Climbing the Hill
Small brewers push for federal excise tax reduction
By Ryan Lamb

The Brewers Association Hill Climb in Washington, D.C. on June 7, San Diego's Rick Chapman (President, Coronado Brewing Co.), Steve Wagner (President & Brewmaster, Stone Brewing Co.), Shawn DeWitt (Director of Brewery Operations, Coronado Brewing Co.; President, San Diego Brewers Guild) and Jack White (CEO/Founder, Ballast Point Brewing & Spirits) joined fellow Californians Ken Grossman (Founder, Sierra Nevada Brewing Co.), Brian Grossman (Co-Manager & Director of Consumer Experience, Sierra Nevada Brewing Co.) and Tom McCormick (Executive Director, California Craft Brewers Association) in meeting with Members of Congress to discuss the potential economic impact of the Small BREW Act (H.R. 1236) and the Brewer’s Employment and Excise Relief Act (S. 554) that have been gaining support since their introduction in March 2011.

Currently, small brewers pay $7 per barrel in federal excise tax on the first 60,000 barrels they produce. In the proposed legislation, the tax rate applicable would be lowered to $3.50 per barrel. Additionally, the tax rate on additional barrels below 2 million per year would be reduced from $18 to $16. Because of differences in economies of scale, small brewers have higher costs for raw materials, production, packaging and market entry than larger, multi-national competitors.

Here are some economic highlights of this excise tax reduction that had been passed on January 1, 2012, as noted by John N. Friedman of Harvard University, with support from the Brewers Association:

• The proposed reduction in the federal excise tax on beer produced by small brewers (i.e., brewers producing up to 6 million barrels of beer per year) would increase economic activity by $156.8 million in 2012 and $883.1 million over five years.
• Federal tax revenue would fall by $15.3 million in 2012 and $86.0 million over five years.
• Economic activity would increase by $10.22 per dollar of government revenue, making the bill an efficient use of government funds.
• The bill would stimulate job creation quickly and at a low cost.
• The bill would generate nearly 4,500 new jobs over the first year to eighteen months, followed by an average of about 300 new jobs per year after that.
• Each new job would cost less than $3,400 in foregone government revenue in 2012.

Because of the efforts of these Californians along with other brewing industry members from around the country, seven Members of the House of Representatives have since signed on as co-sponsors of H.R. 1236, including Allen West (FL-22), Grace Napolitano (CA-38), Tom Reed (NY-29), Colleen Hanabusa (HI-1), Ron Quereilles (NC-2), Peter King (NY-3), and Robert Andrews (NJ-13), making these new 190 co-sponsors in the House, including Darrell Issa (CA-49), Brian Bilbray (CA-50), Bob Filner (CA-51), Duncan Hunter (CA-52) and Susan Davis (CA-53). In addition, one Member of the House, Dennis Ross (FL-12) and two Senators, Jerry Moran – Kansas (R) and Mark Udall – Colorado (D) have joined the House Small Brewers Caucus (112 Members) and Senate Bi- partisan Small Brewers Caucus (19 Members), respectively. The count of Senate co-sponsors for S. 534 remains at 40 Members, but does not include Senator Dianne Feinstein – California (D) or Senator Barbara Boxer – California (D). Visit www.brewersassociation.org/pages/government-affairs/legislation for more information on how you can ask them to become co-sponsors. The website contains sample support letters for brewery owners and employees, as well as more resources for contacting your representatives.

Taking the Plaudits
Local breweries win tons of awards at CA beer competitions
By WC Staff

San Diego brewers took home dozens of awards at three separate California beer competitions this past month. Two local breweries, The Lost Abbey and Lightning, won Best of Show at the 2012 San Diego International Beer Festival & Competition and the 2012 California State Fair Commercial Brewing Competition, respectively. Here are all of the awards, listed by style category:

2012 San Diego International Beer Festival & Competition
American Wheat Ale
Golden State Brewing, 1st Place: Latitude 33 Brewing Co., 2nd Place
Unique Ingredient Beer
Gold Pizza Port Calabas, Coffee Monster Brown: Ballast Point Brewing & Spirits, Indra Kundry
Sympathy Beer
Gold Brothers Brewing Co., Wakeabout Stout: Port Brewing Co., Hot Rocks Lager

2012 California State Fair Commercial Brewing Competition
Yuma Porter, Director of Brewery Operations for Port Brewing and The Lost Abbey, presents Port Brewing Smog City Double IPA (from the Best of Show trophy (nose for The Lost Abbey Carnival). Photo courtesy of @lostAbbeyKid
Rye Beer
Gold Alpine Beer Co., Nelson Strealt: Ballast Point Brewing & Spirits, Red Rock Ale

American-Style Belgian-Style Ale
Gold Alpine Beer Co., New Belgium Brewing, Gordon Biersch Brewer, Karl Strauss Brewing Co., Festival Belgian Style Brown Ale
Wood and Barrel Aged Ale
Gold Alpine Beer Co., 2nd Place: Karl Strauss Brewing Co., 3rd Place: Ballast Point Brewing & Spirits
Wood and Barrel Aged Strong Beer
Gold Alpine Beer Co., 1st Place: Churchills Finest Hour 2012: Brewer The Lost Abbey.
Smoked Beer
Gold Mickey Finn Brewery, Low & Slow: Sierra East Port Brewing & Spirits, Abandoned Ship Smoked Lager
Bronze: Dorsey Brewing Co., Silver Smoked Porter
Platinum
Gold Mission Brewery, Bohemian Pilsner

Amber Lager
Gold Ballast Point Brewing & Spirits, Schubert's, Silver Karl Strauss Brewing Co., Amber Lager

American-Style Pale Ale
Bronze:ctal Port Brewing & Spirits, Silver: St. George Brewing Co., Bronze: West With You Black Lager

American-Style India Pale Ale
Gold: Pizza Port Ojai, Silver: Pizza Port San Diego
Bronze: Brewery, Silver: Stone Sublime with Roasted Horseradish

American-Style Amber/Red Ale
Gold: Ballast Point Brewing & Spirits, Silver: Calico Amber Ale

Continued on page 18
LETTER FROM THE EDITOR

Stone Brewing Co. Media & Communications Linkspipe Randy Clevenger with Alex “Rhino” Rebollo and Stone Brewing Co. CEO Greg Koch

Are you as dedicated to craft beer as Alex “Rhino” Rebollo? In addition to his new tattoo celebrating the Stone Ruination Tenth Anniversary IPA, released in June, Rhino also has one of the Arrogant Bastard Ale logo and pint glass with the words “Cheers To The Arrogance” written by Stone Brewing Co. CEO Greg Koch. You can find Rhino’s writing on the LA-based beer blog beersnupparadise.com.

