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Breaking Ground
Stone Brewing Co. expands facilities, minds
by Ian Chestman

On August 2 of this year Stone Brewing Co. broke ground on a new packaging facility adjacent to their existing brewhouse. CTO Greg Koch commemorated the occasion with a testimonial Stone Brewing restraint by delivering a simple speech atop his flaming billboard, followed by a double Balticlisp downwards into a mound of fresh hops.

That might be a bit of an exaggeration. The affair was really more a celebration of the profound team efforts that drove the need for expansion, but that just doesn’t seem arrogant Barnard enough for them. There really was a brilliance, through.

The kick-off of this new $5,815 square-foot bottling and kegging facility (due to be completed in early 2013) was a culmination of Stone’s seemingly endless expansion efforts. Much has already been made of the forthcoming Stone Hotel (to be located in convenient stumbling distance of their Escondido brewery and the new Stone Brewing World Bistro & Gardens – Liberty Station (whose permits were just secured on 8/21 for construction to commence), but their groundbreaking efforts, both literal and figurative, are far from over.

Stone Brewing seems to have a great affinity for the company-store model for expansion. It’s proven to be a clever way to bring a taste of the Stone experience to consumers in South Park and Escondido. These locations would also provide Stone Brewing with improved slotting positions on other San Diego beer lists, but at present their military ambitions are not a matter of public record. In any case, Stone Brewing is once again extending its reach by establishing their first company store outside our boundaries in Passadena, CA. The newest location will host the usual suite of merchandise and growler fills and is anticipated to open in time for Los Angeles Beer Week in late September.

Stone Brewing’s groundbreaking work is not exclusive to the real estate world. In fact, in some discrete circles they are still pretty well known for their beer. Their newest IPA is taking considerable pains to

More Than Just Pizza and Beer
South Bay’s La Bella a landmark in the community
By Dr. Gonzalez J. Quintana, E.D.D.

In the early 1950s, husband and wife Anthony and Kitty Rasso left New York to escape the harsh, white winters. These first generation Italian Americans, Kitty from Manhattan and Tony from Brooklyn, headed west with the hopes of warmer weather and a better life for their kids. When they got to the fork in the road at Route 66 they literally flipped a coin. Heads L.A., tails San Diego. Tails never fails, and the family was off to San Diego, where Kitty worked as a waitress and Anthony, a farmer. With a $6,000 loan, the Rasso family opened the first Italian restaurant in South San Diego in 1955 at 373 Third Avenue in Chula Vista. Today, the family still owns and operates La Bella Pizza Garden and La Bella Cafe & Grille, which serves up some of the best Italian food in the South Bay. Better yet, this old-school restaurant is embedding craft beer’s place in San Diego, and they’re proud members of our S.D. Brewers Guild.

At first, the Rasso family was not intent on opening an Italian restaurant, per se. These Italian Americans decided to open a restaurant that sold family food. The menu was simple: pizza, spaghetti, lasagna, and New York-style sandwiches. These staples are all still top sellers today, but you have to think in terms of eras. It is remarkable to think that customers in their 50s and 60s, many of whom have never come back, had pizza for the first time ever at this restaurant. The food Anthony cooked was delicious, and the atmosphere Kitty created was the family-style vibe of a very traditional sense; she would enjoy sitting with customers to take their order, talking with them at the table as they ate their meals, and establishing bonds that came from the heart, not a marketing firm. These are the pillars that La Bella’s stands upon today.

Philanthropy, for lack of a better word, was always a part of La Bella’s identity. Just down with Joseph Anthony Rasso, the now retired manager and eldest son of Anthony and Kitty, and he shared...
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ESTATE

When autumn arrives, it's time for harvest, with plenty of reasons to celebrate, including the annual release of our Estate Homegrown Ale.

Handmade, homegrown and certified organic, Estate is made with organic wet hops and two-row barley harvested from our estate gardens at our brewery in Chico, CA. Part of a seamless loop, our estate agriculture program includes an organic restaurant garden, composting, and a healthy solar array.

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Look for Estate Homegrown Ale at better beer stores near you—September 2012.

Brewed & Bottled by Sierra Nevada Brewing Co., Chico, CA
Did you know that there are 54 licensed & operational brew houses in San Diego County, with 32 more in the planning stages? Pretty amazing, right? Some wonder when this bubble will burst; others are more optimistic about sustained future growth. We don’t have a crystal ball with the answers, but we do know that a locally-brewed taster, pint, growler or keg of beer is never far away. View our ever-growing list of SD breweries at westcoaster.com/sd-brewing-industry-watch-2012.

Salud,

Ryan Lam
Executive Editor
West Coaster
My Friend Brett

Brettanomyces continues to play a pivotal role in beer fermentation

By Sam Tierney

The story of yeast is one of a long and varied relationship with humanity. For thousands of years, yeast has been fermenting all sorts of foods and beverages that are both delicious and intoxicating — two properties that we undoubtedly desire. Up until less than two hundred years ago, it wasn’t even understood that yeast was the substance causing fermentation in food and beverage, much less a unicellular fungus. Since that time, our understanding of what yeast is and how it works has advanced by light years, yet our focus has almost singularly remained on yeasts of the Saccharomyces genus, specifically the pasteurianus species, used to ferment lagers, and the coevolution species, used to ferment ales and other warm or top-fermented beers.

Before the invention of culture laboratory techniques in the late 19th century, there was another genus of yeast that played an important role in the fermentation of many (if not even) all styles of beer: Brettanomyces. Owing to its initial discovery in English steel ales, Brettanomyces means “British fungus,” though today most brewers colloquially refer to it as “Brett.” Several species of Brett have been isolated in both British ales and the farmhouse and sour/lambic beers of Belgium, with the most notable being B. bruxellensis, B. lambicus, and B. anomalous, which are available in different strains from yeast labs. Beyond the few beer styles that continue to utilize Brett, it has been almost totally neglected as a brewing yeast until quite recently, soon only as a contaminant when occurring wild. Once brewers could reliably control what was in their yeast cultures, the clean, consistent flavors and easy handling of S. pasteurianus and S. cerevisiae led to its overwhelming dominance over the last century. Brett has made quite a comeback though, and there are an increasing amount of beers being produced these days that explore all of the flavor possibilities that it offers.

