

Main  
Street

# Blues and Brews

Gloucester, Virginia

Gloucester's  
**Premier**  
Blues and  
Craft Beer  
Festival

SATURDAY  
OCTOBER 8TH  
11AM - 7PM



Welcome to Blues N Brews: Gloucester's premier blues and beer festival. While you are at the daylong event, we hope you have a chance to sample your favorite microbrews from our vast selection while listening to our talented musical lineup. Participating Main Street restaurants will also be on site offering culinary delights. While on Main Street, please stop by and visit our retail shops and other restaurants!



12:00PM – 1:00 PM

### **Sarah Williams** - [www.sarahwilliamsmusic.com](http://www.sarahwilliamsmusic.com)



While most artists try to land a record deal as soon as they set foot in Nashville, Sarah Williams spent seven years focusing on developing her jazz vocal chops and songwriting skills before releasing her debut album, *Ruby*, co-produced by Chris Cottros (bandleader for platinum-selling country artist Terri Clark). She moved to Nashville in 2002 to study classical piano at Vanderbilt University's prestigious Blair School of Music. At Blair, her unique voice caught the attention of Marion James, known as "Nashville's Queen of the Blues," as well as critically acclaimed vocal coach Ron Browning. The two worked with Williams to shape a uniquely flawless sound that takes it cues from jazz, pop and R&B.

1:20 PM – 2:20 PM

### **Blues Flash** - [www.bluesflash.net](http://www.bluesflash.net)



It's rare when a group is able to combine so many wide-ranging styles of music, from traditional and modern blues to roots-rock and R&B, with original tunes and a little funk thrown in for good measure. Drawing from a number of musical backgrounds and styles, members John Howe, Mike Souder, Clyde Bell, Rick Meek and Joe Mitchell are all seasoned stage veterans who know how to get a crowd up on their feet dancing in a hurry. When you catch Blues Flash live, it's hard to tell just who's having more fun, the audience or the band.

2:40PM – 3:40 PM

### **Jackie Scott & The Housewreckers**



[www.jackiescottandthehousewreckers.com](http://www.jackiescottandthehousewreckers.com)

Jackie Scott is a native of Virginia and received her early training singing in church. Music played an important part in the worship experience and after singing gospel for 20 yrs. she felt a call to the blues. Her first introduction to live blues took place at a Buddy Guy concert followed by BB King. Determined to capture the sound that swept her off her feet, Jackie Scott & The Housewreckers were born. Members include Mark Hopkins (guitar), Dave Holland (bass), Avelino Pitts, (sax) Darren Simmons (drums) & guest appearances with Tommie Fisher (keyboards).

4:05 PM – 5:05 PM

### **Planet Full Of Blues** - [www.planetfullofblues.com](http://www.planetfullofblues.com)



Gloucester's own, Planet Full Of Blues, is a modern electric blues band that is often described as a collision between Stevie Ray Vaughan and Blood, Sweat, and Tears. In 2008, a cut from the band's self-titled debut album remained on the National Roots Blues Charts as one of the Top 50 Blues songs played in the country for over 30 weeks. Making the National Charts resulted in multiple offers to perform overseas and to co-headlining an international blues festival in Belgrade, Serbia in 2009. The band's high energy habanera-fueled original music is truly meeting the appetite of blues fans world-wide, while serving it up – "Virginia Style."

5:30PM – 7:00 PM

### **Li'l Ronnie And The Grand Dukes**

- [www.lilronnie.com](http://www.lilronnie.com)



Li'l Ronnie and the Grand Dukes were voted 'Best Blues Artist' at the 5th Annual Virginia Music Awards. Ronnie has most recently been performing with slide master Terry Garland in an acoustic duo setting. The duo has just released a new live CD, *Live at the Canal Club*. Their latest CD 'do what' cha do' is being very well received with world wide air play and glowing reviews from top magazines like *Living Blues*, *Southwest Blues*, *Downbeat* and many others.

# Brews



## Lager

**St. George Pilsner** A clean, crisp lager based on an old north German beer recipe

**Legend Lager** Easy drinkability while also bringing a depth of flavor due to our use of 100% barley malt, yielding a pure, bright malt flavor and a medium body

**Hofbrau Lager** A simple, full flavor lager with a crisp finish. The beer Hofbräuhaus has been famous for since 1589

## Brown/Red/Amber

**North Coast Red Seal** Malt and hops are beautifully married in this full-bodied, copper-red Pale Ale

**Stone Arrogant Bastard** Strong dark and bitter — enough said.

**Founder Dirty Bastard** Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat

**Bell's Amber** Deftly balances a mixture of toasted grain & light caramel notes with a range of floral, citrus and herbal hop notes, capped by a clean bitterness.

**Blue Mountain Steel Wheels ESB** Extra Special Bitter starts with a beautiful amber hue, a breadly nose with hints of mildly earthy/spicy hop aroma and huge malt flavor

## Porter/Stout

**Blue Grass Oak Barrel** A full rich stout aged in Bourbon barrels

**Allagash Black** A Belgian style stout with a silky mouth feel, great balance to the roasted character, coffee and dark chocolate notes.

**North Coast Old Rasputin** Produced in the tradition of 18th Century English brewers. It's a rich, intense brew with big complex flavors and a warming finish.

