine Brewing B Mount Joy
119. Triumph Rest. B New Hope
120. Gunpowder Falls Brewing B New Freedom
121. Riverbend Brewing M/T Newport
122. Iron Hill Brewery & Rest B North Wales
1460 Bethlehem Pike (267) 708-2000
123. Hollow Earth Brewing B Oxford
124. Mt Gretna Craft Brewery B Palmyra
125. Free Will Brewing M Perkasie
126. 2nd District Brewing B Philadelphia
127. Brewery ARS M Philadelphia
128. Brewery Techne B Philadelphia
129. Crime & Punishment Brewing B Philadelphia
130. Dock Street Brewery B Philadelphia
131. Earth Bread & Brewery B Philadelphia
132. Iron Hill Brewery & Rest B Philadelphia
8400 Germantown Ave (215) 948-5600
133. Manayunk Brewing B Philadelphia
134. Philadelphia Brewing M Philadelphia
135. St Bejamin's Brewing N Philadelphia
136. 2nd Story Brewing B Philadelphia
137. Wissahickon Brewing M Philadelphia
138. Yards Brewing M Philadelphia
139. Iron Hill Brewery & Rest B Phoenixville
130 E Bridge St (610) 983-9333
140. Sly Fox Brewhouse B Phoenixville
141. Stable 12 Brewery Phoenixville
142. Bucks County Brewery N Pipersville
143. Susquehanna Brewing M Pittston
144. Sly Fox Brewing M Pottstown
145. DG Yuengling & Son R Pottsville
146. The Proper Brewing B Quakertown
147. Oakbrook Brewing B Reading
148. Union Barrel Works B Reamstown
149. Stickman Brews B Royersford
150. Isle of Que Brewing N Selinsgrove
151. Selin's Grove B Selinsgrove
152. Covered Bridge Brewhaus B Shamokin
153. Shawnee Craft B/M ShawneeOnDelaware
154. Buon Appetito Ristorante B Spring Grove
155. Happy Valley Brewing B State College
156. Otto's Pub/Brewery B State College
157. Straub Brewery R St. Mary's
158. Barley Creek M Tannersville
1774 Sullivan Trail (570) 629-9399
www.barleycreek.com
159. Wellsboro House Rest. & Brewery B Wellsboro
160. Boxcar Brewing M West Chester
161. Iron Hill Brewery & Rest B West Chester
3 W Gay Street (610) 738-9600
162. Levante Brewing M/T West Chester
163. Chatty Monks Brewing B W Reading
164. Lion Brewery Inc. R Wilkes Barre
165. Breaker Brewing M Wilkes-Barre Twp
166. Boom City Brewing Williamsport
167. Bullfrog Brewery B Williamsport
168. New Trail Brewing M/T Williamsport
169. Reipstine's Pub B Williamsport
170. Vault Brewing B Yardley
171. Collusion Tap Works B York
172. Crystal Ball Brewing M York
173. Gift Horse Brewing B York
174. Liquid Hero Brewing M York
175. Mexitally Brick Oven Brew House B York
176. Mudhook Brewing B York
177. Lydian Stone Brewing M/T York Haven

BREWERIES

- Asbury Park Brewery M/T Asbury Park
- Dark City Brewing M Asbury Park
- Atco Brewing N/T Atco
- Tun Tavern Brewery B Atlantic City
- Carton Brewing M Atlantic Highlands
- Belford Brewing N Belford
- Beach Haus Brewery M Belmar
- New Jersey Beer M N Bergen
- Trap Rock Rest. B Berkeley Heights
- Berlin Brewing M/T Berlin
- Common Sense Brewing M/T Bordentown
- Third State Brewing M Burlington
- High Point B Butler
- Cold Spring Brewery M Cape May
- Forgotten Boardwalk Brewing M/T Cherry Hill
- Slack Tide Brewing M Clemont
- Source Brewing M/T Colts Neck
- Screamin Hill Brewery N Cream Ridge
- Cypress Brewing Edison
- Tuckahoe Brewing M/T Egg Harbor Twp
- River Horse Brewery M Ewing
- Cricket Hill Brewery M/T Fairfield
- Magnify Brewing M Fairfield
- Conclave Brewing M Flemington
- Lone Eagle Brewing M/T Flemington
- Backward Flag Brewing M Forked River
- Garden State Beer M Galloway
- Alimentary Brewing M Hackensack
- Czig Meister Brewing M Hackettstown
- Jersey Girl Brewing M Hackettstown
- Man Skirt Brewing M Hackettstown
- Three R's Brewing M Hammonton
- Tomfoolery Brewing M Hammonton
- Flounder Brewing N Hillsborough Twp
- 902 Brewing M Hoboken
- Troon Brewing M Hopewell
- Departed Soles Brewing M/T Jersey City
- Two Ton Brewing M/T Kenilworth
- Icarus Brewing M Lakewood
40. Angry Erik Brewing M/T Lafayette Twp
10 Millpond Dr, Unit 8 (862) 432-9003
- Pinelands Brewing M/T Little Egg Harbor
- Brix City Brewing M Little Ferry
- Long Valley Pub B Long Valley
- Lunacy Brewing M Magnolia
- Brooks Brewery B Manville
46. Iron Hill Brewery & Rest. B Maple Shade
124 E Kings Hwy (856) 273-0300
- Nale House Brewing B Medford
- Eclipse Brewing M Merchantville
- Demented Brewing M/T Middlesex
- The Ship Inn B Milford

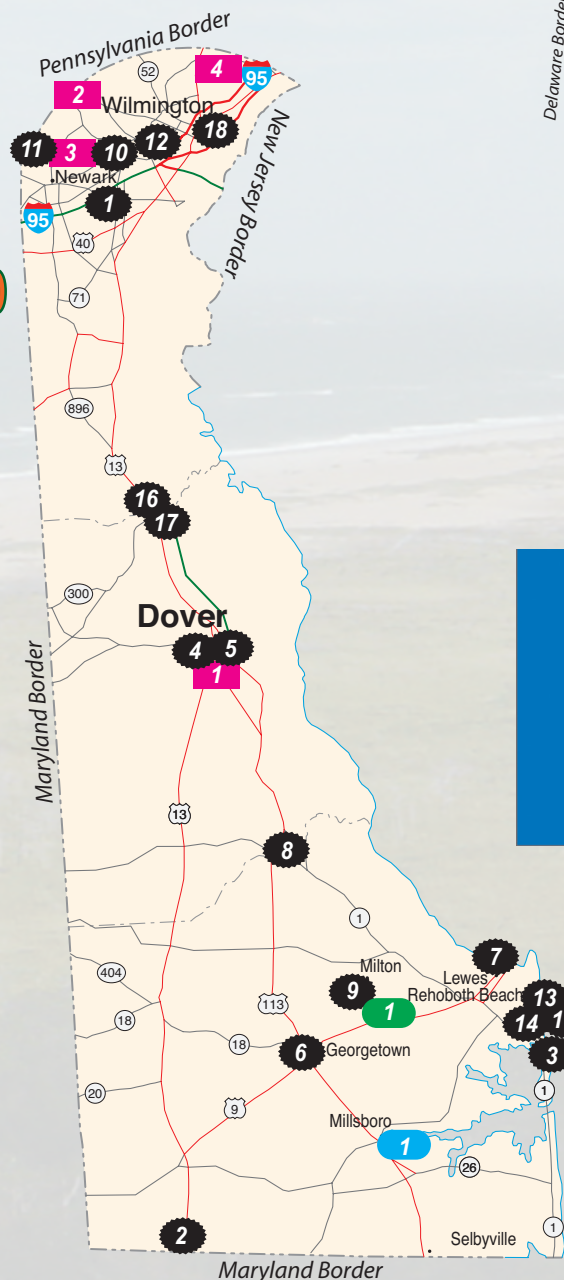
- Glasstown Brewing M Millville
- Montclair Brewing M/T Montclair
- Spellbound Brewing M/T Mount Holly
- Village Idiot Brewing N/T Mount Holly
- Little Dog Brewing M Neptune City
- Harvest Moon B New Brunswick
- Kane Brewing M Ocean Township
- Double Nickel Brewing M Pennsauken Twp
- Frye Brewing M Point Pleasant
- Last Wave Brewing M Point Pleasant
- Triumph M Princeton
- Wet Ticket Brewing M/T Rahway
- Birravino B Red Bank
- 7 Mile Brewery M Rio Grande
- Cape May Brewing M/T Rio Grande
- Climax Brewing M Roselle Park
- Brotherton Brewing M Shamong
- Flying Fish Brewing M Somerdale
- Gaslight Brewery B South Orange
- Krogh's B Sparta
- Jughandle Brewing M Tinton Falls
- Artisan's Brewery B Toms River
73. Rinn Duin Brewery M Toms River
1540 Rt 37 W (732) 569-3261
44. Iron Hill Brewery & Rest B Vorhees
13107 Town Ctr Blvd (856) 545-9009
- J.J. Biting Brewing B Woodbridge
- Eight and Sand Beer M Woodbury

GOOD BEER BARS & RESTAURANTS

- Barcade Jersey City
163 Newark Avenue (201) 332-4555

BEER STORES

- Shoppers Vineyard Clifton
875 Bloomfield Ave (973) 916-0707
www.shoppersvineyard.com



PENNSYLVANIA CONTINUED

GOOD BEER BARS & RESTAURANTS

- Two Stones Pub Kennett Square
Shoppes At Longwood/843 E Balt Pike (610) 444-3940
- Barcade Philadelphia
1114 Frankford Ave (215) 634-4400
- Monk's Café Philadelphia
16th & Spruce (215) 545-7005
www.monkscafe.com
- Fat Head's Pittsburgh
1805 E. Carson St (412) 431-7433
- Two Stones Pub West Grove
49 Jenners Village (610) 345-5689

HOMEBREW SHOPS

- Brew Your Own Beer Havertown
2026 Darby Road (610) 449-5496
- Home Sweet Homebrew Philadelphia
2008 Sansom St (215) 569-9469
www.homesweethomebrew.com

