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WORLD CHAMPIONS



Ian McCall, Charlie Papazian, Julian Shrago, and Fauna Shrago - Photo © Jason E. Kaplan

BEACHWOOD BBQ & BREWING WINS!

The "Champion Brewery & Brewmaster (Large Brewpub)" at the 2016 World Beer Cup held in Philadelphia last month is Long Beach's Beachwood BBQ & Brewing - Brewmaster is Julian Shrago along with fellow brewers Ian McCall and Gene Wagoner. Beachwood had previously won 2014 Best Large Brewpub and 2013 Best Mid-size Brewpub in the nation at the Great American Beer Festival held each year in Denver. Shrago and his team have racked up a boatload of medals in competition.

Beachwood's medal haul at the World Beer Cup included Gold for Mocha Machine (Coffee Beer), Silver for Kilgore (American-Style Stout), and Bronze for Udder Love (Sweet Stout/Cream Stout).

Gold medals were also awarded to local favorites Eagle Rock Brewery for Yearling (Belgian-Style Flanders) and Three Weavers for Blood Junkie (Imperial Red Ale). Smog City brought home a Silver medal for Sabre-Toothed Squirrel (American-Style Amber/Red Ale).



Evan Price, Brad Kominek, Brian Rauso, Julie Tridente & Stephen Miles - Photo © Jason E. Kaplan

NOBLE ALEWORKS WINS!

Brewmaster Evan Price & The Giants, aka Brad Kominek and Joseph Isaac, walked away (or more like floated home on Cloud Nine) after being named Champion Brewery & Brewmaster among all small breweries on the planet. Noble grabbed a Gold medal for "I Love It!", their sublime, already award-winning IPA, a Silver medal for Gosebusters in the German-style Sour category, and a Bronze medal for Nobility, their Imperial IPA.

Orange County crushed it in Philly bringing home a total of 11 medals. Like Noble, TAPS Fishhouse & Brewery in Brea grabbed three medals, followed by Bottle Logic with two, and Artifex, The Bruery, and Tustin Brewing each coming home with one.

For a complete breakdown of who won what, see pages 12-13.

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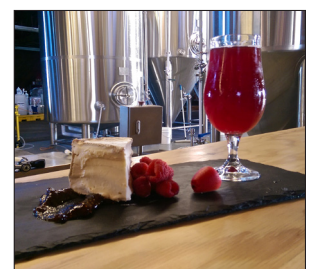
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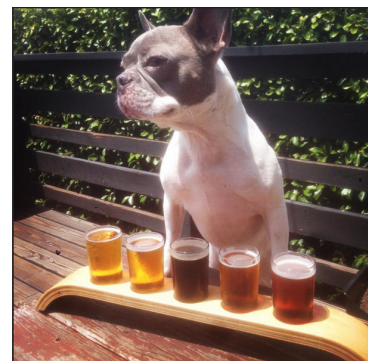
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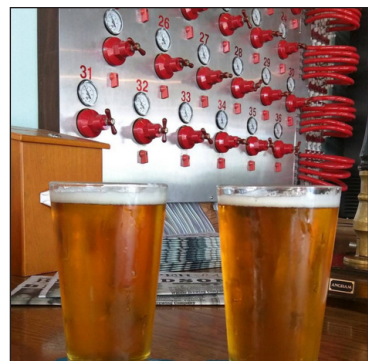
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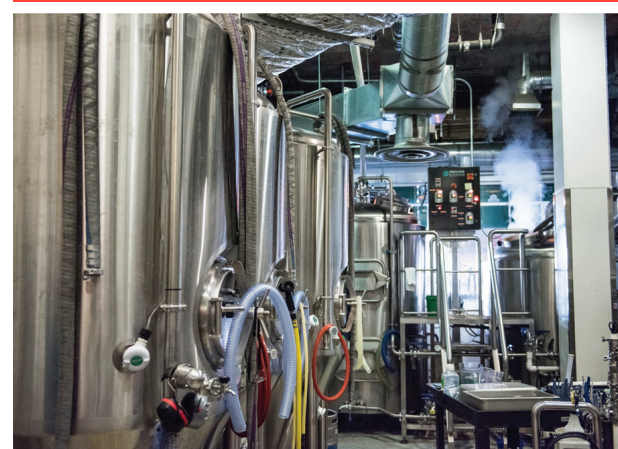
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- 06/17 - Drake's collaboration IPA release at Beachwood BBQ & Brewing, Long Beach
- 06/24 - Fortune Favors the Funk (blended with Sierra Nevada) bottle release at Beachwood Blendery, Long Beach

More events and info: beachwoodbbq.com/events

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WISHFUL DRINKING

'AMERICA' THE BREWTFUL: SERVE WITH A SHOT OF IRONY

By Tomm Carroll

When Anheuser-Busch InBev announced May 10 that it would be renaming, rebranding and redesigning its 12-ounce cans and bottles of Budweiser as "America" from May 23 through the general election in November, it immediately sounded like an anti-macrobrew April Fools joke, only 40 days late. But the world's largest brewer was serious. And yet the joke is on them.

Like a so-absurd-it-might-actually-work advertising campaign from a bygone era that might play better as a plotline on the retro TV series *Mad Men*, the announcement naturally and quickly drew not-so-complimentary commentary from online posts, articles and even television.

From beer writer Tom Acitelli in *The Washington Post* ("Frankly, from a marketing standpoint, it's freakishly brilliant, however shameless: Who wouldn't want a refreshing gulp of America during the sweltering summer months? Peel back the label, though, and the whole thing looks a bit thin.") to conservative pundit George Will, also in *The Post* ("The slogan... 'King of Beers' will be replaced by 'E Pluribus Unum.' This is Latin for 'Perhaps a gusher of patriotic kitsch will stanch the leakage of our market share to pestilential craft breweries.'"), to culture writer Vinson Cunningham in *The New Yorker* ("The new beer can looks like a sleek, jingoistic bullet, or like a metallic Old Glory on steroids, its eyebrows plucked into a mishmash of modern fonts, made up to star in an over-loud summer blockbuster."), no one seems to think this is a good idea.

However, Jennifer Kaplan of *Bloomberg.com* did take the temporary name change more seriously, even linking it to our political landscape this year, when she wrote that AB InBev's "move to rebrand its Budweiser cans 'America' this summer marks a new extreme shift toward patriotic corporate marketing, a trend boosted by Donald Trump's presidential campaign." Not surprisingly, Fox News was like-minded when the hosts of *Fox & Friends* inquired of the presumptive Republican nominee if the megabrewer was inspired by his campaign. "I think so," replied the Donald, even less surprisingly. "They're so impressed with what our country will become that they decided to do this before the fact."

