

Hemispheres

OCTOBER 2017

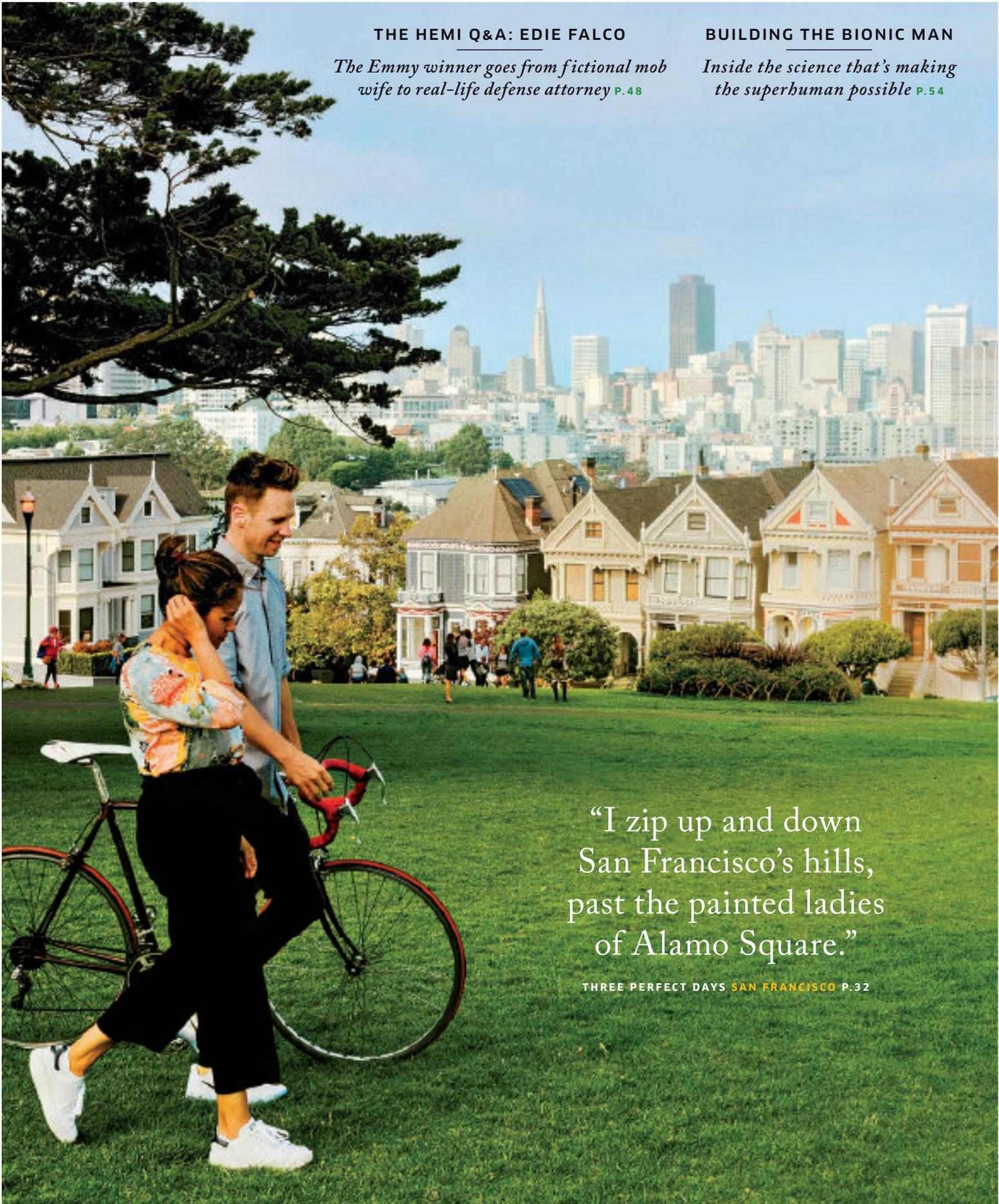
UNITED 
A STAR ALLIANCE MEMBER 

THE HEMI Q&A: EDIE FALCO

The Emmy winner goes from fictional mob wife to real-life defense attorney **P.48**

BUILDING THE BIONIC MAN

Inside the science that's making the superhuman possible **P.54**



“I zip up and down San Francisco’s hills, past the painted ladies of Alamo Square.”

THREE PERFECT DAYS **SAN FRANCISCO** **P.32**



Historic Beer Repeats Itself

A Virginia brewer uses wild yeast to revive colonial-era beer

BY AMBER GIBSON ILLUSTRATION BY LAURÈNE BOGLIO

AMERICAN HISTORY

“Save water, drink beer” isn’t just a slogan for Mexican resort T-shirts; for Colonial Americans, it was a way of life. To avoid waterborne illness, residents of early colonies such as Jamestown often opted for beer—and now a Richmond, Virginia, brewery is going back to Captain John Smith for inspiration.

“We want to give people a true taste of history,” says Kate Lee, director of operations at Hardywood Park Craft Brewery. This fall, she’s doing just that by releasing a beer brewed with wild yeasts from Jamestown Island; these are likely the same strains settlers used at America’s first brewery, which was built in the Virginia colony around 1620.

In a sense, Lee is attempting to approximate the flavors of those early beers. Her team collected yeast samples from across the island, including from marshy wetlands and near a persimmon tree. “We weren’t just looking for any yeast,” she says. “We were looking for yeasts that are hop-tolerant enough to ferment and produce alcohol—what we call ‘workable yeast’—and also have a low enough pH to create a safe beer.” One of the wetlands yeasts expresses pleasant floral and citrusy aromas, and Lee was also pleased with the strain they found near the fruit tree. “Persimmon was a popular ingredient back in the day when they were making beer,” she says. “It’s likely that this yeast actually existed on the outside skin of the persimmon.”

Lee points out that while the as-yet-unnamed beer is an homage to her brewing forefathers, it won’t be an exact replica of colonial beer, which would have varied wildly from batch to batch and likely would have tasted pretty terrible. “The colonists may not have fully understood the fermentation process,” she says. “Beer was literally a survival drink.” While Lee is using Kentish hops and other traditional English ingredients that the colonists would have had access to in order to improve historical accuracy, she isn’t forgetting about the most important part: “At the end of the day,” she says, “we want it to taste good!”



Red Rock State of Mind

Spa retreats are often designed to help you detach from the outside world. But Red Mountain Resort, in St. George, Utah, is dedicated to reconnecting you with its desert surroundings. Here, three ways the resort incorporates the Utah landscape.

HOSPITALITY

1: The Sagestone Spa & Salon’s Salt Glow treatment uses beads of Utah salt in an exfoliating body scrub—an unsurprising ingredient in a state that’s home to the Bonneville Salt Flats and the Great Salt Lake.



2: The therapeutic Anasazi pottery lesson is inspired by the indigenous group that settled in these parts as early as 200 A.D. Class attendees sculpt pots with rocks, branches, and their hands, and harvest native yucca plants to make paint brushes.

3: This month, the resort brings back a partnership with Windhorse Relations, in which each participant is paired with a mustang. The program emphasizes the creation of a rapport between human and horse, as guests learn how to lead the animals and read their nonverbal cues.

—ALLEGRA HANLON

