



# HOPLINE

*Newsletter of the Crescent City Homebrewers Club*

**May 2026**

**Next Meeting: Wednesday, June 3<sup>rd</sup>**

**Location: *Deutches Haus***

**2026 Edition**

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## PRESIDENT'S CORNER – MAY 2026

Greetings All!

Summer is right around the corner, and with it more CCH events.

We have the biannual crawfish boil on June 6th. Details and tickets are on the [website](#). We're still looking for boilers, so drop me a line if you'd like to show off your crawfish skills.

This year's bus trip will be around the New Orleans area. On July 25th we'll be leaving the Haus at 11 AM, and heading to Parleaux, Skeeta Hawk, Ecology, and German Coast in Luling before returning to the Haus for 7 PM. Details and tickets [here](#). Act fast, there's only so many seats.

We're still looking for beer contributions for the beer dinner on August 26th, and Larryfest on June 27th. More details on these at the meeting on June 3rd.

Until next time, keep brewing!

- Will

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Hey Buckeroo's,

May is drawing to a close, so the thirsty months of summer will soon be upon us. This would be a good time to stock up on your homebrew reserves. To that end, I may be of some help.

Our last two Brewoffs had to be cancelled, or postponed, due to a lack of equipment movers. It is really a shame since we could have scaled down the event and still proceeded if we had someone to move the gear. In previous years, this is the point where I would try to get members to buy trucks, and one member did buy a truck, then he loaded it up and moved to Colorado (God I miss Sam). So to keep members from leaving town, I will NOT be bugging you to buy trucks, though I know you really want one.

Next Brewoff is on June 13<sup>th</sup>, at my house in Lakeview. Will Thompson will be making his Red Rye IPA, which was the planned beer from the May event. This is a Brewing in a Bathing Suit event, so be ready to get wet. Wort slots are still available, and guests are always welcome.

National mead day is August first, and Will Lambert will be making a club sized batch. For this one, you just need a one gallon jug with a fermentation cap. We are still working out the details, but it is a great way to learn about how mead is made. I will give more details when I have them, but you can sign up now.

August 8<sup>th</sup> is our second BIABS event, this time at Diane and Barney Ryan's house. The style will be an Oktoberfest beer, perfect for that time of year, with Peter Caddoo as Brewmaster. Although he is known as a Hop (and Dead) Head, Peter has an intrinsic skill at blending malts for very flavorful beers. This should be a fun one.

On November 7<sup>th</sup>, will be having a "Learn to Homebrew Day" event, and later in the month, our Oyster Stout Brewoff. We are looking for hosts for the months of September and October, if you would like to volunteer your house. To sign up as a guest, or wort participant, use the email below.

My email is [neilwbarnett@yahoo.com](mailto:neilwbarnett@yahoo.com). Take care, and keep brewing, DUMBO

## BREWOFF SCHEDULE FOR 2026 (Subject to Change, Really)

Date	Style	Host	Location	Brewmaster
January 1/17/26	<b>Winterfest Break</b>			
February 2/??/26	--	--	--	--
March 3/28/26	Porter	Fish Fest Sausage Stuffing Brewoff	Deutsches Haus	Mike Mailey
April 4/18/26	Stout	<b>Cancelled</b>	--	Craig Laginess
May 5/16/26	Amber Rye Beer	<b>Cancelled</b>	3422 Annunciation St New Orleans LA 70115	Will Thompson
June 6/13/26	Amber Rye Beer	Neil Barnett	5636 Hawthorne Pl NOLA, 70124	Will Thompson
July 7/25/26	<b>BUS TRIP</b>	--	--	--
8/1/26	Mead Day			
August 8/8/26	BIABS Oktoberfest	Barney and Diane Ryan	10 Garden Road River Ridge, LA 70123	Peter Caddoo
September 9/??/26	--	--	--	--
October	<b>Octoberfest Break</b>	---	--	--
November 11/7/26	LTHBD	Matt and Rachel Ault	--	--
November 11/??/26	Oyster Stout	Charles Sule	6325 Perlito Dr NOLA	--

\*BIABS = brewing in a bathing suit

Standard Wort price \$30.00      Standard Lunch price \$10.00

For any new members, a Brewoff is a group event in which we make 50 gallons of beer with the Club equipment. The wort is then split up into ten, 5-gallon units. The units are given out to the Host(1), Brewmaster(1), Chef(1), Equipment Movers(2), and Grunts(5). Guests and Alternates are encouraged to sign up and join in the fun. Wort participants must bring their own 5-gallon fermenter, and yeast. If you are interested, email DUMBOS at [jack.horne@gmail.com](mailto:jack.horne@gmail.com) or sign up at the meetings. [Buy a truck](#)

# UPCOMING EVENTS

HERE ARE SOME  
GREAT EVENTS  
THAT YOU MAY BE  
INTERESTED IN:

<b>Jun 3</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Jun 6</b>	<b>Crawfish Boil</b> 10 AM setup - First batch at 12 PM - 233 Labarre Rd
<b>Jun 12</b>	<b>CCH Meetup</b> 7 PM - The Swamp Room
<b>Jun 13</b>	<b>BIABS Brewoff</b> 8 AM – 5636 Hawthorne Place
<b>Jun 16</b>	<b>2028 Committee Meeting</b> 7 PM - Deutsches Haus
<b>Jun 27</b>	<b>Larry Brew Fest</b> 4 PM – Castine Center, Mandeville
<b>Jul 1</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Jul 10</b>	<b>CCH Meetup</b> 7 PM - Abita New Orleans
<b>Jul 25</b>	<b>Brewery Bus Tour</b> Parleaux - Skeeta Hawk - Ecology - German Coast
<b>Aug 1</b>	<b>Brewoff - Mead Day</b> TBD

<b>Aug 5</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Aug 8</b>	<b>BIABS Brewoff - Festbier</b> 8 AM – 101 Garden Rd, River Ridge
<b>Aug 21</b>	<b>CCH Meetup</b> 7 PM - Care Forgot
<b>Aug 26</b>	<b>Beer Pairing Dinner</b> Boucherie
<b>Sept 2</b>	<b>General Meeting</b> 7 PM – Deutsches Haus
<b>Sept 10</b>	<b>Emerald Coast Beer Pairing Dinner</b> Location & Brewery TBD
<b>Sept 11</b>	<b>Emerald Coast Beer Festival</b> 5 PM – Seville Quarter, Pensacola FL - <a href="#">Link</a>
<b>Sept 12</b>	<b>Emerald Coast Beach Party</b> At the hotel. TBD



**We have many more events in the works for later in the year. Watch this space, or check out <https://crescentcityhomebrewers.org/calendar/>.**

**Know of any events going on that we might be interested in? Let us know at [crescentcityhomebrewers@gmail.com](mailto:crescentcityhomebrewers@gmail.com)**





## Can you hold your beer?

Hey Buckeroo's,

The Deutsches Haus is having a Beer Holding contest, sponsored by Hofbrau, which is a lead up to the Oktoberfest. It cost \$25 bucks to enter, but you get a hat, a pin, a one liter Maas, and two liters of beer! From a cost perspective, this is a bargain. The winners of each heat will be brought back for the final, and the overall winners will get a free trip to New York City for the national final. You win that, you go to Oktoberfest, the real one. Rules and sign up can be found at the Deutsches Haus, do not get in touch with the CCH.

