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Our Summer Pack features four beers ranging from fruit-forward and hazy to crisp and hoppy for endless enjoyment in the summer sun.

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MAY 2015
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BELCHING BEAVER
MAY 20
MODERN TIMES BEER
JUNE 03
MIKE HESS BREWING
JUNE 10
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Thanks, readers, for helping us build up our online event calendar. Below is a look at what you’ll find at westcoastersd.com/san-diego-beer-calendar.

# denotes live music

Thanks & cheers!

**NOTE FROM WC**

May is Lupus Awareness Month, and the Beer to the Rescue campaign has already planned a few events around town (see list). More at westcoastersd.com!

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<td><strong>FRI-SAT MAY 1-2</strong></td>
<td>Orange Infused Gose Release (Beer To The Rescue) @ Coronado Knoxville Silva Stout Release Tap+Cask @ Iron Pig Alehouse</td>
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<tr>
<td>SAT MAY 2</td>
<td>Golden Triangle Arts &amp; Craft Beer Festival</td>
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<td>SAT MAY 2</td>
<td>Think, Drink, Science @ The Homebrewer</td>
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<td>SUN MAY 3</td>
<td>Beginner Brew Class @ Home Brew Mart</td>
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<tr>
<td>SUN MAY 3</td>
<td>5th Annual Chef Celebration @ Stone Liberty Station</td>
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<td>SUN MAY 3</td>
<td>Cinco De Mayo Block Party @ Home &amp; Away</td>
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<tr>
<td>SUN MAY 3</td>
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<td>MON MAY 4</td>
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<td><strong>TUES-WED MAY 5-6</strong></td>
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<td>WED MAY 6</td>
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<td>SAT MAY 9</td>
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<td>SAT MAY 16</td>
<td>Alpine Beer Co. Beer For Breakfast @ Small Bar</td>
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<td>SAT MAY 16</td>
<td>Astral Scottish Export Ale Release (Beer To The Rescue) @ Intergalactic Brewing Co.</td>
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<td>SAT MAY 16</td>
<td>Green Flash Cellar 3 Grand Opening</td>
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<td>SAT MAY 16</td>
<td>North Park Festival of Arts Craft Beer Block #</td>
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<td>SAT MAY 16</td>
<td>Fieldwork Brewing Co. Night @ Hamilton’s Tavern</td>
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<td>Division 23 Brewing Grand Opening</td>
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<td>Modern Times Cask + Specialty Night @ Regents Pizzeria</td>
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<td>FRI MAY 22</td>
<td>Meet the Brewer: Cerveceria Insurgente @ Stone Liberty Station</td>
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<td>SAT MAY 23</td>
<td>Santee Street Fair &amp; Craft Beer Festival #</td>
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<td>SUN MAY 24</td>
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<td>WED MAY 27</td>
<td>Night of the Yeti @ Plan 9 Alehouse</td>
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<tr>
<td>WED MAY 27</td>
<td>Beer to the Rescue Event @ Sublime Ale House</td>
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<td>SAT MAY 30</td>
<td>East County Hop on Hop Off Bus</td>
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<td>SUN JUNE 7</td>
<td>Belching Beaver Brewery 2nd Annual Classic Car Show #</td>
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<tr>
<td>SUN JUNE 7</td>
<td>Intermediate Brew Class @ Home Brew Mart</td>
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</tbody>
</table>
8 YEAR ROUND DRAFTS
2 NITRO TAPS
2 CASK ALES
ALWAYS ON TAP
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ON THE COVER: Stone founders Steve Wagner (far left) and Greg Koch (far right) with Pizza Port founders Vince & Gina Marsaglia, at the tapping of Stone Pale Ale 2.0 on April 26 in Solana Beach; photo by Ryan Lamb

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"No beer was wasted in the making of this publication."

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WEST COASTER, THE PUBLICATION

Founders
RYAN LAMB
MIKE SHESS

Publisher
MIKE SHESS
mike@westcoastersd.com

Executive Editor
RYAN LAMB
ryan@westcoastersd.com

Art Director
KAYLA COLEMAN
kayla@westcoastersd.com

Graphic Designer
ASHLEY DREWITZ
ashley@westcoastersd.com

Media Consultant
TOM SHESS
thomas.shess@gmail.com

Columnists
SAM TIERNEY
sam@westcoastersd.com
BRANDON HERNÁNDEZ
brandon@westcoastersd.com
RYAN RESCHAN
ryan.reschan@westcoastersd.com
GONZALO QUINTERO
drqcbt@gmail.com

Staff Photographer
TIM STAHL

Contributors
Want to contribute to West Coaster Magazine? Email the editor:
ryan@westcoastersd.com

WEB MANAGER
MIKE SHESS
Web Editor
RYAN LAMB
Web Master
JOSH EVERETT

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"No beer was wasted in the making of this publication."

INTO THE BREW

Brandon Hernández is a native San Diegan and the
author of the San Diego Beer News Complete Guide to San Diego Breweries (available on Amazon.com). In addition to his on-staff work for West Coaster, he is responsible for communications for local craft beer producer Stone Brewing Company; an editor for Zagat; the San Diego correspondent for Cicerone Beer News; and contributes articles on beer, food, restaurants and other such killer topics to national publications including USA TODAY, The Beer Connoisseur, Beer West, Beer Magazine, Imbibe and Wine Enthusiast as well as local outlets including The San Diego Reader, Edible San Diego, Pacific San Diego, Ranch & Coast, San Diego Magazine and U-T San Diego.

PLATES & PINTS

Sam Tierney is a graduate of the Siebel Institute and Doemens World Beer Academy brewing technology diploma program. He currently works as a brewer at Firestone Walker Brewing Company and has most recently passed the Certified Cicerone® exam. He geeked out on all things related to brewing, beer styles, and beer history.

