

MARCH/APRIL 2021

True Brew

A Craft Beer Lifestyle Magazine



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READY TO LAUNCH

**PINK BOOTS-CELEBRATES WOMEN
IN THE CRAFT BEER INDUSTRY**

**7 QUESTIONS WITH
ALAMO BEER CO'S EUGENE SIMOR**



ERIK BUDRAKEY

JENNIFER PEYSER

Introducing

True Brew[®]
A Craft Beer Lifestyle Magazine

As we enter our fifth year of publishing True Brew Magazine, there are more than 350 breweries across Texas, including 30ish in the San Antonio Region. Throw in surrounding better-beer-bars, craft distilleries, and wineries—and we've got ourselves quite the local scene to explore here. There are many fun adventures and experiences to be had. So many that it's tough to keep track of them all. This is where True Brew Magazine comes in. Our mission statement sums it up.

***The craft beer lifestyle is a personal journey.
True Brew encourages you to have your own adventure!***

MISSION STATEMENT

At True Brew Magazine, craft beer is our lifestyle. From the places we visit to the food we eat and even the music that we listen to, craft beer always seems to play a role. For the craft beer brewers, retailers, and consumers we would like to use our combined knowledge to enhance the appreciation of the local craft beer experience.

True Brew Magazine's mission is to be recognized by the Craft Beer Breweries, Retailers, and Consumers as the premier craft beer magazine in the region. Our goal is deliver to the consumer all of the latest craft beer news, unique brewery offerings, beer dinners, events, festivals, and special releases in the San Antonio region and beyond. Through our digital magazine we will reach more than 30,000 local craft beer consumers, doubling our efforts through our website and social media campaigns. Our goal is to introduce the consumer to the passionate people who create these unique brews (and spirits)—take them on a virtual tour of local, regional, and national breweries, offering a behind-the-scenes look and appreciation of their operations by providing a first-hand feel for their culture and unique local products.

The craft beer lifestyle is a personal journey. True Brew encourages you to have your own adventure! Take a road trip to a brewery or better beer bar. Ride your bike to a craft beer festival, share your unique beer experiences and build upon your love of genuine craft beer and the lifestyle that it has to offer. Then, share your experience with True Brew Magazine and the world.



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Beer Style of the Month

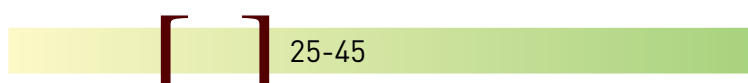
MARCH [DRY IRISH STOUT]



SRM (Appearance) dark to pale



ABV (Alcohol By Volume) low to high



IBU (Bitterness) low to high

<i>Origin</i>	Dublin, Ireland: Late 1800'sish
<i>History</i>	Dry Irish Stouts evolved from attempts to capitalize on the success of London porters, and reflected a fuller, creamier, more "stout" body and strength. Irish stout diverged from London Porter in the late 1800s, with an emphasis on darker malts. Guinness was among the first breweries to use black patent malt for porters and stouts in the 1820s.
<i>Appearance</i>	Jet black to very deep brown with garnet highlights. May appear black - should be actually a very dark shade of ruby. A thick, creamy, long-lasting, tan- to brown-colored head is characteristic when served on nitro, but don't expect the tight, creamy head on a bottled beer.
<i>Aroma</i>	Moderate coffee-like aroma typically dominates; may have slight dark chocolate, cocoa and/or roasted grain secondary notes. Esters medium-low to none. Hop aroma low to none, may be lightly earthy or floral, but is typically absent.
<i>Flavor Profile</i>	Moderate roasted grain or malt flavor with a medium/high hop bitterness. The finish can be dry and coffee-like to moderately balanced with a touch of caramel or malty sweetness. Typically has coffee-like flavors, but also may have a bittersweet or unsweetened chocolate character in the palate, lasting into the finish. Balancing factors may include some creaminess, medium-low to no fruitiness, and medium to no hop flavor (often earthy). The level of bitterness is somewhat variable, as is the roasted character.
<i>Bitterness</i>	MEDIUM/HIGH: 25 - 45 IBU
<i>Commercial Examples</i>	Guinness Dry-Irish Stout, Murphy's Irish Stout, Harpoon Boston Irish Stout
<i>Recommended Food Pairings</i>	Oysters, Ham, Chocolate Desserts

PEARL: A HISTORY OF SAN ANTONIO'S ICONIC BEER

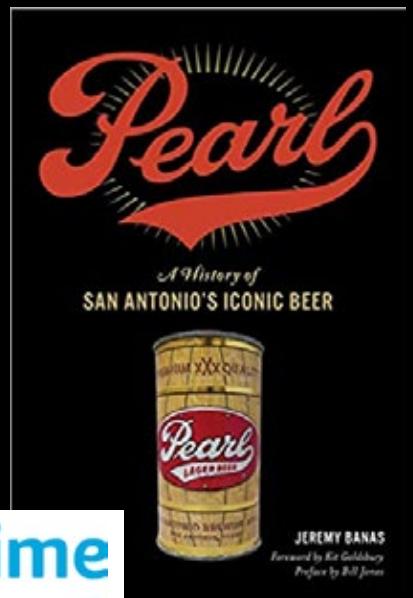
By **Jeremy Banas**
(American Palate) Jan 15, 2018

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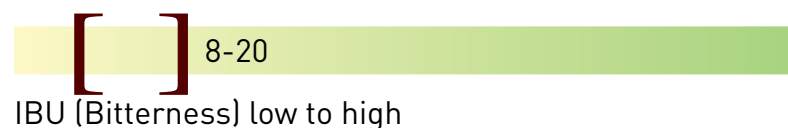
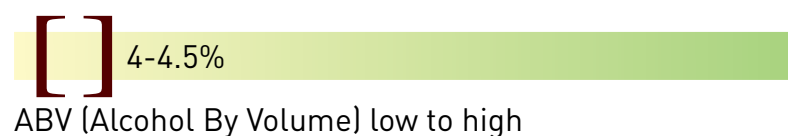
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Beer Style of the Month

<i>Origin</i>	Belgium, 17th Century
<i>History</i>	This 400-year-old Belgian beer style sort of died out in the 1950. Thankfully, it was later revived by Pierre Celis at Hoegaarden, and has grown steadily in popularity over time, both with modern craft brewers (your favorite local) and mass-market producers (Blue Moon)
<i>Appearance</i>	Pale straw to noticeably light gold in color. This beer is very cloudy from starch haze and/or yeast, which gives it a milky, whitish-yellow appearance. Dense, white, moussy head. Head retention should be quite good.
<i>Aroma</i>	Moderate malty sweetness (often with light notes of honey and/or vanilla) with light, grainy, spicy wheat aromatics, sometimes with bits of tartness. Slight perfumy coriander, often with complex herbal, spicy, or peppery notes in the background. Moderate zesty, citrusy-orangey fruitiness. A spicy-herbal hop aroma is optional but should never overpower the other characteristics. Spices should blend in with fruity, floral, and sweet aromas and should not be overly strong.
<i>Flavor Profile</i>	Pleasant malty-sweet grain flavor (often with a honey and/or vanilla character) and a zesty, orange-citrusy fruitiness. Refreshingly crisp with a dry, tart, finish. Herbal-spicy flavors, which may include coriander and other spices, are common and should be subtle, not overpowering. Hop bitterness is medium-low and shouldn't interfere with refreshing flavors of fruit and spice.
<i>Bitterness</i>	LOW: 8-20 IBU
<i>Commercial Examples</i>	Allagash White, Celis White, Hoegaarden Wit, Ommegang Witte
<i>Recommended Food Pairings</i>	Shrimp, Seafood, Spring and Summer Salads

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STOUT Beef Stew

BY KAREN LOGAN

Serves 6-8

Prep time: 30 minutes

Cook time: 2 hours

INGREDIENTS:

2 lbs. cubed beef stew meat
4 potatoes, large diced
1 medium onion, diced (yellow or white)
3 carrots, sliced
2 celery stakes, sliced (optional)
3 tbsp oil (olive or canola)
1 tbsp butter
½ tsp salt
½ tsp pepper
2 tsp. garlic powder
½ tsp paprika
3 tbs. tomato paste
1 tbsp Worcestershire sauce

4 c. beef stock
1 c. beer – stout or porter
(do not use nitrogenated beer)

DIRECTIONS:

Heat oil and butter over medium high heat in a large pot. Season meat with salt and pepper. Brown the meat and set aside. Add onions and cook for a few minutes until softened. Stir in tomato paste, garlic powder, paprika, Worcestershire sauce, and 1 cup beer. Add beef back to pot and pour in beef stock. Cover and simmer for 1 ½ hours. Add potatoes,

carrots, and celery. Add water or stock if stew gets to dry / thick in ½ cup increments until desired thickness consistency. Cover and simmer for 30 minutes (until potatoes are done).