So far the response for this has been pretty low, the competition is not as tough as it might seem. This is a good way to help the Haus, and have bragging rights with your friends. Give it a shot! DUMBO

**LINK**

**<https://deutscheshaus.org/oktoberfest/masskrugstemmen/>**

**Register Today**

**SAVE THE DATES!**

**STEINHOLDING CONTEST**



## **DEUTSCHES HAUS HOSTS MASSKRUGSTEMMEN COMPETITION!**

WIN A TRIP TO NEW YORK TO PARTICIPATE IN THE  
HOFBRÄU NATIONAL COMPETITION IN SEPTEMBER

**MAY 30 4:00 PM**

2 HEATS OF 10 MEN & 2 HEATS OF 10 WOMEN

**JUNE 13 4:00 PM**

2 HEATS OF 10 MEN & 2 HEATS OF 10 WOMEN

**JULY 11 4:00 PM**

2 HEATS OF 10 MEN & 2 HEATS OF 10 WOMEN

**JULY 25 5:00 PM - FINALS**

WINNERS FROM PREVIOUS WEEKS

**1 MALE & 1 FEMALE WINNER WILL REPRESENT  
DEUTSCHES HAUS NEW ORLEANS IN NYC**



MÜNCHEN



**SEE LINKS BELOW TO REGISTER**

Registration is \$25 per day. Each participant will receive a HB 1-liter Stein to be used in the competition, a hat, and pin. Heat winners will receive a medal & advance to the finals on July 25.

**May 30**

Day 1  
Men's  
Entry

**May 30**

Day 1  
Women's  
Entry

**June 13**

Day 2  
Men's  
Entry

**June 13**

Day 2  
Women's  
Entry

**July 11**

Day 3  
Men's  
Entry

**July 11**

Day 3  
Women's  
Entry

# FELLOW BREWERS

The Emerald Coast Beer Festival is on and you're invited! The [Escambia Bay Home Brewers](#) and [Seville Quarter](#) here in downtown Pensacola are well into the planning for the 2026 Emerald Coast Beer Festival always the weekend after Labor Day, September 11th, 2026.

This is the most brewer friendly event you'll find. On Thursday, we have our annual beer pairing dinner at Seville Quarter. The sponsoring brewery will be determined by Seville and announced ASAP. The main event is the Friday tasting and will again be held at Seville Quarter. Doors will open for general admission at 5:30 pm and last call is at 8:20pm. The [Heritage Hall](#) next door will open for VIP ticket holders at 5:00pm. A beer donation of thirty gallons of draft or 12 cases of packaged beer is adequate based on past experience. Leftover beer is always welcome at the Saturday beach party. Commercial brewers are allotted up to four worker wristbands. Homebrew clubs are allotted six wristbands. Registered homebrew clubs may purchase extra tickets (20 max) online and in advance for \$25. When purchasing, identify your homebrew club affiliation and use the promo/discount code of

*“saaz29”. Please do not share this code with anyone that is not helping your club serve.*

Our beach party hotel is the [Surf and Sand](#), the same as last year. The address is [40 Fort Pickens Road](#) and is across the street from the casino beach parking lot. We've blocked the entire hotel for the festival and you must call (850) 934-5400 for your reservations. Be sure to mention that you are with the “beer festival.” If you don't, you'll be told the hotel is full. Ask for Amanda, the general manager, who usually works from 8am to 5pm. The price this year for all rooms is \$149, the same as last year. **Any unreserved rooms after Aug 15 will revert to the general public.** You might still get a room at the discount price if any are available but don't bet on it.

The Saturday beach party is a private event for brewers, homebrewers and their invited guests. We plan to bring back [“Cat Daddy”](#) for live entertainment and a local DJ for oldies. Joe and the gang from Chalmette, LA are keeping the Saturday morning tradition of free gumbo alive. A food vendor will be on hand after the gumbo runs out.

Upon the departure of the band, we will hold Big Bob's Barleywine Tasting in the hotel breakfast area.

Everyone is invited to bring at least a quart of their favorite strong beer (8.5% or above). We need a head taster. This event could be canceled if there is a lack of interest.

For commercial brewers only: We are using a voucher system to reimburse your room expenses. Pay for your room with a credit card as you normally would. Submit to the Escambia Bay Homebrewers a hotel receipt and our [downloadable voucher slip](#) and we will send you a check for \$149 for the Friday tasting plus \$149 for Saturday if you donate a minimum of 15 gallons of draft or 6 cases of packaged beer for the beach party.

Approximately two weeks prior to the festival, a festival site map with table assignments for all registrants will be posted on The “Brewers Only” page of the website. A Welcome Aboard announcement with more detailed and updated information will be found there.

You can view your booth assignments prior to the day of the event. In addition, a Welcome Aboard announcement with more detailed and updated information will be sent 2 weeks prior to the festival.

I can be contacted at [pvmx2025@gmail.com](mailto:pvmx2025@gmail.com) or (850) 382-0041. Room reservations should be made

soon since they'll probably fill up. **Reminder: hotel number is (850) 934-5400 and mention "beer fest"**. Brewer registrations are not urgent at this time but we would appreciate a quick email note about your intentions.

Cheers,  
JoAnn Wittschen  
*Emerald Coast Beer Festival Brewer Coordinator*

• [Return to Home](#)

# BREW FOR THOUGHT – APRIL 2026

## **From Rockin' Ron**

*Here are several articles brought to our attention from Rockin' Ron. A few samples follow.*

<https://www.tastingtable.com/1539215/samuel-adams-utopias-rare-beer/>

<https://www.tastingtable.com/1218125/rare-beers-that-are-worth-tracking-down/>

<https://www.tastingtable.com/1722782/german-vs-american-beer-flavor-difference/>

<https://www.tastingtable.com/1883782/founding-fathers-beer-brewing-samuel-adams-thomas-jefferson/>

[https://regivon.com/products/limited-edition-the-guinness-1759heritage-pint-glass-toucan-edition?tracking\\_id=73f338058301905ffb9e8f8b34fef824&cc4d76daf5=6659&a0v5la7bquf89=ac02ac7be5e3aa182wrez00mjqjbb3&uy3ubftvh0u6o8=73f338058301905ffb9e8f8b34fef824&c](https://regivon.com/products/limited-edition-the-guinness-1759heritage-pint-glass-toucan-edition?tracking_id=73f338058301905ffb9e8f8b34fef824&cc4d76daf5=6659&a0v5la7bquf89=ac02ac7be5e3aa182wrez00mjqjbb3&uy3ubftvh0u6o8=73f338058301905ffb9e8f8b34fef824&c)

<https://www.houstonpublicmedia.org/articles/news/in-depth/2026/05/06/551091/houston-breweries-closing/>

<https://www.tastingtable.com/2178264/why-guinness-beer-once-brewed-canal-water/>

<https://beerstreetjournal.com/stone-brewing-has-been-sold-again-this-time-to-duvel-moortgat/>

<https://www.forbes.com/sites/jimdobson/2026/05/16/beer-destinations-around-the-world-worth-traveling-for-in-2026/>

# WHY THE FOAM IS ON THE BEER

WRITTEN EXPRESSLY FOR THE WESTERN BREWER BY  
CHARLES FREDERIC March 1912

Professors who wonder why this thing or that  
Is this way or that way or so,  
Here's something I'll set you to figuring at  
That people are anxious to know.  
Of course it's important, if planets should turn,  
The reason the public should hear;  
But here is a thing I am longing to learn:  
Now, why is the foam on the Beer?

