

Drink  
local.

# BEER PAPER

Read  
local.

beerpaperla.com  /beerpaperla  #beerpaperla  @beerpaperla

VOLUME 6 | ISSUE 7 | December 2018 | FREE!



## RAISING HELL(ER)

Amy Heller, Head Brewer at Arrow Lodge

Photo Credit: Dan Vigil

### Who the Hell is Amy Heller?

One of my beer writer mantras has always been that word of mouth is fail-safe when it comes to new breweries. You can just sit back and wait for the reviews to pour in and, more often than not, they are all positive or, unfortunately, sometimes all negative.

By Daniel Drennon

(FULL COVER STORY ON PAGE 12)

## INSIDE

### WISHFUL DRINKING



PAGE 4

### GAMECRAFT



PAGE 6

### FOOD PAIRINGS



PAGE 8

### BENNETT'S BEAT



PAGE 16

### YAEGER SHOTS



PAGE 20

# #beerpaperla



@thatbeertho



@beerwithbryan



@javitapout



@bik3sandbr3ws



@beerbombies



@beerfiend76



@craftbeerfreak



@hoppy\_life



@brewdolls



@trustworthybrewing

# BEER PAPER

Beer Paper is dedicated to providing news, commentary and education for the craft beer communities of Los Angeles, Orange County, Inland Empire and Ventura County.

OWNER/PUBLISHER/EDITOR: Daniel Drennon  
 CREATIVE DIRECTOR: Joshua Cortez  
 HEAD WRITER: Daniel Drennon  
 EXECUTIVE ASSISTANT TO THE EDITOR: Renee Imhoff

SENIOR CONTRIBUTORS:  
 Sarah Bennett, Tomm Carroll

SPECIAL CONTRIBUTORS:  
 Andy Black, Trevor Hagstrom, Maggie Rosenberg, Brian Yaeger

ORANGE COUNTY ACCOUNTS: Brian Navarro

SOUTH BAY ACCOUNTS: Paul Brauner

FOUNDED BY: Aaron Carroll & Rob Wallace

Beer Paper is 100% funded by our advertisers.  
 Please support them!

## ADVERTISE WITH BEER PAPER

We distribute 20,000 print issues a month and have direct access to regional craft beer consumers. For more information about advertising with Beer Paper please contact us at [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com).

## SUBMISSIONS

While we will not accept any unsolicited content, Beer Paper is a community project and seeks the participation of talented and knowledgeable individuals. If you are interested in providing news briefs or photographs, writing features or commentary, please contact us with pitches and/or portfolios at [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com).

## DISTRIBUTION

Copies of our publication are available for free at most local craft breweries, better beer bars, homebrew supply stores and bottle shops throughout greater Los Angeles, Orange and Ventura Counties, and the Inland Empire. If you are interested in distributing Beer Paper in your local area, please email [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com).

ADVERTISING: [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com)  
 EDITORIAL: [danieldrennon@gmail.com](mailto:danieldrennon@gmail.com)  
 WEB: [www.BeerPaperLA.com](http://www.BeerPaperLA.com)  
 FACEBOOK: [facebook.com/BeerPaperLA](https://facebook.com/BeerPaperLA)  
 TWITTER/INSTAGRAM: @BeerPaperLA

Get our swag at  
[beerpaperla.com](http://beerpaperla.com)



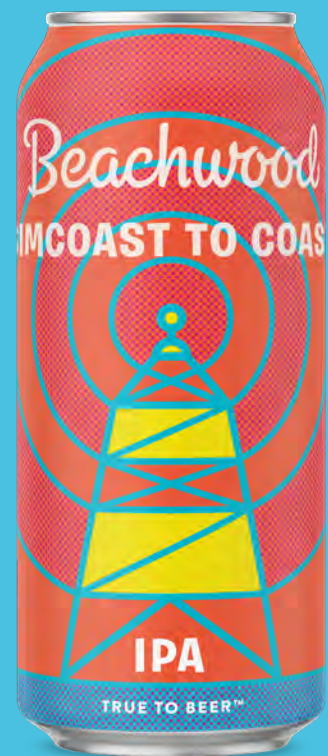
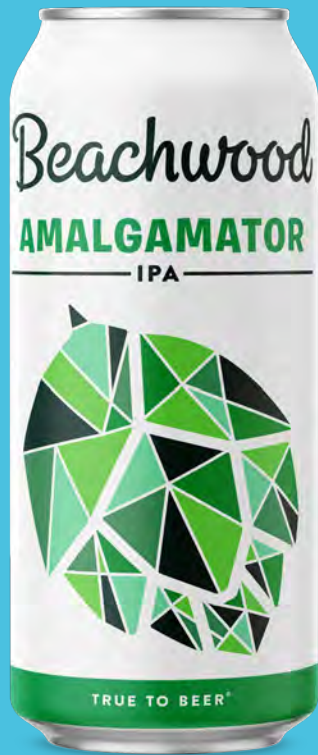
# Beachwood

BREWING

# IPAS

- for -

# DAYS



True to Beer®

BEACHWOODBBQ.COM

## WISHFUL DRINKING

# SIBLING REVELRY MEET NOHO'S BREWS BROS

by TOMM CARROLL

It was somewhat apropos that the very afternoon *Beer Paper* sat down over a couple brews with Joey and Billie Anderson to discuss their latest venture, the new craft beer bar and eatery Brews Brothers in North Hollywood, it happened to be Veterans Day.

After all, they are both veterans of LA's better beer scene, having served in the trenches as waiters and bartenders at Hollywood's proto-craft beer restaurant, the now defunct Lucky Devils on Hollywood Boulevard, when it opened in March 2006 — yes, before Blue Palms, and even pre-dating Verdugo bar.

How far back was that, in craft beer terms? “Stone’s beers were *huge* back then,” Joey recalls. And Pasadena’s Craftsman was the only local brewery with beer on Lucky’s taps. “The delivery driver for Craftsman was Bob Kunz, now of Highland Park Brewery,” Billie points out, putting things into perspective.

Heretofore best known as the siblings who look like twins (but aren’t; Joey is 20 months older) that work and run the beer program and festivals at the Stout Burgers & Beers franchises in LA, the Andersons have finally made good on their oft-talked-about plan to open their own place — and have taken their self-deemed moniker, the Brews Brothers, as its name. Located smack-dab in the middle of the NoHo Arts District, on the corner of Lankershim Blvd. and Hartsook St., the spacious venue quietly soft-opened (but has been packed nonetheless) in early October, and celebrated its grand opening in mid-November.

“Even Thursdays started to get really busy since our soft opening, which is surprising considering we’ve done zero promotion and no marketing, with the exception of a few Instagram posts,” reports Joey, 39. “We wanted to open quietly, do it right and make sure that our staff and kitchen are comfortable.”

Adds Billie, 37, “We’re the only bartenders right now! We want to

make sure we’re representing the place right, especially in the beginning...”

“...because we want to make sure everyone who comes in here gets the Brews Brothers experience — *from* the brews brothers,” interjects Joey. (The siblings have a penchant for finishing each other’s sentences.) “And when we do hire some bartenders, we’re gonna spend a lot of time training them to ensure that experience continues on, even when we’re not behind the bar.”

Speaking of which, the Brews Brothers bar boasts 42 taps, three of which are nitro, two dedicated to cider and one for kombucha. A beer engine for cask ales should be coming soon. Wine is also available, but no hard liquor.

“The focus of our beer list is very similar to Stout’s because, obviously, their beer program is *our* beer program,” Joey explains with a smile. “We’ve just expanded upon it. At Stout, there’s only 30 taps, mostly focused on American and Belgian strong ales. Here, we have the capacity to add a couple more German-style beers and lagers, as well as a lot of specialty beers.”

“We get some rare beers in here, and already the response has been amazing,” attests Billie. The most popular styles with the clientele so far? “Yes, the hazy IPAs are selling like crazy, of course,” he replies, “but sours too, surprisingly...”

“...and for good reason; well-made sour beers are some of the most



Alejandro Ramos, Billie Anderson, Elsa Anderson, Joey Anderson and Anita Curran



Joey and Billie Anderson

All Photos Courtesy of Brews Brothers

complex food or beverages out there,” qualifies Joey. “We sell more sours here than any other craft beer bar I’ve ever been with. I can’t believe how many people come in and ask, ‘Do you have any sours on tap?’ And I say, ‘Yeah, we have 10 of them.’”

The siblings are clearly in their element here. “We’ve been doing the on-premise side of craft beer for so long — picking and buying great beers — that we wanted to keep it going,” elaborates Billie. “There’s a need for someone to curate all the great beers out there; otherwise how else will people find them to drink except to go to the respective breweries themselves? It makes sense for us to open a place like this, where we can still teach people about the beer and make it available to them.”

In fact, it was travel to beer countries,

including Belgium and the UK, that was part of the inspiration for the Andersons to open Brews Brothers. “When we started travelling the world, we went to all these breweries, started meeting the brewers, and learning all this history,” Billie reveals. “It’s a rabbit hole we went down...”

“...and given our positions as beer buyers,” Joey picks up the story without missing a beat, “when we went to breweries and beer bars, we’d get a different viewpoint than the average consumer. We got to meet the owners and the brewers who are 6th, 7th, 8th generation, hear their stories, and witness that real passion instead of just visiting the facility and drinking the beer. That’s been extremely influential for us.”

Their other, earlier influence was homebrewing, which awakened the brothers’ interest in and appreciation of beer, as well as their consideration of a future in it. This began about the time they moved on from Lucky Devils in 2009 to help open the original Stout in Hollywood. According to Billie, “We’ve been at Stout for a long time, nine years...”

“...nine years ago today [Veterans Day],” Joey clarifies, adding, “Alex [Kagianaris] and the other owners are fine with us opening Brews Brothers; they’re entrepreneurs themselves...”