Beer Pairing:

Guinness Stout



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PORTER

Caramel Sauce



BY KAREN LOGAN

Serves 4

Prep time: 2 hours

Cool time: refrigerate for 2 hours

INGREDIENTS:

6 oz porter (or stout)
¼ c. butter
1 ¼ c. brown sugar (dark or light)
1 c. heavy cream
½ tsp. vanilla

DIRECTIONS:

Heat beer and sugar in medium sauce pan over low heat (simmer) until sugar is dissolved. Then turn up heat and bring to a low boil for 8 minutes without stirring (a few swirls are ok). Turn heat down and slowly

stir in butter until melted, then stir in cream and vanilla. Cook on low for 2-3 minutes. Remove pan from heat let cool 10 minutes before putting in glass jar. Refrigerate for about 2 hours. When you reheat it for a few seconds, it will thin out again.

Drizzle over ice cream or your favorite dessert.

Beer Pairing:

Founders Porter/your favorite local porter





Second Pitch Beer Co's owner and head brewer James Hansen is hoping his brewery will become a destination within San Antonio. The California native started his brewing career cleaning tanks at Devil's Canyon Brewing in San Carlos, California, and would eventually go on to handle production procurement and brewing for Gordon Biersch Brewing Company's production facility.

Hansen met his wife, a San Antonio native, in San Jose, California and after many trips to visit her family, fell in love with the Alamo City. Soon after relocating, Hansen came up with the plan for his brewery, originally named Brew Monkey Beer Co, a name derived from a system he used to work on that was

READY TO LAUNCH

By Jeremy Banas

described as being so easy a monkey could use it. With Second Pitch, Hansen takes his decade-plus industry experience and puts it to use on a 15-barrel ABS Systems brewhouse located at 11935 Starcrest Dr. on the Alamo City's Northside, across from the North East Independent School District's Blossom Athletic Center.

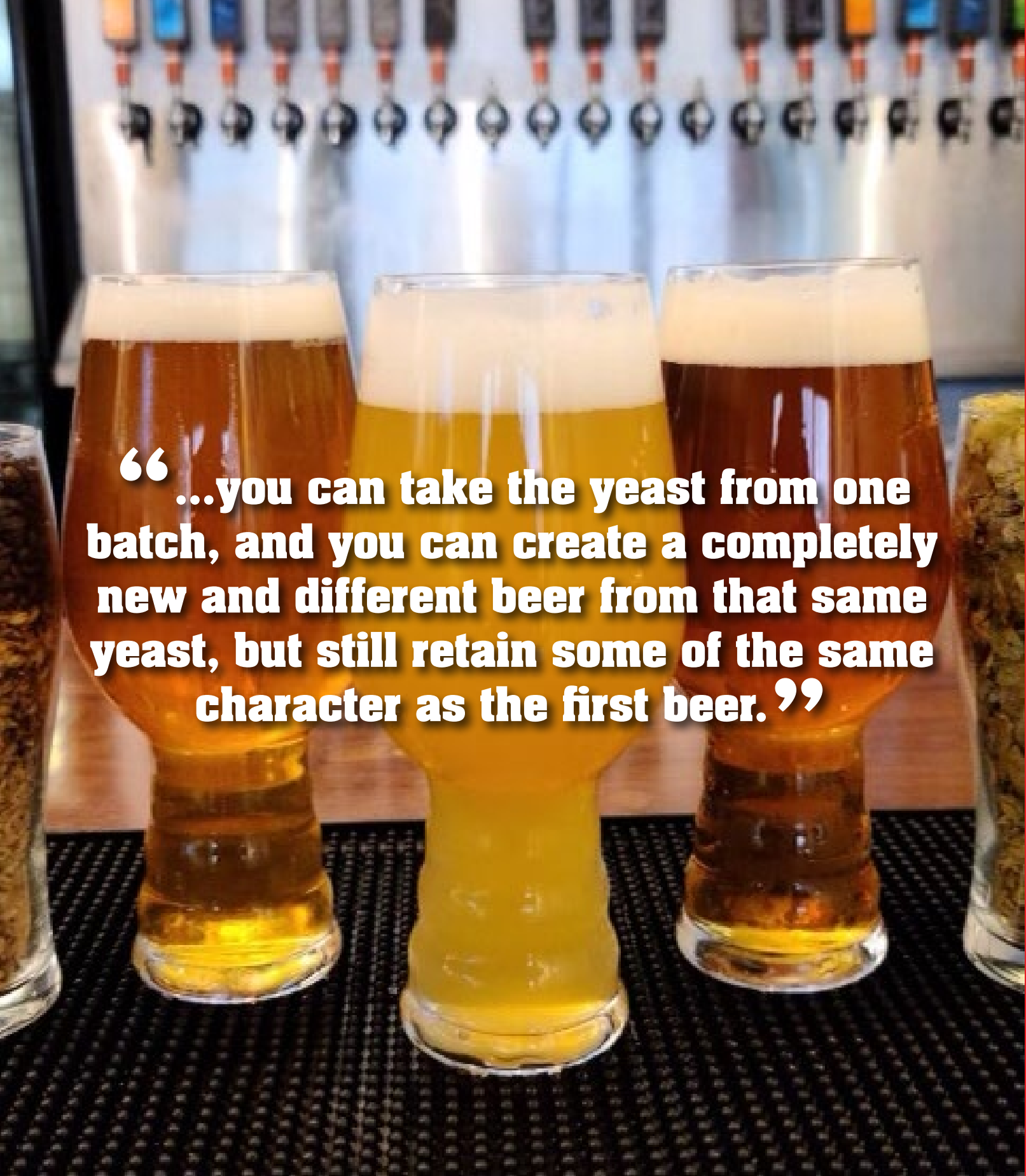
Hansen started with five core beers last summer: The aptly named 'Summer Lightning', a honey blonde ale which won a bronze medal medal at the U.S. Open Beer Championships last fall; 'Home Town Lager', a lager in the California Common style; 'Hot Wells', a German-Style Hefeweizen; 'Meet In The Middle', a West Coast inspired IPA; and 'A Man and His Dog', an Irish stout. Though Hansen has quickly expanded to 11 different beers on tap, including Not My First Rodeo, a New England IPA, Admiral Stradling's Pub Ale, a English-Style Bitter, and Ironside, a Baltic Porter.

TOO MUCH MONKEY BUSINESS

As if starting a brewery in the middle of a pandemic was not difficult enough, Hansen has been facing another challenge that began just days before his opening last fall. Though he had filed for his name more than five years ago, Hansen received communication from the owners of Suds Monkey Brewing in Dripping Springs, Texas, just south of Austin, Texas.





A photograph of three beer glasses on a bar counter. The glass on the left contains a dark brown beer with a thick, white head of foam. The middle glass contains a golden-yellow beer with a thinner head of foam. The glass on the right contains a dark brown beer with a thick, white head of foam. In the background, a row of beer taps is visible. The entire image is framed by a thick red border.

“ ...you can take the yeast from one batch, and you can create a completely new and different beer from that same yeast, but still retain some of the same character as the first beer. ”

Suds Monkey contended that although Hansen had registered his names four years ago, it was a few months after they had filed their name, and Hansen had not opened his brewery until 2020, whereas Suds Monkey began operations more than a few years ago. With each of their logos both containing monkeys, and the names themselves, Suds Monkey was concerned that there would be confusion in the marketplace. With the close geographic proximity of Dripping Springs and San Antonio, Suds Monkey felt that this potential confusion would be exacerbated if customers saw the products side by side.

Hansen felt that the two could co-exist, though after exploring various legal avenues to keep the Brew Monkey name, Hansen ultimately realized that he just did not have the funds to pursue the issue in court. Deciding on a new name was not going to be easy. After tossing around a few ideas, he settled on Second Pitch. "Once you make a beer," explains



Hansen, you can take the yeast from that batch, and you can create a completely new and different beer from that same yeast, but still retain some of the same character as the first beer. That's what we wanted to do with our name. So, this is our second name. This is our Second Pitch."

