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Danny Karpinski, Garrett Carroll, Jon Cuthbert, Jerome De Leon, and Juan Carrillo

Photo Credit: Matthew Garcia @MomentsinBeer

BLOOD, SWEAT, AND BEERS

by Daniel Drennon

Way back in 2013, Beer Paper's first year, Aaron Carroll wrote about three young homebrewers who were raising eyebrows with the critical acclaim they were garnering with their beers. Inspired by

the positive response, they had set their sights on opening their own brewery. Garrett Carroll, Jon Cuthbert and Jerome De Leon were joined by two other close pals, Juan Carrillo and Danny Karpinski, and the five

opened Ambitious Ales in the Bixby Knolls neighborhood in Long Beach six years later.

DRENNON: When, where and how did you meet?

AMBITIOUS: We grew up in Orange County and

knew each other during our high school years, but really didn't become close until after we graduated. We were connected one way or another through playing music, going to shows, and playing soccer together. We all went

to the Oregon Brewers Festival (OBF) in 2011 and 2012 and that's what really sparked our love and obsession for craft beer.

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

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WITH MATT BRYNILDSON AND DAVID WALKER

FOR THE SALES AND MARKETING OF BEER, DISTILLERS OF ALL BEVERAGES, AND THE IMPORTATION OF BEER INTO THE UNITED STATES, THE BEER AND SPIRITS INDUSTRIES ASSOCIATION (BSA) HAS ESTABLISHED A LEGISLATIVE AND POLICY ADVISORY BOARD (LPA) TO ADVISE THE BSA ON LEGISLATIVE AND POLICY MATTERS AFFECTING THE BEER AND SPIRITS INDUSTRIES. THE LPA IS COMPOSED OF REPRESENTATIVES FROM THE BEER AND SPIRITS INDUSTRIES AND IS CHaired BY MATT BRYNILDSON, CEO OF FIRESTONE WALKER. THE LPA'S MISSION IS TO ADVISE THE BSA ON LEGISLATIVE AND POLICY MATTERS AFFECTING THE BEER AND SPIRITS INDUSTRIES. THE LPA'S REPORTS AND RECOMMENDATIONS ARE SUBJECT TO THE BSA'S REVIEW AND APPROVAL. THE LPA'S REPORTS AND RECOMMENDATIONS ARE SUBJECT TO THE BSA'S REVIEW AND APPROVAL. THE LPA'S REPORTS AND RECOMMENDATIONS ARE SUBJECT TO THE BSA'S REVIEW AND APPROVAL.

10 QUESTIONS

CRAFTING CROWNS: BUILDING A BLACK-OWNED CRAFT BEER BRAND

by Daniel Drennon

One of the most frequent questions I get from beer fans and readers is, “What’s the deal with Crowns & Hops?” so I just went straight to the sources, co-founders Teo Hunter and Beny Ashburn.

How, when and where did you say to yourself, “YO... I need to own a brewery”?

Owning a brewery wasn’t something that we immediately arrived at. We didn’t realize that the disparity between White and Black owned breweries was so great when we started sharing the love of craft beer with our community. Once we realized that we could combine our activism with our entrepreneurial ambitions, we came to realize that opening our own brewery was the only way forward. In addition to driving more diversity and inclusion in craft beer, becoming the case study for accomplishing racial equity in the industry became our updated mission.

Why Inglewood?

Inglewood is and always has been an integral part of Black and Brown culture in Southern California. It’s also the city I (Teo Hunter) was born in. Although some may have other agendas for changing/gentrifying and ignoring this prominent aspect of Inglewood as it continues to

develop, we feel that this rich diverse culture is worth preserving, exalting and showcasing. It’s time for this community to have a brewpub that authentically feels like the community that is prominent here. We’re excited for the world to have an opportunity to experience the scope of Black and Brown culture through our lens when Crowns Inglewood opens.

Who has inspired you along your journey?

We’ve been inspired by several entrepreneurs in and around the craft beer industry. The most inspirational has been the Black and Brown community that has not been able to experience their own culture in the craft beer industry. We get reminded daily in person and through social media. Whether standing in the grocery store line, at the Post Office, through our social media, the people remind us that what we are doing is extremely important to them and how proud they are of us. This always reminds us that Crowns & Hops is much bigger than beer. It’s about community and creating safe spaces for the unseen.

This all started with Black People Love Beer and Dope and Dank. Explain the origins please.

“Black People Love Beer” was our initial



Beny Ashburn and Teo Hunter, co-founders of Crowns and Hops and the 8 Trill Initiative nonprofit

Photo Credit: Christopher Terry



Kane Christensen, Beny Ashburn, Teo Hunter, Sterling Steffen at Trademark
Photo Credit: Mark Smolyar

social media handle and the catalyst for a conversation around the lack of diversity in the craft beer industry. We felt it was important to lead with a polarizing statement that got right to the point of what we wanted to discuss. Shortly after the creation of BPLB (which also shares a name with our flagship hazy IPA) we created Dope & Dank, a lifestyle brand focused on bridging dope culture with the dank world of craft beer. After hosting several events around the country and across the pond in the UK, we realized that we needed to have equity in the industry we were influencing.

Where is your beer being brewed currently while you navigate the painful permit process?

We have two facilities that we contract out of to accommodate our distribution needs. One facility in Northern California and another here in So Cal. Our goal is to always ensure that the community gets Crowns & Hops recipes executed and delivered as close to the source as possible.

Who comes up with the recipes?

I (Teo Hunter) design the recipes for Crowns & Hops. Like many recipe developers in this industry, I connect

which other brewers and friends in the industry for insight and inspiration. Ultimately, we’re producing what I want to drink. From a well-balanced hazy IPA, to a low acidic fruited tart ale to a 6% stout with adjuncts, the recipe has to be something that I’d like to drink more than one pint of at a sitting. I do my best to focus on core beer styles versus chasing trends. As people discover craft beer through Crowns, we want them to have as solid of an understanding of the categories as possible. Solid IPA’s, Lagers, Tart Ales and Stouts is the goal. We are always striving to improve with every batch.

Who does your can art?

We have a few artists that we work with to execute the Crowns & Hops packaging look and feel. Matt Taylor from Varnish Studio, our Grammy Award winning designer, is responsible for pulling all of the pieces together. We feel it’s important to have that DOPE-factor in our can designs so the community sees our love for our culture through our products. We’ve also worked with several painters and illustrators to add that element of dopeness that only comes from true creativity.



Beny Ashburn, Rob Tod from Allagash, and Teo Hunter
Photo Credit: Christopher Terry

What are you excited about in 2023?

We're relaunching the 8 Trill Initiative that we created in 2020 to promote racial equity in craft beer. 8 Trill is now an official 501c3 nonprofit and we're excited to build the 8 Trill Fund again so that we can issue grants to Black entrepreneurs in and around the craft beer industry. We're also focused on changing the narrative around the lack of Black owned breweries into a goal. Instead of emphasizing the disparity of less than 1% Black owned breweries in the US, we are now focusing on creating 13% Black owned breweries which is the percentage of Black people that live in America. All collaborations that we do moving forward will fall under the 8 Trillion Allies Collaboration series to where proceeds from the beer sales will go directly to the 8 Trill Fund. We have three collabs dropping in February starting with our Allagash collaboration, "CUR-8" which blends 8 Trill Pils and Curieux recipes, followed by collaborations with HenHouse Brewing in Santa Rosa and Trademark Brewing in Long Beach.

And the trillion dollar final question, when is Crowns & Hops gonna open?

In 2023. (Big smile)



Cur8 - Canning Run-9
Photo Credit: Christopher Terry

Add another SKULL to the pile!

 Three beer cans are displayed against a dark background with a cracked glass effect. From left to right: a white can with a blue label for 'Steve Austin's Broken Skull American Lager', a black can for 'Broken Skull Double IPA', and a gold can for 'Broken Skull IPA'. All cans feature a skull logo at the bottom.

Broken Skull Double IPA launching in February for a limited time!

TO LIVE AND DRINK IN LA

GOD SAVE THE CASK! TWO BREWERIES KEEPING IT REAL (ALE)

by Tomm Carroll



Real Ale at MacLeod's
Photo Credit: Tomm Carroll



Real Ales at the former Yorkshire Square
Photo Credit: Tomm Carroll

CASK'S NOT DEAD.

What was once the name of a Los Angeles Brewers Guild-sponsored Real Ale festival at a local brewery has now become a rallying cry of sorts for two cask-focused LA breweries — MacLeod Ales Brewing and the (formerly named) Yorkshire Square Brewery — that have managed to survive among a spate of year-end closings by their fellow Guild-member beer-makers (with more, unfortunately, expected to follow in this new year).

In the final days of 2022, we lamentably lost DTLA's Mumford Brewing, Redondo Beach's King Harbor Brewing (all three locations), North Hills' Cellador Ales (although a rebirth in a new location seems to be in the works), and perhaps the hardest-hitting of all, Torrance's Strand Brewing, one of the original breweries to launch during LA's craft beer renaissance in 2009.

The irony of cask-conditioned ale proponents like Van Nuys-based MacLeod's (with a taproom/restaurant in Highland Park) and Torrance's now Project Barley Square enduring is that even in the UK, where Real Ale remains a historic, time-honored tradition in pubs, cask ale is waning with beer drinkers, particularly the younger generations. But LA cask fans (count this writer among them) couldn't be luckier. Or more relieved.

But how did they do it? Each brewery chose a different method to keep the taps pouring and the hand pumps pulling. MacLeod's cut back, stripped down, and is building up again slowly. Yorkshire

sold to a fellow South Bay craft brewery with a love for Real Ale: Lomita's Project Barley Brewery (hence the name change). Following are their stories.