Salud,

Ryan Lamb
Executive Editor
West Coaster

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Changing of the Guard
Shawn DeWitt takes over as Brewers Guild President

By Jeff Hammell

Last July, Rock Bottom La Jolla’s Brewmaster Marty Mendola started his one-year stint as San Diego Brewers Guild President. Now, one year later, longtime San Diego Brewers Guild Vice President and Director of Brewery Operations at Coronado Brewing Company Shawn DeWitt has taken over for Mendola. Here we ask DeWitt some questions about Coronado’s remarkable growth, the San Diego Brewers Guild, and the state of craft beer in San Diego.

WC: You are on the cusp of brewing at Coronado’s new Knoxville St. facility in Linda Vista. What will you brew first? When do you expect to open to the public?
SD: Our first brew will be the Coronado Golden so we can prep up our new yeast and, we are hoping that the tasting room will be open to the public by the end of July.

WC: Coronado Brewing Co. has grown a lot in the last few years. Can you tell us more about your growth and where you’ll go from here?
SD: Our growth in distribution has doubled every year for the last five years and we see that type of growth well into the next few years. We have already ordered more fermentors for our Knoxville location and we have not even put beer into our first set of tanks. Coronado’s growth is coming from everywhere right now: our local market here in San Diego, distribution to nine states around the country, and distribution abroad (Japan, Australia, New Zealand, and England). Our biggest problem right now is that we do not have enough beer to fulfill all orders. I suppose that is a good problem to have.

WC: With more space, do you plan on expanding the barrel-aging program? How about sours, or more one-offs and collaboration beers?
SD: We absolutely plan on expanding our barrel-aging program once we have enough beer to put into them. Sours is another story; we have not yet tackled that situation, but we’re very interested in the idea. As for sours, we have our one-offs, and collaborations, all areas will expand with Knoxville taking over the bulk of production and allowing the pub at CBC to produce many more specialty beers and one-offs. We have thirteen 20-barrel tanks and three 10-barrel tanks at CBC that we will be able to play around with.

WC: You currently serve as Brewers Guild Vice President. What are the major issues facing San Diego craft beer today?
SD: The biggest issues facing craft beer in San Diego in my mind will be the distribution of those beers and limited shelf space and taps. I am also seeing many new breweries opening up with staff from established breweries which could strain some of the relationships around town. I am not worried about saturation just yet, however.

WC: We are witnessing a tremendous amount of growth (breweries, bars, homebrew shops, et cetera). This coming year, do you feel that will speed up or slow down?
SD: I feel that many people are trying to capitalize on the craft beer scene right now in San Diego and I feel that the wave of new beer bars, breweries, and homebrew shops will continue to grow. But we also know that more competition will weed out those who don’t know what they are doing.

WC: Mayor Jerry Sanders has really gotten behind craft beer in the past few years. What is the Guild’s role in working with the City of San Diego and its mayor? Do you plan to work as closely with the next mayor?
SD: Mayor Jerry Sanders has been one of the best spokespersons for the craft beer business over the last three years. The Guild has worked with Sanders on many issues facing new brewers, and he also tapped a cask at the San Diego Brewers Guild Festival to kick off Beer Week last year. Sanders understands what the craft beer scene means to San Diego, especially how many jobs it creates. I hope whoever is the new mayor will be willing to keep the tradition going by working closely with the San Diego Brewers Guild.

WC: Can you tell us more about the Brewers Guild Festival taking place November 3rd on the Broadway Pier downtown? What changes have you made since years past, besides the location?
SD: The San Diego Brewers Guild Festival has again moved to another location due to its growth. This year we will have an event coordinator to run the festival which will be very helpful, giving San Diego Brewers Guild Secretary and White Labs Lab Manager Nova Parker a well-deserved break from being the point person. The VIP area will again have its own space and be open for the duration of the festival, just like it was two years ago. Also, we plan on having drink tabs or tickets not unlimited pours – which is always an issue with those who can’t control their drinking. I expect this year’s festival to run a lot smoother than past years as we will have professionals running the show, not just guild members.

WC: What other Beer Week events will the Guild put on?
SD: The Guild has always put on the Guild Festival, of course, as well as the Chef Celebration event to end Beer Week. As of now those are the two main events we’re organizing.

WC: Any final words?
SD: Final words? I am looking forward to becoming the president of one of the strongest and best guilds in the United States, and working with all of my fellow brewers and co-workers.
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Beer Buzz
News from around the San Diego Beer Community

Beard Beer
Viability brewing yeast found in brewmaster’s beard

Brewmaster John Maier from Eugene, Oregon’s Rogue Ales has been growing his beard continuously since 1978, and nine hair follicles were recently placed in a petri dish and sent in for testing at San Diego-based yeast manufacturer White Labs - a joke. Amazingly, the samples produced a yeast strain that was perfect for use in brewing. “We were shocked and thrilled with this remarkable discovery,” said White Labs’ Chris White. Maier’s reaction to the news? “It was in front of me the whole time and it only took two centuries and five decades to grow.” Currently, the beard yeast is being used in test batches to determine the perfect style and yeast combination; New Crustacean, the “beard beer,” will be released in early 2013.

Pointing the Way
Sessions Public shacks it up for second anniversary

Fresh faces and a new Sunday event have been added to the culinary line-up at the 1,800 square foot aleshouse opened in July 2010 between Ocean Beach and Point Loma. Experienced chefs Eric Meyers and Jasa Joseph have collaborated with owner Abel Kaase to create “Taps & Toast,” a unique beer brunch featuring two-for-one select draft beers, bottomless mimosas and a collection of breakfast cocktails that includes a “Rising Sun” bloody mary with Ballast Point Fugu Vodka and Bloody Mary Milk. To fill your bellies, choose from dishes such as Tasso Ham Benedict, Stuffed French Toast and Bacon Pancakes.

And The Winner Is...

Local beer cookbook receives big award

West Coast 12 in ‘12 member Chefs Press won an award for San Diego’s Top Breweries: Inside America’s Craft Beer Capital in the local interest and history category at the 2012 San Diego Book Awards, presented on June 9. Their next cookbook, which will again feature recipes and stories from members of the local brewing community, is due out by San Diego Beer Week 2012.

Suds County
New documentary film focusing on San Diego brewing history to premiere this month

After many months of filming and editing, Suds County USA is set to come out in late July. Initially the film will only be shown at local breweries, brewpubs and craft beer bars, before being released to DVD at a later date. The first confirmed screening will take place July 31 in Green Flash’s Miramar tasting room. For more details and screening dates, make sure to follow director Shelden Kaplan’s announcements on Twitter (@sudscountry) or the film’s website (www.sudscountryusa.com). All of the screenings will also be posted on the West Coast online event calendar.