The study of science is wonderful, yes,  
Its triumphs are many and grand.  
No longer the causes of things we must guess,  
Each now we can all understand—  
Why steam is produced by the action of fire,  
Why seasons in turn reappear—  
But, if you'd permit me, I'd like to inquire:  
Oh, why is the foam on the Beer?

I haven't a doubt there's a cause for the same  
Well known to the scientist folk,  
Who knows why the smoke comes from out of  
the flame  
Instead of the flame from the smoke.  
But knowledge is one of the things, it is said,  
That we want when we want it, it's clear;  
So, Mr. Professor, please tell me instead:  
Oh, why is the foam on the Beer?

And if it should be that you cannot explain  
This matter to folks such as I,  
If silence the sciences still shall maintain  
And yield us no simple reply,  
Perhaps then a layman without a degree,  
Who's neither a prophet nor seer.  
May venture opinion why thus it should be,  
Tell why there is foam on the Beer.

The ocean, the wide rolling ocean, is white  
With the foam on each ripple and crest;  
The wind bearing onward the sailor tonight  
Blows straight for his home in the west.  
The ocean, the wide, rolling ocean, puts on  
Its white when the harbor is near;  
And what is the color that comes with the dawn?  
The same as the foam on the Beer.

The mountaintop wears it, a halo, a crown;  
Eternal, unchanging, the snow  
That there from the roof of the planet looks down  
On the whole of earth's amber below.  
The mountain its halo majestic maintains  
Through all of the change of the year;  
Through seasons and suns still that halo remains,  
The same as the foam on the Beer.

But there is a tenderer halo I know  
Than waves by their ripples imperaled,  
A halo more saintly than that of the snow  
That lies on the top of the world—  
Often sung in the song, often writ on the page,  
A halo of all the most dear:  
The halo of white on the temple of age,  
The same as the foam on the Beer.

And so, my professors and scientists all,  
I figure the matter just so:  
That white is a sign in the great or the small  
Of the good things of life here below,  
That old Mother Nature puts white on the crest  
Of the things that she holds the most dear,  
A halo of white on the things she loves best—  
That's why there is foam on the Beer.

*Thought for self Improvement*

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Than Being Opinionated  
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5+

LIFESTYLE > TRAVEL

# Beer Destinations Around The World Worth Traveling For In 2026


From Bangkok’s craft-beer rebellion and Riga’s pagan ales to a Bavarian monastery that has been brewing for nearly a thousand years, these are the cities, taprooms, abbeys, and farms worth building a trip around right now.

By **Jim Dobson**, Senior Contributor. © Jim Dobson is a full-... ▼

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Beer tasting in Bavaria  
GETTY

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In 2026, the best places to drink beer offer more than just great drinks. They are about the location and the story behind each place, and some are far from the usual tourist spots. In Bangkok, brewers are working against strict alcohol laws. In Latvia, people are using wild herbs, foraged berries, and old recipes that survived the Soviet era. In New Zealand's hop country, you can drink beer with mud on the floor and a view of the fields where the hops grow.

This guide has three sections: top destinations gaining popularity for 2026 as chosen by [Vine Pair](#) experts, new breweries that are already worth a visit, and classic spots that remain worth the trip.



Baja Brewing in Cabo San Lucas  
BAJA BREWING

## The Destinations To Build A Trip Around

### Baja California — Mexico

San Diego's popular craft beer scene has spread across the border into Tijuana, with Baja California and all of Mexico experiencing a surge in breweries. The [Baja California Beer Route](#) connects the state's three main brewing cities: Tijuana.

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Tijuana is where the energy is highest. [Cervecería Insurgente](#) was among the first and still sets the pace, with bold, experimental releases that have earned it a national following. [Border Psycho](#) handles the maximalist side: imperial stouts, double IPAs, high-ABV experiments, and bar food that can keep up. In Cabo San Lucas, [Baja Brewing](#) is located on the roof of the Corazón Cabo Hotel offering drinks with a direct view of the famous Arch. In Ensenada, the pace slows down and the Pacific view takes over. More than 30 taprooms line the route, over 100 styles between them.

**Ideal Day:** Use the Beer Route as the guide, then build meals around it.



Chao Phraya river and Wat Arun temple, Bangkok, Thailand  
GETTY

## Bangkok — Thailand

Bangkok's beer scene did not politely mature. For years, Thailand's small brewers worked around rules built for industrial-scale production, including a 100,000-liter annual capacity requirement that effectively kept independent operators out. When that barrier was removed in 2022, the underground energy finally had room to grow.

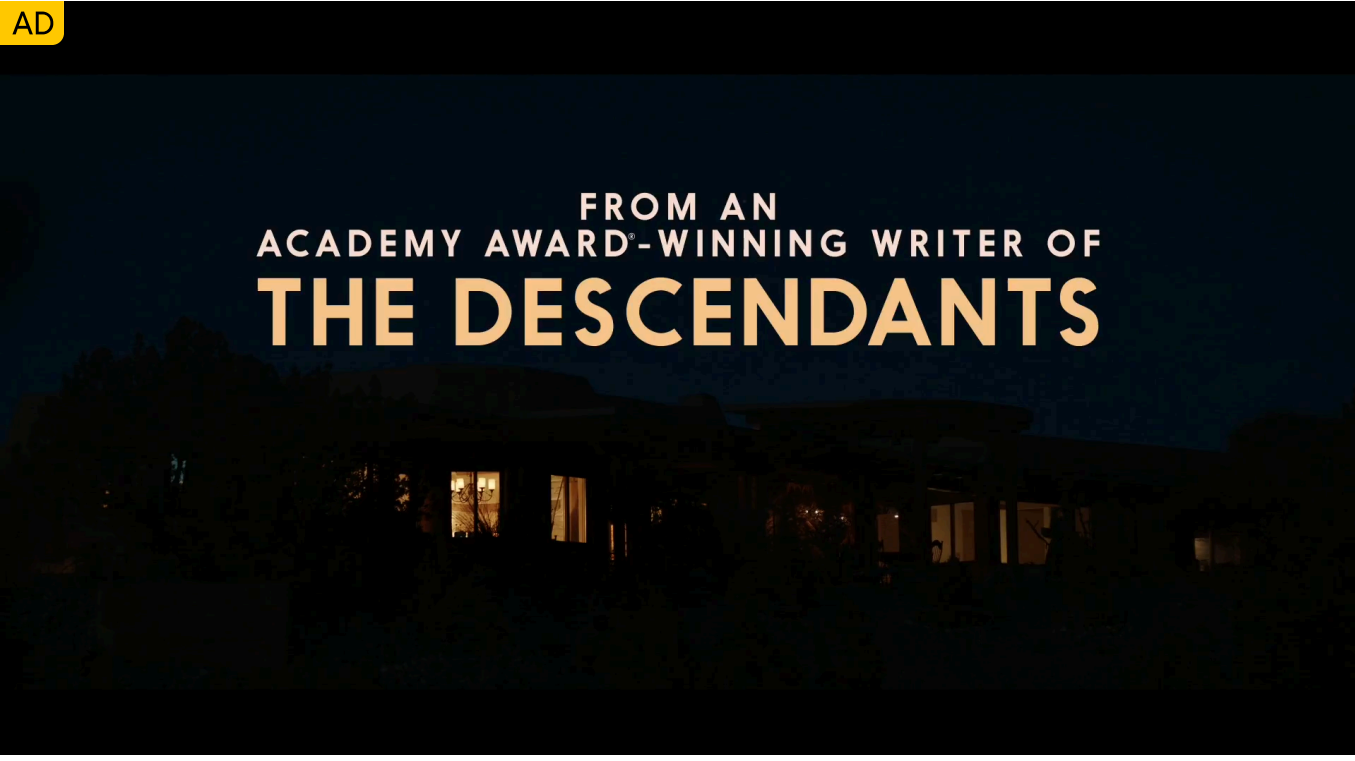
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AD



FROM AN  
ACADEMY AWARD®-WINNING WRITER OF  
**THE DESCENDANTS**

The person most responsible for cracking that wall open is Wichit “Chit” Saiklao, a former army colonel who set up a small microbrewery on the river island of Koh Kret and began teaching home-brewing classes. “People want a choice, but in some industries, there isn’t much,” he told me. “How is it possible that there are only two or three main brands of beer for a population of more than 60 million?” In 2018, Chit became the first person granted a license to open a legal Thai craft brewery, while keeping the original [Chit Beer](#) on Koh Kret for those who want the riverside, outlaw-spirit experience.