Brett is utilized for fermentation in several ways. The most established applications are during the spontaneous fermentation of Belgian lambic, sour wood-aged beers, and as a secondary-fermenting addition. In lambic brewing, Brett is introduced via the environment, with specific strains becoming dominant within a lambic brewery and/or aging cellar and barrels over time. B. bruxellensis is the dominant player here, but the lambic flavor is a wide and diverse flavor that has also been isolated from lambic. Over the long fermentation of lambic (up to several years), Brett slowly consumes almost all of the sugars in the beer, as well as byproducts from other yeast or bacteria present. In lambic, its character is the classic Brett-brewed funk, with sharp phenolics that are often off-putting to unacclimated drinkers. These beers can be very sour, but the acidity level is primarily due to lactic acid bacteria and not Brett.

Brett is also used in sour ales that are typically fermented with S. cerevisiae and then undergo a long secondary fermentation in oak vessels with Brett and lactic acid bacteria. The sour red ales of Flinders are the model for these beers, though the style has gained significant popularity in the U.S. in recent years. In Belgian examples, Brett is less fruity and phenolic than in lambic, exhibiting more fruity character, though many American versions definitely get funkier. Some English stock ales still contain Brett and can be aged for long periods in wood, though this is rare these days and the only example I’ve ever personally tasted is Gale’s Pride Old Ale, which is hard to find in the U.S.

The third traditional manifestation of Brett in is as a mixed-culture used for primary fermentation, or more recently, as a secondary addition when bottling. Ours is the most well-known beer made this way, and has B. bruxellensis added before bottling. In the past, it was fermented with a mix of Brett and ale yeasts, just like most Belgian ales were before the widespread adoption of pure yeast cultures during the 20th century. Some farmhouse breweries like Fostone still use yeast cultures that contain multiple strains, including Brett.

When added at bottling, Brett can take months to develop, but can eventually add very strong flavors which are similar to the funk, barnyard character in lambic. This is now a common use for Brett and many Belgian-style and farmhouse ales brewer today use Brett in this way. These beers start out with a little-to-no Brett character when young, and usually get dryer and frukey with extended aging.

The newest application of Brett in brewing is as a single-strain primary fermenter, just as you would use a Saccharomyces yeast. The recent collaboration beers from Lost Abbey and New Belgium—Brett Beer and Mo’ Bettta Beerta — were made with 100% Brett. The original Mo’ Bettta Beerta from Pizza Port Solana Beach was actually one of the first commercial beers to use Brett as the sole yeast. When Brett is used in this way, it tends to taste much more like a Belgian ale yeast than the character that you commonly get from other Brett applications. Funk and acidity are minimal to none before significant aging occurs. I heard (and read online) a few people complaining about how these beers didn’t taste at all like Brett, when why they should have said is that they didn’t taste like beers that had undergone long secondary fermentation with Brett. When young, 100% Brett beers tend to exhibit fruity (pineapple is a popular descriptor), spicy, and bread aromas and flavors. With some age, small amounts of acetic acid may be noticeable, but they won’t get sour like a beer aged with lactic acid bacteria. The only time a beer with only Brett or Brett and ale yeast will actually get sour is if the Brett has access to plentiful oxygen after fermentation has begun, which can be the case in some oak aging applications. With oxygen present, some Brett strains can convert both sugar and alcohol into acetic acid, which has a sharp, vinegar-like sourness.

While Saccharomyces isn’t giving up its throne as the dominant fungi in brewing, I think we are going to see Brett showing up more and more in all kinds of different beer styles. I have recently read that it is likely that the original IPAs shipped to India would have had significant Brett influence from aging in oak barrels. The hoppy Brett beers that I have had so far have been generally quite impressionable (Rayon Vert from Green Flash is a good example) and I’d love to see someone barrel-age an English IPA with Brett.
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Green Flash Brewing Co.
Beer Buzz

News from around the San Diego Beer Community

BREWS IN THE NEWS

BEER IN THE MOVIES
Suds County: USA debuts at Green Flash
The new beer film documenting the history of craft brewing in San Diego made its public debut in a full house at Green Flash’s tasting room on August 14. The next screening is scheduled for September 7 at White Labs. More information on this screening as well as others will be on the West Coaster website when it becomes available.

MAKING THE TRANSITION
Automatic Brewing releases growlers, brews anniversary beer
The crew behind Blind Lady Ale House and Tiger Tiger! Tavern have been busy: in late August they released 64 oz. growlers of Transition Pale Ale, brewed up the Tiger Tiger! one-year anniversary beer, and continued work on the back patio. They’re also had some changes in the kitchen, with Blind Lady head chef Aarón LéMonica leaving for New York as sous chef; Todd Reamer takes over. Sous chef Sharon Wilson will now be head chef at Tiger Tiger!

BEERTIME READING
Three new beer books coming out soon
Stone Brewing Co. Brewmaster Mitch Steele has penned a new book on what is undoubtably his favorite beer style. IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale is available now for pre-order, and it will begin shipping on September 10. American Homebrewers Association and Brewers Association members receive a 40% discount off the $24.95 cover price. Schneier Schultz, celebrated local foodie, has put together a book called Beer, Food, and Flavor: A Guide to Tasting, Pairing, and the Culture of Craft Beer with a foreword by Peter Zien; owner and brewmaster at AleSmith Brewing Co. Schultz’s book will be out in mid-October. Also, Chef’s Press is back at it with BREW FOOD: Great Beer-Inspired Appetizers, Main Courses, and Desserts. The local publishing company won the craft beer world over with its San Diego’s Top Breweries book that came out last Beer Week. Expect BREW FOOD to be released this November.

Members of the Pizza Port team join the construction crew at the Bressi Ranch location on August 22.
MAIN TAP TAPS TOP CASK
Knee Deep releases first cask beer in El Cajon
Lincoln, CA’s Knee Deep Brewing Company celebrated the release of their first cask beer at Main Tap Tavern on August 18. You can read more about how “Master Selector of Vivacious Libations” Joshua Workman and the Main Tap crew got the cask up to Knee Deep Brewing in the July 2012 issue of West Coaster on page 20 (viewable at westcoastersd.com/editorial).

WET HOP BEER WATCH
You like ’em, WC teaches ’em
If you are a fan of beers brewed with fresh, “wet” hops, then log on to our Wet Hop Beer Watch webpage at westcoastersd.com/wet-hop-beer-watch-2012. There, we are actively tracking these seasonal beers that have already begun popping up around town. For example, Port Brewing’s Fallbrook Homegrown Pale Ale features hops picked by the crew in mid-August and as of press time was scheduled for release on August 31 only at the brewery tasting room. Around that same time, the Port Brewing crew is expecting a semi-trailer full of hops to be delivered for its popular High Tide IPA. We will continue updating the page with information on beers from Alpine, Ballast Point, Hess Brewing, Latitude 33, Pizza Port and more.

