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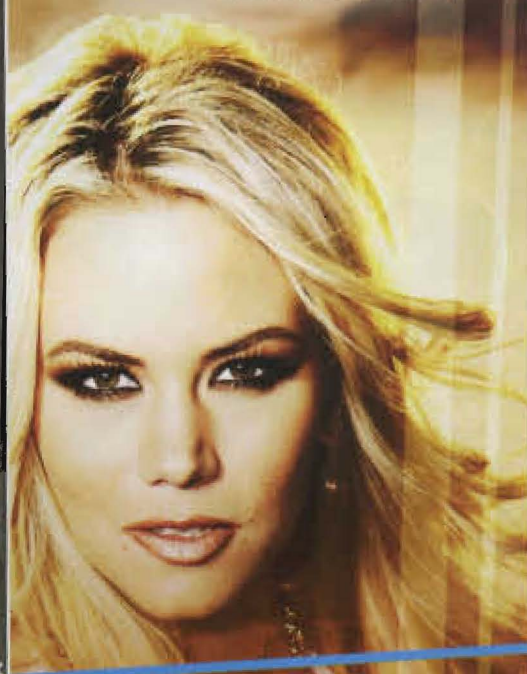


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CONTRIBUTORS

VAMITHO

This issue's contributing writers and photographers share their favorite holiday traditions.



REBECCA CARO

writer, "Moving Mountains," p. 48

"Because we're trying to raise our son, Esteban, to enjoy both his dad's Argentinean background and my American one, we try to take our favorite traditions from both cultures and combine them. Last year, we decorated our tree together; this year we're having *lechón*—roast suckling pig!"

Rebecca Caro is a Denver- and Mendoza, Argentina-based food and travel writer and author of the award-winning blog about Argentinean cuisine and culture. FromArgentinaWithLove.com.



GABRIELLA GONZALES

photographer, "Á La Beer," p. 62

"Food is the staple of any holiday or gathering with my family. Whether it's the turkey on Thanksgiving or my grandmother's homemade gnocchi at Christmastime, it always reminds me of home and gets me into the holiday spirit."

A recent graduate of the Antonelli Institute of Photography, Gabriella is a freelance photographer in greater Philadelphia.



JENNIFER GRANT

writer, "Southern Uprising," p. 16

"I throw an annual New Year's Eve dinner party featuring Vietnamese food, Asian beers including Tsingtao and local brews from Two Brothers brewery. Around midnight, we write what we most regret about the previous year and watch the paper burn in the fire before the new year comes."

Jennifer is a Chicago-area columnist and restaurant reviewer for the Sun-Times News Group.



THORIN MCGEE

writer, "Your Kids Will Be Superheroes," p. 30

"My favorite holiday tradition? Buying an expensive six-pack of imported beer for someone else that I couldn't justify buying for myself so I can drink it with them at Christmas."

Thorin, a Philadelphia-based writer, has been published in InQuest Gamer and Book Business magazines.

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Moving Mountains

A LIFE-CHANGING JOURNEY TO CZECHOSLOVAKIA IN THE EARLY '80S INSPIRED AN ARGENTINE ADVENTURIST TO BRING WORLD-CLASS BREW TO SOUTH AMERICA.

by Rebecca Caro





here's an amazing view of the Aconcagua on the flight from Santiago, Chile, to Mendoza,

Argentina. At more than 22,000 feet, it's the highest peak in the Americas. The mountain is part of the *cordillera*—literally, the “backbone” of the Andes range—that form a border running the length of the continent. On either side of this Chilean/Argentinean boundary, the valleys are carpeted with the vineyards the Mendoza region is known for. As our plane descends, I know we'll visit some of the renowned *bodegas* (wineries) and partake in drinking Argentina's signature grape, Malbec. But we're also on a quest to find the jewel in the crown of Argentina's micro-brewing movement, Cervezeria Jerome.

Just a short drive from Mendoza's city center is Ruta 7, the road leading through the Andes to Chile. Flanked on either side by miles of grapevines and peppered with the occasional *bodega*, the road winds up and the slope steepens. Vineyards give way to aquamarine lakes whose waters whisper of glacial melt, and the paved road becomes dirt. In the tiny town of Potrerillos, they say, there is a man who brews beer in his old summer cottage. In fact, the town is made up of weekend cottages, and the daisy-lined streets are so picturesque the whole adventure is starting to feel like a fairytale. Still, I'm wondering: How does a groundbreaking craft brewery like Jerome end up in the foothills of the Andes?

I'm soon to find out that Cervezeria Jerome got its start in a remarkable way. In the early 1980s, Jerome brewer/owner Eduardo Maccari befriended three Czechoslovakian scientists working in Argentina. Since they were also accomplished outdoorsmen and adventurers, the four decided to climb the Cerro el Plata, a 17,093-foot peak. On the ascent, the group encountered a snowstorm, and three climbers turned back. The fourth wanted to continue and went on alone. When he didn't return the next day, Maccari went out with a search party, and found him nearly frozen to death in his tent. To thank Maccari for the heroic rescue, the Czechoslovakian government—though closed and Communist at the time—gave the Argentine a lifetime invitation to enter the country.

This page: Jerome's warm atmosphere gets its charm from imported breweriana. Opposite: The snowy Andean roads that run to and from Mendoza.