The name change takes place March 27th officially, though Hansen and crew are already beginning the transition. The new logo will look much like it did before, with only 'Second Pitch Beer Co' substituted in for 'Brew Monkey Beer Co'. Oddly enough, the monkey will remain in the logo, "a concession from Suds Monkey", Hansen advised. Second Pitch plans a party that same day to commemorate the name change, and personally introduce customers to it.

WOMEN IN THE BREWHOUSE

Though Hansen and Assistant Brewer Lou Gonzalez handle the day-to-day brewing, Hansen does not plan to keep all the brewing knowledge to himself though— he plans to eventually create multiple brewing educational programs for homebrewers, and those just looking to learn more about the malted beverage they love. Once such program is 'Women in the Brewhouse', a program that seeks to demystify beer for women in an industry dominated by men. It will be run by brand ambassador Paige Martin. More to follow.

With variants rolling out periodically (in addition to the standards) such as their West Coast session IPA 'Little Grom', and 'Careless Whisper', a raspberry stout created for Valentines, as well as



weekly events like Sunday night BYO vinyl (hosted by taproom manager Alex Arredondo, and Kay Calvin), Second Pitch provides a relaxing atmosphere with a variety of beers for everyone.

Put Second Pitch on your short list of breweries to check out soon!



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By Rebecca Wilkie

Pink Boots Society CELEBRATES WOMEN IN THE BEER INDUSTRY

We can all agree that 2020 was a challenge! It tested our resilience, relationships, and the ability to recover from something we had no control over. As we start to recognize the realization that we can't go back to where things were, we ask ourselves, "How do we reinvent and restart from here?"

One of the hardest-hit groups of the pandemic globally was women. Many found themselves struggling to maintain too many responsibilities. These physical and emotional drains included work, distance learning, relationships, and handling isolation, all while somehow maintaining a sense of normalcy in a world of chaos.

In a startling study published in November 2020 by CNBC, 2.2 million women left the workforce between February and October 2020. Many were due to layoffs, and other reasons listed were the opportunity to pursue other priorities, burnout from additional jobs now required to perform, and lack

of resources. It also presented a time for new starts and a time to follow their dreams. It is an empowering moment for many to bravely enter the world of entrepreneurship, change industries, strive for more, and take control of their lives and purpose.

Historically, March is the designated month to recognize the many achievements of all women around the world. One day, in particular, March 8th, is a day celebrated across the globe as International Women's Day, also referred to as IWD. These victories of advancement and acceleration include key areas such as social, cultural, political, and economic progress.

The theme for this year's International Women's Day is "Choose to Challenge". It is giving the charge to have the confidence to ask those tough questions, demand equality for the same job, and apply within industries typically dominated by groups that aren't inclusive.

Believe it or not, the first IWD gathering was noted back in 1911 and has occurred annually for well over a century now. It is all-encompassing and not specific to



a certain country, organization, or group. Anyone can participate, promote, and partake in organized activities worldwide. Last year marked 100 years since the passing of the 19th amendment, granting women the right to vote.

One non-profit group that has used March as a voice to promote various causes is the Pink Boots Society (PBS). They celebrate the achievements of females in the beer industry, raise awareness about equality, and use IWD as a day to fundraise for their organization to support these worthy causes through a collaboration brew hop blend.

MULTIPLE BREWERIES USE THE SAME BLEND OF HOPS IN THEIR BEER

A collaboration hop blend simply means that multiple breweries use the same blend of hops in their beer, regardless of style. This creates a sense of solidarity among breweries and showcases the different beer styles that can be produced. The Pink Boots Society



Collaboration Brew Day™ unifies chapters from all over the world. Over 200 USA and worldwide chapters committed to brewing with the same hop blend this year. Yakima Chief Hops produces this proprietary blend

and generously donates for every pound sold to the Pink Boots Society. Additionally, breweries and taprooms donate a flat rate or percentage of beer sales and merchandise, which helps in furthering women in the beer and fermented beverage categories.

This year, the brew days will look a little different than in the past though. Depending on state and local guidelines, breweries are limiting the brew day to staff only or a limited number of participants, or holding off until a later date, to provide a safe environment. What used to be a community event, where people hung out all day together, learned to brew, and networked has become a reduced version of how the day should be celebrated. Beer releases and tap takeovers won't be attended as they have in the past, and many scaled back the amount they brewed compared to previous years.

Breweries, organizations, competitions, events, festivals, homebrew clubs have made adjustments. All have had challenges that weren't anticipated a year ago, and adaptations are constantly being made. The long-running Queen of Beer competition was canceled for 2020, the Beer With(out) Beards festival went virtual, and Craft Beer Professionals has been instrumental in keeping the beer community together.

Speaking of overcoming challenges, Company Brewing in Milwaukee, Wisconsin hasn't opened back up to the public yet. But they were still committed to a Pink Boots Collaboration Brew Day™ and included Stephanie Smith, the Wisconsin PBS Chapter Leader. She was able to help make their Weir Turn Pro 5 Double Dry-Hopped Hazy Double PBS Collaboration Beer which will be canned and distributed locally.

Other breweries decided to begin early based on the type of beer style being pro-





duced, or what worked into their schedules. Flatland Brewing Company in Northern California will be producing a lager that was brewed on February 3rd to be released on March 6th for International Women's Day.

BEING 50% OF A WOMAN-OWNED BEER BUSINESS...IS SOMETHING WE ARE PROUD OF"

When asked why they are involved in Pink Boots Society, co-owner and events manager Michelle Mohsenzadegan said, "We participate in the Collaboration Brew Days because being 50% of a woman-owned beer business with my husband is something we are proud of. We want to normalize that across the industry. The Pink Boots Society is a great way to bring awareness, acceptance, education, and participation to not only women in the industry but to all. It is exciting for us as a brewery to invite others into our space that wouldn't normally get to see how the brewing process takes place. Whether it is the front of the house, outside sales, marketing, events, we are all an integral part of





what makes this industry go around. It is our third year participating over the last 4 years that I've been a member, and I look forward to so many more to come!"

There are stories like this all over the world. People and companies are determined to take on setbacks and find solutions by not giving up. Countless women aren't afraid to step up and face the challenges set in front of them. The landscape of women in the beer industry has been changing for a while. Whether it is the customer base that shows up, the people who make and sell the beer, or the ones who own the brewery, women are an integral part of the brewing community now, more than ever. Let's always choose to challenge, not just in March, but every month and every situation, where necessary!

#pinkbootsbrew #pinkbootsblend
#pinkbootsociety #womeninbeer
#sipsavorsmile

#IWD2021 #InternationalWomensDay
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@pinkbootsociety @internationalwomensday_global @sipsavorsmile

Bio: Rebecca Wilkie is a beverage industry veteran and spends her free time blogging about beer, wine, food, adventures, and fun at Sip Savor Smile. As a beverage marketer, strategist, and event manager, she is a behind-the-scenes advice giver for numerous drinks businesses to execute creative ideas and gain customers. Writing, amateur beer judging, and travel occasionally get in the way of work. www.SipSavorSmile.com