Continued on page 19
Headed East
West Coast-based breweries look to East Coast for expansion opportunities

By Jeff Hammett

The majority of beers out there are meant to be consumed relatively fresh. Sure, there are some exceptions — big, boozy imperial stouts and barleywines come to mind, but in general the fresher the better. This is why many brewers date stamp their beers; consumers want to know if the IPA they’re about to buy was bottled a few weeks ago or a few months ago. One thing standing in the way of fresh beer: long trips from the brewery to the retailer, sometimes under less than ideal conditions. With more breweries distributing to more states further and further away, some beer travels a long way before you or I pick up a six pack and crack open a bottle. The problems inherent with distributing beer long distances are causing some breweries to look into opening second facilities on the other side of the country.

Locally, Green Flash Brewing Company, which just last year moved into their new brewery in Miramar, is constrained by their current facility with a maximum of 100,000 barrels per year capacity. In order to continue increasing production once they reach that point, a second brewery would be needed. Green Flash is currently searching for a location for a second brewery on the East Coast, as founder Nick Hinkley explains, “To build a second brewery we had the opportunity to build it anywhere, so it made sense to get closer to our customers and deliver fresh beer on both coasts. Quicker and closer to market means fresher beer, lower price to the consumer, and a smaller carbon footprint.”

A “West Coast IPA” brewed on the East Coast might seem like a bit of a misnomer, but Green Flash is doing everything they can to ensure the same quality beer comes from both coasts, with the East Coast brewery being as similar to the San Diego brewery as possible. “Our biggest concern is having beer quality from the East Coast brewery be exactly the same as on the West Coast,” Hinkley says. “We are contracting all the same equipment builders and using the same software solutions. Of course, Chuck Silva will be the Brewmaster overseeing all operations and we will have a head brewer to manage production at each facility.” Green Flash’s East Coast facility is expected to open in 2015.

Earlier this year, Sierra Nevada and New Belgium, the second and third largest craft brewers in the country by sales volume respectively, both announced that they would be opening facilities in North Carolina. Sierra Nevada plans to build a brewery, restaurant and gift shop in the town of Mills River, about 12 miles north of Asheville. The initial yearly capacity is expected to be 300,000 barrels. To put that number into perspective, their Chico, CA facility has an annual capacity of approximately 1 million barrels per year. Sierra Nevada cited a need for additional capacity, the quick shipment of beer to East Coast consumers as well as favorable water quality in the region as reasons for the expansion. Much like an East Coast-brewed West Coast IPA, beer that is labeled “Sierra Nevada” yet brewed more than 2,500 miles away from the iconic California mountain range does seem a bit strange, but chances are good that Sierra Nevada will do everything in their power to ensure that their flagship ‘Sierra Nevada Pale Ale’ tastes identical whether it’s brewed in its namesake mountains or out east. The projected timeline for the new brewery to be operational is late 2013 or early 2014.

New Belgium’s current brewery in Fort Collins, Colorado has an annual capacity of around 850,000 barrels per year, which they plan to increase by 400,000 barrels per year with the addition of a Asheville, North Carolina brewery set to open in 2015. New Belgium prides itself on sustainability, releasing a report on their environmentally friendly efforts each year. Opening a second brewery on the East Coast will cut down on shipping costs as well as the time it takes to get beer into the hands of consumers.

Lagunitas Brewing Co., the ninth largest craft brewery in the country, has also announced plans to open a second brewery far away from its original location. By the end of 2013, the Petaluma, CA-based company plans to have a 250-barrel brew house, identical to their current setup, fully operational in Chicago, Illinois. Tony Magee, founder and owner of Lagunitas, has cited distribution costs and diesel emissions from shipping beer as two main reasons for the expansion. The current plan is to have all Lagunitas beer sold east of the Rocky Mountains brewed at the Chicago location.

Currently it seems it’s all Western U.S.-based breweries opting to expand to the East Coast, it will be interesting to see if any Midwest or East Coast-based companies decide to expand out west. I know there are certainly a few I would welcome here.

Aside from West Coast, Jeff also writes for San Diego Beer Blog at sandiegobeerblog.com, and you can follow him on twitter @SDBeer
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UPCOMING BEER EVENTS

EVENTS

WC CRAFT BEER EVENT HIGHLIGHTS

The craft beer events listed on this page are just a fraction of the amount we have on our constantly updated calendar. Check out more great happenings at westcoastbeer.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!

Saturday, September 1 – Sunday, September 2
Eat, Drink Local Week
Presented by Eats in San Diego, this first annual event celebrates local seasonal food in San Diego while raising money for three nonprofits that promote health and agriculture education (Oliveewood Gardens and Learning Center, Seeds of City Urban Farm, and Wild Willow Farm & Education Center). Two events will catch the eye of local beer lovers include a three-course beer dinner with Mission Brewery beer at Local Habit on Tuesday, September 4, as well as a “beerfest & foodtruck” party at Fixtures Living on Saturday, September 8. The $45 entrance fee includes a $10 ticket for the foodtruck of your choice, plus tasters from brewers Coronado, Societe, Manzanita, Lightning and Hess.

Friday, September 7
Padres Beer Fest
Back by popular demand, admission to Padres Beer Fest is free with a ticket to the game against the Arizona Diamondbacks. The beer-tasting runs from 5 p.m. to just before the first pitch, and includes local breweries Karl Strauss, Stone, Coronado, Ballast Point, Mission Brewery, Green Flash, AleSmith, Austie, Iron Fist, Manzanita and The Lost Abbey. Regional favorites include Firestone Walker, Anchor Brewing, Lagunitas, Sierra Nevada and more.

Saturday, September 8
Ballast Point Bacon N’ Beer Dinner @ Sessions Public
A bacon-centric three course meal will be paired with Ballast Point beers for this specialty dinner. The price is $40 all inclusive, but seating is limited so reservations are required. Call 619-756-7715 or e-mail abel@sessionspublic.com to reserve your spot.

