

NOVEMBER DECEMBER 2020

True Brew

A Craft Beer Lifestyle Magazine

FEATURING:

SAN ANTONIO BREWERIES

KEEP CRAFT BEER A SOCIAL EXPERIENCE—AT A DISTANCE

SAN ANTONIO CRAFT BEER MAP

LONGTAB BREWING CO.

HONORING SPECIAL FORCES WITH BEER

FREETAIL BREWING

CELEBRATES 12 YEARS

San Antonio
Premiere
Issue



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.

Pearl: A History of San Antonio's Iconic Beer

by Jeremy Banas
(American Palate) Jan 15, 2018



"The finest flavored beer in the market. Be sure and try, and you will be convinced. Warranted to be the same at all times. Ask for it, drink no other."

In 1887, these were bold words about the City Brewery's new beer with the pearly bubbles, considering how the recent flood of German immigrants to Central Texas brought along expert fermentation. As that business evolved into the San Antonio Brewing Association, XXX Pearl Beer became the mainstay of the largest brewery in the state. Its smokestack formed an intrinsic part of the San Antonio skyline. A regional powerhouse for more than a century, it was the only Texas brewery to survive Prohibition. It also endured the onslaught of a president's scandalous death and Lone Star's fierce rivalry.

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https://www.amazon.com/Jeremy-Banas/e/B075GRC835%3Fref=dbs_a_mng_rwt_scns_share

AUTHOR JEREMY BARNAS



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Cover photo by Freetail Brewing

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TRADITION**



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BEER OF THE MONTH NOVEMBER

ENGLISH I.P.A.

Roger Savoy

The traditional English IPA style has gotten lost in the kaleidoscope of American IPAs, and that's a shame. English IPAs tend to be much more balanced and drinkable than American IPAs have become, and their consistency is greatly missed by traditional IPA lovers.

In the late 1700s, India Pale Ale was created as the solution to the problem of providing fresh beer for the British Empire troops as they were colonizing India, where it was too hot to brew beer. English Pale Ales were the flavor of choice for the soldiers at the time, however, the beer suffered during the long hot journey around the southern tip of Africa. By the time it reached the troops, it was mostly undrinkable. At the time, British soldiers were given a ration of one gallon of beer per day. Spoiled beer meant unhappy soldiers. Nobody wants unhappy soldiers!

In the 1780s, a London brewer called Hodgson brewed a strong, heavily hopped beer called *October Ale* for the troops that would normally be aged before drinking. The beer not only survived the grueling six-month journey, but it also immeasurably improved the flavor profile. The soldiers loved it, but the locals also started to crave it. "That's the India Pale Ale" the brewers would say, and the new style was born. This prototype IPA gradually became paler and more refreshing to suit the Indian climate. With the coming of refrigeration, proper IPA itself began to

die out. Until, that is, American brewers and consumers rediscovered IPA as we launched into early 2000's.

Now, American IPAs dominate the scene as consumers have clamored for all things hoppy. Finding a true English IPA brewed by an American Craft Brewer is rare, but if you see one available on tap, order it. They are delicious when brewed true-to-style.

English IPA is pale to medium amber, clear to a bit hazy for unfiltered dry-hopped versions. A moderate to moderately high floral, earthy or fruity aroma is typical with hop flavor similar to the aroma. The malt should show an English character, be somewhat bready, biscuit-like, toasty, toffee-like and/or caramelly. Substantial hop character is balanced by malt flavor, body, and complexity. Finish is medium to dry, with a lingering, but not harsh, bitterness in the aftertaste.

**VITAL STATS: OG 1.050 – 1.075,
FG 1.010 – 1.019, ABV 5 – 7.5%,
IBU 40 – 60, SRM 8 – 14**

English IPA's offer great beer/food pairing opportunities. Strong English cheeses as well as grilled or braised meats, like pork, make tasty flavor experiences. Higher alcohol, hops and carbonation all work to cut through fat and cleanse the palate, keeping every bite be as tasty as the first. Hop flavor melds well with common Indian spices like tamarind, coriander, and cardamom. A balanced English IPA tackles a fiery Madras curry with cooling



bitterness and some heat-moderating malt. Hops amplify the spice at first, but ultimately whisk it away. It also cuts through creamy yogurt-based sauces in dishes like Chicken Korma.

Fire up the grill and burn some burgers and steaks. IPA is fabulous with caramelized crust on grilled meat matching the caramel malt in the beer, while hop flavor and bitterness provide umami-amping contrast.

Commercial examples:

**Samuel Smith's India Ale, Fuller's IPA,
King & Barnes IPA, Brooklyn East India
Pale Ale, Goose Island IPA, Freetail
Take 'Em All IPA**

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BEER OF THE MONTH DECEMBER OATMEAL STOUT

By Dom Weisberg

Oatmeal Stout's history dates back to the mid-to-late 1800s. The first recorded additions of oats in a stout recipe are from either the Maclay Brewery of Scotland or the Rose and Wilson of Grimsby and Hull in England. Rose's version was known as the most nourishing and strengthening. It was strongly recommended for Invalids. At the time, it was thought that adding oats to beer made it healthier and it was prescribed to nursing mothers, ailing children, and believed to be a remedy for sickness in general. For decades, this style was lost in history until 1980 when the Samuel Smith Brewery in England brewed up this classic style. What separates the Oatmeal Stout from other Stouts is a simple addition of oats and sweetness. Oats add a silky creaminess to this beer, and the sweetness level is boosted by the addition of more grains as well as a yeast that leaves more residual sweetness behind. The combination of the sweetness and roastiness, combined with a fuller body from the oats, make this quite a delightful beer to drink. Most examples are around 5 percent in alcohol, but some can go as high as 7%.



Notable commercial examples:

Samuel Smith's Oatmeal Stout, Young's Oatmeal Stout, DosSirenos Demeter Oatmeal Stout.



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BEER BRINED BBQ PORK CHOPS

Serves 4

Brine time: at least 6 hours

Grill time: 30 minutes

BY KAREN LOGAN

INGREDIENTS:

4 1" thick pork chops (boneless or bone-in)
1 12 oz can/bottle of lager or ale
3 cloves garlic, chopped
4 tbsp salt
1 tbsp black pepper
3 tbsp brown sugar
1 tbsp onion powder (or ½ of coarse chopped onion)
½ tbsp ginger (or ¼ cup of coarse chopped ginger root) (optional)
¼ tsp cayenne pepper or red paper flakes
¼ tbsp liquid smoke (optional)
BBQ seasoning
BBQ sauce

DIRECTIONS:

Throw all ingredients except BBQ seasoning & sauce in a leak-proof container or bag and stick in fridge for 6 hours or more. Rinse pork chops and pat dry. Rub pork chops in BBQ seasoning. Grill chops over medium heat for 12-15 minutes, turning a few times. During the last few minutes of grilling, baste chops with a little BBQ sauce that is separate from what you will serve on the side.
Adding too soon will cause burning.
Meat temp should reach at least 145° for medium rare or 160° for medium.
Serve BBQ sauce on the side.

Variations: BBQ is something people are deeply passionate about and there are endless ways to make BBQ your own way. The brine is a good starting point to make your pork a little special from your average 'que. The brine works with ribs, pork tenderloin, and country-style boneless ribs.

**BEER PAIRING:
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BROWN ALE**





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BEER STEAMED CLAMS

BY KAREN LOGAN

Serves 6 Appetizers

1 hour to soak + 15 minutes to steam

1 large pot with a lid

INGREDIENTS:

- 3 dozen little neck clams
- ½ c. butter
- 2 cloves garlic minced
- 1 12oz can/bottle wheat beer
- 1 lemon, cut into wedges
- chopped parsley (optional)

DIRECTIONS:

Clam Prep: Discard any chipped or broken clams. To make sure the clams don't have sand in them, scrub them and soak in cold water for 1 hour in 1/3 cup of salt, changing the water and salt once. Scoop the clams out so the sand stays in the bottom of the bowl.

Melt butter and cook garlic on medium heat for 3-5 minutes until garlic softens. Add beer. Bring sauce to a gentle boil, add clams and cover pot. Cook over medium heat for about 8 minutes until clams open. Remove clams with slotted spoon or tongs and place in a big bowl, pour sauce on top and sprinkle with parsley. Serve with lemon wedges and with toasted crusty bread to dip into sauce.



BEER PAIRING: ALAMO RIVERWALK PALE ALE



SAN ANTONIO BREWERIES KEEP CRAFT BEER A SOCIAL EXPERIENCE AT A DISTANCE

By Erik Budrakey

As the Covid-19 virus continues to torment our ability to live freely, local breweries are welcoming customers back into their tap rooms, brewpubs, and outdoor beer gardens while following limitations and guidelines that are constantly evolving. Consumers have been itching to get out of the house and back to their favorite craft breweries. In fact, a recent consumer survey by the Brewers Association tells us that 48% of respondents said they would “go to a brewery as soon as it was possible.” Well, it’s possible in San Antonio!

But the craft beer experience will look different for now – at least for the foreseeable future. Some of these changes include limiting indoor spaces from 50% to 75% capacity, maintaining a distance of six feet for customers and employees, creating distance between tables, staff wearing face coverings at all times and customers wearing face coverings at all times, except while seated.