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WEEKLY SPECIALS
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TUES $1.75 TACOS ALL DAY
WED $18 PIZZA & PITCHER ALL DAY
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Local Beers, Local Causes
Green Flash continues charitable efforts with new releases

On June 26 local brewing company Green Flash released three beers for the first time in bottles, 30th Street Pale Ale, Park West Porter and East Village Pilsner are available at the Mira Mesa tasting room for case-only purchases, with $5 from each going to a local San Diego charity that will constantly rotate in a new program called “Brewing It Forward.” “We’ve been growing so fast, but we want to make sure we stay grounded with our local community,” said owner Mike Hinkley. “With Brewing It Forward, we’re able to help hyper local causes.” The first to benefit is David Ross from The Water Man Outreach Fund, who hands out bottles of water to the homeless in the East Village daily. Small local charities are encouraged to visit the Green Flash website and submit their application for review. Green Flash, coming on up its ten year anniversary, has always given back to charity; on September 8, the 2012 installment of Treasure Chest Belgian Blonde Ale will go on sale, benefitting Susan G. Komen for the Cure, San Diego.

#IPADay
Social media celebration of beer returns August 2

Founded last year by “Director of Awesomeness” at Boulevard Brewing Ashley V. Routson (@AshleyVRoutson) and Karl Strauss’ Marketing Communications Manager Ryan A. Ross (@RyanARoss), #IPADay is the beer world’s take on #Chardonnay day and #Cabernet day. In 2011, #IPADay trended on Twitter in nine cities and even crashed the Untappd app temporarily. A grassroots movement, #IPADay is not necessarily targeted towards those in the know: Ross calls it “a great excuse for people to hit a Thursday happy hour event and discover craft beer.” So remember – eat your vegetables and use appropriate hashtags so the good word of beer will spread.

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Summer School
Donovan’s Steak and Chop House chef Sal Reynoso shares tips for grilling success

By Brandon Hernández

Summer’s finally here. Time to dust off the Weber and get the gang together for some true. There’s no protein—meat, fish or fowl—that can’t benefit from some char off the old grill. For many, nothing appeals to our primal tastes and mammalian desires more than a thick, juicy steak. Yet, despite its backyard BBQ ubiquity, the art of outdoor steak cookery remains a bit of a mystery to most.

Summer’s too short to waste time on Grade A USDA turned gray, tough and bland. Especially when grilling a perfect steak is fairly simple. It just takes a little know-how. For that, we turn to Sal Reynoso, a chef as well seasoned as the prime-graded cuts he serves up at long time local bastion for beef connoisseurs, Donovan’s Steak and Chop House in La Jolla.

He is a master of this hearty medium and will impart some knowledge by walking us through the techniques he employs for grilling up a New York strip steak.

Like any type of food, a steak requires the proper amount of seasoning in order to taste extraordinary. Even the most well-marbled porterhouse will fall flat without some amplification.

“We use a decent amount of kosher salt and fresh cracked black pepper to season your steaks,” advises Reynoso. “The ratio on the salt and pepper should be two-to-one, and you should use two teaspoons of salt plus a teaspoon of pepper for every pound of meat.”

Before seasoning your steaks, it’s imperative that you make sure they’re completely dry. Pat them down with paper towels to remove all of the exterior moisture before coating them with an even sprinkling of salt and pepper. Once you’ve completed that step, it’s time to get cooking.

Preheat your grill on high. Once it gets to temperature, lower it to medium and coat the grill with olive oil. A good method for doing that is to pour oil onto a folded dish towel, grip it with a pair of tongs (preferable long ones) and wipe the grill down with the towel.

This would seem a good time to pop that steak on the barbie, but hold up. There’s one very crucial step that few people follow—searing the steak.

“You can scar your meat in a skillet or a cast-iron pan,” says Reynoso. “It’s very important that the heating agent—butter or oil—be very hot.”

Heat two ounces of clarified* butter or oil on high until just before it begins to smoke, then add the steaks and cook for two minutes on each side, moving them only when you flip them. This will carmelize the outside of the steak and sear in the seasoning. Remove the steak from the pan, it’s (finally) time to grill.

At this point, all the hard work is over and the cooking reverses back to much more familiar territory. Place the steak on the grill and let it sit for three minutes. At that point, flip the steak over and cook it for three more minutes, then remove it from the grill and let it rest for five minutes.

“This is the single most important step that everyone should know about,” says Reynoso. “It is very important as it will allow the meat to rest and retain its juices.”

Once the juices have redistributed through the meat, return it to the grill and cook it based on the size of the steak and the level of doneness you’re trying to attain. This is the type of recipe instruction that makes many home cooks cringe. Few non-professionals have any idea how to judge how long to keep a steak on the grill even if they know its weight and how done they want it.

Knowing this, Reynoso has provided some tips for a 10-ounce New York steak and the 16- to 20-ounce variety he’s cooked at the restaurant. He also recommends Whole Foods or Siesel’s Old Fashioned Meats in La Jolla as good places to pick up steaks coming in at a pound or more.

16-20 Ounce Steak

Rare: 3 minutes
Medium-Rare: 5 minutes
Medium: 8 minutes
Medium-Well: 11 minutes
Well Done: 14 minutes

*Clarified butter

By Brandon Hernández

Executive Chef Sal Reynoso. Photo courtesy of Donovan’s Steak & Chop House

Fresly prepared flavor. Photo courtesy of Donovan’s Steak & Chop House

PLATES & PINTS
10-Ounce Steak
Rare: 2 minutes
Medium-Rare: 4 minutes
Medium: 7 minutes
Medium-Well: 10 minutes
Well Done: 13 minutes

So, what if you’re cooking a different type of steak, or a different protein altogether for that matter? A grill master like Reynoso can tell you a meat’s doneness simply by giving it a poke, but for those who don’t have the luxury of having cooked up thousands of strips and fillets, he’s provided a handy guide and some advice.

<table>
<thead>
<tr>
<th>Doneness</th>
<th>Description</th>
<th>Gourmet Temperature Range</th>
<th>USDA Recommended</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rare</td>
<td>Cold red center; soft</td>
<td>52-55°C</td>
<td>125-130°F</td>
</tr>
<tr>
<td>Medium Rare</td>
<td>Warm red center; firmer</td>
<td>55-60°C</td>
<td>130-140°F</td>
</tr>
<tr>
<td>Medium</td>
<td>Pink and firm</td>
<td>60-65°C</td>
<td>140-150°F</td>
</tr>
<tr>
<td>Medium Well</td>
<td>Small amount of pink in center</td>
<td>65-70°C</td>
<td>150-155°F</td>
</tr>
<tr>
<td>Well Done (Bien cuit)</td>
<td>Gray-brown throughout; firm</td>
<td>75-100°C</td>
<td>160°F + 1 min</td>
</tr>
<tr>
<td>Overcooked</td>
<td>Blackened throughout; crispy</td>
<td>&gt;100°C</td>
<td>&gt;212°F</td>
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“...There are several factors that affect the doneness of a cut of meat—fat content, thickness of the cut, type of protein, etc.,” says Reynoso. “By using a thermometer, and inserting it into the center of the cut, you can use the table below to cook your protein to the desired temperature.”

NOTE: Always cook poultry until it is well done.