Not one to let that exchange slip by without some cynical snark, the liberal host of HBO's *Last Week Tonight with John Oliver*, who referred to Budweiser as "America's favorite liquid yeast infection," quipped in retort, "It actually makes sense because Budweiser beer is a lot like Trump — they both are known for their terrible taste in frothy heads, they're both the color of burnt urine, and every once in a while they both change their names for no f'ckin' reason whatsoever."

As Tosh Hall, the creative director of global design agency JKR that created Bud's patriotic makeover, told *FastCoDesign.com* about the rebranding, "We thought nothing was more iconic than Budweiser and nothing was more iconic than America." Sure, they're both "iconic" in their own ways, but in the case of this marketing ploy, the more appropriate term is "ironic." And the irony dripping from Budweiser = America is not lost on any craft beer drinker, not to mention most of the folks quoted above.

First, foremost and eminently obvious, Budweiser is not even American-owned. It hasn't been since 2008, when St. Louis-based Anheuser-Busch agreed to be purchased for some \$52 billion by InBev — itself a merger between Belgium's Interbrew and Brazil's AmBev in 2004 — which is headquartered in Leuven, Belgium and run by a Brazilian, Carlos Brito.

Secondly, in the build-up to the First World War, just over 100 years ago, there was a lot of anti-German sentiment in America. Most of the large breweries in the nation were owned by German immigrants, or their descendants — which also made them the perfect scapegoats for the Anti-Saloon League that organized boycotts against beer (calling it "Kaiser brew") in its ultimately successful quest for Prohibition. Among those despised breweries was Anheuser-Busch.

According to historian Eric Ortega, inside the AB brewery in St. Louis stood a statue of Kaiser Wilhelm II, the last German Emperor and one of the architects of WWI. It was taken down due to negative PR during the war but, despite flying American flags and donating to U.S. military causes, the brewery couldn't do much to rehabilitate its association with the motherland.



To make matters worse, one of Adolphus Busch's daughters was married to a German, and lived in Germany when the war broke out, leading to further outrage. (I wonder if it would've helped if AB renamed its beer "America" back then.)

Thirdly, among the Americana text adorning the rebranded Bud bottles and cans are phrases and lyrics from patriotic songs — including "This Land Is Your Land." Written by legendary folksinger Woody Guthrie in 1940 as a sarcastic response to Irving Berlin's nationalistic "God Bless America," the song contained original lyrics (not reprinted on the beer containers and seldom ever sung) reflecting on the income inequality of the times:

In the squares of the city, in the shadow of a steeple;
By the relief office, I'd seen my people.
As they stood there hungry, I stood there asking,
Is this land made for you and me?

And finally, there are so many other, better, more flavorful beers — which actually ARE American-owned — that would've been more suitable to be rechristened with our nation's moniker than Budweiser. In fact, that very name was pinched from the German word for the town of České Budějovice in South Bohemia, now in the Czech Republic, which had been brewing Budweiser Budvar beer since 1785; AB launched its Budweiser brand 91 years later.

Recalling Mr. Trump again, one wag tweeted rhetorically, "If Budweiser is now called 'America,' when do they make America great again?"

A better slogan would be "Make American Beer Great Again." Oh yeah, that's already been done — by our nation's legion of craft brewers.

You're welcome, America.

In *Wishful Drinking*, Tomm Carroll opines and editorializes on trends, issues and general perceptions of the local craft beer movement and industry, as well as beer history. Feel free to let him know what you think (and drink); send comments, criticisms, kudos and even questions to beerscribe@earthlink.net

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BEER CAMP

STOUT OF THE UNION - SIERRA NEVADA FORMS SOUTHERN CALIFORNIA SUPERGROUP AS BEER CAMP COMES TO LA

By John M. Verive

Beachwood BBQ & Brewing leads an all-star team of Southern California breweries in creating a hoppy American stout that's both a tribute to an unsung craft beer classic, and a centerpiece of the traveling summertime beer festival. The supergroup includes brewers from Beachwood, Smog City, Bagby Beer Co., The Lost Abbey, and Societe Brewing, and instead of a bright and hoppy ale the brewers have turned to the dark side and brewed a straight-forward stout.

While the other collaborations created for Beer Camp Across America feature interesting additives and flavors in novel and hybrid styles, Stout of the Union is a robust stout that relies on a careful mix of malts for its complex flavor. Inspired by Sierra Nevada's own underrated Stout, the collaborative effort demonstrates that a beer doesn't need a gimmick to be memorable.

Beer Camp Across America Redux
Sierra Nevada's Beer Camp program brings industry professionals and lucky homebrewers to the Chico Brewery (the program would later be expanded to their North Carolina brewery) for an intensive three-day workshop-slash-party that culminates in a collaborative brew day working on the brewery's pilot system. A few kegs of these collaborations sometimes find their way to special events or Sierra Nevada tap takeovers, and in year's past the brewery would re-brew and package their favorite of these experimental brews for wider release. In 2014, to celebrate the impending opening of their new East Coast production facility, Sierra Nevada decided to take their Beer Camp idea on the road.

Beer Camp Across America was part beer festival, part circus, and part craft beer rally, and the seven-city tour famously invited every craft brewery in the country (a mere 2700-some way back in 2014 — the current count tops 4300) to pour at the festivals. The brewery also organized a dozen special collaboration brews with popular breweries across the country (including Allagash, Ballast Point, Russian River, etc) and packed all 12 of those beers into the most ambitious craft beer variety 12 pack ever.

The Beer Camp festival stops brought thousands of craft beer lovers together, and the nearly 5,000 mile and two week-long tour saw some 700 breweries pour beer and raise \$70,000 for local brewers guilds (sales of the Beer Camp 12-pack raised another \$80,000 for hop research). But the ambitious traveling exhibition was, to put it lightly, a challenge to coordinate.

A few weeks after the tour wrapped, Ken Grossman gave the keynote speech at the 2014 Beer Bloggers Conference in San Diego, and he hinted at the challenge: "My son [Brian Grossman] and I were on the bus for the whole time, and it was a pretty rough two and a half weeks of travel. It almost killed us," he joked. "A lot of people are asking, 'when are you doing it again,' but the wounds are too fresh right now [to think about that]."

