

VANISHED IN STORMY SEAS:
THE MYSTERY OF *FLYING COLOURS*

DINING OUT: NORTH DEBUTS WITH
A HIP, WEST SIDE MENU

Rhode Island

MONTHLY

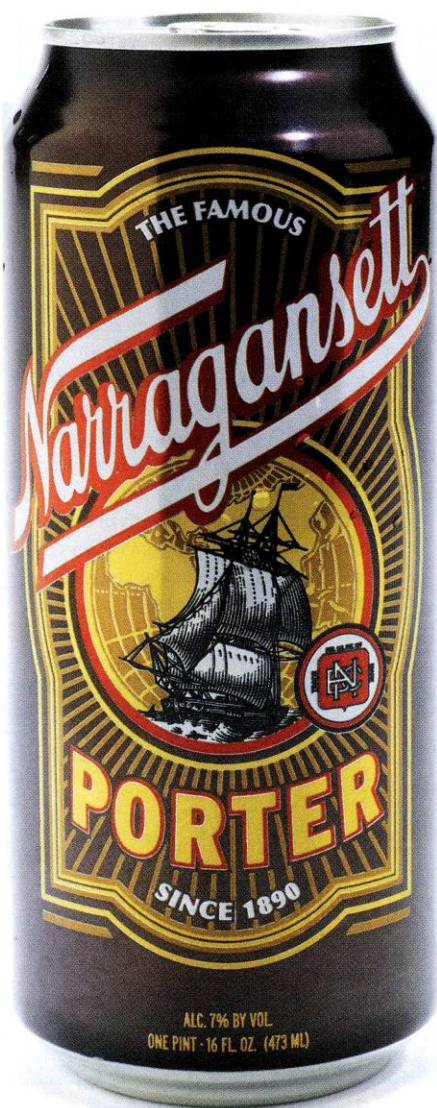
Best Beer!

Our
refreshing guide
to top taps,
local microbrews,
and how to
make your
own

FEBRUARY 2013 \$4.99



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FEBRUARY 2013

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A truly good brew requires much more than malt, hops, yeast and water. So grab a cold one and drink in all the places, people and pints that are priming our little state to make it big in the beer world. *By Jamie Coelho*

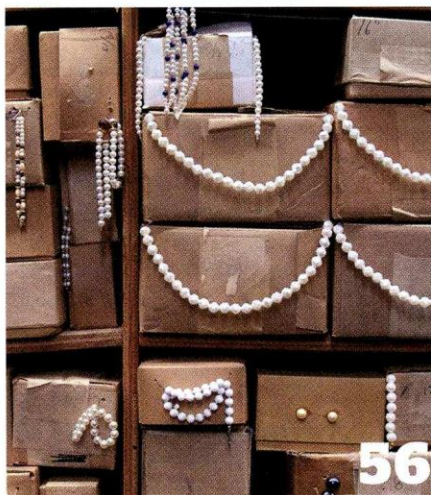
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* For more featured web content, look for the QR Codes throughout the magazine, and go to RIMonthly.com to read our blog.



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On the cover: The Flying Jenny Extra Pale Ale by Grey Sail Brewing of Rhode Island. Photograph by Pat O'Connor. Join us on the Web at RIMonthly.com.

All the Brews Fit to Print



Overheard in the locker room of the gym:

"What you working on today?"

"Legs, glutes, some cardio."

"And you look like you're done working out already."

"Yeah. Time to work on my six-pack."

"Sit-ups?"

"No. Narragansett. It's in the car."

Ah, yes, the infatuation with, as they say in Fenway, "Bee-ah!" How many times have we seen the quote from Ben Franklin on bar napkins and T-shirts:

"Beer is proof that God loves us and wants us to be happy." Or Archie Bunker's infamous, "You don't drink beer, you just rent it."

This month's cover story should be no secret, based on Pat O'Connor's stunning cover shot. Associate editor Jamie Coelho had the enviable job of spending several weeks researching and writing "Beer Me! The Insider's Guide to the Rhode Island Beer Scene," beginning on page forty-three.

As Jamie discovered, local beer makers are crafting a name for themselves, pleasing their fans with heady brews, winning awards in national competitions and inspiring do-it-yourselfers to try making their own.