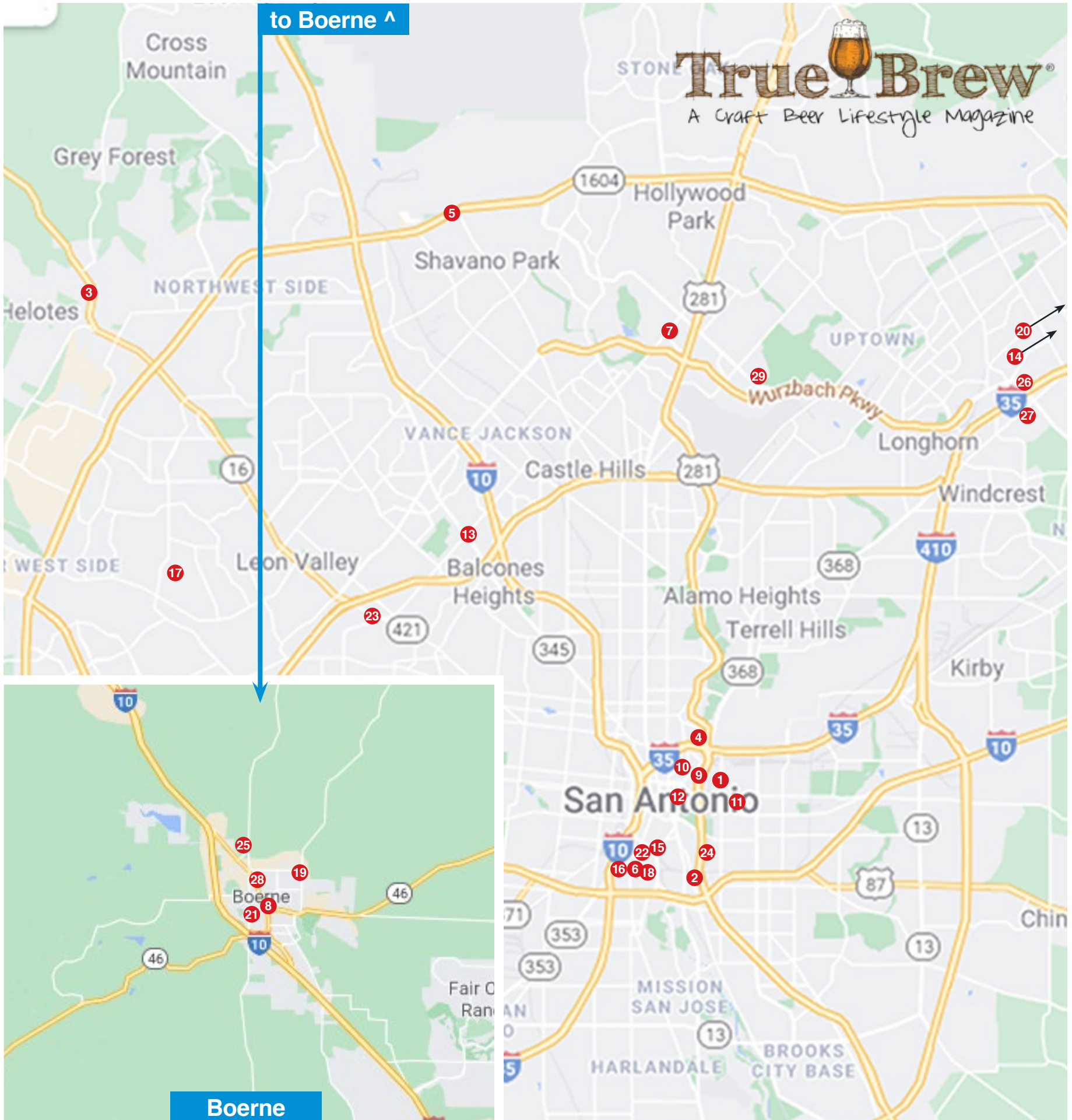


THE SAN ANTONIO CRAFT BEER SCENE

Coming into 2021 there are more than 350 breweries across Texas, including 30ish in the San Antonio Region alone. Throw in some surrounding better-beer-bars, craft distilleries, and wineries – and we’ve got ourselves quite the local scene to explore. Check out this interactive map to access information on local, San Antonio area

breweries and get ready to plan your next craft beer adventure. Grab your friends, mask up, and support your local brewery. Craft Beer is a personal journey. Ride your bike to the brewery. Try the sampler flight. Get to know these local breweries as you support them and the areas better-beer bars.

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THE TRUTH OF WOMEN AND BEER: WITCHES

By Kharla Graham

"Then put it again into the Cauldron, and boil it an hour or an hour and a half. Then put it into a Wooden-vessel to cool, which will require near forty hours for a hogshead."

-Scotch Ale from my Lady Holmbey

Echoing laughter fills the dark, candle-lit room and the smell of death and blood hang in a dense cloud that threatens the Inquisitor's next victim. With another turn of the wheel, a slight pop produces not only a disjointed elbow but a name, a woman's name, expelled from the ragged breaths left in the tortured body.

She donned her best wide brimmed hat, "shooed" the mice away from the bubbling pot and mumbled to herself about needing a better cat. Ambling out of the doorway, she grabbed her broom and her "star" and set them above the entrance before selecting the best of her potions and setting to the street for the promising business of a busy market. Little did she know that she would be spending that night in the dank, moldy and rat infested cell under the charge of witchcraft.

This image of a broom wielding sorceress with a tall hat, black cat and bubbling cauldron overflowing with potion has been synonymous with witches for the last century and probably longer. The truth of the woman in this story takes us down a much different path altogether, and we are set to lead the way.

During the 15th and 16th centuries, the Spanish Inquisition was in full swing. Decreed with the purpose of stopping the Judaizing that was taking place as well as expelling the Jews from Spain, King Ferdinand II and Queen Isabella started one of the most deadly Inquisitions in history. It was a dark era for the world, especially for women and brewing. Up until this time, brewing (as we have learned) was a domestic science reserved for the wife, the woman or the mother. It was a trade passed through history by word-of-mouth or written accounts matrilineally without much consideration from the male persuasion that is, until the 15th/16th century.

"Commercial brewing was very widespread, especially in the countryside." Judith Bennett wrote in her book *Ale, Beer, and Brewsters in England*. "In Brigstock before the plague, more than 300 women — about one-third of the women who lived on the manor — brewed ale for sale. In Alrewas (Staffordshire) during the 1330s and 1340s, between 52 and 76 brewers sold ale each year (in a village with about 120 households). In Wakefield (Yorkshire) between 1348 and 1350, 185 women — accounting for almost one-third of all women — brewed for sale."

So how did the *brewster's* image become likened to our ideas of a witch? Well, let's start with the hat. Back in the height (literally) of women's fashion, a lady could be found with many forms of head coverings but most favorably either a henin or a shortened, brimmed version of the same hat. This hat, which could be two feet tall, stood out on crowded streets, allowing for a certain level of recognition. It is believed that because of this simple marketing



A printing of Mother Louse, an example of an *Alewife*



Alehouse with Alestake

scheme, brewsters (by this time referred to as “alewives” and “beer witch” alike) were able to sell their brews in the streets and at markets more easily.

To promote sales, brewsters would often place a broom (symbol of domestic trade) or Alestake in front of their home or tavern. Even in modern day Peru, a stick adorned with a red bouquet or bag is placed outside the doorway to indicate their ale is ready for consumption. Another symbol found outside the door was a talisman resembling the Star of David. The star was used to convey the purity of their beer. Remember, it was the middle ages: plagues were a constant concern. The six points of the star are said to symbolize the most important parts of brewing: hops, grain, malt, yeast, water and of course, the brewster (brewer).



BREWER STAR

This talisman of the brewster, the Star, likely proved to be the yeast that overboiled the cauldron (or kettle as it were). With such a strong link to Judaism, it is unlikely that the Catholic church could resist finally forcing its way into the brewing trade which had been growing with the population. Finally, men had their way into the craft! With money to be made and control to be had, the church began its long and complete reconstruction of the beer trade.

“It took the Church a long time to persuade society that women were inclined toward evil witchcraft and devil-worship. asserts Helen Ellersbe in her book, *“Dark Side of Christian History”*. “Reversing its policy of denying the existence of witches, in the thirteenth century the Church began depicting the witch as a slave of the devil. No longer was she to be associated with an older pagan tradition. No longer was the witch to be thought of as benevolent healer, teacher, wise woman, or one who accessed divine power.”

The Inquisition was a point on which much of history hinges and beer-making was no exception. After men, and consequently the Church, forced their way into the beer trade, they began to control everything: hours of operation, recipes, profits and most importantly, who could make the beer. Because the Church was so distraught over women having almost exclusive skill in brewing and healing, much had to change and over the years of the Inquisitions, brewing and healing trades became exclusively male, a change that would impact the world through the current age.

Helen Ellerbe, author of *“Dark Side of Christian History”* stated, “As a byproduct of the witch hunts, the field of medicine transferred to exclusively male hands and the Western herbal tradition was largely destroyed.” Helen’s research emphasized the mass removal of women in major commercial trades that became governed by men and the Church as a result of the Spanish Inquisition.



It was during this time that commercial trades (especially brewing) were starting to take hold and the expectation was for beer-making to be a flourishing and wealthy business. Brewsters, it seemed, were facing death, threats and ultimately the end of their reign. Oddly enough (or maybe not) few men were tried or suspected of witchcraft. It would seem the church took little issue with brewing as it thrived in the monasteries and other spiritual institutions. *ahem*

With our journey through history long from over, we continue to be amazed at the strength and perseverance of the women involved in craft brewing.

