

MULLIGANS PUB

1518 WEALTHY STREET SOUTHEAST
 WWW.FACEBOOK.COM/MULLIGANSOTHERSIDE
 WWW.MYSPACE.COM/MULLIGANSPUB
 21+ ALL SHOWS ARE FREE | 10PM

WEEKLY SPECIALS
 TUESDAYS: \$3 PBR PITCHERS, \$1 PBR PINTS, \$1 MULLIGANS STEWS | WEDNESDAYS: \$3 LONG ISLANDS OR VARIATIONS OF | THURSDAYS: \$1 OLD STYLE BOTTLES, \$3.50 BOMBS
 SUNDAYS: \$2 DRAFT PINTS, \$3 BLOODY MARY'S/MIMOSA'S AND FREE HOT DOGS NOON-5PM | MONDAYS: HAPPY HOUR UNTIL MIDNIGHT

DECEMBER 02
STOCKTON

MINE ENEMIES FALL, SLOW INTENTIONAL DAMAGE
 [HARD ROCK / METAL I]

DECEMBER 03

FAREWELL FLIGHT [PA]
 JAKE SIMMONS AND THE LITTLE GHOSTS
 [INDIE ROCK / ROCK I]

DECEMBER 04

MULLIGANS 30TH ANNIVERSARY PARTY!
 THE TOTAL BLAM BLAMS, JAKE STILSON & THE MI MI MI'S
 [INDIE / POST PUNK / COLLEGE ROCK I]

DECEMBER 09

CHICAGO TYPEWRITER
 WITH GUESTS
 [ROCK I]

DECEMBER 10

CHINOOK
 WITH GUESTS
 [INDIE ROCK / INSTRUMENTAL I]

DECEMBER 11

SEMI CASUAL BEDTIME
 NIGHT OF 1000 KNIVES
 [ROCK / METAL I]

DECEMBER 14

THE BOSS MUSTANGS
 WITH GUESTS
 [GARAGE I]

DECEMBER 16

FLOOD THE DESERT
 FABLE OF DECEIT
 [METAL / METAL I]

DECEMBER 17

VACANT
 FACIST BEAUTIES
 [PUNK I]

DECEMBER 18

BURY THE SILENCE
 BATTLECROSS, VEGAS KNIFE FIGHT
 [METAL / BRUTAL METAL I]

DECEMBER 30

SQUINTS
 MAKING FRIENDS
 [POP PUNK / PUNK I]

JANUARY 06

CARTOGRAPHY
 WITH GUESTS
 [ROCK / INDIE I]

MULLIGANS 30TH ANNIVERSARY

CRAZY DRINK SPECIALS | FUN SUPRISSES | GIVE-A-WAYS
 DECEMBER 4TH STARTING AT 3PM WHEN WE OPEN
 \$3 PBR PITCHERS | \$3 ALL BOTTLED BEER | \$3 LONG ISLANDS
 \$1 MULLIGAN STEWS | \$1 PBR PINTS | \$1 OLD STYLES
 AND TONS MORE!

CHEAPEST DRINKS. CHEAPEST SHOTS. ALWAYS. PERIOD!
 CHEAPEST HAPPY HOUR IN TOWN. 3PM-8PM.

FOOD & DRINK

The beginnings of Brewery Vivant

Jason Spaulding, owner of Brewery Vivant, a Belgian-French-inspired brewery and taproom set to open in Grand Rapids around the turn of the year, is interested not only in making artisan beer and food, but nesting these creations within the community.



photo by brian laurent

by Weston Eaton

It's late November and after dark when Spaulding and head brewer Jacob Derylo meet me at their Cherry St. and Lake Drive location to tell their story. The former chapel, accented by heavy oak beams, iron hinges, bricks and blocks and stained glass windows, makes a proper setting for beer originally brewed and savored by monks, peasants and nobles alike in agrarian communities along what is now the Belgian-French border. Recreating these beers calls for a reassessment of both methods and values, as both Spaulding and Derylo approach their new endeavor with years of industry experience. Whereas the exponential success of many contemporary craft breweries has taken craft beer on the path towards efficiency, standardization and booming increases in geographic distribution, Spaulding and Derylo want to pave another path. How this results in a small Belgian-French brewery is best understood in terms of their histories with the brewing industry.

