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We’re among the first brewers to get ahold of the untried Neo-Mexicanus hop. It’s long grown wild in the American west, a beacon of untapped flavor atop the high desert hills. The final IPA in our 2014 Harvest series billows with the apricot, peach, and herbal layers of Neo-Mexicanus.

Available November 2014
2014 WORLD BEER CUP®
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Mother Earth Brew Co. Vista, CA

Since the dawn of humanity we have been sustained by nourishment from our mothers. But never has such nourishment been so convenient and publicly acceptable. Love your cans. Love your Mother.

got cans?

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BARREL REPUBLIC

44 Self Serve Beer Taps
8 Self Serve Wine Taps

The Perfect Spot for Beer Week in San Diego

UPCOMING BEER WEEK EVENTS:

NOVEMBER 7: Lost Abbey vs New Belgium Take Over

NOVEMBER 8: Ballast Point vs Dogfishhead Take Over

NOVEMBER 9: Knee Deep Brewing vs Ironfire Brewing Take Over

NOVEMBER 13: Stone Brewing vs Firestone Brewing Take Over

NOVEMBER 14: Colorado vs California Take Over

NOVEMBER 15: Hangar 24 & Drakes & Bells Take Over

NOVEMBER 16: Barrel Republic One Year Anniversary - Barrel Aged - 44 tap take over

Barrel Republic
1261 Garnet Ave
San Diego, CA 92109
Sam Tierney is a graduate of the Siebel Institute and Duemers 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 geeks out on all things related to brewing, beer styles, and beer history.

INTO THE BREW

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 CARBOY CHRONICLES

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 Celebrator 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.

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 craftbeertasters.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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### ON THE COVER:

Brian Trout, working on a sour beer project with Ryan Reschan. Read more on pages 25-27. Photo by Andy Sammons

Societe’s new tanks will push up beer production by more than 80%; photo by Tim Stahl
Join us as we celebrate our 1 year Anniversary on Saturday, October 25th from 12-10pm in our tasting room located at 2575 Pioneer Ave, Suite 104 Vista, 92081. Food provided by Grillfellas. Limited release Commemorative pint glasses with fill $7.00 Cheers!

BARREL HARBOR
WWW.BARRELHARBORBREWING.COM
Dear Beer Drinker,

The time has come again to prepare for San Diego Beer Week, happening next month from the 7th through the 16th. The Guild Fest is scheduled for November 7 & 8 on the Broadway Pier in downtown San Diego. Make sure to check the SDBW.ORG website throughout the month as new events get added; with close to 100 breweries in the county, this is bound to be the biggest SDBW yet!

Cheers,
WC
WHAT’S YOUR LEGACY?
Oceanside’s Neighborhood Brewery

CHECK IN ONCE AT BREWERY AND SHOW THE CHECK IN TO RECEIVE A FREE TASTER

WHAT’S YOUR LEGACY?
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KEEP THE GLASS SPECIAL!
Stop by with this ad and keep the pint glass for $2.00 (a $3.00 savings).
SEPTEMBER: MONTH OF COLLABORATIONS

Lots of collaborations popped up on our radar during September. From Alpine Beer Company, the return of their Double IPA created with New Belgium -- “Super IPA” -- can be expected in November. Alpine writes (via their newsletter): “The batch will be exclusively on draft so look for it wherever finer establishments carry New Belgium beer on tap.” More Alpine collaborations with Knee Deep Brewing Co., Mission Brewery and BNS Brewing & Distilling are in the works with more info TBA. In addition, to celebrate Normal Heights bottleshop Bine & Vine’s 3rd Anniversary, Alpine is releasing a 6.5% Mosaic hop-heavy IPA during October. More info will be posted to Bine & Vine’s website: bineandvine.com

LOVELIKEBEER AND TACOS PERLA

Local Vegan foodie group LOVELIKEBEER released their third food pairing instalment late September with North Park’s Tacos Perla. According to LLB’s Facebook, the Vegan Chilorio Taco gives “bold, earthy flavors explode from a dark, rich ancho chili marinade accented with a bright, crunchy salsa of radish, parsley, capers, and a hint of cinnamon” and is designed to be paired with Mike Hess Brewing Co.’s Grazias Vienna Cream Ale. The pairing is available at Tacos Perla until further notice.

HELP WANTED @ LATITUDE 33

With Head of Brewing Operations Kevin Buckley moving on to Barley Forge Brewing Company in Costa Mesa, Latitude 33 owners asked us to put out the word that they’re seeking a new brewmaster. Qualified brewers interested should call (760) 598-2337 or email info@lat33brew. While we are sad to see Kevin leave San Diego, we’re confident he’ll be making news in the pages of our sister magazine, West Coaster Southern California, which covers beer news in the Orange County area.

NEW LIGHTNING TASTING ROOM

Lightning Brewery has opened their tasting room in the industrial suite adjacent to the Poway brewhouse. While we at West Coaster will miss the charm of standing in the stationned-off zone inside the production area, the new tasting room is well deserved for a brewery that’s been operating since 2006. Disclosure: Lightning is an advertiser with this magazine - see their ad on page 11 for more info.
OFFBEAT BREWING CO., OFFBEAT BREWERY & PINK BOOTS SOCIETY SAN DIEGO

An across-the-pond collaboration brew between Escondido’s Offbeat Brewing Co., Crewe’s Offbeat Brewery and our local chapter of the women’s professional brewing organization Pink Boots took place in Offbeat US’s brewery late September. Tom Garcia (Offbeat US), Pink Boots San Diego organizer Denise Ratfield along with Michelle Kelsall (Offbeat UK) were seen on social media mashing in. Details were slim as the brew date was around time of print, but keep an eye on Offbeat’s website and social media for more info on where to grab this beer: offbeatbrewing.com.

TOOLBOX GRAND OPENING IN NOVEMBER

Lovers of Brettanomyces beers should watch Toolbox Brewing Co. The Vista brewery opened in September with several quality beers, including an IPA & Saison - each brewed using 100% Brett. More is on the way with a barrel aging program that’s been established since day one. Their grand opening is slated for early November. One to watch!

LA JOLLA ART & WINE FESTIVAL

Sure, there’s no “beer” in the title, but expect plenty at this sixth annual event; Stone, AleSmith, URBN St., coronado, Helms, Green Flash, La Jolla, New English, Saint Archer, Ballast Point, Belching Beaver, Fat Cat and more are expected to pour Saturday, October 11 from 8 - 11 p.m. in the village of La Jolla on Girard Avenue between Wall Street and Silverado Street. Attendees are encouraged to participate in the stein holding contest, with proceeds going to fight childhood cancer. Visit braveort.com for more information and to buy tickets.

