

Tips From The Beer Guru

Founder and executive director Don Russell shares his insights on how to soak up every last drop of Philly Beer Week.

—Amy Carniol

What are the “can’t miss” events of PBW?

At the Hammer of Glory Relay, Mayor Nutter taps the first keg of the week. Another event I can’t wait to go to is “Who the Hell Let Tom in the Brewery.” Tom Peters owns Monk’s Café and will be serving one-of-a-kind beers he has brewed.

What local beer is a must-try?

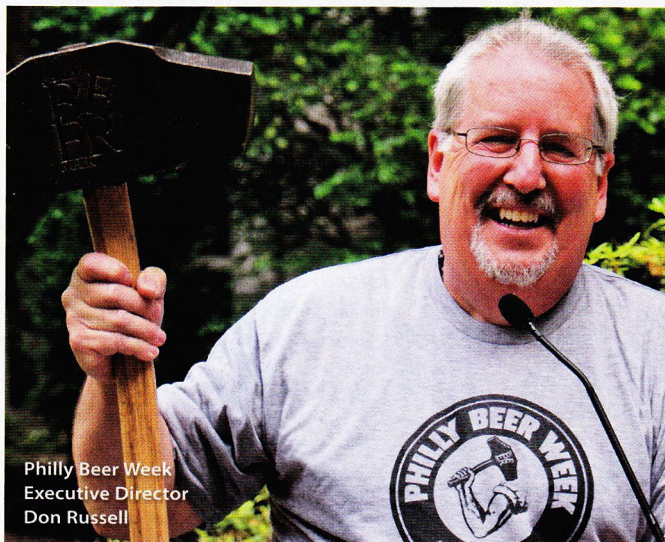
I would always suggest Brotherly Suds 4, which is the official locally brewed collaboration beer, and Stoudt’s Big Brother Imperial Pils.

Can non-drinkers partake in the fun?

The “With Love Beer Garden” at the Four Seasons courtyard is family-friendly. People can enjoy the great music and food that come along with beer.

What’s the best way to navigate PBW?

Download the free smartphone app as your PBW guide.



Philly Beer Week
Executive Director
Don Russell



Old Eagle Tavern

Succulent Suds

Philly’s stellar beer and food scenes unite when some of the city’s most creative chefs infuse brews into their dishes. By brining hot wings in pilsner, the folks at **Memphis Taproom** (2331 E. Cumberland St., 215.425.4460) ensure that their chicken is juicy—and maybe a bit boozy. The Drunken Hummus at **Good Dog** (224 S. 15th St., 215.985.9600) puts a fun twist on a classic recipe by adding Allagash White for acidity and spice. Opt for the Milk Stout French Toast to get your alcohol fix at brunch at **Old Eagle Tavern** (177 Markle St., 215.483.5535). The dark ale adds subtle flavor to this sweet treat.—AC