

stockUP

"The freshest news from your friends at Stockertown Beverage."

**the pursuit of
brewing excellence**

TATTERED FLAG VETERAN CRAFT

**Zēlus Beer
Company**

AN ACTIVE LIFESTYLE
REQUIRES A BEER THAT
WON'T DRAG YOU
DOWN

**refreshment
that suits us
to a "tea"**

INTRODUCTION TO
WILD OHIO BREWING

**La Cerveza de
Verdad**

MONOPOLIO IS THE
REAL DRINKERS BEER

**cooking
with beer**

RECIPES by CHEF
WALLY MATTUS

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An active lifestyle requires a beer that won't drag you down.



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A new everyday IPA, Mahou Cinco Estrellas Session IPA





Patrick Devlin was inspired to brew his own beer and open a brewery after stopping at an array of breweries during his ten years of active service in the U.S. military. Patrick's tour of duty took him to a variety of places including Afghanistan, the Middle East, Africa, and Europe. Upon the conclusion of his active service in September of 2014, Patrick began working on his own brewery concept.

In July of 2016, the Tattered Flag Brewery and Still Works opened in Middletown, Pennsylvania. Featuring a brewery, upscale brewpub, distillery, and coffee shop, Tattered Flag has quickly become a prized fixture in downtown Middletown. In just a few short years, Tattered Flag has grown, opening the Tattered Flag Distillery Lounge in Hershey, Pennsylvania and the Tattered Flag Taproom in Gettysburg, Pennsylvania. The Hershey location features fine food and drinks that showcase Tattered Flag's distilled spirits and craft beers as well as guest taps from a variety of Pennsylvania breweries.

In the historic town of Gettysburg (where Devlin's grandfather served in the ninety-fifth infantry), the Tattered Flag Taproom boasts an ever changing lineup of the brewery's best beers. Tattered Flag is also preparing to open in Lancaster, Pennsylvania with a lease in place and an opening date coming soon.

The name "Tattered Flag" has great meaning and relevance to Patrick. He recalls that while serving in the military, the American soldiers had a tradition of carrying flags with them during operations in Afghanistan. Devlin would carry one throughout his tour and fly it over their compound. When he took the flag down, it had a certain character to it—it was a bit weathered and worn out. He recognized that although it was tattered in appearance, it still stood proudly for the ideals and beliefs behind the symbol. These ideals and principles are the same beliefs at the foundation of Tattered Flag Brewery. Taking pride in the craft, owning your work, and taking responsibility are central tenets to everything

THE PURSUIT OF BREWING
excellence



Bridget Beljan
Contributing Author



Continued...



that Tattered Flag does. Learning from the past and committing to uncompromising quality powers Tattered Flag’s pursuit of brewing excellence.

Devlin explained that there is a steep learning curve to the beer industry. He began by brewing simple beers, learning from industry professionals, and doing a great deal of research on his own to arrive at Tattered Flag. Devlin feels a great sense of accomplishment when he sees Tattered Flag beers being enjoyed in different states and being shared by enthusiastic consumers across the country. He is very excited to have the four-year anniversary of Tattered Flag approaching and that the brewery’s growing distribution network now reaches 29 counties in Pennsylvania. Though he rarely takes a day off, Patrick enjoys spending time with his family and taking his two kids to sports. Should he ever have more free time on his hands, he would probably spend it playing golf!

When asked about the beer industry at large, Patrick cited over expansion, over-saturation of the market, the relaxed regulations regarding marijuana, and the decreasing consumption of beer in general as prevalent current issues. Devlin also

noted the increasingly health-conscious outlook of consumers, whether they are looking for lower-calorie options or giving up alcoholic beverages in general, and how this trend has impacted beer sales in recent years. To combat this and stay relevant in the market, Devlin focuses on producing beverages that consumers want: hard seltzers, lower-calorie beers, and canned cocktails, to name a few. Tattered Flag is also focused on developing lower calorie IPAs and lagers for consumers that want lower-calorie craft beer.

