



Smithsonian

National Museum of American History Kenneth E. Behring Center

American Beer Brewing Oral History Collection

NMAH.AC.1595

Leigh Gialanella

These oral histories were conducted for the American Brewing History Initiative at the National Museum of American History. The Initiative was funded with support from the Brewers Association, a not-for-profit organization of small and independent American brewers.

2024

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Collection Overview

Repository:	Archives Center, National Museum of American History
Title:	American Beer Brewing Oral History Collection
Date:	2017-2023
Identifier:	NMAH.AC.1595
Creator:	Brewers Association Harry, John (Interviewer) Johnson, Paula, Curator (Interviewer) McCulla, Theresa (Interviewer) National Museum of American History (U.S.)
Extent:	39.4 Gigabytes (70 .wav files, 70 .pdf files)
Language:	English .
Summary:	Collection documents the history of beer brewing in the United States through born-digital oral histories with brewers, homebrewers, brewing historians, and other figures in the brewing industry.

Administrative Information

Acquisition Information

Made for the National Museum of American History by the American Brewing History Initiative between 2017 and 2023.

Related Materials

Materials at the National Museum of American History

The Division of Work and Industry holds the following objects relating to this collection:

2017.0253; 2017.0258 - Coveralls, microscope, and textbooks (*A Textbook of Brewing, Volumes 1 and 2*) belonging to Fritz Maytag, owner of Anchor Brewing Company from 1965 to 2010

2017.0289 - Labels for beers brewed by the Sierra Nevada Brewing Company

2017.0316; 2018.0041 - Stepladder, garbage pail, wooden spoon, bottles, and bottle caps used by Charlie Papazian for homebrewing. Also included in these accessions are the *Joy of Brewing* booklet and "Log Boom Brew" recipe created by Papazian in the 1970s.

2017.0344 - Wooden bottle crate, guestbook, and beer bottle labels from Boulder Brewing Company, whose name changed to Boulder Beer Company in 1990

2018.0008 - Wooden beer tap, coaster, beer offerings card, and logo card from Odell Brewing Company

2018.0083 - Window box art piece, custom bike tire, and repurposed storage container for yeast from New Belgium Brewing Company

2018.0120; 2018.0202; 2020.0063; 2022.0128 - Wooden plaque displaying brewery logo, tap handle, wooden crate, and beer bottles from New Albion Brewing Company

2019.0206 - Tru-Action electric football game and boil kettle from Dogfish Head Craft Brewery

2021.0108 - Beer cans and holders, menu board, beer menu, and signs from Highland Brewing Company, among other objects. Many of the objects in this accession reflect COVID safety precautions taken by the brewery, for example a cloth mask featuring the brewery's logo, a brick for designating sanitized tables, and signs for masking, social distancing, and handwashing stations.

2023.0113 - Signs, decorations, brewing equipment and supplies, tap handles, beer cans and bottles, and Great American Beer Festival medals from Anchor Brewing Company

Materials in the Archives Center

Anchor Brewing Company Records (NMAH.AC.1591)

Archives Center Brewing History Collection (NMAH.AC.1419)

Christian Heurich Brewing Company Records (NMAH.AC.1104)

Walter H. Voight Brewing Industry Collection (NMAH.AC.1195)

Warshaw Collection of Business Americana Subject Categories: Beer (NMAH.AC.0060.S01.Beer)

Processing Information

Collection processed by Leigh Gialanella, digital archivist, 2024.

Preferred Citation

American Beer Brewing Oral History Collection, Archives Center, National Museum of American History

Restrictions

Collection is open for research. Access and use of born-digital audio materials available in the Archives Center reading room or by requesting copies of materials at RightsReproductions@si.edu.

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Biographical / Historical

Beer is the most consumed alcohol beverage in the United States and has been for much of our nation's history. Indigenous Americans were the first to make fermented beverages in North America, using corn, agave, fruits, and plants. Spanish, English, and Dutch colonists who arrived in the continent in the 1500s and 1600s brought European techniques for brewing ale styles of beer, combining malted grains (traditionally, barley), water, yeast, and hops. During the colonial and Early Republic eras of American history, beer was valued as a healthful part of the diet—a nutritious staple rather than an intoxicating drink. Men, women, and children all drank low-alcohol beer. Brewing beer was a domestic chore. Most often, enslaved people, women, and other laborers did this work.

In the mid-1800s, immigrants to the United States from central and eastern Europe brought the techniques and ingredients to make lager-style beers. With the arrival of expert European brewers, brewing transitioned out of the home and into modern, sophisticated breweries. Beer became big business: a profitable profession done by European- and American-born men in factory-like settings. Then, in 1920, Prohibition outlawed the production, transportation, and sale of intoxicating beverages in the United States for more than a decade. Many breweries closed. Following Prohibition's repeal in 1933, the businesses left standing were mostly big breweries, with regional or national reach. In ensuing years, through the 1970s, the American brewing industry consolidated further. Fewer breweries made increasingly similar beer—a light lager style—in order to compete with each other.

Adventurous homebrewers brought the first hints of change in the 1960s. Most of these homebrewers were men who had traveled abroad for military service or study. They had encountered a whole world of beer styles in places like Germany, Belgium, England, Scotland, and Japan. These men brought homebrewing manuals and equipment home with them to the U.S., and, relying on rudimentary ingredients stocked by home winemaking shops, they began to tinker in their kitchens and basements, seeking to make these more flavorful beers themselves. In 1965, Frederick Louis "Fritz" Maytag III, a member of the Iowa-based washing machine-making family, as well as the producers of Maytag Blue Cheese, bought a controlling stake in Anchor Brewing Company, a historic brewery in San Francisco, California. Maytag envisioned a brewery very different from the large corporations that supplied American consumers. He remade Anchor into a brewery that produced beer in small batches using artisan ingredients, traditional techniques, and European recipes that had not been brewed in the United States for more than a century, if ever. Admirers, journalists, and consumers lauded Maytag as the nation's first "microbrewer" of modern times.

Microbrewing started slowly in the 1970s, with the first generation of microbreweries and brewpubs sprinkled throughout California, Colorado, the Pacific Northwest, New England, and the Chesapeake region. Many early microbrewers scrounged for used dairy and winemaking equipment and taught themselves how to weld and sheetrock. Cascade hops, an American-bred aroma hop developed by the United States Department of Agriculture and Oregon State University and released in 1971, gave many American microbrewed beers a unique flavor profile, with aromas described as floral and citrusy, with notes of grapefruit and pine. Media and consumer enthusiasm for microbrewed beer grew. In 1985, for the first time, the U.S. counted more microbreweries than large-scale breweries. By the early 2000s, the number of breweries exploded. As this segment of the industry grew, the term "craft" became more relevant than "micro," conveying the artisanal aspirations of brewers who strove to remain independently owned and brew with artisan ingredients and traditional processes. The "craft beer revolution" would reshape the global beer industry and consumers' palates alike, changing what beer tasted like, where people drank it, and who enjoyed it. The histories of beer and brewing offer an engaging and useful lens through which to explore many of the nation's most important stories. Beer sheds light on histories of immigration, gender, urbanization, transportation, advertising, agriculture, labor, social life, popular culture, food and flavor, consumer preferences, and much more.

Content Description

70 oral history interview files (WAV), 99 release forms (PDF), 70 transcripts (PDF)

History of the Collecting Process

The American Brewing History Initiative, sponsored by the Brewers Association, Kim Jordan, and Ken Grossman and Katie Gonser, was a multi-year effort (2017-2023) at the National Museum of American History to document and collect the stories of beer and brewing in the United States. The Initiative enriched the Museum's collections through the acquisition of objects and archival materials relating to the histories of homebrewing and microbrewed, or "craft," beer. The Initiative was the first national-scale, scholarly research and collecting project focused on the history of American craft beer. Theresa McCulla, Curator of the American Brewing History Initiative, led the Initiative in collecting objects, archival materials, and oral histories. Between 2017 and 2023, McCulla interviewed ninety-nine brewers, writers, instructors, historians, and other figures in the industry (including a maltster, a tap handle designer, podcast hosts, etc.) from more than fifty breweries and cultural heritage institutions across the United States. She was joined at times by colleagues Paula Johnson (Curator of the American Food History Project), Steve Velasquez (Curator of the Division of Home and Community Life), and intern John Harry. Prior to its completion in 2023, the American Brewing History Initiative also convened numerous talks and public programs about beer culture and history, including at the annual Smithsonian Food History Weekend, and contributed to the National Museum of American History exhibit *Food: Transforming the American Table*. The American Brewing History oral history project ended in November 2023.

Scope and Contents

This collection contains oral history interviews and transcripts documenting the lives and experiences of American brewers, homebrewers, and other figures in the industry. The interviews shed light on processes of homebrewing, recipe development, and marketing, as well as aspects of brewery operations, American and global beer culture, and many other subjects. They also touch on more complex topics such as race, gender, and sexual orientation.

Many of the interviews in this collection were conducted in person at the narrator's brewery or affiliated institution. Others were conducted over Zoom due to the COVID-19 pandemic. In some cases, family members or partners attended the oral history interview and contributed to the conversation, often in very minor ways. These individuals are not considered narrators, nor did the Initiative collect release forms from them. Researchers may not use or quote contributions from interview participants other than the narrators.

Arrangement

The collection is arranged into two series, alphabetical by last name of interviewee.