MACLEOD ALES BACK FROM THE BRINK

"It all feels so Monty Python-esque," explained Jennifer Febre Boase, co-owner of MacLeod Ales with her husband, bonafide Scotsman Alastair Boase, to Beer Paper in mid-January. "I totally feel like MacLeod's is the Black Knight [from *Monty Python and the Holy Grail*], with all his arms and legs being cut off, but he's still not giving up. We're not dead yet."

But just a few months ago, the fate of the eight-year-old brewery in Van Nuys, which had recently launched a second location in the former home of Maximiliano's in Highland Park, looked as doubtful as that limb-losing warrior in the movie.

In mid-November, the LA beer community was shocked, to say the least, when it learned of what was to be the imminent closure of both facilities — like, in less than a week.

What was initially a private e-mail sent to the LA Brewers Guild and its members explaining the brewery's dire situation somehow got leaked to, and published by *thefullpint.com* website, apparently to the surprise of the Boases. Suddenly, the proverbial beer was out of the tap, as MacLeod's began clarifying things on its social media feeds. Highland



MacLeod's Alastair Boase and Jennifer Febre Boase with the author

Photo Credit: "some punter at the bar"



MacLeod's brewer Stephen Reeves

Photo Courtesy of MacLeod's

Park was to close immediately, and Van Nuys to remain open for cask, keg and canned-beer-to-go only, while supplies lasts, but no food.

Of course, beer fans and the MacLeod faithful instantly started flocking to the brewery (count this writer among them), fearing the possibility that if they didn't, they might have already drunk their last imperial pint of The King's Taxes Scottish Export Ale on cask, or Deal with the Devil IPA from the keg, or picked up their last six pack of Van Ice Light Lager.

"There were a few initial bursts of people coming in then, but honestly, it wasn't long-lasting, and it's nowhere near close to where it was," Jennifer said. "Also, my email that went out got passed around so much that people got confused. There's still a few people who say, 'Oh, I thought you guys closed,' or 'Oh, is this your last weekend?' There remains an impression out there that we're closed. So that may have helped get a little spurt of business, but it also may be hurting us now — it's hard to know."

But rest assured, both MacLeod locations are now

open, with a vastly reduced staff. "It's amazing what you can do with a skeleton crew," the laconic Alastair commented. This includes both facilities' kitchens (albeit with limited menus — basically their famous pizzas) and, perhaps most importantly, the brewery, and brewer Stephen Reeves, in Van Nuys.

Speaking of which, there's the question that just had to be asked: Amid the cost-cutting measures in this building-back phase, and given the more labor-intensive nature of producing cask-conditioned ale, which is generally less in-demand among consumers, would MacLeod's ultimately consider abandoning it? "Never!" exclaimed Jennifer. "We wouldn't ever think about getting rid of the cask! We love the cask. We're proud of it and just as attached to it as anybody else making it. Sure, it's a little more work, but nothing we can't or don't want to handle."

Growing wistful, she added, "You know, I always get a little sad when I see our six beer engines here in Van Nuys, but only three cask beers on. I'd love to see all the engines full, but it's the reality we have right now — we just had a major disaster and put a

halt on all operations. So we don't have everything how we would want it to be in terms of having six cask ales here and four at Highland Park.

MacLeod's Ails — and Recovery

About that "major disaster," here is Jennifer's recap of the situation, in her own words (edited for clarity and length):

"We'd been working for a long time on expanding to a second location in Highland Park that required a little bit of a build-out. It also required an upgrade in brewing equipment at Van Nuys. And like most projects, both took longer and were more expensive than expected. And once you make a commitment to something, you have to see it through; you don't really have a choice. Just take your lumps and plow ahead.

"I knew that the money was getting tight through the summer, but I really had hopes. Originally, we were supposed to open that second location in spring, but instead it wasn't until September, right after Labor Day, which is typically when things really slow down, before starting to build up again. But I still felt that if we could open and then just hit the ground running, keep bringing in revenue, then we could start to catch up and things would be fine. But nature and the economy had different plans.

"October sales were lower than what I expected from previous years, and I was thinking, 'Oh, this is a little problematic.' Also, Highland Park was not performing anywhere near what I was hoping. October and early November were just an absolute disaster. It was just like one of those tsunami videos where the ocean just disappears for two miles, and you're like, 'Where did all the customers go?' I think they were all home sick or spending their money on gas or fearing inflation. All that stuff adds up and we just got hit really hard.

"Plus we were building up our staff in order to handle what we thought was going to be two busy locations. Our payroll had absolutely ballooned. But I finally came to that moment when I realized,

(GOD SAVE THE CASK! continued on page 8)

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(GOD SAVE THE CASK! continued)

‘I do not have enough money for one more payroll, and no ability to get that money.’ The only option is to not schedule people for work that we cannot pay them for. So we just hit that wall and had to lay everybody off.

“My son Ben immediately said, ‘We have beer and cans; let me go in there and at least pour beer and just keep pouring until we can’t pour beer anymore. At least get some money coming in.’ So he did that, with his buddy Kip. For the first Monday and Tuesday they poured beer and then by Wednesday, even though everyone was technically laid off, my kitchen manager was like, ‘There’s dough and cheese in the fridge,’ and he was willing to come in and make pizzas for us as a one-man show. He did that for a while and then we needed one more person in the kitchen. And then two or three more bartenders, and then things began to look somewhat normal.

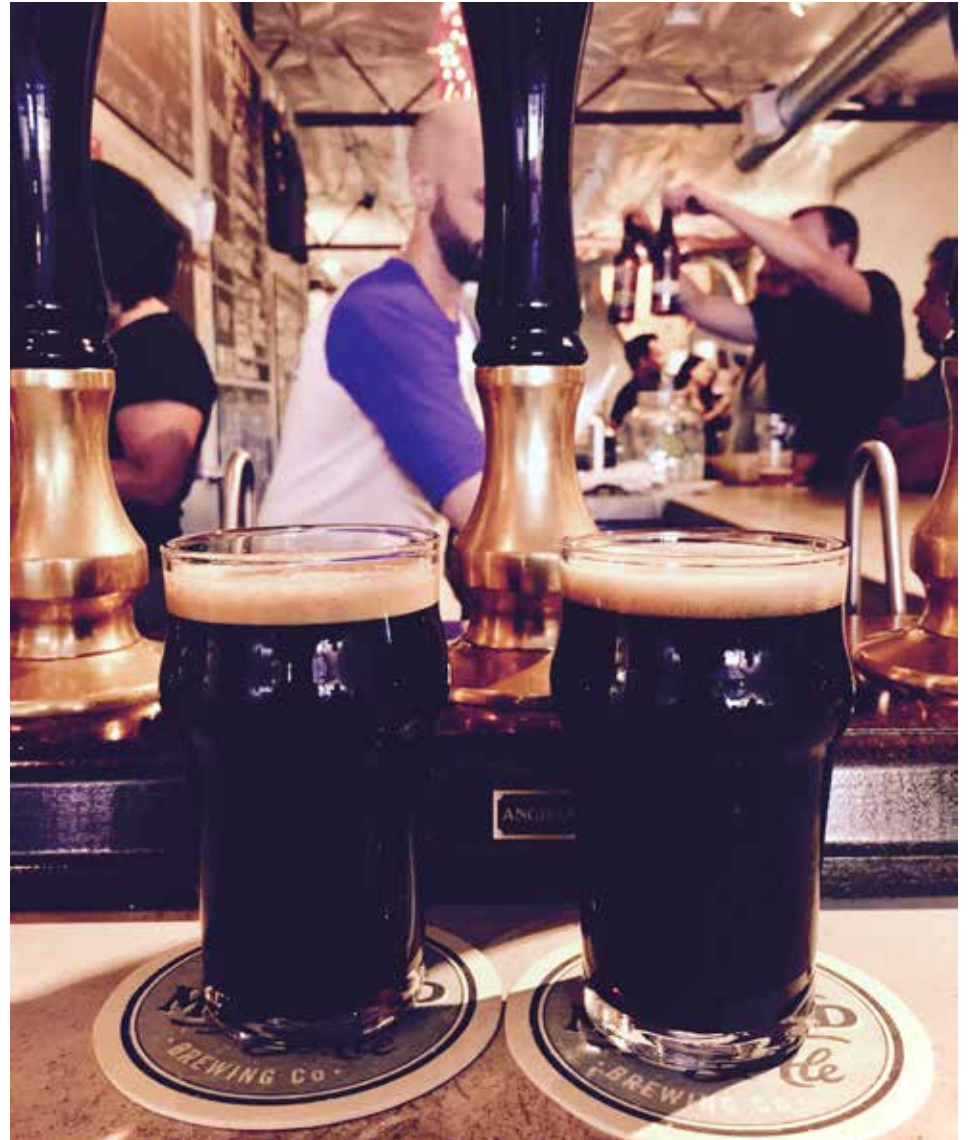
“Now our brewer Stephen is back, and an assistant brewer. Quite a few of our laid-off employees are asking to be put back on the schedule. Most of the kitchen staff in Highland Park, which we had shut down for a month, were on board to come back — the dishwashers, the line cooks... We do

have a dedicated core; God bless them.

“We’ve obviously drastically cut down our staff. Everybody’s figured out how much work they can actually do by themselves. We absolutely had to learn to think differently, to pivot. Alastair definitely has been putting more time in onsite, making sure everything’s going well, making sure the reopening is done properly. I’ve been spending some time behind the bar, which I never do. But on occasion, we were all busing tables or pulling pints. Everyone’s just doing what has to be done because there are a lot of gaps right now.

“The bottom line is that this is all a group effort. It’s not like my and Alastair’s brewery that we’re bestowing on the community. It is like a community project. We’re all doing this together. We all have our part in this incredible pub that we all love, and we all have to do our part to keep it going. And that means patronage.

“You can’t nag people to death to get them to come in. That’s their responsibility if they want us to stay around. If there are people who love and rely on it, there’s one way to keep it going. And that’s coming here. That’s how people can help: Eat and drink out more often.”