To honor veterans, Tattered Flag actively participates in veteran organizations and charities, such as the Navy Seal Foundation. Tattered Flag does “Buy A Vet A Beer” in which a veteran or an active duty member can enjoy their first beer on the people, with a “pay it forward” spirit. Memorial Day and Veterans Day are considered very important days at the brewery, especially considering that a large portion of their customer base is veterans. This Memorial Day, Tattered Flag wishes to recognize those that gave the ultimate sacrifice for our country in their service—remembering those that never came home and their loved ones. Tattered Flag hopes to bring



joy, beer and remembrance through everything the brewery does. This year, Tattered Flag has the honor of hosting the second annual Veteran Brew—where all the veteran breweries in Pennsylvania unite to brew a beer that will be released in the market.

Tattered Flag employees are experts when it comes to helping their customers find beer that suits their tastes. Newcomers to craft beer often enjoy something that goes down smoothly like a Blue Raider Kolsch, while more seasoned or adventurous drinkers will love the Tattered Flag kettle sours. When he gets a moment to enjoy a beer, Devlin favors Tattered Flag’s pastry sours and fruited sours. Their top-seller in-house is the Blue Raider Kolsch, their easy drinking beer, whereas their top-seller distribution-wise is the TMI Flagship New England IPA.

Tattered Flag emphasizes beer and food pairings as well: IPAs with citrusy flavor tend to go with seafood, stouts tend to go with burgers or steak, and beer is sometimes used in the preparation of some dishes. According to Devlin, the fried pickles are the most popular food item at the Middletown location, stating “There would be a riot if we ever took it off the menu.” St. Patrick’s Day and “Halfway to” St. Patrick’s Day in September mark special days for the pub, with Irish step dancers, bagpipers, and live Irish music filling the brew pub.

As for the future of Tattered Flag, Devlin plans to continuously grow and develop new beers. He hopes to continue innovating and developing new beers to fulfill the ever-changing desires of consumers. Patrick sincerely appreciates Tattered Flag customers and invites everyone to visit a Tattered Flag Location to give them a try! Tattered Flag has undying respect and appreciation for those that have served in the military, and will be thinking about them and their families on Memorial Day and every day. 🍻

BEER STYLES 101

Fruit Beers

Fruit beers are defined as any beer made with fruit or any combination of fruit. While wild lambics and even some IPA’s that have an addition of fruit can be considered fruit beers, today we are going to focus upon ales and lagers that emphasize a fruit forward flavor, providing the consumer with a refreshing beer that boasts fruit goodness as a primary component of its flavor. These fruit forward beers are known for boldly combining fruit flavors such as Orange, Grapefruit, Raspberry, Blueberry, Lemon, Pineapple and more! Fruit beers are a wonderful way to quench the thirst of a hot summer day and pair beautifully with salads, Asian-fusion cuisine, and lighter poultry and seafood dishes.

Examples: *Founders Rubeaus, Roak Ice Cream Man Orange Creamsicle, Erie Soleil Shandy, Saugatuck Blueberry Lemonade Shandy*

Pair with: *Mascarpone cheese, light white meat, fruity desserts.*



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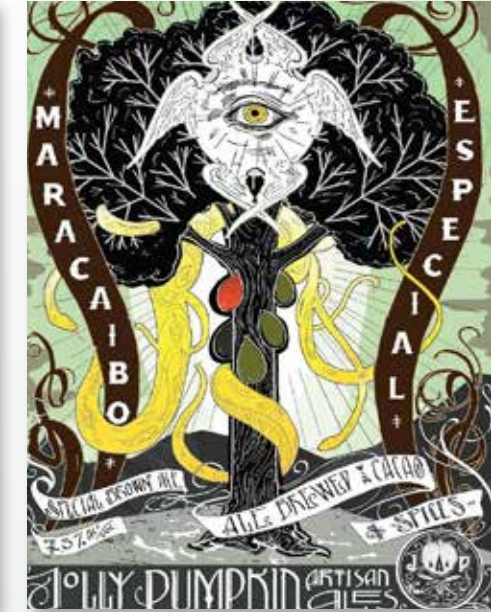
@drinkcbd    Have a good one.