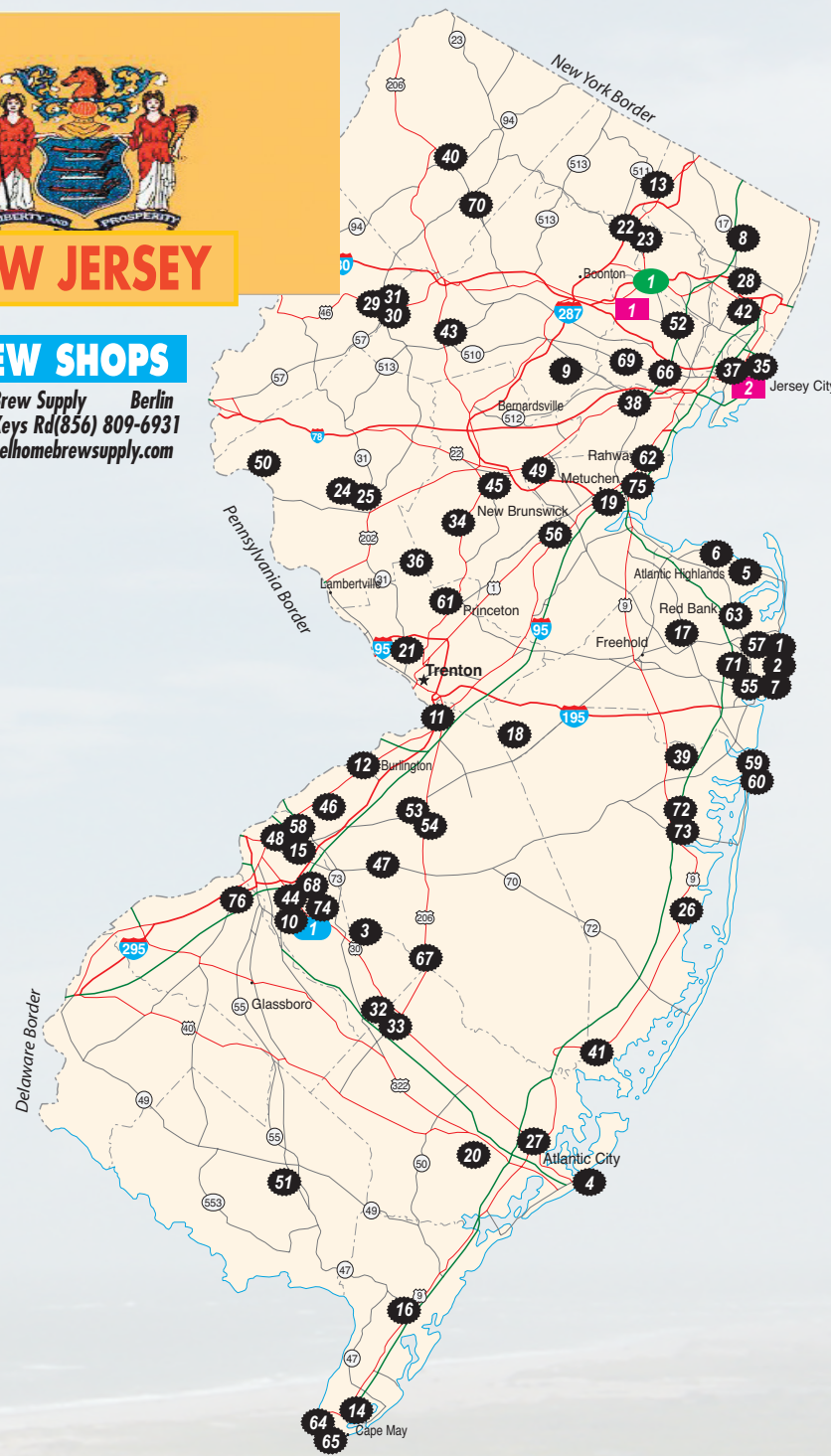
BEER TRAVEL

- Philly City Brew Tours Philadelphia
citybrewtours.com/philadelphia (215) 866-2337
- Pittsburgh City Brew Tours Pittsburgh
citybrewtours/pittsburgh (202) 759-8687

NEW JERSEY

HOMEBREW SHOPS

- Keg & Barrel Home Brew Supply Berlin
2 Route 73 at Cross Keys Rd (856) 809-6931
www.kegandbarrelhomebrewsupply.com



DELAWARE

DECEMBER 7, 1787

BREWERIES

- Stewart's Brewing B Bear
- 3rd Wave Brewing M Delmar
- Dewey Beer B Dewey Beach
- Fordham Brewing M Dover
- Old Dominion Brewing M Dover
- 16 Mile Brewing M Georgetown
7. Crooked Hammock Brewery B Lewes
36707 Crooked Hammock Way (302) 644-7837
- Mispiration River Brewing M Milford
- Dogfish Head Craft Brewery R Milton
- Argilla Brewing N Newark
11. Iron Hill Brewery B Newark
147 E Main St (302) 266-9000
- Twin Lakes Brewing M Newport

- Big Oyster Brewery M Rehoboth Beach
- Dogfish Head Brewpub B Rehoboth Beach
- Revelation Craft Brewing M/T Rehoboth Beach
- Blue Earl Brewing M Smyrna
- Brickworks Brewing B Smyrna
18. Iron Hill Brewery B Wilmington
620 Justison St (302) 472-2739

GOOD BEER BARS & RESTAURANTS

- Restaurant 55 Dover
2461 S. State St (302) 535-8102
- Two Stones Pub Hockessin
300 Lantana Dr (302) 239-2200
- Two Stones Pub Newark
2 Chesmar Plaza, #3 (302) 294-1890
- Two Stones Pub Wilmington
2502 Foulk Rd (ValleyView) (302) 439-3231

BEER STORES

- Oak Creek Wine & Spirits Milton
28266 Lewes - Georgetown Hwy

HOMEBREW SHOPS

- Xtreme Brewing Supplies Millsboro
24608 Wiley Branch Rd (302) 934-8588
www.xtremebrewing.com

What's Brewing In... central Pennsylvania



By Jim Weber

Christmas Is Early with These New Openings

1787 Brewing at 43 S. 4th St. in Hamburg started pouring beer in June, a highlight of a revitalizing downtown. Partner Steve Macbeth, although not a “beer guy”, recognized the potential benefits of a local brewery and found a site in the vacant Miller’s five-and-dime store at 43 S. 4th St. He named the brewery/restaurant 1787 after the year that Hamburg was founded.

Jim Gerner brews on both a 3-bbl Stout and a 25-gallon Ruby Street system. His most popular beers include the *The “Rock,”* a light and crisp 4.5%-abv blonde ale, and its *Towpath “Mango”* variant, named for a popular spot near the Schuylkill River where the youth of Hamburg can enjoy some privacy. Jim also regularly brews *Etchberger’s Honor*, a stout with flaked oatmeal, chocolate malt and Horizon hops that’s named after a Medal of Honor awardee who worked in the defunct five-and-dime store. The 12 taps also include ciders and wines from local Bouchette Vineyards in nearby Bethel. Former Lebanon Valley College executive chef Terry Printz produces a full menu.

1787 is open from 11 a.m. until 10 p.m. on Thursday; 11 a.m. until 11 p.m. on Friday and Saturday; and 11 a.m. until 9 p.m. on Sunday. For more, check out 1787brewing-company.com.

Five years in the making, **Eclipse Craft Brewery** is beautifully situated at 249 Market St. facing Cameron Park in downtown Sunbury. Brothers Thad and Curtis Benner opened their pub in November, making good use of \$12,000 that they received from their 2016 Sunbury Revitalization Inc. Business Pitch award. Their spacious establishment has a bar to the right and about eight tables to the left, as well as a step-up communal seating area in the front window. Thad and Curtis opened their pub in November; Curtis’s four initial brews included a complex Irish-style *Mars Red* at a comfortable 5.4% abv; *Lil’ton*, a 6.6% Scottish ale; the 6.1% *Blue Hue* blueberry honey ale; and *Cuppa Coffee*, a sneaky 7.2% coffee porter. Guest taps have included *Opa Pils* and *Cherry Tripel* from the nearby **Covered Bridge Brewhaus** in Shamokin.

Curtis, an “aggressive homebrewer” for seven years who subsequently trained at UC Davis, brews with a 100-gallon Colorado



Brother David Rutledge, OSF and Fr. David Peck, rector of St. James Episcopal Church in Lancaster, Pa., join brewer Pim Harmsen for the eighth annual blessing of the grains and wort at the local Iron Hill Brewery and Restaurant. The St. James Brown Ale was developed by former head brewer Chad Rieker and a portion of the sales goes to church outreach.

PHOTO BY JIM WEBER

Brewing Systems tank. December and January should bring *Dim Wit*, a blended sour, and a spiced seasonal. The menu includes bratwurst, meatball, meatloaf and pulled pork sandwiches with house-made sides, along with soft pretzels from David’s Awesome in Mifflinburg. Check the web and Facebook for hours.

Stony Run Brew House at 3605 East Market St. in Springettsbury Township, York County has turned out just like manager and co-owner Bob Elmiger described it over a year ago. The owner of adjacent **Bailee’s Home Brew**, Bob designed an interior patterned after a Belgian monastery that enhances the contemplation of fine beer. Sixteen taps pour in front of barrel heads that protrude from the wall under brick arches; the feel is further echoed in the brewhouse’s arched windows. The cozy bar is T-shaped so two sides can be serviced, and the surrounding seating areas are lofty and spacious.

Co-owner and lead brewer Tim March was a dedicated homebrewer who frequented Baily’s for years before Bob convinced him to take the plunge into full-time brewing. He and Bob settled on a 3-bbl Stout system that fits nicely adjacent to the bar area. The beer menu ranges from a hearty kolsch through some IPAs to several Belgian styles; all are uniformly excellent. A standout was the limited-release *Bailee’s Bourbon Barrel Belgian Quad*, seductively drinkable at 12+% abv. Another favorite was the *Blackstrap Porter*, brewed with U.K. 2 row, crystal, chocolate, and midnight wheat malts with 22 IBUs of East Kent Goldings and Fuggle hops, plus a gallon of molasses. A couple guest taps and a local cider round out the bar. Almost all beers are \$6.

Stone Run is closed Mondays but opens at 11 a.m. (noon on Sunday) the rest of the week.