A pair of proper pints of Real Ale at MacLeod’s, circa 2015
Photo Credit: Tomm Carroll

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* * *

Still, Jennifer remains cautiously optimistic about MacLeod's rebirth. "We're like a phoenix rising from the ashes," she said. "But we're just a little phoenix chick, or maybe even a phoenix egg; we're not really sure if that phoenix is gonna emerge."

Either way, "Phoenix" would be a great name for MacLeod's next cask ale. And in keeping with the mythology, it should be a smoky beer.

PROJECT YORKSHIRE SALE

"Honestly, they brought cask ale to the South Bay five and a half years ago. Prior to that, there was really nothing here in that lane. And we loved it." So said Mike Copley, back then a Real Ale fan and member of the Strand Brewers, the local homebrewers club, talking about Yorkshire Square Brewery, which opened in Torrance in 2017. The "they" is brewpublican Gary Croft and his brewmaster C. Andy Black, the latter of whom was also the original brewer at MacLeod's Ales in Van Nuys (see accompanying story).

As some *Beer Paper* readers may not know, because it was a quiet and essentially seamless transition late last year, Yorkshire Square (named for a cubic fermentation vessel that originated in the North of England) became Project Barley



Yorkshire Square's former owner Gary Croft Photo Credit Tomm Carroll

Square Brewery when ownership was transferred to Project Barley Brewing of Lomita (which also runs a taproom on the Redondo Beach waterfront) on December 1.

Signage is beginning to change, new t-shirts have been created, and more live music has been added to the schedule, but basically things look, feel and even taste basically the



Brewers Mike and Stephen Copley Photo Courtesy of Project Barley Brewing

same — and that's just how Gary, a Yorkshireman hailing from Leeds, wanted the changeover to be. After all, he put a lot of thought, time, and effort, not to mention money, into his dream of opening a brewery to replicate the pubs, and the beers, he grew up enjoying.

As he explained in his backstory to *Beer Paper* in a mid-January interview, along with Mike and Project Barley owner Brenton Reger, "Before we opened this place, Andy and I sat down to discuss what we wanted to accomplish with it. Initially, we wanted to produce cask ale that would be as authentic as possible to the North of England. [This was an obvious decision as that was Gary's old stomping/drinking ground, and right in Andy's brew/wheelhouse as his brewer internship was at Rooster's Brewery in North Yorkshire.] I think we succeeded in making an authentic Bitter, Mild, Pale Ale and Stout as our core lineup.

"The second thing we tried to do was create a pub-like atmosphere, where you could belly up to the bar, stand there and have a pint or several session ales and right the world's wrongs," Gary continued. "Things did get a bit football-oriented as well, with Leeds United and the LA Galaxy, but that was fine, too. For me, it was quite authentic. And third, and the most difficult, was to create a menu of authentically British pub food — things like Chicken Tikka Masala,

Bangers and Mash, Fish and Chips — but done right — made from scratch. And I think we accomplished that as well."

Mike and his son Stephen, also a homebrewer, began brewing for Yorkshire after Andy moved to the East Coast with his family a few years ago, and a series of replacement brewers didn't quite work out. "As things got difficult, it only made sense to help out," Mike explained. "We could brew and brewing needed to be done, so we started [as Yorkshire's brewers]. For close to two years now, I think any beer anyone has had here was ours."

While the Copleys brewed many of the recipes for Andy's original cask ales, such as Early Doors Pub Bitter, At Last the 1948 Mild, and Wuthering Stout, they also created their own beers (sometimes in consultation with Yorkshire's original brewer, who maintained an interest in the brewery), like Dirty Leeds Proper Brown Ale, Jubilee Ale (for Queen Elizabeth's Platinum Jubilee last June), and Three Lions Pale/Red Mild (for the recent World Cup championship). Local Real Ale fans enjoyed the faithfulness to the classic styles (count this writer among them).

But after Andy moved away, followed in less than a year by the outbreak of the COVID pandemic and the lengthy

(GOD SAVE THE CASK!
continued on page 10)



Project Barley Square's Brenton Reger Photo Courtesy of Project Barley Brewing

GOD SAVE THE CASK(NEW LYRICS BY TOMM CARROLL,
WITH APOLOGIES TO THE SEX PISTOLS)

God save the cask
A formidable task
For right here in LA
Unlike the UK

God save the cask
That ain't so much to ask
Is there no future
For Real Ale drinking?

Don't be told that cask beer is too warm
And don't be told that cask beer is flat

There's no truth in
No truth in
No truth in all that

God save Real Ale
We need it, man
We love Real Ale
In pints...

God save Real Ale
'Cause all beer was like this
Way back in the day
Before there Wassail

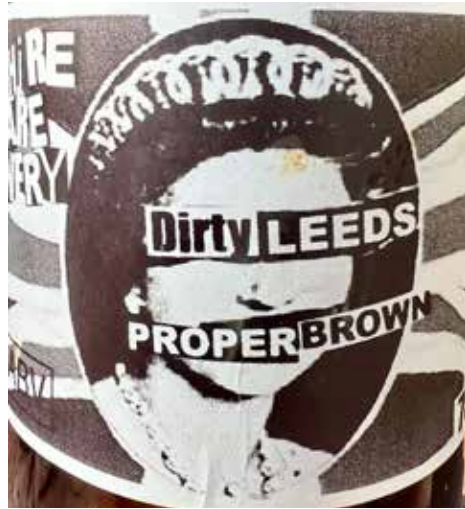
This is beer's history
This was how it was made
Before there's CO2;
Self-carbonated

And before stainless steel
It was conditioned
By the yeast right
In the firkin
Kept at cellar
Temp 13 Celsius
That's the history
Beer history

God save Real Ale
We need it, man
We love Real Ale
In pints...

God save the cask
We love it, man
Is there no future
For Real Ale drinking?

Beer history
Beer history
Beer history for you
Beer history
Beer history
Beer history for me
Beer history
Beer history
Beer history for us
Beer history, beer history for all...

**(GOD SAVE THE CASK! continued)**

shutdown of breweries (Cask ale, Yorkshire's forte, cannot be packaged to go; it must be drunk at the pub), Gary was left with debt, diminished patronage, and many questions: "What do we do? Where do we go? How do we make this work?" He was approaching retirement age, and had no succession plan, as neither of his sons was interested in running the brewery.

"But I knew that Mike and Stephen were looking to move on, and they were brewing beer for us at that point — and brewing it well," Gary said. "And I thought, if there's anybody I would want to be involved, it would be people who care about the beer. And the Copleys care about the beer. So that's when we started having conversations about it."

About the same time, Mike had similar thoughts: "We were brewing for Yorkshire, but we didn't have a stake in it. And we wanted to go, but we recognized that Gary wanted to move on. But the problem was, it's a big business and we're brewers and musicians [the Copleys moonlight as a duo called the Old Ale Boys, performing English and Irish drinking songs], not businessmen or restaurateurs. So we began bouncing ideas around."

Barley Forged

Enter Project Barley — literally. The Lomita craft brewery was upgrading its brewing system last fall, and it was taking much longer than originally anticipated, causing Brent to fear that they would run out of beer. So he started talking to local breweries to do some contract brewing for Project Barley. "The Copleys came in for trivia night and music night often, and we started talking to them about this," he explained. "So we got some quotes from Gary through Michael and thought that this made the most sense.

We said, 'Let's come over and brew together and show you how we like our stuff done.'"

The contract brewing at Yorkshire begat constant communication between the Copleys and Project Barley, and a relationship developed. "Michael and Stephen came down to our tasting room in Redondo, and said, 'We have an opportunity [to buy Yorkshire Square]. Talk us through it, because we want to make sure that we understand everything.' And so over many beers, I just talked through it all and kind of started them down a path. I've already run down that road, and told them, 'This is what you can expect. This is what's good, this is what's bad.' And maybe a month later..."

"...Yeah, we were looking for partners," Mike interjected, "and we're talking to you guys, and I suddenly said, 'Why don't we just do it with Project Barley?'"

**"WE SUCCEEDED IN
MAKING AN AUTHENTIC
BITTER, MILD, PALE
ALE AND STOUT AS
OUR CORE LINEUP."**

"Very quickly, we said, 'Hey, this could work,'" added Brent. "We're already brewing beer together. We're already sharing supplies and stuff since we were contract brewing. Michael and Steven also asked if cask ale was important to us. And both Rives [Borland, Project Barley brewer and partner] and I responded, 'Well, yeah, that was important; that's why we like going to Yorkshire Square.' And they said, 'Whew! Okay, good — because that's very important to us too.' And it was important to Gary in making his decision as well, because

he was completely on board [with new owners who would continue brewing cask]."

He clarified, "We are committed to the cask, but also see an opportunity to attract patrons that aren't necessarily into cask ale, and prefer IPAs and lagers, the beer the mass population wants to drink."

"Plus, Michael and Stephen love music, and Rives and I are both totally into music," Brent continued. "This all seems to make sense." Brent fronts a band called Barley, with a big following in the South Bay, and both the Lomita and Redondo Project Barleys are almost always featuring live music. Project Barley Square now features live music on Fridays, Saturdays and Sundays, and has just started Open Mic Night on Thursdays. The brewpub is going to start opening Mondays and Tuesdays soon. The kitchen menu has been expanded as well to appeal to appetites looking for more than just authentic British pub food.

Also, the venue aims to revive the annual festivals that its predecessor put on before COVID made those events unfeasible: Now't But Stout in the spring, and the aforementioned Cask's Not Dead in the fall (the logo for which now adorns the back of the new Project Barley Square T-shirt).

"It took a little while to figure out how to pull this transition together, but pull it together we did," concludes a satisfied Gary. "I think it's time for another chapter. So I'm very happy with these guys being here."

Tomm Carroll is a beer writer / judge / educator / historian / collector / traveler / drinker (not always in that order). He can be reached at beerscribe@earthlink.net.



