

# CHICAGO

MON.

92

65

Windy.  
Storms too?

TUE.

81

60

Not as hot.  
Still windy.

WED.

82

63

Few clouds,  
seasonable

THU.

84

64

Warmer, a  
few clouds

Tom Seefurth is trying to go national with his creation: pizza beer, seen being brewed below.

[ MARIO PETITTI/TRIBUNE PHOTOS ]

## FRESHLY BREWED PIZZA

It's not delivery, it's pizza beer—home brewer's prized creation

### Chicago Tribune

For years, Tom Seefurth drank what he called "lawn-mower beer"—mass-produced, canned brew best suited for drinking while mowing the lawn.

Then he tried a small Oregon brewery's dark, rich stout, and everything changed. He realized beer could be art.

The real estate broker and father of two turned part of his garage into a brewery—he added a refrigerator, brewing equipment and hung beer cans from the ceiling—and went to work. He crafted porters. He crafted pale ales.

And last fall, he came up with something he swears will revolutionize the world's favorite 5 p.m. drink: pizza beer.

While there are no pizza chunks in the reddish-brown ale (the biggest misconception Seefurth fights), the brew does include ingredients and an aroma generally associated with marinara sauce: tomatoes, garlic, basil and oregano.

With his beer already on tap at one Aurora restaurant as Mamma Mia Pizza Beer, mocked by Jay Leno on national TV and the hot topic of discussion among home brewers—for better and for worse—Seefurth plans to incorporate still more food flavors into beers in a movement he calls "culinary brewing."

Salsa beer. Curry beer. Oatmeal raisin cookie beer. He has tried them all.

While the notion of such brews may cause noses to turn up and faces to scowl, Seefurth asks: Please don't judge



his creations too soon.

"The pizza beer is not for the Saturday night bowling alley," said Seefurth, 43, who lives in a subdivision in unincorporated St. Charles that backs up to a farm. "But it will appeal to a wide range of people if they keep an open mind."

He hopes to strike a deal with a small regional brewery to get the drink on tap in Italian restaurants.

Randy Mosher, a Chicago beer author, educator and lecturer, called pizza beer a "goofy idea" and said Seefurth is one of the area's more eccentric beer makers. But he complimented Seefurth for trying to come up with a beer that accom-

panies Italian food—a niche that is currently unfilled. He also said he admires the product.

"It's much better than you might think," Mosher said. "It's definitely gimmicky, but sometimes gimmicky is what you need. People have their habits, and sometimes a gimmick jars them out of their complacency."

Seefurth said he came up with the idea Labor Day weekend, when he had his mind on beer and noticed a pile of fresh tomatoes on his counter. In his home brewery, where beer cans, bumper stickers, coasters, plastic signs and cardboard cutouts cover the walls, he brewed a batch and was shocked that it worked.

While judging a home-brew contest, Seefurth approached Mike Rybinski, brew master at Walter Payton's Roundhouse in Aurora, and suggested they brew up a batch. The award-winning Rybinski had crafted 70 styles, but nothing like pizza beer.

They brewed the beer over the course of a day in April, dumping in two kegs of canned tomatoes, 450 cloves of garlic and, for effect, two pizzas (sans cheese and oils) that were strained from the final product. The batch of 10 barrels—about 375 gallons—fermented for a month before being tapped in May. It is expected to be at the Roundhouse bar for another month.

"Two kegs of tomatoes?" Rybinski said. "That's crazy. I was laughing the whole time I was making it."

## Police talk to father again in SUV deaths

### Chicago Tribune

The lone survivor of a multiple shooting off Interstate 55 in rural Will County that took the life of his wife and three small children continues to cooperate with investigators, the police captain overseeing the investigation said Saturday.

Christopher Vaughn, 32, of Oswego, Ill., returned Friday to Illinois State Police District 5 headquarters for further voluntary questioning, Capt. Carl Dobrich said. Vaughn stayed for about two hours, he said.



VAUGHN

"He's still cooperative, very cooperative," Dobrich said.

"He's still local, and he's not leaving. He's with family, and he should be."

Police have declined to call Christopher Vaughn a suspect and declined to say whether they think his wife was murdered, raising the question of whether she wielded the handgun found in the vehicle.

Vaughn first began cooperating with police after his release from a Joliet hospital Thursday morning, where he was treated for gunshot wounds after the incident, which took the lives of his wife, Kimberly, 34, and their three children: Blake, 8; Cassandra, 11; and Abigail, 12.

After the first round of questioning, which took more than 12 hours, he left district headquarters at 1:40 a.m. to get some rest, police said. His family later said he was at a hotel with his parents, Pierre and Gail Vaughn.

His aunt, Nancy VanWilder, said he was still with his parents in the area Saturday. On Friday, she said Vaughn was "in a state of shock." She also described him as "hurting" and "devastated."

Much of the investigation now revolves around forensics, including DNA analysis to help determine blood spatter patterns, and analysis of gunpowder residue and bullet trajectories, Dobrich said.

"We're very involved in it," he said, adding that at least 20 detectives are on the case.

Dobrich also said some of it is complicated and could take days to complete. "It's a long and tedious process, very meticulous," he said.