



HEAD HOG'S WALLOW

By Dale James

Hello Worthogs! I hope everyone had a happy and joyous holiday season. Our December meeting at my house was a big success. Approximately 32 'hogs were in attendance. There were definitely plenty of holiday beers and good food to go around. I think I personally sampled every spiced beer and then my wife made pesto pizza for dinner. My stomach paid me back at 3:00 a.m.!!

Onward and Upward

Our next meeting will be Sunday, March 7, 1993 at Dan Hamilton's house. His address is 514 E. Clinton Ave., Fresno-ph. 228-0482. Those of you who haven't been to Dan's are in for a treat. Dan has a unique set-up in his garage, and there is even a rumor of a new brewing system built by fellow Worthog Bill McCrory. Beers for the meeting will be Dark Lagers, so bring your own or somebody else's and some munchies.

Welcome New 'Hogs:

Sean Alviso, Jim Amaro, Lowel Barnett, Deborah Bonner, and Tim Stemwedel.

Competition Update

Worthog Quickie Competition

The club has two trophies (engraved pint glasses) left over from the Fresno Fair that we would like to give away. The two

categories are Dark Lagers and Specialty Beers. We will hold a judging at the next meeting and you will get a score sheet. Bring your beer (2 bottles) to the meeting by 2:00 p.m. Judging will take place at 2:30 p.m. during the meeting. Be sure to specify in what style category of dark lager or specialty beer you wish your beer to be judged. Remember that specialty beer does not necessarily mean spices only. It can be fruit, vegetable, honey, or anything else, however obscure.

Other Upcoming Competitions

Bock is Best-AHA Club-Only Competition. Entry deadline is March 8 for preliminary club judging. Deliver three competition ready bottles to me at Butterfield's.

1993 AHA National Homebrew Competition-First round entries received at regional sites between May 13 and May 21.

It's Scottish! Scottish Ale-AHA Club-Only Competition. Deadline for entries to Butterfield's is May 10 for preliminary judging.

California Festival of Beers

Interest in the California Festival of Beers seems to be pretty high based on the sign-up sheet at the meeting. Butterfield's is also interested in helping sponsor this trip. By the next meeting I should have some more info on prices and transportation.



What's brewing

Worthogs' Contributions

California Pubbing

by Tom Pope

I have been asked to share my brewpub and pub experiences with my fellow Worthogs. I am more than willing to do that, but I must warn you, this is going to be a very long story. In the interest of expediency, I will confine my tales to California pubs and brewpubs.

My occupation requires that I travel extensively throughout California. It's a dirty job, but somebody has to do it. Several years (and many pounds) ago, I decided that I would keep a copy of the Celebrator in my luggage to provide alternatives to spending long and lonely evenings in motels. As a result, I have visited pubs and brewpubs in all parts of California.

In this first article I will tell of my experiences in the northernmost California pubs and brewpubs which I have visited. In future articles, I'll work my way south. So let's begin with the Humboldt Brewpub in Arcata.

The Humboldt Brewpub is owned by a former Oakland Raiders football player, and much of the decor is football gear, trophies, and signed pictures of famous old-time Raiders. The pub is quite large, with separate bar and restaurant

areas. The customers apparently have never been told that the sixties are over. I thought that I had entered Woodstock via a time-warp judging from the fashions worn by the locals. In any event, the pub always has three regular and one special beer on tap. The regular beers are a pilsener, an amber ale, and a stout. The special beer which was available during my visit was an Oatmeal Stout. All beers were delicious. The pub also sells its beers in bottles. Try it, you'll like it.

About five miles south of the Humboldt Brewpub is the Lost Coast Brewpub in Eureka. This pub also features three standard beers comparable to those found at the Humboldt Brewpub. In addition they usually have at least two specialty brews and two guest beers on tap. The guest beers during my visit were Bass Ale and Old Foghorn barleywine. The beers produced by Lost Coast are quite delicious. I also recommend their food, especially their Cajun dishes. Yum, yum!

The North Coast Brewpub is located in Fort Bragg. Their brews are available in bottles, and I've seen some of them here in Fresno. My favorite is the Helles Doppelbock (9%), while my brother preferred the Old Number 38 Stout (quite dry). I liked all their beers and their food too. The restaurant portion was quite upscale and moderately priced. The bar and restaurant do not allow smoking. Someday, if I can afford it, I will retire in Fort Bragg.

Well, let's go to Napa next. I've been to the Brown Street Brewpub, but they're not currently brewing. However, they have four microbrewery guest beers on tap at all times. I tried the Anderson Valley Oatmeal Stout, a meal in

itself. The food is a bit on the expensive side, but very good.

Two blocks down the street is Willet's Brewpub. Willet's always has at least six brews on tap and a good menu too. The beers range from an American lager to a robust stout, all of which are quite good. My personal favorite was the Thistle Bitter, an ESB style brew. If you like hops, you'll love this beer!

Sacramento is a better city since the Rubicon opened. They have a pretty basic sandwich and



salad menu, but they always have at least four beers on tap, including a pilsener, an amber ale, an IPA, and a stout. They usually have a specialty beer as well (an unfiltered wheat during my last visit). My favorite, the IPA, won a medal at the Great American Beer Festival.

There's also a great little Mexican cafe at 28th and P St.-Pescado's-which serves terrific fish tacos and other Mexican dishes. Although not a brewpub, they feature six tap beers and about thirty bottled microbrews. You can also get the normal assortment of Mexican beers if you must. The tap beers are regularly rotated. Last time I was in Sacramento, they included Redhook ESB, Rubicon

IPA, Sierra Nevada Pale Ale and Wheat, Anchor Steam, and Devil Mountain Railroad Ale. Excellent!

And now, for the toughest part of this article, I have to criticize a brewpub. The Hogshead, in Oldtown Sacramento, is not, in my humble opinion, what it used to be. The beers do not have the malt and hop character of the beers from the other establishments I've mentioned in this article. Nevertheless, if you're in Oldtown Sacramento, stop in and see if you agree with me. Their beers are still superior to the domestic commercial swill that you see advertised during TV sports events.

I'm going to close now. In future episodes, I'll cover pubs and brewpubs in Santa Rosa, Berkeley, Oakland, Santa Cruz and Monterey. I'll also cover Modesto, Lebec, San Luis Obispo, Santa Monica, Los Angeles and San Diego.

Until next time, remember: "Life is too short to drink cheap beer."

Tom's next installment will cover East Bay and Central California Brewpubs and notable watering holes. See the next issue of the Worthog Review!

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Edited by Charles Baird