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COVER STORY

BLOOD, SWEAT, AND BEERS

by Daniel Drennon



Danny Karpinski, Garrett Carroll, Jon Cuthbert, Jerome De Leon, and Juan Carrillo

All Photos Credit: Matthew Garcia @MomentsinBeer

Way back in 2013, Beer Paper's first year, Aaron Carroll wrote about three young homebrewers who were raising eyebrows with the critical acclaim they were garnering with their beers. Inspired by the positive response, they had set their sights on opening their own brewery. Garrett Carroll, Jon Cuthbert and Jerome De Leon were joined by two other close pals, Juan Carrillo and Danny Karpinski, and the five opened Ambitious Ales in the Bixby Knolls neighborhood in Long Beach a mere six years later.

DRENNON: *When, where and how did you meet?*

AMBITIOUS: We grew up in Orange County and knew each other during our high school years, but really didn't become close until after we graduated. We were connected one way or another through playing music, going to shows, and playing soccer together. We all went to the Oregon Brewers Festival (OBF) in 2011 and 2012 and that's what really sparked our love and obsession for craft beer.

DRENNON: *When did you start home brewing?*

After our first 2011 OBF experience in Portland, home brewing became an obsession. We usually brewed late at night because of our day jobs. Our incredible support system of close friends and family presented us with many opportunities to grow in different ways. Anytime someone was getting married, graduating or having a reason to celebrate became a chance for us to brew multiple batches for their event.

DRENNON: *How long was it before you thought you could go pro? How difficult was that transition and tell us about the learning curve to get there?*

AMBITIOUS: It's been the same five of us who started this journey in 2011. People advised us not to go into business with friends and family. However, we've been really fortunate to have gone into business as best friends and the process has only strengthened our friendship. It's not all rainbows and butterflies, but it has been a great experience to be creating a product we love with people we love.

After four years of consistent home brewing, countless hours of "market

research" (drinking at other breweries) and drafting up a business plan, we felt we had the pieces to make it work except for one big thing - capital. No bank would give us a chance at a loan because we had zero assets. There were some tough months where we thought we wouldn't make it but that all changed once we secured our location in Bixby Knolls. It took almost two years to reach our financial goal of just getting started.

After we raised capital to open up the brewery, it took us a year and a half to finally open. We did over 95% of the buildout out of necessity. We even had to look at a Kiva loan and credit cards just to complete our buildout. The road to opening the brewery, especially during the buildout, was really full of blood, sweat and beers.

DRENNON: *Were there breweries, brewers or even beers that inspired you along the way?*

AMBITIOUS: Absolutely. First time at OBF, Maui Brewing Coconut Porter blew our minds. Saison Dupont was always a favorite. Locally, we were



Garrett Carroll



Garrett Carroll and Jon Cuthbert

inspired by all the beers that Evan, Brad and Matt were brewing at Noble.

DRENNON: *What were your biggest challenges, highlights, and lowlights in your first four years.*

AMBITIOUS: Winning medals at GABF and CCBA in our first year was incredible and provided unexpected highlights for us. Navigating through the pandemic has been our biggest challenge. We also think any company will face challenges and growing pains as they expand their team. We're slowly growing our front of house and can't imagine life without them now.

DRENNON: *Between the five of you, how do you split up your roles in operations?*

AMBITIOUS: We all came from very different backgrounds ranging from contracting, hospitality, warehouse operations, social enterprise, design and the music industry that have really helped us build the team we have today. We have our strengths and weaknesses and can really lean on each other to excel in all of our departments.

DRENNON: *Is recipe development a collaboration between the three of you?*

AMBITIOUS: Yes, we typically talk about beers we enjoy whether its classic styles or modern styles and figure out the best way to make it our way. The past two years have been a really fun time to explore hops and we have found a love for New Zealand. The profiles that we derive from those varietals bring something fun, new and inventive to what we do.

DRENNON: *Speaking of collaboration, do seek out collaborations with other breweries?*

AMBITIOUS: We do! We are constantly inspired by the amazing brewers that we are surrounded by. It's always a fun process to get the minds together and see each other's processes. There is always something to learn and new friendships to form!

DRENNON: *Seems obvious but how did you settle on Ambitious Ales for your name?*

AMBITIOUS: After our late-night homebrewing sessions, we usually ended up at Harbor House Cafe in Sunset Beach. We felt "ambitious" by brewing late into the night and going to work early next morning. It also represented our approach to doing weird, non-traditional things like adding strawberries, lavender and chamomile into a carboy or a whole box of Cinnamon Toast Crunch during a mash. The word "ambitious" resonated with us. Having that perspective can be applied in as many little or big things in everyday life.

DRENNON: *How did you find your Bixby Knolls location and how arduous was the permit process?*

AMBITIOUS: We searched all throughout Orange County at first - La Palma, Anaheim, Cypress, and Buena Park. We eventually got connected to a commercial broker working in Long Beach through mutual friends and that's how we landed in Bixby.

DRENNON: *Your bright and airy tasting room is one of my favorites. Tell me about the design.*

AMBITIOUS: We set out to build a tasting room that was going to be as special to the community and our customers as it is for us. One of the best things to see is people choosing our brewery as a place to celebrate and experience special moments in their life: first dates, proposals, weddings, baby showers, anniversaries, and birthday celebrations. This is another

way we measure success and how we would like to continue being part of our community.

DRENNON: *Do you have flagship beers and how you decide which styles to put on tap and in cans?*

AMBITIOUS: We never had a plan to create flagship beers, but we discovered along the way some fan favorites so we really dove into that and decided to try and keep them around as much as possible.

The four main "flagships" are:

Central Perk - Coffee Blonde with Guatemalan Coffee roasted by Rose Park Roasters and Madagascar Vanilla 5% ABV

Gandalf The Crisp - New Zealand Style Pilsner with 100% Motueka 5% ABV

Batman Rapids - West Coast IPA with NZ Cascade and Kohia Nelson 7.5% ABV

Berry Shower - Sour Blonde with Raspberry and Vanilla 7% ABV

DRENNON: *Do you have a brewing philosophy?*

(COVER STORY continued on page 14)



(COVER STORY continued)

AMBITIOUS: Not a necessarily a philosophy, but the goal is to make beers true to us, to always learn and challenge ourselves to make the best quality product possible, along with pushing the boundaries of what beer can be while keeping our beers balanced and approachable.

DRENNON: *I would be remiss to not ask you about the impact of COVID to your business?*

AMBITIOUS: We had just celebrated our one-year anniversary and two weeks later were forced to shut down. I think many businesses initially thought it would only last a few weeks, maybe a month. We had just come off a great first year and had plans for growth. Everyone has a plan until they're punched in the gut or falling off a platform while smashing grapes. That's how the initial impact of COVID felt. It forced us to shift our business model. Packaging became our main revenue source and we had to invest heavily into equipment to adjust to the new model. Once on-premise consumption was allowed, we were able to transform our back parking lot into a beer garden which almost tripled our seating capacity. There were many points throughout the pandemic that were challenging but with the help of city grants, federal loans, and our community, we were able to push through.

DRENNON: *As brewers, you probably don't have much free time for hobbies, but what do each of you enjoy doing should any spare time ever materialize?*

AMBITIOUS: Work life balance is important to us. Grind culture is not sustainable. During free time, we like to spend time with family, friends, our kids/dogs, golf, and watch Adam Sandler classics.



Jon Cuthbert

All Photos Credit: Matthew Garcia @MomentsinBeer

DRENNON: *My favorite question: between talent and work ethic, which is more important?*

AMBITIOUS: Work ethic always! You can be talented but have no drive and the passion can fade. With work ethic you are always trying to do the best and achieve a higher standard.

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

AMBITIOUS: AMBITIOUS!

DRENNON: *I guess I walked right into that one!*



Jerome De Leon



Sparge process at Ambitious Ales



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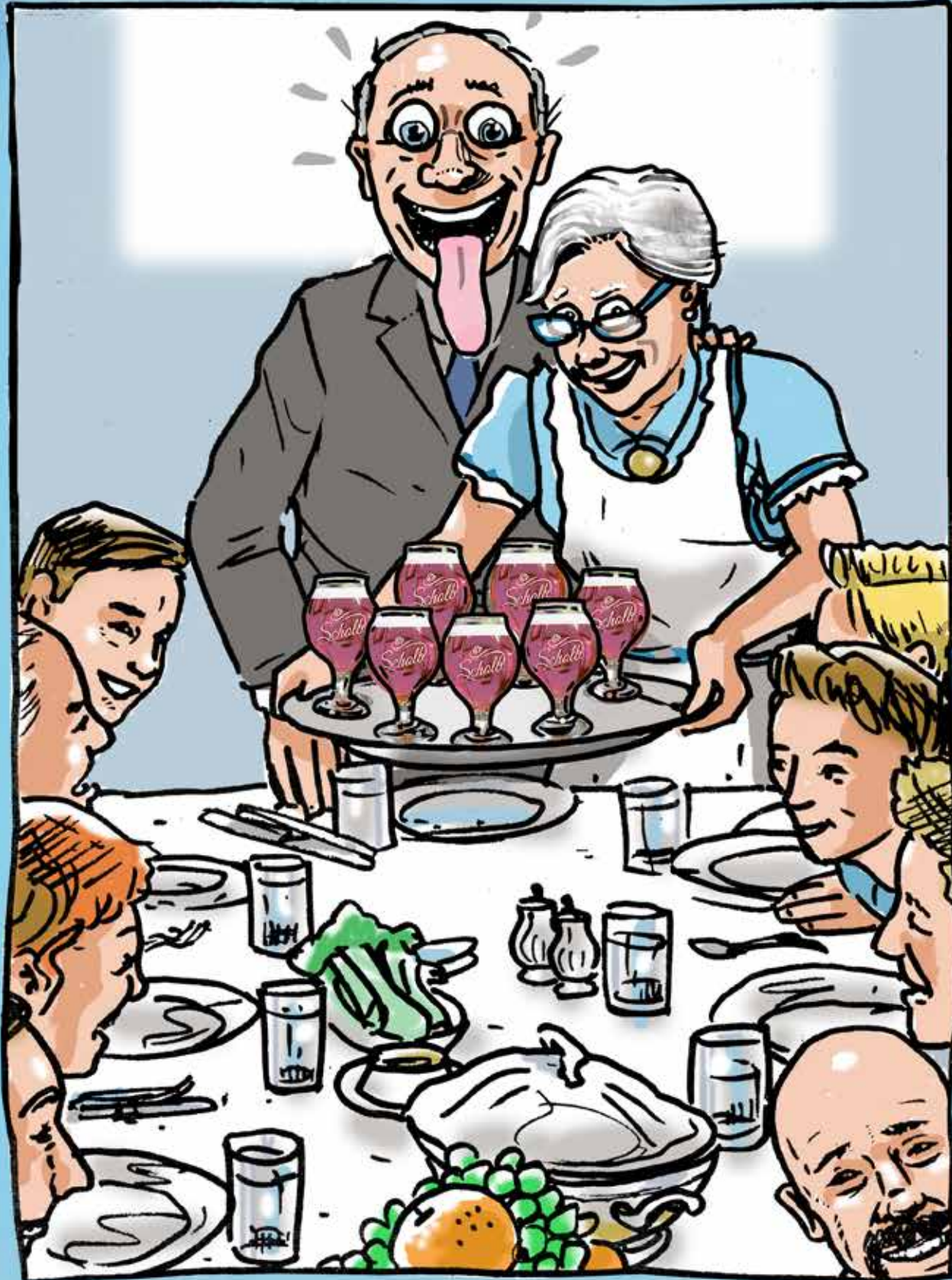
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OC BEAT