This article originally published on www.brewhoppin.com



7 QUESTIONS WITH ALAMO BEER COMPANY'S

EUGENE SIMOR

By Erik Budrakey

Alamo Beer Company has been brewing up and serving great beer to San Antonio and the entire Region since October 2003. Now approaching their 18 year anniversary, Alamo Beer is widely recognized as one of the region's premier breweries as they continue to WOW consumers with new styles, collabo-

rations, and reliably great beer. While we love their beer and atmosphere, we wanted to learn more about the person behind it. So, we decided to cruise down to their taproom to sit with Founder, Eugene Simor, drink his beers, and ask him 7 QUESTIONS:

TBM: When beginning to develop your passion for brewing, was there a brewer, brewery, or beer that inspired you to go for it?

EUGENE: Actually, it was a little beer-bar in my college town of San Luis Obispo, California that inspired me in the early 1980's. It was called *Spikes Around the World* (or something like that). They served beers from countries worldwide. If you had a beer from 40 countries (verified by punched card) you'd get a little 1"x3" plaque on the wall. It really opened up my mind and drained my wallet. Got me excited about trying new brews and taking a crack at home brewing.

TBM: Post-COVID-19 - we are heading out for a 3-hour road-trip to a beer and music festival. You're driving. What are we driving and what 3 albums are we listening to on the trip?

EUGENE: We'll be driving the 2015 Corvette that I won on a \$100 charity raffle ticket. Yes, I'm a lucky SOB. I'll let you drive if you know how to operate a 7 speed manual transmission! I'm an early

80's music guy, so I'd just tune to Sirius channel 33 and hope for my favorite U2 tunes.

TBM: Outside of brewing, what other hobbies/interests do you enjoy?

EUGENE: I love to travel. I took a year off when I was 30 and traveled the world. Travel is still my favorite thing. Add in a sailboat and I'm in heaven.

TBM: What non-Alamo Beer brews are in your fridge on the regular?

EUGENE: Man, I drink so much beer at work that my home fridge is sparsely populated.

TBM: If you could sit down and share a beer with 3 historical or iconic characters, who would they be, and why?

EUGENE: #1. Samuel Adams. He truly was a brewer and a patriot. I'd really like to meet him. I'd enjoy a beer while listening to his stories. I'd also offer up a toast to Jim Koch, letting Sam know that Jim did a great job at keeping the brewing tradition alive. #2. Lewis & Clark! I live to travel and would love to hear about all of their great

adventures into the vast unknown. (Does that count as 2 and 3? or do I get one more) #3. Barack Obama. It would be cool to have a Beer Summit with him where the only brewers served are made by small, independently owned breweries.

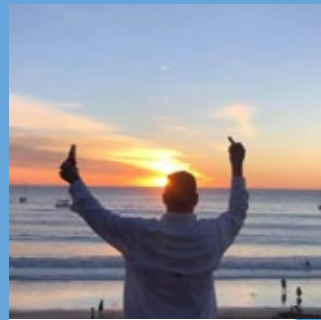
TBM: Wife? Kids? Pets?

EUGENE: It took me 44 years to get married. Had some catching up to do, so in an almost Irish quadruple sort of way, we made two girls and two boys rapidly. The dog bonus baby is a recent addition.

TBM: If you had one message that you'd like to get across to San Antonio's Craft Beer Enthusiasts, what would that message be?

EUGENE: Alamo actually has barrel aged beer that is only available at our beer hall. **Oh, and we serve food there too!**





Craft Beer Local News & Notes March/April 2021 Issue

VIVA BREWERY RELEASES ALE NINO HAZY IPA IN CANS – SAN ANTONIO, TX – Co-Founder, MJ tells True Brew

Magazine, “We recently launched our brand new, 4th style in cans, Ale Nino Hazy IPA. Just like the weather phenomenon, our Ale Niño beer is a cool burst of clean, refreshing, tropical flavors with just enough bitterness to give that classic Hazy IPA feel.” El Niño, which comes around every few years brings tropical weather from the Pacific regions. MJ explains, “After visiting multiple breweries in California, we fell in love the West Coast styles of craft beer. Clean, refreshing, tropical flavors with enough bitterness to give that classic Hazy IPA feel, Ale Niño delivers.” V!VA Beer’s mission is to create a high-quality and approachable craft beer. This one definitely hits the mark.

DOS SIRENOS BREWING ANNOUNCES NEW HOURS/EVENTS – SAN ANTONIO, TX – Owner/Head Brewer

Mike Sireno updates, “For our spring hours, we will be open Wednesday-Friday from 2pm-10pm, Saturday 11am-10pm, and Sundays from 11am to 8pm. Delicious food is available for dine-in or carry out, check out our menus on our website. Brunch is served on Saturday & Sunday from 11am - 2pm. For entertainment, we try to keep it fun! We host Trivia every Wednesday night starting at 7pm. Then, we have live music every Friday & Saturday night. Stay tuned to our social media for frequent updates.”

LONGTAB NEW BEER RELEASE & PINK BOOTS COLLAB – SAN ANTONIO, TX – Co-Founder, Dave Holland

tells TBM, “We now have new operating hours in play. We’ll be open Wednesday - Saturday from Noon to 10PM, and Sundays from Noon to 8PM. As for new releases, On March 26th we’ll be launching a new Belgian ale called Breacherbier Belgian Wit. To mark the release, we will also have a special Belgian mussels dish and a book singing by Jeremy Banas for his new book Celis. Then, on Saturday, March 27, 2021 we’ll be hosting BENDS & BREWS! Join @houseofhealing_ (aka Natalie, First Lady of Longtab) on Saturday at 10:30a. Come for yoga; stay for a brew... coffee or beer! This is an all-levels flow designed to strengthen body, mind, and spirit. ALL are welcome in this class, and no experience is

necessary. Bring a mat and \$5. Leave with a smile — bends and brews will do it for you! Finally, on April 2nd we’ll be introducing our Pink Boots Collaboration Beer Release “Limping Lady” - a Pale Ale named after WWII spy and all around bad-ass Virginia Hall.” Editors Note: We love Pale Ales and Bad-Asses!”

KÜNSTLER BREWING TO CELEBRATE FOG FEST – SAN ANTONIO, TX – Founder Vira Eckerred tells us,

“On May 1st, we will be celebrating our first annual Fog Fest where we will be releasing our beloved Fogs all at once. Hawaiian Fog, Kali Fog, Yanqui Fog and Pineapple Fog. We will have a commemorative glass, in addition to some fun T-shirts and hats. We will also release our Mai Bock, in addition to featuring some unique food items to celebrate this traditional German May Day. Live music will be provided by Isaak Klaus and the Lederhosen Junkies. Wearing your Dirmdls and your Lederhosen is highly recommended. As for our business in general, we always have 16 beers on tap. Look for our famous Guava Goddess to make a comeback in late-March/early-April. From the kitchen, we serve lunch daily, including some nice options of soups and salads. In addition to our regular menu, we have rotating specials of Lobster Rolls, Schnitzel, Sauerbraten and Dumplings etc. Our Sunday Brunch is absolutely delicious! If you are a fan of Potato Pancakes, come in Saturday or Sunday between 11am and 3pm. You will not be disappointed!”

SAN ANTONIO’S WEATHERED SOULS BREWING RECEIVES NATIONAL ACCOLADES - SAN ANTONIO, TX

- San Antonio’s Weathered Souls Brewing Company was recently recognized as the best brewery in the United States in 2020 by Hop Culture. Hop Culture, which covers the best beer, bars, breweries, gifts, and supplies in the U.S. and around the world, considered more than 8,000 potential candidates and choose to highlight a top 12. Weathered Souls, located in the 600 block of Embassy Oaks on the North Side, took the top honors, and received high marks for its craft brews, recipes and use of fruits to flavor some of its craft beers. Their highly visible 2020 Black is Beautiful campaign certainly helped gain attention for the brewery and aided to raise national awareness about the injustices faced by people of color. The Black is Beautiful concept came to life after last



summer’s protests against police brutality in the wake of the George Floyd murder. With a focus on issues of equity, inclusion, and justice for people of all backgrounds, the campaign garnered national attention and participation. Co-founder/head brewer Marcus Baskerville began the initiative and shared the base recipe for his Black is Beautiful stout beer with other breweries across the country and around the world. 50 states and nearly two dozen countries participated in the effort with proceeds going to organizations that support social justice reform and racial equality. Kenny Gould from Hop Culture wrote that Weathered Souls’ resiliency, courage and leadership were all key factors in naming the brewery the best of 2020. “And yet, resilience and tasty, well-crafted beers are only a part of the puzzle, and definitely not the most important part. In an election year, with the national and even global conversation focused on issues of equity, inclusion, and justice, Weathered Souls truly marked themselves as a brewery for everyone by spearheading Black is Beautiful, a collaborative effort to raise awareness around the injustices faced by people of color. The initiative kickstarted a much-needed conversation within the craft beer industry and allowed a black-owned brewery to take a well-deserved spotlight.”