“...and we’ve been there so long, and

they've treated us so well, we didn't really want to just up and leave," Billie offers, completing his thought. Besides, the newly minted publicans can use the extra cash to aid them in getting their larger-than-planned (5,100-plus-square-foot) emporium up and running.

"We had been looking for locations on and off for a few years," Joey confides. "When I first visited this place, I literally got one foot in the front door and said, 'This is Blues Brothers!' I called Billie immediately: 'We have to look at this place!'"

"It was Victory Martial Arts studio," says Billie. "The facility was initially built as a mechanic shop in the 1920s, which it was for some 50, 60 years. Then it was an art studio before the martial arts school."

"The amount of space was extremely intimidating," confesses Joey. "I knew this was Brews Brothers, but I didn't know if we could afford it. But with the help of their only partner, Anita Curran (a longtime hospitality industry friend who used to manage the Topsy Cow), and Billie's wife Elsa, the new venue's office manager, and also playing other roles (they met at Lucky Devils!), together they all transformed the property into a bar/restaurant, doing everything from sanding paint off doors to grinding down concrete floors to stripping off polyurethane from the building's outside to installing a bar, cold room and kitchen — where Alejandro Ramos is head chef.

"We did most everything ourselves except for HVAC, plumbing, electrical, mechanical and fire sprinklers," Joey explains. "We also had some good friends in construction help us a little bit and advise us."

With exposed brick outer walls and reclaimed wood all over, the place sports a high arched ceiling with exposed rafters, and a mezzanine overlooking the bar that is used for office space and will host rare bottle shares. And there's plenty of room on the floor for games, including two pool tables, foosball, table shuffleboard and many board games. "The ideas kept growing as we were building the place," explains Joey. "The games came about because we had so much space..."

"...and we don't charge for any of the games," Billie is quick to add. "Our customers really love that."

Also to come in the next few months is a 7-by-55-foot patio to run along Lankershim Blvd. and a small bottle shop in the corner by the bar's back door. And down the line, possibly live music and entertainment. The space is so roomy, the possibilities are almost endless.

However, first and foremost at Brews Brothers — as anyone who knows the Anderson boys is well aware — it's all about the beer. Hence, the hand-burned (by Elsa) wooden sign outside and above the front door echoes the slogan of another pair of "suds siblings," those beer-advocating Alström brothers: "Respect the Passion. Respect the Craft." [www.brewsbrotherscraftbeer.com](http://www.brewsbrotherscraftbeer.com)

*Award-winning beer writer Tomm Carroll is a longtime contributor to Celebrator Beer News. He first met the Anderson brothers, separately, at Lucky Devils back in the day, and thought they were the same person. Then he thought they were twins. And no, it wasn't because he drank too much beer. Contact him at [beerscribe@earthlink.net](mailto:beerscribe@earthlink.net).*



**DRINK FRESH!  
DRINK LOCAL!**

# Drink Smog City

Brewer-owned and operated  
independent craft brewery  
located in Torrance, CA

## Visit our Taproom Locations

**Torrance Taproom**  
1901 Del Amo Blvd 90501

**Smog City @SteelCraft**  
3768 Long Beach Blvd 90807



**STRAND CO**  
BREWING Co.  
premium handcrafted ales

2201 DOMINGUEZ ST. | TORRANCE, CA | 90501

**NOW BOOKING  
PRIVATE EVENTS  
AND PARTIES**

**GIVE US A CALL  
310.517.0900**

FOR MORE INFO VISIT  
[StrandBrewing.com](http://StrandBrewing.com)

GET SOCIAL

NEW | 2201 DOMINGUEZ ST. | TORRANCE

TAP ROOM HOURS OF OPERATION  
Wednesday | Thursday | Friday 4p - 9p  
Saturday Noon - 9p | Sunday Noon - 8p

PLEASE MAKE A NOTE OF OUR NEW LOCATION

## PROFILE

# ANDREW MOY LETS HIS BEER SPEAK FOR ITSELF AT GAMECRAFT

by DANIEL DRENNON

I first met Andrew Moy when he was brewing at Riip Beer Company in Sunset Beach several years ago. My friend and Beer Paper colleague Brian Navarro was one of their earliest and most fanatic supporters, telling me, “You have to check out Riip! They are brewing IPAs that compare to Beachwood’s and Noble’s.” I accused him of having lost his mind but was intrigued enough to immediately make a trip to Riip.

I met Moy, a brewer who looks like he needs to be carded before you can even serve him a beer. Sure enough, the line up of multiple West Coast style IPAs was excellent. I wasn’t convinced they were world class excellent at the level of Beachwood and Noble, but they were definitely solid. In fact, super solid.

This was confirmed when Moy and Riip officially put themselves on the local beer fan radar by winning the Silver Medal for their Super Cali IPA (the category with by far the most entries) at the 2016 Great American Beer Festival.

Suddenly, Riip was a destination brewery. But then, next thing you know, Moy up and leaves Riip. Not to move on to another brewery like the musical (brewer) chairs we see being played throughout California, but to return to school. The learn more about his craft.

And now, armed with more and better craft than he left with, he has opened



Head Brewer Andrew Moy and General Manager Scott Cebula

GameCraft in Laguna Hills.

**DRENNON: When and how did you get into brewing?**

MOY: My parents got me a homebrew kit for Christmas in 2013 and I started really diving into it. After homebrewing for a little bit, I decided to get a job at a brewery temporarily while I looked to get a job with my degree from UCI in Public Health. After a while working at Bayhawk Ales in Irvine, I fell in love with the industry and stuck with it.

**DRENNON: Which brewers and/or which beers have influenced you?**

MOY: I think Blackwell from Belmont Brewing Co. and his pale ale has had

of opening a new nano brewery. It was my first role as a head brewer; being responsible for all of the production I had to learn a lot of new things operationally to keep the business running. As a brewer, I got the opportunity to really play around with a lot of ingredients and dial in my IPAs, which we were mainly making there. I ended up leaving RIIP at the end of 2016 to go to the Siebel institute in Chicago and Doemens Academy in Munich, Germany as part of the WBA - World Brewing Academy. After winning a Silver Medal for IPA (Riip Super Cali) at the 2016 GABF, my grandfather offered to pay the tuition for school and it was an opportunity I couldn’t pass up.

**DRENNON: How valuable was the education you received at Siebel and Doemens?**

MOY: Immeasurable. Going into the WBA with some industry background really helped as well. It helped put into context a lot of the really in depth material we were being taught. A lot of that information was almost immediately put to good use in the design and build out of the brewery for GameCraft.

**DRENNON: What was the genesis of GameCraft?**

MOY: GameCraft started as an idea of my co-owner, Scott Cebula. He

the biggest influence on me. He not only helped me get my start in the industry, but I learned a lot of really great fundamentals from working there with him. My brewing philosophies and styles really evolved from working there, a lot of which I continue today. Blackwell’s super sessionable pale ale in particular is a great example of how a simplicity of recipes can sometimes bring together something greater than the sum of its parts.

**DRENNON: What did you learn during your time at Riip and why did you choose to leave?**

MOY: I learned a ton at Riip, especially the trials and tribulations



GameCraft Brewing Company Tasting Room

Photo Courtesy of @OCBrewGirl

**ABSOLUTION**  
BREWING COMPANY

THANK YOU FOR VOTING US

SOUTH BAY'S

**BEST**

2018  
DAILY BREEZE  
27TH ANNUAL READERS CHOICE AWARDS

2878 Columbia St, Torrance CA 90503 - (310) 490-4860

MON, TUE 5-9PM | WED, THR 4-9PM | FRI 2-10PM | SAT 11AM-10PM | SUN 12PM-8PM

@AbsolutionBrewing AbsolutionBrewingCompany @AbsolutionBrew



(L-R): Head Brewer Andrew Moy, Tasting Room Manager Demetria Dorame, Assistant Brewer Michael Ewoldt, Tasting Room Manager Ian Frailey, Kitchen Manager Jesse Robinson, Marketing and Sales Manager Cory Crider, General Manager Scott Cebula and Operations Manager Kanda Cebula  
Photo Courtesy of @OCBrewGirl

wanted to open something in Laguna Hills, where he's lived for over 20 years, that brought the community together. Initially he was looking at opening a coffee/beer bar but as he explored more options and did more research, he saw how local breweries have been building communities in their respective areas. So, he decided he wanted to open a brewery in Laguna Hills. That was probably easier to approach since he also has been a homebrewer for 20 years.

**DRENNON: Who came up with the cool concept and name?**

MOY: That was Scott mainly. It was a bit of a placeholder at first as we developed the brand and the brewery. We both are gamers and have been for years, and we wanted to show that in our branding. I guess we saw it as 'games' as a whole; video, traditional, board games, etc., meets craft beer. Over time, the name stuck and we went with it.

**DRENNON: Is there a philosophy to your brewing?**

MOY: Beer is a complex beverage but I think generally, I like to take a simplistic approach to it. You don't have to get super crazy with all different types of adjuncts or rare ingredients to make great beer. I think SMASH (Single Malt and Single Hop) IPAs are a great example. It's back to the four main ingredients in beer; water, malt, hops, and yeast. You just have to let the ingredients speak for themselves.

**DRENNON: Do you have favorite styles?**

MOY: I think right now I have gravitated to just more 'sessionable' beer in general. There's just something nice about being able to have couple great tasting beers without getting too full or bogged down from bigger, 'heavier' beers.

**DRENNON: In addition to being really impressed by the beer at GameCraft, I was impressed by the food. It is not predictable pub grub. How do you view the pairing of the food and the beer at GameCraft?**

MOY: From conception, we wanted food pairings as a main component of the tap room. Scott and I both enjoy eating, drinking, and exploring different flavors. In my opinion, beer is a much better beverage to pair

foods with than wine. There's such a diversity in flavors; sweet, bitter, sour, chocolate, fruit, salt (gose), etc. With the pairings we take the approach of the beer highlighting the food, or the food highlighting the beer. With our Asian/Latin fusion pub food, we have a lot of options and flavors with which to play around.

