



At the Holiday Party in December, one of the gifts that was part of the Opportunity Drawing was a new beer-brewing kit from [Home Brews & Gardens](#) (our newest member business). Some friends of ours won the kit but were already amateur brewmasters so they went in and got an exchange for some beer-making products. This is a brief tale of our adventures in North Park beer-making.

You may have read this [article](#) recently about the expansion of great beer in North Park. We can quibble about the impact of that publicity, and many who live here probably agree that some of our visitors need to be more respectful of our neighborhoods when enjoying all that beer, but this isn't a social commentary, its a fun post about beer.

My friends--we'll call them "Theo" and "Lana"--won some cool stuff from the place I mentioned and had my wife and I over for beer making. If you've never done this before, it's really worth the experience. I should say that watching it was worth the experience. I'd like to brew some beer, but it seemed really time consuming. Fortunately we were also hanging out and had picked up some pizza from the new [Pizzeria Luigi's](#) that opened up on El Cajon next door to [Eclipse Chocolat](#) (west of Texas).

Here are some photos of the ingredients (l to r: malt extract, hops and malt, yeast)





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