Time diminishes the memories of hardship, and now Grossman's wounds have healed. For 2016 Sierra Nevada is back with another Beer Camp Across America, and the six stop tour begins in Tampa Florida on June 3rd before winding its way to the final stop here in Los Angeles (Long Beach to be precise) for the closing weekend of LA Beer Week. For this year's collaboration brews Sierra Nevada chose one "team captain" brewer at a renowned brewery in each of the festival's host cities. This brewer then selected brewers from other breweries in the region to form a dream team of like-minded beersmiths. The beers formulated by these six supergroups were meant to represent the regional flavors and cultural flair of the participating breweries. As in 2013, the collaboration beers are packaged together into a variety pack (this year you'll get two of each brews in the 12-pack) that is available now.

Stout of the Union
Julian Shrago of Beachwood Brewing was tapped to be the team leader for the southwest regional collaboration, and the celebrated brewer says the huge honor to be asked came as a surprise.

"It was a regular brewday at Beachwood when my phone rang. It was a Chico number calling so I figured it was someone at Sierra Nevada, but I didn't expect the call to be from Ken and Brian Grossman!"

Ken Grossman founded Sierra Nevada Brewing in 1979, kicking off the American craft beer movement from a dilapidated warehouse space in Chico, California. The Grossman brewing tradition now includes a second generation; his son, Brian Grossman, runs the company's brewery in Mills River, North Carolina.



A bunch of bad ass brewers.

Photo Credit: Aaron Carroll

"They asked if I was interested in contributing to the Beer Camp Across America project," Shrago says, "and that might have been the most rhetorical question anyone has ever asked me."

He quickly began to put together his cadre of SoCal brewers, starting with his long-time mentors and friends Tomme Arthur (Lost Abbey and Port Brewing) and Jeff Bagby (formerly of Pizza Port Brewing, now running Bagby Brewing Co.). He next recruited Travis Smith of Societe Brewing, then turned to breweries in Los Angeles, selecting Jonathan Porter from Smog City Brewing for the final team member.

With so many hop-loving brewers collaborating you might expect a supercharged West Coast IPA to result, but the style they brewed was decidedly darker.

"People know all our breweries for our IPAs, but we have all won Great American Beer Fest medals or World Beer Cup medals for our stouts too," Shrago said. The group decided to make an American style stout and took inspiration from Sierra Nevada's own stout — an unsung gem in the brewery's core lineup. "Sierra Nevada Stout is one of our favorite beers of all time," he said.

The final brew, dubbed Stout of the Union, is a mid-7% alcohol American stout that balances roasted character with a hoppy finish. It was first brewed as a test batch on Beachwood's brew house by the team after returning from a "roundtable meeting" at the Mills River brewery where the Sierra Nevada technical team helped the collaborators set some basic brewing parameters. Beachwood regulars may have tried the early version of the Stout of the Union at the brewpub in at the end of 2015. In December, 2015 the team brewed a larger batch on Sierra Nevada's pilot brewery, making only subtle tweaks from their initial formula.

In April, Sierra Nevada brewed the full-scale production batch of Stout of the Union, some 1800 barrels worth. That's a lot of beer — "a little less than I make in a year at Beachwood," Shrago added. Only a small adjustment to finishing hops was made for the big batch, and the stout was bottled for inclusion on the mixed 12-packs (see sidebar), and some kegs were reserved for special events and the Beer Camp Across America festivals.

Sierra Nevada Brings the Party to Long Beach
On June 25th the Beer Camp comes to Southern California, and as L.A. Beer Week 2016 is

wrapping up, the party will just be getting underway in Long Beach at the Queen Mary Waterfront Events Park. Dozens of breweries from SoCal and beyond, included breweries rarely seen in California will attend the festival, and like at the best beer festivals, it's the brewers and brewery employees that are there to pour beers and chat with fans. All the collaboration brews will be available to sample alongside food trucks and live music from gypsy-punk outfit Diego's Umbrella. Tickets are \$50, visit: www.beercamp.sierranevada.com/festivals/los-angeles/ for details.

Southwest Collaboration
Stout of the Union — Robust Stout
Beachwood BBQ & Brewing, Bagby Beer Company, The Lost Abbey, Smog City Brewing Co., Societe Brewing Company
A beer for lovers of dark and roasty malts, Stout of the Union starts off rich and toasty before showing off a litany of malt flavors. From roasted filberts to burnt toast to espresso roast coffee and finally dark chocolate before the assertive hop bitterness takes over. It's smooth and full bodied, and if you're not careful it will disappear from your glass quick.
Grade: A

Southeast Collaboration
Sweet Sunny South — Southern Table Beer
Austin Beerworks, Bayou Teche Brewing, Creature Comforts Brewing Co., Funky Buddha Brewery, Wicked Weed Brewing
An interesting mix of fruit (peach, papaya, guava and prickly pear) and botanicals (honeysuckle and black tea) lighted with corn grits, this low-alcohol brew is big on flavor. It's crisp and refreshing with just enough German hops peaking through the layers of fruit flavor, but an intense astringency (presumably from the tea) distracts from the pleasant drinkability. A near-miss that could be phenomenal with more tweaks.
Grade: C+

Pacific Northwest & Rockies Collaboration
Moxee-Moron — Imperial Session IPA
Bale Breaker Brewing Company, Barley Brown's Beer, Black Raven Brewing Co., Melvin Brewing, Odell Brewing Co.
At 7.5% alcohol there is nothing "imperial" or "session-like" about the hoppiest brew in the variety pack. The contradictory beer takes the light body and focus on aroma of a session IPA and adds enough hops for a double IPA. A highlight of the Bere Camp brews, Moxee-Moron is all about the impact of modern aroma hops, including an experimental variety that adds a touch of coconut flavor to the beer.
Grade: A-

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Midwest Collaboration
Family Values — Imperial Brown Ale with Cocoa
Schell's Brewing Co., Dark Horse Brewing Co., Half Acre Beer Company, Perennial Artisan Ales, Sun King Brewery
The strongest beer in the box, Family Values balances toffee and toasty bread with a touch of roasty coffee flavors and a big chocolate finish. Rice and oats warming in the midwest add more complexity, and the long finish includes a subtle warming in your chest thanks to the 8.5% ABV.
Grade: B

Northern California Collaboration
West Latitude — Session Rye with Hibiscus
Bear Republic Brewing Co., Faction Brewing Company, Mad River Brewing Co., Magnolia Brewing Co., Maui Brewing Co.
There are a lot of interesting aspects of this brew, including a complex malt character heavy on British specialty malts, an assertive west coast hop presence, and a subtle use of fruity hibiscus. The sum of all these parts is reminiscent of a hopper, stronger British mild, and it's a beer that doesn't reveal all its secrets during the first pint. It's too bad there are only two bottles included in the variety pack.
Grade: B+