RANGER CREEK PREPARES FOR BUSY MARCH 26TH – SAN ANTONIO, TX – Ranger Creek Brewing tells

True Brew that they will be hosting a pair of events at the Brewery on March 26th. “First, we’ll have Brews, Dawgs, and Fries. Get your weekend started with some craft brews and whiskey from Texas first brewstillery. Then, feed your hunger with a tasty treat from Dirty Dawgs and Fries. We will be open starting at Noon, Dirty Dawgs and Fries will be onsite from 4:30pm-9pm. Of course, kids and four legged friends welcome with supervision. Social distancing and face covering will be required for service. Then, from 6:30-10pm we’ll welcome Donation Yoga and Drinks. Come wind down after a long week with an hour long yoga class, and few drinks straight from the source in the Ranger Creek tasting room. Yoga is hosted by Samantha Clayton and San Antonio Free Yoga. The Yoga class starts at 6:30, and is donation based. \$5-10 is a suggested donation. Bring your yoga mat and mask! If it is chilly, yoga will be inside the Stillhouse. Yoga goers will get 10% off their drink purchases for the evening. Craft beer, whiskey, and handcrafted



cocktails will be available for purchase by the glass. 21+, no cover. For both events, kids and pets are allowed under adult supervision.

ROADMAP BREWING BUSTS OUT ELECTRIC SKATEBOARD – SAN ANTONIO, TX

- It’s starting to warm up and feel more like Spring, which has Roadmap’s owner/brewer, Dustin, back out riding around town on his Electric Skateboard. But



this warm weather isn’t just perfect for skating, it’s perfect for Roadmap’s Session IPA! “This beer is brewed with Mosaic, Mandarina Bavaria and Cascade to give a punch of citrus that you’ll find in our big boy IPAs - but with its low alcohol content (4.8%) you can drink it all day and stay standing on the board.” Electric Skateboard will be available on draft and in limited 4 packs to-go (\$18 Limit 3/pp) when we open on Friday, March 26th.

GUADALUPE BREWING COMPANY HOSTING LIVE MUSIC - NEW BRAUNFELS, TX – On Saturday, April 24

Guadalupe brewing welcomes Jonny Gold starting at 6:30pm. According to FB, “Jonny is a singer-songwriter who was raised in the South Texas hill-country, in the heart of San Antonio. A childhood in one of the greatest country music hubs in the world, of course lead to some of the obvious influences on their music like Willie Nelson, Johnny Cash, Ray Wylie Hubbard, but Jonny has never liked painting with just a few colors. Their musical tastes and influence capture an entire spectrum of sound — Tracey Chapman, Nina Simone, Ray LaMontagne, James Taylor, The War on Drugs, Dawes, and more. Jonny’s songs are sad and sweet. With lyrics 10 layers deep, thoroughly beautiful, always with interesting plays on words, metaphors, and rhyme schemes, their songs are both hypnotic and like riddles to be puzzled over, interpreted, and re-interpreted again. Jonny’s vocals have been lauded as some of the most unique and powerful in the business. Folk music crooned to you by a strong, magnetic baritone that reaches heights, dynamics, and textures that consistently drop jaws.” Mark your calendars!



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LOCAL AUTHOR RELEASES A BOOK ON PIERRE CELIS—THE GODFATHER OF WITBIER

On February 8, 2021 Local Texas author, **Jeremy Banas** released his new book *Celis Beer: Born In Belgium, Brewed In Texas* from publishers The History Press. To commemorate the launching of his book, a meet/greet and signing for the media was held at the Celis Brewery (located at 10001 Metric Blvd Austin, Texas 78758) on February 12, 2021.

After almost two years of researching, writing, and editing the book, Jeremy is excited to release this historical piece that is sure to become a must-read for all craft beer lovers!

Celis Beer: Born In Belgium, Brewed In Texas, highlights the history of Pierre Celis, The Godfather of Witbier, from his beginnings in Hoegaarden, Belgium in 1966 to the Celis we know and love today, as well as a history of the style he brought to the world.

From *The History Press*: “A former milkman in the small village of Hoegaarden, Belgium, Pierre Celis opened a brewery that brought back the extinct witbier style of his native Hoegaarden and rejuvenated an old-world tradition throughout Belgium and Europe. Following a devastating fire in his native country, the godfather of witbier set up shop in Texas, where his passion took fresh shape in the form of Celis Beer and influenced an entire generation of beer lovers. His legacy continues under the stewardship of his daughter, Christine, who revived the brand in 2017, along with his granddaughter, Daytona, who brews there now. Author Jeremy Banas relates how the Hoegaarden legend founded Austin’s first craft brewery.”

Jeremy Banas is a freelance journalist and beer writer. His writing has appeared in the San Antonio Current, San Antonio Magazine, TheFullPint.com, BeerAdvocate Magazine, True Brew Magazine, The Bexar Times, and the Brewers Association’s craftbeer.com, as well as his own website ruinationpress.com. He is the author of two previous books, *San Antonio Beer: Alamo City History by the Pint* (coauthored with Travis Polling) and *Pearl: A History of San Antonio’s Iconic Beer*. He also serves as a co-founder of San Antonio Beer Week.

Jeremy comes from a proud brewing tradition. His cousins Carl and Joseph Occhiato were the last owners of the historic Tivoli Brewing Company in Denver, Colorado, from 1965 to 1969, at which his grandfather also worked. Jeremy has achieved the designation of Certified Beer Server in the Cicerone Certification Program and is working toward his master’s degree in history. He resides in San Antonio, Texas, with his three boys, Quinn, Jack, and Maxwell.

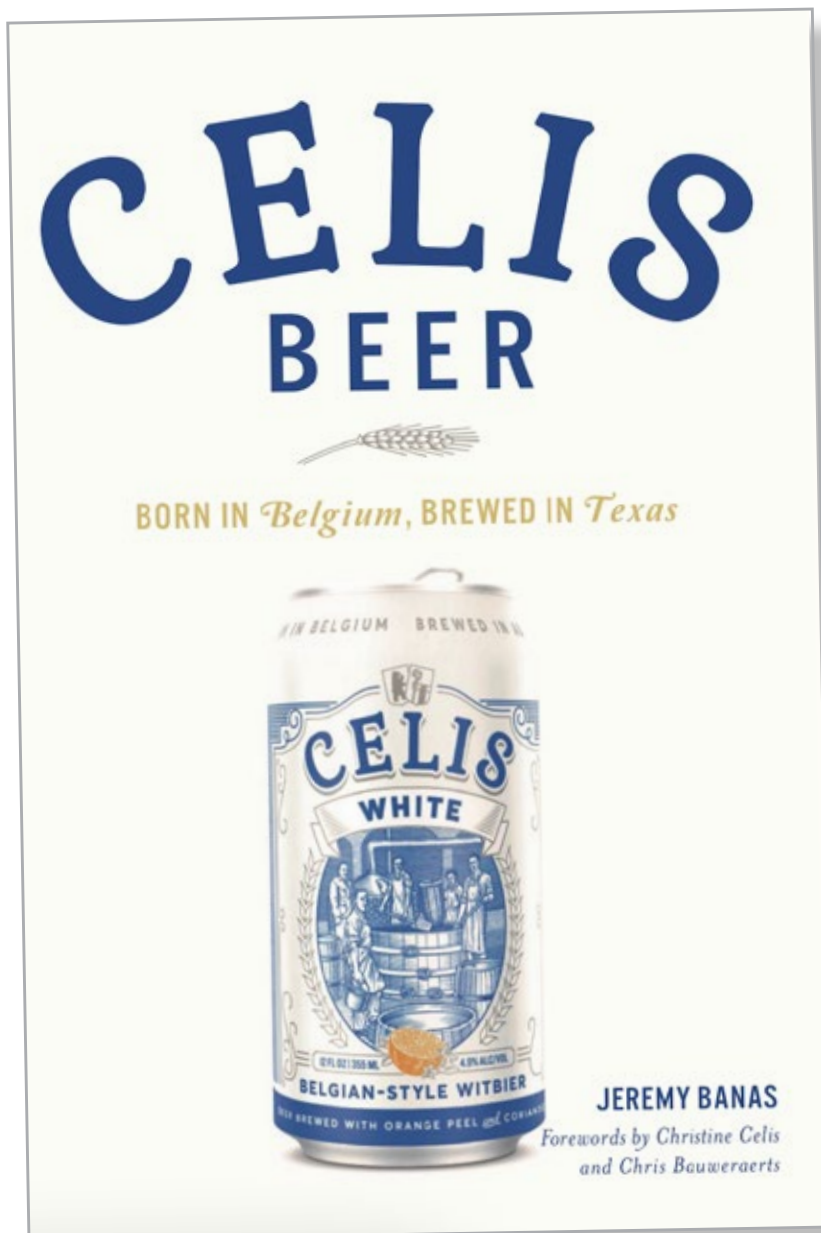
In addition to this event, community members will have the opportunity to meet and greet with author Jeremy Banas, at several upcoming book signing events throughout the city.