A new **Iron Hill Brewery and Restaurant** was set to open in Hershey in mid-November. See separate article on Iron Hill elsewhere this issue.

Best of the Rest

Williamsport fans are glad the tasting room at **New Trail Brewing** reopened in October after resolution of their parking issues. Check out their *Holiday Cookie IPA* with vanilla and lactose and the *Lift Pass IPA*, hopped with El Dorado. Both of these are on the hazy side.

Brewer Adam Myers of **Center Square Brewing** in Abbottstown, for your holiday enjoyment, is offering a 10%-abv *Belgian Tripel* that’s heavy on the British malts, with generous additions of candy sugar and about 25 IBUs worth of German noble and East Kent Golding hops. A reboot of the *Harvest IPA* will be made with dried hops from **River Hills Hop Farm** in York County.

Sample the *Silenous Barleywine* at Selinsgrove’s **Isle of Que Brewing** and celebrate their first anniversary on Jan. 18. In Greek mythology, Silenous was the oldest of the satyrs and tutor to Dionysus; this 12%-abv powerhouse will help fuel any party. Mycenea Worley will perform at the anniversary celebration and there will be door prizes and giveaways throughout the evening.

Marley’s Brewery and Grille in Bloomsburg has brought on brewer Kyle Kalanick to keep its more than a dozen taps flowing with beer. His experience includes seven years at **Berwick Brewing**. Look for a new double IPA, a dunkelweizen, a maple oatmeal stout (conditioned with syrup from Sullivan County’s Forks Mountain Family Farm), a bock and, of course, a winter spiced ale.

The Inn, Farmhouse and Brewing Co. at Turkey Hill in Bloomsburg is running a series of two-night lodging, hands-on brewing packages. You can spend a full day working with head brewer Donny Abraczinskas and assistant brewer Tim Plisiewicz, then enjoy a sumptuous beer dinner. These weekends run from December through March; check out innaturkeyhill.com or call 570-387-1500, ext. 0.

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PHILADELPHIA



Beer News

By George Hummel

Making the World a Better Place

Make The World Better Beer, an ale with rye malt, ginger and orange peel based on an old English drink called “purl,” is a collaboration among former Philadelphia Eagle Connor Barwin, **Yards Brewing** and **Monk’s Cafe**. Barwin is now an outside linebacker for the New York Giants, but like so many sports figures through the years, he considers Philly his second home and maintains his charitable ties here. Monk’s included the beer as part of a multi-course beer dinner on Nov. 5, with proceeds benefiting Barwin’s Make The World Better Foundation, which seeks to revitalize public spaces like playgrounds and parks. Monk’s paired the brew with a Sweet Potato Croquette with crème fraiche and paddlefish caviar.

“We love bringing people together at parks, while Yards and Monk’s love bringing people together with beer. It’s a perfect partnership,” commented Barwin. Although the dinner raised about \$11,000, “we donated \$20,000,” added Peters. What a guy!

Kudos is also due owner Erin Wallace of the **Devil’s Den**, who raised over \$1,940 for Women Organized Against Rape (WOAR) with a “Brews and Taboos” event held Nov. 4. Pouring were beers from area homebrewers (including my *WOARriors Wit*; see Homebrew News for recipe) and donated commercial beers.

The Den has been recognized as WOAR’s first Safe Bar, according to Diana Jackson, project coordinator for WOAR, for helping to reduce the risk of sexual harassment and assault by spotting inappropriate behavior and intervening safely and effectively.

Next up is Erin’s annual fireplace lighting party on Dec. 1 featuring wood-aged and smoked beers, and a **Pink Boots Society** brewing symposium with the University of Sciences on Dec. 15. The latter will feature Carol Stoudt of **Stoudt’s Brewing** in Adamstown, Julie Foster of **Tired Hands Brewing** in Ardmore and Jen Adams of **Troegs Brewing** in Hershey.

Mainstay Is Philly’s Newest

Having sampled Brian O’Reilly’s excellent beers at the defunct **New Road Brewing** in Collegeville, Pa., and later at **Sly Fox Brewing** in Pottstown, I was excited to hear that Brian was bringing his brewing skills to Philly.

His brewery, **Mainstay Independent Brewing**, had its soft opening Nov. 1 at the former Yards space at 901 N. Delaware Ave. It’s part of an under-development complex known as Craft Hall, the brainchild of restaurateur Avram Hornik. Intended

as a destination for slow-food lovers, the complex also will house **Lost Bread Co.** and **City Creek BBQ**.

Besides offering pints and growlers in the tasting room, Brian plans to can and self-distribute his beers. Pouring at opening were *King Laird Weisse*, *Glow Spice* (a pumpkin spice beer), *Harness Bend* (a wheat IPA), *Birthplace Porter*, *Compound Kolsch*, *Weiner Weisse*, *Poplar Pils* and *Cleat Hitch* (an American pale ale).

Assisting with brewing is Andrew Foss, who cut his teeth at **Barren Hill** and **St. Benjamin Brewing Cos.**

“I’m excited to be brewing right in Philadelphia, a beer city like no other,” Brian states. Mainstay is open Wednesday, Thursday and Friday from 4 p.m. until midnight; Saturday, noon until midnight; and Sunday, noon until 8 p.m.

Now Canning

I asked Curt Decker of South Philly’s **2nd District Brewing** what’s the word. He replied, “Crowlers, crowlers, crowlers! We recently started keeping a rotating stock of pre-filled crowlers in house. Filled on the reg, so nothing lasts for more than a day or two.” Look for a special pre-holiday crowler release, as well as a second-anniversary party on Sunday, Feb. 17 featuring what Curt promises will be a “ridiculous draft lineup.” Expect another installment in 2nd District’s “RAF” (Rustic as F*#@k) series of stainless sours to drop any day. The current version, made with a mixed-fermentation house-grown culture, is *Ripe AF*, a saison with peaches and raspberries from the brewery’s hop farm upstate.

“**Brewery Techne** has started canning,” reports partner Peggy Zwerver. First out is *Lemon Meringue IPA* in four-packs of 16 uncens, available only at **Bar Hygge**. Look for *Ripsnorter DIPA* to follow soon.

At sister brewpub **Earth, Bread + Brewery**, she promises *Terre Fume*, a smoked wheat beer. “This was one of our first beers on tap when we opened in October 2008,” she notes. Also look for *I Don’t Think You’re Ready For This Jelly*, a black IPA, and *To Parlay, Fran Says*, a golden saison.

Quick Tour of the City

“The King has not left the building,” insists head brewer Evan Fritz of **Manayunk Brewing**. As evidence, he cites the return of *King Crunch*, a 9%+ abv imperial porter “laced with ripe bananas and rich, creamy peanut butter,” honoring Elvis’s favorite sandwich. It’s followed by *French Toast Crunch*, “our crowd-pleasing robust porter brewed with vanilla, cinnamon and maple syrup.” The former is packed in 16-oz cans, the latter in 12 uncens.



Walt Whitby of Yards Brewing, a self-described “walking brewhouse owner’s manual,” talks to Mainstay Brewing founder Brian O’Riley.

PHOTO BY GEORGE HUMMEL

To celebrate **Philly Cider Week** at the end of October, **Hale & True Cider Co.** released a wild-fermented, sour cider dubbed *Easy/Wild/Free*. A cider tap takeover there also featured a collaboration called *One Night in Marrakech*, made at Hale & True from a recipe for a peppermint cider supplied by **Broad Street Cider** in New Orleans.

Jason Ranck, **2nd Story Brewing’s** head brewer, recently returned from Paris and Berlin. He celebrated the brewpub’s fourth anniversary at the end of October with *Anniversary Double* (a wheat double IPA hopped with Green Bullet, Citra and Mosaic) and *Kettlesauer* (a farmhouse ale kettle-soured with *Lactobacillus brevis* and fermented with a blend of French and Belgian saison yeasts). Jason also has brewed an *Abbey Dubbel* for mid-December release.



From left to right, former Philadelphia Eagles linebacker Connor Barwin, Yards Brewing president Tom Kehoe, current Eagle center Jason Kelce and Monk’s Cafe owner Tom Peters raise a glass of their collaboration *Make the World Better Beer*.

PHOTO BY GEORGE HUMMEL

“We can’t believe we’ve been open for six months now!” exclaimed **Love City Brewing’s** Kevin Walter. He’s especially proud of his *Kool Thing Brut IPA*. “It’s a new style out of California, also known as a ‘champagne IPA,’” he elaborates. “It’s super-dry, effervescent, and fruity with very little bitterness. ... This is our second round on tap right now, and it tastes even better than the first!” He plans to make some Brett-fermented sour beers in the future.

Finally, word is out that Mike “Scoats” Scotese is developing a nanobrewery called **Lucky Cat Brewing** a couple doors down from his iconic **Grey Lodge Pub**. Stay tuned for updates.

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Eastern Pennsylvania brew news



By Jack Curtin

ABV Adds Third Member

Artisanal Brewing Ventures (ABV), the family office-backed holding company formed in early 2016 via the merger of Pennsylvania's **Victory Brewing** and **Southern Tier Brewing** in Lakewood, NY, has acquired New York City-based **Sixpoint Brewery**. The acquisition makes ABV the no. 2 craft brewer in metro New York.

As part of the partnership, Sixpoint – which markets a pils called *The Crisp*, an IPA called *Bengali* and a double IPA named *Resin* among other brands - will open its first taproom and a new production brewing facility in Brooklyn. "Adding Sixpoint is consistent with our strategy of working with successful regional brands that have the opportunity to grow," said Artisanal's CEO John Coleman.

Three's the Charm for Stickman Brews, Too

Stickman Brews, the popular Royersford-based brewery that also has a presence at **Tony Joe's House of Great Eats** in Pottstown, has added a third location at 861 Kimberton Rd. in Chester Springs. The new site has 12 taps and a full menu for dining. Four new beers are on the horizon at this writing: *Spoiled and Angry Children DIPA* (an early December release), *Proto Hipster Barleywine*, a dry-hopped malt liquor and

The Yellow Snowman Cometh in January Lager. Stickman also recently added a canning line, offering anywhere from 15 to 20 different four-packs of 16-oz cans for takeout. Stickman will celebrate its third anniversary in January; at this point, there is no plan for a major celebration.