Northeast and Mid-Atlantic Collaboration
Pat-Rye-Ot — Revolutionary Pale Ale
Devils Backbone Brewing Company, Dogfish Head Craft Brewery, Lawson's Finest Liquids, Stoudts Brewing Company, Trillium Brewing
The cider apples included in this beer take a backseat to the big hop character provided by experimental American hop varieties. Citrus and tropical fruits fade into woody hop notes, and a heavy dose of rye gives the beer weight on the palate while remaining light in body while some tannic apple skins poke through the bitter finish. Unexciting perhaps, but satisfying nonetheless.
Grade: B-

John Verive is a freelance writer and Certified Cicerone® dedicated to helping his hometown of Los Angeles become the great beer city that it deserves to be. He covers craft beer for the Los Angeles Times, Paste Magazine, and is the founder of www.beeroftomorrow.com. Follow him on Twitter and Instagram: @beeroftomorrow.

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THE GIANTS

BREWER'S CORNER

By Brad Kominek & Joseph Isaac

For this month's Brewer's Corner on craft beer & food pairings, we reached out to the two brewers who can eat more food in one sitting than anyone else in Southern California: Brad Kominek & Joseph Isaac, Lead Brewer & Assistant Brewer, respectively, at a Southern California brewery that refuses to be mentioned because Brad & Joseph's opinions are in no way appropriate nor representative of the brewery's opinions, beliefs, or business ethics.

You probably didn't know this, but you need food to survive. Seriously; try going a couple months without eating and you'll see what we mean. For the two of us, eating food is more than a necessary chore of existence; it's a way of life. Plus, since we're brewers, we know everything, and you can't teach that...

BREAKFAST: Three Weavers Southbounder Coffee Stout

Joseph Isaac (JI): Nothing starts the day off right like bacon with eggs over easy, hash browns, and an ocean of grey gravy (greyvy?), and nothing screams "bubble guts" like washing it down with a few heaping mugs of black go-juice. Leave the coffee for Voltaire; reach for a beer and save yourself the rapidly-impending, post-breakfast existential blowout. Go to the Way Station in Newhall and ask for the Kris Special, but DO NOT WINK when ordering...

Brad Kominek (BK): For me, if I'm gonna eat breakfast, which I usually don't, I'm going to drink it. Now, what pairs well with a beer in the morning? Whiskey. I'm a bourbon guy generally speaking, but lately rye has been chasing the beer down my gullet during the sunrise hours quite well. A visit to any local XYZ Liquor Store sets me up for my breakfast nicely. What they lack in quality selection is more than made up for in parking lot diapers, creating what is known as the perfect Southern California breakfast trifecta in my book!

BRUNCH: Brad's Famous Michelada Recipe with Foam Top Cream Ale by Beachwood BBQ & Brewing

BK: Brunch is all about getting shitty and sitting outside, right? I love sitting on a patio watching people on the verge of vomiting in the parking lot in front of you while they smoke cigarettes and talk to friends about how they almost got some last night. And what better pairing with that than my Brad-made Micheladas? Savory and spicy and beery, it allows the secondhand smoke to carry you off into your own memories of last night when you almost got some, but then her friend came by and told her about this other party and she must have misremembered her phone number when she gave it to you because the texts seem to go undelivered and the messages are green, even though I know I saw she had an iPhone. I don't know what happened. We seemed to hit it off.

Ji: That stupid idiot Brad couldn't be more terrible if he tried. Parking lot diapers? Missed connections? Is he writing a Craigslist personal ad? Look, brunch is all about being classy AF, and there's nothing classier than Hollandaise sauce- it's pretty much the crushed velvet cumberbun of morning meal sauces. As such, there is no meal exuding luxurious class more than EGGS BENEDICT. Which will it stop first: the zinging sting of Brad's Famous Michelada in your gullet, or your heart? Try this at Egg Plantation in Newhall, where you can have your EB with filet mignon medallions in lieu of Canadian Bacon, because OH YEAH, CANADIAN BACON KINDA SUCKS. 'murica.

LUNCH: Societe The Pupil IPA

Ji: Lunch is my least favorite meal. It's like a dress rehearsal for dinner, but in the middle of my day, and food comas just RUIN productivity. That being said, NACHOS. I cannot and simply will not say no to nachos. Rest of my day be damned; I'm eating a tectonically unsound mountain of tortilla chips with a sea of melted cheese, pico de gallo, guacamole, sour cream, carne asada, and refried beans because sure why not! Beer is the liquid hero your insides need... The nachos from Roberto's Cafe in Newhaoops, no wait- Mammoth Lakes will ruin/cure you in the best way possible. Ask for the FLOUR chips!



Joseph Isaac & Brad Kominek. Photo courtesy of a brewery not to be named

BK: I don't get why that stupid idiot Joseph thinks lunch sucks. I guess burgers are a pretty good lunch food. They have it all: greasy beef, bread, sauce, and sometimes some other shit. It's the perfect balance of delicious. Playground in downtown Santa Ana makes a really good off-menu burger. I remember one time in Vegas, I went to this one place that had a Wagyu patty and topped that with a large piece of foie gras that was pretty stupid good. My doctor insists that is probably the meal that helped give me gout that weekend. But how could that stupid idiot even know that?! I eat a lot of crap.

DINNER: El Segundo Brewing Co Broken Skull IPA (BECAUSE STONE COLD SAID SO)

BK: Usually by dinner, I've had three or four meals prior and I'm sick of run of the mill, pedestrian fare that other meals usually offer. I like to backless ballgown it up and do surf & turf! That said, the only way to go (unless you're a stupid idiot like Joseph) is Beef Wellington alongside a decadent Lobster Thermidor. The Thermington special at Frank's Roadside Food Stand in Wrightwood (well, Wrightwood adjacent) knows how to do it! See ya there with the lobster bib!

Ji: Wow, just wow. Pizza is the sum of all wisdom. It is both proletarian pleasure and bourgeois bounty. In the words of Aristotle, as paraphrased by Mark Twain, "THE ANSWER IS PIZZA, BRAD. YOU STUPID IDIOT." My favorite piece of pizza pie is from Vincenzo's Pizza in Newhall. No pizza, no life- KNOW pizza, know life... Also, BRAD HAS A PIZZA TATTOO!!!

