



NEWS RELEASE

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3rd ANNUAL BLACKSBURG BREW DO HOMEBREW COMPETITION DRAWS 80 ENTRIES

Blacksburg, Virginia, September 29, 2011 – The third annual Blacksburg Brew Do Homebrew Competition drew 80 entries in four categories. The competition, sponsored by Bull & Bones Brewhaus & Grill, is one of a kind in the New River Valley and was organized in conjunction with Blacksburg Brew Do, a craft beer festival that took place on September 24 at the First & Main Shopping District.

Entries were accepted in the categories of Light, Amber, Dark, and Specialty. Homebrewers were allowed to submit up to three entries and each was judged by a panel of craft brew experts: Sean O’Keefe, Brewing Science and Technology Professor at Virginia Tech; Carly Roberts, Vintage Cellar; Mike Pensinger, Brewmaster at The River Company; John Boyer, World Regions Geography Professor at Virginia Tech and also known as “The Plaid Avenger”; Katie Pritchard, Virginia Tech; Daniel Flad, Valley Distributing; Thom Navario, Assistant Manager at The Cellar; Brad Strong, Beverage Manager at Preston’s Restaurant at The Inn at Virginia Tech and Skelton Conference Center; and Jim Strickland, Brewmaster at Bull & Bones Brewhaus.

Winners in each category are as follows:

Specialty: (Please note there is a tie for 1st place)

- 1st- “Juan’s Brother” by Gregory Copen (Stout-coffee)
- 1st- “98.6” by Jose Piriz (Barleywine)
- 3rd- “It’s the Pits” by Michael Vanidestine (Ale)

Dark: (Please note there is a tie for 2nd place)

- 1st- “Operation Barbarosa” by John Baute (Russian Imperial)
- 2nd- “Noonan’s Black Gold” by David Hrdlicka (India Black Ale)
- 2nd- “Anna Keelies” by Ben Mayo (Irish Stout)

Amber:

- 1st- “Yukon Cornelius” by Kevin Campbell (Rye Barleywine)
- 2nd- “Dad’s American Brown” by William Landry (American Brown Ale)
- 3rd- “American Gnarlywine” by Bryan Summerson (American Barleywine)

Light:

- 1st- "Dan's eAle" by Daniel Tatarka (English Ale)
- 2nd- "Abby's Belgian Blond" by William Landry (Belgian Blond)
- 3rd- "IP Darker" by Toeya Piriz (Light American Lager)

The first place winners in each category had their entries judged a final time during the Brew Do festival to determine "Best of Show." "Best of Show" was awarded to Kevin Campbell for his "Yukon Cornelius". Kevin won the rights to brew and serve his winning entry at Bull & Bones Brewhaus & Grill.

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The Blacksburg Partnership is a non-profit, independent economic development organization formed by the town, business and university communities. The purpose of the organization is to bolster the vitality of Blacksburg through projects that attract visitors and retail prospects. Partnership projects include development of property, the revitalization of retail districts, special events, and community arts endeavors such as [Gobble de Art](#) and the Blacksburg Partnership Collaborative for the Arts. For more information about the Partnership visit www.stepintoblacksburg.org.

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