Saturday, September 8
GronkFlashsbars and Chest Fest Beer Fest
The Min Mesa brewery is kicking off 10th anniversary celebrations with their largest event of the year. Rare and specialty beers will be poured from 12 – 4 p.m., including Silva Stout (bourbon barrel-aged Double Stout), SLEEPin’ with Shaggy brandy barrel-aged barleywine, Treasure Chest Belgian blonde ale, Goddess Coffee Double Stout (collaboration with Caffe Calabria), Little Freak, Super Fresh, Vintage Le Freak, Highway 79 Scotch Ale (Green Flash / Pizza Port Carlsbad / Stone collaboration), and casks will be tapped on the hour. Other highlights include a fleet of classic cars, pop-up stalls in swanwear from local designers Fables by Barrie, and more than 15 vendors and food trucks. 100% of the proceeds from this event will go to Susan G. Komen for the Cure San Diego fighting against breast cancer. Tickets are $30 pre-sale on the Green Flash website (greenflashbrew.com), or $35 at the door, and include 10 taster tickets plus a souvenir Treasure Chest 2012 glass.

Tuesday, September 17
Iron Fist Beer Dinner @ Gingham
This dinner will be presented “chef showdown style” starting at 6:30 p.m. 1st course – Ryan Studebaker (Executive Chef) will pair Velvet Glove with smoked lamb belly carpaccio, fig, pistachio pesto, arugula and cherry gastrique; 2nd course – Joel Cammer (Executive Sous Chef) will pair Spice of Life with pulled pork pirogiers, Memphis-style BBQ, spaghetti squash and grains of paradise; 3rd course – Abraham Peregno (Sous Chef) will pair Golden Age with black tea and chai-brined duck, sliders, jalapeno and agave Manzalada and jicama slaw; 4th course – Jason Baker (Sous Chef) will pair Dubbel Flirt with braised veal cheeks, peach demi glaze and summer vegetable sauce; 5th course – Rachel King (Pastry Chef) will pair fired Hand with vanilla bean panna cotta, coconut passion sorbet with mango and lime crumble. The price is $65 per person, and reservations can be made by calling 619-797-1922.

Wednesday, September 17
Craft Beer Debates @ Slater’s 50/50
Should we have a publicly funded football stadium in downtown for the Chargers? That is the resolution that will be debated at the first ever Craft Beer Debates. High-profile panelists will be “forced to speak in plain English” and include Stone Brewing Co. CEO & Co-founder Greg Koch; Mark Fabiani, Special Counsel to the President of the Chargers; Carmen Vann, Project Executive, Turner Construction Co.; Erik Brawfeld, President, National University Institute for Policy Research; and Christian Ramirez; Human Rights Director, Equality Alliance. The event goes from 6:30 p.m. – 8:30 p.m. and will be held in the restaurant’s new beer patio. For more information, and to register to attend, visit craftbeerdebates.com

Saturday, September 17
Pick From Four Events, So Far
Karl Strauss Brewmaster’s Dinner @ The San Diego Zoo
Award-winning beers from Karl Strauss’ Paul Segura will be paired with dishes from San Diego Zoo Executive Chef Chris Miquet and Sous Chefs Charles Boudas and Matt Johnston starting at 6:45 p.m. A reception with live animal presentation will begin 45 minutes earlier on the Treecroche Plaza Deck, where Feline Pale Ale and Off The Rails will be poured with pungent Henrik and ham petit fours, a camembrot, carammelt and white cheddar cheese board, plus cured meats and mustard. The first course will pair Toar 10 IPA with chilled prosciutto and chorizo salad; the second course will pair Wreck Alley Imperial Stout with beets stout stroganoff; the third course will pair Boardwalk Black Rye IPA with blackened pork loin; and finally, for dessert; Windseekers Wheat Hefeweizen will pair with pumpkin banana cream brûlée. The cost is $65 per person, plus tax and gratuity; call 619-557-3964 between 10 a.m. and 4 p.m. daily to reserve your spot.

Churchill’s Sour Fest
This year’s sour festival will feature a brand new beer, “Churchill’s Finest Sour” from The Lost Abbey, which was aged for nearly two years in wine barrels before being married with fresh guavas. In addition to this beer, the Churchill’s crew will be tapping 50+ sour beers starting at 11 a.m. Some of the breweries include Cascade, Russian River, The Lost Abbey, The Bruery, New Belgium, Logsdon Farmhouse, Ballast Point, Anchorage, Allagash, Jolly Pumpkin, Firestone Walker, Cantillon and Drie Fontaines. There is no entrance fee, as all beers are priced individually, but Churchill’s will be accepting donations for the Cancer Research Foundation as part of this third annual memorial event for Peter Reeves.

BeerNerdz Blind Tasting @ The Beer Co.
If you’ve attended a BeerNerdz event before, you know they’re a lot of fun. At each blind tasting, attendees receive a scorecard with tasting notes, brewery and beer names, plus alcohol percentage and IBUs to help figure out which beer is which. You’ll be competing against other beer enthusiasts to see who can name the most San Diego and Northern California beers correctly; there will be four in each category: The cost is $40 and includes the scorecard, appetizers, bottled water and crackers to cleanse your palate between beers. Sign up at beernerdz.com.

The Lost Abbey Track 9 Release
Each month throughout 2012 The Lost Abbey has been releasing a special edition beer inspired by classic rock anthems invoking Heaven and Hell. Limited to 450 bottles and available exclusively at the brewery tasting room, each release has been very popular and Track 9 will undoubtedly be the same. No information on Track 9 has been revealed just yet, but past highlights include Veritas 006 blends with raspberries, cherries and mandarin orange zest (Track 7) and a pale sour beer made with equal parts Mellow Yellow and Phony Duck (Track 3).

Continued on page 14

The live animal presentation at the Zoo’s Brewmaster’s Dinners are always a hit. Photo by Ryan Lamb
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5th the second annual Beer-Con and local wine spot 57 Degrees into a craft January. Two tracks of speakers followed a "The Localization of Beer" by Julia Herz, Director for the Brewers Association. Attendees had the opportunity to industry professionals at the Tap Haven more photos from this event on our facebook.com/westcoastbeer.

By Ryan Lamb
Events
Continued from Page 10

Monday, September 17
Beer U: Double IPAs @ Stone Brewing World Bistro & Gardens
Southern California is known world over for creating some of the hoppiest beers in the world, including the Double IPA. Join “Dr.” Bill Syos at 7 p.m. for a presentation covering the history and variations of this big beer style. Included in your $31.94 ticket price, you will get to sample Stone Ruination IPA, Oskar Blues Deviant Dale’s IPA, Russian River Pliny the elder, Stone 16th Anniversary IPA, Dogfish Head 90 Minute Imperial IPA and Firestone Walker Double Jack IPA. Sign up at stoneworldbistro.com.