Now that the meat is cooked perfectly, be sure to serve it within two minutes of it coming off the heat. Then sit back, pour yourself a brew and enjoy the savory fruits of your labor (which, one has to admit, was pretty minimal). When it comes to pairing beers with steak, Reynoso recommends some local ales.

“The earthiness and toasty nose of Karl Strauss Red Trolley Ale complements the grilled New York... counts Ballast Point Pale Ale and Stone IPA as enjoyable alternatives.

*NOTE: To clarify butter, warm the butter in a sauce pan and leave it at low heat to simmer until the solids sink to the bottom, then strain the non-solids and reserve for future use.

<table>
<thead>
<tr>
<th>Stuffed Mushrooms</th>
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<tbody>
<tr>
<td>2 Tbsp butter</td>
</tr>
<tr>
<td>1/2 Tbsp olive oil</td>
</tr>
<tr>
<td>1 clove garlic, minced</td>
</tr>
<tr>
<td>1/8 tsp dried oregano</td>
</tr>
<tr>
<td>1 pound button mushrooms, sliced</td>
</tr>
</tbody>
</table>

Add the butter and oil to a large skillet over medium heat. When the butter is melted, add the mushrooms, garlic and oregano. Saute until tender, 15 to 20 minutes. Serve.

Recipe courtesy of Saul Reynoso

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The craft beer events listed on this page are just a fraction of the amount we have on our constantly maintained online calendar. Check out more great happenings at westcoastcedar.com/event-calendar, and remember that it’s free and easy to submit events at your bar, brewery or bottle shop. Let the fun begin!

Wednesday, July 11
Drink the Point − Point Loma/Ocean Beach
Founded in May by Point Loma native and Sessions Public owner Abe Kaese, Drink the Point showcases some of the best craft beers that Ocean Beach and Point Loma have to offer every second Wednesday of the month between 7 and 11 p.m. Two buses from the Brewery Tours of San Diego fleet shuttle beer lovers for free — between these seven locations: Sessions Public, Riggin Public House, Newport Pizza & Ale House, Pizza Port Ocean Beach, Slater’s 50/50, The Pearl Hotel and Harbor Town Pub.

Thursday, July 12
Mad Lab Craft Brewing Soft Opening
Oyster Mesa’s first brewery finally opens its doors this month. Owners Mike and Daphne McFarland have been adamant about updating San Diego’s on their progress via their Facebook page and blog, letting us know everything from the status of their fire extinguisher’s certification to the arrival and labeling of 120 half-gallon growlers. Mad Lab’s business hours will be Thursday, Friday and Saturday from 3 p.m., with seven craft beers on tap: Blonde, Abbey Ale, IPA, American Brown, Hard Scottish Red, Porter and Chocolate Oatmeal Stout. Mad Lab Craft Brewing is located at 6120 Business Center Court Suite #700, right across the street from the new DMV off Oyster Mesa Road.

Friday, July 13
HoppY Supper-stition @ Firefly @ The Dana Mission Bay
Chefs Eric Manuel (Executive Chef at The Dana on Mission Bay), Chris Arzola (Sous Chef at The Dana), Gil Manjon (Sous Chef at The Dana), Craig Jtimon (Executive Chef at Craft & Commerce), Michael Tassymund (Chef at Onalaska Catering), Mike Arquines (Chef/Owner at The LAB Dining Sessions), Chris Tibou (Executive Chef at Qualicum), Chris Spada (Executive Catering Chef at Qualicum) and Frank Luccis (Food Service Director at Qualicum) will each prepare a two-course tasting menu to be paired with beers from San Diego Brewing Co., Stone Brewing Co., Karl Strauss Brewing Co., Ballast Point Brewing & Spirits and Coronado Brewing Co. The event opens at 6 p.m. with an artisan cheese and cured meat station paired with beers from Karl Strauss. Ten local artists, including bottle recyclers Bottleroll, Hill Young of The Painted Hill and Enavio Surf Art creator Richard Morrison will also display their work. Ticket are $40, and more information can be found at thedanamissionbay.com/restaurants.

Monday, July 16
Beer U: Sensory Evaluation @ Stone Brewing World Bistro & Gardens
Join “Dr.” Bill Sysko, Stone Brewing Company Beverage Coordinator, for an evening of beer knowledge up at the Bistro. Starting at 7 p.m., learn by instruction how to taste the differences between styles, understand off-flavors in beer, and develop the vocabulary necessary to describe the flavors you experience. As of press time the beer list hadn’t been finalized yet, but you can bet it won’t disappoint. Tickets are $31.94 and include $6.94 in tax and gratuity; more information is available at stonebrew.com.

Thursday, July 19
New Kids on the Block @ The Handlery Hotel & Resort
San Diego’s brewing community is undergoing explosive growth, and this event highlights those craft breweries that have opened within the last few years.

Saturday, July 21
BeerNerd Golf, Food, Beer and Trolley Day
Enjoy the benefits of San Diego’s public transportation system with BeerNerd founder Eric Barrajas, who organized similar event for friends as a trial run. The day begins at President Hills Golf Course in Old Town, where randomly-drawn teams of four will compete in a scramble format. After the round, hop on the trolley to Downtown Johnny Brown’s in the Civic Center for a burger and beer pairing. An all day trolley ride away is the Beer Company, where your challenge will be to match Brewmaster Kirk’s beers with the descriptions on the BeerNerd scorecard. Prizes will be awarded to the team with the best combination of golf score and scorecard grade.

Tuesday, July 24
Fresh Dinner: Summer @ Stone Brewing World Bistro & Gardens
It doesn’t get any fresher than this: Executive Chef Alex Carballo and his team will prepare a dinner made exclusively from ingredients gathered that very morning at local farms. In addition to the food menu, you’ll enjoy a Stone beer poured directly from one of the fermenters. The ticket price is $71.12, and includes 16.12% in tax and gratuity; more information is available at stonebrew.com. Fresh Dinner day also coincides with Fresh Taps day in the Bistro, where a select Few San Diego beers begged the same morning will be on tap.

AUGUST EVENT BATTLES
Saturday, August 4
Pick Your Poison, Part 1
On August 4 there’s plenty to choose from: Bluesapalooza up in Mammouth, with a massive beer festival including Societe Brewing, Hess Brewing, Ballast Point Brewing & Spirits, Coronado Brewing Co., Karl Strauss Brewing Co., Oceanside Ale Works, Pizza Port, Stone Brewing Co. and San Diego Brewing Company, is one option. Closer to home, El Dorado Cocktail Lounge will host its second annual San Diego Showcase from 4–9 p.m. In addition to 3,000 handcrafted cocktails, Stone Brewing Co., Monkey Paw Brewing, Green Flash Brewing Co., Manzanita Brewing Co., and Butcher’s Brewing will also be on hand. Up in Rancho Bernardo, day two of three of URGE American Gastrophile’s two-year anniversary celebrations will feature a light IPA from Monkey Paw Brewing and an Imperial Stouts from Mother Earth Brew Co., each brewed with lemongrass, orange-blossom honey and agar agar. And if you’re in the mood for a beer festival, the charitable Brew Fest Encinitas at the San Elijo Campus of Mira Costa College will host fifteen craft breweries, four food trucks, live music and more from 4–7 p.m.