FUTUREMEAL: MillerCoorsHighlandPark BanquetBonkers IPA Vape Cartridge

Ji: Right. In the distant future of 2022, all foodstuffs will be packaged in pill form. Each little meal buddy will encapsulate an entire day's nutritional value, utilizing nature's miracle food: PLANKTON. Obviously, this renders the food pyramid, diets, and this entire article useless, like some Neolithic caveman's fossilized farts. But have no fear, friends, because the oceans are full of plankton...

Wait- SOYLENT GREEN IS PEOPLE!!! PEOPLE!!!

BK: Wow, I can't believe how unbelievable Joseph's vision of the future is! So limited in scope. If you really take into account the boson Higgs and, like, string theories and shit, you should be able to really visualize it and know that all food will be DEHYDRATED! We will have rehydrators in every kitchen and every meal will taste as though it was moistened by chef Thomas Keller. I anticipate I will enjoy Ortolan resting atop a bed of beluga caviar fresh from my Kenmore High Speed Food and Furniture Rehydrator.

COVER STORY

L.A. BREWERS WIN BIG AT 2016 WORLD BEER CUP

Philadelphia, PA – Los Angeles County Brewers Guild breweries took home some highly-coveted hardware at the bi-annual World Beer Cup competition which took place in Philadelphia this month as part of the Craft Brewers Conference. L.A. Brewers took home a total of seven medals in addition to one of the biggest awards of the year, Champion Brewery & Brewmaster (Large Brewpub) for Long Beach's Beachwood BBQ & Brewing.

Beachwood's other wins included Gold for Mocha Machine (Coffee Beer), Silver for Kilgore (American-Style Stout), and Bronze for Udder Love (Sweet Stout/Cream Stout).

Two additional Gold medals were awarded to Eagle Rock Brewery and Three Weavers Brewing for Yearling (Belgian-Style Flanders) and Blood Junkie (Imperial Red Ale) respectively. The Eagle Rock win was a significant one for the L.A. brewing veterans who have helped pave the way for craft beer in Los Angeles. Newcomers Three Weavers delivered on high-expectations on their World Beer Cup debut with both Brewmaster Alexandra Nowell and brewer Chris Gonzales coming from their GABF award-winning tenure at Kinetic Brewing back in 2013.

Smog City Brewing took home Silver for their fan-favorite Sabre-Toothed Squirrel in the American-style Amber category, a nod which exemplifies Brewmaster Jonathan Porter's versatility and diverse portfolio. The Torrance brewery has gained national recognition for a multitude of styles in recent years including their flagship Groundwork Coffee Porter and Kumquat Saison to name just a couple.

The globally-recognized commercial beer competition is the largest of its kind and drew a record numbers of entries; 6,596 unique beers from 1,907 distinct breweries. With a record-number of entries comes a record number of judges. The judging panel included 253 judges representing 31 countries evaluating beers across 96 distinct beer styles. 75% of these judges were from outside the U.S.

"L.A. Brewers join the ranks of other California powerhouses including neighbors to the south in San Diego and Orange Counties," remarked L.A. County Brewers Guild President Rob Croxall of El Segundo Brewing. "The combined wins in the region further solidify that southern California remains one of the strongest brewing powerhouses in the country – if not the world – and it is rewarding to see L.A. included in that national recognition."

Article courtesy of Frances Lopez, Executive Director of the LA Brewers Guild.



Erick Garcia, Jeremy Raub and Andrew Korzun of Eagle Rock accept the Gold Medal. Photo credit: Daniel Drennon



Alexandra Nowell and Chris Gonzales of Three Weavers accept their Gold Medal. Photo credit Daniel Drennon

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SOUTHERN FUN IN THE SUMMER TIME!

O.C. BREWERS WIN BIG AT 2016 WORLD BEER CUP

Orange County may have entered the SoCal beer guild scene with a mere murmur in 2015, but ended the first half of 2016 with a mighty roar following the 2016 World Beer Cup in Philadelphia on May 6. Six members of the Orange County Brewers Guild collected an astounding 11 awards, making the OC just second overall in the most awards given to a California county (San Diego came in first with 14 wins).

Overall, more than 6,500 entries from over 55 countries entered in nearly 100 categories at the most prestigious beer competition in the world, the World Beer Cup.

The list of Orange County Brewers Guild winners are as follows:

Artifex Brewing Co. (1 award)
Silver in American-Style Imperial Stout - HoliDAVE

Bottle Logic Brewing (2 awards)
Silver in Baltic-Style Porter – Cobaltic Porter
Silver in Wood- and Barrel-Aged Strong Stout – Darkstar November

Bruery Terreux (1 award)
Silver in Belgian-Style Flanders Oud Bruin or Oud Red Ale – Oude Tart

Noble Ale Works (3 awards & World Champion)
World Beer Cup Champion Brewery and Brewmaster, Small Brewing Company
Gold in American-Style India Pale Ale – I Love It!
Silver in German-Style Sour Ale – Gosebusters
Bronze in Imperial India Pale Ale – Nobility

TAPS Fish House & Brewery-Brea (3 awards)
Silver in American-Style Dark Lager – El Moreno
Silver in International-Style Lager – Amend This!
Bronze in German-Style Schwarzbier – TAPS Schwarzbier

Tustin Brewing Co. (1 award)
Bronze in Coffee Beer – Portola Breakfast Stout

See <http://www.worldbeercup.org/winners/award-winners/> for a list of all 2016 World Beer Cup Winners.

Article courtesy of Fauna Shrago and the Orange County Brewers Guild.



David Huls, Kyle Manns and Jonathan Chiusano of TAPS. Photo credit Daniel Drennon

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PROFILE

GOING PRO IN LOS ANGELES

By Kevin Osborne

There are a few things that every new brewery owner says about the process of starting up. First, it can be very difficult to find a location. Second, it will cost twice as much as you think it will. And third, it will take twice as long as you plan for. I know these things. I thought I accounted for them; and yet the advice is starting to ring true in many ways.

When starting a brewery, all things move at a molecular pace barely discernible by the human intellect. Weekends quickly become your worst enemy, when contractors or engineers or the government conveniently shut down, and inexplicably tend to be unreachable on Fridays and Mondays as well. You may feel embarrassingly ignorant of how seemingly simple processes work, but then find out that the officials placed in charge of these operations know surprisingly less. I've had to quote LA city zoning code to LA city zoning officials who insisted that I needed a variance or a conditional use permit. I've spent countless hours at the planning department talking to three different experts who have three different opinions on whether we need a Change of Use or a Soils Report. Luckily we won all of these battles. If I could go back in time I'd probably hire a brewery consultant, but fortunately the majority of local brewery owners are some of the most awesome people in the world, and if you're a nice person they are generally open to sharing almost any information with you.