EMILIANO ROBERTO

DRAFT

www.wineandbeer.com 03 111 8120

Maccari took the first of many trips to Czechoslovakia in 1983, finally staying for three years to learn the brewing process. In Czechoslovakia, Maccari was intrigued by beer culture, in which brew was consumed at varying times of day and at many locations. But he wasn't yet an aficionado, he confesses. "I didn't drink beer; I didn't like it! But what I discovered in Czechoslovakia was...different [from] what existed in Argentina. It was a distinct experience—the aroma, the color, the flavor, the quality—and I loved it!"

Maccari returned to his Potrerillos cottage and began experimenting. After literally thousands of trials, he solidified his recipes and brewing philosophy. "Beer is 'the first nourishment made by man's hands,' and I tried to maintain the most primitive methods so I can get closer to the flavor of beers of antiquity. They have a better flavor, better aroma, and obviously, maintain important brewing traditions." The ingredients he uses are as organic as possible, without genetic modification. The brewing water, for example, comes from a pure mountain stream near the brewery. Jerome's slogan reads, "They're not Belgian, Irish, or German—They're 100% Mendocino!"

The brewpub tells a slightly different story—one incorporating both Maccari's international travel and the worldly guests who have visited the brewery. The walls of the brewpub (really, the former cottage's main room) are studded with paraphernalia from the world over: a shelf of unusual beer bottles, logoed pub towels, cardboard beer coasters, international flags and team pennants hung alongside a floral, hand-painted wooden sign that reads *Se Feliz!* ("Be Happy!"), family photos and a framed newspaper article about Jerome, as well as ID tags from Slow Food Terra Madre conventions. The brewpub even has a handkerchief and military insignias from a U.S. Air Force pilot who

visited the brewery. "That was a big honor for us!" says Maccari. What appears hodgepodge is really a detailed personal history.

The brewpub's menu, too, has been designed to suit the international palate as much as to complement the beers; it incorporates strictly local ingredients. A sausage flight, made up of six or seven German-style sausages, cheese, sauerkraut and frites, is the perfect companion to Maccari's estery *Cerveza Rubia*, a blonde ale with apple skin notes. Maccari also presents a delectable selection of grilled meats with an herbed reduction, a Swiss-style cheese fondue and an assortment of sandwiches with Argentina's famed Italian-style meats.

Today, the brewery churns out 144,000 liters of beer annually, though it's still a small operation; Maccari's son, Eduardo Jr., now mans the tanks and the day-to-day operations—he literally sleeps at the brewery—and his daughters, Patricia and Veronica, participate, too. There are only four other employees: two brewpub servers and two janitors. But the beer has transcended its humble start, garnering international acclaim and gaining popularity among Argentina's A-listers, among them Vice President Julio Cobos, celeb-chef Francis Mallmann and Oscar-winning composer Guillermo Santaolalla.

Patricia Maccari says the family wants even more people to try Jerome's brew. Currently, it's available in 15 states, and plans are underway to expand distribution both here and in Europe (exports will arrive there in 2010). She also says the brewery will grow its line of beer, inventing new brews like a potential seasonal that's currently aging in oak. Despite the broad, new horizons, however, there are no plans to expand: This brewery on the mountain is staying right where it is for now as a family operation. ●

To learn more about *Cerveceria Jerome*, visit www.cerveceriajerome.com.



Eduardo Maccari puts an Andean twist on distinctly European styles with Patagonian ingredients and a dash of tangy terroir. Our three favorite brews:

ANDEAN RED ALE

Behind the initial sourness and fruity, vinous scent of this pungent Flanders red-style ale lies a grassy earthiness and a bold candy-apple kick. A medium body, tannic bitterness and mild finish make it an incredibly drinkable sour.

ANDEAN STOUT

Thin and ink-black, this roasty stout smells of coffee and nuts; plum, alcohol and roasted nuts dominate the flavor. The aftertaste is smoky and a tad oily, and bears the slight tang that seems to be Jerome's signature.

GOLDEN ARCHANGEL

Maccari calls this creation his finest, and we agree: The big, bubbly head atop this Belgian-style tripel oozes banana and apricot esters, while those same fruit notes blend with smooth alcohol in the taste. The 9% ABV lends significant warmth to the sweet finish.

The Food and Wine of Mendoza

Before Argentinean beer, there was Argentinean vino. Malbec is the staple varietal; try several at **Vines of Mendoza's tasting room** (www.vinesofmendoza.com). The company also hosts the Asado Experience, a day trip complete with barbecue and horseback rides. Or, grab a bottle to go and picnic at **Cacheuta** (www.termascacheuta.com), a water park-spa hybrid in the shadow of the Andes. The

Bodega Escorihuella makes a stunning setting for chef Francis Mallmann's Mendoza restaurant, **1884** (www.1884restaurante.com), which features his trademark Andean cuisine. Another local fixture, Mario Ferrari, has served traditional Argentinean cuisine and homemade pastas at local favorite **Don Mario** (www.donmario.com.ar) since the 1950s. His wine cellar stocks bottles

from 40 area vineyards. You won't find any tourists in Mendoza's oldest pizzeria, **Pizzeria Capri** (0261.423.0262). Opened in 1948, this hole-in-the-wall serves the best pies in town. Any meal is best capped off by a stop at any of the region's 20 **Ferruccio Soppelsa** shops (www.fsoppelsa.com.ar), where the famous ice cream chain serves gelato-style flavors from *duice de leche* to Malbec.