While similar regulations have been in place for other establishments that opened in earlier phases of the pandemic, these guidelines seem to be constantly evolving for visitors to breweries. As adults, we are learning to form new habits. To assist, breweries are making sure consumers are aware of the new rules—before even entering—with signage reminding us to wear masks. Some



It’s important to continue to support our favorite taprooms – they are the lifeblood of many smaller breweries.

may provide easily accessible hand sanitizer or disposable masks.

“In the beginning of the pandemic, compliance was tough for a lot of people.”, says **Blue Star Brewing Company’s** Co-Founder, Joey Villarreal. “Early on, the shut down was

necessary, but it took a while to hit home locally. I had a buddy that contracted Covid-19 and he almost died. It was eye-opening for me. I immediately set forth ensuring Blue Star has a diligent sanitary and controlled environment in every area of the brewery.”



Black Laboratory Brewer Tim Castaneda

As we roll through October, Joey tells us that there is a lot more compliance and understanding of the guidelines from customers, although it is an ever-evolving situation.

“We are very fortunate,” he says, “We’ve been able to continue to serve out the front door and our beer has remained accessible. Folks are doing their best to be safe and comply with the Covid standards. Our local fan base has been great at supporting us and we are forever thankful.”

IT’S A GOOD CHALLENGE – WE’LL BE STRONGER COMING OUT THE OTHER END

“Like everyone, we had to shift our business model,” says Josh Mazour, the “Sam Malone” of **Cibolo Creek Brewing Company**. “At first, it was mostly just food. But we worked hard, stayed nimble and adapted. Our beer sales steadied. We did well with offering family meals and our crowlers to-go sales certainly picked up. As the virus continues to linger, we’ll look to assure that our guests have a fun and safe experience.”

“Thankfully, Boerne is a special place. Our regular customers have been super-supportive and continue to back us.”, Mazour continues. “We are doing ok. Going from 50% capacity to 75% capacity is not really that impactful to help our bottom line. But we’ll take it! Lately, business has been great. Issla Street has been very good to us, and we’d like to thank everyone for their continued support.”

In a sense, craft beer has always been about socializing. The taproom experience of talking to new people and chatting with the brewers, owners, and staff had all but been cut out while the industry pivoted for the pandemic. Now, we’re able to get back to enjoying that taproom experience again. Responsibly.

“One of the things that makes craft beer so enjoyable is the social aspect of it, and I don’t think that will ever change,” says Jason Davis, Head Brewer for **Freetail Brewing Company**. “Although the shutdown certainly presented all of us with the challenge of keeping craft beer social, consumers and breweries alike found creative ways to remain connected through interactive events and maximizing what we could do in-house.”

Texas breweries worked hard to get through the shutdown by implementing all required changes to ensure a safer environment for their staff and craft beer enthusiasts. They are excited for consumers to continue to return and feel comfortable. Breweries, taprooms, and better-beer-bars are working hard making sure the experience is just as enjoyable as its always been. You can still have a great experience while social distancing. It is a different experience – but that doesn’t mean it’s any less, any worse, or any better. It’s just different.

The shutdown required breweries to adapt, but that creativity and need to innovate isn’t going away. So where does craft beer go from here?

Well, the spirit of craft beer is still there. All of the local breweries want that to shine through all of the restrictions and all of the guidelines that are constantly evolving. Part of the craft beer lifestyle is how much breweries and their fans care about each other, the fellow customers, and especially the staff. Oh yeah, and the beer. Still, let’s all be safe so we can enjoy these amazing creations, offered by our local breweries.



Kelly from Viva



Freetail Brewing maintaining social distancing rules

THINGS EVOLVE FOR THE BEST

The reality is, as much as the current pandemic presents challenges to all industries, for breweries and taprooms, the ones that pay attention and respect their staff and customers will likely keep their chins above the water and come out okay on the other side. The craft beer community is different in that there is comradery, and many breweries share best practices and know what each other are doing. There is a unique and wholesome support network that is (generally) shared in the craft beer industry, where each brewery roots for the others to succeed. What's good for the craft beer umbrella that covers the San Antonio craft beer scene, is good for each of the breweries underneath it. **The craft beer community here is strong.**

It's important to continue to support our favorite taprooms –the lifeblood of many smaller breweries. As we all work to safely navigate our “new-norm”, breweries ask that you respect the guidelines that they must adhere to, respect others, and keep an open mind. Be cool and enjoy the craft beer lifestyle. Enjoy the beer!

So, as you prepare to venture back out to your favorite taproom, be sure to take a few extra minutes to look around and see how the staff and consumers are interacting. Understand and respect the taprooms rules and pay attention to the “traffic flow” as you navigate through the experience. Give extra respect (and a huge tip) to the staff as they hustle around in and out of the hot kitchen with their masks on, just to safely take care of you.



Let's all continue to work hard and contribute towards squashing the pandemic here in San Antonio. Let's all do our part to assure that we keep going in the right direction. Cheers to getting back out there! Cheers to supporting the local craft beer scene! Enjoy!

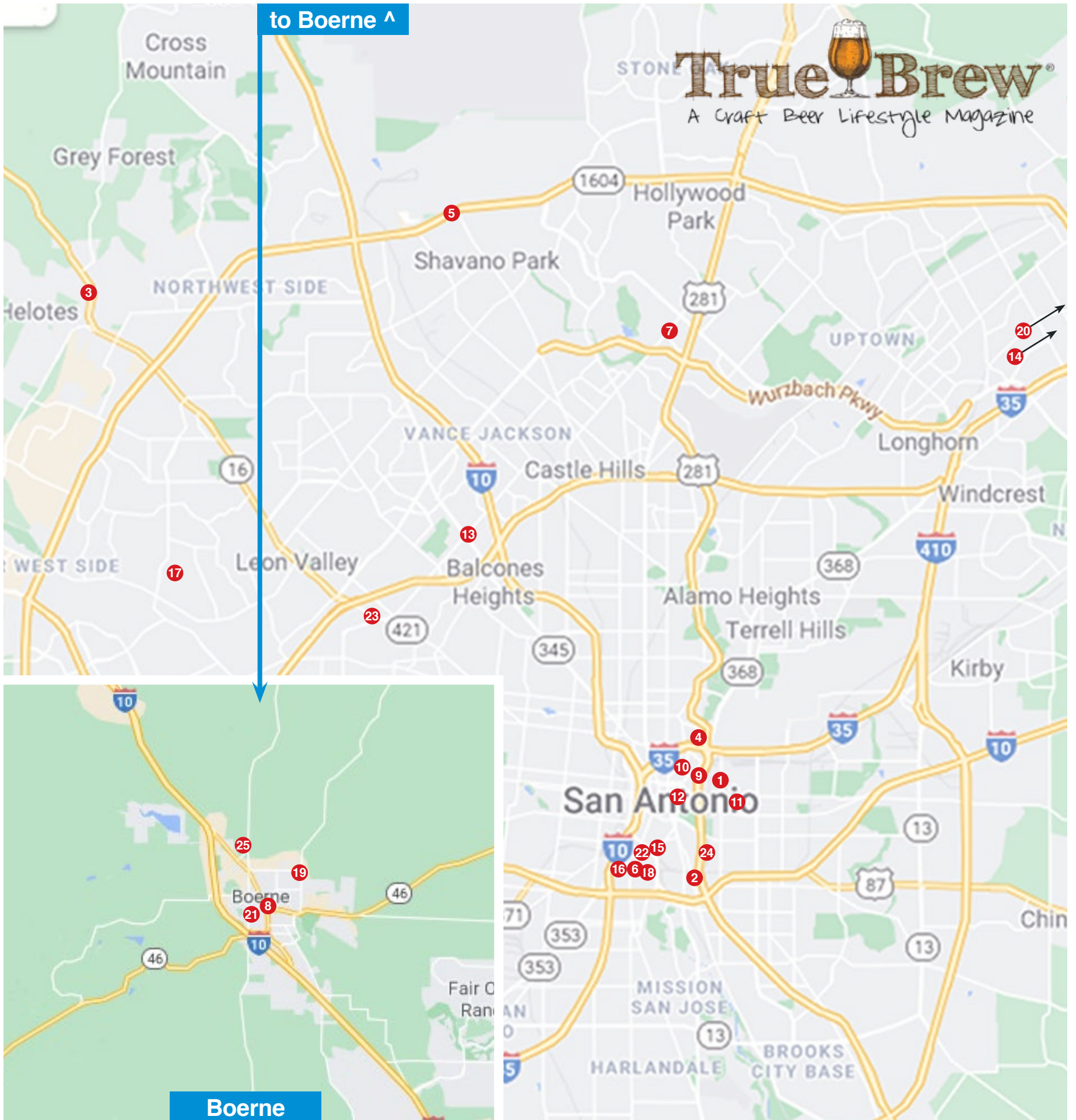


THE SAN ANTONIO CRAFT BEER SCENE

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.

