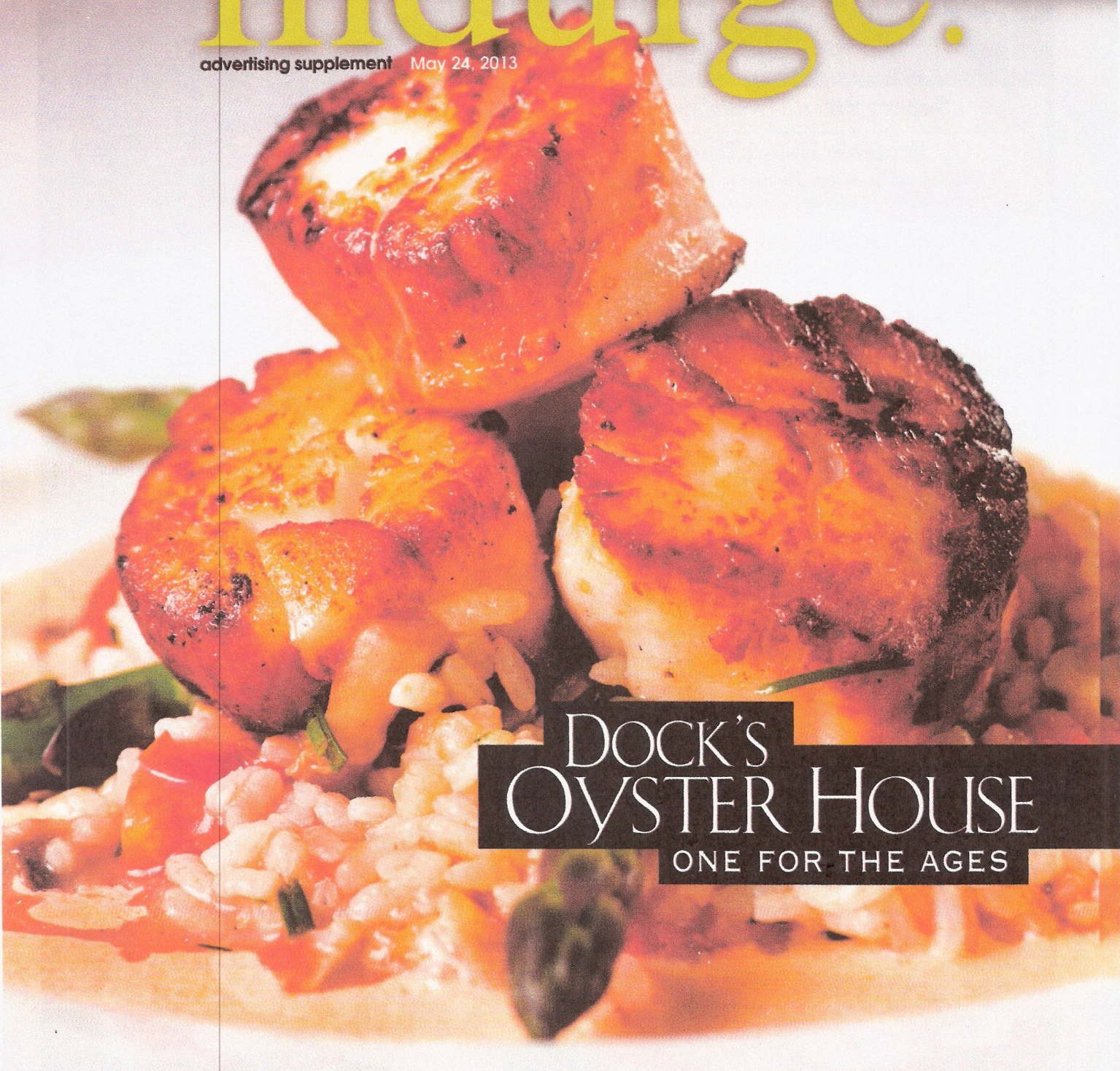


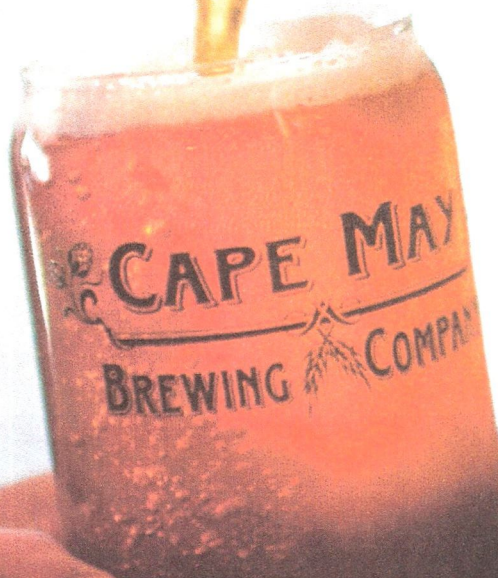
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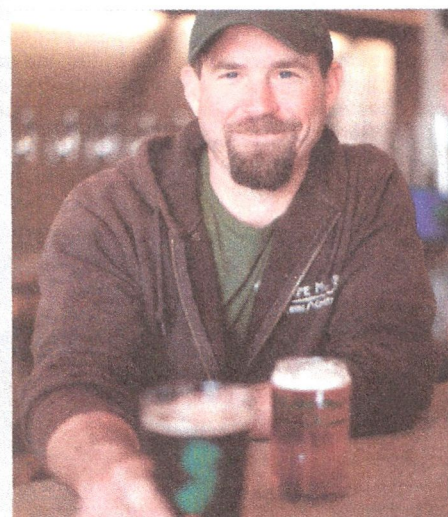
◀ Cape May Brewing Company is among four craft breweries in South Jersey and one of three to have opened since 2011.

SOMETHING'S BREWING IN SOUTH JERSEY

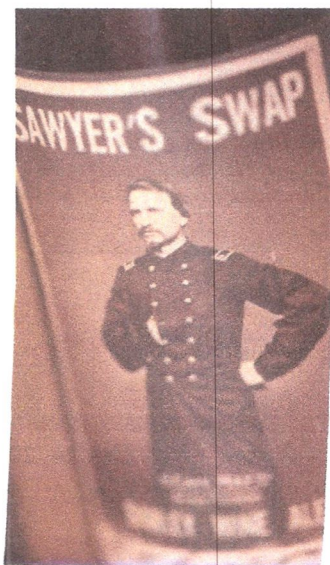
BY JEFF LINKOUS • PHOTOGRAPHY BY DAVID MICHAEL HOWARTH

A beckoning 40-foot bar greets those who stop by Cape May Brewing for tours and wind up in the brewery's tasting room. A dozen taps hover behind it. A chalkboard hung over a doorway pitches what's pouring - stout, porter or India pale ale. Through the doorway is the brewery itself: shiny tanks and vessels for producing beers of varying flavors, textures and colors to please any palate. "We'll have some guys come in and look

for that straight-up California West Coast IPA, where it's just all bitter, very low body," says Chris Henke, Cape May's head brewer and one of its founders. "What we do is we weave a lot of body in that beer ... enough to balance the hop bitterness, versus letting the bitterness take over. There's a lot hops, but it's all about the flavor of the hops." Cape May is among four craft breweries in South Jersey, and one of three to have launched since 2011. Atlantic City's Marine Corps-themed Tun Tavern brewpub, fittingly, is the



Chris Henke, Cape May Brewing Company's head brewer and one of its founders.



◀ Sawyer's Swap, a 9 percent Barley wine, is one of the latest offerings from Cape May Brewing Company.



**- Somethings brewing,
continued from page 8**

Deauville Inn in Strathmere. The brewery's lineup features a pale ale, smoked porter, coffee stout (a best-beer winner at the Atlantic City beer fest last month) and a Belgian wit, a warm-weather beer made with wheat, coriander and grains of paradise. "Its very aromatic and spicy. The Belgian wit yeast creates a lot of flavor as well, what many people would describe as a clove," says brewer Matt McDevitt, who founded the brewery with two fellow Mainland Regional High School teachers and a mutual architect friend. "We're big on branding ourselves as the flavor and personality of the locality of where we are. All of the beers are named after the various places here. We want people to understand that this is the beer we like; it represents the locality of where we are."