PINTS & PROSTATES

Sharing a common goal, craft beer prostate cancer charity Pints for Prostates is working with the popular Movember Foundation this November to raise awareness for the importance of regular health screenings to prevent the disease. In addition to growing out a mustache for the month of November, charitable beer drinkers should consider donating to this grassroots 501(c)3 organization. In 2012, PFP donated over $155,000 to various prostate cancer organizations. During San Diego Beer Week 2014, there will be fundraisers held at Societe Brewing Co. and other locations TBD. More info: pintsforprostates.org

MODERN TIMES & COUNCIL BREWING BOTTLE RELEASES

Point Loma’s Modern Times Beer released three barrel-aged variants of their Monsters’ Park Imperial Stout in September. According to the brewery: “Monsters’ Park -- our hulking, cantankerous 13% ABV imperial stout -- was aged in two different barrels: Rye whiskey & Tennessee whiskey. A third version was created by adding some of our house roasted Black House Blend coffee to two barrels of the rye version.” Unfortunately, this was a limited release and sold out very quickly.

Also last month, Council Brewing Co. released their first bottled beer: Nicene, a Saison fermented and aged in Gewürztraminer wine barrels. Bottles were still available at the brewery on draft. Iron Fist Brewing Co. celebrates their 4th Anniversary October 11th.

NORTH PARK BEER CO., BEACHWOOD & BENCHMARK

Award-winning homebrewer Kelsey McNair of in-the-works North Park Beer Co. recently worked with Julian Shrago of Beachwood BBQ in Long Beach to recreate “Hop-Fu” which won three gold awards (’14, ’12, ’10) and one silver (’13) at the recent American Homebrewers Association competitions. McNair, who is seeking a location to open his brewery in North Park, also worked with Benchmark Brewing to create the cream ale/IPA mash-up “Hopcorn” this past month.

IRON FIST & KEN SCHMIDT

Late September saw a series of homebrewer Ken Schmidt beers released from Iron Fist Brewing Co. in Vista, CA. Readers will remember Schmidt was the winner of Stone Brewing Company’s annual homebrewing competition in 2009 & 2012. Winners get to pick another professional brewing collaborator, and in 2012 Schmidt picked Iron Fist to help on Stone’s system - beginning a collaboration relationship between Brandon Simenski, IF’s brewmaster. Beers on tap included a Coconut Porter (2009’s winning recipe) and Chocolate Mint Stout (2012’s winning recipe), both of which may be available still at the brewery on draft. Iron Fist Brewing Co. celebrates their 4th Anniversary October 11th.

NEW BEER SPOTS IN SD COUNTY

Each month we add new locations to distribute this magazine, and it’s become a good way for us to keep track of new beer spots opening around town. You’ll find West Coaster at businesses that either serve, sell, brew or have some tangible connection to San Diego craft beer. With that in mind, we started delivering to lots of locations in Oceanside: Pour House, Surfside Tap Room, Bagby Beer Co. Bull Taco and Local Tap House. Throughout the rest of the county, we added Green Dragon Tavern in Carlsbad, Balboa Tap House in Clairemont, Twisted Manzanita’s tasting room in Pacific Beach, Downtown Cafe in El Cajon, Cork and Craft / Abnormal Beer Company in Rancho Bernardo, Ogg’s Pizza Express in Pacific Beach, Underbelly II in North Park and Florent Restaurant in Downtown.
LIGHTNING BREWERY IS PROUD
TO ANNOUNCE THE GRAND OPENING OF
OUR NEW TASTING ROOM OCTOBER 10-12

Lightning Brewery just opened a new tasting room adjacent to the brewery in Poway. Stop by and enjoy a taster, medium or large pour of Lightning’s award winning beers.

**Tasting Room Hours:**
Thursday thru Saturday 1:00 - 7:00pm
Sunday 1:00 - 5:00pm
13200 KIRKHAM WAY, SUITE 106, POWAY, CA 92064
Tasting room direct: 858.513.8071

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Friday Nov 7th
SD Craft Beer Week Takeoff with Hanger 24
Tapping Pugachev’s Cobra and Falling Leaf
starts at 5

Saturday Nov 8th
Green Flash Suds and Sliders
starts at noon

Sunday Nov 9th
Beer Brunch with Belching Beaver
Featuring a Barrel Aged Saison
10 to 2

Monday Nov 10th
Noble Ale Works Breakfast 4 Beer Dinner
starts at 6

Tuesday Nov 11th
Stone Beer, Beer Cheese and Chocolate Pairing
6 to 10

Thursday Nov 13th
Rough Draft Tap That Party with a Brewers Perspective on Brauts
Featuring Barrel Aged Emboozlement and Fruedian Sip
starts at 5

Friday Nov 14th
Port and Lost Abbey Flights and Bites
starts at 5

Saturday Nov 15th
Ballast Point Oceanic Adventures
ALL DAY LONG

Sunday Nov 16th
Firestone Brews and Backyard B.B.Q.s
from 3-closing

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Twisted Manzanita brewer Dan Cady works on a batch of the company's annual Witch's Hair Pumpkin Ale in late August.
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.
Follow @westcoastersd on Instagram, and don’t forget to use #sdbeer in your uploads!
Our favorite #sdbeer photos will appear in the November issue of West Coaster San Diego
LET US BE YOUR GUIDE

- 20 new breweries added!
- Tasting notes on more than 600 beers
- Essential facts & trip-planning advice
- Dozens of maps
- Fits in your back pocket!

THE SAN DIEGO BREWERY GUIDE

Essential trip-planning advice, at-a-glance facts, and tasting notes on every brewery from A-Z

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Bali Hai Restaurant

San Diego Donut Bar

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Enough Said.

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Monday 3PM-12AM, Tuesday-Thursday 3PM-1AM,
Friday 12PM-1:30AM, Saturday-Sunday 6AM-1:30AM
Well, the total San Diego brewery count is now well into the 90s, with at least two dozen or more breweries in various stages of planning and building. During the past 12-14 months or so, almost 30 new locations have started brewing, though not all of them are open to the public. Some will open soon, others will likely remain strictly production. By our count, 20 new places have opened their doors to patrons in the past year or so. Some are real “newbies” on the scene, and some are longtime players who have expanded or finally broken out on their own. Here’s a look at who they are and what they look like.

You can find full details and tasting notes on all of San Diego’s breweries in THE SAN DIEGO BREWERY GUIDE, published by Georgian Bay Books (georgianbaybooks.com).