PAST, PRESENT, FUTURE: EVERY PICTURE TELLS A STORY

by David Mulvihill

The New Year finds many of us reflecting on the past, assessing the present, and looking to see what's in store for the future. This reporter found himself going through photos taken from years past of some of our beer industry folks with roots in OC brewing. Given the passage of time, it's fascinating to see how many stories can be told. In this photo driven piece, let's take a look at where some of them were, where they've been, and what may be in store.

There's a good bit to tell about most of the people in this photo taken of The Bruery team in late 2009. Top row includes Rachel & Patrick Rue, Travis Smith, Jonas Nemura, and Doug Constantiner. In the front row are Tyler King (center) and Kevin Hammons (right).

Patrick, Rachel, and Family Rue would go on to grow and expand to become nationally recognized and award winning brands (The Bruery, Bruery Terreaux, and Offshoot Beer Co).

After The Bruery's majority acquisition by private equity in 2017, the Rue's move to wine country would result in opening Erosion in St Helena, first as a winery and later adding house brewed beer. Ice cream is now also in the mix.

More recently, Patrick Rue purchased the 50% stake in Santa Rosa's Moonlight Brewing Company that had been sold by Moonlight founder Brian Hunt in 2016 to Lagunitas. The following year, Lagunitas found itself fully owned by Heineken. Patrick's partnership has returned Moonlight to its fully independent status.

Doug Constantiner and Travis Smith went on to open the highly acclaimed Societe Brewing Company in San Diego in 2012. While Travis has moved on, Societe continues as a prevalent fixture to the San Diego beer scene.

We also witnessed Jonas Nemura and other former Bruery staff (Andrew Bell, Cambria Griffith) open Anaheim's Radiant Beer Co in late 2020. If you are reading this early, Radiant will be celebrating its 2nd Anniversary the weekend of Feb 3-5th.



The Bruery staff members, L-R: Back Row, Rachel and Patrick Rue, Travis Smith, Jonas Nemura, Doug Constantiner, Front Row, Bryan Tetzlaff, Tyler King, and Kevin Hammons (2009)

All Photos Credit: David Mulvihill

Life after The Bruery for Kevin Hammons gave rise to many remarkable brews of his own during his time at Gunwhale Ales until his exit from brewing to open the famed Hammer Burger food truck. He and the Hammer Burger Team can often be found at breweries and tap houses throughout Orange County.

The Bruery's former Director of Brewing, Tyler King got his professional brewing start at BJ's Restaurant & Brewery in Brea. His contributions to Southern California brewing continued after The Bruery, reportedly with Congregation Ale House, Iron Triangle Brewing and some Gypsy brewing while working to open his own Brewery Rex.

Under the direction of Brewmaster Victor Novak, former members of the Taps Brewing Team developed and seasoned their talents in the brewing of world class beer, going forward to expand their craft and presence with new breweries.

In 2012 Evan Price would leave the team as new head brewer for Noble Ale Works; more about Evan later.

Kyle Manns would be next. In 2013 he joined Anaheim's new Bottle Logic Brewing as head brewer. Bottle Logic's first year would be recognized with GABF Gold for Lagerithm (American-style dark lager).

Dave Huls would be recruited by Costa Mesa's Barley Forge during its pre-opening build-out in early 2014.

In July, 2014, after 15 years and numerous GABF & World Beer Cup awards for Taps, Novak was recruited to join Golden Road Brewing as it was beginning its expansion, pre AB-InBev buyout. And, as we've recently read in *Beer Paper's* December cover story, Victor has joined Figueroa Mountain Brewing as Fig expands within the Los Angeles area.

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Kyle Manns and Victor Novak (2012)

With Novak's departure from Taps, Taps ownership was able to reenlist Kyle Manns and Dave Huls. Manns and Huls, together with Jonathan Chiusano and Steven Torres, would continue Taps award winning legacy, being awarded GABF 2015 Midsize Brewpub and Brewer of the year, along with four medals.

In recent years we've witnessed the team disband to direct brewing operations at other breweries; Jonathan Chiusano for Stanton's Bearded Tang, Manns for Western Collective in Boise, ID. Steven Torres would team with Novak at Golden Road for a number of years before his move to partner with Upshift Brewing in El Segundo in 2021.

As mentioned earlier, Evan Price joined the Noble Ale Works team in 2012. GABF and World Beer Cup awards would follow, including 2016 World Beer Cup



Jonathan Chiusano, Kyle Manns, Dave Huls, Steven Torres (2015)

Small Brewery Champion Brewery and Brewmaster. Price, along with former Noble Ale Works CEO Brian Rauso would leave Noble to found Green Cheek Beer Company in Orange (in the space formerly occupied by Valiant Brewing). In the years following, Green Cheek purchased the space formerly occupied by Barley Forge in Costa Mesa and has more recently opened Green Cheek Sunset Beach.

Former Noble Ale Works head brewer Brad Kominek also joined the brewing team at Green Cheek in 2021. On January 10th, Greg Nagel broke the news for *The Full Pint* that Kominek will be partnering with Isaias Hernandez (of Smoke and Fire) in creating Villains Brewing, which will open in the Leisuretown location formerly occupied by Modern Times Anaheim.

Jonathan Porter left TBC to open up Smog City Brewing in Torrance in 2011

with wife Laurie. Prior to his leave, he worked with and mentored a dedicated Jerrod Larsen. After taking on head brewer duties, Tina Anderson and Daniel Quinones would work under Jerrod's direction in assistant brewer capacities before they left to further develop their craft. Tina would move to Bottle Logic and Bootleggers before taking the reins at Stereo Brewing Company in Placentia. Having relocated a few years ago, Tina is now at Georgetown Brewing in Seattle.

Danny, after seasoning his skills at Smog City and Brouwerij West returned to TBC as head brewer when Larsen exited for Beaded Tang.

More stories would unfold with additional photos.

Former Pizza Port San Clemente brewers, Noah Regnery (Hollister Brewing, Artisanal Brewers), Ryan Fields (Beachwood Blendery, Wild Fields Brewhouse), Trevor Walls (Brewery X) and Kane Christensen (Artisanal Brewers Collective, Wild Field, Brewery X, Trademark Brewing), all have tales to tell.

We could continue with former Left Coast Brewing Company brewers, Tom Nickel (O'Brien's, Nickel Beer), Rick Smets (Firestone Walker, Steelhead, Stereo Brewing), Jon Siemens (Noble, Monkish, Brewery X).

And the list goes on.

David Mulvihill continues his thirst to experience and promote the best of craft beer. He also provides business-side support (reporting, excise tax, compliance & personnel) to local breweries and brewers guilds. david@socalcraftbeer.com.



Jerrod Larsen (2013)



Laurie and Jonathan Porter (2013)



Brad Kominek and Evan Price



Tina Anderson and Kyle Manns

CACTUS LEAGUE

BEER NOTES FROM AZ

by Greg Wellins

Baseball and beer. Two things that go together as well as, well, just about anything. MLB's Cactus League (the 15 teams that play their Spring Training games in neighboring Arizona) starts on February 24th and runs right up to Opening Day. If you plan on attending any games and are reading *Beer Paper*, you might be wondering, "where is the nearest brewery or craft beer bar to my game?" Well, readers, wonder no more, as I am here to be your guide! The following is a list of sites, the nearest breweries or beer bars, and some additional tidbits of information – I hope this helps and you can always contact me through Instagram @gregvisitsbreweries if you'd like to know more about the area.



Camelback Ranch during a less-attended White Sox game
All Photos Credit: Greg Wellins

Camelback Ranch-Glendale (Los Angeles Dodgers and Chicago White Sox) – This stadium, home to the Dodgers, may be most pertinent to the many fans of the blue reading this. Get your tickets ahead of time, as the games here often sell out (not as much for the White Sox). If you want to avoid being in the direct sun, try for tickets on the 3rd Base line. When the game is over, head over to Litchfield Park's **Transplant**



Huss Brewing's on-site beer garden at Surprise Stadium, home of the Royals and Rangers

City Beer Company for some excellent beers in their newly-expanded taproom. Or, if you're staying in Glendale, **Throne Brewing Company** has a nearby taproom. If

Ohioans, though the weekend games tend to fill up more. The nearest brewery is Goodyear's **Saddle Mountain Brewing Company** that also serves food (my favorite pastrami sandwich in the Valley), and is a great place to stop after, or even before, the game.