THE CARBOY CHRONICLES

Ryan Reschan is a long time resident of North County San Diego, and he first got into craft beer during his time at UC San Diego while completing a degree in Electrical Engineering. Skipping the macro lagers, he enjoyed British and Irish style ales before discovering the burgeoning local beer scene in North County and the rest of the country. After his introduction to brewing beer by a family friend, he brewed sparingly with extract until deciding to further his knowledge and transition into all-grain brewing. Between batches of beer, he posts video beer reviews on YouTube (user: StumpyJoeJr) multiple times a week along with occasional homebrew videos and footage of beer events he attends.

THE DOCTOR’S OFFICE

Gonzalo J. Quintero, Ed.D. is a San Diego native, three-time SDSU grad, career educator, and co-founder of the popular multimedia craft beer discussion craftbeerasters.wordpress.com. An avid homebrewer, Cicerone Certified Beer Server, and seasoned traveler, Dr. Quintero takes great pride in educating people about craft beer and the craft beer culture. By approaching the subject from the perspective of a scholar and educator, Dr. Quintero has developed a passion for spreading the good word of local beer.
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SAN DIEGO ROCKS LA BEER COMPETITION

San Diegans fared quite well at the 2015 Los Angeles International Beer Competition. Overall, local brewers brought home 12 gold, 15 silver and 18 bronze medals, plus 9 honorable mentions. San Diego Breweries swept the Coffee Beer Category with a gold to New English Brewing’s Zumbar Chocolate Coffee Imperial Stout, silver to Intergalactic Brewing Co.’s The Cake is a Lie, bronze to Mike Hess’ Coffee Grazias, and honorable mention to Ballast Point Linda Vista’s Calm Before the Storm. New English Brewing won Best of Show with Zumbar as well! Expect more beer from New English Brewing as a new 30 barrel fermentor made its way into the brewery on April 22.

Acoustic Ales, Ballast Point, Green Flash, Intergalactic, Iron Fist, Karl Strauss, Mike Hess, Monkey Paw, Mother Earth, New English, Oggis, Pizza Port Solana Beach, South Park Brewing, and Stumblefoot all hauled in 54 awards total. For a breakdown of categories, awards and beers, visit fairplex.com/wos/beer_competition/index.asp. Many winners will showcase their beers at the Los Angeles County Fair (September 4-27).
OPENINGS & RENOVATIONS BY NEIGHBORHOOD

DOWNTOWN: QUAD ALEHOUSE
Located above the Gaslamp Tavern, Quad AleHouse will be a 5,000 square foot pub with 28 tap handles. Tomme Arthur of Lost Abbey was contracted to help with the overall vision, while Beau Schmitt of Brew Project is curating the taplist along with hiring and training staff. Brandon Brooks (formerly of Ritual Tavern) is consulting on the food menu, as well. Quad is slated to open soon. (source: Eater SD) In late April, Green Flash’s Dave Adams gave an in-depth beer history and educational class to staff members.

UNIVERSITY HEIGHTS: PARK AND REC
Steps from Small Bar in University Heights, the shuttered Bourbon Street and Lei Lounge space will transform into Park & Rec, a new concept from John Pani (Waypoint Public, West Coaster’s Best Beer Restaurant of 2014). According to a March 13th article on the San Diego Gay & Lesbian News website: “Park & Rec will draw on the unique structure of the pre-existing property, creating three individual brick-and-mortar cocktail bungalows surrounding an expansive open-air courtyard. A play on the venue’s name “Park” (Park Blvd.) & “Rec,” the courtyard will conjure images of backyard antics with a variety of recreational table games, such as ping pong and shuffleboard. Live entertainment & musical performances will round out the venue’s charming, airy atmosphere.”

NORTH PARK: BOTTLECRAFT
Beer lovers at North Park’s Bottlecraft can now pop a bottle and drink it on site. Candice Woo of EaterSD.com reported in March that there will be 12-15 seats and 3-4 draft taps. Customers can open bottles for a small corkage fee.

NORTH PARK: RAGLAN #2
The New Zealand-inspired restaurant confederation that operates Raglan Public House (Ocean Beach), Queenstown Public House (Little Italy) and Bareback Grill (Pacific Beach) has acquired the Eddie’s Cheesesteaks building located near Modern Time’s Flavordome / Underbelly North Park on 30th Street. According to PJ Lamont, one of the partners, the house-looking restaurant will appear a bit like Queenstown with a more relaxed feel like Raglan. The beer program will be similar to Raglan’s, as well. Construction begins immediately.

MIRAMAR: DIVISION 23 BREWERY
This new nano started brewing in Miramar in April. Located near the old White Labs facility on 7408 Trade Street, Division 23 will have their Grand Opening on May 16th. Keep an eye on their Facebook for more info @ facebook.com/division23brewing/

MIRAMAR: RECKLESS BREWING
Wet N’ Reckless was irreparably damaged in a fire almost a year ago. Like a phoenix rising from the ashes, owner Dave Hyndman has relocated, renamed and is restarting his brewery nearby Ballast Point’s Miramar Mothership. Reckless Brewing is in the final stages of permit approval, and might open in May. Whatever you thought of Reckless’ beer, Hyndman’s tenacity is admirable.

CARLSBAD: CARLSBAD BREW SUPPLY & GUADALUPE BREWERY
Carlsbad Brew Supply opened late 2014 and in April 2015 opened a small brewery as well. Located at 5674 El Camino Real Suite D in Carlsbad, both homebrew shop and brewery will share space. If you’re in Carlsbad in need of a brand new beer from a new brewery or some homebrew supply, check ‘em out and let us know how they’re doing.

OCEANSIDE & VISTA: BELCHING BEAVER
Eager Beaver has never been a more appropriate term. While some aren’t the biggest fans of the Vista brewery’s name, it’s tough to argue good beer and ambition. Brandon Hernandez reports that the new Vista Beaver brewpub will be finished sometime this summer. As if that wasn’t enough, Head Beaver Tom Vogel purchased a space in 1334 Rocky Point in Oceanside capable of housing a 30-barrel production brewhouse. Between the three facilities, Belching Beaver is planning on producing 30,000-60,000 barrels annually. For a brewery that started in 2012, this is the most insane growth we’ve seen at West Coaster. Goofy name be dammed.
COLLABORATIONS & DEPARTURES

ON THE MOVE
Devon Randall, current head brewer at Pizza Port Solana Beach, will soon leave to join the upcoming Arts District Brewing Company in Los Angeles. Before she leaves, Randall will help tap the "Coast to Crest Trail Ale" created to support the San Dieguito River Valley Conservancy. Randall (second from left) is joined by Stephanie Gannon (far left) and Jessica Norton and David Hekel in the accompanying photo. The limited edition beer was made available April 27, with one dollar from each glass supporting the cause.