Friday, September 21
San Diego Festival of Beer
The oldest beer festival in San Diego will once again take over the streets at Columbia and B from 6 – 11 p.m. Presented by the San Diego Professionals Against Cancer, this event features more than 70 breweries and up to 5,000 attendees. Tickets are $40 for 10 4 oz tasters of beer, and additional taster tickets will be available for purchase inside the venue.

Thursday, September 27
Whole Hog Dinner w/ Coronado @ Jax
Jax chefs will be creating a four-course dinner featuring “nose-to-tail” dishes from a whole pig, goat and rabbit. The cost is $65 for just the food menu, or you can pair it with beer from Coronado Brewing Company for $20 more. The event starts at 7 p.m.; make reservations by calling 619-531-8744.

Tuesday, October 2
Beer for Boobs Happy Hour @ 98 Bottles
Help raise money for the Susan G. Komen for the Cure San Diego walking crew comprised of local beer industry members by attending this event in Little Italy. Your $25 ticket includes tasty appetizers, a cocktail or beer coupon, one pink beer coupon and more. There will also be a silent auction featuring Chargers tickets, massages, fishing trips and more. Tickets can be purchased at beerforboobs.org or at the door.

REGIONAL EVENTS
Thursday, September 20 – Sunday, September 30
Los Angeles Beer Week
San Diego isn’t the only town with a thriving Beer Week; Los Angeles and Orange County brewers have stepped it up in recent years, and many will be throwing events to prove their point. L.A. Beer Week will culminate with a festival at Union Station in Downtown Los Angeles on September 30, and in case you’re feeling homesick, San Diego breweries Ballast Point, Coronado, Karl Strauss, Mission Brewery and Port Brewing are scheduled to be there serving beer. For more information, visit labeerweek.com.

Saturday, September 6
Firestone Walker Oktoberfest – Avila Beach, CA
Oktoberfest is Firestone Walker’s twist on the famous Germany tradition of Oktoberfest. Tickets are $35 when purchased in advance, and include admission to the 11 a.m. - 4 p.m. event, a commemorative half-liter beer stein, plus one beer. Additional beer will be available for purchase, and a portion of the proceeds will benefit Woods Humane Society. Other event highlights include a Beer Olympics competition, German-style food, a “best Bavarian attire” contest and the ceremonial tapping of a 60-gallon oak barrel filled with the brewery’s seasonal Oktoberfest beer at noon. For more information, visit oktoberfest.com.

14-60
Tour de Fat Returns to SD

New Belgium Brewing has been spreading the word about bicycling as a lifestyle since day one. In 1989, home brewer Jeff Lebesch went on a biking trip in Belgium where he found himself riding a “fat tire” mountain bike from brewery to brewery. Inspired by his trip, he came home to brew his first batch of amber ale and appropriately named it Fat Tire, clearly recognized by beer lovers across the country by the big, red, “fat tire” bike on its bottle or can. To this day, his love for all things biking is still a large part of what New Belgium stands for.

As a way to spread bicycling awareness, while also raising funds for local bike groups, New Belgium hosts the yearly event Tour de Fat. Organizers describe the event as a “Ballyhoo of Bikes and Beer!” But what exactly is Tour de Fat?

Tour de Fat is a 15-city, free admission, sideshow event with the goal of connecting people through bikes and beer, while helping to raise funds for each city’s local bike advocacy groups. Funds from San Diego’s event will benefit the San Diego County Bicycle Coalition and the San Diego Mountain Biking Association. Attendees can support these groups in a few different ways. One way is making a donation during the bike parade event registration. Another is that guests will have the ability to purchase event specific merchandise, including New Belgium bike bells and Tour de Fat bike license plates. Items are $3 apiece and all proceeds go directly to the local groups. Of course, let’s not forget the beer tokens that will be sold at the event. $5 will get you one beer token, which can be used to purchase a New Belgium beer. All token sales will also go to these local bike groups. According to Alison Whitney, Social Coordinator for the San Diego Mountain Biking Association, the money their group earns from the event will go to building a new progressive skills bike park in San Diego where riders of all ages can practice skills sets from basic to advanced in a controlled environment. Proceeds from the event’s tour this year will bring the funds raised well past the $2 million mark since its debut in 2000.

The slideshow gets underway at 11 a.m. in Golden Hill Park, with its legendary costume bike parade. Registration starts at 10 a.m. and riders are highly encouraged to dress up in flamboyant costumes and ride amongst each other for an approximately three mile tour through the South Park neighborhood of San Diego. The parade route is a slow speed, flat course meant for all ages and abilities. After the conclusion of the parade, Golden Hill Park will be transformed into a Vaudeville showcase, with attractions like circus-type acts under a sideshow tent, custom built bikes for guests to ride and more bicycle games. There will also be live musical performances on the Main Stage from Dervochka, The Cleverlys, Yo Yo People and Sossoakzinc. Oh, and don’t forget about all the beer! Beer selections for San Diego’s Tour de Fat include Ranger IPA, the seasonal Red Hopper, Blue Paddle Pilsner, Trip 13, Shill Pale Lager and of course-Fat Tire.

The main event is the Car-For-Bike Swap. New Belgium is looking for one person to donate their car, and in return will receive the ultimate car-replacement commuter bicycle. The willing participant will get to choose a local bike shop that will build their new ride, using an allotted $2,500 budget. The car will then be auctioned off, and all money earned will go to local bike groups. Whoever goes through with the trade will be asked to blog their experience for one year.

Cody Thompson was born and raised in America’s Finest City – San Diego, California. He showcases his passion for local bikes, bands and beers through his writing on the website Three & Zinc (threezin.com), which predated its way into the digital media world in June 2011. After being introduced to Sierra Nevada Pale Ale eight years ago, Cody knew he had found something magical, and wanted more. He recently decided to leap into the home brewing game and has brewed multiple batches. Cody now lives in South Park with his wife and their dog.
A New Ritual in the Making
Kyle Bergman brings his beery cuisine to North Park’s Ritual Tavern

By Brandon Hernández

Fans of seasonal, farm-to-table fare that is both made and paired with craft beer know the name Kyle Bergman for his championing of local ingredients and brews at The Lodge at Torrey Pines’ casual restaurant, The Grill. But that stint ended recently, and now, Bergman is working with Mike and Staci Flores, the owners of Ritual Tavern—a place he’s been known to spend his days off—on a menu that caters to locavores in the heart of craft beer alley on 30th Street.

