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# NOAH WEBSTER

*A perfect storm of Beer and History colliding*



# REAL ALE HARVEST FEST



# IX

## ENJOY CASK REAL ALE

NEW PARK • TWELVE PERCENT BEER PROJECT • WEHA • O.E.C • DEAD LANGUAGE • COUNTERWEIGHT  
NEW CAMBRIDGE PROJECT • ALVARIUM • KENT FALLS • WILLIMANTIC • HANGING HILLS  
ASPETUCK BREWLAB • BACK EAST • THOMAS HOOKER • BREWERY LEGITIMUS • OXBOW • NOD HILL  
NEW ENGLAND • EAST ROCK • OTHER HALF • PLUS MANY MORE BREWERIES TO BE ANNOUNCED!

> FOR A COMPLETE UPDATED LIST OF THIS YEAR'S BREWERY LINE-UP, BE SURE TO CHECK OUR WEBSITE.



# SEPTEMBER 7 LIVE MUSIC BY: Soul Tsunami

2-5PM

6-9PM

**REAL ALE** – This event features unique, cask-conditioned creations from regional breweries and incorporate ingredients typically found in the garden of Noah Webster's 18th-century homestead. The entries are always unique and delicious, and its beer you won't find ANYWHERE ELSE! Judges will choose the annual **CASK CHAMPION** at day's end, and all attendees can vote for the **TASTER'S CHOICE WINNER**. Ticket purchase includes unlimited samplings from over 20 breweries, and a collectible beer glass.

*Attendees must be 21 or over, valid ID required. Please drink responsibly.*

**TIX: NOAHWEBSTERHOUSE.ORG / REAL-ALE**  
ALL TICKET SALES WILL BENEFIT THE NOAH WEBSTER HOUSE & WEST HARTFORD HISTORICAL SOCIETY

This event is made possible thanks to our sponsors.

Event co-hosted and created by



### HOP TO IT!



### FOR TICKETS

\$40 Museum Members  
\$50 General Public

Discounted tickets for designated drivers available at \$15. Designated Driver 1/yr/50 drop-off point sponsored by Keating Agency Insurance. This event is rain or shine. All sales are final.

Scan below for saved info & tickets



Noah Webster House  
227 South Main Street  
West Hartford, CT 06107  
noahwebsterhouse.org