Our brewery, Cellador Ales, will make mixed-culture funky and sour beers, 100% fermented and aged in oak barrels. The name is a play on the pronunciation of "cellar door" which is commonly said to be the most beautiful phrase in the English language. I also like that it conjures images of cellaring, or aging, and has a rustic quality to it. And since we'll make mostly farmhouse ales, the association with farms is apropos.

We're rolling with the new "blendery" business model recently pioneered by The Rare Barrel, Casey Brewing and Blending, and Casa Agria, among others. We'll purchase unfermented beer (wort) from other breweries around town, and do fermentation, packaging, and distribution from our own warehouse in North Hills. This definitely helps eliminate certain start-up costs such as the brewhouse, but the extra price of oak barrels and storage space for aging probably make the funds needed about the same as a normal brewery. Plus, the federal and state agencies which regulate the alcohol industry (TTB and ABC respectively) treat blenderies the same as traditional breweries, so we still have the 6-8 month wait to get approved.

Because we're in the notoriously slow city of Los Angeles, we made the tough decision to submit our applications as a production only brewery, and add the tasting room at a later date. The ABC won't approve you to start brewing beer until the city gives their approval, and if you plan to start with a tasting room the city won't give it's blessing until your Conditional Use Permit is approved, which takes at least 10 months in the amazing City of Angels. But we plan to eventually have a tasting room, and in the mean time you'll be able to find our bottles at liquor stores and restaurants all around Southern California.

Yes, we'll be bottling almost everything right from the start. The market for kegs is extremely tough in my opinion, especially when you're slinging sixtels of sour barrel aged beer for hundreds of dollars. Bottle shops are much more amenable to clearing some shelf space and taking a chance on a new local brand, plus sour and funky beer lovers tend to want bottles which they can take home and share with a few friends. We'll also be iconoclasts by focusing on 375ml (12.7oz) bottles. 750s and 500s are extremely popular right now, but my philosophy is that I'd rather have 2 bottles for the same price (one to open now and one to age for a bit), as well as be able to open and finish a bottle by myself at home.

If you dream of opening a brewery, the best piece of advice that I can give is that nobody cares as much about your business as you do. Do extensive research on everything, and be prepared to make an educated argument to defend yourself. Also, write an amazing business plan. Make it informative, educational, and interesting. This can be your greatest tool for raising money. Don't be afraid to reach out to ask brewers for advice on any topic. The LA beer scene is still pretty young, and very close knit.

Am I worried about entering a potential bubble that could rupture at any moment? Not really. Especially considering that we plan to make less than 1,000 barrels in our first year (by comparison Stone brewed over 325,000 barrels in 2015). But I think it will get increasingly more difficult for mid-size production breweries that rely heavily on distributors. As I write this, a 30 barrel brewery in Southern California just filed bankruptcy and their assets are being auctioned online. All brewery owners take on a considerable amount of risk. Although to date, breweries have tended to be more successful than most startups. Wish us luck.

Kevin Edward Osborne is a homebrewer, soon to turn pro brewer with his own brewery project, Cellador Ales in North Hills, where he will be making 100% oak barrel-fermented mixed-fermentation American wild ales. Watch for releases on Instagram @Cellador_Ales.



Cellador Ales owners Kevin and Sara Osborne.

Photo credit: Andrew Eiden

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DFD ABOUT TOWN

THE MONTHLY ADVENTURES OF LA'S MOST INFAMOUS CRAFT BEER DRINKER

By Daniel Drennon

Yes. It's true. This monthly column is about where I go drinking every month. I really don't have much to offer about where someone else goes drinking.

Month of May drinking started strong with just, you know, a ho hum, a 3000-mile trip to Philly for the 2016 Craft Brewers Conference and the World Beer Cup Awards. Philly has a reputation as one of America's greatest drinking cities and it did not disappoint.

The people were welcoming to 16,000 brewers and industry peeps who invaded their fine city for a week (except for the Pizza Nazi at Lorenzo's on South Street who yells at you at 2 am if you don't happen to know that you can only get cheese slices after 10 pm). Their legendary cheesesteaks are overrated but that's a different article.

Favorite bars were the iconic Monk's Café (though impossible to get into when they hold brewery events), Jose Pistola's, Good Dog, BRU Craft & Wurst, and Bainbridge Barrel House. Favorite brewery (as apparently was everybody's since it was a revolving door of visiting brewers) was Tired Hands.

I also loved, loved, loved Voodoo Brewery in tiny Meadville, PA and Grist House in Pittsburgh! Great beer being brewed everywhere nowadays. I was almost about to rescind my mantra that California craft brewing is the best in the world and that there is not a close second...but then came the World Beer Cup awards. We started slow but

came on like a locomotive and ended up winning more medals than any other state or even country for that matter!!!

Beachwood BBQ & Brewing won Champion Large Brewpub & Brewmaster (in the world mind you) and Noble Aleworks won Champion Small Brewery (yes, in the world!). All told, our beloved LA and OC breweries combined for 18 medals (11 OC/7 LA) giving our quaint little metropolitan area the most medals in the world --- even including "America's Craft Beer City" to the south - San Diego.

So once and for all, let us now cease and desist with the whole "LA (and OC) were so late to the craft game." Those wasteland days are forever behind us now. Our brewers are as good as it gets in the whole damn world and they just proved it in Philadelphia. Way to take numbers and kick ass!

We're proud of you.