Saturday, August 25
Pick Your Poison, Part 2
The first annual Mira Mesa Festival of Beers, taking place at Walker Community Park with live music all day on the San Diego CityBeat stage, will showcase sixteen craft breweries with a focus on the breweries of Mira Mesa. Day two of the two annual beer- Con will also take place on August 25, after a day of beer brews on Friday. The conference will host speakers Julia Herz from the Brewers Association and CraftBeer.com. “Dr.” Bill Sysko from Stone Brewing Company, Brandon Swernick from Iron Fist Brewing Co., Kevin Wright from Hungar 24, Megan Flynn from Beer West, Lulio Delk from 100beers30days, plus representatives from The Lost Abbey and White Labs.
West Coaster has been watching the cities of Vista and Oceanside embrace craft beer with increasing gusto these past few months. Vista boasts a vibrant brewery circuit that's young and alive with energy. At the behest of the Vista City Council, the breweries have formed the Vista Brewers Guild with the intention of smoothing interactions between local government and their businesses, thus helping spur growth. To the west, Oceanside is serviced by a myriad of beer-related businesses catering to the macro-wearied population. As it to place a stamp of approval on proceedings, Stone Company Store — Oceanside will open soon, complementing the existing beer businesses. This feature highlights our picks from this very exciting region of San Diego beer.
Aztec Brewing Company
2580 La Mesa Drive #300
Aztec is currently in expansion mode, going from a 3.5 barrel system to a 15-barrel one. A new beer, Porch Gigante, is a saison, PA’s making wines. Watch for frequent art shows. Featuring local artists, and in the near future, a wall exhibit featuring the history of the near-century-old Aztec brand.

Back Street Brewery
15 Main Street #103
The Back Street location, one of ten in California, is the oldest of the Back Street brewery. Located next to a fifteen-screen MetroPlex theatre, the brew house is also home to Larpotz Pizza, where big platters are just as good as the beers they pair with.

Iron Fist Brewing Company
1350 Hot Spring Way #101
Brewmaster Brandon Sandruski and company have been busy with a big expansion. The tasting room will double in size, the production area will triple in size with new fermenters, and a new bottling line will soon package 375ml bottles. Also, be on the watch for new beers with the highly-anticipated Nelson Sauvin hops.

Latitude 33 Brewing Company
1430 Vantage Court #104
Housed in Green Flash’s former location, HADO (Heart of Brewery Operations) Kevin Buckley will soon release a wheat wine, pilsner, and an oatmeal coffee stout brewed in collaboration with Carlsbad’s La Casa Coffee Roasting. Down the pipeline is a rye saison called, with nearby Mother Earth.

Mother Earth Brew Company
2935 Thoroughbred Lane, View Street
Business is booming for Mother Earth, having just opened their new tap house and homebrew supply shop in downtown Vista late June. Soon, the tap house will add a brew house, and the original location will turn into a full-production facility with limited tasting hours.

Prohibition Brewing Company
2004 East Vista Way
Opened 11/17/11, Prohibition is one of the newest kids on the block. This brewpub has all the decor you’d expect from the name, and they will be the official beer garden sponsor for Oceanside Harbor Days, which is free to the public and goes from 9 a.m. - 6 p.m. on September 29 and 30.

Beer On The Wall
3319 Via De La Valle Rd.
What used to be just an online shop is now a storefront, but you can still order beers from the website and have them shipped anywhere. In addition, Beer On The Wall has tons of great gift ideas like glassesware, sampler packs and personalized beer labels.

Breakwater Brewing Company
101 North Coast Highway
Breakwater will celebrate their four-year anniversary with a big beer festival Saturday, July 21 at the Oceanside Amphitheatre, complete with lots of local beer and food. Visit Breakwaterbrewing.com/ festivals.html for more details.

Hydrobrew
1319 South Coast Highway
Oceanside’s only homebrew supply shop, Hydrobrew has a massive selection of ingredients; check out their website, hydrobrew.com, for beer recipes and free beer brewing demonstration dates.

Oceanic Ale Works
1800 5th St.
On the last Saturday of the month every year, the beer runs free. On tap will be their new anniversary tap 1014 and their beer continues to improve. Check out the “on tap map” online at oceanicalesworks.com and visit the tasting room Fridays and Saturdays.

PCN Sports Bar & Grill
1530 South Coast Highway
PCN’s events, the “people’s sports bar,” fill the plaza perfectly. Tasty pub food complements a nice tap and bottle list with New Belgiums and Sierra Nevadas frequently on tap.

Stone Company Store –
Oceanside
310 North Tremont Street
The second Stone Company Store location is set for a July 12 soft opening. The big difference between this one and South Park’s? In Oceanside you can order pints of beer for less than 6% ABV.

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Available in draft and 22oz bottles through mid July.

Brews in the News
Continued from Page 7

Ballast Point’s Yeoff Cherney, left, shakes hands with Mayor Jerry Sanders, right, at the White Labs grand opening. Photo courtesy of Yeoff Cherney

White Labs Day
Mayor Sanders cuts the ribbon at grand opening event

By now you should know that City of San Diego Mayor Jerry Sanders is an ardent supporter of our local brewing community. Last year, in addition to proclaiming June “Craft Beer Month,” Sanders also decreed June 15 “White Labs Day.” This past month, Sanders was back at White Labs’ new facility in Miramar to cut the ribbon for the tasting room’s grand opening celebration.

Karl Strauss In The House
San Diego’s oldest operating craft brewery making moves

In addition to bottling Windanshore Wheat for the first time this past month, Karl Strauss’ growth in production capacity will also see them finally move into the Northern California market in July. Closer to home, the company will open its seventh brewery restaurant in the north San Diego community of 4S Ranch; a soft opening date is set for July 24.

Try This On For Size
Local homebrewers win competitions, brew on pro systems

The winner of the Holiday Wine Cellar homebrew competition, Ruben Vigueous, a recently brewed raspberry and cardamon stout with from Fist Brewing Co. in Vista. The beer will be bottled in July, but no release date has been scheduled yet; check back to the West Coaster event calendar for updates. Monkey Paw Brewery is hoping to release both of its homebrewer collaboration beers on the same day; Ashlan and Beth Ivey’s beer, Sister Nico’s Habit, is a 5.5% Belgian Session Ale, and Eric Hall’s creation is called Drunken Munkke Saison – an 8.2% Saison with ginger, honey and blood orange. Karl Strauss picked Jan Roberts as the winner of their Pro-Am Brewing Contest; Roberts’ South Park Nut Brown Ale, said to be incredibly smooth and well balanced, will be brewed in July before being served in all seven brewery restaurant locations and entered into this year’s Great American Beer Festival Pro-Am competition. Ballast Point Brewing Company, Home Brew Mart and the San Diego Padres also teamed up for a homebrew contest, the winner will be announced on-field and have the opportunity to throw out a first pitch before the Padres take on the Cincinnati Reds on July 7 at 7:05 p.m.