# NOAH WEBSTER HOUSE & WEST HARTFORD HISTORICAL SOCIETY



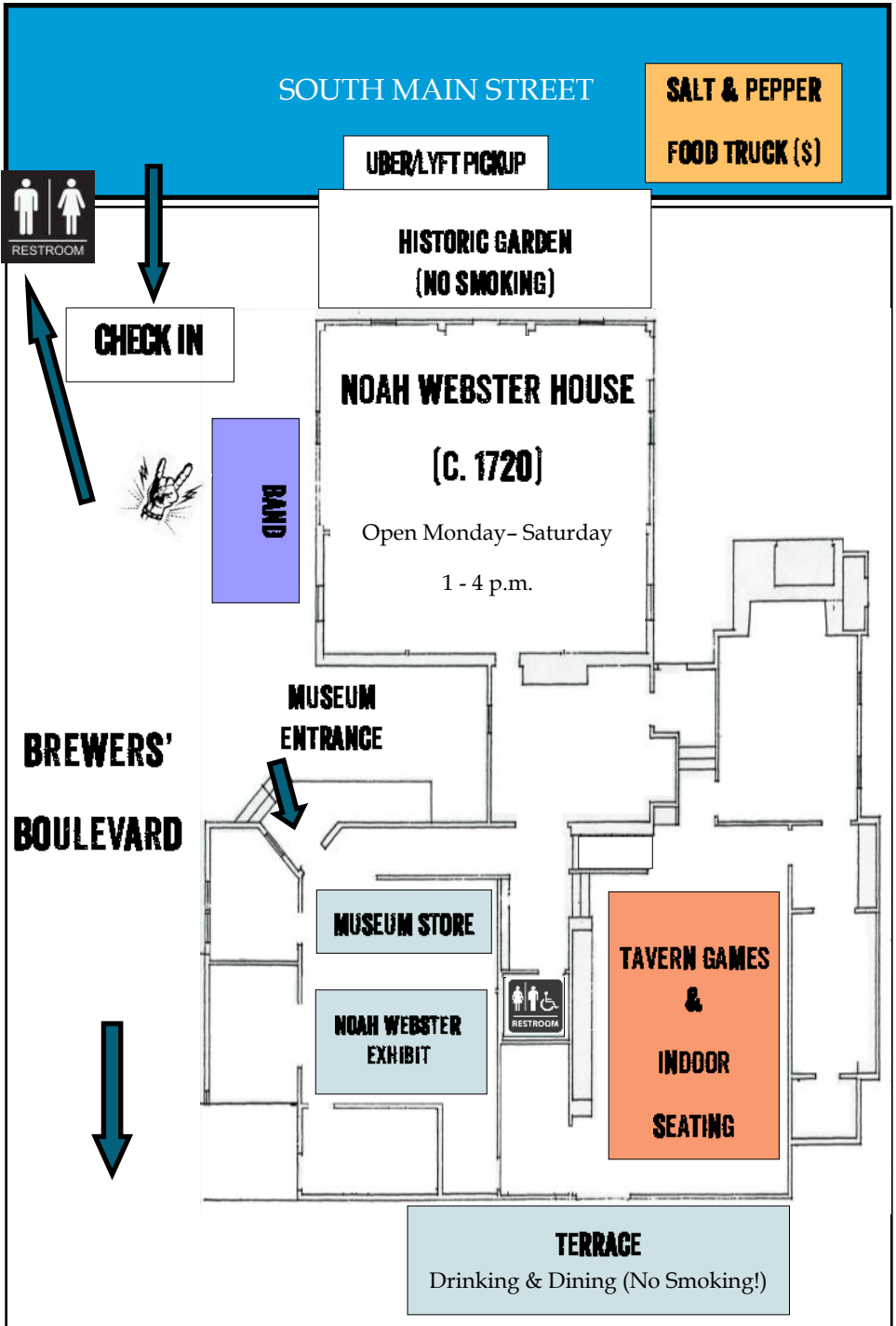
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# REAL ALE HARVEST FESTIVAL 2024



SOUTH MAIN STREET

SALT & PEPPER

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UBER/LYFT PICKUP



RESTROOM

CHECK IN



BAND

HISTORIC GARDEN  
(NO SMOKING)

NOAH WEBSTER HOUSE

(C. 1720)

Open Monday - Saturday

1 - 4 p.m.

MUSEUM  
ENTRANCE

BREWERS'  
BOULEVARD

MUSEUM STORE

NOAH WEBSTER  
EXHIBIT



RESTROOM

TAVERN GAMES  
&

INDOOR  
SEATING

TERRACE

Drinking & Dining (No Smoking!)

# REAL ALE HARVEST FEST STORY

Did Noah Webster drink real ale? It's likely. Beer was a staple drink in the 18th century and was something that could be served farm to glass. Hops was one of the



crops Founding Father and renowned lexicographer Noah Webster tended on his family's 200-acre farm in rural West Hartford, Connecticut. When the house became a museum in 1965, the historic garden was recreated, Noble hop plants and all.

The Noah Webster House partnered with Ian Halpern, Director of Operations for the West Hartford-based Harvest family of stores (Harvest Fine Wines & Spirits and Harvest Wine & Spirits Elmwood) – well regarded in the community for their excellent selection of craft beer. It was Halpern who came up with the concept of a real ale fest. Using a traditional technique that Webster's contemporaries might have employed, real ale is top-fermented and matured by secondary fermentation in the container from which it is served. Known for its flavor and texture, it's naturally carbonated and served at cellar temperatures. "This event is like a perfect storm of beer and history colliding," said Halpern of the fest.

Jeffrey Mainville, Executive Director of the Noah Webster House, is happy to continue the tradition of the Real Ale Festival for its ninth year.