Surprise Stadium (Kansas City Royals and Texas Rangers)

– This is my favorite Cactus League site because I love the quaint stadium (the 2nd level seats are shaded), and more importantly, it has an on-site **Huss Brewing Company** beer garden (you can't go wrong with either their Scottsdale Blonde or Coffee Kolsch on a balmy spring day)! I have friends in LA who have me bring them the Coffee Kolsch when I come to town. Tickets here (especially for the Royals, whose famously loyal fans flood the Valley each year) should be purchased in advance. Head to **State 48 Brewing Company's** flagship location after the game for beer and food.

Peoria Sports Complex (San Diego Padres and Seattle Mariners) – Tickets are generally available for games here, though as you might imagine the Padres draw larger crowds. There isn't a lot of shade here, so bring your

sunscreen. The previously-mentioned **Throne Brewing** is nearest, though also nearby are **Richter Aleworks** and **Peoria Artisans Brewing** (also a restaurant).

American Family Fields of Phoenix (Milwaukee Brewers)

– This large stadium is in sort-of a brewery wasteland (ironic, given Milwaukee's reputation as a beer city), but after the game you can head to **Grand Avenue Brewing Company** (or craft beer bar the **Wayward Taproom**) on the outskirts of downtown Phoenix, or keep going to Roosevelt Row, home of several breweries and beer bars including **Greenwood Brewing**, **Arizona Wilderness Brewing** (excellent food), **Pedal Haus Brewing**, and excellent craft beer bars **The Theodore Beer + Wine Bar and Bottle Shop** or the pour-your-own **Tap That Downtown**.

Tempe Diablo Stadium (Los Angeles Angels of Anaheim...)

still tough to say with a straight face – Home of Orange County's pride and joy, the Angels, this venue is often sold out, and the parking is tight, so you'll want to get your tix in advance and to the stadium early. Shade is more down the right field line, and there's a large, covered patio



Tempe Diablo Stadium, long-time Home of the Angels

if you want to escape the sun. The nearest brewery is **The Shop Beer Company**, making some of Arizona's best beer, including hazy IPAs (Church Music is, as the kids say, On Point!) and fruited sours. Also nearby is one of **Fate Brewing Company's** locations, serving excellent beer and food.



Greg enjoying a cold one at Sloan Park, Cactus League home of the Cubs

Sloan Park (Chicago Cubs) – The newest of the Cactus League stadiums, this is also the toughest ticket in town, as games often sell out to the rabid Cub fans that infiltrate Arizona all winter. There is a replica "Wrigleyville" above left field, that requires a separate ticket, but is worth



Hohokam Stadium, Oakland A's Mesa facility

getting if you can. Once the game is done, and you've waited out the traffic, head to the brand new **Hundred Mile Brewing Company** for fantastic beer and delicious food – AZ's second woman-owned and brewed brewery, both its owner and Head Brewer have LA roots, and will be the feature of Beer Paper's next "Beer Notes from AZ" column.

Hohokam Stadium (Oakland A's) – I believe this is the oldest stadium (formerly housing the Cubs), but that adds to its charm – this is a great place to watch a game. Tix are generally plentiful, and you'll often find former players selling autographs and other memorabilia before the game. Afterwards, head to downtown Mesa, home to several breweries (**Oro Brewing** and its award-winning

Singularity Series and other beers, **12 West Brewing's** second taproom, and a new location for **Beer Research Institute**), a great craft beer bar (the **Chupacabra Taproom**) and even a cidery (the veteran-owned **Cider Corps**, that has dedicated parking spots for Purple Heart awardees).

Scottsdale Stadium (San Francisco Giants) – Near the heart of bustling Old Town Scottsdale, this is the long-time Cactus League home of the Giants. Definitely get tickets in advance, especially for the weekend games (be prepared to pay a premium for their games vs. the Dodgers), as these often sell out. Head over to one of AZ's finest, **Goldwater Brewing Company**, after, where you'll sometimes find the Giants players themselves hanging out after the game. Also nearby is the original location of **Craft 64 Brewery**, where you can also get some of the best pizza in town.

Salt River Fields at Talking Stick (Arizona Diamondbacks and Colorado Rockies) – Perhaps the crown jewel of Cactus League facilities and home of the hometown DBacks, this is an architectural marvel and just a great place to catch a game. Seating is plentiful, so there are often tickets

available. There is a good selection of craft beer here, but just a few minutes away is a beautiful location for **PHX Beer Co**, serving up excellent beer and food, with a patio on the water.

Each of these stadiums has craft beer on site, but as I'm sure you know, you'll pay a lot more than at the breweries and bars. Many of the stadiums charge a parking fee, though a few don't (tailgating is prohibited, but - and you didn't hear this from me - I've never been bothered enjoying a cold one before entering a game). This is just a guide - there are many other great breweries and beer bars here in the Valley of the Sun, but those listed are nearest the stadiums. Enjoy, drive safely (and responsibly), and tell 'em Greg sent you.

Greg Wellins is a federal government lawyer by day, and a brewery lover at all other times. He has been to a mere 1,372 breweries. You can follow his exploits on Instagram @gregvisitsbreweries



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BOOK REVIEW

THE ANCHOR BREWING STORY

by Sean Inman

A history of a craft brewery in the United States is generally not going to have a long time line and most fans of craft beer will know the ups and the downs of a brewery story in broad strokes already because most breweries were born this century or this decade. Then there is the twisting and turning path of Anchor Brewing that makes the famous Lombard Street seem straight.

The glorious coffee table / full on history book, *The Anchor Brewing Story* by David Burkhart, will take you on a tour of beer in San Francisco that will be brand new to you.

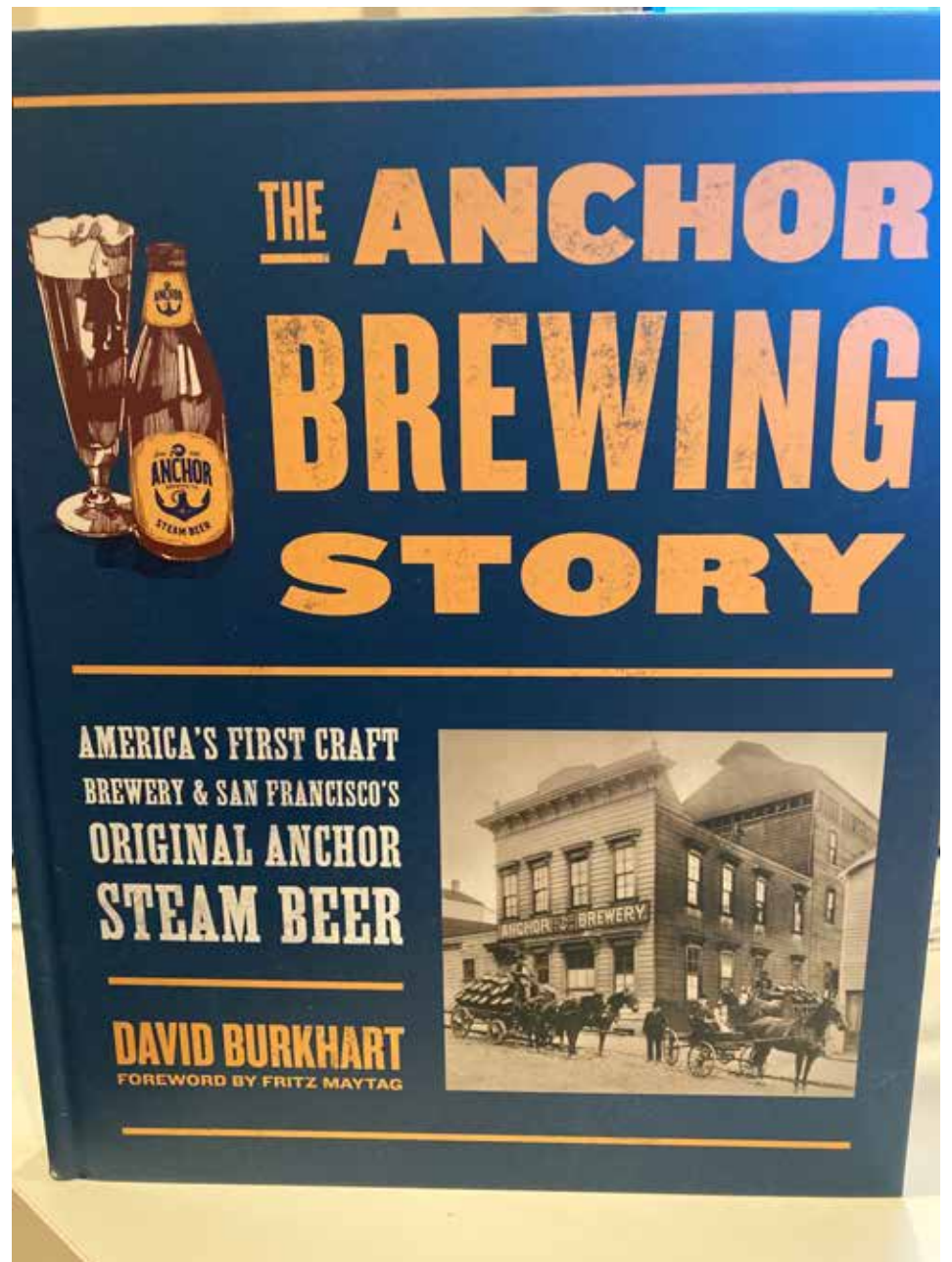
That is because Anchor Brewing has been around since 1896 but its DNA goes, amazingly, even further back. Burkhart takes you to 1848 and the gold rush and to 1856 and Gottlieb Brekle and his Golden City Brewery which then became part of the Co-Operative Brewery before raising the Anchor moniker in 1896. This

brewery went through both major San Francisco earthquakes and through the hands of many owners and moved around San Francisco so much that you need a Thomas Guide and a map app to orient yourself.