On Hancock Street, right off the #5 near the airport, Acoustic has set up its comfortable “speakeasy style” tasting room in part of the historic Mission Brewery building.

Former Pizza Port brewer Jeff Bagby has finally opened his sprawling new facility in Oceanside, which includes indoor and outdoor sipping spaces, as well as a rooftop patio, a full kitchen, and a sizable outdoor eating area.

On India Street not only features small-batch R&D beers, it also has a full kitchen with lots to choose from.
One of Vista's numerous new breweries in the past year or so, Barrel Harbor's nautical-themed tasting room is spacious, light, and airy.

**Barrel Harbor Brewing Company**

Barrel Harbor's cool tap handles

A cold pint of Beer Brewing IPA sits on the ledge.

**Beer Brewing Company**

Tucked away behind Bull Taco in Oceanside, you might have search extra-hard to find this small tasting room and brewing facility, which (thankfully) has an outdoor beer garden space as well.

**Booze Brothers Brewery**

Booze Brothers's family-friendly tasting room includes a ping pong table.

Inside this light industrial office park in Vista, you’ll find a welcoming tasting room with enough space (indoor and outdoor) to sit, stand, or play ping pong.

**Border X Brewing**

Border X's blood saison glows in the afternoon light.

Original Tasting Room (now closed). New Tasting Room to open soon across the street.

**Council Brewing Company**

A flight of Council tasters

A quiet office park in San Marcos houses this small but charming outlaw-themed tasting room, with the brewing equipment in back.

**Dos Desperados Brewery**

Dos Desperados has one of the coolest growlers in town.

One of Kearny Mesa’s newest nanos, this legal-court-themed tasting room is light and airy, with a large bar and plenty of space to stand and sip.

San Diego Beer Week Bottle Share

**$20**

**RIDE THE LENGTH OF 30TH ALL AFTERNOON**

Includes commemorative taster, t-shirt, & full shuttle access

Sunday, Nov 9th | 2:00 - 6:00 p.m.

**BONUS!**

Rare Bottle Release Registrations along the route

For more information: eatdrinkgivego.com/bottle-share
North Main Avenue, where Fallbrook Brewing is located, is a quaint and inviting street with shops, restaurants, and lots of local flavor.

**FALLBROOK BREWING COMPANY**

La Jolla Brewing offers lots of outdoor seating options.

**LA JOLLA BREWING COMPANY**

Minutes from the beach in downtown La Jolla, this tasteful and well-designed location offers patrons two large indoor spaces as well as a lovely patio.

A small, rustic, and very charming cabin in the mountain town of Julian houses veteran brewer Tom Nickel's humble but popular nano.

**NICKEL BEER CO.**

One of three newbies in Oceanside, this Americana-themed tasting room is dominated by a large bar and big picnic tables that make for family-style sipping and socializing.

**LEGACY BREWING COMPANY**

Legacy bottles a number of its most popular beers.

**PACIFIC BREWING COMPANY**

Joining the likes of 5 or 6 other Miramar-based operations, Pacific’s tasting room is simple but welcoming.

**GROUNDSWELL BREWING COMPANY**

Right off bustling Friar’s Road in the Grantville area, Groundswell looks out onto the relatively quiet Riverdale Street, with a comfortable and welcoming tasting room.

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Collaboration is big in craft beer these days and local San Diego brewery Stone Brewing Co. has been at the forefront of this trend. Stone has collaborated with other breweries, homebrewers, chefs, and even actors and rock stars. But they are not the only brewery in town collaborating with their peers and homebrewers. Several breweries run Pro-Am competitions with the winner getting to scale up their recipe on the big system. Other breweries will invite well known homebrewers to either scale up an award winning recipe or collaborate on an entirely new beer. The amount of breweries in town doing this is one of many reasons San Diego has become a world renowned beer destination. But what about homebrewers collaborating amongst ourselves? Let’s discuss some ways to do this more often.

Finding homebrewers to collaborate with is much easier if you are member of the numerous San Diego homebrew clubs. Fire up a search engine and type ‘San Diego homebrew clubs’ and you’ll have over a half dozen of results. Likely there is a club near you somewhere in the county. Beer forums are also a good place to connect with people. The better craft beer forums will have a homebrew forum and there are bound to be some San Diego members. Same goes with Homebrew Talk, probably the largest homebrew forum on the internet. Most clubs have a mailing list (via email) that allows members to communicate with each other. Send out an email with an idea and see if anyone else is interested. The inspiration of this article is from a series of emails about the Sierra Nevada Beer Camp collaboration beers they created with brewers from around the country to celebrate the opening of their East Coast brewery. QUAFF member Brian Trout thought it would be a fun idea for more homebrewers to collaborate together. After I tossed out the idea of starting a sour beer project, the wheels went in motion and the ‘North By Northwest Sour Project’ was started.

PHOTO CAPTIONS:
1. Harvested yeast starter
2. Mashing in
3. Lautering
4. Checking wort color

(continued on page 27)
After a series of back and forth emails about grain, hops, water profile, yeast, bacteria, mash temperature and procedure, etc., we settled on a recipe. Taking a somewhat traditional approach to sour beer making, we split the grist between 60% Pilsner malt, 30% wheat malt and 10% flaked wheat. To simulate a traditional lambic turbid mash, flaked oats were added to the wort once half the runnings from the sparge were collected. The oats were left in the kettle until just before boiling. Steeping instead of mashing the oats would add starches to the wort, something that *Brettanomyces* will break down over time, creating some nice esters. Aged hops were used as well, giving the beer only a few IBUs to help preserve things. We mashed in on the low side, around 149/150 degrees Fahrenheit, for highly fermentable wort. After a 90 minute boil, getting the beer to cool to the mid 70s Fahrenheit on a hot day, two six gallon fermentors were filled. A mixture of commercial beer dregs grown up ahead of time, two strains of *Lactobacillus*, and two strains of *Brettanomyces* were pitched. Fermentation started up quickly and went strong for a week. Each carboy was fermented at each other’s house, one with an airlock, the other without, only foil covering the opening. Temperatures were different as well, ranging from the low to upper 70s Fahrenheit.

Two weeks later, we met up at Brian’s house for another brew day to yield another 10 gallons of sour beer. Small changes were made, mashing at a higher temperature (156-158F) to create longer sugar chains for the Brett to work on and pitching a different blend of *Brettanomyces* along with growing up different commercial saison dregs. After two sessions we yielded 20 gallons of sour beer, something that would be difficult for me to make on my own since I don’t have the fermentation capacity. Blending the four fermentors is also going to be a fun time, tasting the differences between them and then seeing how they work together. Other variations might be made as well, like adding in oak or other types of fruit tree wood like peach, plum, orange, apple, and cherry. The amount of time it takes to create a sour beer is something we both were willing to commit to as well.

