

Egypt: Archaeologists Unearth Ancient Beer Factory in Abydos

An Egyptian antiquities official says archaeologists have unearthed what could be the world's oldest known beer factory at one of the most prominent archaeological sites of ancient Egypt.

By [Associated Press](#), Wire Service Content Feb. 14, 2021, BY SAMY MAGDY, Associated Press



This photo provided by the Egyptian Antiquities Ministry on Saturday, Feb. 13, 2021 show a pottery basin, which archaeologists say had been used to heat up a mixture of grains and water to produce beer, in Abydos, some 450 km (280 miles) south of Cairo, Egypt. The basins were part of what could be the oldest known beer factory unearthed in Abydos, an ancient burial ground dating back to the region of King Narmer, the last king of the Predynastic Period (6000 - 3150 B.C.), according to Mostafa Waziri, secretary general of the Supreme Council of Antiquities. (Egyptian Antiquities Ministry via AP)

CAIRO (AP) — American and Egyptian archaeologists have unearthed what could be the oldest known beer factory at one of the most prominent archaeological sites of ancient Egypt, a top antiquities official said Saturday. Mostafa Waziri, secretary general of the Supreme Council of Antiquities, said the factory was found in Abydos, an ancient burial ground located in the desert west of the Nile River, over 450 kilometers (280 miles) south of Cairo.

He said the factory apparently dates back to the region of King Narmer, who is widely known for his unification of ancient Egypt at the beginning of the First Dynastic Period (3150 B.C.- 2613 B.C.).

Archaeologists found eight huge units — each is 20 meters (about 65 feet) long and 2.5 meters (about 8 feet) wide. Each unit includes some 40 pottery basins in two rows, which had been used to heat up a mixture of grains and water to produce beer, Waziri said.

The joint mission is co-chaired by Dr. Matthew Adams of the Institute of Fine Arts, New York University, and Deborah Vischak, assistant professor of ancient Egyptian art history and archaeology at Princeton University.

Adams said the factory was apparently built in this area to provide royal rituals with beer, given that archaeologists found evidence showing the use of beer in sacrificial rites of ancient Egyptians.

British archaeologists were the first to mention the existence of that factory early 1900s, but they could not determine its location, the antiquities ministry said.

With its vast cemeteries and temples from the earliest times of ancient Egypt, Abydos was known for monuments honoring Osiris, ancient Egypt's god of underworld and the deity responsible for judging souls in the afterlife.

The necropolis had been used in every period of early Egyptian history, from the prehistoric age to Roman times.

Egypt has announced dozens of ancient discoveries in the past couple of years, in the hope of attracting more tourists.

The tourism industry has been reeling from the political turmoil following the 2011 popular uprising that toppled longtime autocrat Hosni Mubarak. The sector was also dealt a further blow last year by the coronavirus pandemic.

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West Side Brewing Hosting Homebrew Competition

February 16, 2021-The Gnarly Gnome

Homebrewing is the catalyst, the lifeblood and in a lot of cases the incubator for craft brewing. It is important. If you are a local homebrewer and have any desire to move into the brewing industry, you are going to want to get your beer out there, your name out there and start rubbing elbows with folks who can help you on that journey. West Side Brewing has brought back what is a great chance for you to do just that this spring... so listen up!

The West Side Homebrew Competition

This is a really fun competition – it does not center around categories and has a very simple theme to it. Brew the best that you have in your wheelhouse. West Side is going to accept all submissions up until national homebrew day on May 7th (by 7pm) and winners will be announced on Saturday, May 27th at 6pm.

If you are chosen as a winner... here is what that means:

- **First Place** – Your recipe will be brewed by West Side, with you naming the beer and a \$100 West Side gift card.
- **Second Place** – You get the chance to shadow West Side's head brewer, lunch, and a \$50 gift card.
- **Third Place** – \$20 gift card.

The brewery is offering wort pickup on March 27th from noon-4pm – so... should you choose, you can fire up your kettles in their parking lot and brew on-site.

College Hill's Brink Brewing Co. to Celebrate Fourth Anniversary with Heated Patio Party

The award-winning brewery will roll out barrel-aged brews and special variant releases throughout the weekend.

CITY BEAT BY: HANNAH GWYNNE FEB 16, 2021 12 PM



Brink Brewing Co. PHOTO: HAILEY BOLLINGER

The cold weather won't stop College Hill's Brink Brewing Co. from celebrating its fourth anniversary this weekend. *Brink Brewing Co., 5905 Hamilton Ave., College Hill.*

Although the brewery's grand opening saw 70-degree weather back in 2017, this anniversary is shaping up to be a little — or a lot — chillier.

But do not fret -- Brink's patio tents will be toasty and its taprooms well-prepared with special variants and barrel-aged beers to enjoy.

The celebration will take place from Friday, Feb. 19 to Sunday, Feb. 21. On Feb. 20, the brewery will release its Fourth Anniversary Barrel Aged Blend in 12-ounce bottles. The brewery's Facebook event page says to stay tuned for the final line-up of beers and bottles.

In just four years, the brewery has received a great deal of national praise.

In 2019, Brink won the Very Small Brewing Company of the Year by the Brewers Association at the 33rd annual Great American Beer Festival. The festival also named Brink the top Very Small Brewing Company and Very Small Brewing Company Brewer of the Year in 2018.

Two of Brink's beers, Hold the Reins and Moozie, have taken home several awards from the fest over the years.

Learn more on the Brink Brewing Facebook page.



WHAT'S NEW & NOTABLE AT CARTRIDGE?

Well, a lot, in fact. Here is the full rundown ...

In what is fast becoming our new normal, we have already got tons to share when it comes to the brand-spanking-new things we want to toast to and post about. First things first, [NEW MENUS](#). Yep, we updated just about everything (with a few former stars now permanent features).



Beers – we are up to 18 draft choices, with our first Impact Beer, **Radar**, hitting the taps later this week. Plus, right now, this unique American Dark Ale is also available for a canned 4-pack exclusive pre-purchase through the [OZNR app](#) (pre-sale ends Friday, Feb 19, with pickup starting Sunday, Feb 21). Easy-drinking and refreshing, Radar salutes [Capt. Seth Mitchell](#) and directly supports the [Hero 5K](#) annual fundraiser and race in his honor.