LA JOLLA DEL BARRIO
La Jolla Brewing Co and Border X collaborated to create a traditional German Alt-style beer with perle hops and Mexican grown hibiscus. The beer was tapped late April at the Chicano Park Day and Barrio Art Crawl.

AUTOMATIC CELEBRATES BALBOA PARK
Continuing their series of collaborating with other local breweries to honor the Balboa Park Centennial Celebration, Automatic Brewing Co. most recently teamed up with The Lost Abbey’s Tomme Arthur to make a tangerine Belgian-style blonde ale called Dualing Pistils for Art Alive 2015 in late April. The beer utilized organic malts, Belgian yeast, both new world & noble hop varieties, plus organic tangerines from Rancho J’Balle.

NEWS FROM THE BREWERS ASSOCIATION

STYLE GUIDELINE CHANGES
Over 600 total changes were made to this year’s version, ranging from minor tweaks of style parameters and revision of several category names, all the way to addition and deletion of beer style category guidelines, including:

+ Category Additions: Added Session India Pale Ale, Contemporary Gose, Chili Pepper Beer and Mixed Culture Brett Beer categories.

+ Category Revisions: Significantly revised German-Style Rye Ale, Fruit Wheat Beer, Belgian-Style Fruit Beer, Brett Beer and International-Style Pale Ale categories.

+ Category Deletions: Deleted Indigenous Beer category.

Since 1979 the Brewers Association has provided beer style descriptions as a reference for brewers and beer competition organizers. Much of the early work was based on the assistance and contributions of beer journalist Michael Jackson. The task of creating a realistic set of guidelines is always complex. The beer style guidelines use sources from the commercial brewing industry, beer analyses, and consultations with beer industry experts and knowledgeable beer enthusiasts as resources for information.

TOP 50 U.S. CRAFT BREWERIES
Based on the metric of 2014 beer sales volume, Escondido’s Stone Brewing Co. is now ninth in the country. Three local breweries followed: Ballast Point, 31st; Karl Strauss, 45th; and Green Flash, making its debut on this list, 48th. On page 13 is the list in its entirety.
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<td>D. G. Yuengling and Son, Inc.</td>
<td>Pottsville, PA</td>
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<td>2</td>
<td>Boston Beer Co.</td>
<td>Boston, MA</td>
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<td>7</td>
<td>Bell’s Brewery, Inc.</td>
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<td>Harpoon Brewery</td>
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<td>Firestone Walker Brewing Co.</td>
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<td>Founders Brewing Co.</td>
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<td>Alaskan Brewing Co.</td>
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<td>Abita Brewing Co.</td>
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<td>Great Lakes Brewing Co.</td>
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<td>Oskar Blues Brewery</td>
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<td>25</td>
<td>Shipyard Brewing Co.</td>
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<td>Stevens Point Brewery Co.</td>
<td>Stevens Point, WI</td>
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<td>August Schell Brewing Co.</td>
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<td>28</td>
<td>Summit Brewing Co.</td>
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<td>Victory Brewing Co.</td>
<td>Downingtown, PA</td>
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<td>Long Trail Brewing Co.</td>
<td>Bridgewater Corners, VT</td>
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<td>31</td>
<td>Ballast Point Brewing &amp; Spirits</td>
<td>San Diego, CA</td>
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<td>32</td>
<td>Rogue Ales Brewery &amp; Headquarters</td>
<td>Newport, OR</td>
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<td>33</td>
<td>Full Sail Brewing Co.</td>
<td>Hood River, OR</td>
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<td>Odell Brewing Co.</td>
<td>Fort Collins, CO</td>
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<td>Southern Tier Brewing Co.</td>
<td>Lakewood, NY</td>
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<td>36</td>
<td>Ninkasi Brewing Co.</td>
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<td>41</td>
<td>21st Amendment Brewery Cafe</td>
<td>San Francisco, CA</td>
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<td>42</td>
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Thu May 28 (7pm)
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Dining on traditional Southern food is like giving your stomach a warm hug. Chowing down on authentic Creole/Cajun cuisine is like having your entire body and soul gang-tackled by a mob of rotund, aproned Louisianan grandmothers haloed by the beautiful scents of bourbon, crab boil and smoked pork. Problem is, very few restaurants focus on this incredible cooking style. The whole reason I started learning to cook was so I could make jambalaya, etouffee, gumbo and all the other dishes I wanted but nobody was serving. There are even New Orleans-style eateries in San Diego today, but that’s OK, because I know of one place that has the classics covered, and even manages to add some fresh SoCal ingredients and sensibilities to the mix—Local Habit.

Founded in 2011, this Hillcrest restaurant became instantly popular behind chef Nick Brune’s signature “Cali-Creole cuisine,” which borrowed from his Southern roots and love of all things New Orleans, while incorporating only the freshest, seasonal and ultra-local edibles he could procure. I first stumbled on it in search of craft beer, something they had a great selection of. I thought this was great, but it was the Louisiana inspiration running through the menu that really got me jazzed up.

Most of my Local Habit consumption occurred in conjunction with the restaurant’s beer dinners; affairs where a featured brewery’s beers would have dishes built specifically to pair with their flavors and aromas. Brune and company did a fantastic job with these feasts, so I was worried they would fade away like most of the Cajun things I love when the restaurant was sold to new owners in 2013. Fortunately, Brune was given the freedom to keep on keeping on. As a result, when Local Habit reopened in late March after a partial redesign of the space (darker color palate, more of a New Orleans bar feel, a great big mural featuring components of Brune’s culinary point of view, no more open kitchen and autographed menus from the beer dinners now line the back hallway), the chef’s new menu had shifted to be even more New Orleanean than ever before.