Participating breweries must incorporate a flavoring that would have been found in Noah's colonial kitchen or pantry. Certified beer judges will name the best in show as the Cask Champion. YOU will nominate your favorite cask for the Tasters' Choice Awards. All proceeds from the event go toward helping the not-for-profit Noah Webster House & West Hartford Historical Society.

# THANK YOU TO OUR SPONSORS!



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# WHO WAS NOAH WEBSTER?



*Noah Webster.*

Noah Webster (1758-1843) was an American Founding Father who is best known for his magnum opus, *An American Dictionary of the English Language*. Before that, he wrote the *Blue-Backed Speller*, the No. 1 school book in America for almost 100 years and one that helped educate millions of Americans on how to be American.

The Noah Webster House & West Hartford Historical Society is a non-profit museum that preserves Noah Webster's National Historic Landmark birthplace and legacy as well as the history of his home town, West Hartford, CT.

WEST HARTFORD  
  
HAUNTINGS

October  
17-19 &  
24-26

Celebrating  
20  
YEARS

A person in a white, hooded costume with a dark necktie, holding a glowing lantern. The person is looking directly at the camera. The background is a dark, cloudy sky with a bright light source, possibly the moon or a star, creating a dramatic, spooky atmosphere.

**CLICK  
FOR TICKETS!**

# THANK YOU TO OUR SPONSORS!

## WEST HARTFORD

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[www.westhartfordpodiatry.net](http://www.westhartfordpodiatry.net)

### KEEP THE ALE FEST FUN GOING ALL YEAR LONG

beer  
[bir] noun

An alcoholic beverage made from yeast-fermented malt flavored with hops. Also known as the cause of and solution to all of life's problems. A source of bad decisions and good stories. Doesn't have many vitamins, which is why one must drink lots of it.



## WEST HARTFORD



The  
West Hartford  
gift shop



227 South Main St

[westhartfordgiftshop.com](http://westhartfordgiftshop.com)

# **THANK YOU FOR ATTENDING!**

You can support the local craft beer scene by visiting brewery tap rooms and by purchasing their products.

All participants in the Noah Webster Real Ale Harvest Fest donated their time, talent, and resources! Thank you competitors. Your generosity makes this event possible!

**ALVARIUM BEER COMPANY  
ASPETUCK BREW LAB  
BACK EAST BREWING COMPANY  
BREWERY LEGITIMUS  
COUNTER WEIGHT BREWING  
DEAD LANGUAGE BREWING  
EAST ROCK BREWING  
HANGING HILLS BREWING CO.  
KENT FALLS BREWING CO.  
MOUNT HOLLY BEER  
THE NEW CAMBRIDGE PROJECT  
NEW ENGLAND BREWING CO.  
NEW PARK BREWING  
NOD HILL BREWERY  
O.E.C. BREWING CO.  
OTHER HALF BREWING  
OXBOW BREWING  
THOMAS HOOKER BREWING CO.  
TWELVE PERCENT BEER PROJECT  
WEHA BREWING & ROASTING CO.  
WILLIMANTIC BREWING CO.**



# ALVARIUM BEER CO.

365 John Downey Dr.  
New Britain, CT 06051  
860-357-2039

[alvariumbeer.com](http://alvariumbeer.com)

**Snapshot:** Alvarium Beer Company is New Britain's first Microbrewery and taproom. Tucked in the industrial center of New Britain, Conn., Alvarium was founded on the principle of revitalizing a historical city by creating an inclusive, ultra-communal taproom where the vibe is "come as you are" and everyone can unite under the flag of "righteous craft beer".



# ASPETUCK BREW LAB

3389 Fairfield Ave.  
Bridgeport, CT 06605  
203-540-5555

[aspetuckbrewlab.com](http://aspetuckbrewlab.com)

**Snapshot:** To Aspetuck, good beer is elementary. They take a scientific approach to the brewing process, respecting heritage and classic styles, while pushing the boundaries by embracing a healthy appetite for experimentation. Above all, they believe in fresh, local and flavorful beer of the very best quality. They are having fun brewing up the future in Black Rock as the first brewery in Bridgeport since 1940!