Stolen Sun Operating on All Cylinders

Beers from **Stolen Sun Craft Brewing & Roasting** in Exton are going to be easier to find than ever for the upcoming holidays. Founder and head brewer Jon Zangwill explains, "Our crowlers have been approved by the PLCB and our new canning line should be up and running before year's end. We will be using both 12-oz and 16-oz cans. We are also starting to get kegs out into the market at good beer bars like **The Whip, Righteous** and **Suburban**."

Zangwill and assistant brewer Travis Baily, who came from **Goliad Brewing** in Texas, are introducing several new beers. *Sweet Tang Gose* is their *Easy Gose It* infused with a tangerine-flavored breakfast juice mix. "Awesome" is how Zangwill describes it. Also on tap is a new version of *Uncle John's #2*, Stolen Sun's IPA. "We've added Calypso and Citra hops to the Centennial, Chinook and Cascades used in the original version and double dry-hopped it," reports Zangwill.

A *Sour Hazy IPA* will be their next sour beer. Zangwill explains, "Because we have a centrifuge, all of our hazy beers are hazy because of the process, not from adding lactose. We use a yeast that stays in suspension and we clarify the beer so we have a cleaner final product."

Stolen Sun, which is open 7 a.m. to midnight (7-9 on weekends), is also a coffee roastery and brings in micro lots of special roasts so the coffee is always fresh. The

East PA continued on next page

New Pub, Brew Crew for Sly Fox

By Jack Curtin

Sly Fox Brewing moves into 2019 with a new brewing team in place and the opening of its third pub in the former Vanity Fair Outlet Mall in Wyomissing following a successful fundraising campaign. "The reception in the Wyomissing and Reading area has been overwhelming," says Randy McKinley, who will manage the new location. (He's also president of **Manatawny Still Works**, founded by Sly Fox co-owner John Giannopolous.) "Most contributions have been local," says McKinley, "but we've also received support from people in Chicago, Bismarck, El Paso, and as far away as England and Ireland." The campaign met its goal in late October and the new site (tasting room only, no brewery) should open this spring.

On the brewing side, Tim Ohst has settled into his new role as Sly Fox brewmaster (only the second person to hold that position). Mike Bakak has moved up from the brewing team to take over facilities management in addition to overseeing wort production and beer filtration. Another first is Beth McKenzie becoming the first female



New Sly Fox brewmaster Tim Ohst and Sly Fox's first female brewer Beth McKenzie.
PHOTO BY JACK CURTIN

brewer in the company's history. McKenzie went to brewing school and did several internships with breweries in Belgium. She previously worked in the packaging division and her promotion brings the total of staff brewers to ten.

Ohst says of *Sunshine Hop Dream*, a hazy IPA made for Sly Fox's annual Can Jam event, "It's the cloudiest beer we've done to date and was a big hit." Due for November was an imperial IPA aging in bourbon barrels. The beginning of December will bring *Coffee Porter*, incorporating local beans from Herman's Coffee Roasters in Philadelphia.

WASHINGTON D.C.

brew news



By Stephen Lipps

When **Supreme Core Cider** opened in May, the place was mobbed, although it's off the beaten path in a semi-industrial neighborhood near the National Arboretum. Asked if things have settled down, founder Will Sullivan simply said, "No!" He expected capacity to double to 90-bbl a month by the New Year.

A seasonal called *Ginger Beard Man*, their base cider spiced with cinnamon and orange peel, has already sold out one batch, with more on the way. Several collaborations with local businesses are in the works, including a special bottled cider aged in *Cotton and Reed Golden Rum* barrels. Also look for a yet-to-be-named collaboration with City Winery, made from a must of Cabernet Sauvignon grapes and GoldRush apples. Finally, Will has high hopes for *Touch of Wisdom*, their base cider mellowed in whiskey barrels from DC's **One Eight Distilling**.

Dave Coleman, president of **3 Stars Brewing**, is continuing his build-out into the space next door while preparing for 3 Stars' annual Holiday Extravaganza on Sunday, Dec. 9 from 1 to 6 p.m. The event will include rare and one-off beers, collaborations and guest brews. Tickets are available through the website.

In December, 3 Stars will release several new sour beers, including *Boyen Da Hood* and *Low Hanging Fruit*. Their latest seasonal, a Vienna lager named *Never Say Never*, should be out by now. Memberships in the Illuminati and Funkerdome clubs for 2019 were to open up in mid-November, but be warned, they sold out last year and will probably do so again.

Molly Hippolitus, spokesperson for **Bluejacket**, said the brewery/restaurant will offer two tiers of special-release beer clubs for 2019. Besides getting invites to special events, members of the Officers' Club (\$225 per year) receive two 750-ml bottles from each of six limited barrel-aged releases per year. Three of those releases will be exclusively for members, who will have the option to purchase additional allotments if available. This club is limited to the first 200 who apply.

There is no limit on membership, however, in the First Class Club (\$100 per year). You get an exclusive t-shirt and commemorative glass, and enjoy discounts on drafts, bottles and events. You also get a free four-pack of cans, which you can redeem any time within the 12-month membership period (supply permitting). Your first draft is

just \$1 on every visit. Check bluejacketdc.com/ for more details.

Scott Lasater hasn't missed a beat since switching to **Gordon Biersch's** Navy Yard brewpub. He was set to tap his *Winterbock* on Nov. 28.

Daniel Vilarubi, head brewer at **Atlas Beer Works**, has several small-batch barrel-aged projects in the works. Look for two complementary January releases. "*Saison des Fêtes* is a dark saison we make each winter and *Saison de Brett* is the same saison aged for one year in red wine barrels with *Brettanomyces bruxellensis*," he explains. The latter is probably his favorite beer at Atlas.

According spokesperson Mel Gold, **DC Brau** was set to release two beers for Small Business Saturday, Nov. 24: *Sugar Leaf*, a hazy IPA, and *Wake Up in the Future*, an imperial stout aged nine months in bourbon barrels that clocks in at a punishing 15.5% abv. Both will be in 16-oz cans and draft, but the stout will only be sold at the brewery.

Turbo Boost Multiball will return to the region on Dec. 8 in cans and draft. This is an experimental IPA fermented with Voss Kveik, a Norwegian farmhouse yeast known to produce flavors that complement fruit-forward hops. DC Brau will also release a *Keller Pils* around the same time, followed by a new farmhouse IPA in mid-January.

Again this holiday season, DC Brau is donating its spent grain to **Pizzeria Paradiso** for its annual fundraiser for Bread for the City. Buy a special spent grain-crust pizza at any area Pizzeria Paradiso, and a portion of the proceeds goes to feed the less fortunate. The partners are also baking hundreds of loaves



Based on an old recipe, the Heurich House Museum will attempt next year to recreate **Senate Beer**, the flagship brand of the Christian Heurich Brewery that operated here between 1872 and 1956. PHOTO COURTESY OF THE HEURICH HOUSE

of spent-grain bread to help feed the needy at Thanksgiving.

The Berliner, a beer garden featuring 24 taps (including some scarcer German brews) and house-made wursts, was set to open in Georgetown in November at 3401 Water St. NW.

Check out the **Heurich House's** new "Homebrewed" exhibit. It tells the story of Chr. Heurich Brewing, which operated here between 1872 and 1956, through hundreds of bottles, cans, posters, newspaper ads, scorecards and other branded items on loan from breweriana collector Jack Blush. The museum wants to buy the collection for a permanent exhibit, and is seeking donations. Go to heurichhouse.org/home-brewed-give.

What's more, the Heurich House will partner with a local brewery to recreate Chr. Heurich's flagship *Senete* brand in 2019.

More on that as it develops. Meanwhile, enjoy the holidays!

East PA continued from p. 16

full-service kitchen is manned by chef Paris Roldan, who came from The Dilworthtown Inn. Ten of the 16 taps in the tasting room are pouring and the second-floor party space is ideal for special events and parties.

Local Brewers Embracing Canning

Spring City's **Tuned Up Brewing** became the latest brewery in the region to can its beer at the end of November. *The Scorned Woman IPA*, *Erotolupulinophobia* (a New England-style IPA) and *Raspberry Acid Freakout* were canned in the first run and became available in late November. Look for the 2018 edition of *Big Booty Stout* in early December, as well as a special release of the 2017 *Big Booty Stout* before year's end.

"We're doing it ourselves," says co-founder Jeremy Burke. "We have a small in-house system, which can produce enough packages to get the program going. ... There will be limited quantities of all these beers for now, but we hope to expand the program eventually."

The next local brewer to begin canning is likely to be Phoenixville's **Crowded Castle Brewing**, which is still basking in the distinction of having been recognized by the Brewers Association as the third fastest-growing brewery in the country last year.

They plan to contract-brew two beers at **Sly Fox Brewing** in Pottstown to start. *Trop IPA* and *Castlecade IPA* will appear in 16-oz cans in December if possible, but definitely by January.

Lace on the Glass

Pottstown United Brewing in the center of town has no plans to can at this point, but founder and brewer Steve Armstrong, who creates all his beers on a 3.5-bbl system, promises a special "bigger beer weather" release of 22-oz bombers, including some corked and caged ones, in December. Armstrong's newest beers are an imperial stout, a biere de garde co-brewed with local homebrewer Dell Massey, and a strong dark Belgian-style ale with cherries.

Round Guys Brewing in Lansdale opened the **Glenside Ale House** at 17 Limekiln Pike in Glenside late this summer. In addition to offering "well-rounded beers," Round Guys is a full-service restaurant and bar with a blend of Mexican cuisine and barbecue that owner Bill McGeeney has dubbed "Mexicue." The brewery partnered with Backyard Beans Coffee Co. in 2017 to open The Underground, a local concert and event space that also hosts Round Guy events.

Hidden River Brewing in Douglasville just outside Pottstown has its own unique takeout beer policies. They fill 16-oz and 32-oz growlers on Thursdays (select beers only); pre-filled 32-oz cans are sold on a first-come basis on Fridays and Saturdays.