**DRENNON: What are your goals for the brewery and for yourself individually as a brewer?**

MOY: As a brewer I'd like to see a comeback in sessionable styles, ales and lagers. It would be great to see GameCraft lead the way to the return of great, drinkable beer. For the brewery, it would be awesome to see GameCraft turn into a respected regional brewery, hang out spot, and community builder in South OC.

*Daniel Drennon is the publisher, editor and head writer of BEER PAPER. Like a million other dreamers, Drennon moved to LA to write screenplays. Like 999,000 of them, he was ultimately unsuccessful. In 2009, inspired by the artistry of American brewers, he became the first dedicated beer writer for the LA Weekly.*



"Let's never lose our playfulness."

Photo Courtesy of @OCBrewGirl

COMMITTED TO  
**CRAFT**

*Barbaras* at the  
**BREWERY**

Award winning craft beer bar  
in the heart of the world's largest artist colony.

Visit [www.barbarasatthebrewery.com](http://www.barbarasatthebrewery.com) for daily menus, tap list & drink specials.

620 Moulton Ave. #110 Los Angeles CA 90031 t 323-221-9204

## FOOD PAIRINGS

# TORRANCE'S GREAT JAPANESE FOOD DESERVES GREAT LOCAL BEER

by TREVOR HAGSTROM



Smog City Bottles at Mitsuwa

Photo Credit: Maggie Rosenberg

When we think of Torrance, we think of two things: exciting new beer and authentic Japanese cuisine. The only problem is that Japanese restaurants are sticklers about carrying Japanese products. Torrance's craft beer scene is becoming too excellent to ignore. We hope that in time Japanese restaurant owners will engage local breweries. For now, realizing the potential for Torrance's best food and beer combinations takes a bit of take-out initiative.

Along with the Sawtelle Boulevard corridor and Little Tokyo, Torrance is a center of Japanese culture in

Los Angeles. Because beer is food, Torrance, with its eleven craft breweries, is our favorite of these neighborhoods for dining. Torrance has had great restaurants for decades, but now that great beer is here, the area is a force of flavor.

Japanese restaurants originally moved in to support a growing community of immigrants and Toyota plant workers. Torrance still has the highest concentration of ethnically Japanese residents of any city in the continental United States. The breweries came largely because the warehouse space and licensing are more affordable here

than in other parts of Los Angeles. We're thrilled to have such great restaurants and breweries in Torrance, but both are mightier when paired together.

Torrance could be one of the best places imaginable to explore exciting flavor combinations such as umami-rich broths and bitter-edged brews, or the clean flavors of raw fish with dry spicy ales. Mass-produced lagers like Kirin and Sapporo don't do the cuisine justice. Even when restaurants stock Japanese craft beer, they are missing out on the fresh local flavors available at Torrance's craft breweries.

On the other side, craft breweries are more accepting of outside food. Most Torrance breweries don't have their own kitchen, and any food is catered by a rotating cast of unaffiliated food trucks. In the rare cases where food isn't allowed, you can always take your beer in growlers or bottles, and enjoy these stunning matches at home.

Self-catering from Mitsuwa Marketplace, a Japanese grocery chain whose American headquarters are in Torrance, is a great way to connect these sequestered worlds of L.A. craft beer and Japanese cuisine. The market comes complete with a food court and a cold case full of sushi

and bento boxes ready to introduce to your favorite local beer. Grab a chirashi (*chirashizushi*, or "scattered sushi") bowl. These are a fully-loaded fish and rice bowls with a selection of sashimi, flying fish roe, and ribbons of Japanese omelet. Chirashi rice is seasoned gently and doesn't require soy sauce packets to gussy it up. The oceanic flavors of raw tuna and salmon roe are an excellent match for the round textures and mineral finish of Yorkshire Square's cask ales. The At Last the 1948 Dark Mild makes a refreshing pairing that evokes the flavor of soy sauce without adding salt to your meal and overpowering the delicate fish. Mitsuwa is also one of the few Japanese eateries in Torrance that sells local craft beer, having six-packs of Smog City in the fridge last

(FOOD PAIRINGS continued on page 11)



Chirashi Bowl at Mitsuwa

Photo Credit: Maggie Rosenberg



## ALESMITH BREWING CO. ORDER OF THE ANVIL

ALESMITH IS CURRENTLY ACCEPTING NEW MEMBERS FOR THIS EXCLUSIVE BEER CLUB!

### MEMBERSHIP INCLUDES:

- 10 BARREL-AGED BEERS
- "ORDER OF THE ANVIL" TEKU GLASS
- "ORDER OF THE ANVIL" WORK SHIRT, HOODED SWEATSHIRT, OR BOTTLE BAG
- MEMBER-ONLY EVENTS
- MEMBER-ONLY POURS & GROWLER FILLS AT THE ALESMITH TASTING ROOM
- PRIORITY ACCESS TO SPECIALTY BEER RELEASES
- SHIPPING AVAILABLE TO CA AND NV ADDRESSES



VISIT [WWW.ALESMITH.COM/2019ORDEROFTHEANVIL](http://WWW.ALESMITH.COM/2019ORDEROFTHEANVIL) FOR MORE DETAILS AND TO SIGN UP!  
@ALESMITHBREWING • 9990 ALESMITH COURT, SAN DIEGO, CA 92126





OPEN AT NOON, 7 DAYS A WEEK



**BREWERY AND TASTING ROOM**

[www.ChapmanCrafted.Beer](http://www.ChapmanCrafted.Beer)

123 N. Cypress Street



N. GLASSELL ST

**PROVISIONS** -&- **PORTOLA**  
DELI & BOTTLE SHOP COFFEE ROASTERS

**CRAFT COFFEE • BEER • WINE**

Serving breakfast, lunch and dinner

[ProvisionsMarkets.com](http://ProvisionsMarkets.com)

143 N. Glassell Street



E. CHAPMAN AVE

**OLD TOWNE ORANGE**



W. CHAPMAN AVE

S. GLASSELL ST

**GIFT CARD REWARDS**  
BUY GIFT CARDS & GET \$\$ BACK

**CHAPMAN CRAFTED BEER**

- ★ \$10 REWARD CARD W/ PURCHASE OF \$50 IN GIFT CARDS
- ★ \$30 FOR \$100

**PROVISIONS**

- ★ \$10 REWARD CARD W/ PURCHASE OF \$50 IN GIFT CARDS
- ★ \$30 FOR \$100

**HAVEN**

- ★ \$20 REWARD CARD W/ PURCHASE OF \$100 IN GIFT CARDS
- ★ \$60 FOR \$250



**CRAFT BEER, WINE, SPIRITS AND COCKTAILS**

Lunch, Dinner, Late Night • Brunch Sat & Sun

[HavenGastropub.com](http://HavenGastropub.com)

190 S. Glassell Street



**PROVISIONS**  
DELI & BOTTLE SHOP





**BROXTON**  
**BREWERY & PUBLIC HOUSE**  
 IN THE HEART OF WESTWOOD

1099 WESTWOOD BLVD., LA, CA 90024  
 (310) 933-9949 • @BROXTONBREW • BROXTONLA.COM



**THE STALKING HORSE**  
**BREWERY & FREEHOUSE**  
 WEST LA  
 10543 W PICO BLVD, LOS ANGELES, CA 90064  
 (424) 832-7511 • @STALKINGHORSE PUB  
 THESTALKINGHORSE PUB.COM

**6<sup>TH</sup> and La Brea**  
 Brewery & Restaurant  
 Mid-Wilshire  
 @6thlabrea  
 (323) 998-8565  
 6thlabrea.com





**bluebird**  
 BRASSERIE

**BELGIAN STYLE BREWERY & EATERY**  
 SHERMAN OAKS  
 13730 VENTURA BLVD. SHERMAN OAKS, CA 91423  
 (213) 410-5239 • @BLUEBIRDBREW  
 BLUEBIRDBRASSERIE.COM

(FOOD PAIRINGS continued)

time we visited. Smog's Little Bo Pils is another harmonious match for chirashi.

The Japanese have an entire category of cuisine designed for enjoying with beer. Japanese pubs, izakayas, have menus full of fried and grilled salty snacks to encourage ordering more rounds. Often these meals conclude with a hearty bowl of noodles to help chase the alcohol. One of our favorites in Torrance is Torihei, which specializes in yakitori, chicken skewers that utilize the whole bird from neck to gizzards. Strand Brewing Company's Musashi Black IPA, appropriately named after a heroic Japanese swordsman, has the roasty finish to match grilled meats, along with dank hop aromas to perfume the more pungent skewers like chicken hearts and livers.

Next up is soba, one of our favorite Japanese lunches. Painstakingly rolled buckwheat noodles make an affordable luxury. To match the weather in the South Bay, it's usually best to order them cold. A great spot to get soba is Ichimiann Bamboo Garden, not too far from the brewery warehouses. Scholb Brewing's slightly smoky Bon Fuego Brown heightens the nutty, earthy notes of buckwheat noodles and compliments the chargrilled flavors of Ichimiann's other specialty, broiled eel.

One of the newer Japanese restaurant franchises to open up in Torrance is Red Rock, a place known for "American Beef Bowls." Thinly-sliced, rare roast beef is folded into a mound atop rice and drenched with a sweet soy sauce. Originating in Kobe, Japan, this place has several upscale options for well-marbled steak, but we recommend the plain old roast beef here, with its peculiar raw egg and yogurt sauce dressing. Pair it with a local red ale, perhaps Smog City's feral Saber-Toothed Squirrel. The elevated alcohol and rich caramel aromas help to temper the

sweet and salty dressings on the bowl.