The book picks up steam when Fritz Maytag enters the picture. His drive for quality and a “Wholistic” philosophy rescued Anchor from what could easily have been obscurity. His arrival finally brought stability to the brewery and with that base to build on innovation and curiosity as well.

Maytag was there at practically every important milestone in California craft brewing history. He was also there for distilling which was really not a thing in California when he dipped his toe in. Wine, he did that too.

The elephant in the room when it comes to Anchor is their flagship beer, Anchor Steam. You get to hear all the



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theories surrounding how the beer got that name as well as the sometimes sticky situations when Maytag defended that trademark, leading us to have Steam as a brand and California Common as the over arching beer style.

The genesis of the annual Our Special Ale, aka Merry Christmas and Happy New Year is also recounted as it went from one off to the now yearly tradition of seeing what type of tree has made the label. And even in that one beer you see precedents being set. Using magnums, hiring an outside artist to do the label and even the small detail of the color of the bottle cap. All novel back when Anchor did it.

The balance and tone of the writing is balanced and fun. Yes, it is written by an Anchor insider and not an investigative reporter but you are not

getting too rosy of a picture, more of an even handed recounting of the tale from someone who knows.

A good history book takes you back in time and then whisks you through major events. Burkhart does that in the coffee book format which doesn't provide as much word space. You even get a few recipes at the end of the book, for the home brewers in the crowd. For that he is to be commended and this writer recommends that you purchase his book along with a six-pack of Anchor beer to savor while you're reading.

Sean Inman is the founder of the Beer Search Party blog and when he is not reading a book with a pint in hand, he is rooting for whichever Portland sports team is currently playing.

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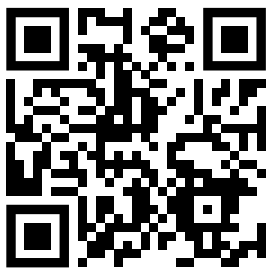
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692 Arrow Grand Cir, Covina

Ambitious Ales
4019 Atlantic Ave, Long Beach

Angel City Brewery
216 S. Alameda St, Los Angeles

Angry Horse Brewing
603 W. Whittier Blvd, Montebello

Arrow Lodge Brewing
720 E. Arrow Hwy, Unit C, Covina

Arts District Brewing Co
828 Traction Ave, Los Angeles

Beachwood Blendery
247 Long Beach Blvd, Long Beach

Beachwood Brewing & Distilling
3630 Atlantic Ave, Long Beach

Benny Boy Brewing
1821 Daly Street, Los Angeles

Boomtown Brewery
700 Jackson St, Los Angeles

Border X Brewing
4400 E Gage Ave, Bell

Bravery Brewing
42705 8th St W, Lancaster

Brewjeria Company
4937 Durfee Ave, Pico Rivera

Brewyard Beer Company
906 Western Ave, Glendale

Brouwerij West
110 E 22nd St, San Pedro

Burnin' Daylight Brewing Co
24516 Narbonne Ave, Lomita

Burning Bridge Brewing
555 W Allen Ave, Unit 11, San Dimas

Buzzrock Brewing/George Lopez
Brewing/Brews Hall
21770 Del Amo Circle East, Torrance

Cerveceria del Pueblo
141 W Bellevue Dr #100, Pasadena

Claremont Craft Ales
1420 N Claremont Blvd #204C,
Claremont

Common Corners Brewing
20265 Valley Blvd, Unit M, Walnut

Common Space Brewery
3411 W El Segundo Blvd, Hawthorne

Crac Brewery
117 E 162nd St, Carson

Craftsman Brewing
1270 Lincoln Ave #800, Pasadena

The Dudes Brewing Co
1840 W 208th St, Torrance

Eagle Rock Brewery
3056 Roswell St, Los Angeles

El Segundo Brewing
140 Main St, El Segundo

Eureka Brewing Company
13723 1/2 Harvard Pl, Gardena

Far Field Beer Company
4471 W Rosecrans Ave, Lawndale

Firestone Walker
The Propagator
3205 Washington Blvd,
Marina Del Rey

Flying Embers
1581 Industrial St, Los Angeles

Frogtown Brewery
2931 Gilroy St, Los Angeles

Hand-Brewed Beer
9771 Variel Ave, Los Angeles

Hermosa Brewing Company
1342 Hermosa Ave, Hermosa Beach

HiDef Brewing
1203 S Olive St, Los Angeles

Highpoint Brewing
402 W Arrow Hwy #12, San Dimas

Highland Park Brewery
1220 N Spring St, Los Angeles

Homage Brewing
281 S Thomas St #101, Pomona
1219 N. Main St, Los Angeles

Homebound Brew Haus
800 N Alameda St, Los Angeles

Hop Secret Brewing Company
162 W Pomona Blvd, Monrovia

Innovation Brew Works (Cal Poly
Pomona)
3650 W Temple Ave, Pomona

La Bodega Brewing Company
6711 Comstock Ave, Whittier

La Jara Brewing Company
13423 Excelsior Dr, Norwalk

La Verne Brewing Co
2125 Wright Ave, La Verne

Lawless Brewing
5275 Craner Ave, North Hollywood

Lincoln Beer Company
3083 N Lima St, Burbank

Long Beach Beer Lab
518 W Willow St, Long Beach

Los Angeles Ale Works
12918 Cerise Ave, Hawthorne

Lucky Luke Brewing Co
610 W Ave O #104, Palmdale
735 W Lancaster Blvd, Lancaster
25108 Rye Canyon Loop,
Santa Clarita

MacLeod Ale Brewing Co
14741 Calvert St, Van Nuys

Malibu Brewing Co
30745 E Pacific Coast Hwy, Malibu
Monkish Brewing Company
20311 S Western Ave, Torrance

Mt. Lowe Brewing Co
150 E St Joseph St, Arcadia

Naughty Pine Brewing Co
766 Lakefield Dr, Ste A, Westlake
Village

Ogopogo Brewing
864 Commercial Ave, San Gabriel

Ohana Brewing Company
1756 E 23rd St, Los Angeles

Old Stump Brewing Company
2896 Metropolitan Pl, Pomona

Over Town Brewing Co
227 W Maple Ave, Monrovia

Pacific Plate Brewing Co
1999 S Myrtle Ave, Monrovia

Paperback Brewing Co
422 Magnolia Ave, Glendale

Party Beer Co
4203 W Jefferson Blvd, Los Angeles

Pocock Brewing Company
24907 Tibbitts Ave, Santa Clarita

Progress Brewing
1822 Chico Ave, South El Monte

Project Barley Brewery
2308 Pacific Coast Hwy, Lomita
1109 Van Ness Ave, Torrance

Nova Brewing Co
1580 W San Bernardino Ave, Ste H,
Covina

San Fernando Brewing Co
425 Park Ave, San Fernando

Santa Monica Brew Works
1920 Colorado Ave, Santa Monica

Scholb Premium Ales
2964 Columbia St, Torrance

Shadow Grove Brewing
1116 2nd St, San Fernando

Smog City Brewing Company
1901 Del Amo Blvd, Unit B, Torrance
22755 Hawthorne Blvd, Torrance
3768 Long Beach Blvd, Long Beach
905 E Arrow Hwy, Glendora

Steady Brew Beer Company
2936 Clark Ave, Long Beach

Surfridge Brewing Company
137 Nevada St, El Segundo

Syncopated Brewing
3671 Industry Ave, Unit C1,
Lakewood

Telco Brewery
27825 Fremont Ct #13, Santa Clarita

Ten Mile Brewing Co
1136 E Willow St, Signal Hill

Three Weavers Brewing Co
1031 W Manchester Blvd Unit A-B,
Inglewood

Tortugo Brewing Company
916 W Hyde Park Blvd, Inglewood

Trademark Brewing
233 E Anaheim St, Long Beach

Transplants Brewing Co
40242 La Quinta Ln Unit 101,
Palmdale

Tirebiter Brewery
2502 S Figueroa St, Los Angeles

Trustworthy Brewing Co
156 W Verdugo Ave, Burbank

Upshift Brewing Company
339 Indiana St, El Segundo

Whittier Brewing Company
13002 Philadelphia St, Whittier

Wingwalker Brewery
235 West Maple, Monrovia

BREW PUBS

Agua Santa Cerveceria
10543 W Pico Blvd, Los Angeles

Beachwood BBQ & Brewing
210 E 3rd St, Long Beach

Belmont Brewing Company
25 39th Pl, Long Beach

Bonaventure Brewing Co.
404 S Figueroa St, Los Angeles

Brewery Draconum
24407 Main St, Santa Clarita

Congregation Ales
619 N Azusa Ave, Azusa

Downey Brewing Company
10924 Paramount Blvd, Downey

Dutch's Brewhouse
4244 Atlantic Ave, Long Beach

Fig Mtn University
1099 Westwood Blvd, Los Angeles

Figueroa Mountain Brew Co.
30770 Russell Ranch Rd, Westlake
Village

Firestone Walker Propagator
3205 Washington Blvd,
Marina Del Rey

HopSaint Brewing Company
5160 W 190th St, Torrance

Karl Strauss Brewing Co.
600 Wilshire Blvd Ste 100, Los
Angeles

Lagerhaus by Fig Mtn Brew Co.
13730 Ventura Blvd., Sherman Oaks

Red Car Brewery
1266 Sartori Ave, Torrance

Sage Vegan Bistro & Brewery
1700 Sunset Blvd, Los Angeles

San Pedro Brewing Company
331 W 6th St, San Pedro

Tavern Tomoko & Ladyface
Brewery
29281 Agoura Rd, Agoura Hills

ORANGE COUNTY

BREWERIES

All-American Brew Works
5120 E La Palma Ave, #103, Anaheim

Archaic Craft Brewery
140 E Main St, Tustin

Artifex Brewing Co
919 Calle Amanacer, San Clemente
98 Avenida Del Mar, San Clemente