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Beach Season Is Over, But Not Brewing Season

“They’re killing it lately.” That’s what Eric Camper, brewer at **Tall Tales Brewing** in Parsonsburg, said of the brewery’s new *Liquid Denial* line of sours, which run from passionfruit mango to strawberry lemonade to orange crush. He also recently tapped *Got S’mores Porter* and *Wookies & Cream Stout*. A new canning line should arrive in December.

Meanwhile, **Gypsy Brewing** in Huntingtown, Calvert County is making malt the star of its upcoming offerings. Owner/brewer Eric Christensen promises the return of *Mud Drum Porter*, a robust English porter, to the lineup. He’s also working on some barrel-aged beers for the New Year, including a rye barleywine made with Maryland-grown rye and aged in a *Sagamore Rye* barrel, as well as a Scandinavian-inspired smoked rye ale.

At **Fin City Brewing** in Ocean City, brewer and partner Mike Glavich reported that *Poor Man’s IPA* should be out in cans by the time you read this.



Owner/brewer Michael Clements shows off his brewing gear at **Idiom Brewing**, the latest microbrewery to open on Carroll Creek in Frederick, Md., joining **House Cat** and **Attaboy**. The three breweries are within 300 meters of each other.
 PHOTO BY KEVIN M. SMITH

In a press release, McKelvin expressed his gratitude to members of the Maryland brewing community for their help. “Thank you to **DuClaw Brewing** for giving us a space to brew our beers while we build our brewhouse, and **Hysteria Brewing** for being such a great sounding board for the obstacles we will encounter in navigating the Maryland process.”

Farm Fresh Beer

In the eastern reaches of Montgomery County **Brookeville Beer Farm** is brewing for the holiday season. First up, for Thanksgiving, is the brown ale *Road Dust*. After that look for the oatmeal raisin stout *Flexible Flyer* (“we are going to be canning this beer for the first time in December,” says the farm’s Lauren Peloquin), and a *New England DIPA* hopped entirely with Mosaic. Following in December will be *Kranpus*, a brown ale with orange, cranberry, pomegranate and a hint of cinnamon; *First Frost*, a Munich-style dunkel; and *New Malternative*, infused with orange and vanilla.

The brewery will host a holiday market in December featuring local artisans and hand-crafted products. Dates will be announced on Brookeville’s Facebook page.

Just up the street, **Waredaca Brewing** will celebrate its third anniversary on Dec. 8-9. “Look for our foeder-aged *Imperial Stout* in 500-ml bottles,” urges brewer Keith Kohr. It’s bottle-conditioned on coffee, chocolate and cherries, he says.

In Frederick County, **Frey’s Brewing** in Mount Airy is reopening in December

MD continued on p. 21



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The Maryland-Colorado Connection

Elkton, in Cecil County in the northeast corner of Maryland, saw the grand opening of **Elk River Brewing** on Oct. 13 at 112 E. Main St. Owners Brad and Jessica Carrillo are originally from Colorado but have lived in Elkton for the past 16 years and look forward to spending the rest of their lives there, says general manager Lee Lewis.

Brewer Scott Bieber works with a 6-bbl system and keeps eight house beers on tap, plus seasonals and specialties. Lewis’s recommendations include *Back Creek ESB*, *Mayor Rob Altbier*, *Bainbridge Black IPA*, *Cherry Hill Chocolate Stout* and *Dunrite IPA*, the latter hopped with Columbus, Summit, Cascade and Centennial, then dry-hopped with Citra and Amarillo. There is live music most Fridays, plus a keg-tapping party the first Friday of the month.

October also saw the launch of distribution for the newly minted **1623 Brewing**, beginning with their *Hefeweizen* and *IPA* in cans and on tap in the Westminster area. In November, the company also released a *Pilsner* and intends to follow up with a *Stout* in December.

Co-owner Zac Rissmiller hails from Colorado, where he helped found **Resolute Brewing** in Centennial. Zac and partners (and cousins) Mike and Sandy McKelvin are contract brewing, but they plan to open a production facility and tasting room in Carroll County in 2019. The brewery’s name refers to the number of miles between their twin bases in Colorado and Maryland.



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BALTIMORE beer news

By Steve Andrews



The tenth annual **Baltimore Beer Week**, celebrated Oct. 11-21, was a chance for the local beer community to bid farewell to Baltimore beer legend Wayne Mahaffey, who founded the beer-centric Canton pub **Mahaffey's** in 2003. Mahaffey has departed for the fair shores of southern Portugal. Ownership has transitioned to longtime employees Alice and Dennis Kistner, who plan to institute minimal changes. Best of luck, Wayne, and thanks for the many memories!

Home, Sweet New Home

Full Tilt Brewing's new home is scheduled to open around Dec. 1 in the Accelerator Building at 5604 York Rd. in the Govans neighborhood. The new taproom will feature a full-wall mural of Full Tilt's mascot "Hops the Cat," created by Delaware-based artists Brad Turner and Derrick Noel. The space will also feature bar games like shuffleboard and Skee-Ball along with garage-style doors opening to the sidewalk.

Meanwhile, co-owner Jill Antos anticipates that **Nepenthe Brewing's** new facility will open in mid-December at 3626 Falls Road in Hampden. "We've got a large 150-seat taproom, a 10-bbl brew system, and of course our homebrew shop is very similar in size and vibe as it was in our original location," she reports. The structure "was originally several buildings that have morphed together over time, including a butchery and meat-processing facility, which led to the alley behind our building being nicknamed Pig Alley." Plans call for the addition of a second bar with an indoor/outdoor space in back of the building for hosting events. (Maybe pig races?)

Rough Drafts, Collabs and More

Union Craft Brewing's new 41st Street location has proved quite popular with local families. But due to complaints about unattended youngsters running amok, the brewery has now restricted kids to the hours of 12 to 6 p.m., sparking a debate on how taprooms can reconcile responsible beer

production with their role as a welcoming community center.

In other news, Union Craft's latest "Rough Drafts" limited-release series features *Azacca Helles*, a golden lager; a yellow-hued *Citra Sour*; a West Coast-inspired brut IPA; and a rauchbier made with smoked Munich and Vienna malt. Their "sweet little lovmaker" *Foxy Red IPA* also made its annual autumn appearance, this time featuring a lighter malt body counterbalanced with an enhanced punch of hops.

Highlandtown's **Monument City Brewing** recently released *Chrysalis*, a 3.5%-abv gose brewed with lime and butterfly pea flower. The purple-colored concoction was made in collaboration with Belvedere Square organic food producer Hex Ferments. Another recent collaboration, *Bulls Eye Caramel Cream Milk Stout*, was brewed with Goetze's Candy Co.'s iconic caramel creams, a century-old fixture in the candy jars of East Baltimore. (A tin of the goodies is sometimes available on the bar for proper accompaniment.)

Sharing the same space, **RavenBeer** recently released *The Imp and the Madhouse Oyster Stout*, brewed with Eastern Shore bivalves from Madhouse Oysters of Fishing Creek, Md. Founder Stephen Demczuk describes it as "a stout that is pleasantly drinkable, not dry like a *Guinness* but also not sweet like a *Young's Chocolate Stout*." The name comes from Edgar Allan Poe's short story "The Imp of the Perverse," where the insane narrator expresses no remorse for his clever murderous deed, insisting that we all have in our heads an "imp" dictating self-destructive impulses. "Come a bit unhinged, and put a little perverse into your life," Demczuk urges.

Checkerspot Brewing is paying tribute to the late, great Baltimore Brewing/DeGroen's Grill, an incubator for the current generation of Baltimore brewers. *Swaen Song* is a pilsner brewed with Swaen pilsner malt (Baltimore Brewing's founder Theo DeGroen is an owner) plus Saaz and Cashmere hops. A release party was set to take place Nov. 19. The South Baltimore brewery will also host a free holiday craft market on Dec. 1. Plus they make a great Ravens tailgating venue, adjacent to the parking lots at M&T Bank Stadium.

Red Brick Station is now officially legal! The stalwart White Marsh brewpub celebrated its 21st birthday on Nov. 14. Fall seasonal *E.J.'s Pumpkin Ale* debuted in mid-October. Red Brick Station was preparing to host "Breakfast with Santa" on Nov. 24 and Dec. 2, featuring a new "big guy in town" following the retirement of their previous Old Saint Nick after 20 years. What's more, the Christmas tree is now lit and the ice skating rink is open just outside their door.

Heavy Hitters

DuClaw Brewing held a "Day of Retribution" open house at its Rosedale brewery to mark the 2018 release of *Retribution*, a bourbon-barrel aged imperial stout. There were three variants of the 11.5% nectar—*Classic*, *Apple Brandy* and *Chocolate Caramel Cookie*. Also available were vintages varieties from 2015 to 2017, live music, fun and games (adult moon bounce anyone?), plus a special creation derived from the apple brandy stout made by local ice cream purveyor The Charmery. Coming up: *Sour*

Me Tangelo, *The PastryArchy* (a dark cherry pistachio Russian imperial stout), and a yet-to-be-named double IPA.

Heavy Seas Beer in Halethorpe has unveiled its latest "Uncharted Waters" release, *Schnee Boot*. It's the strongest beer Heavy Seas has yet created, a 13%-abv eisbock aged in bourbon barrels. The name was inspired by Antarctic explorers; *Schnee Boot* (German for "snow boat") "is the vessel to transport you to a far-away tundra," reads the press release. Meanwhile, clocking in at just 4% abv are the latest releases in their Tap Room Exclusive series, *Lemon Meringue Sour* (made with 200 fresh-squeezed lemons per barrel) and *Cranberry Tart* (utilizing two pounds of seasonal cranberries per barrel).

Pub Scene

In Remington, beloved local watering hole **The Dizz** is reportedly on the market as the longtime owners are seeking to retire. The corner location has featured a bar since 1934.

The Back Yard, a craft-friendly neighborhood pub at 131 S. Schroeder St. in the Pigtown/Union Square area of West Baltimore, opened in late September. (It was formerly the Irish-accented Patrick's of Pratt Street.) Though there is currently no



Steve Marsh of Checkerspot Brewing taps a special firkin of Jean Quad-Van Damn Good Beer (a Belgian-style quadruple) at Barfly's during Baltimore Beer Week.