During my initial visit to the redone space, I sat with Brune and listened as he expressed why he has such a love for the Crescent City. In doing so, he was sure to point out that he was speaking specifically of New Orleans, not the entire state of Louisiana. Sure, he adores both, but he is amazed at how many unique and significant things have come from one relatively small community in such an inauspicious part of the country—Creole and Cajun culture, jazz and the blues, and the cocktail. That is quite an assemblage, and Brune can’t (and cares not to) imagine what the world would be like without any of them. So, he’s doing his part to keep them relevant via Local Habit.

Brune has been a fanatic about the authenticity of the French bread he uses for his po’ boy sandwiches for some time. After spending years perfecting a recipe for it, he feels he finally has it down, thanks greatly in part to allowing his bread to sit out after its initial proof so the finished product features a substantial, crispy crust. This step allows him to forego the milk sugar commonly used back in NOLA. Brune’s fried chicken spends two...
days in a salted brine that helps that yard bird retain its moisture during frying. Another enhancement comes courtesy of Slap Yo’ Mama, a popular spice blend seen in many a French Quarter restaurant.

Even dishes that don’t seem Louisianan—or even American, for that matter—benefit from Brune’s gastronomic approach.

Noodles for Local Habit’s “dark roux noodle” soup are made using plain, all-purpose flour as well as four that’s been toasted low and slow. Those glutinous chestnut brown strands are then added to a warm, sumptuous “Creole curry” broth given depth courtesy of garlic, allspice, bay leaves, coriander, Bragg liquid aminos (a salty, almost woody soy sauce alternative), bonito flakes and 26 hours of steeping atop pork and chicken bones. The result is something special and different.

A trip to check out the newest rendition of Local Habit is highly recommended, as is giving three staples of its new New Orleans menu a try at home. Brune has shared recipes for his cornmeal-battered shrimp po’ boy (don’t worry, you won’t have to bake your own bread), fried chicken (Slap Yo’ Mama seasoning optional) and a version of his decadent bread pudding studded with reconstituted cherries. He even gifted us with beer pairings for each—local quaffs, of course. Consider it a lagniappe, New Orleans speak for “a little something extra.” ■

---

**Slap Yo’ Mama Fried Chicken**

**SEASONING MARINADE**

- 5 lbs bone-in free range chicken
- 3 tbsp kosher salt
- 2 tbsp paprika
- 1/2 tbsp cayenne
- 1 tbsp toasted coriander
- 1 tbsp garlic powder

**WET BATTER**

- 1 cup Fine Rice Flour
- 1 cup AP flour
- 1/4 cup corn starch
- 1 1/2 cup cold water
- 1/2 cup ice
- 1 gallon peanut or fry oil

Season chicken well with salt and remaining seasoning. Let marinate, or cure, for 48 hours. Remove Chicken from fridge and let temper for 30-45 minutes. Heat peanut or any fry oil to 350 degrees. Mix everything but ice cubes well with a whisk until smooth. Add ice cubes and mix to chill. Add chicken to wet batter and let sit for 1 minute. Remove from we batter and place directly into the fryer. Cook chicken for 12 minutes. Remove from fryer and drain on paper towels or wire rack for 1 minute and serve.
**Cornmeal-battered Shrimp Po’ Boy Sandwich**

**PAIRED WITH MIKE HESS HABITUS RYE IPA**

**CORNMEAL BATTER**
- 1 cup corn flour
- 1/2 cup corn meal (fine)
- 1/2 cup AP flour
- 1 tbsp paprika
- 1/2 tbsp cayenne
- 1 tbsp black pepper
- 1 tbsp coriander
- 1/2 tbsp onion powder
- 1/2 tbsp garlic powder
- 1 lb 21/25 white shrimp (or smaller)
- 2 cups buttermilk

2 loaves Poboy Bread or French Bread
1 head Butter Lettuce
1 Large Tomato Sliced Thin
1 cup tartar sauce
1/2 gallon peanut oil or fry oil

Heat oil to 350 degrees. Mix all corn meal batter ingredients well. Clean shrimp and make sure they are completely dry. Add shrimp to buttermilk and then directly into cornmeal batter. Make sure shrimp are completely covered in dry batter. Add shrimp to fryer basket and remove excess cornmeal, then place into hot oil. Fry for one and a half minutes or until shrimp are completely cooked and golden brown. Remove from grease and let drain. Now its time to build your poboy. cut poboy bread in half and liberally coat each side with tartar sauce. on the top half place your butter lettuce then tomato, on the bottom half add your fried shrimp. bring sandwich together and serve.

---

**Dried Cherry Bread Pudding**

**PAIRED WITH MOTHER EARTH CALI CREAMIN’ VANILLA CREAM ALE**

- 14 cups 1-inch cubes day-old French bread or Poboy bread
- 3 tablespoon unsalted butter
- 6 cups whole milk
- 6 large eggs
- 1 3/4 cups brown sugar
- 4 1/2 teaspoons pure vanilla extract
- 1 1/2 teaspoons ground cinnamon
- 2 cup dried cherries soaked in water for 2 hrs
- 1/4 teaspoon salt

Place the bread in a large bowl. Grease a 9 by 13-inch dish with butter and set aside.

Combine the milk, eggs, brown sugar, vanilla, cinnamon, and salt in a large bowl. Whisk to mix. Pour the cream mixture over the bread, add the cherries and stir to combine. Allow the mixture to sit at room temperature for 1 hour.

Transfer the bread mixture to your baking dish and bake until the center of the bread pudding is set. 50 minutes.

**CHERRY SAUCE**
- 2 cups Organic Cherry Juice
- 1/2 cup sugar

Mix and reduce by half, or until sauce is nice glace. Serve.