1. Alamo Beer Company — www.alamobeer.com
2. Freetail Brewing Co.— www.freetailbrewing.com
3. Freetail Brewing Co.— www.freetailbrewing.com
4. Southerleigh Fine Food and Brewery— www.southerleigh.com
5. Busted Sandal Brewing Company — www.bustedsandalbrewing.com
6. Dorcol Distilling + Brewing Co. — www.dorcolspirits.com
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8. The Dodging Duck Brewhaus & Restaurant — www.dodgingduck.com
9. Roadmap Brewing Co.— www.roadmapbrewing.com
10. Back Unturned Brewing Co. — www.backuntuned.com
11. Black Laboratory Brewing — www.blacklaboratorybrewing.com
12. Maverick Whiskey Distilleru & Brewery — www.MaverickWhiskey.com
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14. Ranger Creek Brewing & Distilling — www.drinkrangercreek.com
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18. Künstler Brewing — www.kuenstlerbrewing.com
19. Mike-Ro-Brewery — www.mike-ro-brewery.com
20. Islla Street Brewing Company — www.isllastreetbrewing.com
21. Cibolo Creek Brewing Co.— www.cibolocreekbrewing.com
22. Dos Sirenos Brewing — www.dossirenosbrewing.com
23. Longtab Brewing — www.longtabbrewing.com
24. Viva Beer — www.vivabreweryswag.com
25. Boerne Brewery — www.boernebrewery.com





NOW AVAILABLE

CALENDAR OF EVENTS

Breweries & Taprooms are open!
Days & Hours of operation may change, so check before you go!

NOVEMBER

Longtab Brewing Co. – 4th dedication beer release in honor of Medal of Honor recipient MSG Roy Benavidez

November 1—Mad Pecker Brewing Co. Into the Dark benefit kickoff, bringing awareness to men's mental health. 4pm

11/3 Election Day – PLEASE VOTE

November 5—International Stout Day

November 7—Freetail Brewing Co. – Dia De La Meurta – La Meurta Beer Release (to-go)

November 11—Freetail Brewing Co. – TAPROOM RE-OPENS

November 8—Ranger Creek Brewing & Distilling Veterans Fun Run 1pm \$40

November 10—Back Unturned Brewing Co. - Brewer's Dinner 6pm & 8:30pm seating. 5 courses \$60

November 11—Freetail Brewery Taproom Reopening – After 7 months of to-go only sales, we reopen with a new deck and patio and new dining options

November 13—Ranger Creek Brewing & Distilling – Murder Mystery Dinner 6:30pm \$75

November 14—Alamo Brewing Co. - Battle of Leon Creek races (10, 20 miles & 5k)

November 20—Back Unturned Brewing Co. One Year Anniversary Weekend

November 27—Freetail Brewing Co. –Anniversary Party and Mug Club Renewal - Mark your calendars for our 12th Birthday party and the release of our Anniversary beer, a big English Ruby Ale.



DECEMBER

December 5—Weathered Souls 4th Anniversary Party

December 5—National Repeal Day

December 9—Faust Hotel and Brewing Co. Mug Building Workshop w/ Hannah Bligh at 6:30pm

December 10—National Lager Day

December 31—New Years Eve

RECURRING EVENTS

THURSDAYS

Weathered Souls – unique small batch beer release

SATURDAYS

Ranger Creek Brewing & Distilling Tours \$10
(limited capacity, hourly 12 -3pm)



Send us your events, they are FREE to list:
info@truebrewmagazine.com

LONGTAB BREWING COMPANY— HONORING SPECIAL FORCES WITH BEER

By Jeremy Banas

The San Antonio area has seen a few new brewery openings this year, and the city's Northwest side was no different. Veteran owned Longtab Brewing launched this past January, just two months shy of mandatory Covid shutdowns in Texas. Longtab sits just inside 410 Loop off Bandera Road. One of the Alamo City's latest 2020 brewery openings, Longtab has a two-fold operation: coffee bar and brewery.

Longtab was born out of the love of good beer, and coffee, by retired United States Army Special Forces (or S.F. for short) guys David Holland, and Mike Brown. Many may know the Army S.F. as Green Berets, a nickname that arose due to their unique headgear. Holland and Brown carry this military mindset through all aspects of Longtab. From the beer and logo (a play on the S.F. logo), to their approach on business and brewing, including where they source their coffee, the guys at Longtab are proud of their military service, and it's evident the minute you walk in.

Longtab started off with three beers: An American Pale Ale, American IPA, and a Belgian-Style Blonde Ale with a smidge of honey, they now have 11 beers on tap including a French-Style Saison called Augustus, and an American Witbier called Breecherbier.

Longtab uses 100 percent of its brewing ingredients from the United States, from the hops and grain, to the coffee. Whipping



up drip coffee, lattes, cappuccinos, and the like, Holland and Brown source their beans from De Espresso Liber, another S.F. owned business.

Perhaps the most important aspect of Longtab's operation is something that was built into their business plan from the very beginning: a series of beers dedicated to fallen S.F. guys, with a portion of the sales going to various charities. With new releases roughly once a month, these beers really hit home for Holland and Brown, it is a way to honor their brothers. "It was an intentional

part of the plan from the beginning," says Holland. "We never set out to be a non-profit brewery. We wanted the freedom to support whichever charity we wanted."

Though the charity de jour is up for grabs with each dedication, Longtab always goes with what the family of the fallen S.F. wants to support, though one exception was made for a living S.F. guy. Same goes for the style of beer. Longtab researches, talking with the families of course, as to what style of beer each preferred, and then brews a version of that.



So far, Holland and Brown have released three dedication beers, with a few more already scheduled. Plans are to ramp up to one dedication beer each month. Let's take a closer look at these beers, as well as their upcoming fourth offering.

Up first was 'Angry Charlie', an American India Pale Ale (IPA) named for fallen S.F. Staff Sergeant Aaron Butler, who was killed-in-action in Afghanistan in 2017. Sgt. Butler was fond of IPAs, so this was an easy choice. Proceeds of this beer went to the Green Beret Foundation. Angry Charlie even uses a hop blend from Yakima Chief Hops, dubbed the 'Veterans Blend' (a blend of Simcoe, Loral, Ahtanum, Eukanat, and HBC472). Yakima Chief even donates a portion of the Veterans Blend sales to various veteran organizations.

Not long after, the fellas introduced 'J-Bo', named for fallen Staff Sergeant Jeremie Border, who was killed-in-action September 1, 2012, also in Afghanistan. SSG Border's favorite brew was Corona, so Longtab brewed up a Mexican-Style lager in his honor. Proceeds from this one went to various charities that support families of fallen Green Berets, and was entered in the Great American Beer Festival competition this year.

Breaking away a little from their pattern of dedication beers for only fallen S.F. guys, Longtab released a dedication beer for a still living S.F. guy that has meaning beyond just the Army Special



Forces. In July, 'The Quarterback', An Imperial Stout with vanilla, was released in honor of Medal-of-Honor recipient— Staff Sargent Melvin Morris. SSG Morris was one of the first African-Americans to wear the Green Beret.

SSG Morris distinguished himself on September 17, 1969 in spectacular fashion. "While commanding the Third Company (Third Battalion, Fourth Mobile Strike Force, which is part of the Fifth Special Forces Group), SSG Morris heard that his commanding officer had been killed-in-action." Says Holland. "SSG Morris took a team behind enemy lines to bring back their fallen comrades. SSG Harris, armed with a bag of grenades, led his team toward the enemy bunkers and threw the grenades into them with what was later described as the accuracy and speed of a football quarterback." SSG Morris and his team eliminated the entire force of Vietnamese soldiers, and SSG Morris was able to retrieve his fallen commander, though he took three bullet wounds for his trouble.

Taking the SSG Morris' dedication beer a bit further, Longtab used The Quarterback as their contribution to the 'Black is Beautiful' initiative, a movement within the brewing community around the world to bring awareness to the struggles people of color face daily, by raising funds for police brutality reform and legal defense for those who have been wronged. Breweries are asked to donate 100% of the proceeds to organizations who work toward these goals. The



initiative was started by Marcus Baskerville, co-founder and owner of Weathered Souls Brewing in San Antonio, Texas, who himself had been the recipient of racial mistreatment by police.

Like all participating breweries, Longtab donated 100% of the beer's proceeds to the Green Beret Project which takes leadership methods used by Special Forces to mentor at-risk inner-city youth.

Coming up later this month, Longtab is releasing 'Tango Mike Mike', an American Pilsner dedicated to S.F. Master Sergeant Roy Benavidez, also a Medal of Honor Recipient from Vietnam like SSG Melvin Morris. He even has a Logistics Naval Vessel named after him, the *USNS Benavidez*. Like Morris, MSG Benavidez has quite the impressive story, and with Veterans Day coming up on November 11th, it is good timing.

On May 2, 1968, MSG Benavidez boarded a helicopter attempting the extraction of a team of S.F. that had injuries and some deaths, while on a mission to gather intelligence about large-scale enemy activity reported in the area. MSG Benavidez redirected in-coming rescue craft to a clearing nearby, where he ran to the injured team.

He was shot in the right leg, face, and head well before he arrived at their location.

Despite his injuries, MSG Benavidez redirected S.F. fire to another location, so that other rescue craft could land and retrieve injured and fallen team members. MSG Benavidez dragged and carried half the injured team to the helicopters—despite his own injuries—and continued to provide protective fire. MSG Benavidez eventually received a broken jaw, as well as 37 wounds from a combination of bullets and bayonets. In a city with a long military tradition and growing beer scene, Longtab will fit right in.