# BACK EAST BREWING

1296 Blue Hills Ave.  
Bloomfield, CT 06002  
860-242-1793

[backeastbrewing.com](http://backeastbrewing.com)

**Snapshot:** Back East Brewing Company is a Craft brewery and tap room located in Bloomfield, CT. Founded by Tony Karlowicz and Edward Fabrycki, Jr., two cousins with a passion for great-tasting, high-quality beer, Back East opened their doors in 2012 and is now distributed throughout Connecticut and Western Massachusetts on draft and in cans.



# BREWERY LEGITIMUS

283 Main St.  
New Hartford, CT 06057  
860-238-7870

[brewerylegitimus.com](http://brewerylegitimus.com)

**Snapshot:** Brewery Legitimus features a taproom, outdoor beer garden, large private event space, beer to-go and a rotating schedule of food trucks most weekends. They are committed to brewing craft beer of the highest quality and providing a warm, space for beer enthusiasts to gather. Their beers are lovingly crafted and cared for to ensure the best quality and flavor. They are constantly testing new recipes to keep all palates wanting more. They are proud to be independent, local, and family owned.



# COUNTER WEIGHT BREWING CO.

23 Raccio Park Rd.  
Hamden, CT 06514  
203-821-7333

[counterweightbrewing.com](http://counterweightbrewing.com)

**Snapshot:** Their goal is to continuously honor long-held brewing traditions while exploring new and innovative methods to highlight each ingredient and delight palates with every sip. From beautiful, rustic Belgian ales and refined, sturdy German lagers to bright, hop-forward American IPA's, they will venture on an exciting odyssey of brewing.



# DEAD LANGUAGE BEER PROJECT

1429 Park St #115  
Hartford, CT 06106

[www.deadlanguage.beer](http://www.deadlanguage.beer)



**Snapshot:** Dead Language is a local brewery and taproom in Hartford, CT whose goal is to craft exceptional lagers and bold American IPAs and serve as a gathering place for the vibrant Parkville neighborhood.

# EAST ROCK BREWING

285 Nicoll Street  
New Haven, CT 06511  
475-234-6176

[eastrockbeer.com](http://eastrockbeer.com)

**Snapshot:** East Rock Brewing Company is named after the iconic ridge and city park that overlook the East Rock area of New Haven. Their brewery is in the heart of the neighborhood, a stone's throw across the Mill River from the former Rock Brewery, one of New Haven's historically celebrated German breweries.



# HANGING HILLS BREWING CO.

150 Ledyard St.  
Hartford, CT 06114  
860-263-7033

[hanginghillsbrewery.com](http://hanginghillsbrewery.com)

**Snapshot:** Hanging Hills opened in 2016 in Hartford's South End but failed to gain a financial foothold in an increasingly competitive market, thereby closing in 2020. Today, they are alive and well due to public demand and support. The facility and tasting room are closed but the entire family of flagship and inspired one off beers are all brewed at East Rock Brewing's award winning facilities.



# KENT FALLS BREWING CO.

3 Camps Rd.  
Kent, CT 06757  
860-398-9645

[kentfallsbrewing.com](http://kentfallsbrewing.com)

**Snapshot:** As a farm brewery, their aim is to produce beer reflective of the land around them, the people that occupy it and the culture they wish to promote. The brewery sits on, and is a part of Camps Road Farm; a 50 acre diversified farm in Kent, CT.



# MOUNT HOLLY BEER

## MOUNT HOLLY BEER

[mounthollybeer.com](http://mounthollybeer.com)

**Snapshot:** Mount Holly is based in the rolling Green Mountains at 1,800 feet elevation, just behind Okemo Mountain. They brew beer for life up there, using simple hand-selected ingredients & time tested techniques.

# THE NEW CAMBRIDGE PROJECT

139 Center St  
Bristol, Connecticut  
06010

[thenewcambridgeproject.com](http://thenewcambridgeproject.com)



**Snapshot:** NCB is an ambitious group whose goal is to reignite Bristol's historical legacy while embracing the spirit of innovation in the craft brewing industry. This project is a celebration of Bristol's rich history and a platform for fostering the next generation of local brewers in the area. They hope to bring together the community and inspire others to enjoy the experience they are creating.