So what other ways can you collaborate? One of the most popular ways I’ve seen homebrewers collaborate is to get a spirit or wine barrel and get together to brew enough beer to fill one. I’m guessing most of you don’t have a large enough brewing system to
fill a 53 or 60 gallon barrel, so having some help can mean filling the barrel in one day. Many craft breweries only use their spirit barrels for a single fill and will then sell the barrels to the public for a reasonable price. Check social media for local breweries selling their barrels. With wine country up in Temecula, many wineries are selling barrels as well, especially those they find harboring Brettanomyces. A used wine barrel is a great barrel to start a sour beer project with. The flavors of wine work great with the base beer and any natural wild yeast or bacteria can be beneficial to the beer. Once a bourbon barrel is used a few times for beer, the bourbon will fade and the barrel becomes more neutral, making it an ideal barrel for sour beer as well.

Of course you can keep it much simpler by finding combinations of brewing skill levels, making a style you’ve never brewed before, experimenting with ingredients, or trying a brewing process you’ve never done before (turbid mash, decoction mash, etc.). Collaboration is a great way to get out of your comfort zone and try something different. It’s also a great way to learn from your fellow brewers and have a good time brewing some beer.

PHOTO CAPTIONS CONTINUED:
5. Checking the gravity with a refractometer
6. Draining the steeped oats...
7. Draining the steeped oats
8. Adding the aged whole leaf hops
9. Chilling down with an ice bath
10. Filling a fermentor
11. Filling even more fermentors!
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There’s not much out there that can get a jaded sort like me engaged in civic affairs. I’m generally content to sit back, enjoy my beer, and let the ruling party du jour screw me in their own unique way. But when I heard in late 2013 that the California legislature was progressing on a bill allowing tasting rooms to fill growlers other than their own, I was briefly swept up with patriotic fervor. The bigwigs up in Sacramento were finally addressing an issue that has plagued the electorate for far too long: our state’s crippling pantry-space deficit.

When San Diego craft breweries were still few and far between, investing in a growler was a no-brainer. Securing the odd square foot in my house for that bulky glassware was well worth the mileage it was due to receive. However, as the scene continued to grow and growler-fill opportunities rapidly multiplied, I found myself being far more calculating about the decision. Was I sure that I would be revisiting that location with any frequency? More importantly, did I really want to deal with the inevitable stink-eye from my wife when I started nudging our wedding china around to put another growler to rest?

I felt those worries evaporate away with the passing of Assembly Bill Number 647, which officially codified the conditions for a brewery to fill non-native growlers. Soon I would be able to enjoy a boundless variety of to-go wares without having to produce promise rings for every brewery I visited. There would be One Growler To Rule Them All, just as the ancients foretold.

Reality being reality, things didn’t shake out that way. Some breweries adopted the change as soon as it was legally viable, while many others are still dragging their feet (or refusing altogether). And even among the willing breweries, I’ve found a surprising latitude in their conditions for doing so. Why did this seemingly simple change have such a chaotic reception?

One specific aspect of the bill that concerned many local brewers was the wording on how to properly anonymize a labeled growler. It stipulates that a brewery may fill any growler provided that any information it presents from the other brewery must be “completely obscured in a manner not readily removable prior to resale”. What exactly constitutes “not readily removable”? Mum-mifying it in duct tape? Tucking it in a paper bag secured with a halo of razor-wire and very tiny armed guards?

Even without indulging in hyperbole, that standard is problematic in practice. If a tasting room wishes to honor anonymized growlers, those behind the bar are left evaluating if the customer’s (likely improvisational) handiwork is adequate. Being too stringent means possibly alienating a consumer and missing a sale, while filling an insufficiently covered growler could result in being charged with a misdemeanor and getting fined. Legal interventions may not be terribly likely to occur (to date no breweries have reported raids from Growler SWAT teams), but its a scenario that any business owner could be wary of.

A brewery does have the option to obscure the growlers themselves. Logically it’s the best way to assure a consistent standard, provided they don’t mind absorbing the material expense, and thirsty consumers are willing to extend their queue for a few more excruciating moments. However, there is a more subtle worry that many brewers voiced, namely not wanting to be tacky. There’s a concern that blotting out a peer’s logo (especially in a haphazard fashion), looks disrespectful. It’s not an argument that moves me as a consumer, but when folks like Alex Van Horne, owner of Intergalactic Brewing, share “I’m not in it to upset anyone by slapping duct tape or stickers all over another brand,” the hesitation is understandable.

All of the above can be circumvented by employing a blank growler (an option now available for purchase in many tasting rooms in response to this law), but there are still conditions for putting them in service. The law also demands that the growler, whether blank or rendered faceless, must use supplementary,
government-approved labeling to identify its contents and the vendor. These are reasonable asks, but opinions varied among brewers as to how arduous the approval process is. It is a somewhat new class of labeling, which is exactly the sort of thing bureaucracy is capable of turning into a vortex of uncertainty. Further consider that for all the words historically used to describe the Department of Alcoholic Beverage Control, “a chill bro” has never been among them.

While most of the brewers I contacted were amenable to going through that process for their customers, some did bemoan the missed branding opportunity a blank growler represents. It’s a simple vehicle to build brewery awareness and the exclusivity likely fosters repeat business. That said, many brewery owners, like Shannon Sager of Breakwater Brewing Co., reported the consumer response to offering blank growler files tended to offset that liability. “So far, there seems to be a real positive response to us doing this. I am happy to sell our beer in any container that is deemed legal,” he offered.

This makes obtaining an unlabeled growler a sensible enough solution, but it’s important to notes that not all growlers are created equally in the eyes of San Diego brewers. There is a definite schism between those that believe a screw top lid will sufficiently preserve the growler’s precious cargo and those who proclaim using anything less than a gasketed swing top is akin to blasphemy. Wars have been started over less.

It was a question that actually compelled Societe Brewing to pit various screw top seals against their “control” swing top growler in a battle royale against the stresses of temperature, shaking, inversion and whatever other sadistic whims occurred to them. The study may not have been peer-reviewed or sufficiently blinded for inclusion in academic growler-seal publications, but the benefits the swing tops offered in preventing loss of carbonation or even spoilage were enough to inform their policy. It’s a decision that many breweries likewise echo to assure their beer is well represented after leaving their facility, even at the risk of turning away the occasional screw top.

