



A bourbon barrel-aged brew is poured at Jester King.

Truly Local Beer

These 5 craft breweries are taking “local” to a new level, sourcing their hops, malt and other ingredients close to home—or even growing their own. Stop in for a pint! **By Beth Demmon**

HAMMONDSPORT, NY

The Brewery of Broken Dreams

This rustic brewery in the Finger Lakes region uses 100% locally sourced hops and base malt, plus other local ingredients, like maple syrup from Petteys Farm Maple in Jasper, just 30 miles away. Snacks such as local cheese curds and dried meats complement the balanced, traditional brews, which range from dry-hopped India pale ales to a saison made with juice from estate grapes. The historic tasting room, located on the Keuka Lake Beer Trail, is a time capsule from the late 1800s, featuring original stonework and red oak ceiling beams. (Pints \$6-9; bottles \$6 and up; growlers \$8-16; thebreweryofbroken dreams.com)

AVA, IL

Scratch Brewing Company

This tiny brewery has been called one of the most beautiful places in the world to drink beer. The tasting room, built with creek rocks collected from the property and decorated by local artisans, seems straight out of a fairytale. Its craft beers aim to capture an earthy essence, with ingredients like chanterelle mushrooms, ash leaves and wild carrots foraged from the land surrounding the farmhouse brewery. Its Basil IPA is a crowd favorite—an aromatically intense beer with herbal notes underscored by local honey and a house-grown yeast culture, which was originally cultivated for sourdough. (Drafts \$5 and up; bottles \$10-25; scratchbeer.com)

AUSTIN, TX

Jester King Brewery

Sitting on 165 acres of Texas Hill Country is one of the world's foremost farmhouse brewing facilities. The converted 1920s machine shop releases a rotating portfolio of beers that incorporate elements like well water, native yeast and local grains. Symbiotic relationships between the brewery, on-site restaurant and surrounding conserved lands and farm—complete with goats and a vineyard—promote stewardship of natural resources. Mark your calendars: The late-spring release of Atrial Rubicite, refermented with raspberries and aged in oak barrels, is a coveted acquisition for those lucky enough to snag a bottle. (Beers \$6 and up; bottles and growlers \$13-48; jesterkingbrewery.com)

GOLDEN, CO

Holiday Brewing Company

This female-owned brewery pairs gluten-free pints with the scenic backdrop of the Rocky Mountains. There are very few certified gluten-free breweries in the U.S., and Holiday is strategically located near one (of only two) of the certified organic and gluten-free malt suppliers in the country. Owner Karen Hertz says their most popular brews are Favorite Blonde, which offers a mellow malt flavor and light hops, and Riva, one of the only GF stouts in the country. Pair a glass with a bite from one of the on-site gluten-free food trucks. (Pints \$7.50-10; growlers \$13-15; holidaybrewing.com)

BURLINGTON, WA

Garden Path Fermentation

By focusing on slow fermentation—using yeast native to the Skagit Valley—this rural brewery's beers, ciders and meads yield complex, unpredictable flavors, from spicy clove to earthy floral. Each of its nearly two dozen beers ferments in oak with no regulated temperature control, leaving them to finish to the whims of nature rather than high-tech brewing methods. Beers are bolstered by the terroir of local hops and grains, plus foraged ingredients like fruit, herbs and other botanicals. The cozy tasting room offers a view of the surrounding forest—a fittingly pastoral respite. (Pints \$5-12; bottles \$7-25+; gardenpathwa.com)

TOP: JESSICA ATTIE; BOTTOM: COURTESY SCRATCH BREWING COMPANY



Colorful murals adorn the walls of Scratch Brewing Company.