



European-style beers and a charcuterie plate, RIGHT, at St. Louis's Perennial Artisan Ales.



St. Louis's Craft Beer Boom

St. Louis is home to the world's largest brewer, Anheuser-Busch—and a growing indie beer scene. *By Katie O'Connor*

» Since 2008, a half-dozen new breweries have sprouted up in the St. Louis area, including one launched by former workers at beer titan Anheuser-Busch. Now there are about 15 microbreweries

operating in and right outside the beer-loving city, the most since Prohibition. Here are five of the best new places, where you can sample the different styles and have a snack, or even a brewpub meal.

FIVE GREAT PLACES FOR A PINT

1 Perennial Artisan Ales

A brand-new brewery in a former Coca-Cola plant, Perennial specializes in Old World styles like barrel-aged and wild-yeast-fermented. The signature: a hoppy Belgian Hommel Bier. perennialbeer.com.

2 Urban Chestnut Brewing Company

At this nine-month-old spot, German-born, former Anheuser-Busch brewer Florian Kuplent makes refined beers like an unfiltered lager and the Winged Nut, a chestnut-spiked ale. urbanchestnut.com.

3 Six Row Brewing Company

Not quite two years old, Six Row has impressed local beer geeks with brews like Whale, a cross between a wheat beer and a pale ale made with 10 malts, and a citrusy double IPA. sixrowbrewco.com.

4 Ferguson Brewing Company

This suburban operation in Ferguson offers a dozen or so brews, like Pecan Brown Ale, an English-style brown beer that gets its nutty flavor from pecans added to the mash. fergusonbrewing.com.

5 Buffalo Brewing Co.

Among the brewery's rotating selections are a hearty Rye IPA, Buffalo Drool (a brown ale), and chile beer, a pale ale with mellow heat. Try it with the pub's pale ale-steamed mussels and clams. buffalo brewingstl.com.



» COCKTAILS 101

Whistler, Chicago On Sunday afternoons at his Logan Square bar, mixologist Paul McGee (left) teaches students the cocktail basics—syrups, garnishes, tools. He also serves them three great drinks and sends them off with a copy of his recipe book.

Cocktail classes, \$95; 773-227-3530 or whistlerchicago.com.

PHOTOGRAPHS: GREG RANNELLS (BEERS, CHARCUTERIE), ROGER KAMHOLZ (MCGEE)