**Located in: Bandera Business Park
4700 Timco W Suite 105
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SIREN ROCK PROVIDES CONSTRUCTION UPDATE ON NEW BREWING FACILITY IN ROCKWALL-ROCKWALL, TX-

Two and half years after acquiring 1.5-acres of land in Rockwall's Historic Downtown district, Siren Rock Brewing Company is literally reaching new heights as the vertical construction phase begins on its new 13,000 sf brewing facility near Lake Ray Hubbard, right across from Rockwall's City Hall. Siren Rock, located at South Goliad St. & TX Hwy 66, is only the third new ground-up construction brewery in DFW in a decade and the beginning of what Rockwall residents believe will continue to grow and expand the historic downtown. The location is set less than a mile from the lake and within walking distance to many local shops and restaurants, bringing visitors from all over into the local community. Siren Rock will feature a full production brewery, taproom, event space, kitchen and 2 lushly landscaped beer gardens. Founders Cory and Eva Cannon have envisioned a truly unique destination brewery which is influenced by their travels studying beer and wine culture in places like Belgium, Netherlands, Czech Republic, South Africa, and Napa Valley. Their visits to brew houses and wineries have evolved into the perfect blend of craft beer, ambiance and design in the forthcoming space. "During our first trip to Belgium we got a good taste of what a regional brewery does for its community," said Eva. "These places in Europe become a part of their neighborhood and a gathering destination where everyone is welcome, including dogs. Great conversations happen over pints and long-term friendships are formed. We want to recreate that sense of community, that local gathering place here in Rockwall." Siren Rock Brewing Company, which is scheduled to open its doors in Spring 2021, will have a 30-barrel brewing system with state-of-the-art equipment for canning and packaging for distribution. The community will also have some say in which beers get added to the brewery's brand. Siren Rock Brewing Company will have a core product line featuring the best of their German, Belgian, and American style ales, and the tasting room will feature twenty-four taps of core beers, seasonal offerings, and rotating taproom-only batches. If a particular test batch becomes popular, it might then be added to the core brand. For more information, visit their website at sirenrock.com. You can also



follow them on social media for updates on the construction process and grand opening. At Siren Rock it's all about Handcrafted Beer and Irresistible Character. We have an unwavering commitment to quality, both in product and life, and our mission is to lure you in with exceptional craft beer and inspire you to relax, indulge a little, and enjoy good company.

OSKAR BLUES BREWERY RELEASES THICK HAZE NEW ENGLAND-STYLE IPA - LONGMONT, CO -

Oskar Blues Brewery introduces Thick Haze New England-Style IPA to their lineup of innovative canned craft beers. This wicked hazy IPA was developed in Oskar Blues taprooms in Colorado and North Carolina and is now ready to be unleashed on shelves nationwide. Thick Haze New England-Style IPA is available on draft and in 6-packs of 12 oz. cans starting today. Thick Haze New England-Style IPA was born from pumping insane amounts of hops into an unfiltered, hand-crafted IPA. As it pours, a massively thick fog of hops fills the glass, and you can see exactly what you're getting yourself into. A giant hop-ness monster of a beer, Thick Haze IPA rolls onto the palate with intense flavors of pineapple, melon and mango. The big, tropical flavors emanate from Galaxy, Cashmere, Calypso and Eureka hops added during the dry-hopping process at an almost supernatural amplitude. Aftershocks of the hazy, hoppy hit to the face are citrus notes of grapefruit juice, tangerine and lemon peel. Oskar Blues Head Brewer Juice Drapeau is no stranger to the New England IPA style, as he hails from Maine where immoderate use of hops is the norm (or as Juice would say, "Hawps"). "We crafted Thick Haze to be the ultimate beast of a New England IPA – a full-blown freakout for hops," said Drapeau. "We layered the hop profile to maximize all of the flavors we are diggin' right now – tropical fruit, melon and citrus." Find Thick Haze New England-Style IPA on draft and in 6-packs of 12 oz. cans now.



PAULANER USA BRINGS BACK THE CLASSIC GERMAN PILSNER - WHITE PLAINS, NY-

Paulaner USA, the U.S. importer of the legendary Paulaner Brewery portfolio and other premium beverage alcohol brands, announced today that they are bringing back the classic German Pilsner, Paulaner Pils to the United States. Paulaner's Bavarian brewers are particularly experienced in crafting classic Pilsner beers and are ready to fill the growing consumer demand for lighter, more refreshing products. Paulaner Pils is slated to hit the U.S. market November 2020 and will be available in 16.9 oz 4-pack cans. "We are excited to bring back our Paulaner Pils to the U.S. market," says Steve Hauser, CEO of Paulaner USA. "Over the past few years there has been an increase in demand for sessionable products as an alternative to the fuller, IPA beers. Paulaner, being a German leader in easy-to-drink beers for centuries, has responded to this consumer trend with the reintroduction of our delicious Paulaner Pils to the U.S. market." Paulaner has been refining the Pilsner recipe since the mid-1800's and the classic German Pilsner is remarkably refreshing and great for the fall. Paulaner Pils is a beer of formidable cleanliness and sophistication that delivers a clean, crisp taste. At 4.9% ABV, this light beer features a brilliant bright yellow color, floral hop aromas and a pleasant dry finish. Hauser adds, "At Paulaner, we enjoy catering to our consumers who know beer and appreciate our brand's history. Since 1634, Paulaner has been dedicated to the art of brewing and we strictly follow the Reinheitsgebot, Germany's beer purity law. To this day, we continue to stay true to our mastered brewing techniques and only use select, high-quality ingredients for the utmost taste and quality. Given this, we are delighted to bring back our beloved classic German Pilsner to our U.S. customers." Beer lovers can enjoy the Paulaner Pils in 16.9 oz cans, making it easy to bring to a friend's house or as a host/hostess gift this holiday season. Consumers can also enjoy the brew in its characteristic slender stemmed glass resembling a champagne flute. The tall and slender shape shows beautifully the bright golden color and absolute clarity of the beer. As the glass is only slightly tapered, the carbonization is perfectly visible. The glass gets wider to the top, ensuring the beer keeps its nice white head. The narrow rim guarantees that the delicate floral hop notes are perceived perfectly. Paulaner USA's Pils will be available November 2020 in 16.9 oz



4-pack cans. **YUENGLING CONTINUES PARTNERSHIP WITH USF BREWING ARTS AND PINK BOOTS SOCIETY THROUGH DIVERSITY IN BREWING SCHOLARSHIPS - POTTSVILLE, PA. – D.G.** Yuengling & Son, Inc., America's Oldest Brewery, announced today open applications



for two new Diversity in Brewing Scholarships in partnership with both USF's St. Petersburg campus (USFSP) Brewing Arts Program and Pink Boots Society. The scholarships are in addition to other grants made over the past year awarded to up-and-coming brewers, and are a key part of Yuengling's commitment to cultivating a more inclusive brewing community. "As four females in the industry helping to lead America's Oldest Brewery, my sisters and I understand the importance of creating opportunities for every individual who wants to pursue their brewing passion," said Wendy Yuengling, Chief Administrative Officer and 6th generation family member, D.G. Yuengling & Son, Inc. "We are dedicated to helping create a more inclusive industry, and are committed to creating more educational opportunities for female brewers and brewers of diverse backgrounds through these Diversity in Brewing Scholarships." The two new financial awards will support individuals from underrepresented groups providing the funds needed to further their brewing education, technical knowledge, and leadership skills. Yuengling will fund one recipient's full tuition payment of up to \$5,000 for the USFSP Brewing Arts Certificate Program, which provides online coursework that covers the entire process of brewing learning, from base ingredients to the science and business of craft beer. Yuengling will also join Pink Boots Society once again to provide one female applicant who will contribute greater diversity to the brewing industry with a scholarship up to \$10,000 to enroll in brewing courses at notable institutions including: Siebel Institute of Technology, University of the Sciences in Philadelphia, University of South Florida, PA College of Technology, and eCornell University. "We are so grateful to partner with Yuengling Brewery and build on top of the success we've seen with the Yuengling Women in Brewing Scholarship Program," said Laura Ulrich, Pink Boots Society President. "We have seen the tremendous impact these scholarships can make on the careers of female brewers and

Continued on page 34



FREETAIL BREWING CELEBRATES 12 YEARS & SPEARHEADING A REVOLUTION

By Erik Budrakey

Being new to the San Antonio craft beer scene, and thirsty to learn more, I threw a recommendations request across the Facebook group called “San Antonio – Let’s Talk Craft Beer”, which I have been a member of since I learned that I would be coming to San Antonio, about 6 months ago. I asked the group members, “What is a must-visit brewery in San Antonio and why?” Well, in the usual free-loving and community-minded spirit that craft beer enthusiasts across San Antonio continually exhibit, the recommendations came fast and furious. So many so that it left me still unsure at where to even start. So, I decided to do the democratic thing, tally up the recommendations.

More than 80 different people responded with recommendations that spanned more than 20 breweries as well as some must-visit better beer bars. The brewery with the most recommendations, Freetail Brewing. Among the reasons why: “Great Beer”, “Good Vibes”, “Excellent Staff”, and “Texas Craft Beer Pioneers”. I determined that this sounds like something definitely worth checking out!