For a full list of upcoming events, please click here: [Celis Book Events](#)
To purchase the publication for 21.99 +tax, visit <https://www.amazon.com/Celis-Beer-Belgium-Brewed-American/dp/1467144363>

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Follow *Celis Beer: Born In Belgium, Brewed In Texas* on Facebook at @CelisBeerBook, and Twitter @BeerCelis



BREWERS ASSOCIATION RELEASES 2021 BEER STYLE GUIDELINES

- BOULDER, CO The Brewers Association (BA)—the not-for-profit trade group dedicated to promoting and protecting America’s small and independent craft brewers—to-day released its Beer Style Guidelines for 2021. Reviewed and revised annually by the BA, these guidelines serve as a model resource for brewers, beer judges, and competition organizers, and celebrate the great diversity of beer around the world. Since 1979 the Brewers Association has provided annual beer style descriptions as a reference for brewers and beer competition organizers. Much of the early work was based on the assistance and contributions of beer journalist Michael Jackson; more recently these guidelines were greatly expanded, compiled, and edited by Charlie Papazian. The task of creating a realistic set of guidelines is always complex. The beer style guidelines developed by the Brewers Association use sources from the commercial brewing industry, beer analyses, and consultations with beer industry experts and knowledgeable beer enthusiasts as resources for information. Hundreds of revisions, edits, format changes, and additions were made to this year’s guidelines, including updates to existing beer styles and the creation of new categories. New additions to the beer styles include; Kentucky Common Beer, New Zealand-Style Pale Ale and India Pale Ale, Belgian-Style Session Ale. The Belgian-origin ale styles group was significantly revised based on numerous comments from judges and Belgian beer experts. The previous Belgian-Style Pale Ale was renamed as Belgian-Style Speciale Belge. There were no style deletions. “Craft brewers in the U.S. and around the world continue to push the boundaries of beer by reviving long lost styles and by innovating in new beer flavor spaces,” said Chris Swersey, competition manager, Brewers Association. “The 2021 Beer Style Guidelines reflect many exciting trends in brewing with numerous additions and updates for accuracy.” The Brewers Association’s Beer Style Guidelines reflect, as much as possible, historical significance, authenticity, or a high profile in the current commercial beer market. The addition of a style or the modification of an existing one is not undertaken lightly and is the product of research, analysis, consultation, and consideration of market actualities, and may take place over a period of time. Another factor considered is that current commercial examples do not always fit well into the historical record, and instead represent a modern version of

the style. “The Brewers Association Beer Style Guidelines are a trusted resource for the brewing industry worldwide,” said Swersey. The 2021 Beer Style Guidelines are available for download at BrewersAssociation.org. Note: New styles will take effect for the 2021 Great American Beer Festival® competition.

21ST AMENDMENT BREWERY AND PINK BOOTS SOCIETY COLLABORATE ON MOON BOOTS IPA - SAN FRANCISCO, CA Though the craft beer industry’s demographics and workforce are evolving away from beer bellies and beards, there’s still much room for change to reflect the growing diversity of the craft beer consumer. 21st Amendment Brewery advocates for the advancement of exceptionally talented women in partnership with the Pink Boots Society for the limited-edition release of Moon Boots IPA. Coinciding with the nationwide release of Moon Boots IPA in spring 2021, 21st Amendment Brewery is funding three Certified Cicerone Level-Two Course & Exam Scholarships and one “Women In Leadership” Certificate Scholarship at eCornell University exclusively for Pink Boots Members to apply for. Moon Boots IPA was designed and created by an all-woman team at 21st Amendment Brewery. The project was spearheaded by Sarah Swafford (National Sales Manager), who says, “21A has been incredibly supportive of Pink Boots Society for many years and has participated in several Pink Boots beers. Moon Boots IPA was initially a small batch beer that we called Pink Brüts! and was brewed at 21st Amendment’s downtown San Francisco brewpub for International Women’s Day (2019). We developed the recipe and concept using the Pink Boots hop blend. When it was released, it was so well received at the pub, taproom, and participating accounts we knew it would be a great candidate for one of our nationwide limited-edition releases.” Swafford has a long time connection to Pink Boots Society. “When I moved to the Bay Area, I joined my local Pink Boots chapter to connect with other women in the industry. It was such a great opportunity to support and learn from other women who worked in all facets of the industry: brewers, bar owners, bartenders, beer buyers, lab, etc. I found that Pink Boots offered me a great community and friends while enhancing my beer education that’s led to me elevating my career.” “The women team members at 21st Amendment are an essential and vibrant part of our company and culture,” says Shaun O’Sullivan (Co-Founder & Brewmaster, 21st Amendment Brewery). “What’s

a better way to celebrate this excellent group than with a beer uniquely designed by them. Releasing Moon Boots IPA on a national level is an opportunity to shine a big bright light on the important work of the Pink Boots Society and highlight the immense talent of the women on our team. At 21st Amendment Brewery, we want to be an agent of change in supporting Pink Boots’ members with four scholarships in 2021.” 21st Amendment Brewery funds three Certified Cicerone Level-Two Course & Exam Scholarships and one “Women In Leadership” Certificate Scholarship with eCornell University exclusively for Pink Boots Members to apply for. Swafford herself was a recipient of a Pink Boots Society scholarship. The otherworldly packaging artwork for Moon Boots IPA was commissioned by renowned Los Angeles-based animation artist Robin Eisenberg (Instagram). Her portfolio revolves around celebrating sexuality and the diversity of women. The packaging for Moon Boots IPA features the creators envisioned as otherworldly beings. Robin Eisenberg comments, “I’ve always loved celebrating women in my work, and working with 21st Amendment on this was so much fun! I think it’s amazing that Moon Boots IPA is not only recognizing women in brewing, but it’s also helping to create more opportunities for future women in the industry. So happy I could be a part of the project!” Moon Boots IPA is clean, crisp, and brewed with pilsner malts, toasted rice, and strawberries. Hopped with Citra Cryo, Azacca, and Mosaic hops, Moon Boots IPA blasts beer lovers to another planetary dimension with its soft aromatics and refreshing strawberry notes making this a beer for stargazers. Moon Boots IPA will be available in 6-packs in all 32 states where 21st Amendment distributes in spring 2021. For more information and to find some using their beer finder, please visit www.21st-Amendment.com.

LAWSON’S FINEST LIQUIDS UNVEILS 2021 DISTRIBUTION CALENDAR -

WAITSFIELD, VT - Craft beer lovers across the Northeast will have unprecedented access to Lawson’s Finest Liquids’ beers in 2021. The Waitsfield, Vermont-based brewery unveiled its year-round distribution calendar on Tuesday, giving thirsty customers advance notice about which beers they can find throughout the year in Lawson’s Finest’s nine-state distribution territory of Connecticut, Massachusetts, Maine, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island,