Let the pudding refrigerate over night. Then cut into shapes for serving. Heat a black iron, add a little butter, and sautee all sides of the pudding until crispy and golden brown. Serve with Cherry Syrup, Whipped Cream, or Classic Whiskey Sauce.
What has been seen as an emerging style in the craft beer world is the “Session IPA.” A seemingly contradictorily-named style — how can you responsibly have a few IPAs over a prolonged session of drinking? — and, to some, a San Diego invention, the Session IPA has been polarizing the craft beer community over the past year or so. It had been argued that a Session IPA should, in actuality, be categorized in one of two existing categories: American IPA, or Session Ale. In April, the Brewers Association (BA) decided to squash the confusion by creating a completely new category specifically titled Session India Pale Ale (see right).

Session beers, separate from session IPAs, are not a new style. On the contrary, the term has been used for quite some time to denote a beer that can be enjoyed for a prolonged “session” of drinking. The official BA guidelines define a session beer as “any style of beer… made lower in strength than described in the classic style guidelines. The goal should be to reach a balance between the style’s character and the lower alcohol content. Drinkability is a character in the overall balance of these beers. Beers in this category must not exceed 4.0% alcohol by weight (5.0% alcohol by volume).” That is to say, any traditional beer style can be brewed to be a “sessionable” version of a classic style.

In recent months, several San Diego breweries have released ales into the market, capitalizing on the trend. Back in October, local breweries swept the “session beer” category at the 2014 Great American Beer Festival. Benchmark Brewing took gold for their 4.8% Oatmeal Stout, Pizza Port Ocean Beach won silver for Guillaume, a 4.2% Belgian witbier, and Karl Strauss was awarded the bronze medal for Mosaic Session Ale, which clocks in at 5.5%.

This category sweep, juxtaposed with San Diego’s hop-centric brewing style, proves that San Diego breweries both old and new need not rely on their alpha-acid laden reputations. Our brewers craft more than IPAs, and judging by competition results, those who wish to dethrone San Diego as The Craft Beer Capital of The World will have to do more than out-hop us.

NEW BA GUIDELINES FOR SESSION INDIA PALE ALE

Session India Pale Ales are gold to copper. Chill haze is allowable at cold temperatures and hop haze is allowable at any temperature. Fruity-ester aroma is light to moderate. Hop aroma is medium to high with qualities from a wide variety of hops from all over the world. Low to medium maltiness is present. Hop flavor is strong, characterized by flavors from a wide variety of hops. Hop bitterness is medium to high. Fruity-ester flavors are low to moderate. Diacetyl is absent or at very low levels. Body is low to medium.

+ Original Gravity (°Plato) 1.038 - 1.052 (9.5 - 12.9) Apparent Extract/Final Gravity (°Plato) 1.008 - 1.014 (3.1 - 4.6)
+ Alcohol by Weight (Volume) 3.00% - 4.00% (3.70% - 5.00%)
+ Bitterness (IBU) 40 - 55
+ Color SRM (EBC) 4 - 12 (8 - 24)

(2015 Brewers Association Beer Style Guidelines used with permission of Brewers Association)
WE RECENTLY ASKED OUR FACEBOOK FOLLOWERS ABOUT THEIR FAVORITE SESSION BEER. AS YOU CAN SEE, SOME FOLKS DON’T LET ABV GUIDELINES GUIDE THEM!

DENNIS B.
Duvel
BIERE CAFE SOUTHBAY
Taras Bouba!
SANDIEGOVILLE.COM
Easy Jack by Firestone Walker Brewing Company because it’s one of the few reasonably priced yet delicious session offerings.

BRIAN B.
Hooked on Ponto & Mosaic. Ohh, and Oatmeal Stout from Benchmark

MIKE S.
Karl Strauss Mosaic session ale!

KELSEY M.
I’m not biased or anything ;)

PATRICK E.
Three way rotating tie: Stone Go To, Ballast Point Even Keel, Port Ponto S.I.P.A., But for super low ABV with flavor the Even Keel wins.

SAM R.
St Archer Blonde Ale.... refreshing!

BRIAN M.
I gotta say, Weekday IPA by Rough draft is legit. Even Keel is awesome but to be fair, I dont drink bullshit beer so, simtra is my new goto.

MICHAEL P.
Table Beer from Benchmark. Second favorite is a Pale Ale at the new Kilowatt Brewing

Andy W.
Pliny
Marc A.
Ska Rudie
RYAN J.
Chronic
ELLE V.
Go to IPA
THOMAS C.
Grapefruit sculpin
ANTHONY P.
Sessions Lager by Full Sail
AUSTIN B.
Even keel is amaze-balls!
SHERRY H.
Hoppy Birthday! Alpine beer.

DANIEL C.
Lagunitas Day Time
MICHELLE C.
Pizza Port’s SIPA
RICHARD R.
Stone Go To & Levitation, Pizza Port Ponto, Firestone Easy Jack, all the regular Benchmark beers.

PATRICK B.
I’m going with Fall Brewing 2am Bike Ride.

BRUCE F.
Firestone Easy Jack!

ROLLIE F.
Old school...Mad River Steelhead XPA

CHAD G.
Weekday, Even Keel, and Ponto.

STEPHANIE Q.
Abnormal Beer Company 5pm session ipa!

GEORGE M.
AleSmith Brewing Company X
On April 22, The Lost Abbey opened their “Confessional” satellite tasting room in Cardiff. While some bar owners dislike the proliferation of these establishments because they are essentially competition that had to go through less paperwork, craft beer consumers are loving that breweries can control quality of beer in a setup that may be far from the actual brewhouse. Below is a list of current & planned satellite tasting rooms.

- **Belching Beaver** | North Park
- **Bolt** | Little Italy *(under construction)*
- **Border X** | Logan Heights
- **Culture** | Ocean Beach
- **Hess** | Miramar
- **Iron Fist** | Logan Heights *(under construction)*
- **Legacy** | Miramar
- **Modern Times** | North Park
- **Mother Earth** | Vista
- **Rip Current** | North Park
- **Stone** | South Park
- **Stone** | Oceanside
- **Stone** | Ballpark Adjacent
- **Stone** | Kettner
- **The Lost Abbey** | Cardiff
- **Twisted Manzanita** | Pacific Beach

Meeting of the minds: Tomme Arthur (right) with CityBeat’s Ian Cheesman (center) and former Anderson Valley, Kona & Great Divide brewer Brit Antrim (left)
Maui’s Anita Lum (middle) and Greg Lum, with Lost Abbey’s Abby Heilbron

Jessica Blankemeier pouring from the taps.