Noble and Beachwood bonding at Jose Pistola's in Philly



El Segundo and Mumford Brewing at BRU Craft & Wurst



Melvin Brewing, Ornery Beer, and Arizona Wilderness visit Tired Hands



Hanging with Ornery and The Full Pint at Manayunk Brewing

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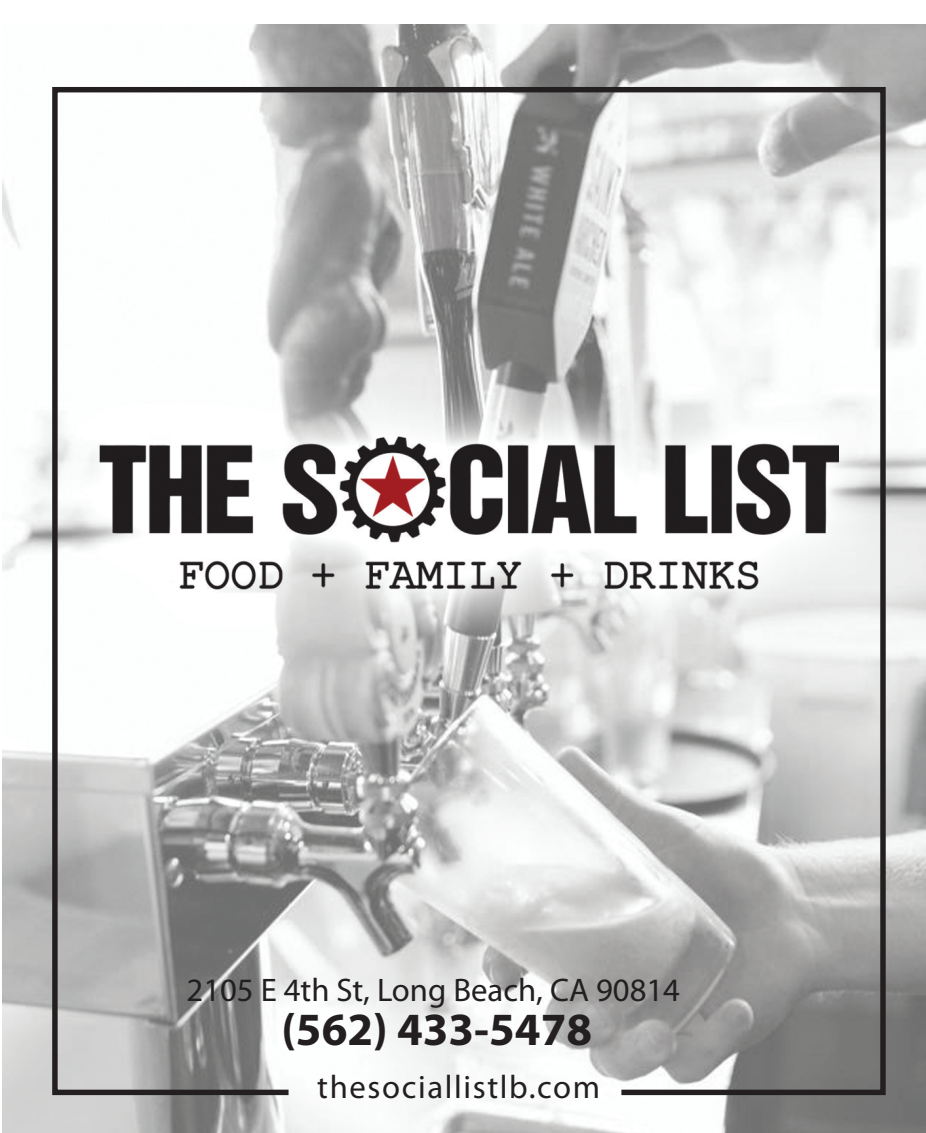
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FOOD PAIRINGS

LA CRAFT BEER AND ARTISAN CHEESE: LONG-STANDING COMPANIONS

By Andrea Machuca

Cheese and craft beer are as natural companions as wheat and dairy (and I would argue, just as fundamental); they share an array of affinities that span from the simple marriage of beer mac-and-cheese to funky, deep, and 'it's complicated' relationship of a farmhouse style ale and a creamy/earthy soft treats. Both are produced with a limited number of ingredients curated by the affineur and brewmaster, using techniques that are both varied and historic, to create a vast array of styles, each with its own unique flavors. Both depend on the inner-workings of tiny micro-organisms to achieve that final pour of beer or fresh cut of a wheel of cheese.

What gives these indulgences (read: necessities) their character, their composition, their (very) tasty flavors, and, most importantly, their perfectly paired personalities? Well, let's start with some basics. All cheeses have a certain percentage of butterfat content and salt; all beers have alcohol and carbonation (some highly carbonated, and some so subtle you wonder if it's there at all). These fundamental factors allow what's at work on the palate stand out when beer and cheese are coupled together. While the butter fat content in the cheese goes to work coating the tongue and giving off the perception of richness in the mouth, the salinity adds a dimension of umami that heightens flavor. Along comes the alcohol in beer to tantalize the palate and contrast the cheese's lavishness. Not only that, but the alcohol also cuts through fat, giving carbonation a chance to play a lively role - cleansing the palate, and reinvigorating the senses to start the process all over again.

Tips To Pairing

The first thing to consider when pairing beer and cheese is matching the intensities of the beer with the flavors of the cheese. While beer oxidizes and mellows in intensity as it matures, the flavors in cheese tend to become more robust, funkier and sharp when left out at room temperature. Beyond the fundamental interactions of harmonious tastes, flavors, and aromas of a specific beer and cheese, one can also discover contrasting factors which stand up to the boldness of some cheeses. For example, the pungent flavors of the washed rind cheese Epoisses are beautifully contrasted and highlighted by a *brettanomyces* saison, such as 'My First Rodeo' from Brouwerij West, bringing balance to the intense flavors of the cheese.

LA Craft Beer + Artisan Cheese Pairings

Pale Ale & Cheddar

Freshly hopped beers pair incredibly well with a vast range of cheddars both mild and intensely sharp. When pairing hop centric IPAs or Pale Ale' with cheddar, match the hop strength to the sharpness of the cheddar. From dank hop giants to subtle hop sessions, these beers bring out the mineral character, salinity and tanginess of a cheddar.

Example:

Phantom Carriage (Carson, CA)



Clothbound Cabot paired with Fog Island

Accouterments - Calabrese Salame + The Culinary Underground Duck Rillettes with pickled red onions

Fog Island (5.7%) + Clothbound Cabot Cheddar

Fog Island is Pale Ale generously dry hopped with 100% Mosaic which exude a spectrum of flavors - pine, citrus, blueberry, bubblegum and fresh herbs. This beer is highly drinkable, clean and refreshing. Subtle hop characteristics play well with the oceanic like salinity and sharpness of the clothbound cabot cheddar.

Saison & Soft Ripened Triple Cream Brie

Saisons are my go-to style when my taste buds need to be quenched by funky earthy farmhouse succulence. When this style is accompanied by a soft ripened cheese, the earthy flavors are harmonized and deepened, while the effervescence of the ale lifts the heavy, creamy texture of the cheese off of the palate, and elevating it to a rapturous experience. If you like farmhouse flavors, this is your jam (speaking of which - for some truly amazing results, try topping this cheese with fresh fig jam).