So enjoy the fruits and flavors of Jamie's labors this month and remember this line from TV's Peter in Rhode Island-inspired, "Family Guy."

"Wow, it's like I've died and went to heaven. But then they realized it wasn't my time yet. So they sent me to a brewery."

Enjoy the Rhode. -J.J.P.

Rhode Island has a burgeoning beer scene that's only getting better. Bars and pubs are pouring desirable ales and stouts from breweries near and far, local startups are making a name for their suds on a national level, and DIY brewers are uniting over their homemade IPAs and porters. In fact, Rhode Island's brewers earned a total of ten awards at the Great International Beer

and Cider Competition held this past fall in Providence, which included 470 beers and ciders from across the United States and around the world. Here's more about the places, the people and the pints that are getting our little state primed and conditioned to make it big in the beer world (not that we'll let it go to our frothy head or anything).

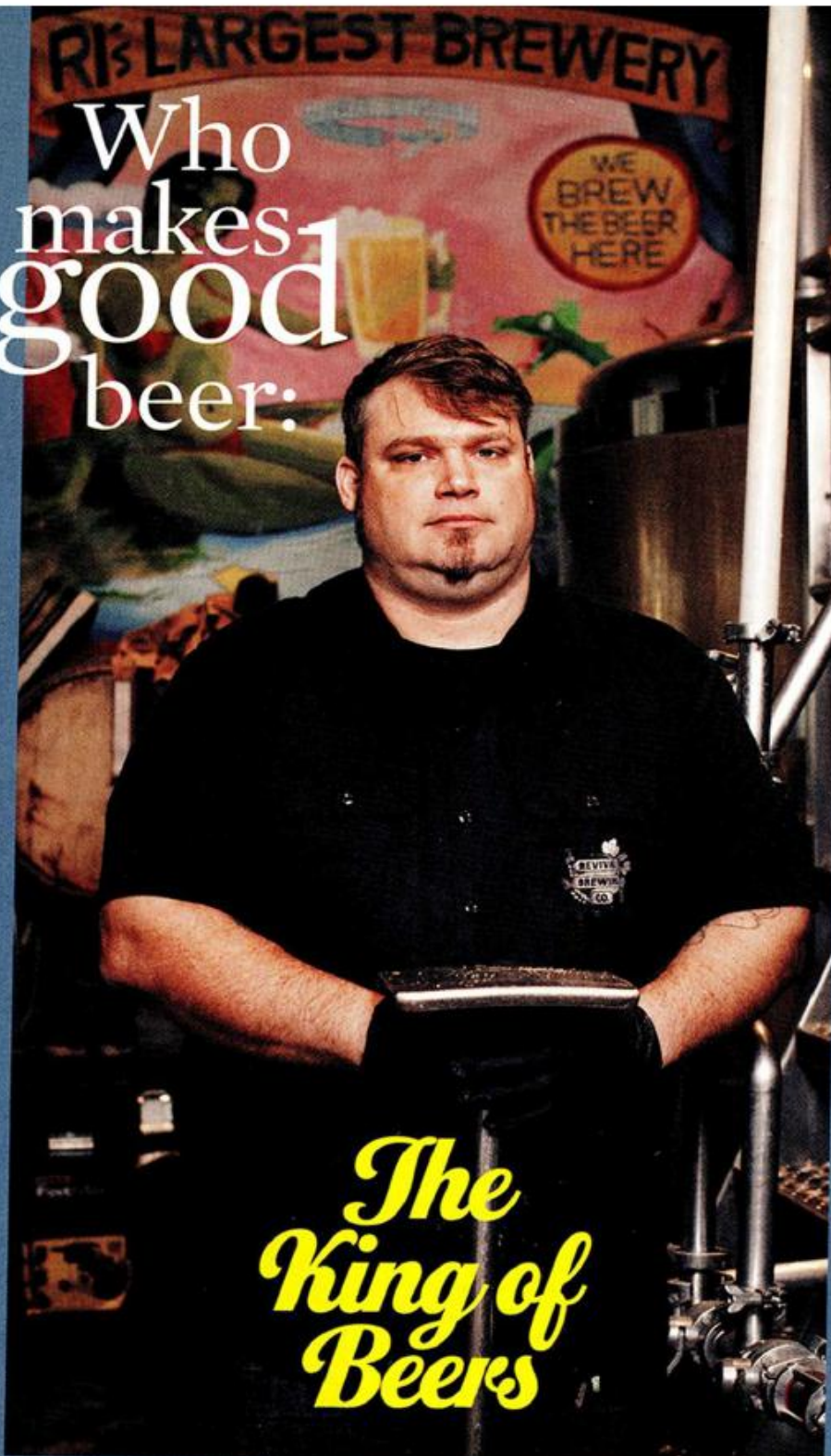


The Insider's Guide to the Rhode Island Beer Scene

By **Jamie Coelho**
Photography by
Alex Gagne
and
Patrick O'Connor

With research assistance
by Hilary Dillon and
Abby Ringiewicz

Beer Me!



Who
makes
good
beer:

The King of Beers

Sean Larkin balances working with three beer businesses as brewmaster at Trinity Brewhouse, consultant and brewmaster for Narragansett and co-founder of Revival Brewing.

What made you want to turn brewing into a career? I was a culinary student at Johnson and Wales, and all my jobs were in restaurants, either as a dishwasher or lifting heavy things. I worked at Trinity as a cook in 1994, and when I came back in 1995, I had the opportunity to apprentice for a year under the Trinity brewmaster. I took over as head brewer in August '96. I was blessed with being good at something I never thought I would have as a career.

How did you get involved with Narragansett? I got the opportunity to work with Mark Hellendrung and Jim Crooks from 'Gansett as a consultant in 2007. They were getting requests from 'Gansett enthusiasts who remembered all of these older styles of beer like the Bock and Porter. They approached Trinity about brewing the beer, and I had a friend who had a bunch of the old recipes from when the brewery was deconstructed. I decided to create my own recipes with influence on where the recipes came from. Now we have the Bock, Fest, Porter, Cream Ale and Summer, and the newest one, the Imperial IPA.