Series 1: Born Digital Interviews, 2017-2023

Series 2: Transcripts, 2017-2023

Names and Subject Terms

This collection is indexed in the online catalog of the Smithsonian Institution under the following terms:

Subjects:

- Asian American
- Beer
- Beer History
- Beer festivals
- Beverages
- Black American
- Brewing
- Brewing for profit on a small scale
- COVID-19 Pandemic, 2020-
- Entrepreneurship
- Home brewing
- LGBTQ+
- Latinos
- Microbreweries
- Wine and wine making

Cultures:

- Asian American
- Black American
- Latinos

Types of Materials:

- Born digital

Oral history
Transcripts

Names:

Ammendolia, Anthony "Tony", 1970-
Ansari, Omar, 1970-
Ashburn, Leah Wong, 1970-
Avery, Adam, 1966-
Bailey, Edward, 1986-
Baskerville, Marcus, 1985-
Bates, David, 1973-
Benner, Paul, 1982-
Benson, Brad, 1968-
Blodger, John Kevin "Kevin", 1976-
Botham, Mills, 1997-
Bouckaert, Peter, 1965-
Bracey, Day, 1982-
Bruno, Emily, 1982-
Bui, An, 1974-
Burkhart, David Aaron, 1954-
Cadwell, Brian, 1981-
Calagione, Mariah
Calagione, Sam, 1969-
Callahan, Brian, 1965-
Carey, Daniel "Dan", 1960-
Carey, Deborah "Deb", 1960-
Cilurzo, Vincenzo
Cilurzo, Natalie, 1968-
Clark, Frank, 1964-
Conway, Patrick, 1948-
DeLuca, Renée, 1964-
DeVries, Andrea, 1961-
Denison, Suzanne "Suzy", 1933-
Dooley, Jaime, 1989-
Doore, Richard "Dick", 1962-
Draeger, Jim
Dresler, Steven L. "Steve", 1957-
Duncan, Brady, 1982-
Dupee, David
Egelston, Peter, 1958-
Faivre, Brian, 1976-
Finkel, Charles
Finkel, Rose Ann, 1946-2020
Forhan, Kevin, 1957-
Francis, Joanne, 1959-
Garibay, Liz, 1973-
Gentry, Peter, 1979-
Gouwens, Matthew, 1979-
Grossman, Ken, 1954-
Hall, Linus
Hampton, Steven "Steve", 1975-
Hardman, Gregory

Henion, Mark, 1972-
Hunter, Teo LaVelle, 1976-
Jendron, Claudia, 1983-
Johnson, Annie, 1965-
Jordan, Kim, 1958-
Kiser, Michael
Krueger, Cole, 1985-
Lawrence, Anthony "Tony", 1967-
Lewis, Michael, 1936-
Lightner, Robert "Rob", 1965-
Mares, Bill
Marti, Jace, 1983-
Maytag, Fritz, 1937-
McAuliffe, John R. "Jack", 1945-
McCrae, L.A., 1986-
McKay, Eric, 1980-
McNulty, Samuel "Sam", 1974-
Murtagh, Patrick, 1979-
Odell, Corkie, 1950-
Odell, Doug, 1952-
Odell, Wynne, 1958-
Oliver, Garrett, 1962-
Papazian, Charlie
Parker, Andy, (Brewer)
Phillips, Steven "Steve", 1989-
Piening, John, 1957-
Ramirez, Jeff
Rizzo, Frederick "Fred"
Robbings, Adam, 1974-
Robinson, Benyvette (Beny Ashburn), 1978-
Rommel, Chris, 1985-
Rupp, Travis, 1980-
Short, David, 1982-
Smith, Benjamin "Ben", 1981-
Soles, Twila, 1986-
Spaulding, Bailey, 1981-
Steinhardt, Mark
Stokes, Jr., Sterling M., 1977-
Stoudt, Carol, 1949-
Sullivan, Thomas "Tom", 1975-
Sultan, Nassim, 1981-
Verratti, Julie, 1979-
Volek, Dane C., 1986-
Wallace, John Eric "Eric", 1961-
West, Kevin, 1961-
Wiegand, David, 1961-
Wong, Oscar P., 1940-
Wright, Steve, 1981-
Zahaba, Lara, 1969-
Zirngible, Robert "Bob"
Zuckerman, David, 1964-

Container Listing

Series 1: Born-Digital Interviews, 2017-2023

Item NMAH-AC1595-
BDA0001

[Ammendolia, Anthony "Tony", 2018-08-29](#)

388.07 Megabytes (Total Running Time: 00:38:27; audio/wav)

Notes:

Oral history interview with Anthony "Tony" Ammendolia, owner and founder of Original Gravity homebrew supply shop and brewer at Final Gravity Brewing Company in Richmond, Virginia. Topics covered include Ammendolia's start homebrewing in 1993; learning how to homebrew before the internet; working in a natural foods store and grocery store; deciding to open a homebrew supply shop in 2011; and several years later, opening a nanobrewery as part of the homebrew shop. Ammendolia also talks about beer preferences among homebrewers and customers in his taproom; his experiences experimenting with hops to brew his award-winning IPAs; homebrewing competitions and social media as forums for feedback for brewers; his taproom as a social space; and his projections for the future of craft beer.

Item NMAH-AC1595-
BDA0002

[Ansari, Omar and Smith, Benjamin "Ben", 2019-10-19](#)

523.65 Megabytes (Total Running Time: 00:51:53; audio/wav)

Notes:

Oral history interview with Omar Ansari, founder and president, and Benjamin "Ben" Smith, head brewer, at Surly Brewing Company in Minneapolis, Minnesota. Topics covered include Ansari and Smith's childhoods; Ansari's parents' work as entrepreneurs and small business owners; Ansari beginning to homebrew in the mid-1990s; and his founding of Surly Brewing Co. in 2005. Ansari and Smith also discuss the homebrewing scene in Minnesota; the legislative and regulatory environments in the state in relation to small brewers; the beginning of Smith's brewing career in Montana and his study at University of California, Davis; their strategy to introduce Minnesota beer consumers to higher ABV IPAs and other then-unfamiliar styles; consumer enthusiasm for Surly beer releases; their recent construction of a large beer hall in Minneapolis; Surly's approach to recipe development; and their projections for the future of craft beer.

Item NMAH-AC1595-
BDA0004

[Ashburn, Leah Wong and Wong, Oscar, 2021-01-05](#)

738.08 Megabytes (Total Running Time: 01:13:07; audio/wav)

Notes:

Oral history interview with Oscar Wong, founder and vice president, and Leah Wong Ashburn, president, chief executive officer, and family owner, of Highland Brewing Company in Asheville, North Carolina. Topics covered include Wong's childhood in Jamaica; coming to the United States to study engineering; his career in the field of nuclear engineering; Ashburn's childhood in New Jersey and other cities; her study of journalism; and her early career. Wong talks about founding Highland Brewing Co. in 1994, at a time when there were no other small breweries in the region; his efforts to convince local authorities

and customers to support the business; Ashburn's decision to join the brewery; how the brewery's portfolio of beers has changed over time; the brewery's ties to the history of the region; Ashburn's strategies for growing the brewery; and how the brewery confronted the challenges of the COVID-19 pandemic.

Item NMAH-AC1595-
BDA0005

[Avery, Adam; Parker, Andrew "Andy"; Rizzo, Frederick "Fred"; and Rupp, Travis, 2017-05-02](#)

604.99 Megabytes (Total Running Time: 00:55:04; audio/wav)

Notes:

Oral history interview with Adam Avery (founder and owner), Andrew "Andy" Parker (chief barrel herder), Frederick "Fred" Rizzo (head brewer), and Travis Rupp (special projects manager) of Avery Brewing Company in Boulder, Colorado. Topics covered include Avery's homebrewing hobby; the foundation of the brewery in 1993 and subsequent growth; the rise of microbrewed and craft beer in Colorado and nationally; Avery's collaborative and experimental approaches to brewing beer; the sense of camaraderie among Avery employees; and styles brewed at Avery, including IPAs, barrel-aged beers, and historic recipes inspired by Rupp's archaeological research and travels.

Item NMAH-AC1595-
BDA0006

[Bailey, Edward "Ed" and Bracey, Day, 2018-06-04](#)

693.9 Megabytes (Total Running Time: 01:03:10; audio/wav)

Notes:

Oral history interview with Edward "Ed" Bailey and Day Bracey, comedians and hosts of the Pittsburgh-based podcast *Drinking Partners*. Topics covered include Bracey's childhood growing up in Braddock, Pennsylvania, and Bailey's childhood in Cleveland, Ohio; meeting each other in the open mic stand-up comedy scene in Pittsburgh, Pennsylvania, in 2012; similarities and differences between performing for a live audience and hosting a podcast; and the introduction of craft beer to the podcast. Other subjects discussed include the art of hosting an interview show revolving around local culture, art, and beer, and the role of beer in those conversations; their excitement for local craft breweries as engines of the local economy and culture; attitudes toward alcohol and craft beer among African Americans, especially in low income communities; the lack of representation of African Americans in brewing, comedy, and the Pittsburgh economy; collaboration among Pittsburgh craft breweries and other small businesses; the role of the media in beer culture; their evolving preferences for Belgian, IPA, and hazy IPA styles; techniques for interesting friends unfamiliar with beer in craft beer; their perception of the craft brewing industry as an avenue for careers and community development, especially for African Americans; their role sponsoring Fresh Fest, the nation's first beer festival focused on African American-owned breweries; their thoughts on measures to help the brewing industry become less homogeneous; and the character of beer culture in Pittsburgh.

Item NMAH-AC1595-
BDA0007

[Baskerville, Marcus, 2021-06-22](#)

643.13 Megabytes (Total Running Time: 01:03:43; audio/wav)

Notes: Oral history interview with Marcus Baskerville, co-founder and head brewer at Weathered Souls Brewing Company in San Antonio, Texas. Topics covered include Baskerville's childhood in Sacramento, California; his initial encounters with craft beer alongside family members at local brewpubs; beginning to attend beer festivals; and witnessing the extent to which people of color were underrepresented in these spaces. Baskerville also talks about using social media to find other Black beer enthusiasts; starting to homebrew; switching from a corporate career to opening Weathered Souls in 2016; the palate of San Antonio consumers compared to Sacramento consumers; the styles of beers brewed at Weathered Souls; the brewery's experiences of the COVID-19 pandemic; and Baskerville's founding of the Black Is Beautiful collaboration, which became a global project with more than 1,220 breweries participating.

Item NMAH-AC1595-
BDA0008

[Bates, David, 2021-06-22](#)

141.98 Megabytes (Total Running Time: 00:14:04; audio/wav)

Notes: Oral history interview with David Bates, brewer at Anchor Brewing Company in San Francisco, California. Topics covered includes Bates's childhood in San Francisco; his early encounters with Anchor Brewing Co. via the Anchor Chamber Players; his varied jobs at Anchor Brewing Co.; Fritz Maytag's leadership of Anchor; Bates's favorite aspects of brewing and of the Anchor brewery; and Anchor's place in San Francisco's identity. Bates also discusses Anchor employees' reactions to the July 12, 2023 announcement that Sapporo USA would liquidate Anchor Brewing Co. on August 1, 2023.