Bergman has some adjusting to do as he transitions from a resort kitchen to that of a modest, independent business.

“I was excited about the opportunity to come over here. There’s still room to grow craft beer and food in North Park and this is a great place to do that, as well as the type of food that I want to do—cooking in season, sourcing locally; developing relationships. I have the greatest respect for [former chef] Brandon [Brooks]. He did such a good job at seeking out and building relationships with local purveyors,” Bergman says.

In addition to maintaining Ritual Tavern’s local, responsible sourcing, Bergman is looking forward to working with Kyle Wiegand, his green-thumbed sous chef who followed him over from The Grill. The two plan on growing as many ingredients as possible at the North Park eatery.

The plan is to tear out planters lining the restaurant’s exterior and plant an assortment of herbs. Meanwhile, lettuces and other fast-growing produce will be planted in the beer garden out back. There’s also passionfruit, which will show up in ice creams, reductions and vinaigrettes. Another ingredient Bergman is particularly excited about harvesting is shelling beans.

“Shelling beans are my favorite thing,” he says. “I could eat a bowlful with butter and herbs everyday for the rest of my life and be happy.”

But to make Ritual the undisputed epicenter for beer and food synthesizes—Bergman’s goal—he’ll be rolling out more intriguing dishes as Ritual’s existing menu fades away. Diners can look forward to a smooth celery veloute: topped with a poached egg and truffle oil, and broiled clam with cherry tomatoes infused with fennel and served in a saffron tomato water.

For now, Bergman is tweaking existing dishes, like changing Ritual’s civiche so that it features continental spicing versus curcumin, cumin and flavored with lime and pepper. He’ll also switch up the burger patty so that it’s half-ground beef and half-ground pork, topped with a fried egg, onion chutney and creamy cheese.

In the long run, Bergman will focus on wild game, and the British traditions of foraging, hunting and simply preparing seasonal produce. “That’s always been huge in England and I think it would fit well here,” Bergman says.
“I’m tempted to call my style of cuisine contemporary English, but it’s not quite right. Plus, I don’t want it to get labeled as bland or greasy like nasty ‘50s British food. It’s not like that. My food is much closer to Fergus Henderson’s.” Henderson is a well-known British chef known for innovative, nose-to-tail cooking techniques.

“I’ve been saying for a long time, I want my restaurant on 30th Street. Being in La Jolla was almost like having to beg people to come, saying stuff like, I know it’s Wednesday and you have to work, but I’m doing this cool dinner... please come,” Bergman explains. “Here in North Park, there’s 30th on 30th, Drinkabout and all this other stuff that keeps us engaged in the community and the scene. I love that and am excited being a part of that.”

Bergman sat down with West Coaster to share his recipe for braised beef cheeks with endive salad and ginger snaps, a dish he’s expecting to be a big hit. Bergman has developed an affection for The Butcher, an imperial stout from Kearny Mesa’s Societe Brewing Company, and uses it as a rich base to braise the cheeks.

“The Butcher is nice because it’s not particularly bitter and has lots of chocolatey roastiness,” he says. “What really works about the whole dish is the beef cheeks have that really rich, mouth-coating gelatinous quality. The sweet and sour cuts right through it, and the crunch from the ginger snaps scrapes your palate clean.”

Endive Salad

7 Tbsp unsalted butter
5 heads Belgian endive, cut into triangles **
1 shallot, minced
2 tsp sugar
1 cup sherry vinegar
salt and pepper to taste

Place the butter in a small pan over medium-high heat. Allow the butter to brown slightly. Add the endive and sauté, stirring constantly. Add the shallot and sugar and allow the mixture to brown. Add the vinegar and cook until a slightly thick sauce forms. Season with salt and pepper and serve immediately.

** Cut the endive into triangles by making the first slice at a 45-degree angle, then turning the endive 90 degrees and slicing it again. Repeat the process until all of the endive is cut.

—Recipe courtesy Kyle Bergman

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The AC-GT of Beer

Carlsbad-based entrepreneurs combine their love for beer, science, and art to expose DNA technology

By Victoria Yakovleva, Ballast Point Quality Control Technician

What happens when two beer geeks working in the biotech industry decide to make art? The word for this exciting blend of beer, science, and art is simple, yet striking. Founded three years ago, San Diego-based company Yonder Biology, co-founded by “Professor” Andy Bass and “Captain” Dean Sauer, is gaining attention as it produces works of art with DNA fingerprinting.

Inspiration for fingerprinting beer yeast DNA first came to Bass as he was enjoying a pint. He wondered if he could isolate the yeast from his beer and create a portrait of its DNA fragments. Rather than trying to filter out the yeast from his beverage, he consumed it, and later purchased White Labs’ WLP001 to test out his idea. It proved successful.

Bass and Sauer first met at the life science and high technology company Sigma-Aldrich, where they realized they wanted to catch the “DNA wave” that is on the rise—not in regards to pharmaceuticals or diagnostics, but rather, in art.

When you enter the Yonder Biology office in Carlsbad, it quickly becomes obvious why this makes so much sense: the place is a beacon to those who are curious about science and art. Equipped with ping pong, pool, and a keg-o-rama, the office space is split into three sections: the front acts like an art gallery, the middle as a lab, and the back as the recreational area, equipped with ping pong, pool, and a keg o’rama, which at the time of our visit was serving Ballast Point’s Habanero Sculpin IPA.

The crew is still working out the recreation room hours, but hopes to host events for homebrewers and artists soon.

All across the office, DNA portraits with vivid colors hang from the walls, showcasing some of the work Bass and Sauer have accomplished over the years. In the front area gallery, there’s a black-and-white frame containing nothing but the letters G, C, A, and T—the individual units of DNA called nucleobases. Bass, in his AC-GT shirt, explains that it would take 11 miles of that framed lettering, which contains 12,000 of the approximately 3.2 billion bases, to display the entire human genome. Since they didn’t have 11 miles to work with, Bass and Sauer decided to stream the entire human haploid genome onto their website (yonderbiology.com). At approximately 110 bases per second, it will take a year to finish.