Freetail Brewing Company's Director of Brewing Operations, Jason Davis, has been in the beer game since 1996, having worked at Waterloo Brewing Co. and the original Celis Brewery in Austin before eventually becoming Head Brewer for The Laboratory Brewing Co. in his hometown of San Antonio. When the Lab closed its doors for good in 2003, he eventually brewed with Joey Villareal at Blue Star Brewing Co. It was in that role that he attracted the attention of Freetail's Founder, Scott Metzger.

As legend has it, in late 2005, Freetail's original Co-Founder, Scott Metzger was on a ski trip with some of his buddies when he had bit of an epiphany, an urging to open a brewery restaurant in his hometown of San Antonio. Upon returning home, he acted on that epiphany.

Together with Head Brewer Jason Davis and Chef Gary Butler, they committed to a mission of, as they say it, "bringing the pursuit of better stuff to fruition for our customers, employees and community in everything we do." Whether it's for pints, a bite, or just a place to hang with friends or catch a game, the Freetail crew just wants you to have a great time doing it!

Freetail Brewing Co. first opened its doors on Black Friday in 2008. The thought was that a brewery shouldn't just make great beer, it should also embody the elements and personality of San Antonio, while being as passionate about supporting the local community as it is about brewing up fresh, innovative beers. ***For Freetail, San Antonio is more than their hometown, it's why they brew. From its name (the official Texas flying mammal, the Mexican Free-tail Bat) to its beer names and label designs, to the ambiance in their taprooms - Freetail Brewing embodies San Antonio.***

I recently caught up with Co-Founder and Brewmaster Jason Davis to discuss Freetail's past 12 years and to look towards the next 12 years.

"Scott and I started out at our original brewpub on the north side with a used 15-barrel brew house. It was famously held together by grit and determination. It was 2008 and we immediately got busy brewing bold, never-before-tasted flavors in this region. The reception from the community was immediate and exceptional. They loved our food and our beer!"

Freetail had a beer called La Rubia, a house blonde ale that was understandably a huge hit at first, being that San Antonio consumers had not fully adapted to full-flavored craft beers. It was a perfect beer for the customer that would come in and ask for something domestic. Crafty, but not intimidating. But as the palate for more flavorful beers grew, the brewpub quickly built a name with its Imperial Stout, IPAs, and less heavy tart and funky beers. Local craft beer



Cody, head brewer

lovers will tell you that Freetail built a solid reputation in San Antonio and Texas for leading the charge towards high quality and more interesting beers.

“As our fan base grew and the brewpub was functioning at a high level,” explains Davis, “we wanted to turn to outside distribution and make our beer available to as many San Antonians as possible, but unfortunately, Texas legislation at the time stunted our plans.”

It was Scott Metzger that led the charge towards gaining distribution, but what he wanted to do quite simply, wasn't legal in Texas at the time. Legislation dictated that a brewpub couldn't distribute its beer off-site in Texas. “I realized this going in, and I had it written into the business plan,” Metzger said at the time. ***“There was a line in the plan that read: ‘THIS IS ILLEGAL. WE NEED TO CHANGE THE LAW.’ If you write that into your business plan these days, you better re-write your plan. No investor should ever get behind a business plan that hinges on changing the law.”***

Well, after years of legal battles, defeats, and more battles, Metzger's efforts paid off. In 2013, his determination led to the five senate bills being passed in Texas! The victory was a complete game-changer for Texas beer producers. Brewpubs were now permitted to distribute their beer to retail, and to sell off-site consumption beer to-go and production breweries with distribution were now allowed to sell retail beer for on-site consumption at a tasting room. These efforts changed the landscape and opened the doors for many breweries in Texas.

“Scott led the charge for all these changes,” Texas Craft Brewers Guild Executive Director Charles Vallhonrat says. ***“He was at the capitol every day during the 2013 legislative session, despite living an hour and a half away. He led negotiations for manufacturing breweries and brewpubs alike, taking a role within the Guild to represent all of our members.”*** He stood firm against the opposition of a large, old-fashioned distributor lobby that has been accustomed to getting its way at the Texas State Capitol for many years. Most importantly, Metzger earned Texas craft beer a voice in the Texas legislature and a seat at the table for all future beer-related legislation.”

“2014 was a game-changer for us for sure!” Davis says, “We gained distribution and also opened up a second location with a production brewery and taproom. The new production brewery had a four-vessel, 20 bbl. brewhouse with four 40 bbl. and three 60 bbl. fermenters. The system allows us to brew between five and eight batches of beer per day and to have an annual capacity of 8,000+ barrels.

“Finally unleashed and legally able to sell our beer at retail,”



Davis continues, “we formed a relationship with Silver Eagle Beverages and launched the distribution part of our business plan. Our beer soon became available at multiple retail locations and bottles shops across San Antonio as well as on draft at many bars and restaurants around town.”

In 2018 Metzger decided to part ways with Freetail to pursue other opportunities. (He currently is the GM of Wormtown Brewery in Massachusetts). Now, as they approach their 12-year anniversary,

the brewery, taproom, and brewpub continue to grow under Davis' supervision, and each are doing quite well, even with the current uncertainties of running a brewery during a pandemic.

"Lots of wheels were in motion for an expansion of our outdoor patio area downtown, and then Covid reared its ugly head," says Davis. "There was a lot of confusion about what we could and couldn't do after the initial shutdown. As it went on, we realized the increased need for outdoor dining-space, so we have moved forward with the expansion, which will include a new deck with a surrounding outdoor beer garden, a new entrance/exit onto the deck, and a small food prep area. We are targeting early November and look forward to enhancing our overall guest experience at the brewery."

"Looking back on the past 12 years, you must be proud. How would you say yourself and Freetail have grown, versus Black Friday in 2008?", I ask.

"Well, I think that Freetail, the craft beer community, and I have all evolved together. The consumer and the marketplace were much more different when we first opened. They were not used to full-flavored beers. We had lots of requests for 'what do you have that is domestic?'. Eventually our slogan became 'Domestic Beer, Undomesticated.' Our beers and our staff have evolved as well. We offer a style of beer that will satisfy most beer drinkers. Our staff is educated, friendly, and genuinely having fun. As for myself, I've continued to evolve as a brewer and as a manager. Before we opened our production facility, I completed the Master Brewers Association courses in Malting and Brewing Science and Packaging Technology. We have great employees that I learn from every day. We continue to focus on producing a quality product. One of the things that I am most proud of is that many of our former employees have continued their craft beer career with promotions and success at larger breweries. It makes me proud that they were able to get their start with Freetail."

As our interview winds down, I ask Jason one last question: "If there was one thing that you'd like to say, one message that you'd like to get across about Freetail to the San Antonio craft beer enthusiasts, what would that be?"

He replies, ***"Thanks, San Antonio. We wouldn't be here making quality beers without the support and inspiration of our hometown. Our customers, our employees and our peers in the industry all make this scene one of the most unique and diverse in the country. ¡Salúd!"***

Now, having been well-established in the San Antonio community,



"Freetail, the craft beer community, and I, have all evolved together"

Freetail is looking forward to sharing beers and celebrating 12 years of good times with all their devoted fans this coming Black Friday, November 27th. But due to the uncertainties of the Covid situation, they were not able to expound on details at the time we needed to go to print. So, on that, we'll ask you to stay tuned to their website and social media for updates. Hopefully, by then, we'll be able to gather, hang with a local and toast with a fresh Freetail brew!

Original Brewery

Hours: Monday-Wednesday 11am-10pm

Thursday-Saturday 11am-11pm, Sunday Noon-10pm
4035 N Loop 1604 W, #105, San Antonio, TX 78257

Production Facility/Taproom

Temporary Hours: (to-go only)

Thursday-Saturday 2pm-8pm, Sunday Noon-6pm
2000 S. Presa St. San Antonio, TX 78210



LONGTAB BREWING TO RELEASE 4TH DEDICATION BEER - SAN ANTONIO – TX



Longtab Brewing is a San Antonio based brewpub and coffee bar dedicated to the history and culture of US Army Special Forces. They brew classic beers using 100% American grown ingredients, and we honor fallen soldiers with beer dedication in their name and donate portions of proceeds to a charity of the family's choosing. The brewery is located in the Leon Valley area of San Antonio, inside loop 410 off Bandera. On November 25th, Longtab will be releasing its 4th dedication beer in honor of Medal of Honor recipient MSG Roy Benavidez. MSG Benavidez is a San Antonio native and local hero! We are honored to be officially sanctioned by the family to brew the first beer ever in his name! Details of the release are TBD so stay tuned to their social media outlets for updates!

SOUTHERLEIGH HOSPITALITY OPENS NEW CONCEPT AT THE RIM – SAN ANTONIO, TX



Southerleigh Hospitality Group, a San Antonio based restaurant and hospitality group, has opened their newest concept 'Southernleigh Haute South' at the ever-expanding area of the Alamo City known as The Rim, on the City's North Central side, near Interstate 10 and Loop 1604. Southernleigh Hospitality is the same hospitality group behind 'Southernleigh Fine Food and Brewery' the brewery and restaurant housed in the historic former Pearl Brewing brewhouse located at the Historical Pearl district, that features food owner and executive chef Jeff Balfour's Galveston, Texas influenced cuisine, and masterful beers from head brewer Les Locke. Haute South will feature Southernleigh beers and is slightly more casual than their more upscale sister restaurant at The Pearl. The menu at Haute South features southern-styled fried chicken, oysters, and other seafood, and craft cocktails in addition to the beer. Haute South is an order at the counter restaurant located at 5822 Worth Parkway, suite 112 San Antonio, Texas 78257.

