



## BLACKSTONE BREWING CO.

After co-owner passes away following bout with cancer, premier Nashville brewery finds a way to continue reaching new heights by notching their 8 millionth bottle.



When Stephanie Weans, co-founder, passed away from cancer two years ago, co-owner Kent Taylor quickly realized he faced a quandary with his very successful Nashville brewery.

"I am a CPA by training" he recently recounted, "I was optimally a back-of-the-house participant in Blackstone Brewing Company". Stephanie had the great personality and handled the everyday chores of

the brewery. I only realized the great job she had done after she was gone. I also saw the deep mess I was in."

Fortunately for Taylor, his close friend and master brewer Dave Miller, who had originally helped open the downtown location, was still available for consulting. The pair worked together and developed a plan that would see Blackstone through its troubled time. Included was a farsighted notion to add a new taproom to increase the business's local visibility while increasing its profitability.

"We opened our new addition last July 1st," Taylor added. "It has done exactly what we had hoped for. Nashville is really booming and we have taken advantage of that. Dave (Miller) helped me through it all and has remained with us as a brew master emeritus."

Blackstone Brewing Company has added a new brew master, Josh Garrett, who served a ten-year stint under Miller.

His steady hand assures the same quality and correctness to Blackstone's assortment of beers. Two new additions are Charles Taylor (Kent's son) and Chase Wilkerson, 27, who is Stephanie Weans' surviving son.

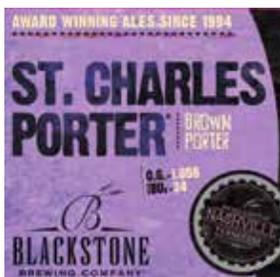
Blackstone Brewing Company will produce some 14,000 barrels this coming year - almost double the production from when it began operation about 5 1/2 years ago. It continues to distribute its award-winning brand on a limited basis, but has plans to increase production as the



regional market dictates. Nashville's ongoing popularity with tourists makes that possibility more than wishful thinking.

"We are still a family operation," Taylor finalized. "We have a loyal following that is still expanding on a daily basis. We still have the www.stephaniesfight.org site that helps fight cancer and reminds us daily of her great contributions to our brewery. In some ways, she is still here to help me make the right decisions."

Blackstone Brewing Company is a marvelous example of a brewery faced with serious tragedy while finding a way to move forward towards a bright future.



### ST. CHARLES PORTER

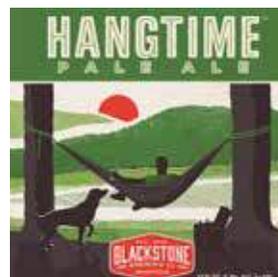
English Porter  
5.8% ABV 34 IBU's

Porter is a dark colored style of beer in the Ale family. It was developed in the 18th century, originally from the use of highly

dried brown malt, resulting in roasted malt aromas with hop bitterness. St. Charles Porter® is based on the homebrew recipe of co-founder Kent Taylor. This is Blackstone's most decorated beer and now the most decorated Brown Porter in the history of the Great American Beer Festival!

**MULTIPLE MEDAL WINNER SINCE 1996**

-Great American Beer Festival



### HANGTIME PALE ALE

Dry Hopped American Pale Ale  
5.3% ABV 33 IBU's

Hangtime is an aggressively hopped American Pale Ale (APA) with hints of grapefruit and pine flavor due to the use of Cascade and Centennial hops. "We liberally dry hop the beer with Cascade, Centennial and Citra hops which adds to the aroma and creates a truly wonderful Ale."

Originally the American Pale Ale style was created by California craft brewers in the early 1980's. The outcome was a brew with medium body, wonderful floral/citrus aroma and flavor. We hope you enjoy Blackstone's take on this delicious style.



## FOOD FOR YOUR BREW

### Braised Lamb Shanks with Coriander, Fennel, and Star Anise

- |   |   |
|---|---|
| 2 tablespoons coriander seeds                   | 1 small leek  |
| 2 tablespoons fennel seeds                      | 3 cups ruby Port  |
| 1 tablespoon black peppercorns                  | 4 cups low-salt chicken broth                                       |
| 4 large lamb shanks (about 5 pounds)            | 4 cups beef broth   |
| 4 tablespoons olive oil, divided                | 6 whole cloves  |
| 1 large white onion, cut into 1 1/2-inch pieces | 2 whole star anise - available most Asian and specialty foods shops |
| 10 garlic cloves, peeled                        | 2 bay leaves  |
| 3 celery stalks, cut into 1 1/2-inch pieces     | 1/2 teaspoon dried crushed red pepper                               |
| 2 carrots, peeled, cut into 1 1/2-inch pieces   |   |

Mix coriander, fennel, and peppercorns in a small skillet. Toast on medium-high heat until aromatic and slightly darker, about 2 minutes. Transfer to spice grinder and process until finely ground. Rub each shank with 1 rounded teaspoon spice blend. Sprinkle with salt and pepper. Heat 2 tablespoons of oil in heavy large wide pot over medium-high heat. Add shanks to pot. Cook until brown on all sides, about 20 minutes. Transfer to large bowl. Add remaining 2 tablespoons oil to same pot. Add onion and next 4 ingredients; sauté over medium heat until vegetables begin to soften, about 5 minutes. Add remaining spice blend and stir 1 minute. Add Port and simmer until liquid is reduced to 2/3 cup, about 15 minutes. Add both broths; boil until liquid is reduced to 3 1/2 cups, about 30 minutes. Preheat oven to 350°F. Return shanks to pot. Add cloves, star anise, bay leaves, and crushed red pepper. Cover pot with foil, then lid. Place pot in oven and braise lamb until tender, about 2 hours. (Can be made 2 days ahead. Uncover and cool slightly. Place in refrigerator until cool, then cover and keep refrigerated. Re-heat in 350°F oven for 20 minutes before serving). Place 1 lamb shank on each plate. Season sauce with salt and pepper to taste. Spoon sauce and vegetables over lamb and serve. Place on a bed of mash potatoes.

## TRIVIA TIME

- Which hops varietal is the most popular among craft brewers in the US?  
Being the first American-bred aroma variety, it is not surprising that the Cascade Hops varietal was the most prevalent in US craft beers.
- What is 'looping' in beer?  
Stanford researchers found that beer bubbles create a gravity-defying loop. Bubbles head up in the center where frictional drag from the glass is less and down on the outside as the top gets crowded.
- What are IBU's and why do they matter?  
IBU stands for International Bitterness Units and describes the saturation level of alpha-acids within a beer. In other words, it relates to the beer's palate intensity. IBU's are primarily useful as a way for brewers to compare and discuss beer bitterness in terms of alpha-acid concentrations.



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