On the wall adjacent to the human haploid genome frame is a DNA portrait of Rayon Vert, a Belgian Pale Ale from Green Flash. This work was on display in the Green Flash tasting room at the start of the Craft Brewers Conference for an event called The DNA of Beer.

To Bass and Sauer, the DNA of beer is defined by the yeast. If it weren’t for this very magnificent one-celled organism, that microbe and acetic certain protein, like insulin, as well as create transgenic organisms such as fish containing a foreign growth hormone gene that allows them to grow faster. In the brewing realm, yeast can be genetically modified for optimal fermentation and flavor profiles. This can be a scary concept for some people. Bass and Sauer are staying out of that for now.
Brews in the News
Continued from Page 7

KARL HITS THE ROAD
Karl Strauss expands north, opens seventh brewery restaurant
For the first time in more than two decades, San Diego’s oldest operating craft brewery is being distributed in Northern California, as of late July. This change came about as the Pacific Beach main brewery added more equipment to increase production. And over in the 4S Ranch community of San Diego, the Karl team recently opened its seventh brewery restaurant. The new 7-barrel brew house on site will create a new specialty beer every month.

MCNAIR FLAIR
North Park Beer Co. collaborates with Left Coast
Dedicated home brewer Kelby McNaie brewed up his Bohemian Pilgrim recipe at San Clemente’s Left Coast Brewing Co. in late August. McNaie, who is still scouting locations for his own brewing facility, said on the North Park Beer Co. Facebook page that this “Special K” Pilgrim is a one-time release. 25 barrels (roughly 50 kegs) were brewed, and will be available on draft around town soon.

NOT MONKEYING AROUND
East Village brewpub announces second homebrew competition
Monkey Paw Pub & Brewery recently announced their second homebrew competition. This go round, the Prize is looking for black beers of any style. Two bottles (12 or 22 oz) with labels denoting the brewer’s name, phone number, e-mail address, beer type and name are due by October 12. The prize? “You get to brew your beer with us, we serve it, we have a party, and we all have a good time.” “The why? “We do this because we love supporting home brewers and we love the community. Let’s have a good time with it.”

STONE BREWING TO RELEASE 4-PACKS
Lively discussion sparked on WC Facebook page
Escondido’s Stone Brewing Co. will soon phase out six packs for both Stone Ruination IPA and OAKED Arrogant Bastard Ale in favor of four-packs. Stone Sublimely Self-Righteous Ale will also be making its way into four-packs. When BeerPulse.com announced these changes, we asked readers on our Facebook page (facebook.com/westcoastbeer) what they thought of it. Locals Green Flash, Mission Brewery and Coronado have also switched some of their specialties to this new trend in packaging. We received 30 comments on the August 6 post, with Stone CEO Greg Koch also joining in on the conversation.

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Lost in Beer Country

A brewer’s trip to Europe stokes passion for adventure

By Eric O’Connor, Thorn St. Brewmaster

I followed my eyes, tilting deeply. Something had changed, but what? There’s a new scent on the wind, a fresh smell that permeated my consciousness. It hit me suddenly, a first hop addition, the spicy citrus aroma of Saaz hops have been added to the boiling wort three stories below. I gazed out on the horizon of the Bruges skyline, taking in the soaring spires and steep-tiled red roofs of Flanders, the canals cutting through the pedestrianized city center. I had yet to taste a beer in Belgium but it’s only minutes off and I was excited—excited in a way that wasn’t possible the first two times I visited this country. Back then I liked beer, but didn’t love it. I wasn’t aware of the rich cultural brewing history of Belgium, of its abbey walls and little bars and spicy yeast strains, of its wild beers and beautifully packaged food. I was on the roof of the only brewery left in Bruges making the once famous Zout beet. It’s the last stop on the tour—the best part, a 360-degree view of Bruges. I had rushed to make the last tour of the day by seconds, having jumped straight from the Eurostar to a local train from Brussels to Bruges, to this little town sometimes referred to as the Venice of the North.

Rewind a few days earlier to London, a place I’ve previously lived for six years of my life. Along with some old friends still holding out in the big smog-wan dered south of the river in a village called Bermondsey, looking for a brewery called the Kernel. Word was that the Kernel was making some very crafty craft beer and I had contacted their head brewer and owner, Evie, about checking out their operations. We met under an old train bridge, skinny crouching the wall, the rain seeping the bricks and dripping onto the broken cobblestones, all gray for the day, for the place. Right on the other side of the street tunnel was the brewery. There was a narrow yet deep warehouse with a curving, corrugated aluminum roof extending back under the tunnel. The door was open and there were several guys chilling at plastic tables pulled just out of the rain. Even saw him and called us over, inviting us for a quick tour of his 10 barrel brew house before asking us what we’d like to taste. As he poured his beer I handed over two presents I’d carried across the pond: a 22 of AleSmith IPA and one of Coronado Idiot IPA. He had, when I’d asked him if there was anything he’d like me to bring, simply said, “Anything with fresh hops; old hops make me sad.”

There were two beers that really stood out. One was a single hop Galaxy IPA at 7.2% ABV and 65 IBUs. He’d softened his water and built it back up to the Burton upon Trent formula, the town about 150 miles north where the India Pale Ale style originated. The beer was fantastic; there was a strong floral and citrus nose with a hint of tropical fruit, the flavors were of pine, citrus, and perhaps a hint of mangoes. The finish was dry and clean, the bitterness not overwhelming. The Australian grown strain of Galaxy is truly a super hop. I asked him what he used for yeast, already guessing the answer in my head. “The Chico strain,” he said with a wry smile. The other that easily jumped at me was a recipe from the 19th century they’d dug up and brewed. It was a black-as-night, super strong, bitter Export Stout, the kind brewed for brigands and scallywags in the Caribbean. It tasted strongly of roasted coffee and toasted, almost burnt currant and maltsies, yet the finish was extraordinarily smooth for a beer almost double digits in ABV. Evie has her export stout with London city water and a yeast strain from the homeland to the area. If you see in London, look him up.

I entered the little bar feeling foreign, like a friend. I was immediately aware of something uncomfortable in air in the Beer ’Burg. There was an American, the loud, arrogant kind you desperately seek to avoid when traveling. He was yelling something into his phone loudly at someone who I assumed must’ve been back in the States. He was stating the beers he had already con- sumed: Rochefort, Cantillon, Ovila, and he wanted to know what else he should try. He’s an idiot, but a welcome relief as I realized that I’d be quite welcome compared to this jerk. The bar tender speaks perfect English, I wondered why my companion was asking his phone what to drink. I ordered a Westmalle Dubbel on draft and an assortment of Belgian cheeses (including one from Charney!). The night started to accelerate. The best beers I remember having there were a golden strong called De Grad (as in the Holy Grail, which of course I could not find again in any bar or bottle shop), St. Bernardus abt. 12., and a trappist called “Le Mariage Parfait!” I walked back to the hotel, my head swimming in a daze of alcohol euphoria and haunting flavors still fresh in my mouth.