and Vermont. Lawson’s Finest’s flagship IPA, Sip of Sunshine, will once again be available all year long, and beginning March 1 it will be joined by its juicy, fruit-forward cousin, Little Sip, which was just announced as the brewery’s latest year-round beer. Additionally, Lawson’s Finest will be offering several new varieties of its Super Session IPAseries throughout 2021, along with the brewery’s six specialty releases, which will be distributed across the Northeast on a rolling basis in short, seasonal stints. The first changeover in the Super Session series will come in March when Super Session #5 makes its debut. With Cashmere hops as the star of the show, the brand-new Super Session #5 boasts full malt flavors and an assertive hop character thanks to the copious amounts of Cashmere hops that get added late in the kettle and also in dry hopping. The wildly popular Super Session #8, made with Mosaic hops, will make its return in May before Lawson’s Finest’s August transition to the Centennial-hopped Super Session #4. The year will conclude with the October debut of Super Session #3, a beer that will showcase Comet hops, another new varietal in the series. Similar to the rotating release schedule of Super Session beers, Lawson’s Finest’s specialty beers will be making appearances across the brewery’s distribution territory at set times during the year. Knockout Blonde, a hoppy blonde ale featuring a flavorful blend of North American malts, will be distributed in April and May, and it will be followed by the release of two refreshing pilsners. Beginning in May, Lawson’s Finest will distribute its Scrag Mountain Pils, which is inspired by the traditional Czech pilsner style. At the same time, the brewery will launch its special Scrag Mountain Pils Salt & Lime, affectionately known as “Scragarita.” In July and August, Hopcelot, an IPA made with eight versions of hops from around the world, will be made available. Rounding out the year will be a September release of Kiwi, a double IPA made with New Zealand-grown hops, and a November release of its juicy, floral triple IPA, Triple Sunshine. Beyond its Super Session releases and specialty beers, Lawson’s Finest is proud to make Sip of Sunshine and Little Sip available in all nine states throughout the year. Sip of Sunshine, the brewery’s beloved flagship beer, is a lupulin-laden IPA that is packed with tropical fruit character, bright floral aromas, and delectable layers of hop flavor. Sip of Sunshine’s emerging cousin, Little Sip, is a balanced, crushable, and thirst-quenching IPA that boasts notes of grapefruit and pineapple.

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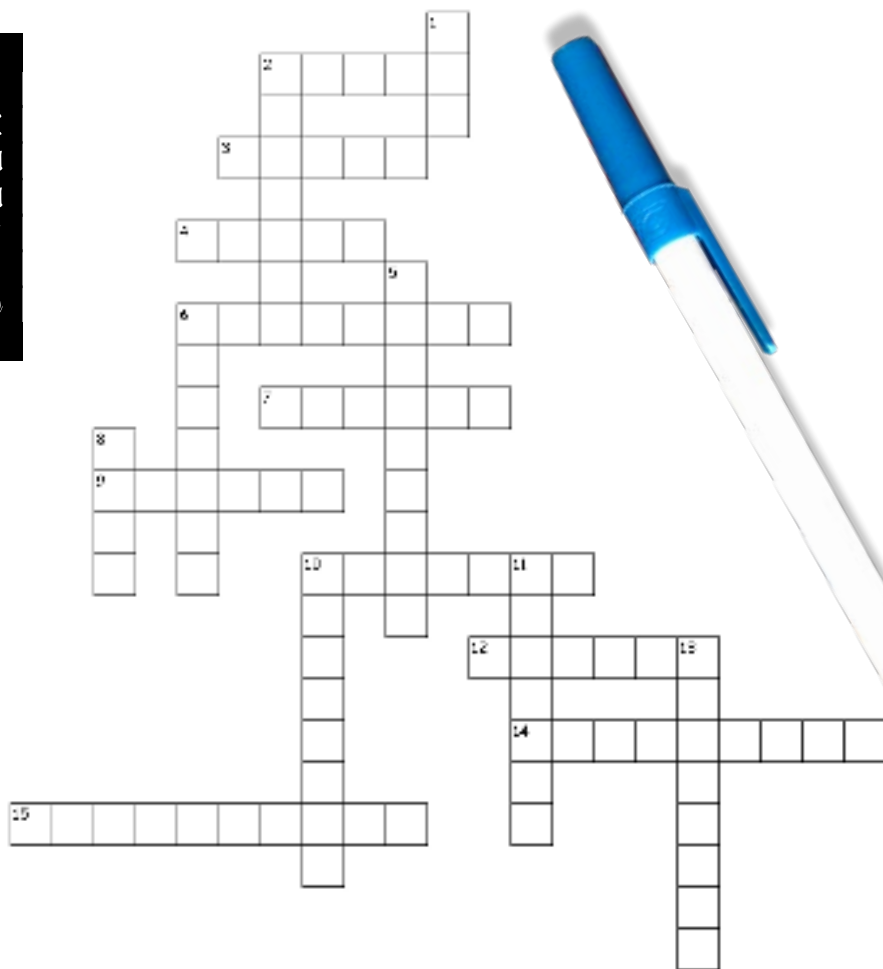


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SPRING IS IN THE AIR

ACROSS

2. APRIL DUMMY DAY
3. BATMAN'S BIRD
4. MARCH HOLIDAY COLOR
6. AMERICAN PASTIME
7. _____ OF EDEN
9. SUNDAY HOLIDAY
10. APRIL _____ BRING
MAYFLOWERS
12. _____ BASKET
14. FORMER CATERPILLAR
15. MARCH 17 DAY

DOWN

1. ___ WEDNESDAY
2. SMELL PRETTY
5. NUISANCE FLOWER
6. FLOWERS SPRING TO LIFE
8. 4/7 NATIONAL ___ DAY
10. GREEN SHAKE
11. MULTICOLORED ARC
13. ANNUAL SPRING DE-
CLUTTER





Cibola Creek Brewing Co.

Casual atmosphere. Serious beers. Locally sourced, creative pub menu.
Family owned and operated.

OUR HOURS (UPDATED DUE COVID 19)

SUN 11am — 8pm
MON 11am — 9pm
TUES CLOSED
WED 11am — 9pm

THURS 11am — 9pm
FRI 11am — 10pm
SAT 11am — 10pm

cibolocreekbrewing.com



We make Freetail for everybody that makes San Antonio the most badass city in Texas, including you. So whether you're a long-time resident or just passin' through, hang with a local.

HANG WITH A LOCAL



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SPRING IS IN THE AIR

N Y I A Z R N J S T G Y F C R C K X N B Z X O V L P K A B L
H O K Z E W R T B B N J E J T S Y R E R R S M T R F O O L S
U Y I T Q F O B H C I N A B G X T G L D W X Y A P W V P S N
N E S L I T B L O V N N M N Y K O P F N Q D I S R E W O H S
N A B Y E U I Z N J A E X R G R H M H N F N B K Q K V W P Z
E I B A R D N I A P E Z L S U W A U S J B D K L C D S D Y Y
M M E T V J N U E F L N P D D O L T L O X D V G O G I Z Q T
A H R V N X X A K J C G P D P D P L W N I D P Q O S H T O X
M V U F R C L C D N E S W T X A A G J N E K S F G N S T N J
I X L V J X J D I O C O V D T B G M W V I D S H A M R O C K
I Q V J G Y B N M H X J V R E T J U G R J Y R X Y F L G M K
R D Q I T M Y M H Z L F I S J C F U F Z K C H A E X M N P O
Y Z V D N R S V W R X C A Z G H E C N V K X U J G I Y R U B
F P B J D Q Z T R A K B W B Z U T D X R M A A E Q B X Z A L
K T Z A P U P I L S A G J T G R X F A J D S B O O F J X N Q
G V J S Q F B O K V W L K D H J G G J E U W Z D X S D V M L
U J N I K L D T P F G D N L V Z N Y C D N Z Z H P L Y V W X
U U S M D O Z Z M U K W O P C P A K A R L M G G G K S I U R
R G V M O W B K C H J B Q I P V G C T X G I M Y Y R B A H G
I X T W W E N K O C D U U L C C G P U F Q L J N E V E O F O
Q K W B J R F Y V U D B C I I T M A E T C Q K Y G F R E H V
U F E I C S D V R Z E H X M N C D Q T J L T T N W D T I N H
K E R M F Z D Y U M B F Z E C I J V A B O D N M T H S A L F
R X P C C Y Q Q P E W M Q S I K S X K G J I A V T F S D A Z
V Q E T Z D E T G X H F R J P U L D O S G F G F H O V D K T
Y L F R E T T U B B E G L K B A A K H E O A V I V K O Y W P
E M B W F M H W K F H P F I P X V B F A V B P E B E Q C R S
E K H Q N F I B R T D R V H O M M Q C P H P Z S U X Y H T F
V L E M P U N N Q S Z T G U D O N M W E E C O S Y A K Q B D
A D Z O K D M O D F X S O D O O S D S A X C J O C I O I F B

- ASH
- BASEBALL
- BEER
- BLOSSOM
- BUTTERFLY
- CLEANING
- DANDELION
- EASTER
- FLOWERS
- FOOLS
- GARDEN
- GREEN
- PICNIC
- RAINBOW
- ROBIN
- SHAMROCK
- SHOWERS
- STPATRICKS





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