# NEW ENGLAND BREWING CO.

175 Amity Rd.  
Woodbridge, CT 06525  
203-387-2222

[newenglandbrewing.com](http://newenglandbrewing.com)

**Snapshot:** NEBCo started brewing beer with one guiding force; passion. That initial, passionate drive is still deeply rooted in them today and it will stick around as they continue to brew beer. They strive for the highest quality beer experience by following some basic, simple, core values.



# NEW PARK BREWING

485 New Park Ave.  
West Hartford, CT 06110  
860-232-2033

[newparkbrewing.com](http://newparkbrewing.com)

**Snapshot:** New Park Brewing is a small batch craft brewery located in West Hartford, CT. Set in a former ball bearing factory, New Park Brewing's setting has an industrial vibe that's the perfect accompaniment for the beer.



# NOD HILL BREWERY

137 Ethan Allen Hwy.  
Ridgefield, CT 06877  
203-617-1191

[nodhillbrewery.com](http://nodhillbrewery.com)

**Snapshot:** Since opening in 2017, they have strived to implement sustainable practices & support a variety of environmental causes. They're happy to say they're the first (and currently only) brewery in the state to be entirely solar powered. Their mission is to continue to grow our brewery mindfully, respectfully, & sustainably. They've brewed well over 100 since opening, however there is a roster of 30-40 rotating beers that they brew regularly.



# OEC BREWING CO.

7 Fox Hollow Rd.  
Oxford, CT 06478  
203-295-2831

[oecbrewing.com](http://oecbrewing.com)

**Snapshot:** Ordinem Ecentrici Coctores = Order of the Eccentric Boilers. Opened in June 2014, OEC wanted to create an unusual brewery. They take influence from the great lost brewing traditions of the areas going from Northern Germany across to Belgium combining them with modern brewing techniques.





# OTHER HALF BREWING



[otherhalfbrewing.com](http://otherhalfbrewing.com)

**Snapshot:** Since opening our first taproom in 2014, they've been dedicated to building the evolution of the local brewery, and have since grown to add spaces in New York City, Washington DC, Philadelphia, the Finger Lakes, and Buffalo. They invest in each of their local communities with limited-edition beer, merchandise, and experiences. They create spaces for real-world relationships to grow, and always leave room for innovation to take them in new directions.

# OXBOW BREWING



274 Jones Woods Rd.  
New Castle, ME. 04553  
207-315-5962

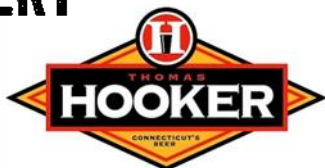
[oxbowbeer.com](http://oxbowbeer.com)

**Snapshot:** Oxbow is a small farmhouse brewery located in rural Newcastle, Maine. The brewery is nestled in an enchanted forest amongst rolling farmlands and winding tidal rivers, of which the ebb and flow provide a constant reminder that the coast is near.

# THOMAS HOOKER BREWERY

16 Tobey Rd.  
Bloomfield, CT 06002  
860-242-3111

[hookerbeer.com](http://hookerbeer.com)



**Snapshot:** Proudly named after the founder of Connecticut, Thomas Hooker Brewing Company is one of the originals on the CT brewing scene. Consistent growth throughout the years and diversification back into the hospitality sector now finds the company with 3 locations in the greater Hartford area, with the main production facility located in Bloomfield, CT.

# TWELVE PERCENT BEER PROJECT

341 State St.  
North Haven, CT  
(203) 745-3983

[twelvepercentbeerproject.square.site](http://twelvepercentbeerproject.square.site)

**Snapshot:** The State Street brewery originally began as 12 Percent Imports over a decade ago, with founder Brian Ewing working with small brewers from across the globe, selling their product out of his car. "At its core we find, what we think, are the best small brewers out there," said Ewing. "Then what we do at the brewery is help market them, scale them up and expose them to a wider audience."