What is a Japanese food tour without sushi rolls? Our favorite place to get them is I-Naba and our favorite beer match is Monkish Brewing's Feminist, one of the most beloved of their rotating cast of inventive brews. The wild fragrances of the Belgian yeasts and the slight tartness of the hibiscus make for a strong, wine-like brew that can still compliment fish and rice. This match is best suited for bolder sushi options like shime saba (cured mackerel) and uni (sea urchin). If that's all too rich for your taste, we'd recommend scaling down to Monkish Brewing's Black Kisses, a milder, foudre-aged blackberry saison. This would pair beautifully with some pristine salmon sashimi.

The possibilities for pairings are only getting more interesting. Local breweries keep formulating inspiring new brews, and a fun Japanese chain is about to come to Torrance. Chinchikurin specializes in Hiroshima-style Okonomiyaki, pancakes topped with whatever you desire (okonomi means "whatever you like"). Popular pancake additions include squid, pork, and fried eggs. The Hiroshima style of Okonomiyaki is defined by its use of fried noodles layered under the pancake, which makes these heartier, and thus amazing with beer. These are traditionally served from street vendors, so they travel well to your favorite brewery. Because these savory pancakes are such superb beer food, they can match almost any craft beer. Ultimately, matching food and beer is, like building an okonomiyaki, about doing whatever you like best.

*Trevor Hagstrom and Maggie Rosenberg are food, beverage, and travel content creators who specialize in local foodways. Trevor writes and Maggie takes photos. Their combined experience has seen them organizing beer festivals, designing beverage menus, and exploring some of Europe's oldest breweries. Their work can be found at [www.tandmworks.com](http://www.tandmworks.com).*



**Join the Sainthood!**

BREWERY / HEARTH / WOOD GRILL / SMOKER  
 OPEN AT 11:30 AM » 7 DAYS A WEEK

310.214.HOPS (4677)  
 5160 W. 190TH STREET, TORRANCE, CA 90503  
 HOPSAINT.COM



Dark Mild at Yorkshire Square Brewing

Photo Credit: Maggie Rosenberg



## COVER STORY

## RAISING HELL(ER)

by DANIEL DRENNON

Who the Hell is Amy Heller?

One of my beer writer mantras has always been that word of mouth is fail-safe when it comes to new breweries. You can just sit back and wait for the reviews to pour in and, more often than not, they are all positive or, unfortunately, sometimes all negative.

While not entirely new (they just celebrated their 2nd anniversary), Arrow Lodge Brewing has been a bit of a hidden gem, located 22 miles east of Los Angeles off the 210 freeway, just past the 605. I say “a bit” because the secret of how good Arrow Lodge beers are has enjoyed a “cat is out of the bag” status in 2018.

Time and time again, beer fans all over the city have asked me, “Have you had Arrow Lodge?” or offer enthusiastically, “Arrow Lodge is killing it.” I made the trek from Long Beach to Covina and was pleased to discover a tap list with one column of West Coast-style hoppy beers alongside a second column of Northeast-style hoppy beers. There was also Berliner Weisse, lager, and a milk stout that all justified the buzz I had been hearing.

The person responsible for that buzz is brewmaster Amy Heller. Her delicious lager is aptly named Buzz Cut.

Heller, born and raised in nearby Pomona, moved “home” from a career as a winemaker in NorCal, trading her wine barrels for brewer’s boots. And the local beer scene is the beneficiary of that trade.

**DRENNON:** *Where were you born and raised and how did it form you into who you are now?*

HELLER: I was born in Pomona, CA and raised in La Verne, CA by very supportive parents.

**DRENNON:** *What were you into and what were your influences?*

HELLER: Traveling a lot with my family as a child was a huge influence on my creativity.



Victor Linares, Brent Cruz, Andy McIntyre, Carlos Ramon, Amy Heller, and Michael Rubio of Arrow Lodge Brewing

**DRENNON:** *Your initial direction was to be a winemaker. How long did you do that, what did you learn, what did you love about it and was there anything you didn't love?*

HELLER: I started in the wine industry in 2003 and continued until 2011. I learned so much! Everything from the science of fermentation, cellar practices, vineyard management,

yeast and bacteria, spoilage organisms, sensory training, organization, to restaurant service. I can keep going, but it would take pages. The only thing I did not like about winemaking was the harvest hours. For two months straight, I would work 16 to 18-hour days. Besides that, I loved everything else. One of my favorite things about both winemaking and brewing is the use of my senses. Utilizing smell, taste and sight is key in analyzing from the raw ingredients to the finished product. This also includes the touch of the raw ingredients to the sounds of being in the cellar working.

**DRENNON:** *You homebrewed in college. Tell me about that experience.*

HELLER: There is no practice with winemaking. There is one grape harvest a year. With wine you are more a steward of the vineyard. You try to get the best grapes possible and not mess it up. Brewing beer was a way for some of my fellow students and I to experiment with fermentation. We could do it any time we wanted and all of us enjoyed beer.

**DRENNON:** *How did the transition from winemaker to pro brewer come about?*

HELLER: I wanted to be closer to my family and stumbled onto a brewing gig.

**DRENNON:** *How and where did you meet Arrow Lodge owners Victor (Linares), Carlos (Roman) and Andy (McIntyre)?*

HELLER: I was introduced by a mutual friend, Travis Johnston, who at the time was managing Bread and Barley.

**DRENNON:** *How did that translate into you being offered the opportunity to become the Arrow Lodge brewer?*

HELLER: In speaking with Carlos and Victor it was apparent that we had similar goals in the beer industry. I was very excited to be given the opportunity to finally brew my own recipes and to build a brewery from scratch.



Arrow Lodge Brewing

Photo Credit: Dan Vigil

**DRENNON:** *What brewing systems do you use at Arrow Lodge and how and why did you select them?*

HELLER: I started out developing recipes on a 1.5 bbl pilot system that was really shitty. I didn't pick it out and I hated brewing on it. During that time, I commissioned a 15bbl Premier brew house. It was a system I was familiar brewing on.

**DRENNON:** *Do you have a brewing philosophy?*

HELLER: I appreciate classic styles and enjoy brewing them, but I will not limit myself to them. I enjoy experimenting with ingredients. I take things from my wine background and culinary skills to help myself develop unique flavor and aroma profiles in some of the beers I produce.

**DRENNON:** *Perfect segue to my next question which is, how does your expertise as a winemaker serve as an advantage as a brewer?*

HELLER: My winemaking education was a great advantage to have going into brewing. There are a lot of similarities. Developing and continuing to expand my palate, is to me, one of the most important things. The sensory training I had was invaluable. I have made beers inspired by wines that I used to make. One of them is Buzz Cut which is my lager that I dry hop with Loral. This beer was inspired by the Alsatian style Gewurztraminer I used to make. Gewurztraminer is a high terpene varietal and can have a lovely rose aroma. I was able to use Loral in my lager and get an aroma very reminiscent of that wine.

**DRENNON:** *Arrow Lodge just celebrated its two-year anniversary. What have been your biggest challenges so far?*

HELLER: Our biggest challenge is being able to satisfy all our accounts. We just don't have enough beer. We are in the process of increasing our fermentation capacity.

(RAISING HELL(ER)  
continued on page 15)



Arrow Lodge Brewing

Photo Credit: Dan Vigil



Photo Credit: Dan Vigil



**FIRESTONE WALKER®**  
BREWING COMPANY

# THE PROPAGATOR

**JOIN US**

**EVENTS & SPECIAL HOURS:**

12/13: BEER DINNER WITH BREWER EVAN  
 12/15: PARABAJAVA RELEASE  
 12/24: CLOSING @ 4PM  
 12/25: CLOSED  
 12/31: BRITISH NEW YEAR'S EVE 4PM  
 1/1: CLOSED

**HOST YOUR HOLIDAY PARTY WITH US!**

EMAIL [PROPAGATOR@FIRESTONEBEER.COM](mailto:PROPAGATOR@FIRESTONEBEER.COM)  
 FOR MORE INFO

3205 WASHINGTON BLVD., MARINA DEL REY

[FIRESTONEBEER.COM](http://FIRESTONEBEER.COM)

[Instagram](#) [Facebook](#) [Twitter](#) @FIRESTONEWALKER\_PROPAGATOR

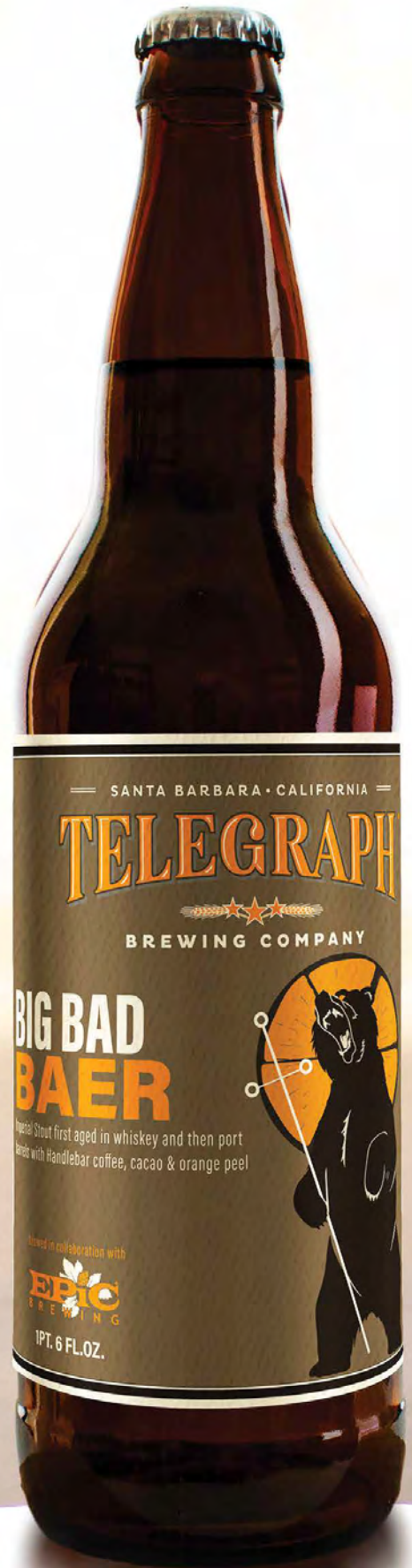
Introducing...