Asylum Brewing
2970 La Palma, Suite D, Anaheim

Backstreet Brewery
1884 S Santa Cruz St, Anaheim
14450 Culver Dr, Irvine

Beachwood Brewing
7631 Woodwind Dr, Huntington
Beach
12900 Euclid St, Garden Grove

Bearded Tang Brewery
12855 Beach Blvd #23, Stanton

Bootleggers Brewery Co
130 S Highland Ave, Fullerton

Bottle Logic Brewing
1072 N Armando St, Anaheim

Bravus Brewing
1048 Irvine Ave. #715, Newport
Beach

Brewery X
3191 E La Palma Ave, Anaheim

Brewing Reserve of California
2930 College Ave Suite D, Costa
Mesa

Broken Timbers Brewing
2910 E La Palma Ave Suite D,
Anaheim

The Bruery
717 Dunn Way, Placentia

Cerveza Cito
309 W 4th St, Santa Ana

Chapman Crafted Beer
123 N Cypress St, Old Towne Orange

Dana Point Ale House
24471 Del Prado Ave, Unit A, Dana
Point

Delahunt Brewing Co
1011 Calle Recordo, San Clemente

Divine Science Brewing
15481 Red Hill Ave, Unit C, Tustin

Docent Brewing
33049 Calle Aviador Suite C,
San Juan Capistrano

The Dog Pawrk Brewing Company
27122 Paseo Espada, A904,
San Juan Capistrano

Dueling Ducks Brewing Co
3150 E La Palma Ave Suite G,
Anaheim

Escape Craft Brewery
28162 Camino Capistrano #109A,
Laguna Niguel

Everywhere Beer Co
1501 W Orangewood Ave Ste. 101,
Orange

Flashpoint Brewing Co
7302 Autopark Dr, Huntington
Beach

Four Sons Brewing
18421 Gothard St, Huntington Beach

GameCraft Brewing
23301 Avenida De La Carlota St C,
Laguna Hills

Green Cheek Beer Company
2294 N Batavia St #C, Orange
2957 Randolph Ave unit b, Costa
Mesa

Gunwhale Ales
2960 Randolph Av a, Costa Mesa

Laguna Beach Beer Company
29851 Aventura Ste C-E,
Rancho Santa Margarita

Left Coast Brewing Company
6652 Irvine Center Dr, Irvine
1245 Puerta Del Sol, San Clemente

Los Molinos Beer
151 Calle De Los Molinos, San
Clemente

Lost Winds Brewing Co.
924 Calle Negocio Suite C,
San Clemente

Monkish Brewing Company
336 S Anaheim Blvd, Anaheim

Network Brewery
1824 Carnegie Ave, Santa Ana

Noble Ale Works
1621 S Sinclair St #B, Anaheim

Phantom Ales
1211 Las Brisas St, Anaheim

Rad Beer Co
1301 S Lewis St, Anaheim

Radiant Brewing Co
1566 W Lincoln Ave, Anaheim

**Raymond Avenue Brewing
Company**
1751 Raymond Ave, Anaheim

Riip Beer Company
17214 Pacific Coast Hwy,
Huntington Beach

Salty Bear Brewing
2948 Randolph Ave Unit C, Costa
Mesa

Santa Ana River Brewing
3480 W Warner Ave Unit B, Santa
Ana

Station Craft
34150 Pacific Coast Hwy, Dana
Point

Stereo Brewing
950 S Via Rodeo, Placentia

Unsung Brewing Company
500 S Anaheim Blvd, Anaheim

BREW PUBS

1886 Brewing Co
114 N Glassell St, Orange

Huntington Beach Beer Co.
201 Main St, Huntington Beach

Helmsman Ale House
2920 Newport Blvd, Newport Beach

Heritage Brewery & Barbecue
31721 Camino Capistrano, San Juan
Capistrano

Karl Strauss Brewing Co.
2390 E Orangewood Ave, Ste 100,
Anaheim
901 S Coast Dr, Costa Mesa

Pizza Port San Clemente
301 N El Camino Real, San Clemente

Stadium Brewing
26738 Aliso Creek Rd, Aliso Viejo

Tustin Brewing Company
13011 Newport Ave #100, Tustin



BREWERIES

29 Brews
46-200 Harrison Pl, Coachella

3 Iron Brewing Company
898 Via Lata Suite A, Colton

8 Bit Brewing Co
26755 Jefferson Ave, Murrieta

Aftershock Brewing Co
28822 Old Town Front St #108,
Temecula

All Points Brewing
2023 Chicago Ave Unit B8, Riverside

Black Market Brewing Co
41740 Enterprise Cir N #109,
Temecula

Braemar Brewing
1609 S Grove Ave #109, Ontario

Brewcaipa Brewing Co
35058 Yucaipa Blvd, Yucaipa

Craft Brewing Co
530 Crane St suite c, Lake Elsinore

Coachella Valley Brewing Co
30-640 Gunther St, Thousand Palms

Desert Beer Company
77-770 Country Club Dr #D,
Palm Desert

Dragon's Tale Brewery
8920 Vernon Ave #122, Montclair

Electric Brewing Company
41537 Cherry St, Murrieta

Escape Craft Brewery
440 Oriental Ave, Redlands

Euryale Brewing Company
2060 Chicago Ave #A-17, Riverside

Evans Brewing Co
2440 Railroad St, Suite A, Corona

Garage Brewing Company
29095 Old Towne Front St,
Temecula

Good Day Brew Co
130 W Walnut Ave, Suite A-8, Perris

Grey Wolf Brewing Co
1780 Town and Country Dr #101,
Norco

Hamilton Family Brewery
9757 Seventh St #802,
Rancho Cucamonga

Hangar 24 Craft Brewery
1710 Sessums Dr, Redlands

Hops & Spokes Brewing Company
34324 Yucaipa Blvd, Suite A,
Yucaipa

I & I Brewing
5135 Edison Ave #1, Chino

Inland Wharf Brewing
26440 Jefferson Ave, Suite A,
Murrieta

Ironfire Brewing Company
42095 Zevo Dr #1, Temecula

Joshua Tree Brewery
6393 Sunset Rd, Joshua Tree

Kings Brewing Company
8560 Vineyard Ave #301,
Rancho Cucamonga

La Quinta Brewing Company
74-714 Technology Dr, Palm Desert

Lake Arrowhead Brewing
329 Villa, Lake Arrowhead

Last Name Brewing
2120 Porterfield Way, Upland

Luchador Brewing
15941 Pomona Rincon Rd #100,
Chino Hills

Mason Jar Brewing
29683 New Hub Dr, Suite A,
Menifee

No Clue Craft Brewing
9037 #170 Arrow Rt,
Rancho Cucamonga

Oak Hills Brewing Company
12221 Poplar St. Unit 3, Oak Hills

Off The Grid Brewing
13615 John Glenn Road, Apple
Valley

Oscar's Brewing Company
29375 Rancho California Rd,
Temecula

Our Brew
2351 W Lugonia Ste B, Redlands

Packinghouse Brewing Co
6421 Central Ave #101-A, Riverside

Refuge Brewery
43040 Rancho Way, Temecula

Relentless Brewing Co
42030 Avenida Alvarado, Temecula

Rescue Brewing Company
167 N 2nd Ave, Upland

Ritual Brewing Company
1315 Research Dr, Redlands

Route 30 Brewing Company
9860 Indiana Ave Ste 19, Riverside
3720 Mission Inn Ave, Riverside

Rök House Brewing Company
1939 W 11th St #A, Upland

Rowdy's Brew Co
10002 6th St A, Rancho Cucamonga

Sandbox Brewing Co
4650 Arrow Hwy, Ste A9, Montclair

Skyland Ale Works
1869 Pomona Rd Unit E/F, Corona

Solaris Beer & Blending
41601B Cherry St, Murrieta

Solorio Brewing Company
9395 Feron Blvd Suite K,
Rancho Cucamonga

Sour Cellars Brewery
9495 E 9th St Unit B,
Rancho Cucamonga

Stadium Pizza Main Street
169 N Main Street, Lake Elsinore

Stone Church Brewing
2785 Cabot Dr Suite 160, Corona

**Storytellers Brewery and Meet
House**
109 N Maple St Unit C, Corona

The Stout House
1294 W 9th St, Upland

Strum Brewing
235 S Campus Ave, Ontario

Temecula Brewing Company
32125 Temecula Pkwy, Suite C,
Temecula

Three Marm Brewing
23555 Knapps Cutoff, Crestline

Transmission Brewing
1098 E Front St, Ventura

Vendetta Brewing Co
8939 Vernon Ave, Suite C, Montclair

BREW PUBS

Babe's BBQ & Brewhouse
71800 Highway 111, Rancho Mirage

Big Bear Lake Brewing Company
48027 Stone Rd, Big Bear Lake

Big Bear Mountain Brewery
40260 Big Bear Blvd, Big Bear Lake

Heroes Restaurant & Brewery
3397 Mission Inn Ave, Riverside

Idyllwild Brewpub
54423 Village Center Dr, Idyllwild

Las Palmas Brewing
461 N Palm Canyon Dr, Palm
Springs

LouEddie's Pizza & Brewery
28561 CA-18, Skyforest

Main Street Brewery
493 N Main Street, Corona

Thompson Brewing
9900 Indiana Ave Suite 7, Riverside

Wicks Brewing
11620 Sterling Ave Ste C, Riverside

Woody's Restaurant & Brewery
26060 Alessandro Blvd,
Moreno Valley

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Drink local.

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