The city now has the kind of confidence that comes from figuring out its own thing rather than importing someone else’s. [Vana Brewing](#), [SAMATA](#), [Underdog Microbrewery](#), [Eight Days a Week Homebar](#), [Call Me Papa](#), and [United Peoples Brewery](#) all point to a scene that no longer feels like it’s borrowing from Portland or London.

~~Ideal Day: Start on Koh Kret to understand where all of this came from. Head to~~

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Omas Haus Brewpub  
OMAS HAUS BREWPUB

## Blumenau — Brazil

Blumenau was founded in 1850 by Hermann Bruno Otto Blumenau. When the German settlers arrived, they brought hops and malt with them, and soon the city was on its way to becoming Brazil's craft beer capital. Today, the Vale do Itajaí region is known as the "Beer Valley" and is home to many independent breweries.

[Omas Haus Brewpub](#) stands out for its character. Located in the former home of owner Gustavo Kielwagen's grandmother, it uses local malts, Brazilian hops, and native yeast. The kitchen is so good you might order another drink just to keep eating. Try the guava sour and hopped lager, and don't miss the smashed and smoked burgers, they might make you stay longer than you expected.

[Eisenbahn](#) highlights the city's German-style brewing tradition. Meanwhile, Cervejaria Blumenau brings new flavors to the scene with passion-fruit sours, peach ales, double IPAs, and blonde ales that proudly embrace their Brazilian roots.

**Ideal Day:** Begin at Omas Haus and make sure to try the burger. Blumenau's

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West Kill Brewing in New York  
WEST KILL BREWING

## Hudson Valley — New York, USA

An hour north of New York City, the Hudson Valley has turned into one of the country's most compelling beer regions with farms, river towns, mountain backdrops, and a concentration of serious breweries that keeps growing.

The “Napa Valley of beer” comparison gets used often, but for good reason. [West Kill Brewing](#), on a 128-acre former dairy farm, is where you go when the view is as important as what's in the glass. One of the most famous breweries [Arrowood Farms](#) turns 48 acres into an afternoon of beer, food, music, and room to stay. [Lasting Joy Brewery](#) in Tivoli adds a quieter farm-brewery mood, but the name on every serious list is [Suarez Family Brewery](#) in a converted 1930's lamp factory on the Hudson River.

Some of the newest entries include Kingston's [Blue Duck Brewing](#) and [Union Street Brewing](#), as well as Beacon's [Pillow and Oats](#).

**Ideal Day: West Kill for the view; Arrowood when you want the day to slow down**

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Queer Brewing Company in London  
QUEER BREWING

## London — England

London has always been known for its good beer. The difference now is that breweries have moved into neighborhoods, with taprooms and walking routes that let you spend an afternoon exploring, instead of needing cabs all day.

East London is leading the way. [Queer Brewing](#), the U.K.'s first queer and trans-owned brewer, now has a permanent home for its popular label. Pillars Brewery's [Malt Haus](#) brings a lager-focused bar, kitchen, and event space. Along the Blackhorse Beer Mile, [40FT Brewery](#) is close to [Signature](#), [Exale Brewing and Tap Room](#), and [Pretty Decent Beer Co.](#) Also Guinness Open Gate Brewery London, Covent Garden.

Ideal Day: Spend the afternoon on the [Blackhorse Beer Mile](#), then finish at [Guinness](#)

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Freestyle Hops sits at the top of Te Taihu (the South Island) of Aotearoa, New Zealand in Nelson's iconic Moutere Valley.  
**FREESTYLE HOPS**

## Nelson — New Zealand

Nelson is a top spot for beer lovers because you can actually see and walk the ingredient trail. Brewers value New Zealand hops for their citrus, tropical fruit, white wine, and gooseberry flavors, and the Nelson-Tasman area is the country's main hop region. German settlers first planted hops here, and those traditions are still going strong.

[McCashin's](#), [Eddyline Brewery](#), [Sprig & Fern](#), and [The Free House Pub](#) serve up the drinks, while the hop farms provide the key ingredients. In Nelson, the landscape isn't just scenery—it's part of the beer itself.

There aren't many places where you can so clearly see the link between what's grown and what ends up in your glass. If you've ever tried a New Zealand beer and wondered about its origins, Nelson is the place to go.

**Ideal Day:** Book a hop-farm visit before you plan anything else.

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Brasseria Della Fonte in Pienza  
BRASSERIA DELLA FONTE

## Pienza, Tuscany — Italy

Tuscany doesn't need beer to attract visitors. Pienza already offers hilltop views, Renaissance streets, pecorino cheese, cypress-lined roads, and vineyards that have travelers snapping photos nonstop. That's why its beer feels like a hidden discovery.

[Brasseria Della Fonte](#), founded by Samuele Cesaroni in 2015 on his grandmother's farm, is the name to know. Cesaroni grows his own hops and makes hop-forward ales, German-style lagers, English bitters, and barrel-aged imperial beers on land where the agricultural identity has long meant Sangiovese.

[Birra Amiata](#) adds high-fermentation beers, some made with a honey base. Together, the two producers make a small but convincing case that Tuscan terroir has room for more than wine.

**Ideal Day:** Go for Brasseria Della Fonte, then stay for the view from Pienza's town center.

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Nurme Brewery in Riga, Latvia  
NURMA BREWERY



Labietis bar located in the gastronomic pavilion of the Riga Central Market.  
GATIS GIERTS

## Riga — Latvia

Riga used to be a major brewing city, but war, Soviet rule, and years of industrial production took away much of its unique character. Today, the city's beer scene feels exciting again. It is not just about making new beer, but also about rediscovering old

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**Labietis** is a great place to begin. Since opening in 2013, it has become known for what its founders call “pagan brewing.” They use Baltic herbs, berries, honey, and botanicals like bog myrtle, meadowsweet, linden blossom, cranberries, and lingonberries. These flavors are not just for decoration. They help connect the beer to its roots.

**Valmiermuiža Beer Embassy** is the main spot in the city’s Beer District. Walking between Valmiermuiža, Labietis, and **Nurme** makes for one of the easiest and most enjoyable beer crawls in Europe.

**Ideal Day:** Order something herbal at Labietis, then take the crawl.



Brasserie Meteor in Strasbourg  
BRASSERIE METEOR

## Strasbourg — France

Strasbourg’s beer culture is shaped by its location on the border. In Alsace, French and German traditions have come together for centuries, sometimes blending and sometimes clashing. The best beers here show this mix, with German precision, French style, and a local pride that welcomes both.