# BIG BAD BAER

Tapping & Bottle Release  
at Telegraph Taproom

**December 7th**

brewed in collaboration





Andy, Amy, Victor & Carlos of Arrow Lodge Brewing

Photo Credit: Dan Vigil

(RAISING HELL(ER) continued)

**DRENNON:** What do you consider your biggest success so far?

**HELLER:** Seeing the amount of support and love for our beers.

**DRENNON:** Where do you see yourself and Arrow Lodge at your ten-year anniversary?

**HELLER:** Producing more beer and having a well-established sour and barrel aging program.

**DRENNON:** If you had to describe yourself in one word or phrase, what would that be?

**HELLER:** Focused and ambitious.

*Daniel Drennon is the publisher, editor and head writer of BEER PAPER. Like a million other dreamers, Drennon moved to LA to write screenplays. Like 999,000 of them, he was ultimately unsuccessful. In 2009, inspired by the artistry of American brewers, he became the first dedicated beer writer for the LA Weekly.*

 Two bottles of Angel City Brewery beer. The left bottle is labeled 'BIR ROYALE' and the right one 'BRETT ROYALE'. Above the bottles is the Angel City Brewery logo, which features a stylized building with wings and a sunburst.
 

**ANGEL CITY BREWERY®**  
**BIR ROYALE AND BRETT ROYALE**  
 Limited sparkling beers to ring in the holidays!  
 Available now at the Public House.  
 216 ALAMEDA ST, DOWNTOWN LA

 A large graphic advertisement for 'The Slice & Pint'. The logo features the text 'El Segundo BREWING COMPANY' in a script font at the top, 'THE SLICE & PINT' in large, bold, white letters in the center, and 'EST. 2018' on either side of a circular logo containing a pizza slice and a beer glass. Below the logo, the text 'HAND-CRAFTED PIZZA & BEER COMING SOON!' is written in large, bold, yellow letters. At the bottom, the address '130 WEST GRAND AVE. @ESBCSLICEANDPINT EL SEGUNDO, CA 90245' is provided.
 

**El Segundo**  
 BREWING COMPANY  
**THE SLICE & PINT**  
 EST. 2018  
**HAND-CRAFTED PIZZA & BEER**  
**COMING SOON!**  
 130 WEST GRAND AVE. @ESBCSLICEANDPINT EL SEGUNDO, CA 90245

## BENNETT'S BEAT

# LA PHIL 100: CRAFT BEER AND ORCHESTRAL MUSIC FIND COMMON GROUND

by SARAH BENNETT

Chris Stone was ready for the evening's concert: His trumpet was clean and already resting next to his chair on the stage at Walt Disney Concert Hall; his sheet music (for the world premiere of a computer-assisted orchestral work, conducted by one of two African-American conductors in the U.S.) lay on the stand in front of it.

As a member of one of the world's most innovative orchestral ensembles, Stone usually takes his seat in the back row in the brass section, but on the first Casual Fridays event of LA Phil's groundbreaking 2018/2019 season last month, the musician and homebrewer stood center stage, decked in all black, beer in hand.

As he began to introduce the evening's program, Stone clutched a pink-wrapped can of beer -- a brut IPA that he helped brew at L.A. Aleworks in honor of the Los Angeles Philharmonic's 100th anniversary. "I thought it was weird when they asked me to host this concert because there's a saying, 'Don't trust the brass players; they're the loudmouth drunkards of the orchestra,'" Stone told the nearly sold-out crowd. "Frankly, I have no idea where that stereotype comes from."

Without skipping a beat, he put the can to his mouth and took a long chug that brought nervous laughter from

both young and old in the audience. Then, he opened his phone, turned around to face his fellow musicians and posed for a selfie. Here was a dapper-dressed professional trumpeter about to perform at one of classical music's most iconic modern venues and he's up there snapping shots with the well-to-do in the front rows while nonchalantly drinking a locally brewed beer. Some wondered aloud: Is he allowed to do that?

This is what the LA Phil is known for, pushing boundaries of what so-called "classical music" can and should be. It's an institution that over the last century has redefined not only the sounds, but the entire experience of orchestral music itself by commissioning new works, bringing in dynamic guests to play them and collaborating with other civic organizations, from pop and rock musicians to CicLAvia to, yes, the Los Angeles Brewers Guild.

On the East Coast, in Europe and beyond, LA Phil overcame the haters who thought La La Land could never produce anything more than Hollywood fakery and became known as the only orchestra of its size that treats tradition as not something in the past, but something in the future, waiting to be done.



Chris Stone (LA Phil) with Kip Barnes (LA Aleworks) Photo Credit: Sarah Bennett

Sound familiar?

"Our anniversary beer is called LA Phil 100 and it's a brut IPA, which is a new craft beer style that's similar to a dry Champagne...Drinking it is kind of like seeing a world premiere here," Stone explained to slightly less-nervous laughter, noting that L.A.'s craft beer scene has exploded in the last decade or so with an eye, like LA Phil, on balancing tradition and risk-taking. "This beer was made to be approachable enough for new drinkers and still novel enough for aficionados. We want to push boundaries but still connect with every member of our community."

Although it was always a dream of LA Phil's Assistant Director of Marketing Cynthia Fuentes to have a craft beer brewed for the orchestra, the LA Phil 100 beer emerged organically out of a Casual Fridays collaboration with the L.A. Brewers Guild that Fuentes and her team first coordinated four years ago. About once a month during the Walt Disney Concert Hall season, the guild curates beer tastings from local independent breweries for dressed-down, post-concert mixers that are

meant to draw in younger and more diverse audiences. Depending on the series, the average age of an LA Phil attendee is in the 50s, and Fuentes' team sees craft beer as one way to lower that.

"We want young people coming here because as you get younger you get more diverse," says Marketing Coordinator of Promotions and Partnerships Cindy Ly Rozas. "Having beer tastings paired with the concert is a nice packaged introduction for all."

L.A. Aleworks in Hawthorne was one of the guild members that donated kegs for these informal music-beer pairings over the years. But after meeting Stone and several other orchestra members who homebrewed in their spare time at an LA Phil picnic, founder Kip Barnes knew he wanted to be more involved.

In addition to starting off as a homebrewer himself, Barnes played trombone most of his life, including in the USC Marching Band while in college; he has a soft spot for orchestral music. So, earlier this year, he hosted Stone along with Principal Trombone David Rejano at



LA Phil 100 Brut IPA

Photo Credit: Sarah Bennett



L.A. Aleworks for a full brew day, where they tossed over 80 pounds of Centennial hops (for the 100th anniversary, get it?) into the boil kettle and then donned tuxedos to perform a brassy serenade for what would soon become a light and crisp anniversary beer.

LA Phil 100 was released in October and will be available in various iterations through the end of the 2018/2019 season at L.A. Aleworks' tasting room, at the Walt Disney Concert Hall, and at beer bars and bottle shops across the city. "There are so many parallels between craft beer and art. LA Phil stays on bleeding edge of being modern...and craft beer is trying to modernize everything too," Barnes says of his brewery's approach to navigating the centuries-old European traditions of brewing beer while being true to the West Coast's physical and cultural distance from those histories. "At the taproom, we have a milkshake IPA next to a classic IPA next to a German-style Kolsch. The LA Phil isn't afraid to play modern music next to music that's 150 years old either. It all has to change to survive."

After the Casual Fridays concert, Stone and Barnes, along with composer Chris Cerrone and organist Cameron Carpenter, pulled chairs to the front of the stage and answered questions from the remaining audience. The Phil had just performed the world premiere of Cerrone's computer-assisted orchestral work *The Insects Became Magnetic* along with two works for organ (by Poulenc and Saint-Saëns)

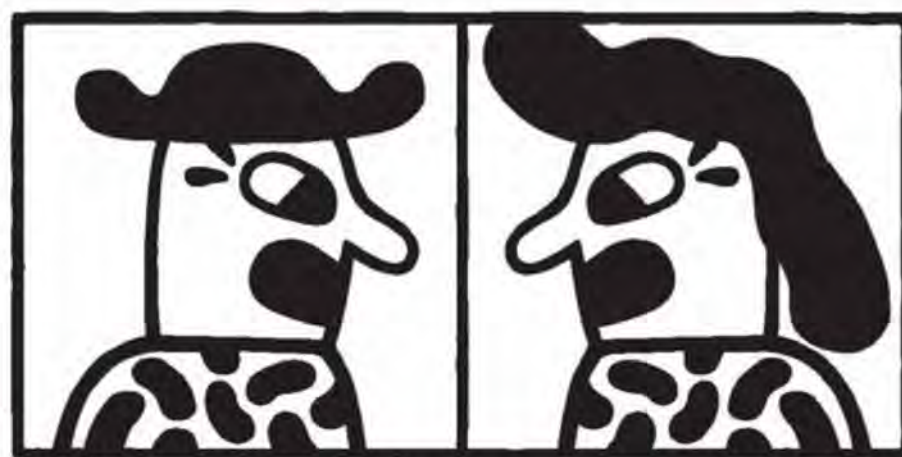
with Carpenter, a stereotype-smashing performer who donned a shaved head and wore a gold chain as he pounded on a digital organ.

Carpenter talked poetically about how the pipe organ is like a human, with its own complex personality and nuances that as a performer must be worked around. Cerrone discussed the oddity of being a composer embedded in the orchestra with a laptop during his piece's debut (he was there to trigger the computer sounds that float over and, at times, complement the live instruments).

And before everyone filed out of the hall to sip samples of LA Phil 100 and mingle with orchestra members, Stone and Barnes riffed on the connection between contemporary producers of orchestral music and local beer, both of which are trying to dispel the myth that their craft is only for certain people with certain education and certain income levels.

