



## Home of the Three Rivers Beer Club

### From The Daddy

Welcome to the inaugural issue of the Malt Daddy Newsletter. In addition to promoting events for the Three Rivers Beer Club, this newsletter will provide unique articles related to beer and the brewing industry near Pittsburgh, PA. Each monthly issue will contain some feature articles, news on upcoming TRBC tastings, an events listing, and contributions from guests.

This month, Malt Daddy introduces the first of two feature columns. The Mini Mash, consists of short interviews with people involved with craft beer in Pittsburgh. For October, we talk with Shane Terrick, chairperson for Brewing Up A Cure. BUAC is a beer festival featuring both commercial and home brewed beer with the proceeds benefiting the Cystic Fibrosis Foundation. The second feature article is The Propagator. His mission is to

spread the word of great beer bars, brewpubs, bottle shops, and festivals through reviews. The Propagator reviews Construction Junction's Steel City Big Pour in this issue.

This newsletter is also home to the Three Rivers Beer Club. The TRBC holds tastings once a month at the Allegheny HYP Club in Downtown Pittsburgh. For now, the TRBC is targeting the second Thursday of each month for its meetings, and setting the cost for admission at \$15. The October tasting will be autumn beers paired with appetizers. Finally, check out the events calendar for a comprehensive list of everything that is beer in Pittsburgh. I hope you find it useful.

Cheers,  
JP McCarty

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Issue 1

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#### Briefing

- Autumn Beers: Details for the TRBC October tasting
- Mini Mash - Interview with Shane Terrick of Brewing Up a Cure
- The Propagator reviews the Steel City Big Pour
- Malt Daddy needs you. Requests for help.

### Autumn Beers: Oct 9th 6-8 pm

Autumn is a special time for beer lovers. Make way for Oktoberfest, freshly harvested hops, pumpkin ales, and cider. Join us at the Allegheny HYP club on Oct 9th for a tasting of the beers of autumn paired with appetizers. The cost to attend is \$15 per person, and includes free beer samples and food. Please RSVP for the event at <http://www.maltdaddy.com>.

BEER LIST:  
Victory Festbier - Oktoberfest with American flair  
Hacker-Pschorr  
Oktoberfest - Authentic Oktoberfest lager  
Michigan Screamin'  
Pumpkin - Pumpkin pie in a bottle  
Weyerbacher Harvest Ale - An IPA made with fresh hops straight from Weyerbacher farm

A little surprise - You have to show up to find out

PAIRING MENU:  
\* Deluxe meat and cheese platter with the Oktoberfests  
\* Spicy quesadillas with the Harvest Ale  
\* Mini pumpkin pies with the Screamin' Pumpkin

# Mini Mash with Shane Terrick

## Chairperson Brewing Up A Cure

Brewing Up A Cure is a unique beer tasting festival that raises money for the Cystic Fibrosis Foundation. We spoke with Shane to learn more about this worthy cause and fun event. It takes place on Oct 18th from 7-10pm at Mr Small's Theatre in Millvale.

MD: This is the second time for this event, how did TRUB get involved?

ST: "Brewing Up A Cure" was created because we wanted others to share in our love for homebrewed beer and showcase our beers while raising funds and awareness for Cystic Fibrosis. We chose the disease because my 4 year old daughter, Sadie, has Cystic Fibrosis.

MD: BUAC is dubbed "a unique evening of homebrewed beer and entertainment". Can you describe the space and what the event will be like for an attendee?

ST: Our event this year will be held at Mr Smalls Theater in Millvale. There will be 2 local bands playing on center stage in front of all the auction items. Beer and food booths will be scattered around the perimeter of the venue. At arrival, each attendee will receive a souvenir tasting glass and event program. This is a great time for all to socialize, listen to good music, and enjoy our special

homebrewed beers, commercial beers and tasting food from several Pittsburgh restaurants. It was interesting last year to hear attendees compare the commercial and homebrewed beers. They thoroughly enjoyed our home brews.

MD: The BUAC website mentions Sadie Soldiers?

ST: This is my daughter's Great Strides team name (this is a walk to benefit Cystic Fibrosis) and all the proceeds of this event are donated in her name.

MD: What would like people to know about Cystic Fibrosis?

ST: Cystic fibrosis is an inherited chronic disease that affects the lungs and digestive system due to defective gene and its protein product that cause the body to produce unusually thick, sticky mucus. This mucus clogs the lungs and leads to life-threatening infections. It also obstructs the pancreas and interferes with enzymes that help digest food.

In the 1950s, few children with cystic fibrosis lived to attend elementary school. Today, advances in research and medical treatments have further enhanced and extended life for children and adults with CF. Many people with the disease can now expect to live into their 30s, 40s and beyond.

MD: Are there any common misconceptions about Cystic Fibrosis?