Art of the Label

SOLEMN OATH GOLDMUND
Imperial Stout



JOLLY PUMPKIN MARACAIBO ESPECIAL
Brown Ale



TATTERED FLAG BLUE RAIDER KÖLSCH
Kölsch



ATWATER WHANGO
American-style wheat





REFRESHMENT THAT SUITS US TO A
"tea"



For those consumers who seek something truly different, Wild Ohio Tea Beers have arrived! Based on the principle that “Great Beer Makes Good Times Better,” Wild Ohio Brewing from Columbus, Ohio has created an exciting line of high-quality, refreshing tea beers that burst with unique fruit flavors.

The Master Brewers at Wild Ohio begin with hand selected teas brewed through a unique process and then artfully blended with vibrant fruit flavors to create the richly flavored Wild Ohio Tea Beers. Each Wild Ohio Tea Beer is naturally gluten-free refreshment and guaranteed to deliver consistently enjoyable fruity goodness.



Blueberry - Juicy and succulent blueberries are combined with small hints of lavender for a one of a kind experience.

Blueberry Lavender Martini:
 2 oz. Wild Ohio Blueberry Lavender
 ½ cup fresh squeezed lemon juice
 4 oz. vodka
 Garnish with lavender sprigs & lemon slices
 Sugar rim



Blood Orange - Who said oranges and beer are not compatible? The tart citrus created by blood oranges and delectable tangerines make this beer flavor a favorite for a hot summer day!

Summer Shandy:
 6 oz. Wild Ohio Blood Orange Tangerine
 6 oz. lemonade
 2 ounces liquor of choice (vodka, bourbon, whiskey, cognac)
 Garnish with lemon



Mango - Tropical mango will transport the drinker, it's paradise in a glass!

Mango Margarita:
 12 oz. Wild Ohio Mango
 6 oz. frozen pineapple concentrate
 3 oz. tequila
 Sugar or salt rim
 Frozen or on the rocks



Peach - The sweet and tangy taste of the peach will dance on your palate in a swirling crescendo of flavor!

Peach Mint Julep:
 6 oz. Wild Ohio Peach
 2 oz. whiskey
 Muddled fresh mint & peach
 2 dashes bitters
 Serve over ice
 Garnish with fresh mint



Black Cherry Bourbon Barrel - This brew delivers the extraordinary flavor combination of cherries and high-quality bourbon with the alcohol content of beer.

Vanilla Cherry Bourbon Coke:
 1 can of cherry Coke/ Pepsi
 6 oz. Wild Ohio Black Cherry Bourbon
 1-2 teaspoons vanilla
 2-3 teaspoons of grenadine
 2 ounces liquor of choice (vodka, bourbon, whiskey, cognac)
 Served over ice

Wild Ohio Tea Beers gluten free flavors are available by the six pack or in a variety twelve pack and are great for any occasion. Wild Ohio Tea Beers are excellent straight from the can, served on the rocks or a delightful addition to your favorite cocktail recipes. Enjoy! 🍹

A WATER
LIKE THIS
CAN ONLY
BE CREATED
BY **NATURE**

Sourced from and bottled at a single
spring located in Cuenca, Spain, as
it has done for over 225 years.



NATURAL SPRING WATER
PRODUCT OF SPAIN



**STOCKERTOWN
BEVERAGE**

Beer



A small selection of the freshest stock at
Stockertown Beverage.

Contact your rep. for more information, &
even more quality craft beer options.



IPA / PALE ALE



Atwater Pog-o-licious

ABV: 6.5% | IBU's: 44 |

Let the fruitful taste of the islands refresh you down to your flip flops. This Passion fruit, Orange, & Guava IPA will have you saying Aloha.

Founders Unraveled IPA

ABV: 6.6% | IBU's: 50 |

We unraveled some of our favorite American hops to get to the juicy goodness inside. This IPA is incredibly flavorful & aromatic.