Hey Bud!
What’s Anheuser-Busch up to now?

Adam Naison from BeerPulse.com recently posted that Anheuser-Busch InBev spent $11,550 in trademark application filing fees, in the “beer” class of goods, for 42 airport codes, including SAN, LAX and SFO. Naison noted that one airport code not on the list is TPA – Tampa International Airport. Last month, the airport reported that Cigar City had opened the country’s first airport brewery there. In a related story, the Chicago Tribune reported last July that Anheuser-Busch filed trademark applications for 15 areas codes, including “630” – could this be an attempt to fumigate the success of Goose Island’s popular 312 Urban Wheat Ale?
Mission Accomplished
Local brewery expands production
Mission Brewery, located a block from Petco Park, received a shipment of six 90-barrel fermentors on June 18. The brewery, which won two awards at both the 2012 San Diego International Beer Festival & Competition as well as the 2012 Los Angeles International Commercial Beer Competition, is currently working on more upgrades to the facility including a viewing area for the bottling line.

Feeling Fine
New wine-focused spot set to produce small-batch beers
Matthew Richards from local winery San Diego Cellars in Mira Mesa will soon open a second storefront location in Little Italy with former Home Brew Mart employee Steve Mumm. The new spot, which will host live music frequently, will primarily focus primarily on wine, but four house taps are being reserved for house-made beers produced 10 gallons at a time. As of press time, Richards and Mumm had poured 1,500 sq. feet of colored concrete and were working on the plumbing and electrical. Located less than a block away from hotspot 98 Bottles, San Diego Cellars is planning to open in late July or early August at 5215 Kettner Boulevard.

On The Up
Uptown breweries begin to spread
Hillcrest Brewing Company, marketed as the first gay brewery in the world, officially opened this past month. Pizzas from the brewery’s stone ovens accompany an expanding list of both house and guest beers in the 2,600-square-foot facility. Thorn St. Brewery, located at 3178 Thorn Street where Home Brews & Gardens was previously, is still under construction but owners Dennis O’Connor, Dan Carrico and Eric O’Connor hope to open their doors to the public in mid-July. The space will be focused on community-oriented events; learn more on our website by searching “First Look: Thorn St.” Later this summer, House Brewing is opening a second location off University Ave., and further up the road Poor House Brewing Co. & Supply has plans to set up shop at 4494 30th Street, according to a post on San Diego Beer Blog.

Men In Uniform
Local shop owners help fight fires
Dave Livingston and Chris Danner, aka Team Beaver from Smokin’ Beaver Homebrew Supply Shop in Escondido, helped fight the massive “Old Fire” that burned 995 acres off Old Highway 80 northeast of Campan starting in mid-June. The guys then geared up to head north and battle the flames in Sequoia National Park. Thanks for your service, Smokin’ Beaver!

And That’s Final!
Homebrewer Kelsey McNair’s IPA wins gold at NHBC
For the second time in three years, local hop wizard Kelsey McNair took the gold medal at the final round of the National Homebrewers Competition with “Elop Fu.” McNair beat out 552 other entries in top spot in category 14 of the contest, held this year in Seattle, Washington. In total, 7,800 entries in 28 different style categories were judged by beer experts nationwide, making this the largest beer competition in the world.
Glass Adds Class
Pairing beer with appropriate glassware enhances the drinking experience

By Sam Tierney

Beer is best enjoyed from a container that doesn’t leak, bottles or cans, red cups, pint glasses, and chalices all tend to get the job done; however, just like beers themselves, not all methods of liquid conveyance are created equal. Serving vessels come in all shapes, sizes, and even materials, and these differences can have a drastic impact on the experience of the drinker.

“You drink with your eyes first” is a phrase I’ve heard more than once by glassware companies. Funny how that works. But it also happens to be a mantra that I agree with. Beers come in a wide range of colors and clarities—some have hazy heads, while others display little to none. Differing glasses can have a profound effect on how a beer looks. A slender pilsner glass shows off the brilliant, pale color of its lager, while a tulip glass protects your eye of the darkly hued stouts from the damaging rays of the sun and surrounding elements while you enjoy a sunny afternoon in the beer garden. You may not be able to see your beer, but stylish folk art likely makes up for this.

While particular styles of glassware may make a beer more pleasing to look at, I find that much of my satisfaction with the appearance comes down to experience and familiarity with tradition. Cultures around the world have developed a sometimes dizzying array of beer glasses that are often matched with specific styles of beer, and once you learn which beers go in which glasses, those beers just don’t look right drunk from something else. I cringe seeing a pilsner in a snifter or a doppel in a pint glass. Likewise, lagers from Franconia don’t look right in tulip pint glasses, and dry stouts don’t quite fit into willie beershops. Tulip is that large tulip glass, not just the beer inside. Now that’s good marketing. Even minute details start to matter. Czech dark lagers go in curved dimpled mugs, while those from Munich go in straight dimpled mugs. Call me crazy.

Unfortunately, the American micro-brewing movement’s most enduring contribution to the world of beer glassware has been the most boring. The shaker pint glass, the “stubby,” is not just that great—there’s no way around it. Its main benefit lies in the price, durability, stack-ability, and resemblance to English 20 oz pint glasses. The shaker pint also fails to contribute to the aroma or head of a beer. But, it’s common, and I don’t see it going away anytime soon.

Imperial pint glasses (20 oz) typically add some flare and size to this basic concept of utility embodied by the shaker pint, either with a bump near the top to aid in grip and stack-ability (as with the pilsner pint glass), or a concave upper half that aids in aroma concentration and just looks classier (the tulip pint, made ubiquitous by Guinness). I prefer either of these over the straight shaker, though I have had some good cask ales out of Imperial-sized shakers over in the U.K. Turns out even they see some value in basic design. These glasses are well-served by low-to-moderate strength ales and porters in the Anglo or Anglo-American brewing style.

The Germans’ take on the basic utility glass is usually either the wheat beer glass (looks like a shaker that’s twice as tall), or the thick glass mug. 0.5 liters is a popular standard measure for either, though the one-liter mug famously dominates the Munich beer halls and Oktoberfest. Pretty much any lager from helles to doppelbock is good to go in either of these. Pilsner gets its own flute-like glass, with a slender profile often supported by a foot and short stem. Sometimes they are straight-sided, sometimes with a taper-in at the top, often with a gold rim for style. I particularly enjoy the Trumer Pilsner glass, which is just a straight tube, like a bigger kölsch glass. The top-fermented beers of Germany all insist on their own glasses. Weiserbräu comes in a 0.5L vase with a slender base curving up into a bulbous top, though some with straighter sides are also common. This shape gives the hazy beer an almost pearlescent glow in good lighting, and also leaves plenty of room at the top for a big moussery head. Kölsch and altbier both come in small stange (stick) glasses that are just straight tubes of 0.2-0.3L. All glasses are a little more squat, which fits the beer’s more rugged, bitter profile. The smaller size ensures the beer in your glass is never more than a few minutes from the tap, which is the best way to enjoy these beers. A couple gulps and you’re ready for the next round.