## Wheat/White

**Lost Coast Tangerine** A refreshing wheat ale brewed with natural Tangerine flavor

**Blue Mountain Rockfish** An authentic Bavarian-style "Kristall Weizen" filtered wheat beer

**Port City Wit** Brewed with raw wheat and oats, and steeped with coriander, orange peel and grains of paradise.

## Cider

**Crispin Cider** Fruit forward, with a fresh, crunchy apple nose and a deliciously creamy, refreshingly crisp mouth feel.

**Fox Barrel Pear** 100% pear Juice with a sparkling clean natural pear finish, and a subtle woody complexity, completed by an intense fresh pear bouquet

## Pale Ale

**Schlafly APA** Our Dry-Hopped American Pale Ale (APA) uses a hefty dose of American hops to create a bitter, aromatic ale.

**Ommegang BPA** Our interpretation of a true Belgian-style Pale Ale Copper-golden in color with aromas of tropical fruit and citrus. Noticeable herbal notes and bitterness from the hops

## India Pale Ale

**21st IPA** This aromatic golden IPA starts with a sucker punch of six different hops to the nose, quickly balanced by a solid malt backbone.

**Firestone Double Jack** Features a big malty middle to cloak the high alcohol and mouth puckering hop bitterness. Huge tangerine, grapefruit and juicy fruit aroma

**Left Hand 400lb Monkey** We use hops of a different color, earthy and herbal, well-balanced by breadly malt. The result? An English-style IPA

**Terrapin Hopsecutioner** This Killer IPA earns its name by using six different types of hops while still remaining an aggressive well balanced beer

## Oktober/Pumpkin

**Stoudt's Oktober** A traditional styled German Oktoberfest brewed from imported ingredients

**Alewerks Pumpkin** This amber colored ale is loaded with Pumpkin pie aroma and flavor. It actually does taste like Pumpkin pie!

**St George Oktoberfest** A traditional german style oktoberfest.

## Other

**Allagash Triple** This strong golden ale is marked by passion fruit and herbal notes in the aroma, with suggestions of banana and honey in the complex palate

**Six Point Sweet Action Dry Hopped American Cream Ale** A unique brew, first time available in VA

**Blue Mountain Steel Wheels ESB** Extra Special Bitter starts with a beautiful amber hue, a breadly nose with hints of mildly earthy/spicy hop aroma and huge malt flavor

**Beach Sand Shark Kolsch** A lighter styled German hybrid ale, from VA beach

**Dogfish Festina Peach** A refreshing neo-Berliner Weisse fermented with honest-to-goodness peaches

**New Belgium Fat Tire** Fat Tire won fans with its sense of balance: toasty, biscuit-like malt flavors coasting in equilibrium with hoppy freshness.

# Food

**Bangkok Noi** Thai cuisine at its best - made from scratch with fresh ingredients. [www.bangkoknoi.com](http://www.bangkoknoi.com)

**Chicken Red Curry** - Chicken simmered in red curry with eggplant, bamboo shoots and bell, peppers

**Pad Thai Chicken** - Rice noodles with chicken, scallions, egg and fresh bean sprouts

**Veggie Pad Thai** - Rice noodles with tofu, and veggies, scallions, egg and fresh bean sprouts

**Grilled Thai Meatballs** - Meatballs grilled then served with a hot and sweet sauce

**Sweet and Sour Chicken** - chicken stir fried with pineapple, tomatoes, cucumbers and onion in a Thai style sweet and sour sauce.

**Olivia's in the Village** Casual family dining specializing in fresh local seafood, steak and pasta.

**Crab Cake** - Fresh fried crab cake served on a bun with cocktail sauce or tarter sauce

**Seafood Chowder** - A New England Seafood chowder of shrimp, crab and scallops

**Sutton's / Boone's BBQ** Excellent smoked pit BBQ and homemade food!

**Pulled Chicken or Pork BBQ Sandwich** - sandwich only or with a plate with coleslaw and baked beans

**Wild Rabbit Café** Dine inside or out with soup, salads, paninis & sandwiches.

**Bratwurst** - with grilled peppers and onions on bun

**Hamburger** - Good old-fashioned hamburger

Both served with either coleslaw & German Potato salad or potato chips

## Transportation (Please be Responsible)

**Special Room Rate at Comfort Inn when you mention Blues and Brews.**

**Comfort Inn Gloucester - 6639 Forest Hill Ave - Gloucester, VA. 23061**

**804-695-1900 - [www.comfortinn.com/hotel/va315](http://www.comfortinn.com/hotel/va315)**

**Free shuttle available to and from the Comfort Inn provided by Kingston Transport.**

**Kingston also available for hire to and from other destinations. Phone: (804) 695-7070**

**Additional taxi companies available for hire:**

**Country Cab of Gloucester (757) 814-5116**

**Orange Cab Company (757) 369-8977**

## Special Thanks



Chesapeake Bank  
Martin, Ingles & Hensley

Olivia's in the Village  
Gloucester Parks  
Recreation & Tourism

Kelsick Market  
Creative Art & Design  
Grand Rental Station

Gloucester Toyota  
Gloucester County  
Chamber of Commerce

Village Cleaners  
Ken Houtz Chevrolet

Phillips Energy  
Rappahannock Concrete  
Bay Design

The Gloucester Main Street Association (GMSA) is a group of Main Street business owners, residents, commercial and residential property owners and other individuals who have joined together to form a non-profit organization with its goal being to promote Historic Gloucester Main Street, plan and implement events and attract additional businesses and residents. We want to make Gloucester Main Street beautiful, interesting, and a great place to visit, live, invest and work. GMSA is supported by its members, the Main Street Preservation Trust and the Cook Foundation.