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YEAST, ARE YOU IN THERE? THESE DAYS, PROBABLY NOT IF YOU’RE DRINKING AMERICAN STYLE BEER.

Most breweries are fining and/or filtering, force carbonating, and then packaging their beers. Fewer and fewer breweries are using a secondary fermentation to carbonate their beer. The exception to this is the growing number of breweries producing wild ales or attempting to produce authentic German and Belgian styles. These styles typically require a very high carbonation level that makes force carbonating to such volumes of CO2 nearly impossible to package. The Germans still use their traditional method of Krausening to carbonate their beers. Instead of adding sugar to re-ferment, wort and fresh yeast is added to the finished beer to carbonate it in the bottle.

With White Labs, Wyeast, and the growing number of smaller yeast providers, we have a greater selection of yeast to choose from as homebrewers than ever. But not all yeast and bacteria strains are available to us, with some available just once and while or seasonal. So harvesting yeast from a bottle or can is potentially a great way to acquire a new strain. Breweries might have once started with a particular strain, but over the years it maybe have mutated and changed in character. Some breweries will use multiple yeast strains that might have started at a certain ratio but over time the ratio has changed into something unknown. The unknown is part of the fun of harvesting yeast. Well that, and course drinking the beer!

Let’s start off with what you should be looking for when wanting to collect yeast from a beer. While experience and research will help as you go, looking to see if there is any yeast at the bottom of a bottle is a start. Having a flashlight will come in handy with dark bottles. Some beers are very obvious with the amount of sediment that’s at the bottom. Other beers will have a very light dusting of yeast that is not obvious at first. A good light source will help you identify a candidate and confirm that you have yeast and not just hop sediment or other trub at the bottom. Of course cans are impossible to tell so look for clues in the text about the beer being can conditioned or unfiltered.

Because there’s so little yeast in most bottles, you’ll want to collect as much as you can. Jay Goodwin of The Rare Barrel has mentioned several times on his podcast ‘The Sour Hour’ that you’ll want leave some beer left in the bottle that will still have some yeast in suspension. For bottled conditioned beers you’ll want to be very careful on pouring the beer out. If you can’t pour out the yeast free part of the beer into a single glass, keep the bottle tilted until you’ve dispensed the beer and you start to see yeast flowing out with the beer. At this point you should have enough beer and sediment left in the bottle to propagate. To be extra precautionary, you’ll want to sanitize the lip of the bottle. Using a lighter is a quick way to do so in a few seconds. You can also spray it down with sanitizer solution. At this time you’ll want to transfer the dregs of the bottle or can to a sanitized vessel or wort ready for fermentation.

For growing up yeast and/or bacteria from a bottle, you’ll want to start out with a lower gravity wort (ideally below 1.040) in a smaller quantity (ideally under a half a liter). This will allow the cells to re-activate in a friendly environment and help increase the cell count. After this initial yeast starter is created and there are
no off characteristics, you can proceed to create a normal sized yeast starter for your next batch. Pay attention to your starter and make sure you are seeing fermentation take place and that there are no weird aromas being produced that wouldn’t be associated with yeast or bacteria (just keep in mind that yeast will create some fermentation off flavors that are not a sign of them being bad, like sulfur for instance). Compared to a regular pitch of yeast, you’ll have to be more patient when it comes to activity in your starter. Propagating yeast can potentially take weeks.

What you need to be wary of are breweries that use a different yeast strain to bottle condition their beers. To get consistent results, brewers will sometimes rely on wine yeast to carbonate their beers. Wine yeast can be very robust and produce high carbonation levels that are desired in certain styles.

The problem with wine yeast is that it will not produce a good beer. Some wine yeast strains are known to be “killer strains” that will eliminate the brewer’s yeast you want to use. Even if a brewery is not using wine yeast, they might be using a brewer’s yeast that gives little character compared to the yeast strain they fermented the beer with.

Figuring what breweries are doing this will require some research on the internet or directly asking the brewery about their process. Some breweries will be completely transparent about their process while others might not want to reveal their method. One such local brewery carbonating with a different strain is Port Brewing/The Lost Abbey with their Port series of beers. Several San Diego breweries producing wild ales in town are also using wine yeast for secondary fermentation in the bottle.

Old bottles of beer can also be a concern. Look for a bottling date or a best by date on the label to determine how fresh of a bottle you have. While Brettanomyces and bacteria can survive many years, if not decades, in a bottle, most Saccharomyces yeast will die out over time and you’ll have nothing but dead yeast left in the bottom of the bottle. Try to get the freshest example of the beer you want to harvest from such that you get the healthiest yeast possible.

Harvesting yeast and/or bacteria from bottles or cans of beer is part of the fun and experimentation of homebrewing. Not only do you get to enjoy a beer in the process, but you have the ability to collect microbes you might not be able to buy at your local homebrew shop. Just remember to practice good cleaning and sanitation habits when collecting dregs from bottles and use starters to increase your cell count until you have a pitchable amount for whatever size batch you are brewing. Homebrewing continues to grow and so have homebrewer’s blogs full of experimenting and trying new techniques and methods. They can be a great source on figuring out what beers can be worth harvesting yeast from. If you’re looking for combinations of brewer’s yeast, wild yeast, and bacteria for your funky tart feral beers, Micheal Tomsmiere’s The Mad Fermentationist blog has started a list of beers containing viable microbes you can use. You can find the list here: http://www.themadfermentationist.com/p/dreg-list.html . If you’re looking for “clean” strains of yeast, authentic German and Belgian beers can be a great place to start. You can get more tips from BYO in their guide found here: http://byo.com/hops/item/1661-yeast-culturing-from-bottles-techniques .

Do have a favorite bottle conditioned beer you grow up yeast and/or bacteria from? Let us know at West Coaster and perhaps we can start a list of beers available in San Diego. ■
Presented by DiningOutSD and hosted at Stone’s Liberty Station World Bistro & Gardens, the first of what we are hoping will be an annual ping pong invitational was held on April 12.

