

## Beer

With Michigan ranking as the sixth biggest microbrewery state in the country, there is no shortage of frosty options. But Michigan's brewers have it rough. As much as they might want to source locally, at present time the barley and wheat that can be obtained locally must be malted, and currently no local hops farms are producing. (Which means that grains would have to be shipped across the country to be malted and then shipped back again, defeating two of the major purposes of buying local—energy conservation and supporting local farms.)

There is good news, though. New hops farms are opening in Michigan, and by 2010 local brewers will be using Michigan hops in their beers!

Though local pubs like [Grizzly Peak](#), [The Blue Tractor](#), and [Milan's Original Gravity Brewing Company](#) (try the jalapeno-spiced 440 Pepper Smoker) offer tasty suds, only two provide you with bottled brews for home consumption.

[Ann Arbor Brewing Company](#) (Ann Arbor) and [Corner Brewery](#) (Ypsilanti): Owners Matt and Renee Gref are working closely with local growers to help them meet their needs, but in the meantime the Brewing Co.'s restaurants have already made the commitment to locavorism with a predominantly locally-sourced menu, which has been tremendously successful. Couple that with active participation in their communities --such as Corner Brewery playing host to the [Shadow Art Fair](#)-- and an ever-changing menu of interesting handmade ales (Espresso Love Breakfast Stout, anyone?), and you have a true blue example of local involvement.

[Jolly Pumpkin Brewery](#) (Ann Arbor): Coming soon to a storefront near you, the exotic and award-winning ales of Dexter-based Jolly Pumpkin. Not only is the brewery adding a tap room to its Dexter operations but it's also opening a eatery to complement its unique brews. Along with the upscale flavors are the most gorgeous beer labels you've ever seen.