PHOTO BY STEVE ANDREWS

backyard at The Back Yard, future plans call for an open-air patio.

In Upper Harbor East, **Blue Dog BBQ Co.** has opened in the space vacated by Heavy Seas Alehouse, which shut down in early June following a six-year run. A gigantic pecan wood-fired smoker serves up a fresh batch of slow-cooked meats nightly. The spot still employs the dozen-odd taps of the former owners, albeit without the emphasis on Heavy Seas brews. There's also a vending machine dispensing "mystery" cans of beer for \$2 at various points along the brewing spectrum. Try your luck! Looks fine; the only update is that at Red Brick Station's 21st b-day party last week, there was no cake (that I saw/ate) and no 'Happy Birthday' chorus, despite what was advertised. They did have drink specials, festive decorations and lots of folks on hand. Plus the Christmas Tree is now lit and the ice skating rink is open just outside their door...

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Craft Beer in New Jersey

By Mark Haynie

Medal Count

The Garden State once again came away from the **Great American Beer Festival** showing that its beers are not to be dismissed. Tiny **Village Idiot Brewing** in Mt. Holly brought home a silver medal in the Belgian-Style Tripel category for a personal favorite, *Thong Remover*. (The name was a bit too racy for the folks at GABF, so it appear on their online list of winners only as “Belgian Tripel.”) Another small but growing brewery from Cape May Court House, **Slack Tide Brewing**, grabbed a bronze for their *Avalon Amber* (American-Style Amber/Red Ale). Innovative **Kane Brewing** in Ocean Twp. also took silver for *A Night To End All Dawns* (Wood and Barrel-Aged Strong Stout). Congratulations to all!

Breweries Making a Difference

Join **Rinn Duin Brewing** in Toms River for its annual Celtic Christmas celebration on Sunday, Dec. 9. This family-friendly event benefits local food banks and



Brewers and members of the New Jersey Craft Beer club celebrate a New Jersey tap takeover Nov. 2 at Chickie's and Pete's in Marlton, NJ, featuring 30 of the state's brews. PHOTO BY MARK HAYNIE

Toys for Tots; attendees are asked to donate non-perishables and new playthings.

Rinn Duin will celebrate its fifth anniversary in January with parties at the brewery and **The Office Lounge** in Toms River. Check websites for details. Their anniversary ale will be a *Celtic Wee Heavy* brewed with local buckwheat honey and available in kegs and 22-oz bottles. Rinn Duin also plans to double the size of its taproom; construction should be complete by March.

Cape May Brewing kicked off its annual food drive on Nov. 16, raising food and funds for the Community Food Bank of New Jersey. Visitors to the brewery are asked to contribute shelf-stable, non-perishable food and necessities, particularly pasta, rice, canned vegetables, fruits and proteins, to help feed the less fortunate. With each eight items donated, you'll earn a chance in a raffle for a \$500 brewery gift card. On Dec. 15, the last day of the food drive, brewery personnel will weigh the food thus far donated, then determine a goal for the drive. The lucky customer who donates the food to pass that goal will get his or her name on the Good Neighbor Keg.

On Dec. 7, fan-favorite *Apple Bomb* returns to the taps. The brewery insists that it “tastes like the apple fell right out of the tree and directly into your beer,” with “bready and biscuity malts” balancing the sharpness of the fruit. Don't miss Cape May's annual holiday party on Dec. 21, or the Jan. 10 release of triple IPA *Snag & Drop*.

Christmas Cheer

Yale Terrace Brewing in Cranford will celebrate its first birthday on Dec. 6 by doubling its number of beers to 16 from 4 p.m. to closing, with live music and games. Look for holiday brews *Candied Yam Ale*, *Cranberry Wheat*, *Pecan Porter* and *Maple Stout*.

Spellbound Brewing in Mt. Holly will serve holiday favorite *Oatmeal Raisin Cookie*, a wonderfully warm cookie in a glass at 7.1% abv.

On Dec. 3, Mt. Holly's Village Idiot will release *Notafingah! Winter Warmer* served in a cinnamon- and sugar-rimmed glass.

On a recent visit, **Manafirkin Brewing** in Manahawkin poured *Oh Dear Gourd*, an imperial pumpkin ale aged in *Laird's Apple-jack* barrels. Check it out if it's still around. Manafirkin will hold its second annual Ugly Sweater Party on Dec. 21.

Oyster Creek Brewing in Waretown recently tapped *HALFlife Hefeweizen*, brewed with cranberries and beach plums,

and *REACTORcore*, an apple cider wheat. Soon to debut is *NUCLEARwinter*, a dark Christmas ale spiced with cinnamon, nutmeg and ginger. Also look for *2Minutes 2 Midnight*, a double dry-hopped double IPA.

Climax Brewing in Roselle Park just released its winter warmer *Snowplow*, and will soon follow up with a cherry-infused version. In January, they expect to release a special *Abbey Dubbel*.

Best of the Rest

Hidden Sands Brewing in Egg Harbor Twp. is preparing for two new beer launches this winter: a cranberry wheat ale and an 8.5%-abv imperial stout. *Pomegranate Sour* will return in early December to pucker you up for those holiday kisses.

In November, **River Horse Brewing** in Ewing Township released a four-pack of barrel-aged beers made in collaboration with Jameson's Caskmates program. They'll hold events throughout the state December too celebrate the release. Look for tickets to their amazing Cask Fest on Jan. 12 to go on sale in December.

Cross Keys Brewing in Williamstown will begin to can its beers in December, beginning with *Orange Jumpsuit*, a super juicy and citrus-forward IPA.

In Butler, **High Point Brewing's** *Ramstein Winter Wheat* will return in December – well worth the trip to the brewery to get your growlers filled!

Here's wishing all the best to brewer Alex Franko, who is moving from **Lone Eagle Brewing** in Flemington to **Other Half Brewing** in Brooklyn. His last few Lone Eagle beers are on tap now, including an *Imperial Breakfast Stout* aged with maple syrup in bourbon barrels. At the end of January look for *Imperial Golden Stout* aged in *Woodford Reserve* barrels.

Nearby in Beach Haven, **Ship Bottom Brewing** will can some favorites for the holidays. *Pleasure Island Imperial Rye IPA* will pour in January. Mark your calendar for their second annual Beach Party on Jan. 26.

While **Angry Erik Brewing** finalizes construction on its new building at 2 Camre Drive in Hampton, they've got some big winter beers coming. *Maxwell Heavy*, a 9.2%-abv Scotch ale, can hit you as hard as the Beatles' Maxwell's Silver Hammer. Seven malts and a long boil give it lots of caramelization and smoky undertones. Also look for *Santa Lucia*, a 9.7%-abv Belgian-style golden ale.

NJ continued on next page




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NJ continued from p. 20

Twin Elephant Brewing in Chatham plans to open a beer garden come spring. Their first canned release will be *Split the Megahertz IPA*.

A bit south in Point Pleasant, **Frye Brewing** recently tapped its *Bonfire Imperial Brown Ale*, an 8%-abv ale infused with rum-soaked cherrywood chips. Coming soon will be a *Christmas Ale* brewed with cranberries, allspice and ginger.

In the dry town of Collingswood, **Devil's Creek Brewing** will bring back *Jolly Quad* for a third year as well as *Java Coffee Porter* and *Summit Pale Ale*.

In Edison, **Cypress Brewing** continues its expansion with two new fermenters coming in January. In December, the flagship

VA continued from p. 9

and the evening will feature a concert with metal bands Outer Heavens and Horrendous. Over 50 Adroit Theory beers will be served (including collaborations with DJ Dieselboy and Horrendous), as well over 50 beers from guest breweries. "Should be pretty epic," says Osborne. Check their website for more info

Bull Island Brewing in Hampton recently celebrated its second anniversary by opening an event space called the Barrel Room. Fall and winter beers include *Christmas Quad*, rum barrel-aged *Dare Double Stout*, a fresh batch of *Oyster Jalapeno Porter*, and a *Mosaic Pale Ale*.

For **Starr Hill Brewery** in Crozet, 2019 marks two decades of independently brewing. They're planning special events and promotions all year long. Starr Hill's Box of Chocolates Stout Pack returns with new variants of *Double Bass Double Chocolate Stout*; it now comes in hazelnut and raspberry, as well as mocha and chipotle. *Snow Blind Doppelbock* returns for its sixth year as a winter seasonal.

Benchtop Brewing in Norfolk is set to celebrate its second anniversary on Dec. 8 by releasing a triple IPA called *Theory Proven*. They'll also release their first bottles of barrel-aged beers, including an imperial stout made with coffee, cacao nibs, maple

MD continued from p. 18

after a two-year hiatus. Founder Adam Frey reports, "We renovated our old barn and now have a beautiful tasting room on our farm. We have 20 taps and look forward to serving."

While Frey's is reopening, the season is ending for another one of Frederick County's farm breweries. Brian Roberts, brewer and founder of **Mad Science Brewing** in Adamstown, will shutter the tasting room at Thanksgiving Farms on Dec. 23 and plans to reopen on March 30, 2019.

Quick Tour Around the State

B.C. Brewery in Hunt Valley has a host of events set for December, from a healthy eating seminar on Dec. 6 to a wreath-making class on Dec. 12.

The brewery also will release three bourbon barrel-aged beers, one each in a barrel that held *Maker's Mark*, *Knob Creek* and *Wild Turkey*.

Insane In The Grain will return: an all-Citra imperial New England-style IPA.

Brewpub Roundup

Krogh's Restaurant & Brew Pub in Sparta will tap its *Christmas Ale*, pleasantly spicy and sweet with hints of honey, orange peel and cinnamon, along with *Vanilla Porter*. Also featured will be *Steve Lawton's Kolsch*; a dollar from every pint sold goes right back to Steve, an old-time Krogh's brewer battling cancer. Last but not least is *Bud's Resumé Beer*, named after a long-time brewer.

Looking to Woodbridge, **JJ Bittings** will celebrate the season with a *Winter Warmer* and a *Robust Porter*.

Happy holidays!

syrup and coconut that's been aged in maple syrup bourbon barrels, and a barleywine aged for a year in rye whiskey barrels.