Item NMAH-AC1595-
BDA0009

[Benner, Paul, 2018-06-06](#)

471.6 Megabytes (Total Running Time: 00:42:56; audio/wav)

Notes: Oral history interview with Paul Benner, co-founder of Platform Beer Company in Cleveland, Ohio. Topics covered include Benner's childhood on a farm in northeastern Ohio; a transformative trip to Colorado in the mid-2000s, where Benner discovered a vibrant craft beer culture, especially taprooms; his start homebrewing in 2011; and opening a homebrew supply shop in 2012. Benner talks about the histories of nineteenth-century brewing, homebrewing, and microbrewing in Cleveland; the importance of Great Lakes Brewing Co.; his decision to open Platform Beer Co., in 2014; consumer tastes and brewery expansion; social media; Platform's collaboration with New Albion Brewing Company co-founder Jack McAuliffe, to brew McAuliffe's recipe for New Albion Ale; and Benner's predictions for the future of the craft beer industry. In August 2019, AB InBev acquired Platform Beer Co.

Item NMAH-AC1595-
BDA0010

[Benson, Brad and Zahaba, Lara, 2017-12-06](#)

486.84 Megabytes (Total Running Time: 00:44:19; audio/wav)

Notes: Oral history interview with Brad Benson and Lara Zahaba, co-owners of Stoup Brewing in Seattle, Washington. Topics covered include Zahaba's childhood in Europe; Benson's childhood in agricultural Iowa; Zahaba's early career representing Italian wines; Benson's early interest in science and his homebrewing hobby; distinctions

between the beer cultures of Seattle and New York City around the year 2000; Benson's experiences learning to brew professionally at brewpubs in New York City and New Jersey around 2000; their return to Seattle in 2003; and, following Benson's self-described "midlife crisis," their decision to open their own brewery. Other subjects discussed include the impact of Benson's chemistry training on his approach to brewing; similarities and differences Zahaba sees between the wine and beer industries; marketing, aesthetics, and branding at Stoup; recipe development; Benson's enthusiasm for brewing history; the nature of the Seattle brewing community; craft beer consumers' interests; and Benson and Zahaba's projections for the future of American craft beer.

Item NMAH-AC1595-
BDA0011

[Blodger, John Kevin "Kevin", 2020-09-04](#)

262.37 Megabytes (Total Running Time: 01:11:39; audio/wav)

Notes:

Oral history interview with John Kevin "Kevin" Blodger, co-owner and director of brewing operations at Union Craft Brewing in Baltimore, Maryland. Topics covered include Blodger's childhood in suburban Virginia; his memories of his mother's cooking; studying journalism in college; his growing interest in craft beer after college; beginning to homebrew around 2000; and starting to work in the brewing industry shortly thereafter. Blodger also talks about working as a contract brewer at Frederick Brewing; working for Gordon Biersch in Illinois; the differences between the beer cultures of metro Chicago and metro Washington, D.C.; founding Union Craft Brewing in 2011; the process of recipe formulation there; the impacts of the COVID-19 pandemic on the brewery; his experiences as a Black man in brewing; and his projections for the future of the industry.

Item NMAH-AC1595-
BDA0012

[Botham, Mills and Draeger, James "Jim", 2018-06-14](#)

838.95 Megabytes (Total Running Time: 01:16:22; audio/wav)

Notes:

Oral history interview with Mills Botham, student president of the Wisconsin Union, and James "Jim" Draeger, state historic preservation officer for the Wisconsin Historical Society. Topics covered include Botham and Draeger's childhoods, both in Wisconsin; Draeger's decision to study historic preservation; the history and role of the Student Union and the Terrace at the University of Wisconsin-Madison; the efforts of women students to demand access to the Union in the early twentieth century; the histories of beer, taverns, and European immigration in Wisconsin; and how changes in alcohol consumption among women and men after Prohibition's repeal influenced tavern architecture.

Item NMAH-AC1595-
BDA0013

[Bouckaert, Peter and Callahan, Brian, 2017-05-04](#)

718.05 Megabytes (Total Running Time: 01:05:21; audio/wav)

Notes:

Oral history interview with Peter Bouckaert, brewmaster, and Brian Callahan, director of fun, at New Belgium Brewing Company in Fort Collins, Colorado. Topics covered include Callahan and Bouckaert's childhoods; the role of beer in Belgian food and drink culture; Bouckaert's early interest in science and training in brewing; Callahan's early interest in homebrewing and decision to join New

Belgium in its earliest years; and the nature of microbrewing in Colorado in the late 1980s. Bouckaert talks about his early brewing career at Rodenbach Brewery and the decision to move to the U.S. to join New Belgium. Bouckaert and Callahan also talk about American consumers' initial reactions to Belgian styles of beer; New Belgium's expansion over the years; the process of recipe formulation; branding; the brewery's work culture; Colorado's role in craft brewing; challenges to craft breweries during an age of competition; and the position of American beer in global beer culture.

Item NMAH-AC1595-
BDA0014

[Bruno, Emily; Ramirez, Jeff; and Verratti, Julie, 2019-07-16](#)

720.18 Megabytes (Total Running Time: 01:11:21; audio/wav)

Notes:

Oral history interview with Emily Bruno, chief administrative officer and founder, Jeff Ramirez, chief beer officer and founder, and Julie Verratti, chief brand officer and founder of Denizens Brewing Company in Riverdale Park, Maryland. Topics covered include the interviewees' childhoods, including Verratti's early interest in entrepreneurship; their respective initial encounters with craft beer; Ramirez's early career as a brewer in Colorado and New Jersey; Verratti's experiences working for the Small Business Administration; and the decision among the three to found Denizens Brewing Co. in 2014. Bruno, Ramirez, and Verratti also talk about the characteristics of the brewing industry in the metro DC area; their efforts to change state law to enable brewers to self-distribute; the line-up of beers they brew; changes that could make the beer industry more diverse and inclusive; their strategies for growth; the community's use of their taproom; and balancing work and family life.

Item NMAH-AC1595-
BDA0015

[Bui, An, 2018-08-29](#)

354.26 Megabytes (Total Running Time: 00:35:06; audio/wav)

Notes:

Oral history interview with An Bui, chief beer officer of The Answer Brewpub in Richmond, Virginia. Topics covered include Bui's arrival in the United States in the mid-1980s as a refugee from Vietnam; a transformative encounter with Paulaner Salvator beer in college in the mid-1990s; opening Mekong Vietnamese restaurant in Richmond with his family in 1995; and building a renowned Belgian beer menu at Mekong and training customers to understand how beer paired better than wine with Vietnamese food. Bui also talks about his travels in Belgium and love of Belgian beer; the growth of the craft beer industry in Richmond; his dream to open a beer garden; The Answer's focus on IPAs, fruit beers, serving fresh beers to customers, and brewing with sweeter flavors to appeal to women customers; the prominence of the local homebrewing community; and Richmond as a destination for beer tourism.

Item NMAH-AC1595-
BDA0016

[Burkhart, David "Dave", 2017-03-28](#)

697.53 Megabytes (Total Running Time: 01:03:29; audio/wav)

Notes:

Oral history interview with David "Dave" Burkhart, historian of Anchor Brewing Company in San Francisco, California. Topics covered include Burkhart's arrival at Anchor in 1991; the history of the brewery's building and Fritz Maytag's design of the brewery;

Burkhart's role in choosing the tree pictured on the label of the brewery's annual Christmas Ale; the processes involved in designing labels and conceptualizing beers at Anchor; Burkhart's research into the history of Anchor Brewing Co., founded in 1896; the origins of Steam Beer and California Common Beer; the brewery's design in previous historical eras; and Burkhart's friendship with Maytag.

Item NMAH-AC1595-
BDA0017

[Cadwell, Brian; Forhan, Kevin; and Wiegand, David, 2017-12-07](#)

572.89 Megabytes (Total Running Time: 00:52:09; audio/wav)

Notes:

Oral history interview with Brian Cadwell, cooperative coordinator, Kevin Forhan, head brewer, and David Wiegand, member of the board of directors, of Flying Bike Cooperative Brewery in Seattle, Washington. Topics covered include their childhoods in Seattle; transformations to the city's economy and culture due to the influences of Boeing and Microsoft; early homebrewing and microbrewing history in Seattle, including the role played by Charles and Rose Ann Finkel at Merchant du Vin and Pike Brewing; similarities among revived artisan production and enjoyment of beer, coffee, bread, and food; the structure and operation of their cooperative brewery, including processes of recipe development; the nature of homebrewing in the early twenty-first century; and the history of brewing in Seattle and the Northwest.

Item NMAH-AC1595-
BDA0018

[Calagione, Mariah and Calagione, Samuel "Sam", 2019-01-08](#)

762.83 Megabytes (Total Running Time: 01:15:34; audio/wav)

Notes:

Oral history interview with Mariah Calagione, executive vice president, and Samuel "Sam" Calagione, founder and chief executive officer, of Dogfish Head Craft Brewery, in Milton, Delaware. Topics covered include Sam and Mariah's childhoods, Sam with an entrepreneurial father; Sam's early encounters with microbrewed beer in New York City and the start of his homebrewing hobby; and Sam and Mariah's inspiration to open a brewpub in Rehoboth Beach, Delaware, in 1995. Sam and Mariah also talk about the early years of building Dogfish Head; Sam's aspiration to be a "culinary brewer"; their efforts to educate and interest consumers and the media in their beers; Dogfish Head's distinctive branding; balancing work and family; and their projections for the future of craft beer.