A people after my own heart, the Belgians tend to get a little carried away when it comes to glassware. They’ve just about covered the entire spectrum, from the tumble to champagne flute, and interestingly lambic is commonly served in both of those types of glasses. Overall, the main types of Belgian glasses are the chalice/goblet and the tulip, and almost all their beer styles fall into some variation of those; a select few styles veer into the territory of the snifter. Trappist and abbey ales tend to come in chalices, which evoke their religious roots. These glasses are mostly about looks, but do provide wide mouth for the thick foam that you often get in these highly-carbonated styles. Duvel has what is probably the most iconic tulip glass, with a large bowl and flared out lip that allows for good aromatic concentration and plenty of room for a massive head. Tulip glasses tend to be the best from a sensory
standpoint, due to their ability to concentrate aroma and deliver the beer to the front of the tongue. If I’m at a beer tasting, this is my go-to style of glass. Just like our random appropriations of the various brewing traditions, American brewers have adopted the full range of glassware. As mentioned above, the shaker is ubiquitous, but a surprising amount of awesome glasses have been proliferating in recent years. Lost Abbey’s use of the awesome Rastal Teku stemmed glass is a perfect example. This angular, wine glass-like creation is one of the classiest pieces of alien out there. Another of my favorite glasses from local brewers is the tulip glass from The Broory, which is another fan-silled wonder from Rastal. Stone Brewing Co. has taken a particularly Belgian approach, with unique glasses for many of their different beers. Shakers still dominate the pint category, but Hess and some others have been rocking the willi bocher, and tulip pints and rosses are easier to find every day. Smaller also becoming common for smaller pours of strong and barrel-aged ales, which they complement beautifully.

Beer should be fun, and getting a little crazy with glassware can only increase your enjoyment. Just remember that even though glasses do impact the look and to some extent the aromatic impression of a beer, there is no fundamentally “wrong” or “right” glass for a style of beer, just the traditional and the typical. If you like IPA in a tulip, then go for it. If an imperial pint of saison tickles your farmhouse fancy, then by all means indulge.

We recently asked our Facebook fans (of facebook.com/eventstransfused) about their favorite places to buy glassware. Here were their responses:

Julie S.
I always órgão the glassware at Stone. It’s so pretty. Too expensive though.

Derek G.
I used to be Bierno but their selection has waned a bit. Now I shop online for all glassware styles. Lost Abbey!

Tim E.
Bottlicraft.

Jonathan W.
Bottlicraft.

Mark B.
Dollar Tree. Yay, that’s right. I said $10 Decent beer glasses for a buck, so you won’t cry when somebody breaks one. They have 3 or 4 styles of beer glasses.

Brian M.
Key Guys at Fuller Liquor. Free glasswears with a check in. Can’t beat that.

Jonathan W.
O’Blenes.

Kristina B.
Home Brew Mart.

Rob S.
Whoever is giving me a free pint glass.

Ramon R.
Buy? Visit a week, there will be to keep the glass right event somewhere.

Melissa W.
Duh, just wait for the keep-the-glass events at the pubs. Limited edition.

Anthony B.
Home Brew Mart.

Irene B.
That would be everywhere! I love to collect glasses from all the new glasses we visit.

Mark E.
Bottlicraft.

Eric W.
DAV store to find old/vintage stuff.

Nathan M.
Home Brew Mart.

Daniel C.
Solution Army on Wednesdays. Fifty percent off everything in the store. I have come across endless orniths and goblets, a handful of tulips and awesome flydres. I won’t go anywhere else.

Barry N.
My favorite brewery of the week.

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Get Wild With Your Homebrewing

By Ryan Reschan

Now that summer is in full force, wild ales can make a great beverage on a hot day. Be it lambic and Flanders reds and browns from Belgium, or American produced wild ales, these tart, sour, fruity and funky beers have a dry, wine-like refreshing character to them. Other than typical brewer’s yeast, they contain various strains of Brettanomyces, Pediacoccus, Lactobacillus and smaller quantities of other bacteria.

So why not try to brew one? With some minimal cost to your current setup, why not try experimenting with some small batches of wild ales. Authentic wild ales make use of wooden barrels for the extended aging process but are not cost effective and typically too large for homebrewing. So instead, start out with something smaller and cheaper, like one gallon glass jugs. While you can find new one gallon glass jugs at wine and beer making shops, you can also find them full of juice (typically apple) at grocery stores around town. Great for making a quick cider before you start experimenting with wild yeast and bacteria.

One gallon jugs act as blank canvases for your homebrewing creativity.

Why only one gallon jugs? Well, you can certainly use whatever size you’d like, but splitting up a batch over many one gallon jugs can lead to more experimenting. Another option is to make an extra gallon of wort brewing up a Belgian or German wheat to fill one up. Now what yeast and bacteria to use? Well, you can go a couple of ways – buying individual or blends of yeast and bacteria from Wyeast and White Labs or using dregs of some of your favorite wild ales. Which choice you make might depend on your knowledge of the yeasts and bacteria used, so choose the latter method if you’re new to wild ales. For using the dregs from your favorite wild ales, make sure you sanitize the mouth of the bottle before pouring them into the wort or yeast starter. You’ll want to practice the same sanitation techniques that you would for a regular beer as there are bad types of bacteria and wild yeast that you’ll want to keep out. Pour in dregs from a few different types of beers if you want to get creative.

Looking to make a wild ale with fruit? With the one gallon jugs, you can take the same base beer and add different fruits to each. And by keeping the size small, you won’t be spending a fortune on fruit. With the extended aging of wild ales going beyond 6 months, waiting for certain fruits to come into season is not an issue. Traditionally cherries, raspberries and grapes have been used but lately brewers are turning to peaches, black currants, apricots, strawberries and even kiwis. With the possibility of unwanted wild yeast and/or bacteria on the skins of the fruit, cut up the fruit and freeze to kill them off before adding to the fermenter. Try experimenting with other fruits and see what happens.