Awards Corner

The National Cherry Blossom Festival and **Old Ox Brewery** in Ashburn received a Gold Pinnacle Award from the International Festivals and Events Association (IFEA) in the "Best New Promotion Activity" category. The award was presented for the limited-edition *FestivALE*, the National Cherry Blossom Festival's first official beer.

Port City Brewing in Alexandria won two medals at the 2018 **Stockholm Beer and Whiskey Festival**, including a gold for *Optimal Wit* in the Wheat Beer category, and a silver for *Port City Porter* in the Porter and Stout niche. Port City in November debuted the Cellar Series, draft-only tasting room events featuring vintage and barrel-aged versions of its beers. Check their website for tastings (as well as visits from Santa).

Optimal Wit also won silver in the Belgian-Style Witbier category at this year's **Great American Beer Festival**. Altogether, Virginia breweries took eight medals. They included two golds, for **Lost Rhino Brewing's Shooter McMunn's** (Classic Irish-Style Dry Stout) and **Sweetwater Tavern's Iron Horse Lager** (Dark Lager).

Orchid Cellars, a meadery in Middletown, has expanded into Washington, DC and northern Virginia, courtesy of distributor Siema Wines. **Capitol Cider House** in Washington's Petworth neighborhood is their first DC customer and has a few of their sparkling meads on tap.

Idiom Brewing, at 340 E. Patrick St., Suite 104 on Carroll Creek, joins **Attaboy Beer** and **House Cat Brewing** to form a walkable 300-meter brewery tour in downtown Frederick. Additionally, it will be the fifth brewery to open on or within a block of East Street.

As of press time, their plan was for a soft opening on Black Friday or, as the Frederick Downtown Partnership calls it, "Frosty Friday." It's a promotion designed to bring shoppers to Frederick's small, independent stores in the historic downtown. Owner and brewer Michael Clements expects to hold a proper grand opening sometime in the middle of December.

True Respite Brewing in Rockville, reports co-founder Bailey O'Leary, will

Harvesting Virginia's Bounty: Breweries Claim Local Is Best

Virginia has 44,800 farms, covering 8.1 million acres, or 32% of Virginia's total land area. The Old Dominion's breweries have been tapping into this resource for years. Two relatively new breweries are trying to go all the way.

Precarious Beer Project in Williamsburg is the sister brewery of Amber Ox Public House (521 Prince George St.), which partners with over two-dozen local farms, obtaining proteins and almost all their vegetables and fruits from these growers. Why? "Fresher flavors, bigger flavors, better textures," claims head brewer Greg Fleehart. It's also a source of inspiration for new dishes because they cook with what's in season.

This practice spills over into the brewery, which opened a year ago. *V.V.*, a Belgian-style patersbier (5.6% abv), is made with Asian pears that are locally grown. All their kettle-soured beers are made by using kimche from a local producer who ferments with a local culture. Fleehart makes his goses using any fruit, spice or herb that can be sourced locally. Precarious Beer Project releases one to four new beers a week from its 7-bbl system, and Fleehart rarely brews a beer twice.

"Using local ingredients is part of the ethos of a brewery," explains Josh Chapman, co-founder and brewer of **Black Narrow Brewing** in Chincoteague Island, Va. Formerly a chef, Chapman, before devising his first recipe, met with local farmers, hop growers and maltsters to figure out what the flavor profile of the beer would be with local ingredients. All the base malt Chapman uses is Virginia grown and processed by Murphy & Rude Malting in Charlottes-

ville. Every single bag sack is marked with the variety of barley, the farm's name and location, and a lot ID. "I can literally trace it back to 'Oh wow! I really love the barley from Hundley Seed Company in Champlain, Va. They do a great job with the base two-row for an English pale.'"

The sticking point is hops. "We're pretty split from where our hops come from as far as Virginia and non-Virginia," admits Chapman. He says that Seaside Hops in Machipongo, Va. grows a fair amount of varieties. "Even though they're not the hot new Northwest, New Zealand or Australian hops, where you grow things matters," he asserts. Chapman finds that the local terrain and climate can give familiar hops an unfamiliar profile. Zeus hops from seaside, for instance, "had all the things you would be looking for out of Citra, but from this local varietal."

Cockle Creek Scottish Ale, Black Narrow's best seller in the taproom, is now brewed with 100% local ingredients. *Salts* is another all-Virginia beer: This gose-inspired brew gets all its salinity from two gallons of oyster flesh and 15 gallons of oyster liquor per 5-bbl batch. It's even fermented with a naturally occurring yeast strain they found on a salt oyster.

Many of Black Narrows' offerings are determined by visiting their farm partners. Chapman illuminates, "We did this blueberry and blackberry tart wild that incorporated a local holy basil. I would never had brewed that beer on my own, but the input from local farmers kind of guides the way."

Black Narrows will celebrate its first anniversary on Dec. 31, with plans to debut an oyster stout aged in Cape Charles Distillery bourbon barrels.

Lyft, Md. Breweries Offer Safe Ride Home

By Charles Pekow

Ridesharing service Lyft has partnered with Maryland breweries, wineries and distilleries to help patrons get a discounted ride home safely.

Ride Smart Maryland launched in October in partnership with the Brewers Association of Maryland, Maryland Distillers Guild and Maryland Wineries Association. As of mid-November, 62 members of those associations were participating, said Kevin Atticks, who manages all three groups.

It's a great option, asserts Atticks. "You not only have a ride, you keep yourself off the road" when under the influence.

He continues, "We have found that it has been a great program for our farm breweries, distilleries and wineries ... out of the range normally of ridesharing because Lyft is now paying close attention to that part of the industry."

release its first beer in cans on Saturday, Dec. 15.

Death Metal Diva, the breakfast stout from **Reckless Ale Works** in Columbia, appeared in cans in November. It's made with a "hand-selected blend of coffee from Chesapeake Bay Coffee Roasters," says brewery manager Dave Glover. He also

Alecraft Brewery in Bel Air likes the program but hasn't had too many takers, though partner Ken Roberson says he hasn't counted. "We really don't have a lot of people who overindulge, or visibly overindulge," he says. But he adds that it helps when "someone doesn't know they've drunk a nine-percent beer or the designated driver decides to try some craft beers."

Mike Heslin, market manager for Lyft Baltimore, says he hasn't yet compiled usage figures. But Lyft provided materials for participating establishments, including signage and discount coupons. Some places have designated Lyft drop-off and pick-up zones. "Several operators say they post it on their Facebook page," adds Heslin.

Lyft currently operates similar programs in Texas, Georgia and Las Vegas but no others in the mid-Atlantic. Several Lyft managers in nearby states have shown interest, Heslin says.

promised that a limited run of an imperial stout, aged in *Sagamore Whiskey* barrels with vanilla beans and black cherries, will be ready for the holidays.

Additionally, the brewery has ordered two 40-bbl fermenters to meet demand for its *Aspiring Redneck* (a helles lager) and *Action Figures* (a citrus pale ale).



IPAs for Christmas, Gose for New Year

Milton's Dogfish Head Craft Brewery is celebrating Christmas with the release of its IPAs for the Holidays variety 12-pack. Look for *60 Minute IPA* and *90 Minute Imperial IPA*, along with the return of two of founder Sam Calagione's beer-wine hybrids: *Sixty One* (60 Minute IPA fermented with Syrah grape must) and *Viniferous IPA* (fermented with Riesling and Viognier grape must and hopped with Hallertau Blanc, Huell Melon and El Dorado). The 12-pack also features a special gift tag that can be personalized.

Dogfish Head is also planning a major campaign next year for its new session sour, *SuperEIGHT*: a gose brewed with Hawaiian sea salt, toasted quinoa, and prickly pear, mango, boysenberry, blackberry, raspberry, elderberry and kiwi juices. Meanwhile, according to *Brewbound Craft Beer News*, Sam will partner with Kodak on a documentary chronicling a boat trip he's planning to take with his son from Key West to Maine. The tie-in? The new gose is acidic enough to develop Super 8 film!

Wilmington Beers, Past and Present

On Nov. 6 the crew from Wilmington Brew Works announced plans to right an oversight. "The gravesite of Delaware brewing pioneer Christian Krauch has been without a marker since his death 148 years ago," observes the brewery's creative director John Fusco. The man once known as the state's Father of Lager Beer "died penniless in 1870 and was buried in an unmarked grave. Over time, Krauch and his contributions to Delaware brewing history have been largely forgotten."

Wilmington Brew Works came up with a fitting tribute: a helles bock dubbed *Krauch's Creation*. A portion of the proceeds from beer sales will help create a memorial for Krauch, who began brewing in his Philadelphia saloon and relocated to Wilmington in 1850. You can also donate to the Christian Krauch Memorial Fund online at plumfund.com/memorial-fund/krauch.

In other Wilmington news, brewer Drew Rutherford at downtown's **Stitch House Brewing** promises he will be "ramping up stronger beers for winter." To that end he's offering a doppelbock, barleywine and an imperial stout.

Wilmington Beer Week took place Nov. 5-10. Highlights included a special beer flight at **Iron Hill Brewery & Restaurant** including the collaboration *Out & About Oyster Stout*; and a tap takeover at the **Washington Street Ale House** spotlighting the beers of **Dewey Beer Co.** in Dewey Beach. The latter featured both *Secret Machine 1* (a pineapple, boysenberry and mango sour ale) and *Secret Machine 2* (a tangerine and apricot double sour ale).

Best of the Rest

The marketing and sales team at **Crooked Hammock Brewery** in Lewes collectively developed what they call "the ideal fall brew." Their mailing reads, "For weeks, we passed ideas back and forth over late-night beers, lengthy texts, sometimes unresponsive emails and snapchat group messages. We finally stuck on an idea. Most of us are fond of sours. We're all fond of fall. The result: #PassTheSauce."

"During the boil, this cranberry apple sour was packed with copious amounts of cranberry puree, fresh cinnamon and Fifer Orchard's apple cider. During fermentation, we went wild by doubling the amount of cranberry and cinnamon. The color turned

out more beautifully than we expected and all three flavor profiles really shine through in mouth-watering fashion."

In other news, Crooked Hammock's new director of culinary operations Jim Foss has introduced a "backyard-inspired food menu." A highlight is the BBQ Yardbird, buttermilk brined smoked turkey with collards and mashed potatoes.