"Music is for everyone -- it's innate," Stone said. "How many times have you looked at a wine list and not known what any of it means? Craft beer has this issue too. But to us, it's not about any of that. It's about the community and that's you, Los Angeles. That's what we wanted to embrace with this project."

*Sarah Bennett is a freelance journalist covering beer, food, music and more for LA Times, OC Weekly, Eater, Beer Advocate and more. She was named the Food/Culture critic of 2017 by the LA Press Club. Follow her on social media @thesarahbennett.*



# Mikkeller

## DOWNTOWN LOS ANGELES

**- 62 ROTATING BEER TAPS -**  
**- EXTENSIVE RARE BOTTLE LIST - COCKTAILS -**  
**- FULL KITCHEN TILL 11 PM - BEST BURGER IN LA-**

**330 W OLYMPIC BLVD - LOS ANGELES**  
**213-596-9005 - WWW.MIKKELBAR.COM**

**MONDAY TO FRIDAY FROM 5PM - SATURDAY & SUNDAY FROM 10 AM**



Casual Fridays at the LA Phil

Photo Credit: Sarah Bennett

## ZERO ALCOHOL - ZERO CALORIES - UNSWEETENED



**HOPS**  
 SPARKLING HOP WATER



The sparkling water for beer lovers that's craft brewed with hops...



HOP (Humulus Lupulus)



WHOLE FOODS MARKET Total Wine & More Eureka MOTHER'S MARKET KITCHEN

- H2OPS.COM - @H2OPSWATER

## BREWER'S CORNER

# ON THE JUDGEMENT OF CASK BEER

by C. ANDY BLACK

In case you didn't hear, Yorkshire Square hosted a truly unique beer competition in November at our Cask's Not Dead Fest. Weirdly enough it was a competition about one of the oldest means of serving beer - cask beer, and it was the first, as far as I can tell, to ever happen in the US. While competitions exist for all kinds of beer things, none are specifically about the intrinsic qualities of cask beer, rather they focus on the post-Michael Jackson taxonomy of beer styles and derivatives thereof. This may not seem like much of a leap but stick with me on this.

The TL:DR version - an invitational festival with only 30 slots available, then sorted into two loose categories. Those selected were chosen for both their general prowess in brewing but also an educated guess that they may have the skills to put together a decent cask of beer - which is easier said than done for the uninitiated brewer. As a cask beer zealot, I wanted a competition that looked at the technical skill in selecting a finished beer suitable for cask service and how well they have prepared that beer.

Terrible cask beer is easily found across LA and the brewers only have themselves to blame for this. The absence of quality accounts (bars and restaurants) are an easy target. But brewery taprooms on the other hand are purported as the brewery's inner sanctum where the intrepid beer fan and the brand loyalists can experience the highest quality and the most creativity. Yet bad concepts and poor production methods are rife when it comes to cask in the taproom. More often than not, the beer is simply not as good as a keg beer version and this is the fault of the brewer who selected and packaged the beer, not an inherent flaw in cask beer. This competition and festival was intended to give a venue for decent cask beer and celebrate those who champion its creation and consumption. As such, I've decided to share with you a generous snippet of how we constructed the competition and judging.



Tomm Carroll and Evan Price Photo Credit: Matthew Garcia @MomentsInBeer

### Overview

Professional brewers will supply a firkin of their champion beer to conduct sacred battle with 25-30 other champion beers. The competition is to be kept simple - this is all about how well each beer performs as a cask ale. Two categories with a top three in each, Trad Ale (Top prize The Lord of the Old School, 2nd is The Oh So Close, 3rd is The Nearly Almost) and Abnormal Ale (Top prize is the Magician of Weird, 2nd is The Oh So Close, 3rd is Nearly Almost). The two categories are to capture a snapshot of cask beer as it exists now and give equal footing to classic cask ale and experimental flights of fancy. We recommend brewers package one of their most loved core brands for submission as it would best show off the identity of the brewery and the sensory impact of cask. That said, they are welcome to produce something special/unique/one-off but that is up to them and their schedule. Also of

note, they are welcome to utilize cask additions though they will need to be bagged and noted on the entry.

Judging will be blind panels comprised of professional brewers, Cicerones, and BJCP certified judges who have been vetted and chosen for their familiarity with cask ale and its nuances including both experimental and traditional examples.

### Premise

What sets this competition apart is that we are evaluating entries for their success in representing the core qualities of cask ale which we identify as *smooth texture, aromatic depth, harmonious flavor, and superior drinkability*. This means evaluating not the beer in relation to a style as with most beer competitions but rather the brewer's technical skill in selecting a finished beer suitable for cask service and how well they have prepared that beer.

In real terms, we not judging an IPA as an IPA or saying that an oak chip addition in cask was not correct - we are looking for delicious, moorish cask beer in any form the brewer creates. Anything can make a great cask beer if it hits the right mix of *smooth texture, aromatic depth, harmonious flavor, and superior drinkability*. As cask service changes the flavor profile of all beers it is up to the brewer to decide a given beer will change such that it is positively or interestingly changed, original style be damned and additions can be used in a considered way.

Also of consideration, we all recognize the importance of cellarman'ship and its huge contribution to successful, delicious cask beer. In drawing up this first round an evaluation model for cask beer we have attempted to remove elements that are entirely up to the cellarman such as grading the foam. A lack of foam or lack of foam stability will still receive a poor score in "Appearance" but it is weighted less. Judges will also need to be able to taste through varying carbonation levels within reason, tell the difference between Northern and Southern style pouring, and gravity pour versus beer engine. Lastly, in order to even the playing field with a bit of consistency, we will use one lead cellarperson and will prepare and serve all casks under their care.

### Categories

In order to celebrate the many great historical beer styles while also creating space for more recent beer innovations, we've broken up things into two categories. We believe that ring-fencing beers with historical value to our heritage as brewers is the best way of preserving them. Quality modern materials and modern ideas may change them, but styles like Bitter sing when they're on cask and should be held up as prime examples of cask beer's legacy. Additionally, folks are experimenting with non-traditional beer that is no less drinkable or harmonious and deserves to be recognized for its contribution to carrying on this wonderful beer format.



Cask's Not Dead judges

Photo Credit: Matthew Garcia @MomentsInBeer

**Trad Ale** - This encompasses the expected beers of current or recent British heritage but also smaller American styles that are not massively hopped and do not contain packaging additions beyond dry hops, finings, and/or primings.

**Abnormal Ale** - This is the catch-all for everything else. From West Coast IPA to American Wild Ale, to traditional Biere de Garde, none of these styles would typically be found in a cask but that does not mean they cannot meet our expectations of a cask beer, for instance a Munich Dunkel with a lower carbonation level or a Double IPA with more base malt presence and less aggressive hop character.

After all that, who came away with the hardware? A well deserving group of folks, that's for sure. The joy of such a small competition is that the judges' decisions are a bit more transparent and good beers don't get lost in the noise of hundreds of entries and multiple tasting rounds. I sat on the medal round for Abnormal Ale, and I can say I've hardly ever been more excited by the quality of the cask beer.

The winners of Abnormal Ale in order: The Supreme Magician of Weird (1st Place) - Smog City's Bloody



Andy Black with Eddie Padilla and Jonathan Porter of Smog City

Photo Credit: Matthew Garcia @MomentsInBeer

Knuckle Fist Fight, Adjunct Porter with orange, coconut, and vanilla. The Oh So Close (2nd Place) - Trustworthy Brewing's Trustworthy IPA, West Coast IPA with cask dry hop of Citra and Mosaic. The Nearly Almost (3rd Place) - Transplant Brewing's Ocarina of Thyme, Adjunct Pale Ale, conditioned in the cask in marshmallows (a brilliant but insane idea). My personal honorable mentions for this category are Cellardor Ales' Australopithecus (Wild Ale) which is a proper wild beer on cask and a real treat and I hugely appreciate Kevin Osbourne's boldness in sending something which challenges all of our expectations of what beer and especially cask beer should be. The other honorable mention is Simmzy's Porter (American Porter with cacao nibs) as the drinkability was immense and the cacao really well integrated.

The winners of Trad Ale in order: Lord of the Old School (1st Place) - Pizza Port San Clemente's Nerf Herder, Dark Mild. The Oh So Close (2nd Place) - Green Cheek's Falling for Autumn, Oatmeal Stout. The Nearly Almost - Yorkshire Square's Early Doors, Pub Bitter. Hooray! I won a thing! My personal honorable mentions for this category are Inland Wharf's Admiral Nimitz, ESB which had the superb body and aroma that should be expected of a SoCal cask specialist, and HopSaint's Pure Intention, Pale Ale cask dry hopped with Ekuanot, as I love this beer and it is so satisfying that it translates to cask without any loss of character.

Thank you so much to everyone who attended our exuberant celebration of cask beer and to all the participating brewers for their enthusiasm for helping to preserve this wonderful part of our brewing heritage. A huge shout-out to our day-of volunteers and my staff at YSB for all their support in having an easy, smooth, and enjoyable event, and to Bagby Brewing and Inland Wharf Brewing who loaned us a substantial amount of cask equipment and schlepped it all up to Torrance prior to the event.

*Andy Black is a cask ale vanguard and the head brewer of Yorkshire Square Brewery, a modern British-style brewery in Torrance which offers a wide selection of historical and contemporary British styles in cask, keg, and bottle.*

SALES • LEASING • MANAGEMENT



## GRANGE HALL 39

2,718 SF • FOOD HALL ANCHOR OPPORTUNITY  
Buena Park Downtown



## PLAZA DEL OBISPO

1,100-1,720 SF • RESTAURANT OPPORTUNITY  
San Juan Capistrano



## DOHENY PARK VILLAGE CENTER

1,619-2,692 SF • RESTAURANT OPPORTUNITY  
Capistrano Beach

714.446.0600

www.svnavanguard.com

## YAEGER SHOTS

# CRUISING THE STATE STREET BEER MILE

by BRIAN YAEGER



Brewmaster Dave “Zambo” Zamborski

Photo Credit: Brian Yaeger

Last month I covered not the general Santa Barbara taproom scene, but, specifically, the ones from Draughtsman Brewing’s second tasting room to the 30 handles at Finney’s Crafthouse comprising State Street’s beer mile. I mentioned that Night Lizard Brewing was Santa Barbara’s newest brewery, but that title was short-lived. Opening just a block away, let’s welcome The Cruisery, established November, 2018. But a one way, it’s a re-opening since it’s not just the same address but the same brewing system that first went online as Santa Barbara’s original brewery—Santa Barbara Brewing Co—in 1995.