The point is, have fun with them and don’t worry if they don’t come out perfect. Take good notes and hopefully you’ll be able to repeat the successful batches. Just note that you’ll want to use separate equipment when it comes to plastic so you won’t accidentally contaminate your non-wild ales. Books like Wild Brews by Jeff Sparrow are a great way to get further details on creating such beers. But with minimal knowledge and investment, you can be on your way to brewing up your own unique wild ale. Just be patient and it will be worth the wait next spring or summer when you’re drinking your homebrewed wild ale on yet another sunny San Diego day.
Road Tripping in Northern California

By Zack Summers, Owner, Main Top Tavern
Paul Tejinder, Owner, Main Top Tavern & Joshua Workman, Master Selector of Vivacious Liberations

On Thursday, May 10th, we packed up our caravan, including a Pizza Port Carlisevan van with Suzan, James and Davey, on-route to the 16th Annual Anderson Valley Boonville Beer Festival. In addition to the kegs of Pizza Port Pauns, Optional Pale Ale and Shark Bite Red Ale, we’d also packed six empty firkins to drop off at various spots along the way, including Bear Republic, Moylan’s, Speakeasy, Knee Deep and Lagunitas. We drove all night, and arrived at Moylan’s at 6 a.m. on Friday the 11th. Even though we thought we wouldn’t be able to drop off the firkin so early, we called up Curtis Cassidy (Gorillized Keg Boy). Surprisingly, he was up, and waiting with head brewer Denise Jones to give a tour of the facility and invited us to the freedom of the taps. Then we dropped off the empty firkins and thanked them for the awesome hospitality. Could it get any better than this? Yes.

Later that day after a thick breakfast, we stopped by Lagunitas where a group of German engineers were helping set up their new brew house. They were trying really hard to ignore our group of beer nerds, and we were really fascinated with all the LED screens and blinking lights. Don Charter then escorted us to the original brew house that was brewing fast and furiously to keep up with the demand. Running low on “walkin’ around beers,” we walked into the bottling line to see the new 12 oz 24-packs being packaged for Costco (YES!). Grabbing a freshly filled and capped bottle right off the line and cracking it open was so refreshing. We were then taken to check out and crawl inside their famous broken lanten tun. Lagunitas Brewing Co. is an all-encompassing world of beer that we could have stayed at for days, but we had other places to go. Later that night we taxied over to Russian River in Santa Rosa just in time for the release of 2012 Beertification, and we were lucky enough to pick up a few cases. We also stopped by Third Street Alesworks for a visit and a few pints, of course. After waking up Saturday morning, we geared up and headed to Bear Republic’s Brewpub. Lunch and pints followed by a quick step off the freeway at the actual brewery to drop off the empty firkins. Pushing through the vast green mountains of Northern California we finally arrived at Anderson Valley Brewery in the afternoon where all the brewers and industry members were set up, right on the frisbee golf course, and in true beer industry fashion a small festival in its own right broke out. Each brewery essentially brought two kegs for camping and two for the festival. The night included Fire Dancing, a marching band, a 24 foot long trailer hitch smoker for some food and copious amounts of craft beer flowing through the night. We found our way to bottom of the ground and found Jeremy from Knee Deep Brewing Co. (pictured above with Joshua, right, and usk #4). We ended up talking about our little firkin adventure up from San Diego. Come to find out they’ve never produced a cask commercially, so you can imagine how happy we were that they’ll be putting their Simtra Triple IPA in one for us. We plan on throwing a big party with more Knee Deep beers some time in August. After meeting with Jeremy, sleep found us, but I don’t know how we found our tents.

Needless to say, the day of the festival on Saturday we were pretty hungover. Zack decided that it’d be best to start off the day with a bacon beer from Uncommon Brewers in Santa Cruz. The festival featured 70+ breweries from around the county, and although we couldn’t drink them all, we tried. Along the way, we learned some great phrases in Booniling, the lost language of Anderson Valley. Many of the terms had to do with beer, including: "Bahl Horin" - “Good Drinkin’"<br>"Chippin' - A failure to meet responsibility (which happened a lot on this trip)<br>"Chucklehead - An ignorant, naïve person<br>"Fishhead - Confused, unclear mentally: suffering from a bad hangover<br>"Ich Neemer - A person who no longer craves alcoholic beverages<br>"Steinbe Ottoin - Beer Work-
Staycation Spotlight: The Pearl Hotel

Point Loma’s swanky boutique hotel offers great beer, events and specials

By Ryan Lamb

The Pearl will host Societe Brewing Company’s first brewmaster’s beer pairing dinner on July 23. There will be two separate seatings, one at 6:30 p.m. and the other at 8:30 p.m., but each is limited to just 15 spots. The cost is $40, and reservations can be made by sending an RSVP to sales@thepearlsl.com or by calling 619-226-6100.

First course:
Dry-aged short rib with brioche bread and pickled onions
Paired with Apprentice IPA

Second course:
Sea bass with orange caviar, caramelized fennel and thai basil fluid gel
Paired with Harlot Belgian Pale Ale

Dessert:
Chocolate sponge with cherries, pistachio gelato and short bread
Paired with Widow Belgian Dark Ale

The Pearl Hotel is where locals staycation. Point Loma’s Orchid award winning gem — that’s a 60s and 70s throwback — has a saltwater pool and lounge, and 23 rooms in three styles designed by Michael Soriano, who’s also behind the uniquely decorated spaces at Raglan Public House and Sessions Public.

The hotel also has great weekly and monthly specials. Tuesday is burger & beer day; for $15, you get the chef’s specialty burger plus a beer of your choice and on Wednesday days nights, the “drive-in theatre” starts at 8 p.m. by the pool. The regular schedule is interrupted on July 4, but the flicks return on the eleventh with Star Wars Episode V: The Empire Strikes Back. Ride your bike to The Pearl on the last Sunday of the month, and get $10 off your Groove 247 brunch bill.

Through Labor Day weekend, The Pearl is open on Saturdays starting at noon for cocktails and beer. There’s a total of 10 taps, all pouring local beers only.

Firestone Walker Invitational Beer Fest — Paso Robles, CA

The inaugural Firestone Walker Invitational Beer Fest took place June 9th in Paso Robles, CA. 40 breweries from around the world were hand picked and invited by brewmaster Matt Bryklid for a unique event benefitting Paso Robles’ famed Pioneer Day. Clockwise from top left: Pizza Port event coordinator Melanie Pierce has a beer with Yona Yona Ale brewer Massafumi Morita from Japan; Brian Hunt from Moonlight Brewing Company pours Legal Tender, a fruit bierd with redwood branch bark, yellow and rosemary instead of hops; Russian River brewer Travis Herrman pours a 31. bottle of Temptation for the masses; Sun King’s Popcorn Pilsner was brewed with 300 lbs of Indiana heirloom popcorn; Mikkeller’s Sisyphus (far left) hangs with Firestone Walker quality control manager Jim Crones; Firestone Walker brewer/MC columnnist Sam Tierney, and Mikkel Borg Bjergsø, the Lagunitas tour often comes complete with a brewery dog. Son Diego beer fans made the trek up to Paso Robles to try ales and biers not available locally. Tapitchens’ Meloni Gordon and The Brewing Network’s Audra Crossday present Three Floyds’ brewmaster and owner Nick Floyd with the Peoples’ Choice Award; the Pioneer Day tractor was a hit, and yes, it worked; FW brewmaster Matt Bryklidson (white glasses) visits friends at the New Belgium tent. Photos by Ryan Lamb