A portion of the proceeds went to the American Liver Foundation, Center for Community Solutions, and the San Diego Council on Literacy. In addition to ticket sales, a silent auction also contributed, sponsored by The Japan Society of San Diego/ Tijuana, in preparation for their 12th annual Beer & Sake Festival coming June 13 to the events center at Harrah’s Rincon North.

Former pro Arkadi of Cafe 328 took first place in the ping pong tournament, donning a belt of salumi courtesy of Chef Hanis Cavin from Carnitas Snack Shack. 2nd place: Kevin Dykes (Small Bar), and 3rd place: Josh Kopelman (DiningOutSD) wore leis of pork rinds from The Heart and Trotter Butchery. 4th place: Michael Rosen (Juniper & Ivy Restaurant) received meat from Cook Pigs Ranch.
1 Kettner Exchange’s creative setup
2 Karina Gonzalez and Chef Jaime Chavez of Sirena Gourmet Latin Seafood
3 Small Bar’s Karen Barnett Blair
4 Lidya Kravchuk of @DiningOutSD
5 Greg Koch, CEO & Co-founder of Stone Brewing Co.
6 Chef Hanis Cavin of Carnitas Snack Shack & The Smokehouse Kings
7 Saiko Sushi
8 Greg Koch & Jos Ruffell from New Zealand’s Garage Project
9 Chef Alex Carballo, formerly of Stone, now at URBN St. Brewing
10 Kristen Gillis of SD Weekly Markets
Balance is an important concept in every beer style, though it is found in various and sometimes surprising ways. A brewer always has to consider how the various ingredients and techniques used to create a beer will play off one another to create a harmonious whole. Malt and hop flavors, sweetness and bitterness, alcohols and esters, all fight for an impression on the palate. Belgian blonde ales are a style that often miss the mark. Bereft of hops, they end up cloying and fruity, even with modest alcohol and residual sugar contents, not unlike many macro American lagers. Beers like Leffe Blonde and Grimbergen Blonde target a drinker decidedly against bitterness in their beer. Luckily for the lupulin-faithful, there are a number of breweries that embrace the balanced, even hoppy side of this style. When you get Belgian yeast character and hops together and get it right, it’s a beautiful thing.

Hops and Belgian beers have often had a rocky relationship. Lambic brewers are perhaps the most abusive, leaving bales of hops to age warm for years before finally begrudgingly adding them to their wort kettles to take advantage of their preservative qualities, even after all of their bitter alpha acids have degraded to nothingness. Luckily, this still makes for some amazing and unique beers, and most other Belgian brewers are much kinder to their hops. The more typical Belgian approach is to treat hops as a subtle seasoning to balance the sweetness of the malt and maybe add a touch of aroma.

Even though hoppy beer is far from the norm in Belgium, there were always a few Belgian brewers that weren’t afraid to use hops in a bolder fashion. Brasserie Orval is one brewer whose eponymous beer packs big bitterness -- about 50 IBUs -- and is dry hopped in secondary conditioning tanks before bottling with Brettanomyces yeast to add more complexity with aging. If you can find a bottle of Orval fresher...
Societe’s The Harlot, via Brittany Bradley of Tongue & Cheek Blog (learn more on page 52)
than a few months old it still possesses a formidable hop aroma and bitterness, though many like to let it age to bring out the Brett character, which also mellow the hops. Tripels such as Chimay White sometimes have a noticeable hop bite, but it took the reimagining of the style by brewers like Achouffe with their Houblon Chouffe, which melds a tripel with an American double IPA, to really show what hops can do in the style. Closer to home, many an American brewer has taken a stab at fermenting a standard IPA or DIPA wort with a Belgian yeast strain, though these beers typically lack the character of real Belgian examples, and true American IPA bitterness levels often overwhelm.

When I first seriously got into home-brewing, I was fascinated by the intersection of hops and Belgian yeast and played with many combinations in both pale and dark beers. I found something that many other brewers have also settled on: rounder, fruitier New World hops (think Amarillo, Nelson, and Citra) can play beautifully with the fruity and spicy character of many Belgian yeast strains. On the other hand, heavy doses of Continental hops like Saaz, Hallertau Saphir, and Styrian Goldings also work beautifully, amping up the character already inherent in many Belgian styles while staying true to their roots. In that lighter intersection of the blonde, single, extra, or whatever-you-want-to-call-it style of beer, brewers have taken both of these paths to achieve hoppy goodness.

Belgian blondes generally follow a simple recipe of pilsner malt with maybe some wheat and a little sugar to lighten the body a touch. Starting gravity is usually in the 12-16 Plato range, with 1.048-1.065 original gravity, but can also go lower to get into traditional table beer or saison range. Get much stronger though, and you are making a golden strong ale or a tripel by most measures. In a more traditional, less hoppy approach, you might add about 15-25 IBUs worth of Continental hops total, with some added toward the end of the boil, for just a touch of aroma. Ferment this wort with a Belgian strain and you have the basic model.

Where things get interesting is when you dial the hops up a couple of degrees. Since 1999, Westvleteren Blond has proudly carried this torch for the Trappist brewers. At 5.6% alcohol and 41 IBUs, it is decidedly balanced on the hoppy end of the spectrum, but with a spicy, grassy Continental hop character that keeps it decidedly Belgian. Westvleteren 12 may be the beer that garners the St. Sixtus abbey their most praise, but the Blond is a true gem that has few peers. Going even hoppiest, De Ranke XX Bitter shows what can be achieved by adding copious amounts of fruity and spicy Brewers Gold and Hallertau hops to a 6.2% blond ale. Bringing things down to a more refreshing strength, Taras Boulba from Brasseries de la Senne in Brussels
packs a fruity, citrusy, spicy punch in a beautifully drinkable 4.5% alcohol by volume package.