MAD PECKER BREWING COLLABORATES WITH DARK BLUE PODCAST – SAN ANTONIO, TX



Partnering with the folks at **Into The Dark Blue** (The Dark Blue), Mad Pecker Brewing will host a benefit that seeks to raise more awareness of mental health issues faced by men. Into The Dark Blue's kickoff tour and benefit will happen on November 1 and occurs in conjunction with Movemeber, a month when many grow mustaches to raise awareness for men's health issues in general, including mental health, prostate cancer, and the like. The benefit will feature live music from The Foreign Arm, Chris Conde, Xian, Blackwing, and Samandh1. Proceeds from the benefits will go to The Dark Blue men's mental health network, Movemeber, and other local initiatives. Mad Pecker Brewing will also donate proceeds from sales of their ESB to the cause. Festivities kick off at 4pm. Into The Dark Blue is about community and bringing regular guys together in a positive forum for growth and change. We stand for inclusion, equality, and justice. We are and will always be a safe haven for those who need support, community, and representation. As we evolve, we will maintain a safe space for guys to learn how to be the best version of themselves while serving local communities to the best of our ability. We like beer and handcrafted spirits. We support independent breweries and distilleries, and the spirit of community they inspire. We support the various ways in which they make a positive impact on the communities they serve. While we enjoy a carefully curated adult beverages, we also encourage knowing your limits. Think before you drink and cause no harm. Mad Pecker Brewing is located at 6025 Tezel Rd #122, San Antonio

CACTUS LAND BREWING ANNOUNCES NEXT OPENINGS – ADKINS, TX



Cactus Land Brewing, "A Taste of South Texas" which is located in the beautiful rolling hills of Adkins, Texas has announced their early November open dates. Cactus Land Brewing Co. is in the heart of south Texas. Owners Dustin and Erica Teague began their career in the craft brewing industry in 2016. After winning several homebrewing competitions and designing award winning recipes for several

years, their dream of turning their passion into a commercial brewery has come true. Their November open dates at time of press are Friday, November 6th from 3pm-9pm, and Saturday November 7th from 12pm-9pm. On Friday, November 6 live music will be performed by Zach Talbert and food will be available Grouchy Mama's Food Truck from 4-9PM. On Saturday, Saturday November 7th, Lacy Brinson will bring the music and food will be available from 12-9pm from Lady Picoza Food Truck.

ALAMO BEER COMPANY NOW SERVING FOOD, BEER, AND FUN – SAN ANTONIO, TX



Brewery Founder, Eugene Simore tells True Brew, "We'd like to announce that we are now serving food! We have a limited menu with snacks, entrees, and desserts to accompany our great tasting beer. We also have lots of fun things lined up at the brewery for San Antonio craft beer lovers. Every Wednesday we feature live music and a special tapping of our weekly one-of-a-kind Brewer's Barrel. For the live music, we call it 'Jammin Under the Hays'. It's free and runs from 6-9pm under the historical Hays Street Bridge. We keep it family friendly with a Stevie Ray Vaughn vibe. All ages welcome, but minors must be accompanied by an adult. As for the Brewers Barrel, it is our brewers' latest pet project that we show in the Beer Hall. Tapped every Wednesday at 5 pm and poured until it pops! This is a great way to let our brewers' experiment before a beer becomes an official ALAMO brew." Every Thursday Our Brewer's Barrel is our brewers' latest pet project that we show in the Beer Hall. Tapped every Wednesday at 5 pm and poured until it pops! This is a great way to let our brewers experiment before a beer becomes an official ALAMO brew." Every Thursday at Alamo Beer is Beer, Bacon, & Bingo 2.0! "Join us Thursdays at 7pm as we play 5 rounds of ALAMO bingo. But this isn't just any bingo--the stakes are high with our new BBB 2.0 rules. Best of all, enjoy delicious bacon between rounds! All ages can participate in bingo but purchase and consumption of alcohol, and won prizes are restricted to persons 21+ with a valid I.D. Lastly, every weekend enjoy craft beer and watching sports on our big screen TVs."

FREETAIL BREWING WINS SILVER AT GABF, TAPROOM REOPENING, ANNOUNCES 12TH ANNIVERSARY PARTY - SAN ANTONIO, TX



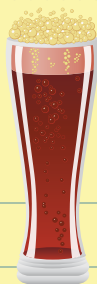
Congratulations to San Antonio's Freetail Brewing for winning a Silver Medal at this year's Great American Beer Festival in Denver, Colorado. *Imagine a World with Beer Cellars Instead of 401ks*, took home the medal in the intensely competitive American Pilsener category. The 5.0% ABV brew is a crystal clear pilsner hopped with copious amounts of Amarillo and Strata. Next up at Freetail, *Director of Brewing Ops*, Jason Davis tells TBM, "We'll launch our *Día De La Muerta* – La Muerta Release on Saturday, November 7th. This will be our annual La Muerta release party with soft reopening of the S. Presa taproom. Check our Instagram or Facebook page to find out how to buy the new release in advance. Then the Taproom will be reopening on Wednesday, November 11th. After 7 months of to-go only sales, we reopen with a new deck and patio and new dining options. Finally, our Anniversary Party and Mug Club Renewal will be Friday, November 27th. Mark your calendars for our 12th Birthday party and the release of our Anniversary beer, a big English Ruby Ale."

KÜNSTLER BREWING TO CELEBRATE THEIR 3 YEAR ANNIVERSARY – SAN ANTONIO, TX



Located in the heart of South Town San Antonio, Künstler Brewing prides itself in "Brewing with American Boldness, and German Heart, paired with Beer centric food." The brewery will be celebrating their 3rd Anniversary on November 14th, Renaissance style (costumes welcome). Food specials will be Goat Roast and Roasted Turkey Legs. Their tap wall features 14 to 16 brews of their in house crafted beers. And their menu features a unique take on German foods, infused with local ingredients. Künstler has built a unique tavern into their warehouse and has given it a warm German feel – without TVs. Sports Fans can enjoy their favorite games in the Sports Halle, which has casual warehouse seating with multiple TVs. In addition to this, Künstler offers covered patio seating, and a spacious Bier Garten. The brewery offers Brunch every Sunday from 11-3pm.

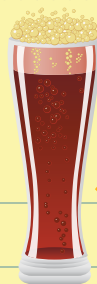
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BELGIAN DUBBEL

taste: malty sweetness, caramel
 geography: Belgium
 characteristics: medium-full body
 aroma: dark fruit
 color: dark amber to copper

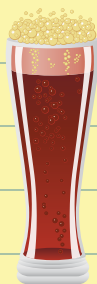
ABV:
6.3-7.6%
IBU:
15-25



PUMPKIN ALE

taste: malty, distinct pumpkin/spices
 geography: New England
 characteristics: full-bodied, mild low hops
 aroma: pumpkin spice
 color: ruby-copper

ABV:
varies
IBU:
varies



DUNKELWEIZEN

taste: sweet and malty
 geography: England
 characteristics: dark, medium-bodied
 aroma: malty
 color: copper to dark brown

ABV:
4.3-5.6%
IBU:
10-18



TRADITIONAL BOCK

taste: malt and hop
 geography: Germany
 characteristics: heavy and full-bodied
 aroma: fruity, grainy
 color: golden bronze to dark

ABV:
6.3-7.2%
IBU:
20-27



PORTER

taste: bitter, sweet
 geography: England
 characteristics: full-bodied
 aroma: strong, balanced, roasted
 color: medium to dark brown

ABV:
6.3-7.2%
IBU:
20-27



OATMEAL STOUT

taste: chocolate, caramel, sweet
 geography: England
 characteristics: full bodied
 aroma: malty, caramel
 color: dark brown to black

ABV:
4.2-5.9%
IBU:
25-40

PROPER GLASSWARE



Dimpled pint mug - Traditional thick English mug with a handle, large mouth to enjoy the aroma of strong malts



Stout - Tall thick glass with wide mouth for a nice head foam, clear glass to show rich, dark colors



Pilsner - Cylinder shaped tapered glass with wide mouth and narrow bottom, clear to show color of beer



Snifter - Globe shaped compact glass used for well carbonated beers, holding the aroma at the rim



WHY MAKE HAZY BEER?

By Allagash Brewing Co.

Haze, huh! Good God y'all, what is it good for? Definitely something. In the case of Allagash White, the haze is actually integral to the beer's flavor. It's also true to the beer's style: Belgian-style witbiers are meant to be hazy in appearance. As far as reasons to brew a hazy beer go, those two are the largest: appropriateness for style, and its involvement in the beer's flavor and mouthfeel.

To be clear, haze isn't a "yes or no" question. It's like sourness, where a beer can be anywhere from slightly tart to puckeringly sour. So too can a beer have a light haze or be about as opaque as orange juice. We control the allowable range of haze for Allagash White very tightly. The tool used to measure haze is called a turbidity meter, and we use them throughout the brewing and packaging process. This includes our lab checking beer well after it's out in the world: we look at bottles and kegs of Allagash White over time to make sure the haze has held up.