What does being a consultant for 'Gansett involve? 'Gansett uses Trinity as their test kitchen for smaller batch recipes. Over the winter, we did a couple of versions of a light golden ale. We didn't tell the customers it was Narragansett Summer, and when we finally decided what the recipe was, I worked with the brewers in High Falls, New York, to scale up the recipe to their size, and tutor them on the ingredients. I speak brewer language and the guys from Narragansett use me for that purpose. 'Gansett promised to bring the brewery back to Rhode Island and it's something they're very serious about. I am working with them to spec out their brewhouse, to plan everything they're going to do the next five years, to get them the location that is going to be the right location. They are very interested in the Capitol Records building because it used to be the Providence Brewing Company, which was shut down during Prohibition.

How do you differentiate your own brand, Revival, from Trinity and 'Gansett? From working at Trinity and creating things over the years, we had a wealth of bigger beers and bigger recipes: Imperial-style IPAs, Imperial-style stouts,

Sean Larkin

|| CONTINUED FROM PAGE 46

boutique-style stuff. Trinity is a brewery, it is a brewpub, but we only distribute our IPA. And 'Gansett's format is drinkability and accessibility, so them producing a Belgian saison or an Imperial Oktoberfest or a double black IPA was probably not very likely. I started Revival with two other partners [Chief Executive Officer Owen Johnson and Creative Director Jeff Grantz] to make sure that I had something for myself in the future. Trinity and 'Gansett don't have a non-compete clause — meaning we're all on the same page. The idea would be that Revival creates more eclectic styles of beer that won't necessarily be created by Trinity or 'Gansett. We can do more of a limited release, so it will promote more collectability.

What is the meaning behind Revival as your brewery name? It was a revival in my career. Anyone can be complacent in what they do, so this was a way to reinvigorate the next twenty years of my life. It also has a universal meaning like a renewal. What's your revival going to be?



Perfect Pours

Our favorite beers from locally minded brewers.

