

SHARE A BEER WITH THE WOMEN OF THE BALLARD BREWERY DISTRICT

BY KENDELL JONES • APRIL 2, 2021

On [International Women's Day](#) (March 8th), groups of women gathered at breweries around the world to collaborate on beers and commemorate the day. This includes breweries and beers around the Pacific Northwest. The resulting beers are beginning to hit the streets and you should look for them. Below, I talk about one of those beers and share information about [an event happening on April 8th](#).



(YOU SHOULD) SMILE MORE IPA

In Seattle's Ballard neighborhood, which enjoys a magnificent density of breweries, the women of the Ballard Brewery District gathered on March 8th at [Stoup Brewing](#) to create this year's batch of (You Should) Smile More, a West Coast Spring IPA. The beer was released yesterday, March 31st, and is available at ten taprooms in Ballard (listed below).

As it has in the past, a portion of the proceeds from this beer supports the [Pink Boots Society's](#) mission of advancing the role of women in the beer industry. This year the brew session took place at Stoup Brewing and was led by Robyn Schumacher, one of the Co-Owners, and two of the brewery's employees (Lisa Rome and Meg Bragg-Dunbar). Lisa is one of the brewers at Stoup and Meg is a cellarperson at Stoup. Last year the effort was spearheaded by Leslie Shore at [Reuben's Brews](#). ([read about last year's brew day and beer](#).)

“While we couldn’t collaborate in quite the same way, we did all zoom in February and decided as a group to maintain momentum and keep this beer rolling annually,” explained Lara Zahaba, one of the Co-Owners at Stoup Brewing. “It was fun to see quite a few women from the surrounding breweries show up to help Meg throw bags into the mill. Going forward, the beer will be brewed by a different Ballard brewery each year. Urban Family is slated to host 2022’s batch.”

Robyn says that this year’s (You Should) Smile More IPA was brewed with spring in mind. It has a moderate alcohol level (5.3 percent ABV) but is big on aroma and flavor. The beer was brewed using the Pink Boots Blend, a special blend of hops created by YCH Hops. The blend includes Cashmere, Ahtanum, Citra, Loral, and Sabro hops. To add even more hop character, the beer was dry-hopped using two more hop varieties: Mosaic Cryo and Galaxy.

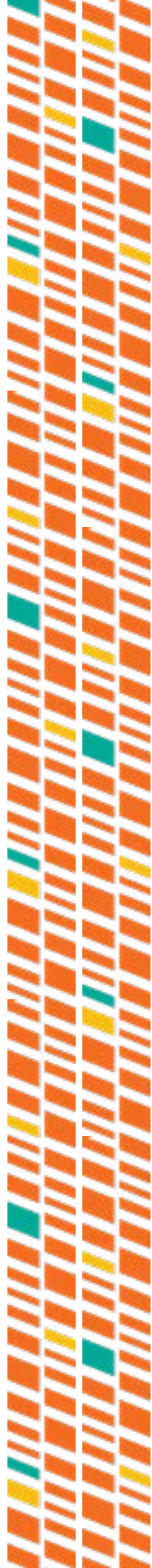
“To accompany this year’s release, we also sourced fun masks (how could we not in this crazy year?) and unisex t-shirts so men can also stylishly support and amplify the roles women play in the beer industry,” said Lara. (The swag was produced by a local, woman-owned company: [B-Bam.](#))



THE SMILE MORE MASK.

THE EVENT ON APRIL 8TH

“We want everyone to know that the fun doesn’t stop here,” said Lara. “We are hosting an event on Thursday, April 8th (via zoom of course) where beer lovers can grab Smile More IPA from any of our Ballard taprooms together with a special dinner to-go option from Maritime Pacific Brewery, and log on to drink the beer with the women of Ballard Brewed and Pink Boots.”



Lara says that the event provides an opportunity for people to learn more about the brewing industry, what kinds of positions women hold throughout the industry, and how the Pink Boots Society supports women in the industry. Of course, the even includes a detailed tasting of, and discussion about, the beer.

There is a modest ticket fee of \$2. Find out more on the [Facebook event page](#) and get tickets on [Eventbrite](#).

THE TO-GO DINNER OPTION

[Maritime Pacific Brewing's](#) Jolly Roger Taproom is offering a special burger for the occasion – the Smile More 1/2 Pound Stuffed Burger.

It's described like this: Flame-Broiled Hatch Chile and Queso Fresco stuffed Grass Fed/ American Kobe Beef Patty (Or a house-made Veggie Patty of black beans, hominy, oats, peppers, and spices) topped with Applewood Smoked Sharp Cheddar, "Smile More" glazed caramelized onions, lettuce, tomato, and a crispy beer battered smoked onion ring. Served on a grilled Spent Grain roll with Cilantro Lime Aioli. Served with hand-cut Sweet Potato Jojos and dipping sauce.

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