Item NMAH-AC1595-
BDA0019

[Carey, Daniel "Dan", 2018-06-15](#)

567.56 Megabytes (Total Running Time: 00:51:40; audio/wav)

Notes:

Oral history interview with Daniel "Dan" Carey, brewmaster of New Glarus Brewing Company in New Glarus, Wisconsin. Topics discussed include Carey's childhood in San Francisco; touring breweries on childhood family trips; studying brewing science at the University of California, Davis, with professor Michael Lewis; working at an early microbrewery in Montana; studying brewing in Bavaria; working in brewery construction; brewing at Anheuser Busch; and moving to Wisconsin to open New Glarus Brewing Co. in 1993 with his wife Deb Carey. Carey also talks about his approach to brewing, customers' preferences, New Glarus's strategies for growth

and sales, and the irrelevance of the "craft" identifier for breweries and brewers.

Item NMAH-AC1595-
BDA0020

[Carey, Deborah "Deb", 2018-06-15](#)

454.21 Megabytes (Total Running Time: 00:41:21; audio/wav)

Notes:

Oral history interview with Deborah "Deb" Carey, founder and president of New Glarus Brewing Company in New Glarus, Wisconsin. Carey talks about her early affection for Wisconsin; jobs prior to the brewery; meeting Dan Carey and living in Fort Collins, Colorado, when he worked for Anheuser-Busch; steps involved in writing a business plan and founding New Glarus Brewing Co.; methods for naming, marketing, and selling beer and designing the logo and label art; the decision to limit distribution to Wisconsin; evolutions in consumers' preferences; balancing family and work; and thoughts for the future of the craft beer industry.

Item NMAH-AC1595-
BDA0021

[Cilurzo, Natalie, 2018-05-03](#)

548.76 Megabytes (Total Running Time: 00:49:57; audio/wav)

Notes:

Oral history interview with Natalie Cilurzo, co-owner and president of Russian River Brewing Company in Santa Rosa and Windsor, California. Topics covered include Cilurzo's high school years in a small town in southern California where she worked in the family gas station and at a local winery; her time studying business and early career in the wine industry; opening Russian River Brewing Co. with her husband Vinnie Cilurzo in 2004; and Russian River's focus on hoppy beers (such as their flagship double IPA, Pliny the Elder), sour, barrel-aged; and Belgian-style beers. Cilurzo also talks about running a brewpub and the role of food in enjoying beer; building a new brewery in Windsor, California (opened fall 2018); her approach to business and balancing business with family; the brewery's strategy related to growth; the importance of travel; her experiences as a woman in the beer industry; and her recollections of the Sonoma Complex Fires in October 2017, which affected Santa Rosa and its surroundings.

Item NMAH-AC1595-
BDA0022

[Cilurzo, Vincenzo "Vinnie", 2017-03-30](#)

693.71 Megabytes (Total Running Time: 01:03:09; audio/wav)

Notes:

Oral history interview with Vincenzo "Vinnie" Cilurzo, co-owner and brewmaster of Russian River Brewing Company in Santa Rosa, California. Topics covered include Cilurzo's childhood in southern California, when his family were winemakers; his remembrances of microbrewed beers in California in the 1980s; a formative trip to Belgium around 1990; his start homebrewing; the challenge of procuring ingredients; and belonging to the San Diego homebrew club QUAFF. Other topics covered include Cilurzo's founding of the microbrewery Blind Pig in 1994; brewing Inaugural Ale, considered the first double IPA in the U.S.; his relationships with figures like Ken Grossman, Greg Koch, and Peter Bouckaert; founding Russian River Brewing Co. with wife Natalie Cilurzo in 1997; recipe formulation at Russian River; the influence of winemaking on his brewing process; his exploration of hops and yeast in beer; integrating family and

business in the operation of the brewery; Russian River's forthcoming expansion in Windsor, California; and his thoughts on the future of craft beer.

Item NMAH-AC1595-
BDA0023

[Clark, Frank, 2018-08-28](#)

590.26 Megabytes (Total Running Time: 00:58:29; audio/wav)

Notes:

Oral history interview with Frank Clark, master of historic foodways at Colonial Williamsburg, in Williamsburg, Virginia. Topics covered include Clark's childhood in Williamsburg, growing up in and near Colonial Williamsburg; his early career working as a public historian and being hired to work full-time at Colonial Williamsburg in 1993; and his early interest in historic foodways and historic brewing. Clark also discusses his research into eighteenth-century brewing techniques, ingredients, vocabulary, and tools; meeting Fritz Maytag when Maytag toured Colonial Williamsburg; attending the Craft Brewers Conference and watching it grow over time; the history of beer and brewing in central Virginia; how he procures tools and ingredients to brew beer in his job; what he has learned about historic brewing through the experiential nature of his work; the unique potential of beer to connect with visitors; and the meaning of the term "craft" as applied to beer.

Item NMAH-AC1595-
BDA0024

[Conway, Patrick, 2018-06-06](#)

522.56 Megabytes (Total Running Time: 00:47:34; audio/wav)

Notes:

Oral history interview with Patrick Conway, co-founder of Great Lakes Brewing Company in Cleveland, Ohio. Topics covered include Conway's Irish heritage; his discovery of European beers after college; his decision to open Great Lakes Brewing Co. in 1986; the history of brewing in Cleveland and the Midwest; the brewery as an engine of revitalization in the neighborhood; his approach to retrofitting historic buildings to house the brewery; his strategies for growth and expansion; and the brewery's aesthetic and label design. Conway also discussed the brewery's longtime focus on environmental sustainability; the brewery's establishment of an Employee Stock Ownership Plan in 2018; how American consumers' tastes have changed over time; and his thoughts for the future of craft beer.

Item NMAH-AC1595-
BDA0025

[DeLuca, Renée, 2019-03-09](#)

391.49 Megabytes (Total Running Time: 00:38:47; audio/wav)

Notes:

Oral history interview with Renée DeLuca, president of New Albion Brewing Company. Topics covered include DeLuca's childhood in suburban Maryland, near Washington, D.C.; her education in communications and writing; and her early career working as a producer at a television station in Cleveland, Ohio. DeLuca also talks about learning as a child that she had been adopted and meeting her biological mother, who shared the identity of her biological father, Jack McAuliffe. DeLuca learned about McAuliffe's co-founding of New Albion Brewing Co., traveled to meet McAuliffe, and they "bonded over the beer." DeLuca discusses how she brought McAuliffe back into the craft beer community after his lengthy separation from it;

their 2013 collaboration with Jim Koch at Boston Beer to brew New Albion Ale; and McAuliffe's decision to transfer New Albion Brewing Co. to DeLuca. DeLuca collaborated with Cleveland-based brewery Platform Beer Company to continue to brew New Albion beers. She discusses her actions as president of the brewery, contemporary preferences of craft beer consumers, and the industry's recent growth.

Item NMAH-AC1595-
BDA0026

[Denison, Suzanne "Suzy", 2019-11-17](#)

596.4 Megabytes (Total Running Time: 00:59:05; audio/wav)

Notes:

Oral history interview with Suzanne "Suzy" Denison, who co-founded New Albion Brewing Company, in Sonoma, California, in 1976, with Jack McAuliffe and Jane Zimmerman. Topics covered include her childhood in Pennsylvania; her education in music and languages; and her early career and move to Sonoma in 1975. Denison discusses the work involved in founding New Albion in 1976 and her responsibilities at the brewery, which included procuring permits, construction, brewing, and delivering beer. Denison also talks about the brewery's growth and increasing attention from customers and the media; the importance of the nearby wine and cheese industries; the 1982 closure of New Albion; her work and travel experiences following the brewery's closure; her move to Seattle, Washington, in 1988; and her reflections on the growth of craft beer in the decades following her time at New Albion.

Item NMAH-AC1595-
BDA0027

[DeVries, Andrea, 2023-07-25](#)

310.53 Megabytes (Total Running Time: 00:30:46; audio/wav)

Notes:

Oral history interview with Andrea DeVries, quality assurance manager at Anchor Brewing Company in San Francisco, California. Topics covered include DeVries's childhood on a dairy farm in the San Juan Islands, Washington; studying art and illustration; beginning to homebrew in the early 1990s; starting to work part-time at Anchor in the mid-1990s to help with Christmas Ale production; beginning to work full-time in different roles; her admiration for Fritz Maytag; and her experiences as a woman in the beer industry. DeVries also discusses Anchor's open-fermentation approach to brewing; her quality assurance lab and changes to it when Sapporo purchased Anchor; her favorite places in the brewery; and Anchor employees' reactions to the July 12, 2023 announcement that Sapporo USA would liquidate Anchor Brewing Co. on August 1, 2023.

Item NMAH-AC1595-
BDA0028

[Dooley, Jaime; Kiser, Michael Kiser; Lightner, Robert "Rob"; and Phillips, Steven "Steve", 2020-05-22](#)

263.34 Megabytes (Total Running Time: 01:11:55; audio/wav)

Notes:

Oral history interview with Jaime Dooley, marketing manager, Robert "Rob" Lightner, co-founder, and Steven "Steve" Phillips, taproom manager of East Brother Beer Company in Richmond, California, as well as Michael Kiser, co-founder of Good Beer Hunting, in Chicago, Illinois. Topics covered include the interviewees' childhoods and their initial interests in beer; the inspiration to found East Brother Beer Co. in 2016; the company's focus on classic styles of beer, especially

lagers, and emphasis on the city's industrial and blue-collar roots; and their approach to creating a welcoming atmosphere in their taproom. Much of the conversation focuses on the brewery's experiences of and adaptations to the initial weeks of the COVID-19 pandemic, shifting to online sales and delivery and introducing a beer, "Pride & Purpose," inspired by the city of Richmond's motto, and focused on raising funds for those affected by the crisis. The team also shares the story behind a Pride & Purpose poster series that featured professional photographs of community members who were taproom regulars at East Brother Beer Co.

Item NMAH-AC1595-
BDA0029

[Doore, Richard "Dick" and Wallace, John Eric "Eric", 2017-05-03](#)

769.63 Megabytes (Total Running Time: 01:10:03; audio/wav)

Notes:

Oral history interview with John Eric "Eric" Wallace and Richard "Dick" Doore, co-founders of Left Hand Brewing Company in Longmont, Colorado. Topics covered include Eric's discovery of German beer styles while living in Germany in high school; Eric and Dick's founding of Left Hand in 1993 after meeting as students at the Air Force Academy; the rise of microbrewed and craft beer in Colorado, nationally, and internationally; Left Hand's approach to recipe development, branding, and employee ownership of the company; and trends in microbrewed and craft beer over time.