This makes the optimal consumer strategy pretty clear. For the subset of breweries that do offer to fill growlers other than their own, the best bet is a blank, swing-top sealed growler made of either brown glass or stainless steel in a 2-liter capacity. The swing top bias seems to only run one way: no brewers who opt for screw tops as their stock offering indicated an unwillingness to fill a swing top if it physically fit into their tap setup. You may find some yield on growlers you’ve attempted to anonymize with duct tape or less standard sizes (1L, 32oz), but it’s probably not worth the gamble of walking away beerless.

I would suggest the other arm of this strategy is to politely share your preference to use your blank growler with any breweries that have yet to embrace them. Many I spoke to were open to the practice it, but the lack of mandate from their customer base didn’t make setting it up worth prioritizing. If this is a perk that is important to you, let them know. Just consider the many perspectives they shared before you become insufferable about it.

To any brewers on the fence about this decision that might be reading this, allow me to offer a final plea. Over the years I have purchased a lot of beer, to the extent that I’ve probably individually funded the orthodontic needs for many of your children. And as obscene an amount of beer as that is, I actually would have bought more were it not for the instances where adding another growler to my menagerie was too strong a deterrent. My happy marriage and renewed faith in government could very well hang in the balance here. No pressure though.
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THE INTERSECTION
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BY SAM TIERNEY

Mike Arquines and son, of local roaster Mostra Coffee, working on a batch; photo by Ryan Lamb
I have been a coffee drinker for several years now, sometimes drinking it daily, and other times only occasionally. At first, as I imagine it is for most, I was just looking for some caffeine. Late nights spent studying or writing in college usually called for a pot of coffee (probably a year old container of ground Folgers into an auto drip brewer, for shame) or a can of whatever energy drink I liked at the time. Just as my relationship with beer has matured since those days, so has my relationship with coffee.

A French press coffee maker and a cheap blade grinder were my first steps toward making good coffee at home and were an eye opening example of what freshness and real flavor means for coffee. Seeking out local roasters and coffee shops provided a wealth of information as well. About a year ago I must have hit the tipping point because I soon found myself with a pile of coffee equipment in my kitchen and was losing my free time to seeking out as much coffee information as I could. I discovered that modern American coffee roasters and cafés (often referred to as “third wave” and much like small, independent breweries) have undergone a surge in creativity, innovation, and popularity that closely mirrors what American brewers have experienced over the last several decades. There are even international competitions that allow baristas to compete in producing the best cup of coffee in the world, just like brewers have the World Beer Cup.

Coffee in beer isn’t exactly a new thing, though it seems to have hit its stride in recent years. One of the first coffee beers that I ever had was Speedway Stout from AleSmith, about 6 years ago. I drank a whole bottle in one evening and I remember distinctly the odd feeling of consuming a significant amount of caffeine in a beer (and a big beer at that!). It was... oddly pleasant. I’ve since had many others but Speedway undoubtedly remains one of the finest, and others must agree based on the ludicrous amount of variations on the beer that Alesmith has produced since the original came out.

Beers with dark roasted malts are typically chosen for adding coffee to, as the flavors of roasted malts are very similar to many darker coffees. In fact, the drum roasters that are used to roast malt and coffee are nearly identical, and the process is very similar. Stouts and porters remain the overwhelmingly popular style of beer for brewers to add coffee to, but beers like Automatic’s Coffee Imperial Brown or Port’s Board Meeting show that brown ales, with their lighter roasted malt flavors, can be just as good of a base to showcase what coffee can add to a beer. Even pale beers present an interesting opportunity for adding coffee, as it allows brewers to mimic some of the flavors of roasted malt without making a dark beer. Faction Brewing in the Bay Area brews a beer called Anomaly, which is a golden ale with coffee, chocolate, lactose sugar, and star anise. The effect is what they call a “white chocolate stout.” Another Bay Area brewer, The Rare Barrel, has even made a barrel-aged sour beer with coffee beans added directly to the barrel. I have to say that I was pleasantly surprised by how good it was. I assumed the acidity would be overwhelming, but the coffee came across almost completely in the aroma. Stone went particularly out-there with their Dayman Coffee IPA, which blended coffee and tropical hop aroma to good effect.

Coffee can be added to beer in various ways. When Redhook first made their Double Black Stout over a decade ago, they added a coffee extract that Starbucks was producing at the time to add to their ever-growing freak show of coffee-flavored beverages. In an interesting twist on that original idea, Starbucks actually just introduced a beer flavored latte to their menu in some test markets. It doesn’t appear to be available anywhere around here yet, but I can’t say I wouldn’t try it, even if out of morbid curiosity. While extracts are an easy way to dose coffee flavor into beer, many other brewers are adding brewed coffee or espresso to beer, which can provide plenty of flavor but also dilutes the beer by adding water.
One aspect of coffee that can be problematic in beer is its acidity. Dark beers already tend to be on the acidic side due to roasted malts, and some coffees, especially from regions like East Africa, can be quite acidic as well. One way around this is to cold-brew the coffee, which produces a highly-concentrated coffee with a much lower acid level. Cold brew is also more flavor stable, especially compared to something like espresso that oxidizes within minutes of brewing and loses its bright character.

Flavor stability is an important aspect that brewers have to consider when using coffee. Coffee, just like beer, is at its best fresh. Coffee beans only retain their peak flavor for a couple of weeks after roasting, and brewed coffee goes stale within anywhere from minutes to an hour or two depending on who you talk to. In my experience, coffee beers have a tendency to take on a harsh bell pepper and earthy notes when they stale. Another way of extracting coffee flavor that addresses the staling aspect is by cold brewing coffee with the beer itself instead of water. Also called “dry beaning” by some, this method involves steeping whole beans or ground coffee in beer for a day or so, just like making cold brew with water. This creates a lower-acid, more flavor-stable coffee infusion and allows you to add almost unlimited coffee intensity without diluting the beer.

At Firestone Walker, we recently held a coffee “cupping” session to select a coffee for our new coffee beer. Intelligentsia Coffee from Chicago sent us a selection of six different coffee beans that they thought would be good candidates for adding to our oatmeal stout, Velvet Merlin. We tasted all of them hot and then made cold brews and came back the next day and tasted them cold to see how they differed. We ended up choosing their Frequency Blend, which is a very smooth, balanced blend of Latin American coffees that we feel will play particularly well with the cocoa nibs that we are also adding. We also tasted a very fruity Ethiopian coffee that reminded us all of berry jam. While this wasn’t the right coffee for this beer, I would love to explore what fruitier coffees could do to take coffee beers past a more typical coffee character. Coffee has a whole world of flavor unto itself and I think that brewers have only explored a part of its potential as a beer ingredient.