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— founded in 1882, shuttered in 1971, and successfully relaunched in 2009. Today, it operates from a modern, eco-conscious facility that reconnects Strasbourg with its brewing history. [Brassin des Frangins](#) offers something different, making cellar-aged beers that are closer to natural wine than most craft beers.

**Ideal Day:** Start with a visit to Meteor just outside the city, then explore Strasbourg's urban breweries like Perle and Brassin des Frangins for a full picture of the region's evolving beer scene.



Rooftop at Guinness Open Space  
GUINNESS

## New Openings Worth the Detour

These six new breweries are special because they offer more than just extra places to grab a drink. Each one has its own story, whether it's making a comeback, launching a big project, trying something new, or just giving you a great spot to relax for an afternoon.

[Guinness Open Gate Brewery](#) — London, England

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experiences to Old Brewer's Yard. The draw is that the place is built around limited releases and experimentation, not just nostalgia.

### [Hidden Splendor](#) — San Rafael, California

Dave McLean played a big role in shaping Bay Area beer when he started Magnolia Brewing in San Francisco's Haight-Ashbury in 1997. Hidden Splendor marks his return, and the concept stands out right now: classic English-style pub beers made with care. Look for ESB, pale ale, and porter—beers meant for conversation, not just photos.

### [Pattern Break Brewing](#) — Boulder, Colorado

Pattern Break is taking over the old Sanitas spot with a true Boulder approach: experimental beers, a Negroni IPA, and a strong focus on non-alcoholic options. The non-alcoholic program stands out the most. The best new breweries now see non-alcoholic beer as a creative choice, not just an afterthought.

### [Shelton Brewing](#) — Beaumont, Texas

Shelton Brewing started out quietly but soon caught the attention of hop lovers. Its Hopzy Ales are bright, full of flavor, and limited enough to make people go out of their way. This is the place for anyone who hears about a new pale ale and instantly wants to book a trip.

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Suncatcher Brewing  
SUNCATCHER BREWING

### [Suncatcher Brewing](#) — Chicago, Illinois

Chicago already had plenty of great breweries, so Suncatcher needed to stand out. Co-founder and head brewer Matt Gallagher, who came from Half Acre, brought plenty of experience. The brewery has made its mark with hop-forward ales that suit Chicago drinkers—confident, straightforward, and memorable.

### [UPP Liquids](#) — Bend, Oregon

UPP stands out with a great backstory. When members of 10 Barrel Brewing's innovation team lost their jobs after an acquisition, they came together in Bend to start something new and more independent. Now, they make everything from hazies and pale ales to culinary sours, botanical beers, and creative fruit brews.

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Hill Farmstead Brewery in Greensboro Bend, Vermont  
HILL FARMSTEAD BREWERY

## The Classic Breweries Still Worth The Trip

Some breweries are more than just trendy. What matters is how they change the way people think about beer. Visiting these places still lives up to their reputation.

### [Allagash Brewing Company](#) — Portland, Maine

Allagash has been brewing Belgian-style ales in Portland since 1995. Allagash White remains one of America's favorite craft beers because it is easy to enjoy and genuinely interesting. Their other beers show how an American brewery can learn from Belgium without just copying it.

### [Brasserie Cantillon](#) — Brussels, Belgium

Cantillon is a refreshing alternative to flashy tasting rooms. It also serves as the Brussels Museum of the Gueuze, and its lambic, gueuze, faro, and kriek are still made using tools and methods from 1900. When you visit, you will see dust barrels

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Hill Farmstead remains a must-visit for beer lovers because the place and the beer are closely connected. Shaun Hill started the brewery on his family's land in Vermont's Northeast Kingdom, and it has been a top name in beer for years. The long drive matters because the setting shapes the beer. The remote location is not just for show; it is part of what makes the beer special.

### [Schilling Beer Co.](#) — Littleton, New Hampshire

Schilling has a naturally welcoming atmosphere. The brewery is in a small New Hampshire mill town by the river, with a fireplace and a Czech-inspired lager program. It has become a destination for people who appreciate both balance and bold flavors in their beer.



Brother Godfried poses by the crates full of Westvleteren beers at the shop of the Saint-Sixtus abbey, in Westvleteren  
AFP VIA GETTY IMAGES

### [Trappist Westvleteren](#) — Vleteren, Belgium

Westvleteren is known for being hard to find, the dedication of its brewers, and the way Westvleteren 12 is often called one of the world's best beers. The monks at Saint

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Tree House proves that sometimes the hype is deserved. Its New England IPAs—Julius, Juice Machine, and Green—are soft, fresh, and full of flavor. They're so consistent that people still drive for hours to get them. The Charlton location has become a destination, and picking up cans feels like a day trip.

### [Weihenstephan](#) — Bavaria, Germany

Weihenstephan sits on a hill outside Munich in what used to be a Benedictine monastery. Guinness World Records calls it the world's oldest working brewery, with a license from 1040. Even with almost a thousand years of history, visiting is simple: arrive, eat, drink Hefeweissbier, enjoy the view, and let time slow down.

### [Wondrous Brewing](#) — Bay Area, California

Wondrous lets its beer do the talking. Founder Wynn Whisenhunt trained in Germany and worked at well-known Northern California breweries like Sante Adairius and Lagunitas. You can taste that skill in every glass. In a beer world that often rewards bold flavors, Wondrous is different because of its precision.

Traveling for beer used to mean looking for the best pint once you got there. Now, beer is often the reason for the trip. That's what connects places like Bangkok, Brussels, Blumenau, Boulder, Pienza, and Portland. In each place, the beer is part of the setting, and that's what makes the experience special.

That might mean booking a chance to buy beer from Belgian monks who like to keep things quiet, or relaxing on a Tuscan farm with a lager made from hops grown nearby. The journeys may be different, but the enjoyment is the same.