Example:

Brouwerij West (San Pedro, CA)



Dog Ate My Homework Blackberry Saison + Delice d'Argental

Dog ate My Homework - 7% ABV

Of the many go-to saisons in my arsenal, this is both one of my favorites and an apropos example for pairing. This beauty pours luminously ruby red, with pleasant acidity and crisp freshness. The soft ripened cheese Delice d'Argental, with an intense silken creamy texture and delicate, subtle earthiness, shines best enjoyed alongside this bubbly saison. Dog Ate My Homework Blackberry Saison provides a palatal balance to this unctuous decadently rich French cow's milk cheese, which is taken to another level during its production by enriching the milk with *crème fraiche*. On its finish, the acidity imparted by the saison cuts the butterfat content and allows one to take in this cheese without overloading the palate with its earthen notes.

Andrea Machuca is ardent lover of craft beer, beer blogger at www.eatdrinkandbehappy.net and executive chef of The Culinary Underground - a craft beer-focused and chef-driven supper club in Orange County. Andrea is also an avid lover of artisan cheese, craft beer and food pairings. Her perfect day would start at a local farmers market and end with an earthy saison.

SPOTLIGHT

MAGICAL LA DRINKING SPOTS

by Brenton Parks

There are some LA beer spots as entertaining as they are delicious (ski ball at Arts District or the horror theater at Phantom Carriage come to mind). This past Tuesday I added two new names to that list - The Duff Brewery and Hog's Head Pub, bars at Universal Studios Hollywood. These might be the most thematic and family friendly places to grab a drink in all of LA- and the specialty house beers make them worth visiting.

First visit was to the Duff Brewery in Springfield. The entry to Duff Gardens is flanked by the 'Seven Duffs'; Topsy, Queasy, Surly, Sleazy, Edgy, Dizzy and Remorseful. Pass through the gates to see the bar - comically large tanks of Duff, Duff Lite and Duff Dry (an Irish Stout) sit behind the taps. Similar to other breweries there is a food truck on hand - Bumblebee Man's Taco Truck. I grabbed a seat in the open garden area and ordered my beer. Naturally I had to go with Duff original.

For a beer that represents the worst of macro swill in the Simpsons universe, Duff was pretty damn decent. It pours light amber with a thick white head. The aroma has notes of corn and caramel, with some just perceptible earthy hops. The flavor matches the aroma with a prickly carbonation that leaves the palate dry and ready for more. It is crisp, drinkable, and overall pleasant. Definitely more body and flavor than the beers it parodies. I had no trouble putting away my 24oz pour and found that it paired rather nicely with my big pink donut from Lard Lad.

While the Duff Brewery was nice, I would recommend taking your beer for a walk and checking out the rest of what Springfield has to offer. The centerpiece is of course the ride (no beers allowed- D'oh), but for fans of the show there are plenty of visual gags to find in Springfield to keep you entertained. Plenty of great character references and merch pulled from favorite Simpsons episodes. The other classic Simpsons drinking establishment, Moe's Bar, is of course also worth a visit. Along with Duff beer they offer the classic Flaming Moe (though unlike in the show, this one is non-alcoholic), and a photo op with Barney, Moe's most committed patron.

After taking a break to let my blood sugar stabilize from the Lard Lad donut, I travelled over to the Wizarding World of Harry Potter. The land is a nearly perfect recreation of Hogswmeade from the Harry Potter books and movies. Even if you are not the biggest Potter fan yourself, the attention to detail is staggering. I could not help but marvel at some of the arrangements in the store windows (whoever thought to sell plastic wands for \$40 was truly a marketing wizard). But I was not there to just look around, I was there to drink. So over to Hog's Head Pub I went.

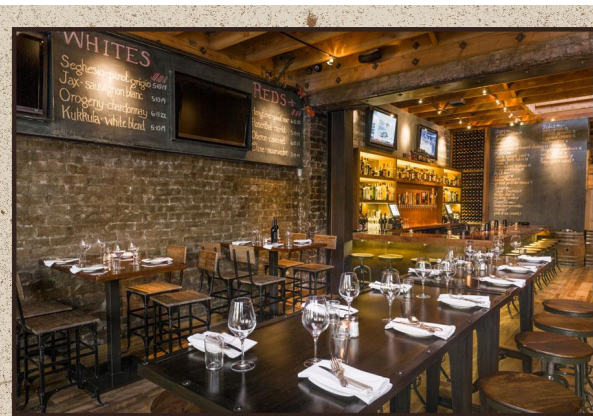
The pub captures the feel from the source material - a little dark and dingy with blocky wooden tables and benches. There are shrunken heads and numerous dusty bottles of who-knows-what behind the bar, along and an enormous mounted hogs head that adds a little magic. The pub has three specialty house beers, Dragon's Scale (Vienna lager), Hog's Head Brew (red Scotch ale) and Wizard's Brew (stout). In the mood for something a bit more bitter, I went with the Wizard's Brew.

This beer was black, nearly opaque with just a slight ruby highlight at the edges. A very attractive pour with a frothy tan head that stuck around as I enjoyed my beer. Smelled very nice with the roasted malts, coffee and chocolate that you might expect with a slight smoky intensity that added some complexity. The flavor had more dark chocolate than coffee, with that burnt bread crust smokiness still present. Full bodied, creamy, and well balanced- an overall respectable representation of the style.

The most famous 'beer' at the Hog's Head Pub is not really a beer at all - but rather a sugary concoction pulled directly from the books called butterbeer. I am not big on super sweet things so I did not expect to enjoy this much, but felt I had to try it. Chose the iced version myself, but it is available at beer temp or even hot. The butterbeer reminded me of melted Werther's Original candy - but it was not too cloying. I think iced was the right way to go, cutting down on the intense sugariness. I enjoyed the butterbeer much more than I expected to, I could even picture getting another one on a future visit.

Universal Studios has nailed the look and feel of The Simpsons and Harry Potter lands. With these custom brews, they have nailed the taste as well. I appreciate that they are unique to the parks and not just something off the shelf and rebranded. Additionally the great atmosphere enhances the enjoyment of these beverages. Are they locally made? Unfortunately not- The Duff Brewery is a brewery in name only- the beers are sourced from the Florida Beer Company in Cape Canaveral. Still, surrounded by giant yellow cartoon people and robed wizards, I can suspend my disbelief long enough to believe they were made right here in Springfield (or Hogswmeade, respectively).

While it's perhaps not worth admission for these spots alone, The Duff Brewery and Hog's Head Pub are required stops for any beer drinker visiting Universal Studios.



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