Vista’s most recently opened brewery, Toolbox has a charming, handcrafted feeling, with nice space for standing or sitting while sipping.

Toolbox tap handles are some of the coolest in San Diego.

TOOLBOX BREWING COMPANY

Across the parking lot from Pacific Brewing in Mira Mar, this teeny brewery sports a humble, hand-made feeling that reflects the simple space.

A creamy head crowns a rich stout.

2KIDS BREWING COMPANY

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TOOLBOX BREWING COMPANY

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Imagining a place in your neighborhood where you could go to the counter and order a taster, flight or even a pint of craft beer. A place where you could purchase a rare or limited-edition beer in a 22oz bomber, a six-pack, or even a magnum. A wonderland that could fill growlers (perhaps even ones from other breweries), or even sell you an entire keg! The place described above is not a bar or restaurant, not a liquor store or bottle shop, and not a brewery. No, this seemingly fantasy world is, in actuality, the reality of the newest trend sweeping San Diego: satellite tasting rooms.

What is a satellite tasting room? In simple terms, a satellite tasting room is an extension of a brewery where the final product, beer, is sold to the consumer in an environment separate from the actual brewery itself. The intended usage of a satellite tasting room is to act as a retail location for a brewery where only their wares will be on display and for sale on draft, in bottles, growlers, or kegs.

For breweries, there’s the obvious benefit of attracting consumers you might not otherwise see; San Marcos-based Rip Current is working on setting up one of these locations in North Park.

What’s the law behind these operations? West Coaster spoke with San Diego’s “Craft Beer Attorney” Candace Moon, Esq. about what enables breweries to have satellite tasting rooms. “There is a law that allows a Type 23 to have basically a ‘duplicate’ of its license – these duplicates allow for all the same rights as the main license with the exception of brewing,” said Moon. Currently, California’s small brewers can procure up to six of these licenses.

Stone is currently leading the charge, with tasting rooms (“company stores”) in South Park, Downtown (x2), Oceanside, and Pasadena. And in addition to the Rip Current spot mentioned earlier, Iron Fist is working on a satellite tasting room in Barrio Logan (close to that of Border X), while Twisted Manzanita just last month opened their Pacific Beach spot on Mission Boulevard.

Modern Times and Belching Beaver also join the list of locations up-and-running; they both have tasting rooms on 30th Street in North Park.

West Coaster spoke with representatives from a few of these operations – Chris Carroll, Director of Merchandise at Stone; David Favela, Co-Owner at Border X; Paul Sangster, Co-Owner of Rip Current; and Daniel Cady, Brewer at Twisted Manzanita. We also talked with publican Karen Blair, Co-Owner of South Park mainstay beer bar Hamilton’s Tavern, as well as East Village brewery and restaurant Monkey Paw, City Heights’ Small Bar, and the in-the-works South Park Brewing Company, who provided perspective from that of a bar owner and operator, a position that may be at odds with satellite tasting room operations.

**WC: What is the advantage of having a tasting room?**

Stone: Tasting rooms allow us to educate fans about our offerings while in a relaxed and intimate environment. With our Stone Company Store locations, we’re able to participate in community events, raise money benefitting local causes and become an integral part of Southern California neighborhoods.

Border X: We have a vision for our beers and our role in the community, and a tasting room enables us to craft that experience in its totality and in a way that you never could with advertising, or even a tasting booth at a beer festival.

Twisted Manzanita: A tasting room allows us to showcase beers that are special to customers in an area where our footprint is small. These specialty brews are opportunities for us brewers to be creative and further advocate the magic of craft beer.

Rip Current: There are many advantages for a brewery to have its own tasting room. We can control the handling of the beer, serving line condition, glassware type, glassware cleanliness, etcetera, so we know that our beer is being presented in the best possible way to the customer. On the business side, the brewery is able to make more money from the retail sales - that allows us to spend more money on ingredients, equipment, and other items to improve the customer experience.

Karen Blair: Higher profit margin is the biggest advantage. There’s no distributor or delivery driver to pay. You get people right into your space and they get to try as many of your beers as you can offer, as opposed to a bar that maybe only picks up one or two types at a time. They also do not have to worry about needing a kitchen, which often comes along with the alcohol license for a bar.

**WC: Why now?**

Stone: Our first tap room, Stone Company Store - South Park, just celebrated its third anniversary in June so we’ve been at this for a while now. Craft beer enthusiasts are eager to check out brewery tap rooms because they offer opportunities to try new and unique beers, chat with the brewers and/or staff, and relax in a casual environment.

Border X: When we started in South San Diego County, we were just about the only brewery in the this part of the county, while there are almost a hundred breweries elsewhere. People often
tell us how happy they are that they do not have to drive 30-45 minutes for the experience.

Twisted Manzanita: We decided to begin this project at this point in time because of the ever-increasing desire around us to serve good beer. To help assuage this thirst, we wanted to expand our footprint to an area with a deep demographic. By doing so, we can share upon many different palates: tourists, locals, new advocates, and craft beer aficionados.

Rip Current: We’ve been open for just over one and a half years, and this is the soonest we could make it happen.

WC: Do you think tasting rooms will compete with bars and restaurants that may be selling beer near your tasting room?

Stone: Our Stone Company Stores provide a different ambiance and experience than the typical amenities people find at bars and restaurants. They aren’t meant to compete with our retail, restaurant and bar partners. Instead, we use Stone Company Stores to promote the thriving craft beer scene.

Border X: No, not at all. We provide a one-on-one experience with our beers, and for many it’s the first time they’ve tried a craft beer. When they understand we start from scratch and produce these beers, they are astounded and engaged. When we tell them about inspiration for the flavors and our vision for future beers, they become emotionally engaged and anticipate our next release or flavor.

Rip Current: We are near some stellar beer bars, restaurants and other breweries. The greater North Park area is quickly becoming an important hub for craft beer in San Diego and attracts many beer fans as well as the huge pool of locals. We hope that our new location will add to that interest so will have a positive impact on other craft beer-oriented businesses.

Twisted Manzanita: That is less of a concern; we have spent a lot of time building relationships with bars and restaurants and we never want them to feel that we are infringing. So far we have been met with support from the community around us. We have also assured everyone that we will not be serving food, but rather encouraging guests to dine at the many great places nearby. Already we have created great partnerships with the restaurants in the area and we are certain they will continue. But certainly, our focus is the beer.

