



Fancy flights, tastings, or just a cold one out of the cooler, beer had never made it to my top five beverage choices. Up until now, of course. As a result of my sister's disappointment in my lack of beer-ability, I am slowly learning the art of brewed goodness. Her hobby as a brewer sparked my interest in beers. She taught me that, much like cooking, there are hundreds of ingredients to play with and many complex flavors than first meet the palate. As to how this conveniently pint-sized sister of mine got involved in brewing, I'll let her share the story:

"WHEN MOON ASKED ME TO CONTRIBUTE TO HER COLUMN WITH AN ARTICLE ON BREWING, I thought, 'but I don't know enough about brewing!' And it's true, just like a cook, someone could brew for years and still not begin to play around with the hundreds of techniques available to a brewer.

I thought, 'but I don't know enough about brewing!' And it's true, just like with cooking, anyone can start brewing but even someone who has brewed for years could still not begin to play around with the hundreds of flavor combinations and techniques available to them.

The idea of becoming a home brewer first struck my fancy when I was a freshman in college. Though I couldn't legally drink, I had had my fair share of introductions to beer and had become quite fond of it. One day my speech class professor assigned an informational speech. Fully expecting to get turned down, I submitted my proposal to give a speech on how to brew beer. To my surprise, it was approved!

As I diligently crafted my speech, I was surprised to find that brewing was actually pretty DIY friendly and I decided that I would brew my own someday. It wasn't until after I spent a semester studying abroad in Austria and traveling through the beer capitals of the world that I realized my passion for beer. It went well beyond beer pong. I found myself slowly consuming each drink, soaking in the smells and textures trying to distinguish each ingredient. In short, I was in love. When I returned from abroad with dreams of opening my own brewery, I made the jump and haven't looked back since!

.....
I FOUND
MYSELF SLOWLY
CONSUMING EACH
DRINK, SOAKING IN
THE SMELLS AND TEXTU
RES TRYING TO
DISTINGUISH EACH
INGREDIENT.
.....



After moving to the big city, I met Jeremy Spector, the owner of The Brindle Room, a cozy and delicious little restaurant a block away from my even cozier NY apartment. He was eager to learn the brewing process and I was eager to teach my first student all that I had learned in the past three years. I came up with the recipe, he provided the industrial kitchen, and together we brewed "A Winter's T-ale" one Saturday morning. We decided to host what would become Manika Brewery's first ever tasting, and I immediately called the Mo half of Momo Catering for advice on how to throw a successful event. A month later on a chilly December evening, Jeremy and I welcomed guests to try our Winter Ale, paired perfectly with some spicy calamari. One beer quickly led to five and resulted not only in a hugely successful event but an evening full of delicious food, laughter, and wonderful memories with great friends.

From that first brew in college to Manika's first tasting event in NY, every dream starts with the first step."

BY **MOON JAMALUDDIN + MONICA JAMALUDDIN**
ILLUSTRATION BY **OLIVIA COTTON**

Moon is a private chef and caterer in Houston, she was born in Bangladesh and brings a new light to the traditional flavors. Find more about Momo Catering on Twitter, Yelp, or Facebook.