After 23 years, owners Wayne and Michelle Trella had a good run. More or less. When they opened, it was during the second wave of microbreweries and unlike most, they made it through. A decade later, SBBC earned Santa Barbara’s first GABF medal—gold—for a dubbel. A year later, the brewpub earned another gold medal, this time in the American IPA category (the first year there were more than 100 entries). They three-peated the next year (silver) in the barrel-aged

beer category with their first barrel-aged experiment, just as the technique was picking up steam. That was 2006 and the well of medals ran dry ever since. The Brew Co’s reputation fell off. It became mostly a spot for tourists rather than for locals. The Trellas held on for another decade. Then this summer, the high season, the bills were rumored to have gone unpaid. Now, SB Brew Co is gone.

The Cruisery opens this month courtesy of Aron Ashland, owner of Santa Barbara Wine Therapy, located three blocks up State Street. That’s right, Ashland is a wine guy. In a refreshing way, he doesn’t feign Cicerone-level knowledge or even beergeekdom. He’s just here to save the city from losing a brewery and ensure, from an operational standpoint, it turns into a sustainable business via elevating the dual beer and food programs in order to win back locals. Which is why Ashland prudently kept on Dave “Zambo” Zamborski, the Brew Co’s brewmaster who moved down from San Francisco to right the wrongs. SB locals may not have come back in droves to notice the

improvements, but the tourists who didn’t know any different were still treated to a better grade of beer.

Zambo’s first brewing gig was at a BJ’s in SoCal, then Karl Strauss, but it was at 21st Amendment in San Francisco where he really cut his teeth, compiling some GABF hardware along the way. He then got a higher-up gig at Speakeasy. But things got messy and Speakeasy became insolvent. Zambo began looking at job openings in his field. “I wanted to help save an old, true, American brewery and it didn’t hurt to move with my wife to a beach community near family in L.A.” So the Zamborski family moved to seaside Santa Barbara to start a family (Zambo’s baby boy, Cooper, is almost one).

If I were the one starting a brewery, I’d want someone like Zambo to be my brewer. He’s beyond competent

across myriad styles, he’s a font of recipe ideas and inspirations, but at the end of the day, while it’s quaint that there are still brewers who say they only brew beer they want to drink, Zambo’s hyper aware that a brewery is a business and businesses need customers. In this town, that means having Helles and other light beers and even the stout is a 4.5 percent “session stout.” That didn’t stop him from brewing a witbier designed to taste like Chicken Jafrize where he added ginger, cardamom, cinnamon, and peppercorns because the dish was astrophysicist Steven Hawking’s favorite (young Dave wanted to be an astronaut until he grew too tall; space shuttles are cramped). All the same, Zambo excels at IPAs. His 93101, named for the ZIP code, is brewed for locals. His hazies are brewed for the patrons who go around to hundreds of breweries all seeking the same-tasting

MacLeod Ale Brewing Co.

★★★★★

“FUN, great atmosphere, FUN, tasty beer and FUN.”

- A.M.

14741 CALVERT STREET • VAN NUYS, CA 91411

📍 📞 📺 M-F: 4PM-MIDNIGHT • WEEKENDS: NOON-MIDNIGHT

beer. Sorry, that's my personal bias seeping in. But I will also interject that as a local, I didn't frequent the Brew Co but am excited about the rebirth. It's an evolution. Out with the burgers and fish'n'chips, in with the prosciutto-wrapped steamed asparagus and flat breads.

Actually, it's that thing that happens when a caterpillar morphs into a butterfly. There wouldn't have been a Cruisery—more on that name in a sec—without SB Brew Co. But there's no denying that what emerges from a chrysalis is more attractive than the thing that sauntered into it.

It's why the IPA on tap for The Cruisery's premier is called Batch 1. It's not 93101 IPA or Zambo's old Haley Street Hop (an IPA designed to encourage tourists or anyone really to venture off State Street and down Haley Street toward the newer craft breweries you'd never know about if you never left State) or anything else leftover. And California Love is no mere imperial red ale. It's oaked and features pinot grapes because The Cruisery is in the heart of wine country from Ashland, a wine guy.

Back to the name. When Ashland

was devising the concept for his new brewpub, he and his partner brainstormed concepts and names. They kept coming back to beach cruisers and flip-flops. It's an aesthetic that deeply influences the new décor and vibe. It's a spot with cruisers in mind, both the two-wheeled kind and the peeps that pedal them. It's a place locals will want to cruise to and Ashland's immediate goal is to offer a big bike parking lot, not just the poles designed for locking up a bike or two. So that's where the name comes from. I remarked that it's sure better than the Floppery or the Flop House.

All in all, Santa Barbara is now home to seven breweries, soon to be a dozen if you count satellite tasting rooms. The greater SB metro including Goleta and Carpinteria means there are 15 breweries. Most are worth the drive up from LA. One is worth the ride from your nearby neighborhood.

*Brian Yaeger is the author of Red, White, and Brew and contributed to the Oxford Companion to Beer. If he's not writing for beer publications he's planning beer festivals. Along with his wife and son (I.P.Yae.) he recently moved to (and is learning to surf in) Santa Barbara.*



The Cruisery in Santa Barbara

Photo Credit: Brian Yaeger

**Hours:**

Wed: 4-9 pm  
Thurs: 3-9 pm  
Fri: 3-9 pm  
Sat: 2-9 pm  
Sun: 1-7 pm

**Weekly Events:**

- ◆ Vinyl Night
- ◆ Trivia
- ◆ Live Music
- ◆ Food Trucks
- ◆ Happy Hour

www.timelesspints.com ◆ 562.490.0099

3671 Industry Ave. Lakewood, CA 90712

f    📷    🐦



**FULLY CUSTOM PRIVATE LABEL HEADWEAR**



We pride ourselves on the same foundations as craft brewers, a constant dedication to being genuine, reliable and standing out. We want to bring to you, first-class customer service, industry leading custom design and manufacturing capabilities that traditionally are only available to larger brands.

**UNMATCHED FLEXIBILITY IN THE INDUSTRY'S LOWEST MINIMUMS**

- 48-Piece Minimum per Style
- 12-Piece Minimum per Fabric/Color
- 30-Day Production + Up to 5 Days Freight
- FREE Artwork Setup
- FREE Interior Private Label

To Learn More About Our Custom Headwear Program Visit [PUKKAINC.COM/BEERPAPER](http://PUKKAINC.COM/BEERPAPER)