Karen Blair: This isn’t a question of the chicken or the egg. We know which came first. These satellite tasting rooms are choosing exactly where they want their locations and are choosing to plop them right across the street from a bar. So of course brewery tasting rooms do compete and very directly with all bars. The problem is not that they have a tasting room; the problem is that they serve full pints, install TVs or games, and create a bar-like atmosphere. That’s not a tasting room. A tasting room should be a place you go to *drumroll please*... TASTE. You maybe purchase a flight, choose your favorite(s), and then get your growler filled, grab a six-pack or t-shirt, or a keg to take home for a celebration.

WC: Have you had to face opposition from the community or city?

Stone: An overwhelming majority of our experiences have been very positive, with few bumps along the road. More and more cities are seeing the value in the tasting room model and are quite accommodating throughout the entire process.

Border X: No, the city has been incredibly supportive. I think different tasting rooms create their own vision of what they stand for. For us, the community, and specifically local artist and activist engagement was never a marketing strategy or after thought, it was part of our vision and mission. I think the community of Barrio Logan and City of San Diego recognize that it is done right. Tasting rooms are an asset and can help develop sense of community and spur economic growth.

Rip Current: Not yet.

Twisted Manzanita: We have been thoroughly honest with our goals. All of the feedback we have been receiving has been positive and encouraging.

WC: What do you hope to accomplish?

Stone: The mission of our Stone Company Stores is to create excitement for what we, as craft brewers, are doing and to engage fans on a more personal level.

Border X: We set out to create something that reflected and celebrated the incredibly rich mix of culture on the border, and we have with our beers and our tasting rooms. We hope to continue on this path, going broader and deeper in our commitment to the communities we operate in.

Rip Current: Our most frequently asked question is how to get our broader beer line-up in San Diego proper, so we’re responding to these questions by opening our second tasting room. We hope to share the full breadth of our beer line-up (normally at least 20 different styles) with those customers who live/work just too far away to drive up to San Marcos very often to see us.

Twisted Manzanita: This tasting room services a purpose that is two-fold. Primarily, exposing more people to our beers. Coupled with creating new brews, we want people to feel that they are getting a unique experience while at Twisted Manzanita Ales.

WC: Like anything in this free market economy, these ventures will only be as successful as community support allows. Karen Blair shared some additional thoughts on this matter and spoke to the issue of community. “It seems to me we have lost sight of the bigger picture, and, unfortunately, there’s no eloquent way to say this, it is due to the high profit a tasting room can make. I am absolutely not saying there should be no tasting rooms at all. Part of the fun of a tasting room is being in a room surrounded by big, shiny, glorious brewing equipment, and having the actual brewers right there, saying hello and talking about their product. When you decide to own a brewery, you become a manufacturer. A manufacturer builds partnerships and sells their products to retailers. What we see is a circumnavigation of the three-tier system due to a loophole. It’s a brew-your-own-bar scenario without having to go through the myriad of challenges and regulations associated with opening a bar, restaurant, or brewpub.”
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MATCHING THE MODERN INGENUITY OF TODAY’S PUMPKIN ALES WITH EQUALLY INNOVATIVE EDIBLE FARE

BY BRANDON HERNÁNDEZ

A
s exhibited by patches full of children pogoing in bouncy houses while their parents comb the grounds for the perfect Jack-O’-Lantern-to-be, autumn is officially here. And with it comes pumpkin everything—lattes, syrups, candles and, of course, beer! For some, pumpkin beers are passe, a creation of the mid-nineties that, while novel, comes up short in the flavor department—unless, of course, you are a cinnamon and nutmeg addict.

I was among this sect, believing pumpkin beers to be a stagnant class with little to offer, but times have changed. Like any style of craft beer, today’s artisanal fermentationalists are doing their best to improve on this broad style and take it to places that go beyond the one-note, pumpkin-infused amber ales and unidentifiable dark lagers of yesteryear. Nowadays, American breweries are pumping out (see what I did there) sours, imperial stouts, Belgian-style ales and numerous other styles, all brewed with pumpkin and spices both traditional and avant garde.

Speaking of avant garde, an example of more highly-inspired pumpkin beer comes to us from San Marcos’ famed The Lost Abbey. After more than a year of planning, the brewery recently released Avant Gourde, a pumpkin-infused Belgian-style biere de garde based on the company’s Avant Garde Ale, that’s given extra character thanks to the addition of Brettanomyces. Cinnamon, nutmeg, allspice, clove, and sweet and bitter orange peel were also added at various points in the brewing process so the beer would be even more interesting. As you can see, it’s anything but boring. In fact, it’s the type of beer that almost dictates those sampling it stop to take notice or make an event of it. So, that’s what I decided to do.

As readers of this column are aware, I very much enjoy beer dinners—not just partaking, but even more so, composing them and executing them on the home front. So, after hearing about Avant Gourde and collecting a number of other intriguing pumpkin brews, I decided to round up some friends and set up a pumpkin beer dinner that not only allowed guests to sample a plethora of brews, but also a number of dishes incorporating pumpkin.

Years of American tradition have trained us to immediately think of but a small sampling of ever-present fall-time staples when we hear the word pumpkin. Most of them are baked goods, desserts or other sweet treats—pumpkin pie, pumpkin bread, pumpkin scones, pumpkin ice cream. But this ingredient is extremely versatile, just as much with savory items and sweet. So much so, that the hardest part about coming up with what I dubbed my “Oh. My. GOURD!” dinner menu was deciding from the wide array of ideas I came up with.

I find pumpkin to lend itself most easily to Italian cookery. It can be easily folded into home-made pasta dough recipes. The only thing to take note of when doing so is that it’s important to season the dough with more salt than usual, a bit of white pepper and nutmeg. Like pumpkin, nutmeg can make a positive impact on sweet and savory dishes. Once the dough has been made, it can be cut into noodles or rolled into sheets for lasagna or ravioli. Pumpkin can also be used as the base for gnocchi. When doing so, it’s best to substitute just a portion of the riced potato base of a traditional gnocchi dough with pumpkin. The pasta and gnocchi work well with myriad sauces. The most successful are ragouts and Bolognese, especially if one incorporates a dash of cinnamon or allspice to the mix. Alfredo sauces with walnuts and nutmeg are also nice, as are herbaceous pestos.

As many who regularly dine on Italian cuisine already know, pumpkin is a reliably good filling for pastas as well. Ditto other cuisines, such as Indian (there are numerous curries that work well with pumpkin) or Mexican. For my beer dinner, I’ll be incorporating mashed pumpkin studded with raisins reconstituted in rum as the filling for a tamale topped with a bourbon-maple compound butter. The thought process behind that was to pair the dish with a pair of pumpkin beers, one of which had been aged in rum barrels, the other in bourbon barrels. Paying attention to secondary flavors of the beers you’re pairing a dish with is always best.