Item NMAH-AC1595-
BDA0030

[Dresler, Steven "Steve", 2017-03-29](#)

373.26 Megabytes (Total Running Time: 00:33:58; audio/wav)

Notes:

Oral history interview with Steven "Steve" Dresler, brewmaster at Sierra Nevada Brewing Company in Chico, California. Topics covered include Dresler's early years homebrewing in California in the late 1970s and early 1980s; meeting Ken Grossman and joining Sierra Nevada Brewing Co. in 1983; the brewery's early years; the responsibilities of a brewmaster; recipe development at Sierra Nevada and brewing "hop-fronted" beers; brewing with wet hops and whole cone hops; early consumer reaction to hop-forward beers; the impact of the brewery's expansion on Dresler's work as brewmaster; the nature of the Sierra Nevada brand; the definition of craft beer; and Dresler's thoughts on the future of craft beer.

Item NMAH-AC1595-
BDA0031

[Duncan, Brady, 2019-03-14](#)

528.16 Megabytes (Total Running Time: 00:52:20; audio/wav)

Notes:

Oral history interview with Brady Duncan, co-founder of MadTree Brewing Company in Cincinnati, Ohio. Topics covered include Duncan's early interest in the humanities; his initial encounters with craft beer while living in Alabama; earning an MBA; and co-founding MadTree Brewing in 2012. Duncan also discusses early challenges at the brewery, including securing financing; the process of recipe development there; the brewery's name, branding, and label art; MadTree's decision to can their beer, thus becoming one of the first breweries in Ohio to do so; and factors that could contribute to creating a more diverse and inclusive beer industry.

Item NMAH-AC1595-
BDA0032

[Dupee, David, 2018-06-11](#)

475.98 Megabytes (Total Running Time: 00:43:20; audio/wav)

Notes: Oral history interview with David Dupee, co-founder of Good City Brewing Company in Milwaukee, Wisconsin. Topics covered include Dupee's work to found CraftFund, a start-up business to fund craft breweries in Wisconsin, in 2012; craft breweries as engines of urban revitalization; his decision to open Good City Brewing in 2016; the centrality of food and the brewery's taproom to their business model; the brewery's logo and branding; Milwaukee beer history; Dupee's strategies for expanding his business; and his thoughts about the future of the beer industry.

Item NMAH-AC1595-
BDA0033

[Egelston, Peter and Francis, Joanne, 2018-04-07](#)

602.22 Megabytes (Total Running Time: 01:49:38; audio/wav)

Notes: Oral history interview with Peter Egelston, founder and president of the Portsmouth Brewery, and Joanne Francis, marketing and creative director of the Portsmouth Brewery, in Portsmouth, New Hampshire. Egelston and Francis are also former owners of Smuttynose Brewing Company. Topics covered include Francis and Egelston's childhoods in Massachusetts and California; their early experiences with microbrewed beer, especially Anchor Steam Beer, and, for Egelston, day trips to Mexico and Mexican beers; Egelston's early experience as a teacher in New York City; his start in homebrewing; his collaboration with his sister Janet to open Northampton Brewery, one of the nation's early brewpubs, in 1987; and Francis's and Egelston's founding of Portsmouth Brewery in 1991 and Smuttynose Brewing Co. in 1994. Other topics covered include Francis's work to develop the Smuttynose brand, including her innovative use of photography on the label art; the industry's persistent lack of attention to women beer consumers; and changes in consumer demands and industry structure, which led to the sale of Smuttynose Brewing Co. shortly before this interview was recorded.

Item NMAH-AC1595-
BDA0034

[Faivre, Brian, 2019-08-06](#)

379.29 Megabytes (Total Running Time: 00:37:35; audio/wav)

Notes: Oral history interview with Brian Faivre, brewmaster at Deschutes Brewing Company in Bend, Oregon. Topics covered include the start of Faivre's homebrewing hobby during college; his early career in the technology industry; attending University of California, Davis and studying brewing science with Michael Lewis and Charlie Bamforth; and his arrival at Deschutes, first working as a production brewer. Faivre also discusses his work with Deschutes's flagship beer, Black Butte Porter; the technical skills required of brewers; Deschutes's brand; Oregon's beer history and culture; consumers' evolving tastes; competitiveness in the beer industry; and his projections for the future of craft beer.

Item NMAH-AC1595-
BDA0035

[Finkel, Charles and Finkel, Rose Ann, 2017-12-06](#)

673.03 Megabytes (Total Running Time: 01:01:16; audio/wav)

Notes: Oral history interview with Charles Finkel and Rose Ann Finkel, founders and owners of Pike Brewing in Seattle, Washington. Topics

covered include Charles's childhood in Oklahoma; Rose Ann's childhood in New Orleans, Louisiana, and Houston, Texas; Charles's work in New York City in the mid-1960s importing European wines into the United States; Charles and Rose Ann's decision to found their own wine importing company, Bon Vin, in 1969; Charles's work marketing small, west coast wineries and at Chateau Ste. Michelle winery in the 1970s; and Rose Ann's work founding one of the nation's earliest specialty food stores, Truffles, in Seattle, Washington, in 1977. Charles and Rose Ann speak also about witnessing Americans' increasing familiarity with European wines; the influence of Julia Child on eating and drinking in the United States; Charles's work as a graphic designer for Truffles; and their decision to found Merchant du Vin in 1978, which enabled them to import European beers to the U.S. Other topics covered include Rose Ann's naming of the Ayinger beer Celebrator; Charles's graphic design work for various European and American beers; and their decision to found Pike Brewing at Pike Place Market in 1989; the general role of graphic design in realms of food and drink; their experiences balancing family and work; and their thoughts on the future of beer in the U.S.

Item NMAH-AC1595-
BDA0036

[Garibay, Liz, 2019-01-04](#)

591.67 Megabytes (Total Running Time: 00:58:37; audio/wav)

Notes:

Oral history interview with Liz Garibay, executive director of the Chicago Brewseum, in Chicago, Illinois. Topics covered include Garibay's childhood in Chicago, with parents who emigrated to the U.S. from Mexico; her early interest in history, anthropology, and storytelling sparked by a visit to the Teotihuacan pyramids in Mexico; her studies of anthropology and archaeology; and her early career in public history, in which she perceived alcohol as a lens to understand and explore history. Garibay also talks about developing "History on Tap" and "History Pub Crawls," using walking tours of bars and pubs to engage a wide audience in thinking about history in informal settings; the history of women in pubs and the impact of Prohibition on the long history of alcohol; the development of craft beer in the U.S.; her experiences leading international tours centered on alcohol and history; and perceptions of American beer abroad.

Item NMAH-AC1595-
BDA0037

[Gentry, Peter, 2018-06-13](#)

479.16 Megabytes (Total Running Time: 00:43:37; audio/wav)

Notes:

Oral history interview with Peter Gentry, founder and president of One Barrel Brewing Company in Madison, Wisconsin. Topics covered include Gentry's awareness of Wisconsin's beer culture and tavern culture while growing up in Madison; beginning to homebrew around 2002; his idea to found a nanobrewery; his collaboration with his friends and family, including his father, to construct One Barrel Brewing Co.; changes in consumer tastes over time; Gentry's strategy for growing the business; and his thoughts about the future of craft beer.

Item NMAH-AC1595-
BDA0038

[Gouwens, Matthew, 2018-06-04](#)

477.55 Megabytes (Total Running Time: 00:43:28; audio/wav)

Notes: Oral history interview with Matthew Gouwens, founder and chief executive hopster of Hop Farm Brewing Company in Pittsburgh, Pennsylvania. Topics covered include Gouwens's childhood in Indiana and his extended family's background in farming; his study of film and writing at the University of Pittsburgh; and his early experiments with a homebrewing kit and increasingly skillful homebrewing, with ingredients from a Pittsburgh homebrew supply shop. Gouwens also talks about opening Hop Farm Brewing Co. in 2013 and his farm-to-glass approach to brewing, which includes growing hops, raising chickens for eggs, and working with local food producers. Other topics covered include recipe formulation; consumer tastes and educating consumers about unfamiliar beer styles; his family's involvement in the brewery; the industrial history of the Upper Lawrenceville neighborhood; and the future of the American brewing industry.

Item NMAH-AC1595-
BDA0039

[Grossman, Ken, 2017-03-29](#)

596.51 Megabytes (Total Running Time: 00:54:18; audio/wav)

Notes: Oral history interview with Ken Grossman, founder of Sierra Nevada Brewing Company in Chico, California. Topics covered include Grossman's early homebrewing experiments and homebrewing culture in suburban Los Angeles, California, in the late 1960s and early 1970s; moving to Chico, California, in 1972; running The Home Brew Shop in Chico; founding Sierra Nevada Brewing Co. in 1977; communicating with other figures in the early microbrewing scene, like Fritz Maytag, Jack McAuliffe, and Michael Lewis; procuring ingredients and emphasizing hops; the brewery's approaches to marketing, environmental sustainability, and growth; and evolutions in consumers' preferences and the future of craft beer.

Item NMAH-AC1595-
BDA0040

[Hall, Linus, 2018-05-04](#)

427.32 Megabytes (Total Running Time: 00:38:54; audio/wav)

Notes: Oral history interview with Linus Hall, founder and brewmaster of Yazoo Brewing Company in Nashville, Tennessee. Topics covered include Hall's childhood growing up in Tanzania, India, and Mississippi; his start homebrewing while in college at the University of Virginia in the early 1990s; his early career as a tire engineer in Nashville, where he became involved in the local homebrew club; Nashville brewpubs in the mid-1990s; his preparations to open his own brewery by acquiring a business degree and brewing degree; and a formative internship with Garrett Oliver at Brooklyn Brewery. Hall also speaks to the distinctive history of microbrewing and homebrewing in the U.S. South, beer's relationship to climate and food culture in the South; and Hall's work to open Yazoo Brewing Co. in October 2003, which included building the physical brewery, convincing local consumers to try the beer, and self-distributing. Other topics covered include recipe development, employee culture, branding and logo design, Nashville's economy, Yazoo's role in the community, and Hall's efforts to change Tennessee legislation related to taxation of beer and increasing the permissible alcohol by volume content of beer brewed in the state.

