

Photo corner

Asheville brewer offers locally made beer options



Steven Hall/contributing photographer
Zack Lindsey, 28, prepares to leave Asheville Brewing Company on Coxe Avenue after a day of brewing. Left, Lindsey prepares a Randall filter with morels, shiitake and fresh mushrooms.

Every Thursday between 5 and 8 p.m. at Asheville Brewing Company on Coxe Avenue, beer enthusiasts can savor the brewery's concoction of the week made possible by the Randall. The Randall, short for Randall the Enamel Animal, is a filter between the keg and tap that uses the beer's alcohol to infuse the flavor of fruit, herbs or other ingredients into the brew. Delaware-based Dogfish Head brewery originally designed the device.

Local residents who support their neighborhood breweries encourage diversity, creativity, local economic growth and a healthier environment through minimal shipping costs. It is important to support local breweries, and also be responsible. Please don't drink and drive.

- Steven Hall, contributing writer