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DRINK > BEER AND WINE

# Guinness Beer Was Once Brewed With Canal Water

By Xan Indigo

May 25, 2026 11:10 am EST



Michelangelo DeSantis/Shutterstock

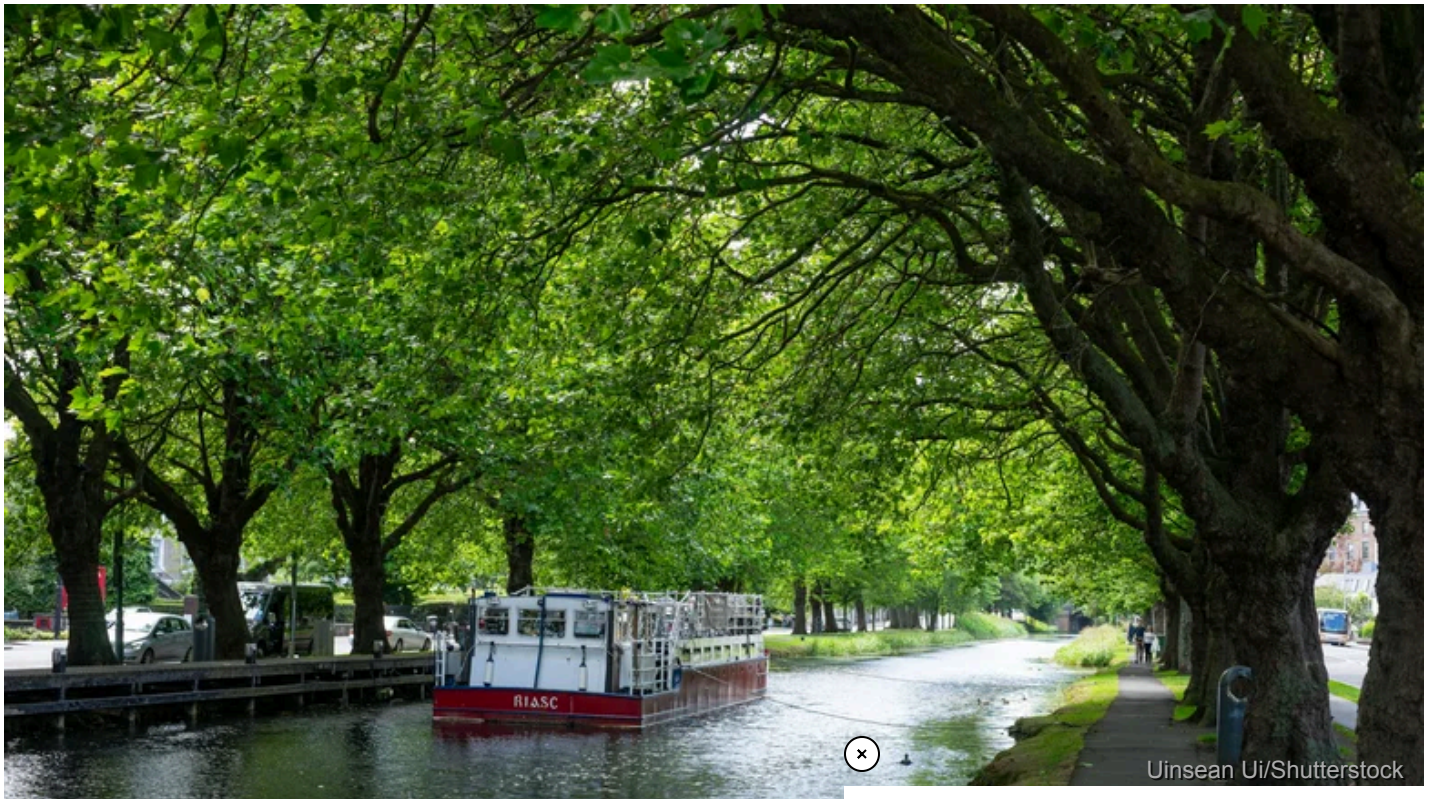


years. On New Year's Eve of 1759, in an act of monumental ambition, Arthur Guinness signed a lease on St. James's Gate Brewery for 9,000 years. The lease included a supply of water, and for much of the brewery's history, that water came from Ireland's Grand Canal.

Dublin's public water supply is centuries old, and in the 18th century, the main source was a reservoir known as the City Basin. As the city continued to grow, water from the newly built Grand Canal was used to supplement the city's water supply, becoming one of the main supplies of drinking water for Dublin's citizens until the 1860s. Being everyone's source of fresh water, this made the canal water the obvious choice for the brewery, with a good level of hardness for brewing dark ales like stout and porter, which includes Guinness. Per the Irish Family History Center, "The water used to make the stout was the moderately hard water from the Grand Canal."

This certainly wasn't unique to Guinness, either. As Irish Waterways History mentions, "Other breweries and distilleries were supplied with Grand Canal." The Grand Canal, in particular, was built by the British (not from freshwater springs, via a waterway called the Milltown Supply). The Guinness brewery is still supplied with Grand Canal water, but is no longer used for brewing, now reserved only for water

## The story of Guinness and Ireland's water



Now a famously Irish staple, Guinness is as good as a and the Grand Canal played a huge role in its success hundreds of barrels each, and carried across Ireland the very same water used to brew the ale. Once the st return with shipments of malted barley to brew mor

The brewery's canal water supply was first passed through filter beds to remove any detritus, specifically the filter beds at the Grand Canal's 5th Lock, but the brewers at

company started drilling boreholes on its own site, to try and find a groundwater source, but there wasn't enough water to be found in Dublin's limestone bedrock. Eventually, Guinness started looking further afield.

Nowadays, in a break with tradition, the iconic ale is brewed with water piped straight from the Wicklow Mountains, helping to ensure that Guinness tastes best in its home city of Dublin. In contrast with the Grand Canal, the mountain aquifers provide water that's soft, with few dissolved minerals. Exactly where in the mountains the water comes from isn't publicized, but the Guinness family estate includes an area around a mountain lake, Lough Tay. The lake's north bank has been landscaped with white sand, and is now affectionately known as Guinness Lake for its resemblance to a full pint glass.

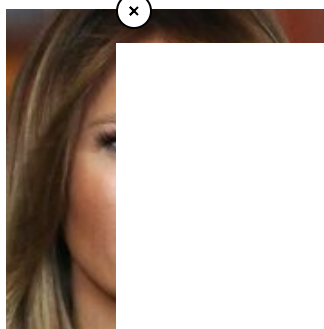
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FOOD AND DRINKS Published May 19, 2026 6:37pm EDT

## One of America's oldest beer brands discontinued after 177 years in US

Schlitz Premium is heading into retirement after nearly two centuries, confirming the iconic brand is being put 'on hiatus'

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### Consumers are 'feeling the pain' on beer: Outlaw Light Beer CEO

Outlaw Light Beer CEO Ari Opsahl joins 'Making Money' to discuss the drop in beer volume, its nationwide footprint and gives advice to entrepreneurs and small businesses.

One of [America's](#) once-dominant beer brands is being discontinued after more than 175 years.

Schlitz Premium, a [beer](#) brand that traces its roots to Milwaukee in the 1840s and was once among the largest breweries in the country, is being put "on hiatus," parent company Pabst Brewing Co. confirmed Friday after Wisconsin Brewing Company announced it would brew the brand's final batch later this month.

"Unfortunately, we have seen continued increases in our costs to store and ship certain products and have had to make the tough choice to place Schlitz Premium on hiatus," Zac Nadile, Pabst head of brand strategy, said in a statement to Milwaukee Magazine.

"Any brand or packaging configuration that is put on hiatus is still a cherished part of our history and hopefully our future. We continually look for opportunities to bring back beloved brands, and customer feedback is important in shaping those discussions."

## **HEINEKEN TO CUT UP TO 6,000 JOBS GLOBALLY, LOWERS PROFIT GROWTH FORECAST AMID INDUSTRY STRUGGLES**

The brand was founded in 1849 as the Joseph Schlitz Brewing Company in Milwaukee, Wisconsin. (Getty Images)

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The Schlitz brand became famous for its longtime slogan, "the beer that made Milwaukee famous," and was once the nation's largest brewery before Anheuser-Busch overtook it in the late 1950s.

The company was originally founded in 1849 after August Krug opened a tavern brewery in Milwaukee. Joseph Schlitz later took over the business after marrying Krug's widow and helped transform it into one of the world's largest beer brands.

Schlitz rose to prominence after the Great [Chicago](#) Fire in 1871, when the brewery shipped beer to Chicago as residents struggled to access clean drinking water.

"It's a nostalgia factor," Joseph Conforti, general manager of Milwaukee Brat House, told ABC7 Chicago. "People from out of town are surprised that they still make it."

## **HOW REAL AMERICAN BEER AIMS TO FULFILL LATE FOUNDER HULK HOGAN'S GOAL OF TOPPLING BUD LIGHT, RIVALS**

Cars on Woodhaven Boulevard drive past a Schlitz beer billboard in Queens, New York, on Oct. 1, 1960. (Walter Leporati/Getty Images)

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Schlitz began losing popularity in the 1970s after cost-cutting recipe changes altered the beer's flavor. The brand was later sold to Stroh Brewing in 1982 before Pabst acquired it in 1999.