Look for a new offering from Milford's **Mispillion River Brewing Co.** *The Nor'Easter* debuted in their tasting room prior to a general release. It's described

as a "rye New England-style IPA hopped with Centennial and Amarillo and a malt bill including rye and oats." Congrats are also due on the brewery's fifth anniversary, celebrated Nov. 17.

Brewer Derek Davies reports from **Stewart's Brewing** in Bear that their Belgian-style golden strong ale *Stumblin' Monk* will appear in mid-December alongside a rye barrel-aged version. He adds, "We are planning a beer dinner Jan. 23 but details are scarce as of now." Go to stewartsbrewing-company.com/hoppinings/ for updates.

Welcome to Hill Country: Mark Edelson's Recipe for Success

By George Hummel

Mark Edelson, director of brewery operations and self-described corporate "torchbearer of beer" for the Delaware-based **Iron Hill Brewery & Restaurant** chain, was about to inaugurate his 16th location when we sat down for lunch and a chat.

By now, the newest Iron Hill should have opened at 101 West Chocolate Ave. in Hershey, Pa. as an anchor tenant of a mixed-use development dubbed Hershey Town Square. The new brewpub, with its dark wood trim and 10-bbl brewhouse visible behind a full-width glass wall, is a four-minute drive from the amusement park and candy factory that hosted over three million visitors last year.

Edelson is already planning his next brewpub; he's keeping the location mum, although it can be safely stated that #17 will be in *MABN's* coverage area.

He also has a large central production facility in the works. "This will allow us to produce larger quantities of our core house beers. It will also let us centralize our in-house canning."

(The company released *Kryptonite Double IPA*, a 9.4%-abv DIPA, in 16-oz cans in November.)

During our interview, Edelson reminisced how he and homebrewing partner Kevin Finn did research for their first opening, in Newark, Del. in 1996. "We would check out brewpubs and liked their beer, but thought the food sucked!"

Mark and Kevin didn't have a clue about running a restaurant. Luckily, mutual friends introduced them to partner Kevin Davies, a restaurateur who wanted to develop a brewpub but lacked the nuts-and-bolts knowledge. Edelson observes, "The biggest mistake new brewers make is thinking they'll hire a food guy to run their kitchen. You need to find a food guy and make him a partner!"

The partners have embraced *Cuisine de Biere*, coming up with a new pairing chart that helps customers mesh Iron Hill beers and food. They also train their servers



Mark Edelson, founder of the Iron Hill Brewery & Restaurant chain, celebrates the imminent opening of his sixteenth location in Hershey, Pa.

PHOTO BY GEORGE HUMMEL

to help customers wade through a beer list that typically numbers 15 to help find the perfect match.

What's more, Iron Hill locations are family- and kid friendly. "We lose money on

our kids menu, it's a loss leader," admits Edelson. "We offer the kids real food. Vegetables, not just nuggets and fries!"

Despite his "restaurant first" mantra, Edelson seemed pleased to report that "20% of our sales are for beer. Most restaurants manage 10%!"

He gives each location's brewer

a level of autonomy beyond the Iron Hill core beers. (That should pay dividends with Derek Testerman, head brewer at the new Hershey location, who after starting at the Lancaster Iron Hill subsequently crafted IPAs for Riip Beer Co. in Huntingdon Beach, Calif. and farmhouse ales for Gun-whale Ales in Costa Mesa, Calif.)

Edelson admits a recent mistake when he first shot down hazy IPAs at his brewpubs. "I was the old man on the front lawn with the hose, waving my fist shouting, 'Don't you kids know beer should be clear?!'"

He subsequently relented, and now insists to his brewers, "I don't want to come in after two weeks and find your hazy beer pouring clear!" He's also developing milkshake and brut IPAs at several locations.

To check out an Iron Hill near you, consult ironhillbrewery.com/locations.

Jack Curtin and Jim Weber contributed to this article.

"I was the old man on the front lawn with the hose, waving my fist shouting, 'Don't you kids know beer should be clear?!'"

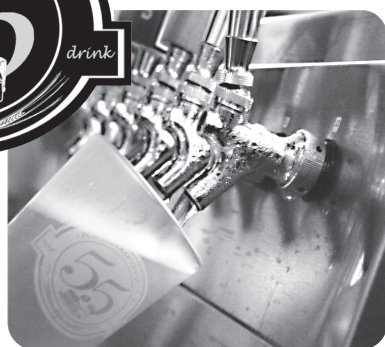
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HopEd

By Crabby McDougall

An Industry with No Future?

In the span of just a few years, beer-buying has become a chore, a crapshoot. In 2014, almost 13,000 craft beer products vied for space in the nation's beer coolers, according to our friends at Bump Williams Consulting. It's almost 19,000 now. I scan the cooler at my favorite retailer and I don't even recognize half the brands. And half of those might soon be replaced by something equally inscrutable. What the hell happened?

How am I to make sense of this and decide on a purchase?

If you think I have a problem, consider the hole that many craft brewers are digging for themselves. How do you grow a brand when the consumer doesn't even know what it is? Selling the *flavor du jour*

means tomorrow you have nothing to build upon. It's like building a house without a foundation.

Don't get me wrong. Some breweries do really well releasing scores of beers. Stone and Dogfish Head come to mind. But their beers fit a theme: IPAs (and imperial stouts) are Stone's strong suit; Dogfish Head has established a reputation for unusual, innovative beers, and usually sets trends instead of following them. But breweries that can pull this off are few and far between.

Enthusiasts may look down their noses at big-brewer "craft" brands, but those brands are in it for the long run, and many

of their smaller competitors won't be around to witness their future performance. These brands are built on the discipline it takes to build a solid future. Take Devils Backbone Brewing, a Virginia brewery owned by Anheuser-Busch Inbev. The brewery sells a core lineup of three year-round beers and four seasonal beers, consisting of five lagers, a wheat beer and a Baltic porter (presumably a lager). Meanwhile, the hip craft brewer down the street

from you is knocking out an endless stream of beers of styles unheard of not long ago.

Who's going to get the love in the distribution system? And how are these breweries going to build their sales in the coming years? A solid, year-round brand like *Devils Backbone Vienna Lager* has a big advantage over this week's new flavor. The former is building a following, while the latter sells to today's Johnny Come Lately and then likely fades from view.

Many breweries now operate taprooms, a welcome development, and an opportunity

to show off lots of one-offs and seasonal beers. If you're operating a taproom, it makes sense to spread your wings, flex some muscle and show patrons a reason to stop by often.

But out in the retail world, it's a different game. Brewers are fighting for cooler space

at retail stores, and for draft lines in bars. Space is limited, the number of brands is expanding explosively, and accounts are getting pickier. Bars might be a lost cause, given fickle consumers' constant demand for the next thing. A steady tap line is a thing of the past. Off-premise accounts want to see brand-building. They want predictability, not chaos.

Chaos works much better in taprooms. A brewery that sells all or most of its output from its own taproom can be a viable concern. Growth is limited, but the margins are sweet, and you can brew whatever you want, as long as someone buys it. In fact, your

brewer's whimsy can be a big draw. But you'd better watch your back, as politically connected wholesalers (and that's basically all of them) might ask their politician friends to tug the rug out from under you.

When it comes to sales in bars and package stores, future winners

better be growing the business now. Brand-building takes time. And in today's crowded, competitive marketplace, time's a wastin'.

I scan the cooler at my favorite retailer and I don't even recognize half the brands. And half of those might soon be replaced by something equally inscrutable.

Selling the flavor du jour means tomorrow you have nothing to build upon.

Art on Tap: Masterworks and Master Brewers

By Charles Pekow

Prefer van Gogh or Leger with your beer and vittles?

The Art League of Alexandria puts on an event every November to match beer with food and art. Previously, the league asked for original artworks to pair with the suds and food. This year, the Art League changed the format so participating breweries and restaurants were asked to match their wares with a famous painting. "We'll give people a little more context and history" with art that featured drinking or beer making, explained Art League executive director Suzanne Bethel.

Attendees got to vote for their favorite, as did a panel of judges, and they selected different winners. The popular vote went to the combo of Starr Hill Brewery of Charlottesville with Vola's Dockside Grill, a restaurant in the same Torpedo Factory complex where the competition took place and the Art League is headquartered.

The pairing featured a combination of smoked pastrami-style salmon with bay scallops. "We made sure to bring something else to the table," Vola manager Alex Williams noted. "A lot of people commented on the shells ... They were not expecting two proteins." The one-fish two-fish combo was matched with Starr Hill's *Snow Blind*, a doppelbock lager, and a copy of Vincent van Gogh's *The Drinkers*. (It's not known though what van Gogh's men were imbibing. The analysis by the Art Institute of Chicago suggests the "greenish palette may well be an allusion to the notorious alcoholic drink absinthe.")



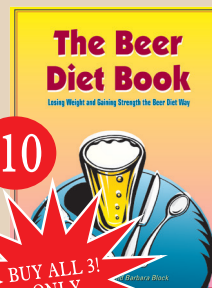
The people's choice: Susan Gendreau from Starr Hill Brewery and Alex Williams from Vola's with Vincent van Gogh's "Die Trinker" (The Drinkers) from 1890. It was paired with Starr Hill's Snowblind Doppelbock and a smoked seafood dish featuring salmon and scallops.

PHOTO BY STEVE MARLER

The judges, meanwhile, preferred Chadwicks of Alexandria, which teamed up with Port City Brewing in Alexandria to provide "an IPA with layers of flavor with a tropical fruitiness" paired with Grilled Chicken Banh Mi, "a chicken sandwich layered with flavors and color containing radishes, carrots, serrano peppers, sriracha aioli and cilantro on a baguette," as Port City's Tom Cullen describes it. They chose as art Fernand Leger's vibrant oil *Still Life with a Beer Mug*, where the vessel stands clearly in front of the other eating utensils.

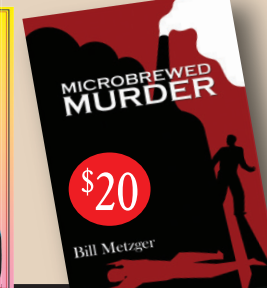
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