Stable haze is really the key. Making a beer hazy isn't the hard part. Making a beer that has haze stability—meaning the haze sticks around for a long time—that's the true art.

In the unfortunate event that a bottle of Allagash White sits undisturbed for a significant amount of time (months), it can become almost completely clear. This is because all of those undissolved proteins and yeast molecules have fallen out of solution and are sitting in a pile at the bottom of the beer. If you were to drink that

beer as it was, you'd find a noticeable lack of body and overall flavor. That circumstance is why we always recommend rousing your yeast when drinking Allagash White. Rousing yeast is basically just flipping the unopened beer upside down and giving it a couple gentle swirls. That light jostling is enough to get all that delicious haze back in suspension and ready for drinking.

This is not all to say that only hazy beers can have robust flavor. There are plenty of bright, clear beers that have impressively complex flavor profiles. If we're being precise, it's the compounds that contribute to haze that have an effect on flavor and mouthfeel. In some ways, the haze is a side effect.

So when should you brew a hazy beer, and when shouldn't you? From a brewer's perspective, it depends on the type of beer you're aiming to brew. That's actually a pretty universal point about beer: a flaw in one style of beer can be desirable in another. Haze, you'll find, is appropriate in plenty of styles: witbier, hefeweizen, New England-Style IPAs, American wheat ales, spontaneously fermented beer, and more. In a beer like a pilsner? Not so much. You want that beer to be crystal clear.

So go forth, haze knower, and spread the gospel of delicious beer, both cloudy and not.




ALLAGASH
BREWING COMPANY

Craft Beer National News & Notes continued

look forward to announcing the recipients of Yuengling's scholarship in 2021." Yuengling believes in a world built on true equality, inclusion, and opportunity. Earlier this summer, Yuengling made a commitment to further to cultivate a more inclusive and diverse industry by launching these scholarships. The fall application period for the Diversity in Brewing Scholarships will close on December 31, 2020, and winners will be announced in 2021. To apply, any eligible participants can visit <https://www.stpetersburg.usf.edu/academics/degrees-and-programs/brewing-arts/yuengling-diversity-brewing-scholarship.aspx> and Pink Boots Society members can visit <https://www.pinkbootsociety.org/scholarship-application/>. For more information about the scholarships or Yuengling Brewery, please visit <https://www.yuengling.com> or follow @Yuengling on Facebook, @YuenglingBeer on Twitter and @YuenglingBeer on Instagram.

FOUNDERS BREWING CO. ANNOUNCES MOON RAMBLER - GRAND RAPIDS, MI - Founders Brewing



Co. has announced *Moon Rambler IPA* as the first release in the brewery's 2021 seasonal lineup. Formerly known in the taprooms as *Cow Jumped the Shark*, *Moon Rambler IPA* (6.4%) touches down with a big dose of Azacca, Mosaic and Cascade hops that provide a blast of tropical fruitiness, assisted by a classic foundation of wheat and oats. Milk sugar is added to create a sweet yet slight creaminess, giving it a round mouthfeel, remarkably less bitter taste and a fuller body than your typical IPA. "When it comes to beers, milk sugar has traditionally been used to sweeten up heavier offerings like stouts and porters," said Brewmaster Jeremy Kosmicki. "With *Moon Rambler IPA*, we added some milk sugar to balance the bitterness and accentuate the fruity hop character. Brewed with oats, wheat and featuring Azacca, Cascade and Mosaic hops, *Moon Rambler IPA* is still a full-fledged IPA, just with a softer and sweeter side." *Moon Rambler IPA* will be available in 6-pack and 15-pack cans and on draft in the Grand Rapids and Detroit taprooms on November 4. It will be available across the brewery's 50-state distribution network from November 2020 through March 2021. Please note that *Moon*

Rambler IPA (6.4%) touches down with a big dose of Azacca, Mosaic and Cascade hops that provide a blast of tropical fruitiness, assisted by a classic foundation of wheat and oats. Milk sugar is added to create a sweet yet slight creaminess, giving it a round mouthfeel, remarkably less bitter taste and a fuller body than your typical IPA. "When it comes to beers, milk sugar has traditionally been used to sweeten up heavier offerings like stouts and porters," said Brewmaster Jeremy Kosmicki. "With *Moon Rambler IPA*, we added some milk sugar to balance the bitterness and accentuate the fruity hop character. Brewed with oats, wheat and featuring Azacca, Cascade and Mosaic hops, *Moon Rambler IPA* is still a full-fledged IPA, just with a softer and sweeter side." *Moon Rambler IPA* will be available in 6-pack and 15-pack cans and on draft in the Grand Rapids and Detroit taprooms on November 4. It will be available across the brewery's 50-state distribution network from November 2020 through March 2021. Please note that *Moon*

Rambler IPA will not be available on draft in Utah. *Moon Rambler* will have a taproom retail price of \$9/6-pack and \$18/15-pack and prices will vary by market outside of the taproom. *Moon Rambler IPA* will kick off Founders' 2021 seasonal lineup, with two seasonal releases yet to be announced. More information to come throughout the year on the yet-to-be-announced releases in Founders' 2021 availability calendar.

Craft Beer Local News & Notes continued

MAVERICK WHISKEY RELEASES IMPERIAL BROWN STOUT – SAN ANTONION, TX - General Manger Ken Fey



tells TBM in late October, "We just released our *Maverick Imperial Brown Stout* at 11.6% ABV and 55 IBUs. Maris Otter, with brown and black malts

create a dessert-like brew, with notes of dark chocolate, roasted coffee, and hazelnut in the flavor and aroma. Magnum and Fuggles Hops add a lingering bitterness that cuts through the sweetness. We would also like to mention that our Sam Maverick Straight Bourbon Whiskey just went into Texas distribution. It's a Certified Texas Whiskey, all grown and produced in state." Look for *Maverick Straight Bourbon Whiskey* at your favorite liquor stores and retail establishments.

DOS SIRENOS BREWING UPDATE – SAN ANTONIO, TX – Owner and Head



Brewer Michael Sireno welcomed TBM to San Antonio and told us more about their brewery, so

that we can tell you! "We always have 20 beers on tap featuring German and Belgian style beers along with IPA's and stouts. We offer great food, and we are open for lunch, dinner, and brunch on weekends. Our hours are Wednesday - Saturday 11am - 10 pm and Sundays 11am - 8pm. The brewery has a covered patio, plenty of outdoor seating, and we are kid and pet friendly. We also feature live music on Fridays & Saturdays. Follow us on Facebook and Instagram for updates on beers, music and special events." Definitely worth checking out!

GUADALUPE CELEBRATES OCTOBERFEST THROUGHOUT NOVEMBER – NEW BRAUNFELS, TX - Keith Kilker of Guadalupe Brewing



tells TBM "We are launching two weeks of celebrating Oktoberfest, starting on November 5th at the brewery. Get your German made

bubble stein with our logo and fill it with our German Style Beers: Doppelbock, Hefeweizen, Oktoberfest, or Dunkel. Reserve your spot on google or www.GuadalupeBrew.com. Then, Opening in December: Guadalupe Brewing Pizzeria. We are happy to announce the opening of our brand new Pizza Kitchen on the grounds of our brewery. We will focus on quality ingredients using local whenever possible." Stay tuned to Guadalupe's Social Media and website to stay up to date. Cheers!

ROADMAP OUTLINES NEW HOURS AND NEW RELEASES – SAN ANTONIO, TX – Co-Owner Dustin Baker



tells us, "Roadmap Brewing Co. is now open 6 days a week, so no need to worry about having a bad case of the Mondays - just come on down and have a couple pints! In November, we'll be releasing *Did Someone Say Bacon Release* - this maple bacon imperial stout that will be released just in time for Thanksgiving (keep an eye on social media - @RoadmapBrewingCo - for specific date). It's the perfect mix of savory and sweet that everyone wants and just the right amount of booziness to get you through the holidays with family. Finally, *Cousin Eddy's Hot Coco December Release* - for the second straight year we're releasing our sought after Christmas Vacation inspired beer. This imperial stout is brewed with real marshmallows and hot coco for finished product that will have you saying, "Look's real nice Clark."

NEW BRAUNFELS BREWING COMPANY RELEASES 3 BEERS WITH ONE FRUIT – NEW BRAUNFELS, TX - Back in September



owner Kelly Meyer dodged rattlesnakes and cactus thorns to hand pick 300 pounds of ripe prickly pear fruit. The fruit was crushed and maserated with barrel-aged

rustic wheat beer for 7 days. This 'first press', at a ratio of 4 pounds of fruit for each gallon of barrel-aged beer, is called *Première de Figue de Barbarie* and is the deepest, most expressive of the 3 beers. Only 82 500ml bottles will be released exclusively to our Sour Junkie Society in their November allocation. Once the first press is complete, a second barrel of rustic wheat beer is maserated with the prickly pear fruit for 7 days. This second press is blended with the first to create *Saison de Figue de Barbarie Blend5*. Only 360 500ml bottles will be released to the public on Nov 13. For our final use of the fruit, a young batch of rustic wheat beer is fermented directly on the spent fruit for 10 days. This 'spent fruit' beer exhibits a dark pink color and a unique depth and complexity from the skins of the dusty Texas fruit. This beer is called *Blondine de Figue de Barbarie* and will be released in 4-packs of 12oz bottles on Nov 20. 8 cases of 750ml bottles were also reserved for the January allocation of our Sour Junkie Society. The Tasting Room of New Braunfels Brewing Company is open Thursday to Sunday 1-8pm in Historic Downtown New Braunfels. Street-side consumption is legal until 10pm so you're welcome to wander our city with your beer. The brewery offers 8 draft lines of our unique mixed culture beer in addition to one draft line of guest beer. Additionally, we offer a curated selection of guest beers and ciders in package as well as Texas Wine by the bottle. We encourage you to order food from our many restaurant neighbors to enjoy here.