Kirby Nelson, brewmaster at Wisconsin Brewing Company, said the company wanted to give the historic beer brand a proper farewell after learning production was ending.

"We decided that, Schlitz being what Schlitz was, it deserved a proper sendoff. One with dignity and respect," Nelson said.

A can of Schlitz beer, produced by Pabst Brewing Company. (Getty Images)

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Wisconsin Brewing Company said it plans to brew "the last Schlitz" at its Verona, Wisconsin, brewery on May 23, with a limited release scheduled for June 27. Milwaukee-area bars and breweries are also planning farewell events tied to the final batches.

Representatives for Schlitz and Pabst Brewing Co. did not immediately respond to FOX Business' request for comment.

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## Stone Brewing has been sold again, this time to Duvel Moortgat



BSJ BEER STREET JOURNAL

(<https://beerstreetjournal.com/stone-brewing-has-been-sold-again-this-time-to-duvel-moortgat/>)

***Duvel Moortgat USA has agreed to acquire Stone Brewing from Sapporo Holdings. The deal is expected to close in summer 2026. Financial terms were not disclosed.***

Stone Brewing is changing hands again. Four years after their last sale, the San Diego-area brewery is moving to a new owner, and this time it looks to actually put the “craft” back in the brewery.

Stone Brewing was founded in 1996 by Greg Koch and Steve Wagner in Southern California. Koch in particular was always preaching about independence, especially when it came to craft beer. Stone’s beers matched the attitude. Arrogant Bastard wasn’t just a beer name. It was a position statement. Stone’s entire brand identity was independence, “don’t drink cheap yellow fizzy beer”, and never sell out.

Then came 2022.

In June of that year, Stone announced it was being acquired by Sapporo U.S.A., the American arm of Japan’s Sapporo Breweries. The deal closed by late summer for approximately \$165 to \$168 million. Koch and Wagner stepped down as part of the transaction.

The Sapporo Chapter didn’t go as planned

Sapporo's strategy for Stone was straightforward on paper. They weren't buying Stone for its IPAs. They were buying two breweries – the flagship in Escondido, California and the production facility in Richmond, Virginia – and the brewing capacity that came with them.

It's almost insane to think this “fusion of cultures” that was Sapporo-Stone Brewing is already over. The Japanese giant poured \$60 million into expansions at the Escondido, California, and Richmond, Virginia, facilities. Capacities were pushed to 700,000 barrels, and Sapporo was being produced stateside.

In January 2025 Sapporo recorded a \$91 million impairment charge on the goodwill from the deal – essentially admitting the brand hadn't delivered the returns projected. The success this deal was supposed to be still didn't make sense as we sit here drinking in 2026.

### The Belgians take over

Now, Sapporo has announced it is selling Stone's brand, IP, and hospitality assets to Duvel Moortgat USA, with production shifting away from Richmond and eventually Escondido.

Duvel Moortgat is well known in the beer world. Besides the famed Duvel beer itself, Duvel Moortgat owns Boulevard Brewing in Kansas City, Brewery Ommegang in Cooperstown, and probably most famously stateside -Firestone Walker, acquired in 2015.

This could be a good turning point for Stone. Firestone Walker is one of the most respected craft breweries in the country. Great beer, loyal following, strong identity. Firestone Walker was already great before 2015, and only gotten better since joining team Duvel. The same can be said for Boulevard and Ommegang.

Duvel is in it for great beer. Sapporo was in it for production space and stateside numbers. It should have been this way all along.



CULTURE > FOOD HISTORY

# What Did The Founding Fathers Do In Their Spare Time? A Whole Lot Of Beer Brewing, Apparently

By Michelle Welsch

June 15, 2025 9:40 am EST



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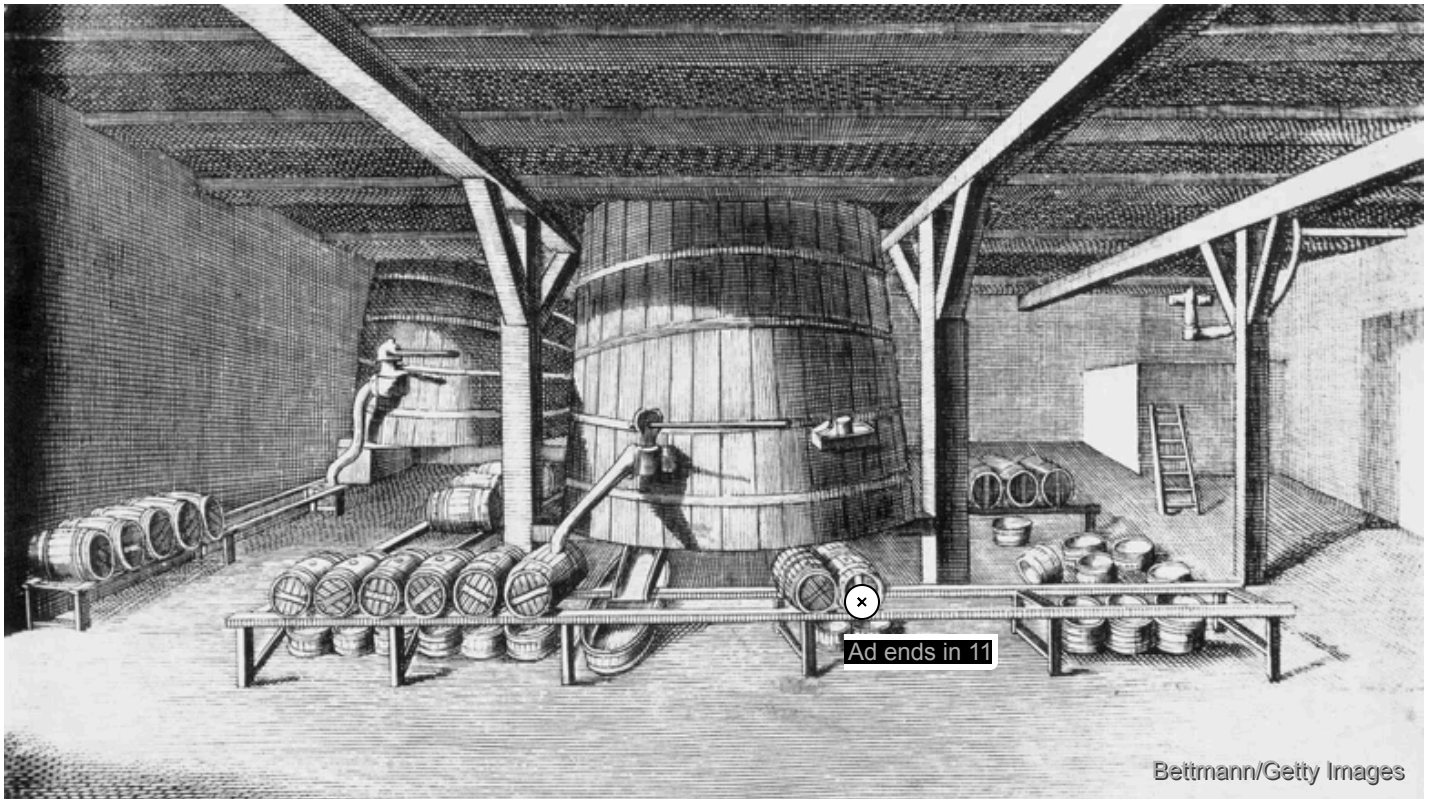


Passengers aboard the Mayflower lamented the dwindling supply of beer aboard the vessel, a move that partially contributed to the Plymouth Rock landing. After arriving, the thirsty settlers figured out how to brew beer from maize, and by 1770, there were so many breweries and experienced brewmasters that a proposed boycott of imported English beer nearly took place.

