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## Shlachter & Co.: Tiny Fort Worth brewery packs a big bunch of medals

Jamie Fulton, the youthful owner and brewmaster of The Covey restaurant/brewery, thought he'd dash off entries this spring to the Los Angeles International Commercial Beer Competition, run by the L.A. County Fair organization.

Then he forgot about it. Recently, he remembered about the blind judging and decided to check the results online.

First he saw a bronze for Texas Wheat, his American-style Hefeweizen, and he was doing cartwheels. One medal is a big deal.

Then he checked again, and again, only to discover that his wee Fort Worth brewhouse — smaller than some Westover Hills closets — garnered an amazing five medals for six entries, including a gold for his Scotch ale.

The Covey's 100th batch, which Fulton called "100," took a silver in the dark strong ale category, as did Smokestack Stout, made with barley that he smoked at his home's 100-gallon smoke pit.

His Vienna Lager, which struck gold in last year's World Beer Cup, won a bronze.

The Vienna and wheat are still on tap at the restaurant-brewery, which should be granted landmark status for all the accolades it's bringing home.

Meanwhile, it's a "Bail-Out Package" whether you need it or not — buy two 64-ounce takeaway growler bottles, costing \$12 to \$20 each, and get a free pizza. On "All-American Mondays," pizzas, burgers and brats are \$8 each with \$2 Texas Wheats or Vienna Lagers.

The Covey is at 3010 S. Hulen St. near Bellaire Drive South. For information, call 817-731-7933.

### Big brewer's environmental efforts

Talking about beer, MillerCoors has taken a number of environmental initiatives, and its mammoth south Fort Worth plant has racked up a number of accomplishments.

The U.N. Environmental Program, believe it or not, has set a target for brewers to use 5 barrels of water for every beer of suds produced.

Companywide, MillerCoors beat the goal, with an average ratio of 4.1-to-1, but its Fort Worth facility did even better, 3.59-to-1.

Moreover, the local brewery recycles 98 percent of its waste, including glass, paperboard, metals and byproducts. Some of the brewery waste is transformed into biogas to power the plant, cutting reliance on natural gas by 9.3 percent.

### Fitness food on the links

The Jim McLean Golf Center has just teed up a new eatery, the Fitness Fare Cafe.

The 52-seat cafe offers "well-balance, nutritious meals and smoothies," cooked up under the auspices of chef Eric Tonips.

Tonips, the Texas Rangers' clubhouse chef, said he's serving the same sorts of smoothies, salads and burgers he feeds the Rangers before and after home games.

So far, most of the clientele is from the center or from the Waterchase Golf Club. But the cafe, at 8940 Creek Run Road in Fort Worth, is open to the public.

There's no liquor. Instead, Tonips is doing a nice protein-based smoothie, as well as a \$7.95 6-ounce cheeseburger made with 93 percent lean beef. Tonips will keep his Rangers gig in addition to overseeing the cafe.

Cafe hours are 11 a.m. to 4 p.m. Monday through Saturday.

### American upgrades tableware