Item NMAH-AC1595-
BDA0041

[Hampton, Steven "Steve", 2019-03-13](#)

435.6 Megabytes (Total Running Time: 00:43:09; audio/wav)

Notes: Oral history interview with Steven "Steve" Hampton, executive director of the Brewery District Community Urban Redevelopment Corporation (BDCURC) in Cincinnati, Ohio. Topics covered include Hampton's study of architecture and interest in historic rehabilitation; the appeal of Cincinnati's architectural history; the history of the Over-the-Rhine neighborhood, especially its German immigrants and their breweries; the importance of Cincinnati's breweries on national and international scales; and the realization that Over-the-Rhine's beer history could serve as a lens for redevelopment. Hampton also talks about forming BDCURC in 2005; the non-profit's efforts to teach visitors about Cincinnati's brewing past via a Brewery Heritage Trail, public art, signage, and public events like the annual Bockfest; and dynamics among non-profits, residents, and municipal authorities related to redevelopment of Over-the-Rhine.

Item NMAH-AC1595-
BDA0042

[Hardman, Gregory "Greg", 2019-03-13](#)

499.51 Megabytes (Total Running Time: 00:49:29; audio/wav)

Notes: Oral history interview with Gregory "Greg" Hardman, "beer baron" of Christian Moerlein Brewing Company, in Cincinnati, Ohio. Topics covered include Hardman's early career working for a beer distributor, the imported and domestic brands that were popular before the arrival of microbrewed beer, and his decision around 2001 to purchase the rights to historic Cincinnati beer brands to revive them. Hardman also talks about customers' emotional connections to heritage brands; feeling a responsibility to invest in underserved neighborhoods like Over-the-Rhine; and Cincinnati's distinctive brewing history.

Item NMAH-AC1595-
BDA0043

[Henion, Mark and Lawrence, Anthony "Tony", 2019-08-07](#)

557.93 Megabytes (Total Running Time: 00:55:16; audio/wav)

Notes: Oral history interview with Mark Henion, brewmaster, and Anthony "Tony" Lawrence, brewmaster, at Boneyard Beer, in Bend, Oregon. Topics covered include Henion and Lawrence's childhoods in California; their initial encounters with imported beers, such as Samuel Smith's, and craft beers, such as Sierra Nevada Brewing Company, and the start of Henion's homebrewing hobby; their early brewing careers, including at Deschutes Brewery, for Henion; and Lawrence's work as a consultant. Henion and Lawrence also talk about co-founding Boneyard Beer in 2010 and their work to brew clean, balanced, and hoppy ales, drawing inspiration from various regional brewing styles. The name "Boneyard" came from Lawrence's experience sourcing equipment from brewery boneyards to establish their brewery; it also symbolizes the collaborative and resourceful approach that underpins their brewing philosophy. Other topics covered include recipe development at the brewery; their foundation of the brewery with no loans; their decision not to package their beer; a recent collaboration with a Japanese brewery; and the beer culture of the Pacific Northwest.

Item NMAH-AC1595-
BDA0003

[Hunter, Teo and Robinson, Benyvette "Beny Ashburn", 2021-03-19](#)

953.85 Megabytes (Total Running Time: 01:34:30; audio/wav)

Notes:

Oral history interview with Benyvette Robinson (Beny Ashburn, co-founder and chief executive officer, and Teo Hunter, co-founder, head of beer operations, and chief operations officer of Crowns and Hops Brewing Company in Inglewood, California. Topics covered include Ashburn's childhood in New York and Hunter's childhood in California; their experiences attending HBCUs; their early careers in advertising and marketing (Ashburn) and the Army (Hunter); and Hunter's initial encounter with craft beer in 2006 and curiosity about it, coupled with a realization of being the only Black person at beer festivals. Other topics covered include Ashburn and Hunter's idea to create a brand and movement, "Black People Love Beer," to expand awareness and enjoyment of craft beer within Black and brown communities; and their decision to found Crowns and Hops Brewing Co. and the 8 Trill Pils Initiative, a fund that supports Black-owned breweries. Ashburn and Hunter also talk about perceptions of craft beer within Black and brown communities; the craft beer industry in the U.K.; and their projections for the future of craft beer.

Item NMAH-AC1595-
BDA0044

[Jendron, Claudia, 2019-01-04](#)

657.87 Megabytes (Total Running Time: 01:05:11; audio/wav)

Notes:

Oral history interview with Claudia Jendron, brewer at Spiteful Brewing in Chicago, Illinois. Topics covered include Jendron's childhood in Southern Carolina; spending time with her grandfather, who liked to homebrew beer; the start of Jendron's homebrew hobby in college; and in 2009 beginning to work, first as a receptionist and later as a brewer, at Goose Island Beer Company in Chicago. Jendron also discusses her experiences as a woman brewer and as a mentee of experienced colleagues at Goose Island; the circumstances surrounding the acquisition of Goose Island by Anheuser Busch in 2011; her move to Spiteful Brewing and work there as a brewer; the brewery's growth over time; their focus on traditional styles, such as IPAs, porters, and stouts, coupled with irreverent branding and design; the role of the taproom in their community; and projections about the future of craft beer.

Item NMAH-AC1595-
BDA0045

[Johnson, Annie, 2017-12-07](#)

750.76 Megabytes (Total Running Time: 01:08:20; audio/wav)

Notes:

Oral history interview with Annie Johnson, brewmaster-in-residence at PicoBrew. Topics covered include Johnson's childhood and education in Germany and Egypt; her study of software development at University of California, Davis; her early homebrewing experiments and beginnings in the Sacramento, California, homebrewing scene; studying to become a judge in homebrew competitions and the influence on her own palate; and Johnson's approach to brewing and her favorite styles to brew. Johnson also talks about winning the Homebrewer of the Year award from the American Homebrewer's Association (AHA) in 2013. She was the second woman and first African American to win this award. Other topics covered include Johnson's work at PicoBrew; the company's approach to

homebrewing and the process of recipe formulation there; the role of technology in brewing; the relationship between American and global beer culture; accessibility and homebrewing; the qualities of Washington state and northern California that are conducive to innovation in brewing; her experiences as a woman of color in homebrewing and craft beer; and her thoughts on making beer more inclusive.

Item NMAH-AC1595-
BDA0046

[Jordan, Kim, 2019-04-03](#)

732.06 Megabytes (Total Running Time: 01:12:32; audio/wav)

Notes:

Oral history interview with Kim Jordan, co-founder of New Belgium Brewing Company in Fort Collins, Colorado. Topics covered include Jordan's childhood in California, witnessing and participating in her parents' social and political activism; her move to Colorado for college; her decision with her then-husband, Jeff Lebesch, a homebrewer, to found New Belgium Brewing Co. in their home in 1991, to bring Belgian-style beer to American drinkers. Jordan also discusses the challenges and successes in the brewery's early years; the development of their flagship beer, Fat Tire amber ale; the centrality of bicycles and bike culture to the brewery's founding and Colorado culture; New Belgium's emphasis on environmental stewardship, fiscal transparency, and employee ownership; increasing competition among craft breweries; breweries' transition from bottling to canning; the current portfolio of beers brewed at New Belgium; and her experiences as a woman in the brewing industry.

Item NMAH-AC1595-
BDA0047

[Krueger, Cole; Steinhardt, Mark; and Zirngible, Robert "Bob", 2018-06-12](#)

623.77 Megabytes (Total Running Time: 00:56:47; audio/wav)

Notes:

Oral history interview with Cole Krueger, art director; Mark Steinhardt, general manager, and Robert "Bob" Zirngible, sales director, of AJS Tap Handles in Random Lake, Wisconsin. Topics covered include the processes for designing and producing tap handles; the function of the tap handle in the beer industry; differences in design preferences among small, craft breweries and large breweries; the impacts of the proliferation of craft breweries on their business model; and their thoughts about the future of craft beer.

Item NMAH-AC1595-
BDA0048

[Lewis, Michael, 2017-03-31](#)

821.64 Megabytes (Total Running Time: 01:14:47; audio/wav)

Notes:

Oral history interview with Michael Lewis, professor emeritus of brewing science at the University of California, Davis. Topics covered include Lewis's childhood in Wales and England; his early interest in biology and inspiration to study brewing; and graduate study at the University of Birmingham, where Lewis specialized in the properties of yeast in beer. Lewis also discusses his arrival in the United States for a postdoctoral fellowship; coming to UC, Davis in 1962, where he became the first professor of brewing science in the U.S.; and building the brewing science program. Other topics include the American beer industry in the early 1960s; Lewis's students, who included homebrewers and winemakers; and the beginnings

of the microbrewing movement, with figures like Fritz Maytag, Jack McAuliffe, and Ken Grossman. Lewis also discusses his approach to teaching students how to brew beer; the relationship between American and global beer culture; his definition of craft beer; and his predictions for the future of the American brewing industry.

Item NMAH-AC1595-
BDA0049

[Mares, William "Bill", 2018-11-28](#)

702.39 Megabytes (Total Running Time: 01:09:35; audio/wav)

Notes:

Oral history interview with William "Bill" Mares, author, journalist, and co-owner of the House of Fermentology blendery in Burlington, Vermont. Topics covered include Mares's childhood in Texas; his early experiences trying beers such as Lone Star and Pearl during high school; hearing stories about his father homebrewing beer during Prohibition; his studies of Middle Eastern history at Harvard College; learning to homebrew; and writing the book *Making Beer*, which chronicled the growth of the homebrewing and microbrewing movements in the United States. Mares also discusses visits to early microbrewers, such as Fritz Maytag and Jack McAuliffe; his involvement in the Vermont beer industry, which included helping to change the law to allow brewpubs in the state; his passion for beekeeping and its connection to his love for nature and history; and his decision to open a beer blendery, House of Fermentology, that specializes in unique sour beers. Mares also discusses evolving taste preferences in the beer industry; the role of homebrewing in a market flooded with diverse commercial options; and the impact of the internet on disseminating information about beer and brewing.