From the shore area, Vineland may be off the beaten path. Perhaps that's an apt metaphor for Turtle Stone Brewing, which marked its first anniversary in March and can be found at Old Oar House Irish Pub in Millville and the South Vineland Tavern.

Owner Ben Battiatia has intentionally avoided beer styles that make up typical craft brewer lineups, drawing inspiration from foods to use them as beer ingredients. The result: sweet potato beer, a logical Thanksgiving brew, and jasmine green tea blonde ale. Warm weather finds him brewing a tangy table beer flavored with hibiscus.

"It's really complex with just that one ingredient, a slight tartness. You're getting almost like a fruit, like a cranberry flavor," Battiatia says. "There are so many pale ales out there and IPAs that I didn't want to get lost as a new brewer. I love pale ale. But it's also all part of that trying to create our own identity."

Tun Tavern brewer Tim Kelly, probably the region's most experienced commercial brewer, has watched the region's beer tastes evolve beyond the pale.

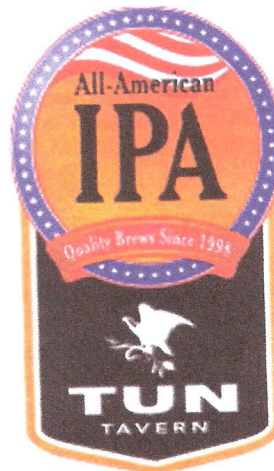
"The general population of this area is becoming aware and looking to experience new things and develop their palates," he says.

Six years ago, Kelly came to the Tun after working as assistant brewer at Flying Fish Brewing, New Jersey's largest craft brewer located in Camden County and the super beer-savvy Philadelphia market.

Over the years, Kelly has made a variety of beers for this market, flavoring them with spruce tips, black walnuts, maple syrup, peppercorns, fresh pumpkin and pie spices, star anise, poblano peppers, cocoa or Jersey-grown hops.

The new crop of breweries, he says, complement his efforts.

"These new breweries are exposing more people to the different styles. So when people do come here, they're coming in with a little more knowledge behind them and more willing to try the offbeat things," he says. ■



All American IPA, an American-style India pale ale, is a favorite at the Tun Tavern, which opened in 1998 as Atlantic City's first brew pub.

Beers from Turtle Stone Brewing in Vineland can be found at Old Oar House Irish Pub in Millville and the South Vineland Tavern.



region's veteran, brewing since 1997. Beer drinkers can probably expect the brewery ranks to grow: Craft beer continues to enjoy a vibrant popularity.

Despite the Tun Tavern's long presence, South Jersey's brewing industry is relatively young. Yet, it expresses a certain maturity. As a result, South Jersey is further graced with hoppy copper-colored beers; bold and delicate brews flavored with coffee or green tea; ales that make a splash with fresh fruits, flowers or honey locally sourced; plus Belgian-inspired brews, cloudy and spicy, or dark and deep.

The brews pair with food as fittingly as any wine or salute seasons of the year. And they make those too-familiar bland light lagers, long staples of the U.S. beer scene, seem as current as a typewriter in an iPad world.

Cape May Brewing, the largest among the new brewers, made its home in Lower Township two years ago, beside the Cape May airport. It's claimed legions of followers through brewery tours and its tasting room, plus area bars such as Cabanas and Lucky Bones Backwater Grille (both in Cape May).

The bedrock of its lineup are an India pale ale, honey porter and hefeweizen (a German-style wheat beer). But its ever-changing list is amplified by a kölsch-style blonde, a cranberry wheat beer, and other brews that make use of in-season apples, beach plums, and watermelon. Its newest beer is a Belgian strong ale named Devil's Reach, a nod to Cape May Harbor.

"We always like to change it up," says co-founder Ryan Krill. "Some of our accounts are really excited to try something new, and I think more and more folks are doing that, because that's what craft beer is about. It's always about trying something new."

Tuckahoe Brewing likewise set up shop in 2011, a few miles north in Dennis Township, with its beers becoming fixtures at the Tuckahoe Inn and Yesterday's in Marmora and the

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