Follow Us @PUKKAINC



# FEATURED LISTINGS

## 6th & La Brea Brewery & Restaurant

600 S. La Brea Ave, Los Angeles  
6thlabrea.com

## Absolution Brewing

2878 Columbia St, Torrance  
absolutionbrewingcompany.com

## Angel City

216 S. Alameda St, Los Angeles  
angelcitybrewing.com

## Angry Horse Brewing

603 W Whittier Blvd, Montebello  
angryhorsebrewing.com

## Barbara's at the Brewery

620 Moulton Ave #110, Los Angeles  
barbarasatthebrewery.com

## Beachwood Brewing

7631 Woodwind Dr, Huntington Beach  
beachwoodbbq.com

## Beachwood BBQ & Brewing

210 E 3rd St, Long Beach  
beachwoodbbq.com

## Beachwood Blendery

247 N Long Beach Blvd, Long Beach  
beachwoodbbq.com

## Beachwood BBQ

131 ½ Main St, Seal Beach  
beachwoodbbq.com

## Bluebird Brasserie Brewery & Eatery

13730 Ventura Blvd, Sherman Oaks  
bluebirdbrasserie.com

## Brew Kitchen Ale House

10708 Los Alamitos Blvd, Los Alamitos  
brewkitchenalehouse.com

## Brewyard Beer Company

906 Western Ave, Glendale  
brewyardbeercompany.com

## Chapman Crafted Beer

123 N Cypress St, Old Towne Orange  
chapmancrafted.beer

## Cismontane Brewing Company

1409 E Warner Suite C, Santa Ana  
cismontanebrewing.com

## Claremont Craft Ales

1420 N Claremont Blvd #204c, Claremont  
claremontcraftales.com

## El Segundo Brewing

140 Main St, El Segundo  
elsegundobrewing.com

## Farmers Market Bar326

6333 W 3rd St., Los Angeles  
fmbar.com

## Figueroa Mountain Brewing - Westlake Village

30770 Russell Ranch Rd,  
Westlake Village  
FigMtnBrew.com

## Firestone Walker - The Propagator

3205 Washington Blvd, Marina Del Rey  
firestonebeer.com

## HopSaint Brewing Company

5160 W 190th St, Torrance  
hopsaint.com

## Ironfire Brewing Co.

42095 Zevo Dr Suite #1, Temecula  
ironfirebrewing.com

## Karl Strauss Brewing Co.

2390 E Orangewood Ave #100, Anaheim  
karlstrauss.com

## Karl Strauss Brewing Co.

600 Wilshire Blvd #100, Los Angeles  
karlstrauss.com

## Liberation Brewing

3630 Atlantic Ave, Long Beach  
liberationbrewing.com

## MacLeod Brewing

14741 Calvert St, Van Nuys  
macleodale.com

## Mikkeller

330 W Olympic Blvd, Los Angeles  
mikkellerbar.com/la

## Naja's Place

154 International Boardwalk, Redondo Beach  
najasplace.com

## Riley's

5331 E 2nd St, Long Beach  
rileyson2nd.com

## Skyland Ale Works

1869 Pomona Road E & F, Corona  
skylandaleworks.com

## Smog City - Steelcraft

3768 Long Beach Boulevard #110,  
Long Beach  
steelcraftlb.com/smog-city-brewing

## Smog City Brewing

1901 Del Amo Blvd, Torrance  
smogcitybrewing.com

## The Stalking Horse Brewery & Freehouse

10543 Pico Blvd, Los Angeles, CA 90064  
thestalkinghorsepub.com

## State Brewing Company

1237 W 134th St, Gardena  
facebook.com/statebrewingco

## Strand Brewing

2201 Dominguez St, Torrance  
strandbrewing.com

## Timeless Pints

3671 Industry Ave C1, Lakewood  
timelesspints.com

## Trustworthy Brewing

156 W Verdugo Ave, Burbank  
trustworthybrewingco.com

## Unsung Brewing Co.

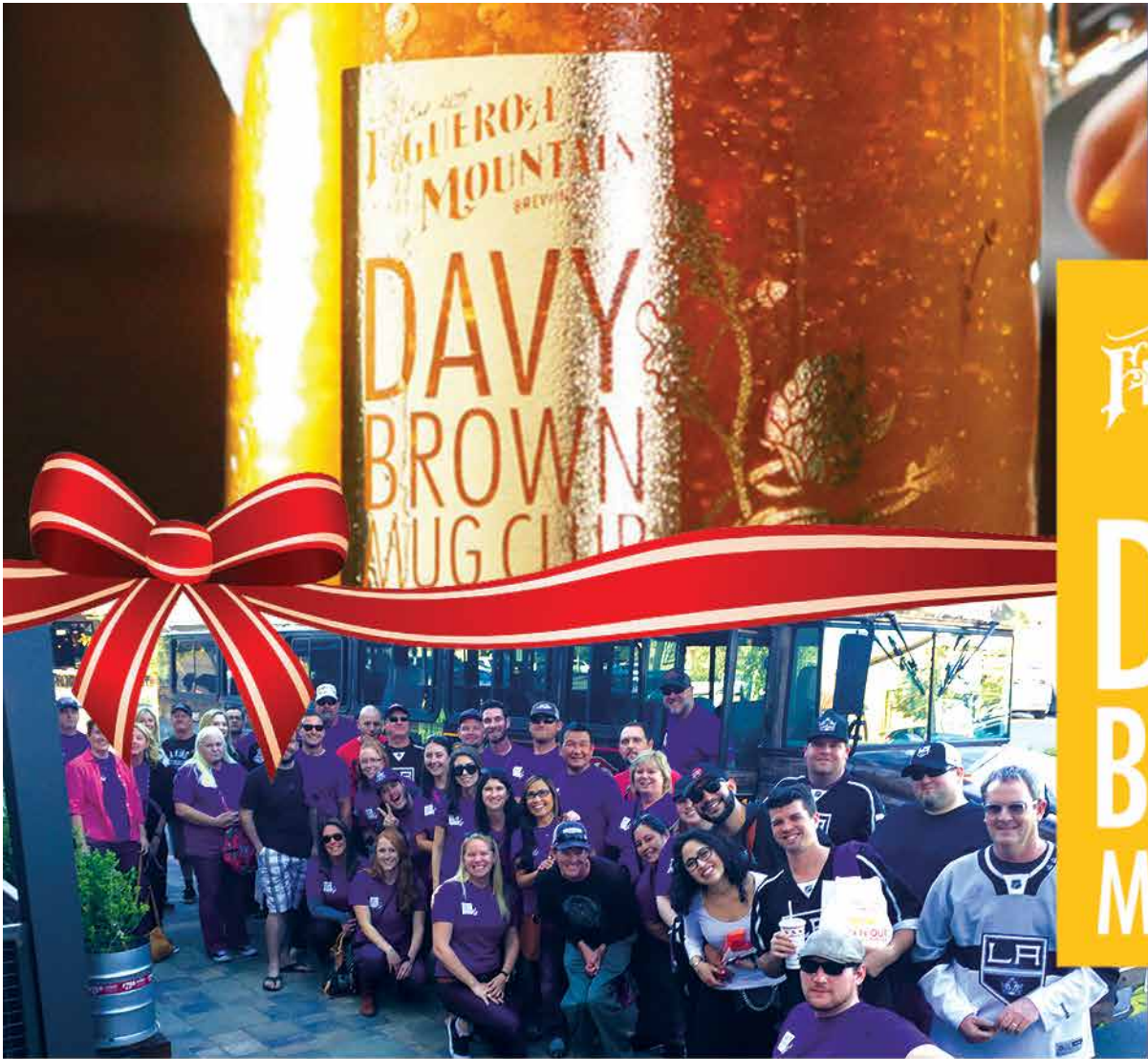
500 S Anaheim Blvd, Anaheim  
unsungbrewing.com

## Ximix Craft Exploration

13723 1/2 Harvard Pl, Gardena  
ximixcraft.com

## Zymurgy Brew Works & Tasting Room

22755 Hawthorne Blvd, Torrance  
zymurgybrewworks.com



WESTLAKE VILLAGE  
MEMBERSHIPS ARE  
AVAILABLE NOW

Est. 2010  
**FIGUEROA  
MOUNTAIN**  
BREWING CO.



# DAVY BROWN MUG CLUB



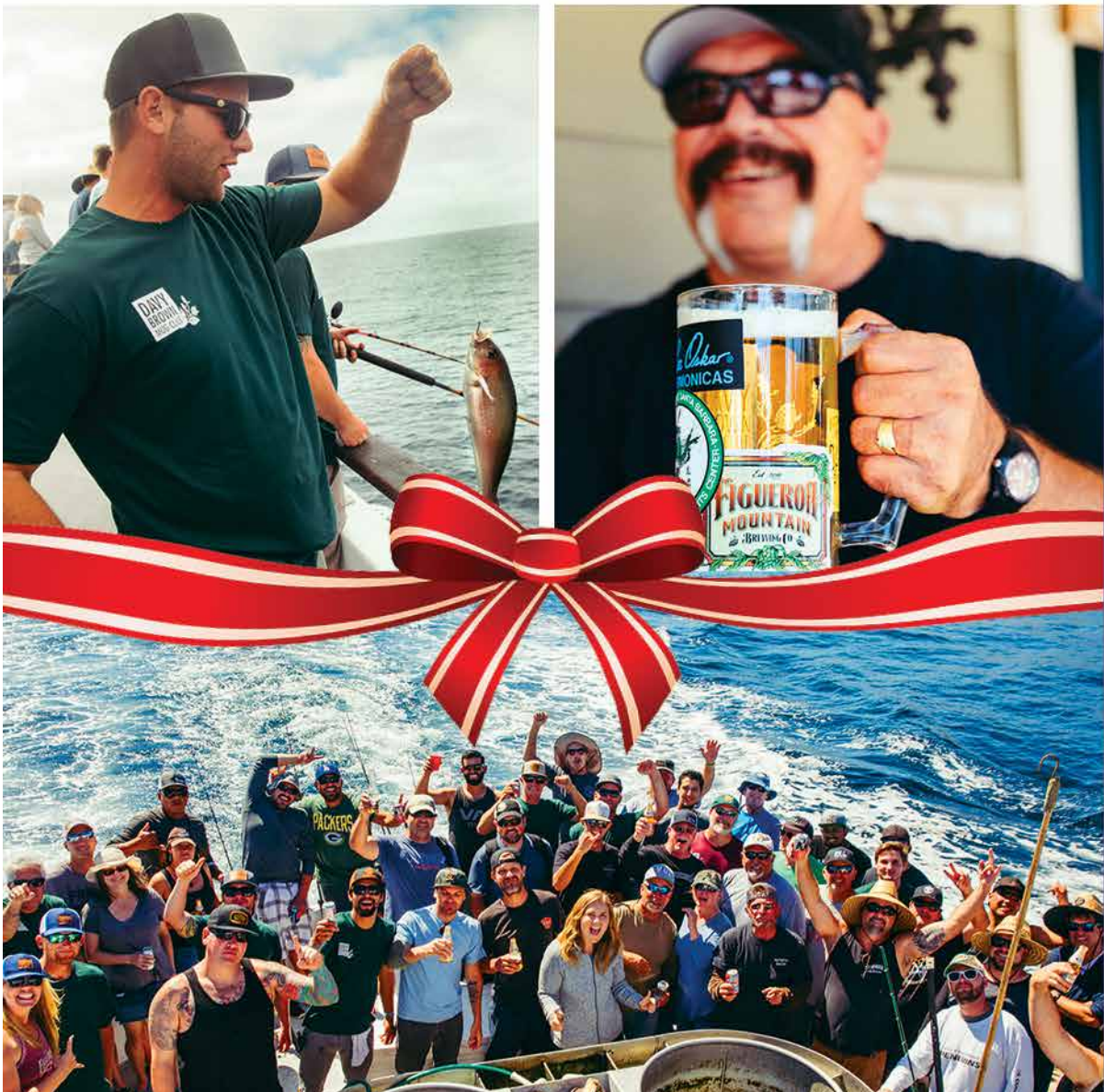
15% OFF YOUR BEER  
TO-GO & MERCHANDISE

QUARTERLY  
APPRECIATION PARTIES  
& FIELD TRIPS

MUG CLUB MONDAYS &  
MONTHLY ACTIVITIES

SPECIAL EVENTS, BEER  
PRESALES, BDAY PERKS

**GIVE THE GIFT  
OR JOIN TODAY!**



SIGN UP AT  
[FIGMTNBREW.COM](http://FIGMTNBREW.COM)  
/MUG-CLUB

FOR A LIMITED TIME.