ST: People with CF don't look sick but they have a genetic disease. CF does not affect their physical appearance or mental capacity. Cystic Fibrosis is a "white" or Caucasian disease, that affects people in North America, Europe, Latin-America and Asia. People with Cystic Fibrosis cough often, but are not contagious. You can not "catch" CF, because it is genetic.

MD: How many brews will be on tap to sample?

12-14 commercial beers  
30-40 homebrewed beers

MD: Where to go for more info?

For event info and tickets:  
[www.brewingupacure.com](http://www.brewingupacure.com)

More info about Cystic Fibrosis: [www.cff.org](http://www.cff.org)

Shane lives with his wife and two children in Indiana Twp. He is an avid homebrewer and member of TRUB.

# The Propogator Reviews: The Steel City Big Pour

What do used toilets, battered doors, and recycled flooring have to do with beer? Everything if you attend the annual Steel City Big Pour, which is a fund raiser for the non-profit Construction Junction. This year's event was held on September 13th at the Construction Junction warehouse in Point Breeze. I attended the first of two sessions with Mrs. Propagator and 2 beer loving friends. After having quaffed a few dozen samples and munched on some organic pizza, we all agreed that the SCBP was a great event.

We acquired our tickets a week prior to the event, which was a good thing considering it completely sold out, with 1000 tickets sold for each session. I was slightly miffed by the \$10 ticket processing fee tacked on to the total ticket purchase, which was not stated up front. However, this was really the only complaint I had for the event.

Construction Junction volunteers and sponsors should be commended for their smooth running of such a large event. Doors were opened early to make the ticket and ID check process quick, which only took a few minutes despite our being several hundred people to the back of the line. Likewise, the space was large and easily accommodated all attendees. I have attended other beer festivals where you feel more like a sardine than a swiller. Lines for most breweries were short with the exception of East End, which had a huge line for its specialty beer brewed just for

the event.

New for this year were two themed sections, organics and Belgians. The organic section featured foods from local vendors, such as the East End Co-op, and beer from organic brewers Wolaver's and Peak Organic. The Belgian section had a nice selection of beers from Unibroue, Ommegang, and a few others. Steamed mussels were served by Point Brugge Café, and the Sharp Edge had some dips and finger food.

The main tasting room was massive, with about 30 breweries spread around the perimeter. The group favorite was Unibroue's La Fin Du Monde, a Belgian-style Tripel that is already familiar to most beer enthusiasts. Unibroue also got props from Mrs. Propagator for their Blanche de Chambly Witte. The men were big fans of the Hoppin' Frog brewery from Akron, OH. The BORIS Oatmeal Imperial Stout and their Manalishi Double IPA were big in flavor and alcohol, but well balanced and very drinkable. Ommegang served up some limited samples of its Omeggedon "Funkhouse" Ale. Sadly, I did not get to taste this interesting brew fermented with both Belgian yeast and Brettanomyces, then dry-hopped with American hops. However, I did get to try the Ommegang Abbey Ale. This 8.5% ABV Trappist-style brew was full flavored and went down easy. A few of those could knock you right off the bar stool. Other notable brews include Voodoo Grand Met (Belgian Golden Strong, 10.5% ABV),

Victory Festbier (Oktoberfest, 5.6%), Bullfrog Dunkel Weiss, and Bell's Porter (6% ABV). Of course, after drinking 2 dozen samples and throwing down a few more than Mrs. Propagator could not finish, it is fair to say that I probably forgot a few notable brews. Overall, the beer from all the vendors was excellent.

After 3 hours of drinking, eating, and drooling over the artist decorated kegerators that were raffled off, we were sadly ushered out of Construction Junction so vendors could prepare for the next session. With full bellies and warm feelings, we all commented on how much fun we had. The Steel City Big Pour was a great event that I would recommend for any beer lover in the Pittsburgh area. Just make sure to buy your tickets ahead of time and arrive early.

# October Events

October 1st - 5th  
12th Annual Oktoberfest  
Celebration:

Oktoberfest beer, special  
German fare menu, and live  
entertainment.  
Church Brew Works - call for  
dates/times  
[www.churchbrew.com](http://www.churchbrew.com)

October 1st  
Pittsburgh Beer Society:  
RSVP at  
[www.pittsburghbeersociety.org](http://www.pittsburghbeersociety.org)  
D's Six Pax and Dogz

October 2nd  
Free tasting of Oktoberfests:  
Penn Brewery, Atwater, Ayinger,  
Flying Dog, Sam Adams, and  
Beck's.  
3 Sons Dogs and Suds - 6-8pm  
[www.3sonsdogsandsuds.com](http://www.3sonsdogsandsuds.com)