# WEHA BREWING & ROASTING CO.

WeHa Brewing & Roasting Co.  
141 Shield Street,  
West Hartford, CT

[wehabrewing.com](http://wehabrewing.com)

**Snapshot:** WeHa Brewing & Roasting Company is a small-batch coffee roaster and craft brewery that produces fresh, artisanal quality beer and coffee. Their products are available through both our physical location in West Hartford, CT and online. They welcome you to visit them at their cafe and taproom in the Elmwood neighborhood of West Hartford.



# WILLIMANTIC BREWING CO.

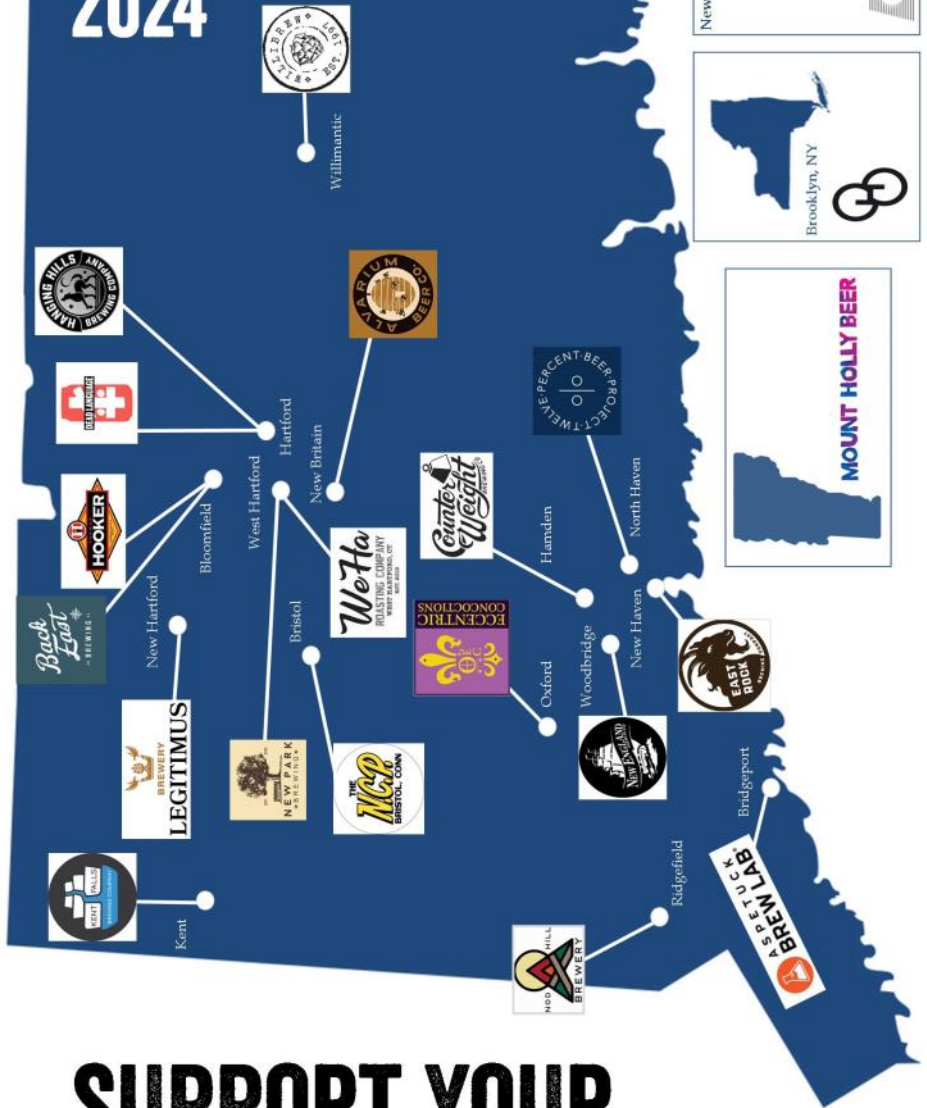
967 Main St.  
Willimantic, CT 06226  
860-423-6777

[willimanticbrewingcompany.com](http://willimanticbrewingcompany.com)

**Snapshot:** Willimantic Brewing Co./Main Street Café is a living landmark restaurant & pub brewery located in Willimantic, in the heart of rural northeastern Connecticut. Their 7 barrel brewery produces their freshly made handcrafted beers, brewed and served in a 1909 U.S. Post Office building. Doesn't get more unique than that!