Item NMAH-AC1595-
BDA0050

[Marti, Jace, 2019-10-19](#)

431.8 Megabytes (Total Running Time: 00:42:47; audio/wav)

Notes:

Oral history interview with Jace Marti, assistant brewmaster at August Schell Brewing Company in New Ulm, Minnesota. Topics covered include Marti's childhood in Minnesota, growing up in a brewing family; his studies and early career in graphic design and marketing; studying brewing in Germany and Austria; the history of August Schell Brewing Co.; and the challenge of introducing innovation to an older, traditional brewery with unique equipment. Marti also discusses the growing interest in craft beer in Germany; Schell's commitment to tradition and localism; the importance of family and community in their operations; the evolving nature of consumer preferences, and the potential future directions of the craft beer industry.

Item NMAH-AC1595-
BDA0051

[Maytag, Frederick Louis "Fritz", III, 2017-03-28](#)

1,037.48 Megabytes (Total Running Time: 01:34:26; audio/wav)

Notes:

Oral history interview with Frederick Louis "Fritz" Maytag III, former owner of Anchor Brewing Company in San Francisco, California. Topics covered include Maytag's childhood in Newton, Iowa, home to his family's Maytag Washing Machine Company; his early interest in science and literature; the influences of growing up in a family of entrepreneurs and manufacturers; his education at Deerfield Academy and Stanford University; San Francisco's culture in the 1950s and 1960s; Maytag's decision to purchase Anchor Brewing

Co. in 1965; steps taken to teach himself to brew beer and revitalize the brewery; and the earliest years of the food, wine, and beer renaissance in northern California, in the 1960s and 1970s, as well as the beginning of the Silicon Valley computing industry.

Item NMAH-AC1595-
BDA0052

[McAuliffe, John "Jack", 2019-03-09](#)

748.34 Megabytes (Total Running Time: 01:14:08; audio/wav)

Notes:

Oral history interview with John "Jack" McAuliffe, co-founder of New Albion Brewing Company, operational in Sonoma, California, from 1976 to 1982. McAuliffe talks about his early childhood in Honduras and Colombia, where his father was stationed while working for the Federal Bureau of Investigation. In 1953, McAuliffe's family moved to rural Fairfax County, Virginia, in the expanding suburbs of Washington, DC. McAuliffe talks about childhood interests in building things and welding. Other topics include McAuliffe's service in Scotland for the U.S. Navy, where he worked as an engineer repairing submarine antennas; his introduction to homebrewing and pub culture in Scotland; his return to the U.S. in 1968, when he moved to San Francisco and continued homebrewing; and his idea to open a microbrewery in Sonoma. McAuliffe talks about the steps involved in opening the brewery, recognized as the first from-the-ground-up microbrewery; the nature of work there; his relationship with other figures in the early years of microbrewing, such as Fritz Maytag, Michael Lewis, and Ken Grossman; his decision to brew with Cascade hops; customer and media interest in New Albion's beer; and the ethos of 1970s northern California. McAuliffe also talks about his 2013 collaboration with Jim Koch of Boston Beer to brew New Albion Ale.

Item NMAH-AC1595-
BDA0053

[McCrae, L.A., 2020-09-10](#)

655.43 Megabytes (Total Running Time: 01:04:56; audio/wav)

Notes:

Oral history interview with L.A. McCrae, founder of Black Star Line Brewing Company, in Hendersonville, North Carolina. Topics covered include McCrae's early encounters with craft beer at DuClaw Brewing Company in Maryland; their study of liberation theology and urban ministries; and deciding to open a brewery dedicated to the "Sweet Beer Movement," producing beers with sweeter flavor profiles rooted in African and indigenous fermentation practices in a brewery dedicated to hosting customers and workers who were queer, trans, undocumented, and/or people of color. McCrae also talks about their struggles to secure financing to open Black Star Line Brewing Co. in 2017 Hendersonville; the ways they designed the taproom to make it a welcoming and safe space; their approach to recipe development; and the racism and violence leveled at their brewery and its employees, which culminated in the brewery's eviction and closure in 2018. Since the brewery's closure, McCrae pursued a doctorate of public health and studied to become a clinical alcohol and drug counselor.

Item NMAH-AC1595-
BDA0054

[McKay, Eric and Murtagh, Patrick, 2018-08-30](#)

655.57 Megabytes (Total Running Time: 01:04:57; audio/wav)

Notes: Oral history interview with Eric McKay and Patrick Murtagh, co-founders of Hardywood Park Craft Brewery in Richmond, Virginia. McKay, born in Connecticut, and Murtagh, born in New York City, share their childhood memories and family backgrounds. Both discuss their initial encounters with craft beer in college; the beginning of their homebrewing hobbies; Murtagh's study of brewing at Siebel Institute in Chicago and the Doemens Academy in Germany, influenced by his family's brewing history; Eric's early career in finance and then with Union Beer Distributors, where he witnessed the growing craft beer movement; and their decision to open a brewery together, Hardywood Park Craft Brewery, in 2011. McKay and Murtagh also discuss early financial challenges; the development of their flagship beer, Singel, a Belgian blonde ale, and other unique beers, including Gingerbread Stout, made with local ingredients; their perception of an industry shift toward lighter, more approachable beers; and the importance of social media in connecting with customers.

Item NMAH-AC1595-
BDA0055

[McNulty, Samuel "Sam", 2018-06-05](#)

487.03 Megabytes (Total Running Time: 0:44:20; audio/wav)

Notes: Oral history interview with Samuel "Sam" McNulty, chief beer taster of Market Garden Brewery in Cleveland, Ohio. McNulty speaks about growing up in Cleveland, Ohio, and attending Cleveland State University in the early 1990s, where he studied urban studies and managed a restaurant. Starting in the early 2000s, McNulty opened several businesses in the Ohio City neighborhood of Cleveland, including a Belgian beer bar, Market Garden Brewery, Bar Cento, and Nano Brew Cleveland. McNulty was inspired by the proliferation of microbreweries in Ohio, citing Great Lakes Brewing Company as especially influential. He discusses the range of beers brewed at his breweries and their use of a yeast propagator to maintain more than a dozen yeast strains. He also talks about his confidence in the private sector as an engine of development and growth in urban neighborhoods like Ohio City.

Item NMAH-AC1595-
BDA0056

[Odell, Corkie; Odell, Doug; and Odell, Wynne, 2017-05-04](#)

678.14 Megabytes (Total Running Time: 01:01:44; audio/wav)

Notes: Oral history interview with Doug, Corkie, and Wynne Odell of Odell Brewing Company in Fort Collins, Colorado. Topics covered include Wynne's childhood in Cleveland, Ohio, and Doug and Corkie's childhood in suburban Los Angeles, California; Doug's start in homebrewing in 1975; Doug and Wynne's participation in the early microbrewing scene in Seattle, Washington, in the early 1980s; Doug and Wynne's move to Fort Collins, Colorado, and decision to found Odell Brewing Co. in 1989; and the roles of Doug, Wynne, and Corkie at their new brewery. Other topics discussed include early recipes and customers' responses; collaboration with other early brewpubs and breweries in Fort Collins; early challenges; the nature of the Odell brand and the design of its logo; the work culture at Odell; the impact of expansion on a brewery; Odell's efforts related to philanthropy and

environmental sustainability; Colorado's prominence in craft beer; and their thoughts related to the future of craft beer.

Item NMAH-AC1595-
BDA0057

[Oliver, Garrett, 2022-08-17](#)

1,040.73 Megabytes (Total Running Time: 01:43:06; audio/wav)

Notes:

Oral history interview with Garrett Oliver, brewmaster of Brooklyn Brewery, in Brooklyn, New York. Topics covered include Oliver's childhood in Queens, New York; his early interest and skill in the sciences; studying film at Boston University; moving to London in 1983, where he discovered English beer and pub culture; moving back to the U.S. and beginning to homebrew; and his transition into brewing professionally, first at Manhattan Brewing Company and then at Brooklyn Brewery. Oliver also talks about his frequent European travel, which enabled him to develop broad expertise in a variety of beer styles and histories; his friendship with the beer writer Michael Jackson; evolutions in Brooklyn Brewery's beers and approach during his tenure there; his enthusiasm for cooking and pairing food with beer; writing about beer; his experiences as a Black man in the beer industry; and his founding of the Michael James Jackson Foundation for Brewing and Distilling, to award educational scholarships to people of color studying brewing and distilling.

Item NMAH-AC1595-
BDA0058

[Papazian, Charles "Charlie", 2017-05-01](#)

841.88 Megabytes (Total Running Time: 01:16:38; audio/wav)

Notes:

Oral history interview with Charles "Charlie" Papazian, founder of the American Homebrewers Association and the journal *Zymurgy*, and past president of the Brewers Association. Papazian talks about his academic interests while an undergraduate at the University of Virginia in the late 1960s and early 1970s; his initial encounter with homebrewed beer at UVA and the start of his own homebrewing hobby; moving to Boulder, Colorado in 1972; teaching homebrewing and procuring supplies; drafting and self-publishing his first homebrewing guide, *The Joy of Brewing*, in 1976; evolutions in his teaching and writing; founding the American Homebrewers Association, the Association of Brewers, and the Great American Beer Festival; the formation of the Brewers Association; Colorado beer culture and global beer culture; the role of craft beer in the American economy; and the definition of craft beer.

Item NMAH-AC1595-
BDA0059

[Piening, John, 2019-03-14](#)

504.68 Megabytes (Total Running Time: 00:50:00; audio/wav)

Notes:

Oral history interview with John Piening, Learning and Development Specialist at the Boston Beer Company in Cincinnati, Ohio. Topics covered include Piening's childhood in Cincinnati; his family's history in the brewing industry, including his grandfather's work at Buckeye Malting during Prohibition; his grandfather's ownership of Burger Brewing Company; and his own start in the brewing industry as a summer worker at Schoenling Brewery. Piening also discusses Boston Beer Co.'s acquisition of Hudepohl-Schoenling Brewery in 1997, bringing substantial growth and investment to the facility and to Cincinnati; the importance of Sam Adams Boston Lager; and

the history of Jim Koch's founding of Boston Beer Co., with the idea to use excess brewing capacity in the industry to start his own business. Piening also talks about the growth of the craft beer segment; consumers' desire for variety and experimentation; Cincinnati's strong German influence and history as a brewing center; and the future of beer.