Fast forward and it was really late. I was speeding in my little Citroen towards the town of Maille, on the Southern outskirts of Gent, which is famous for one thing: the brewery known as Hoegaarden—the home of the pink elephant and Delirium Tremens. I’d made the mistake of trying to drive through Gent at 4:30 p.m. for a 5 p.m. private tour of the brewery and it was almost 7:45 p.m. by the time I pulled up outside. I saw a door without a name slightly open, so I pushed it open and a set of wooden stairs beckoned up. I got to the top of the stairs and followed a dimly lit hallway, not sure if it was passing or not. I emerged to a small room of four or five tables, with a small bar in the corner. Several men in overalls had just finished work and were sitting around the bar.

I walked over, and to my surprise one stood up and asked if I’d like to try something. He poured me “Le Guillotine,” a golden strong ale dry hopped with Amarillo hops. I took a sip and it was delicious—a combination of pear and clover honey mixed with pepper and spice that finished dry as a bone, leaving me thirsty for more. The man in the overalls looked at my face and poudned his fist on the bar. “It’s the best beer we’ve ever brewed, it’s the perfect beer.” I looked around, and the stress of the drive and stiff-shouldering for missing the tour faded rapidly; it was, at that moment, the perfect beer.

The next day, I’m lost in Saisin country. Not because I’d lost my map or taken a wrong turn. But rather I’d taken many wrong turns intentionally at every roundabout I came to. I took the fork that had no big city or motorway indicators, purposely down the road less travelled. I’ve always enjoyed this kind of traveling: no itinerary, no hotel booked in a town I have to make it to. I headed in the general direction back towards Brussels, to catch the train to Cologne, but I didn’t know when I’d get there and it felt great.

I think every beer fan should take a trip to Europe, with the beers being the northern countries where the summer days are long and the land supports grain and hops and the food is meant to be enjoyed with beer, not wine. I spent two weeks in total in London, Belgium, and Germany, but it seemed longer. I learned a lot about beer, about brewing, about the culture of beer. One thing stuck out more than anything else, though: on a private tour of the Van Steenberge brewery in Ertvelde, makers of Augstian Grand Cru and Golden Draf, one of the head brewers stopped his work long enough to pull down his safety glasses, look me dead in the eye, and say, “You can have all this fancy equip- ment, all these controls and computers, you can have the best ingredients and a recipe to follow, but unless you truly care, are truly passionate about the beer you are making, it can never be truly great, and that’s what it means to be a brewer.” He turned away and we walked on, the tour guide explaining the nuances of the bottling line and subsequent processes, but I was no longer there. My mind was wandering, drifting out over the fields and valleys and little rod-swept houses, feeling passionate about beer.
La Bella Pizza
Continued from Page 1

more about the history of La Bella Pizza Garden, including its role in the South Bay. “In the beginning it was Mimi in the front of the house, Papa in the back of the house, and me running around with a broom and duster. Oh, and a cigar box.”

A cigar box?

“Yeah, the cigar box was the cash register on the counter. Cash in. Cash out. People would pay for their meals, cash in. A delivery would come through the back, cash out.”

Joseph went on to explain that eventually a dishwasher was hired because, as business grew, it became necessary. His Papa, an ever frugal man, saw that the dishwasher wasn’t always busy, so he turned him into a delivery driver. A dishwasher was a luxury, but a food delivery driver, well, that was quite an innovation.

Inside the Cafe. Photo by Jeremiah Jimenez of Jeremiah Jimenez Digital Media

The spirit of innovation and philanthropy started with quite a simple beginning with small gestures like giving pizza to local community groups, “Mom had a big heart, she was smart, organized, and as her sons, myself and my brother Tony Jr., who, along with family friend Stanley Dale, grew older and took over the restaurant eventually owning and operating it, which we do to this very day. That enabled mom to help the community even more with her time and efforts.”

Chula Vista’s first Pony League, first Little League, and countless soccer teams have all been under La Bella’s sponsorship. Joseph shared that traditionally, every team they sponsor gets every kid to sign a team ball. When Kitty passed away in late 2010, Joe was going through a house full of memories and found a box of signed balls. Going through it, he saw many familiar names. One of those names was of a good friend whose birthday was coming up. Joseph wrapped up the ball, went to his friend’s birthday party, and presented the gift. The friend was confused at first, but when he realized what he was holding a wave of emotion crashed over him as he clutched the ball. This story, for certain, is quite sentimental, but also is quite an accurate portrayal of the role La Bella plays in its neighborhood. There are often Italian restaurants nearby, and other bars, but 57 years, generations of memories, and local kids here on tap before it was cool are what sets the place apart from other restaurants in the area. You can have your kid’s birthday party in La Bella’s Cafe & Games, located literally around the corner on G Street, and watch your kids play skateboard, while you play pool and sip on a Scrip IPA at Ballast Point. You can have lunch with colleagues in La Bella’s Pizza Garden while you share a “Papa’s Favorite” pizza and a pitcher of Coronado’s Idiot IPA. Scrip IPA’s Idiot IPA La Bella’s taken in Brewer’s Guild membership seriously with many of the 13 taps in the Pizza Garden and 12 in the Cafe pouring local brew. The upcoming event, Crafhtoberfest at La Bella Cafe & Games, will showcase local breweries such as Mad Lab Craft Brewing, South Bay’s newest brewery, alongside heavy hitters like Ballast Point, Stone, and Karl Strauss. These breweries will be featuring some rare pours. So what’s the occasion? Ryan Small, La Bella’s Beer Rep, explains, “La Bella is a whole has supported the San Diego craft beer culture for a long time. San Diego brewers have good memories and like to return favors.” Craft beer fans will reap the benefits on this special night.

Playing a game of pool. Photo by Jeremiah Jimenez of Jeremiah Jimenez Digital Media

SEPTEMBER BEER EVENTS:

September 9/13 - Green Flash / St. Feuillien Friendship Tap Tower Takeover & Oyster Shuck

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