Lagers & Other Chick Beers:  
Good beers are not just for guys.  
Conducted by Tony "The  
Beerman" Knipling.  
Crate Cooking School - 6:30-  
8:30pm  
Phone 412.341.5700 for tickets  
[www.cratecook.com](http://www.cratecook.com)

October 4th  
1st Annual Great Dormont Beer  
Tasting:  
Six course meal paired with  
Great Lakes brews. Door prizes,  
raffle, and a presentation from  
Great Lakes. Benefits the  
Dormont Public Library.  
Jamie's Restaurant - 6-9pm,  
\$45 ea or \$80/couple.  
[www.jamies3220.com](http://www.jamies3220.com)

October 6th  
Fall Beer Dinner - Beers of PA:  
Three course dinner plus  
reception pairing fine beers and  
food.  
Point Brugge Cafe - 6pm -  
\$75/person  
RSVP required 412.441.3334  
[www.pointbrugge.com](http://www.pointbrugge.com)

October 8th  
Troeg's Black and Gold Tasting:  
Barley & Hops - 6-8pm  
[www.barleysandhops.com](http://www.barleysandhops.com)

Red, White, and Brew:  
Book signing sponsored by Beth-  
Jacobs Books  
Church Brew Works - 7-9pm  
[www.churchbrew.com](http://www.churchbrew.com)

October 9th  
TRBC presents Autumn Beers:  
Free beer samples, appetizers,  
and networking.  
Allegheny HYP, 6-8 pm, \$15  
[www.maltdaddy.com](http://www.maltdaddy.com)

Wet-Hopped Beer Fest:  
Pay as you go. Wet-hopped  
brews from Red Star, Church  
Brew Works, East End,  
Rivertowne, and more.  
Kelly's Bar and Lounge, 7-10pm

October 12th  
3rd Annual big Benefit:  
100% of all food sales benefit the  
Greater Pittsburgh Community  
Foodbank.  
Mad Mex locations, 5pm to close  
[www.madmex.com](http://www.madmex.com)

October 15th  
Pittsburgh Brew Masters:  
Tasting open to the first 30  
RSVPs. Sample six 4oz beers.  
The Sharp Edge Creekhous -  
6:30pm - \$10  
[www.pghbrewmasters.com](http://www.pghbrewmasters.com)

October 16th  
Great Pumpkin Tasting:  
New Holland, Shipyard, Blue  
Moon, Saranac, Southampton,  
and Southern Tier  
3 Sons Dogs and Suds - 6-8pm  
[www.3sonsdogsandsuds.com](http://www.3sonsdogsandsuds.com)

October 18th  
Brewing Up a Cure:  
A evening of beer and  
entertainment to benefit the  
Cystic Fibrosis Foundation  
Mr. Small's Theatre, Millvale  
7-10 pm, \$35  
[www.brewingupacure.org](http://www.brewingupacure.org)

October 21st  
Longtrails Brewery Tasting:  
Barley & Hops - 6-8pm  
[www.barleysandhops.com](http://www.barleysandhops.com)

Craft Brewery Tasting @ Siba  
Cucina:  
Four beers paired with tapas by  
Chef Matthew  
Siba Cucina - 6:30pm -  
\$35/person  
[www.siba-cucina.com](http://www.siba-cucina.com)

Trick or Treat - Chocolate &  
Craft Beer:  
Craft Beer School tasting.  
Doors open at 5:30pm  
For tickets call 412.456.6666 or  
[www.pgharts.org](http://www.pgharts.org)

October 23rd  
Great Pumpkin Tasting II:  
Dogfish Head, Brooklyn, Buffalo  
Bill's, Michigan, Wolaver's, and  
Weyerbacher  
3 Sons Dogs and Suds - 6-8pm  
[www.3sonsdogsandsuds.com](http://www.3sonsdogsandsuds.com)

October 30th  
Voodoo Brewing Tasting:  
Beers to be announced  
3 Sons Dogs and Suds - 6-8pm  
[www.3sonsdogsandsuds.com](http://www.3sonsdogsandsuds.com)

If you would like your beer  
event listed here, contact JP  
McCarty at  
[mccarty@maltdaddy.com](mailto:mccarty@maltdaddy.com) by  
the 21st of each month.

# The TRBC Needs You!

Ask not what you can do for yourself, but what you can do for good beer. The TRBC is a volunteer driven organization, which relies on support from its members to continue to grow and improve. If you have a special skill that would benefit either the club or the newsletter, please contact JP

McCarty at 724-831-3588 or via email at [mccarty@maltdaddy.com](mailto:mccarty@maltdaddy.com). There are no requirements or qualifications for volunteers, other than a love for beer and a willingness to devote a few hours a month to the cause. Listed below are some of the current needs of the TRBC.

Newsletter contributors  
Photographer  
Web/Graphics Designer  
Legal advice  
Steering committee

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