BREWERY	BEER	DESCRIPTION	INGREDIENTS	WHERE TO GET IT
Bucket Brewery, 560 Mineral Spring Ave., Pawtucket, 305-0597, bucketbrewery.com	Rhode Scholar	This 4.6 percent ABV German golden ale is a lawnmower-style beer with crisp lemon notes and a black pepper finish.	Pilsner malt is the main base grain of this beer, brewed with a blend of Noble hops for bittering and aroma.	On tap at the Square Peg in Warren, Billy's in Barrington, Track 84 in Warwick and What Cheer Tavern, Chez Pascal and Wild Colonial in Providence.
Union Station Brewery, 36 Exchange Terrace, Providence, 274-2739 johnhavards.com	Northern Light Second place winner in the Golden Ale category in the 2012 Great International Beer and Cider Competition.	Light in color and in taste, this 4.2 percent ABV golden ale has a grainy but balanced flavor that goes down easy, making it great for a casual beer drinker.	Pilsner and Munich malts. Columbus hops for bittering and Fuggie hops added later in the boil.	Union Station Brewery is the only place you'll find this one, but fear not; they sell growlers to-go.
Newport Storm, 293 JT Connell Rd., Newport, 849-5232, newportstorm.com	Hurricane Amber Ale	This smooth 5.2 percent ABV ale has a copper color with thick white foam and a sticky toffee flavor with a delicate bitterness.	Tettnang hops for spice, Magnum hops for bitterness, North American crystal malt for sweetness, and Munich malt for body.	For sale at liquor stores and on tap at bars and at the brewery.
Revival Brewing Co., 95 Chestnut St., third floor, Providence, 523-9923, revivalbrewing.com	Double Black IPA Second place winner in the Strong Beer: Old Ale category in the 2012 Great International Beer and Cider Competition.	This double-strength IPA with 8.5 percent ABV kicks you in the teeth with an extreme hoppy profile, strong aroma, hints of vanilla and citrus and dark opaque color.	Two hop varieties, American Chinook and Japanese Sirachi Ace battle it out over a special blend of roasted malts.	For sale at liquor stores and on tap at Trinity Brewhouse. For a complete list, go to revivalbrewing.com .



BREWERY	BEER	DESCRIPTION	INGREDIENTS	WHERE TO GET IT
Coddington Brewing Company, 210 Coddington Hwy., Middletown, 847-6690, coddbrew.com	Imperial IPA	This 8.8 percent ABV IPA is brewed with oak staves used for aging Sons of Liberty's American Uprising Whiskey, made in South Kingstown. Intense hop flavor with a toasted vanilla profile.	Hops include CTZ and Cascade with 2-Row pale malt, crystal malt, cara malt and Belgian Special B malt as well as Munich and Vienna malts.	Only available on tap at the brewery.
Narragansett, narragansettbeer.com	Porter Second place winner in the Robust Porter category in the 2012 Great International Beer and Cider Competition.	Known by old-time fans as 'Gansett Dark, this 7 percent ABV porter has hints of bittersweet chocolate with a roasted coffee finish.	Chinook and Simcoe hops, malts include black, pale, chocolate, Munich and crystal varieties, roasted barley and ale yeast.	For sale at liquor stores and at bars by the can and on tap.
Ravenous Brewing Company, 840 Cumberland Hill Rd., Woonsocket, ravenousbrew.com	Coffee Milk Stout	A riff on a Rhode Island favorite, this robust stout features a nice sweetness to balance the bitterness of the coffee and roasted dark malts.	Roasted barley, black malt and oats brewed with a special coffee bean blend from Pawtucket's New Harvest Coffee Roasters; finished with lactose.	On tap at Providence's What Cheer Tavern and Woonsocket's Ciro's Tavern, City Side and Vintage.

Trinity Brewhouse, 186 Fountain St., Providence, 453-2337, trinitybrewhouse.com	Rhode Island IPA Silver winner in the 2009 Great North East International Beer Festival. Trinity's most award-winning beer since 1996.	Pours with a thick white head above hazy copper-tinged beer. The 7 percent ABV brew has floral notes and a citrus aroma followed by a long, dry, bitter hop finish.	An American-style unfiltered IPA made with a variety of British 2-Row pale, cara and crystal malts and Northwestern American hops.	For sale at liquor stores and on tap at Trinity Brewhouse, amongst other places.
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SEE PAGE
EIGHTY-TWO FOR
OUR ROUND-UP
OF LOCAL BEER
FESTIVALS.

*With assistance from Joshua Aromin.