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7 QUESTIONS WITH KÜNSTLER CO-FOUNDER VERA DECKARD

By Erik Budrakey

Upon hearing that Künstler Brewing was brewing their beer with “American Boldness & A German Heart” I just had to learn more. So, I swung through their beautiful brewery to check it out, drink their beer, and ask Co-Founder Vera Deckard 7 QUESTIONS:

1) TBM: What inspired you to name your brewery Künstler? Does that name have a background that we should know about?

VERA: We had tossed around several names. Nothing ever stuck. By the time we found our home in the South Town Arts District, it made sense to find a name that embraced the arts. Künstler means artist in German, yet the name was a challenging choice – you can imagine some of the awkward misspellings and mispronunciations we get. We’ve been thinking about making a T-shirt that features the best ones, although some people might be offended. For us Künstler embraces the artist community that we are part of, the art of brewing, and my German heritage.

2) TBM: Tell me about the first batch of beer that you ever brewed? What style? How did it turn out?

VERA: Unlike my husband Brent, who was a homebrewer, I had no interest in the hobby. In 2011, when Brent was deployed to Afghanistan for 6 months, I came across a book about homebrewing I thought he might like. Before mailing it, I started to thumb through the book, and ended up spending the whole night reading, and making a shopping list. The next morning, I was at the homebrew store gathering up ingredients for a small batch of Saison. The result was absolute crap. I ended up tossing it down the sink. But I had caught the bug. When Brent came home, he was greeted with a kegerator stocked with a 5 gallon batch of Brown Ale, and a 5 gallon batch of Milk Stout. I have never stopped brewing since.

3) TBM: Is there a brewery or brewer that you inspired you to “go for it” with a career in brewing?

VERA: There are two. Sam Calgione from Dogfish Head. Drinking his beers inspired me to “go for it” my way. I love layering flavors, using crazy combinations of ingredients, yet keeping things balanced. I also love brewing beers that are honest to their

styles. Dogfish Head’s portfolio always includes beers that are solid, and easy, in addition to beers that take you on a journey. Mikkeller was also an inspiration to me. His experimentation is absolutely fearless, and yet his creations are always palatable, and balanced. His bars are elegant, untraditional watering holes for both beer enthusiasts, novices, and for men and women alike. It is something that we try to emulate at Künstler.

4) TBM: Outside of brewing beer, what are some of your favorite things to do with your free time?

VERA: have five (adult) kids. I love spending time with them because they always provide for endless entertainment. I love cooking a delicious meal for them and taking a moment to enjoy a glass of wine. I have been athletic all my life, Dance, Ultra Running, Crossfit, and now Biking. I love to travel –What inspires me most about travel is discovering different foods, ingredients, and flavor combinations. On the rare occasions that I have quiet time, I enjoy grabbing one of the many brew magazines I haven’t had a chance to read, and just going through it front to back.

5) TBM: What beer, that is not your own, is in your fridge right now, and on the regular?

VERA: Currently in my fridge are beers that have been given to me, as in “try this!” On the regular you will find anything I am able to purchase that I haven’t tasted yet. I always get so much inspiration from other beers, and brewers, therefore I am always seeking out new beers to try. If I can get my hands Belgian beers, I will stock those as well.

6) TBM: If you could go back in time and share a beer with 2 historic or iconic figures, who would they be, and why?

VERA: Probably the original brewer of Gröninger’s Privat Brauerei, located in Hamburg, my birth city. They have an original sign on the front door



that states: “The Mayor lets you hereby know that brewing takes place on Wednesdays, therefore starting Tuesdays, you may not defecate in the river”. I think it would make for a pretty interesting conversation to find out how one had to brew around certain “factors” in the early days. Also, it would be fun to share notes on how he brewed back then in comparison to how scientific we have become now. I certainly would love to share a beer with Robin Williams, who could make me laugh so easily. I would love to hear his take on 2020, and some of the things we have gone through socially. I always admired his improvisational skills. Improvising is something that I love about brewing. There’s never a dull moment, and sometimes you have to be able to improvise, or think outside of the box.

I am often asked what it’s like to be a woman in the industry. Well, I would love to meet Sister Doris, from Maltersdorf Abbey in Bavaria Germany. She loves beer and has been quietly turning water into beer for 4 decades, to the tune of about 80,000 gallons a year. Sister Doris has been known to remind people that brewing has been a women’s work since the middle ages.

7) TBM: If there were three things you would like to tell San Antonio Craft Beer drinkers, what would they be.

VERA: Don’t be afraid to try new styles, your palate is always evolving, and beer should be an adventure! Give ALL of our local breweries a chance, you should be proud of them. Don’t overcomplicate beer.

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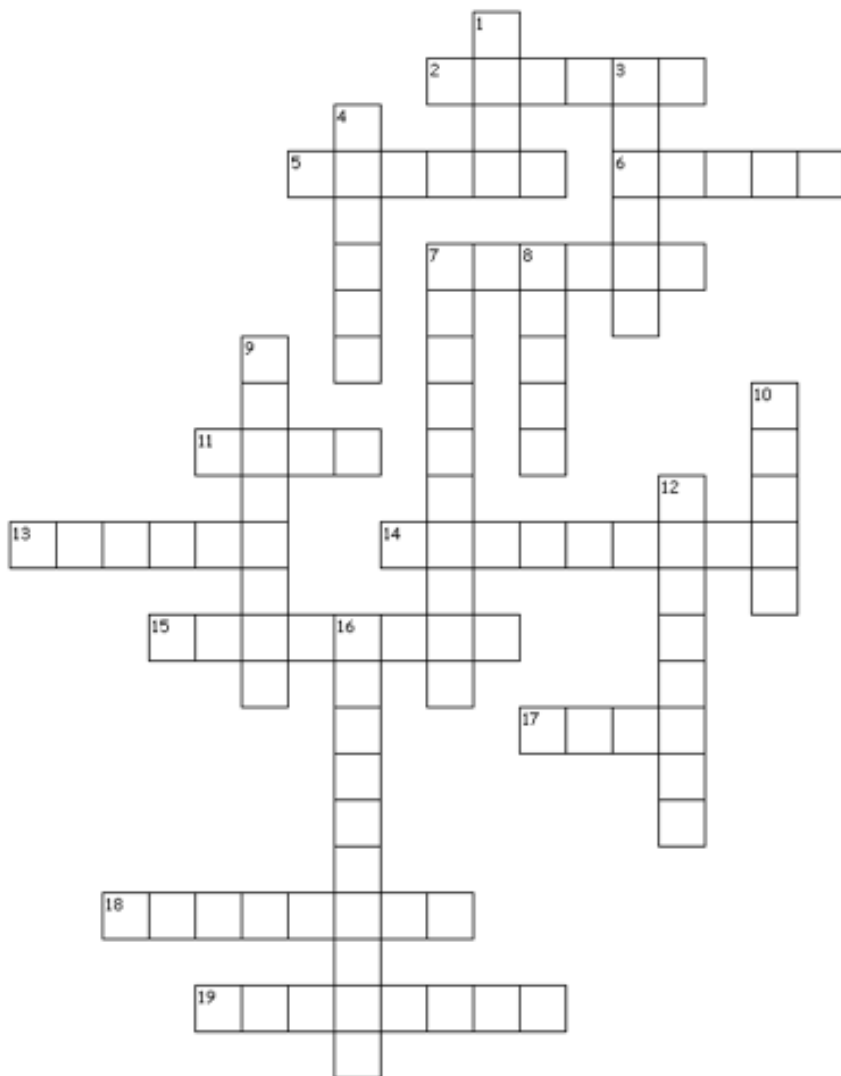
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2. BIN TO OVERFILL WITH LAUNDRY
5. PARTY WITH BEER ON TAP
6. SET THE ____ CLOCK
7. PRIMARY CAFFINE SOURCE
11. CARVE YOUR NAME INTO IT
13. PORTABLE COMPUTER
14. SHIELDS LIGHT/PARTY HEADWARE
15. SNACK CARRIER
17. PARTY WEARING LINENS
18. FILLED WITH FACTS
19. NOT JUST A SAPPY MOVIE

DOWN

1. HANG POSTER/BOUND YOUR ROOMMATE
3. GETS RID OF THE PAST
4. #2 WRITING UTENSIL
7. MATH CHEATING TOOL
8. UNCOMFY COUCH/BED
9. COLLEGE DRINKING GAME
10. NOODLES FOR THE COOKING IMPAIRED
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