The tale of the new Brewery Vivant is then tightly woven with the story of craft brewing in West Michigan as a whole. This all starts with the steady conversion of the noble American beer drinker. The task before the 1980s early craft brewers was first to recreate the rich flavors of beer then found mostly elsewhere in the world, in European places like Germany, the U.K., France and Belgium. Homebrewers, the iconoclasts who unlocked beer's history, now hoping to make a living off their passion, turned professionals and entrepreneurs. Success, however, hinged on changing the behavior of beer drinkers — convincing them beer came in more hues than gold. A new beer “cultural turn,” coupled with a general Epicureanism, has since taken hold, sprouting partly from the foundations laid by the area's pioneering breweries such as New Holland Brewing Company, co-founded by Spaulding himself in 1997 before parting ways. Derylo too cut his teeth at New Holland, stepping from home to professional brewer and staying with the company until Spaulding presented a new opportunity.

Spaulding worked on Brewery Vivant's business plan for years, taking time to reflect on exactly why he wanted to start another craft brewery. His previous experiences with the growing industry coupled with time spent discovering the world of Belgian beers overseas led to a desire for a community-based business focused not on growth and efficiency, but instead on achieving balance and diversity. What this means to Spaulding is a prioritizing of the local market, indeed the neighborhood, over other places, a sort of “local-centrism.” Quantitatively this means a target production of about 5,000 barrels a year, no small feat in itself, but unique in not only the craft beer industry but any new business hopeful for success. Meeting and sticking to this production target will afford Vivant the sense of place and authenticity its creators are looking for. It also affords freedom, time and space — all the ingredients necessary for brewing the kind of beers Derylo intends to produce at Vivant.

Over a pint at the Pickwick, across the street from the new brewery, Derylo, in his mid-thirties, reflects on how his moving from an established to start-up brewery and from assistant to head brewer changes things. Flexibility is the key here, and Derylo stresses the clean slate he and Spaulding stand before: “There's no sales department telling you what to brew; we don't have a sales department. It's basically me waking up saying, ‘this sounds like a good idea.’” All these good ideas, however, will be couched in the Belgian tradition, a significant turn from most craft beer production. This means changes in both production and ingredients, resulting in beers distinct from most everything currently available in 12-ounce brown bottles. Unlike the heavily influential German brewing traditions, with their focus on precise style specifications, procedures and standards, Belgian beers are difficult to categorize. As Derylo explains, “We're not brewing beer to style, we're just making beer.” Spoken like a true monk. In U.S. craft beer circles, classifying and brewing Belgian-style beers has always been a hot topic, and being inspired to brew a Belgian-style beer is definitely nothing new. Few breweries, however, dedicate their entire portfolio to this exploration. Derylo tells me Belgian beer results from alterations in standard brewing practices and ingredients, both of which relate to the prominence of yeast in their flavor profile. Wherein American style beers — ales and lagers both — the flavor and aroma and indeed color of yeast is adamantly neutral, or non-existent, estery profiles of yeast. In practice, this requires longer time in the fermentation tank and higher fermentation temperatures. Ingredients then change as hops take a more balanced or passive role and traditional spices, herbs and sugars are added, enhancing the yeast profiles. Originally, Belgian beers developed hundreds of distinct flavor profiles, as their yeasts originated from the various flora and fauna found in the orchards, hills and fields around the region's monastic and city breweries, invited in through open windows and doors to inoculate their worts. Exploring the multiplicity

The tale of the new Brewery Vivant is tightly woven with the story of craft brewing in West Michigan as a whole.

of Belgian beer possibilities is Derylo's goal. He however, will be keeping windows closed and relying on long established Belgian yeast strains. As of yet, there is no specific line-up of beers to be brewed, not even a flagship. I got the feeling this would be putting the cart before the horse. Only after some prying could I get Derylo to describe his intentions more succinctly, saying he's going for a “lighter, funky, ‘farmhousey,’ rustic kind of beer that the peasants in Wallonia would have drank.” Strongs, darks, sours and all other sorts will follow. Moving to Brewery Vivant then is much like a homecoming for Derylo, back to his hometown and much closer to his homebrewing past, rooted in experimentation and curiosity. Look for him in the neighborhood, walking to work while thinking of what he might put in the kettle later that morning. And look for a grand opening soon.



Spaulding and Derylo.