Item NMAH-AC1595-
BDA0060

[Robbings, Adam, 2017-12-08](#)

359.67 Megabytes (Total Running Time: 00:32:44; audio/wav)

Notes: Oral history interview with Adam Robbings, co-founder and brewmaster of Reuben's Brews in Seattle, Washington. Topics covered include Robbings's childhood in the United Kingdom and the development of his palate, especially his sense of smell; his move to the U.S. in 2004 and growing interest and skill in homebrewing; his decision to open a brewery and the planning involved; his brewing philosophy; the beer culture of Seattle, Washington; and the place of American beer in global beer culture.

Item NMAH-AC1595-
BDA0061

[Rommel, Chris and Sullivan, Thomas "Tom", 2018-08-27](#)

540.2 Megabytes (Total Running Time: 00:53:31; audio/wav)

Notes: Oral history interview with Chris Rommel, brewery production manager, and Thomas "Tom" Sullivan, general manager, of Ardent Craft Ales in Richmond, Virginia. Topics covered include Rommel and Sullivan's initial interests in brewing; Rommel's study of brewing at the Siebel Institute and in Germany; Sullivan's idea to open a cooperative for homebrewers in Richmond in 2010; the process of writing a business plan for a professional brewery; and the steps involved in opening Ardent Craft Ales in 2014. Rommel and Sullivan also discuss the styles of beers brewed at Ardent; relationships between Richmond breweries; the history of the Scott's Addition neighborhood; and their thoughts about the future of craft brewing.

Item NMAH-AC1595-
BDA0062

[Short, David, 2019-07-22](#)

545.1 Megabytes (Total Running Time: 00:54:00; audio/wav)

Notes: Oral history interview with David Short, brewmaster and production manager at 49th State Brewing Company in Anchorage, Alaska. Topics covered include Short's childhood in Anchorage; his initial interest in beer, developed in college with the discovery of imported Belgian beers, such as Weihenstephaner; his early career at a science and engineering firm; and his transition to brewing, first at King Street Brewing and later at 49th State Brewing Co.. As brewmaster and production manager, Short oversees beer quality, direction, and production logistics. Short also talks about the brewery's core offerings, like Baked Blonde and Solstice IPA, as well as various lagers and Belgian-style ales; his use of local ingredients like Sitka Spruce tips and birch syrup; the history of brewing in Alaska; the role of taprooms in craft beer culture; and consumers' increasing interests in lighter, lower-alcohol beers.

Item NMAH-AC1595-
BDA0063

[Soles, Twila, 2017-05-03](#)

221.27 Megabytes (Total Running Time: 00:20:08; audio/wav)

Notes: Oral history interview with Twila Soles, founder and owner of Grouse Malt House in Wellington, Colorado. Topics covered include Soles's introduction to the need for artisan malting while studying brewing science at Colorado State University; studying malting and communicating with other maltsters to learn how to malt; the decision to open Grouse Malt House; the history of malting in relation to brewing; and the rise of artisan malting as part of consumers' interests in local foods and drinks. Soles also speaks to her decision to run a gluten-free malthouse, specializing in grains such as millet, buckwheat, quinoa, and maize; the process for malting these grains and the ways they change the brewing process and the flavor profiles of beers; and the growing acceptance of gluten-free beers.

Item NMAH-AC1595-
BDA0064

[Spaulding, Bailey and Wright, Steve, 2018-05-04](#)

494.18 Megabytes (Total Running Time: 00:44:59; audio/wav)

Notes: Oral history interview with Bailey Spaulding, founder and chief executive officer, and Steve Wright, chief operating officer, of Jackalope Brewing Company in Nashville, Tennessee. Topics covered include Spaulding's childhood in Vermont, including her recollections of the microbrewing scene there in the late 1990s and early 2000s; Wright's childhood in Massachusetts; and Spaulding's move to Nashville, Tennessee, to study environmental law at Vanderbilt Law School, where she first started homebrewing. Spaulding and Wright also discuss the early years of craft brewing in Nashville (late 2000s); Spaulding teaching Wright how to brew; and Spaulding's idea to start a brewery. When Spaulding opened Jackalope Brewing Co. in 2011, it was one of the first craft breweries founded by a woman and one of the earliest craft breweries in Nashville. Other topics covered include the unique legislative and regulatory environment in Tennessee that is challenging for small breweries; early days running the brewery; Jackalope's approach to recipe formulation and Spaulding's research of historical styles; the role for breweries and taprooms in communities; Jackalope's upcoming addition of a larger brewing facility; perceived preferences among beer consumers in the South; and Spaulding's experiences as a woman in the industry.

Item NMAH-AC1595-
BDA0065

[Stokes, Sterling, Jr., 2018-08-27](#)

512.18 Megabytes (Total Running Time: 00:50:45; audio/wav)

Notes: Oral history interview with Sterling Stokes, Jr., beer writer and "RVA Biermeister" in Richmond, Virginia. Topics covered include Stokes's childhood in Richmond and Charlotte, North Carolina; his study of chemistry and career as a chemist; the start of his homebrewing hobby; and his writing about the Richmond craft beer scene, first for the website GayRVA and later for his own blog, RVABiermeister.com. Stokes also talks about the interconnectedness of the homebrewing and craft beer communities in Richmond; the growth of Richmond's beer culture and the importance of the change in legislation (SB604) that allowed breweries to sell full pints in their taprooms; the current popularity of styles such as juicy, hazy IPAs; the importance of events like the Heart and Soul Festival for promoting diversity and inclusion

within the beer industry; and the anticipated future of craft beer in Richmond and nationally.

Item NMAH-AC1595-
BDA0066

[Stoudt, Carol, 2018-08-08](#)

479.19 Megabytes (Total Running Time: 00:47:28; audio/wav)

Notes:

Oral history interview with Carol Stoudt, who founded Stoudts Brewing Company in Adamstown, Pennsylvania, in 1987. Topics covered include Stoudt's initial encounters with German styles of beer during her travels; the processes involved in procuring the financing for her brewery, constructing the brewery and learning how to brew; working to distribute her beer in the region around Philadelphia; communicating with other figures active in the early years of American microbrewing, such as Charlie Papazian and John Hall; the relationship between food and beer; and Stoudt's experiences as a woman in the brewing industry. Stoudt is one of the first women brewmasters in the U.S. following Prohibition and an early leader in the Mid-Atlantic microbrewing scene.

Item NMAH-AC1595-
BDA0067

[Sultan, Nassim, 2019-07-30](#)

596.03 Megabytes (Total Running Time: 00:59:03; audio/wav)

Notes:

Oral history interview with Nassim Sultan, head brewer at Gordon Biersch Tysons in McLean, Virginia. Topics covered include Sultan's childhood in a diverse neighborhood of suburban Boston; his studies of government and public policy; and a memorable dark lager enjoyed during a trip to Peru that first drew his attention to beer and brewing. Sultan also discusses his interest in his brother's homebrewing hobby; Sultan's own start homebrewing and his outreach to professional brewers, arranging informal internships so he could learn more about brewing professionally; and landing professional brewing jobs at Lost Rhino and Gordon Biersch in Virginia. Sultan explains the history of Gordon Biersch, a brewery restaurant chain founded by Dan Gordon and Dean Biersch, known for its focus on traditional European beers. He talks about the benefits and challenges of brewing for a larger company; the need to educate customers who come for both food and beer; the nature of craft beer culture in the Washington, D.C. metropolitan area; diversity in the beer industry; his enthusiasm for historical beer projects, particularly a pale ale re-creation; and potential future trends in beer.

Item NMAH-AC1595-
BDA0068

[Volek, Dane, 2023-07-25](#)

300.88 Megabytes (Total Running Time: 00:29:49; audio/wav)

Notes:

Oral history interview with Dane Volek, head brewmaster of Anchor Brewing Company in San Francisco, California. Topics covered include Volek's childhood in Michigan and California; his early interest in chemistry; the start of his homebrewing hobby and experiences at his local San Francisco homebrew shop; beginning to work part-time at Anchor Brewing Co. in 2008; and beginning to work full-time in 2010. Volek also discusses his interactions with Fritz Maytag; his work as pilot brewer on the brewery's smaller, pilot system at Anchor Public Taps; his approach to recipe development; the beers he created at Anchor; the manual nature of brewing at Anchor; the

brewery's employee culture; and his favorite place in the brewery. Volek also talks about Anchor employees' reactions to the July 12, 2023 announcement that Sapporo USA would liquidate Anchor Brewing Co. on August 1, 2023.

Item NMAH-AC1595-
BDA0069

[West, Kevin, 2023-07-25](#)

160.72 Megabytes (Total Running Time: 00:15:55; audio/wav)

Notes:

Oral history interview with Kevin West, lead brewer at Anchor Brewing Company in San Francisco, California. Topics covered includes West's childhood in Ohio; his arrival at Anchor Brewing Co. in 1990; his varied jobs at Anchor Brewing Co.; Fritz Maytag's relationship to Anchor employees and communication of the company's history; West's favorite aspects of brewing and of the Anchor brewery; and Anchor's unique approach to brewing and care of its yeast strain. West also discusses Anchor employees' reactions to the July 12, 2023 announcement that Sapporo USA would liquidate Anchor Brewing Co. on August 1, 2023.

Item NMAH-AC1595-
BDA0070

[Zuckerman, David, 2017-05-01](#)

433.03 Megabytes (Total Running Time: 00:39:25; audio/wav)

Notes:

Oral history interview with David Zuckerman, brewmaster at Boulder Beer in Boulder, Colorado. Zuckerman talks about his childhood in California; his encounters with beer and pub culture while studying in England during college; working at BridgePort Brewing Company in Portland, Oregon, in the late 1980s; moving to Boulder, Colorado in 1990; recipe formulation at Boulder Beer; consumer tastes and their evolution over time; the state of craft beer in the U.S.; Colorado brewing culture; and the work culture at Boulder Beer.

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