George Washington was known to celebrate success with ale and appreciated porter. Washington was a frequent buyer of beer from other colonies and made porter-style ale at Mount Vernon. His recipe included a substantial amount of molasses, and the handwritten instructions can be found at the New York Public Library.

As battles within the Revolutionary War continued, beer once again began to run dry, and Washington wasn't thrilled. The Commander took it upon himself to go directly to Congress to ensure troops had alcoholic beverages to sip. Washington went to bat for troops fighting in the Revolutionary War, advocating that each soldier have the option to

## Beer predated the Constitution



Washington enjoying the liquid goods brewed at his Mount Vernon Brewery wasn't the only notable figurehead who had a taste for cold ones. Presidents Thomas Jefferson and James Madison were also advocates of all things beer.

# Pinto Bean & Beer Soup

submitted by Mike Retzlaff

2ea. 15 oz. cans of Bush's Best Pinto Beans  
16 oz. Chicken stock  
2 cans / bottles of beer (Pale Ale, Porter, Stout, whatever you like)  
1 large onion rough chopped  
2 – 3 strips bacon chopped or diced sausage (or both)  
3 cloves garlic minced  
2 tbsp crushed tortilla chips  
1 cup rice (don't rinse)  
½ tsp. cumin  
½ tsp. oregano  
½ tsp. thyme  
½ tsp. diced jalapeno  
½ tsp. liquid crab boil  
2 bay leaves

Cook the bacon and/or sausage in a 3-quart pot. Before it gets crisp, add the chopped onion and cook until translucent. Add garlic and spices. Continue to sauté until fragrant.

Drain and rinse beans. Add to pot and pour in 16 oz. of chicken stock. Stir well. Use a stick blender or potato masher to break up the beans. Toss in the rice and bay leaves after blending and add a can or bottle of beer. (the other can / bottle is for the cook – it should seem obvious by the directions; this is strenuous work!) Bring to a boil and reduce heat to a simmer. Simmer for about 45 minutes until the soup has thickened to your liking. Remove the bay leaves before serving.

I don't add any salt as it really doesn't need it. The soup can be topped with cheese of most any sort, diced avocado, pickled jalapeno rings or relish, sour cream, etc.

When blending the beans, blend a little to leave some whole beans, or blend a lot to puree – it's all personal preference. If you don't want the soup chunky, dice the onions very fine so you don't have chunks of onion in your soup.

I was assured by my grocer that the bacon, sausage, and chicken stock were produced from vegan animals so there's no conflict for those with self-restricted diets.

# CLASSIFIED – MAY 2026

Hey Everyone,

Daniel Aucoin has a Brew Majic brewing system that is taking up room in his garage. It's been there a while, but hasn't been used hardly at all. He needs the space and is will to donate to a good home. You can contact him at (504) 559-1069.

Thanks – CCH Editorial

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## MAKIN' MAGIC . . .

Harvard University's **Dr. George Fix**, respected brewing scientist, speaker, and author of 'Principles of Brewing Science' wrote the following:

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**Mr. Daniel Litwin**, award winning brewmaster and President of Blue-N-Gold Brewing Co., Arlington, Va. writes:

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Sincerely, Daniel Litwin

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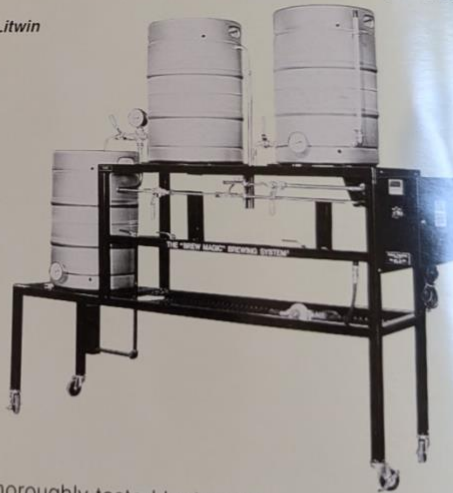
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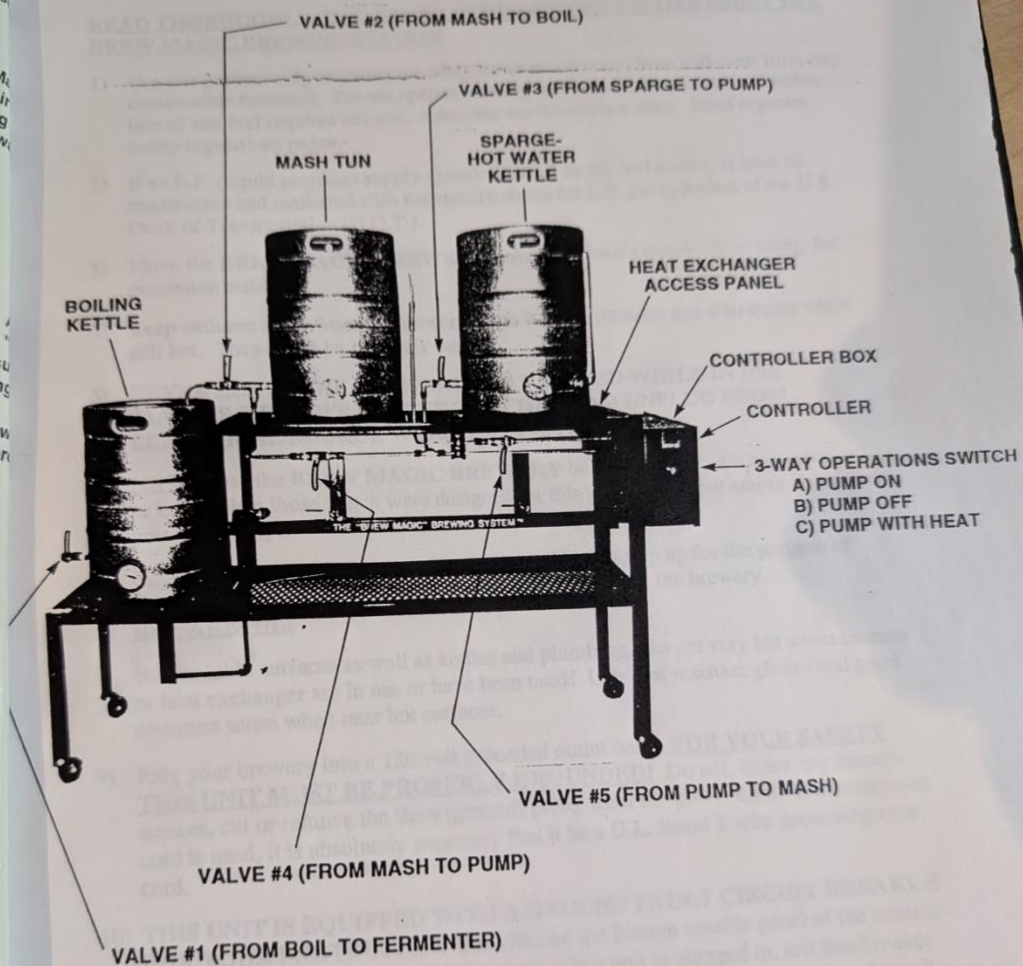
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