And when cooking with pumpkin, challenge yourself to go beyond the mashed, canned variety that is all most people have ever worked with in the kitchen. Hit the pumpkin patch and pick one based on its aesthetic appeal and artistic possibilities for ol’ Jack, but also get one that’s even in its dimensions (which will make it easier to break down and cut into equal-sized pieces) to cook with. Then, think about your favorite cooking methods and get outside the box. My dinner will include pumpkin that has been pickled, sautéed, smoked, roasted, boiled and dehydrated. But why not grill or fry? The possibilities are almost endless and where there’s a will there’s a way.

Of course, mashed pumpkin—whether roasted in the oven then smashed by hand or the blade of a food processor, or excorced from a can—is perfectly fine. To date, the best pumpkin dish I’ve eaten has been a soup that’s so velveteen it doesn’t even require the addition of cream. I’ll be fixing that for my dinner and have included the recipe for it so that readers can partake. The key ingredient is peanut butter. Just be sure to use store-bought and avoid chunky styles. While all-natural peanut butter may seem the better choice, the stabilizers that give Skippy and JIF they’re homogeneous texture are what you are looking for. And just because you don’t need cream, doesn’t mean you can’t add it if you like. Ditto fresh herbs, like chopped sage or, something to contrast with the pumpkin and spice, like pomegranate seeds.

When selecting beers for your pumpkin prep adventures, be just as daring. It’s alright to stick with tried-and-true pumpkin ales, but with so many new varieties being forged each year, every fall is an opportunity to try something brand new. So why not do it? Source from local bottle shops or trade with beer enthusiasts in regions featuring pumpkin brews that aren’t distributed in Southern California. Or do like I’ll be doing and add a pumpkin-infused homebrew into the mix. Bottom line, push the envelope for cooking and connoisseurship in a manner matching those who are crafting pumpkin beers that are a carve above (see page 52 for beer dinner menu).

CONTINUED ON PAGE 52
Last month Green Flash hosted their fourth annual Treasure Chest beer event at the Mira Mesa brewery, with more than 600 guests attending.

“The momentum and excitement for this fundraiser grows stronger with every passing year and in 2014, we have many reasons to celebrate,” said Lisa Hinkley, co-founder. “I am now four years cancer-free, and to date, we have raised over 90,000 dollars for regional Breast Cancer charities through our national Treasure Chest program. By securing the support of the beer community, Green Flash fans and our retail partners, I know this year we can exceed our fundraising goals.”

This year’s event in San Diego coincided with the release of a pink-hued, barrel-aged saison with plum. The beer will also make appearance at the Treasure Chest Fest slated for October 12 in Virginia Beach, the site of Green Flash’s future East Coast home. The company is scheduling nearly 300 Treasure Chest events in 30 U.S. cities this fall, while raising money for local breast cancer charities along the way.
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CONTINUED FROM PAGE 43

APERITIF
Sour Apricot (Harrison & Harrison, San Diego, CA—2014, 8%)

AMUSE BOUCHE
Osetra Caviar | Pumpkin Blini | Crème Fraîche | Chives
Avant Garde Biere De Garde (The Lost Abbey, San Marcos, CA—2014, 7%)
Avant Gourd Pumpkin Biere De Garde (The Lost Abbey, San Marcos, CA—2014, 7%)

SALADE CHARCUTERIE
Pickled Pumpkin | Chorizo | Lettuce Mélange | Feta | Pumpkin Beer Bread Croutons | Pumpkin Mostarda Vinaigrette
Farmer’s Reserve No. 2 Pumpkin Ale with Persimmons & Ginger aged in White Wine Barrels (Almanac Beer Co., San Francisco, CA—2013, 7%) La Parcela No. 1 Pumpkin Sour Ale (Jolly Pumpkin Artisan Ales, Dexter, MI—2012, 6%)

BISQUE CITROULLE
Smoked Pumpkin | White Pepper Meringue | Pomegranate Seeds | Fennel Pollen Gremolata
Imperial Pumking (Southern Tier Brewing Company, Lakewood, NY—2014, 8.6%) Punkin Ale (Dogfish Head Craft Brewery, Milton, DE—2014, 7%)

AUTUNNO PIZZETTA
Sweet & Sour Pumpkin | Puttanesca | Pecorino Romano | Pine Nuts | Garlic Beer Crust
Gored! Pumpkin Ale (Avery Brewing Company, Boulder, CO—2014, 5.3%) He Said Tripel brewed with Pumpkin & Spices (21st Amendment Brewery, San Francisco, CA—2014, 8.2%) He Said Baltic Porter brewed with Pumpkin & Spices (21st Amendment Brewery, San Francisco, CA—2014, 8.2%)

TAMAL DE CALABAZA
Smoked Chili | Pumpkin-Rum Raisin Filling | Cotija Cheese | Maple Bourbon Butter | Mexi-Corn | Cranberry-Jalapeño Compote
Squatternutbausch Spiced Quadrupel (Deep Crimson / Harrison & Harrison, San Diego, CA—2013, 9%) Roadsmary’s Baby Rum Barrel-Aged Pumpkin Ale (Two Roads Brewing Company, Stratford, CT—2014, 6.8%) Pumpkin Smash (Cascade Brewing, Portland, OR—2013, 12.5%)

VERTICAL INTERMEZZO
Pumpkin Risotto | Lemon-Herb Pesto | Parmigiano-Reggiano Frico
Pugsley’s Signature Series Smashed Pumpkin (Shipyard Brewing Company, Portland, ME—2012, 9%) Pugsley’s Signature Series Smashed Pumpkin (Shipyard Brewing Company, Portland, ME—2014, 9%)

PUMPKIN TARTLET
Chipotle-Pecan Crust | Crème Autonome
Heriloom Pumpkin Barleywine (Almanac Beer Co., San Francisco, CA—2013, 12.8%) Pump[KY]n Imperial Pumpkin Porter aged in Bourbon Barrels (Avery Brewing Company, Boulder, CO—2014, 16.54%) Warlock Imperial Stout (Southern Tier Brewing Company, Lakewood, NY—2014, 8.6%)

MIGNARDISES
Pumpkin Oatmeal Cookies
Rumpkin Rum Barrel-Aged Pumpkin Ale (Avery Brewing Company, Boulder, CO—2013, 18.5%) Rumpkin Rum Barrel-Aged Pumpkin Ale (Avery Brewing Company, Boulder, CO—2014, 16%)
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