# REAL ALE FEST 2024



# SUPPORT YOUR LOCAL BREWERIES

# NOAH WEBSTER REAL ALE HARVEST FEST

## CASK CHALLENGE INGREDIENT LIST

Cask challenge entries must contain an ingredient from this list of garden and pantry items commonly used in colonial homes.



### *Herbs*

Basil, Borage, Campanula, Chives, Dill, Hops, Lavender, Lemon Verbena, Marjoram, Mint, Parsley, Rosemary, Sage, Tarragon, & Thyme

### *Medicinal Herbs*

Comfrey, Echinacea, Feverfew, Horehound, Hyssop, Lemon Balm, Lovage, & Yarrow

### *Fruits*

Apples, Blackberries, Blueberries, Cherries, Chokeberries, Cranberries, Currants, Gooseberries, Grapes, Huckleberries, Lemon (imported), Paw Paw, Peaches, Persimmon, Plums, Prunes, Quince, Raisins, Raspberries, Rhubarb, Strawberries, & Whortleberries

### *Vegetables*

Asparagus, Beets, Cabbage, Carrots, Celery, Corn, Cucumber, Dandelion, Dogwood Shrub, Greens, Garlic, Green Peas, Green Beans, Horseradish, Jerusalem Artichokes, Lettuce, Onions, Parsnips, Peas, Peppers, Potatoes, Pumpkin, Radishes, Ramp, Spinach, Squash, Watercress, & Zucchini

### *Dairy*

Butter, Buttermilk, Cream, Milk, & Eggs

### *Sweeteners*

Brown Sugar, Honey, Maple Syrup, & Molasses

### *Spices*

Allspice, Cinnamon, Cloves, Dry Mustard, Ginger, Mace, Mustard Seed, Nutmeg, & Peppercorns

### *Sundries*

Barley, Chocolate, Cider, Cider Vinegar, Coffee, Corn Meal, Dried Beans, Hazelnut, Oatmeal, Pearl-lash (baking soda), Rice, Rose Water, Rye Flour, Split Peas, Tapioca, Tea, Walnuts, Wheat Flour, & White Flour

### *Wood Flavorings*

Birch, Hickory, Maple & Oak

# THE JUDGING

Since its inception, the Noah Webster Real Ale Harvest Fest has encouraged brewers to produce inventive and unique offerings. The Judges will determine who will take the top prize—Cask Champion—and YOU will vote for the winner of the Tasters' Choice award. **Indicate your 1st, 2nd, and 3rd pick for Tasters' Choice Award on your ballot and turn it in at the judging table!**

A panel of judges will determine which brewery will be named Cask Champion and you (!) will vote for the Taster's Choice Winner. Votes will be counted by the official accounting team from Clark Hirth CPAs using their weighting system designed just for the event.

## IAN HALPERN

A 20-year veteran of the food and beverage field, Halpern has worked with star chefs and premier management teams at some of the most popular and acclaimed restaurants on the east coast. In 2008, he returned to Hartford after working in Philadelphia and New York City to help open Harvest Wine & Spirits, consistently rated as one of the best beer and wine shops in Connecticut. Halpern has used Harvest and his connections to become a bigger part of the community, including work with Beth El Temple, Congregation Beth Israel, The Chabad House and Young Israel of West Hartford, St. James Episcopal Church, Smith School, Morley School, Hall and Conard High Schools, CTAids Coalition, Connetic Dance Company for advancement of Ballet Arts & Victims of Hurricane Sandy, National Public Radio and CPTV. The Noah Webster House is pleased to work with Ian and Harvest Fine Wine & Spirits again this year and look forward to finding out who he and his curated panel of judges deem Cask Champion!



*Ian Halpern, left, staffing the legendary Harvest Funky & Sours table at the Fest.*



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