Local favorites like The Harlot from Societe, and Devotion from Lost Abbey both find that elusive balance that the best examples of the style hit. The Harlot is a great example of the intersection of European brewing traditions in that the recipe is essentially the same as a Czech pilsner until it is fermented with a Belgian yeast strain. Societe credits Moonlight’s Reality Czech pilsner as an influence for The Harlot, alongside Taras Boulba and the wonderfully balanced and refreshing Redemption from Russian River.

Looking over the recipes of styles like Belgian blonde, saison, pilsner, kölsch, and even some English golden ales, you can see how the same basic model of pale malt and classic hop varieties comes together with different yeast strains to create a myriad of styles. Saison Dupont, one of the classics of the saison style, is really just a hoppy blonde ale as well, and their special annual Cuvee Dry Hopping release adds another layer of hoppy complexity that puts it firmly in the realm of other hop-driven Belgians.
KINGS OF CROWDFUNDING
NEW DOCUMENTARY COMING TO KPBS THIS MONTH

Raeanne DuPont, Steven Moyer, Eduardo Castro Fonseca & Ben Moxley
In a thrilling Kickstarter campaign, the feature documentary series covering San Diego Beer titled Kings of the Craft successfully met their crowdfunding goal of $30,000 in April, but just barely. “It was very intense. Kickstarter can be horrible because if you want to do it right, it’s basically a part-time job of putting together a good campaign,” says Eduardo Castro Fonseca, Associate Producer.

The production team consists of Eduardo along with Raeanne DuPont, Producer; Ben Moxley, Director; and Steven Moyer, Cinematographer/Editor. Previously, Raeanne, Ben and Steven had collaborated on a student project titled “Of Beaches and Beer,” which also focused on local brewing. Eduardo got wind of this while working at KPBS, and gave the three the idea to pitch Kings of Craft as a series.

With cash in hand, the team wasted no time putting it to use according to Eduardo. “We were able to hire someone to shoot slow-motion and have captured some incredible footage. [The funds will] pay for a soundtrack, our time-lapses, and it prevents us, recent graduates, from having to fund the project ourselves.” Supporters of the Kickstarter campaign can expect their gift/rewards to start arriving in May.

“What we want people to know is that this is a passion project. We did and have been working every day for the past 9 months to accomplish two things. One, showcase our abilities as filmmakers, but most importantly to do this sort of love letter to the city we love and a culture we are so happy to be a part of,” Eduardo concludes. The series premieres May 21st at 9 p.m. on KPBS and the following day online at KPBS.org.
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Hamilton’s Tavern DRAFT magazine top 100 Beer Bars 7 Consecutive Years!
POSE YOUR PETS

We asked you to send in your pet & beer photos, and you delivered!

Here are some of our top picks.

(West Coaster does not condone feeding animals alcohol... save the good stuff for us humans!)
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Over the next two pages, we’ll share some of our favorite photos from Instagram that were uploaded using the hashtag #sdbeer.

Warning: Thirst for a tasty, locally-brewed beer may occur.

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Our favorite #sdbeer photos will appear in the June issue of West Coaster San Diego.
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INDUSTRY PROFILE

BY MIKE SHESS
PHOTO BY DEMI JOHNSON | A7D CREATIVE GROUP

Veteran beer slinger Val Guagliardo just landed a job as Beer & Events Manager at the High Dive, Bay Park’s thoroughbred craft beer bar. Her craft beer resume is deep; she worked behind the bar of Ballast Point Old Grove, Ciro’s Pizzeria (now Crushed), Amplified Ale Works, Rough Draft Brewing Co., and Societe Brewing Co.

During her time at Societe, she earned her Certified Cicerone accreditation – beer’s parallel to wine's Sommelier level. “It was really intense, but so much fun. I ended up falling in love with beer all over again the more I learned,” she said. “When I heard the news I’d passed the exam, I was so excited I actually crashed my car,” she said.

Thankfully, the crash was minor and everyone was fine. After Societe, Val took some time off to help plan no less than three weddings for friends. She visited Oregon with boyfriend Brett Luchesi (Lead Distiller at Ballast Point). During those few months, High Dive proprietress Ingrid Cherney reached out and offered her a job, and Val accepted.

Val’s stoked to be back in the San Diego beer scene, curating the ‘Dive’s tap list and planning upcoming events. April 2015 saw the launch of the Tiki Tuesday Industry Day, geared specifically for those who work serving beer over the weekend, and the continuation of the bar’s signature, monthly, women-centric beer pairing dinner: Chicks For Beer. This month’s Chicks For Beer event will feature Ballast Point beer on May 19.

CONTRIBUTOR PROFILE

The folks behind the beautiful Societe photo in our Into the Brew column are Brittany Bradley and Kyle Tuttle, based in Sacramento. Their site — tongueandcheekblog.com — has many beautiful photos by Bradley, plus recipes for truffle tater tots, pork belly buns, Campfire Stout ice cream sandwiches, ahi bahn mi, buffalo blue cheese dogs, and pulled lamb tacos in mint chimichurri sauce. Beer-focused articles by Tuttle highlight beers like Anchor Brewing’s California Lager and Knee Deep Citra Extra Pale Ale. Give them a follow for some interesting content!

Britt is the artistic center, and food guru of Tongue and Cheek with degrees in Photography and Journalism. Her love of quality, hand-crafted food is rooted in her upbringing, with a grandma who made everything by hand and a father who was a butcher. Her palate is keen and adventurous, always looking to try something new and different.

Britt likes everything sweet, savory and offal. But don’t think her taste for craft beer is lacking. Her palate is equally discerning and harsh.

Kyle is the brew brains of the operation. A Journalism Graduate of CSU Sacramento, a Certified Cicerone beer server and former craft beer bartender, Kyle has a passion for hunting down the best of the best. His relentless demand for quality and respect for the industry are just the surface of his passion for everything sour, hoppy and alcoholic.

Kyle’s favorite Craft Beer is the next one. You can follow him on Untapped, “Kyle Tuttle” in his journey to drink the best the business has to offer.
“May the road rise up to meet you, may the wind be at your back, may your journey be short and your thirst rewarded at O’Sullivan Bros. Brewing Co.”

- Irish Proverb
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