Helltown Latis

ABV: 4.8% | IBU's: 32 |

American 2-row, corn, & wheat are combined to produce a light-bodied & crisp IPA.

Zelus Competitor IPA

ABV: 4.7% | IBU's: 50 |

Maris Otter, Wheat & Crystal malt provide a slightly biscuity backbone, while flaked oats add body.



Stickman Homemade is Best

ABV: 6.5% |

Classic fruity & citrusy hop flavors, big body, low bitterness, & a little touch of SEPA charm.

Riley's Catching Up

ABV: 7% | IBU's: 65 |

This IPA is hop-bursted with El Dorado, Amarillo, Ahtanum, Cascade & Chinook hops during the boil & dry-hop process.



Free Will Kragle

ABV: 6.6% | IBU's: 90 |

Hop forward IPA brewed with pilsner & rye malts, hopped with Citra, Simcoe, Calypso, & Columbus showcasing juicy aromas, & a dry finish.

Founders Centennial IPA

ABV: 7.2% | IBU's: 65 |

This one's sweet, yet balanced. Malty undertones shake hands with the hop character for a finish that never turns too bitter.

NE-IPA / MILKSHAKE



Platform Haze Jude

ABV: 6% | IBU's: 46 |

Brewed with Simcoe & Michigan Chinook, this haze-filled wonder is a pineapple bomb that drinks smooth & is citrus Juicy.

Rivertowne Hazy Morning

ABV: 6.7% | IBU's: 35 |

The assertive aroma of grapefruit & fresh hop flavors of this NEIPA will hit you like a trophy rainbow slamming a pheasant tail nymph.



Sloop Super Soft

ABV: 6% |

An aroma of pungent, tropical fruit & citrus with flavor notes of red grapefruit, ripe papaya, & hints of black tea.

Helltown Buffy

ABV: 6.7% | IBU's: 33 |

Citrus & tropical hops dominate the aroma. Oats & wheat contribute a soft full-bodied mouthfeel with little bitterness.



Roy Pitz Step Your Game Up

ABV: 5% |

This N.E. IPA has a classic hazy orange & cloudy appearance with intense aromas of peach, strawberry & mango.

LAGER



Platform Basic Lager

ABV: 4.6% | IBU's: 22 |

This easy-drinking lager hits subtle notes of cereal, floral, & soft spice.

Eastern Mountain Lager

ABV: 5% |

Light, bright, & refreshing. A simple American lager



Founders Solid Gold Premium Lager

ABV: 4.4% | IBU's: 20 |

Our take on a classic, Solid Gold is a drinkable premium lager brewed with the highest quality ingredients.

Hofbrauhaus Freising Dunkel

ABV: 5.2% | IBU's: 20 |

Typical Bavarian. A dark beer with a distinctive malty aroma. Brewed according to an old formula.



Mahr's Ungespundet Lager

ABV: 5.2% | IBU's: 25 |

The hazy, unfiltered lager of your dreams, with unbelievable body, freshness, & flavor.

OTHER



Argus Ginger Perry

ABV: 4.5% |

Ginger Perry delivers a dry pear palate with a tart bite, finishing bright & a bit spicy at the end.

Riley's Hard Lemonade

ABV: 5% |

We've crafted our recipe of real lemons in a tribute to the iconic tradition of the American countryside lemonade stand but with an added kick.



Bad Seed Hard Cider

ABV: 6.9% |

Fermented with Sauvignon blanc yeast & then can/keg conditioned. Each can is a full pound of pressed apples, fermented to full dryness.

CB Delight Grapefruit

20 mg of broad spectrum delight in a can. No THC, just CBD.



Atwater Spiked Sparkling Water

ABV: 5% |

Clear. Crisp. Clean. Spike sparkling water variety pack with 4 cans each of mango, lime, & cherry flavors.

TART & FUNKY

Breckenridge Mountain Beach

ABV: 4.5% | IBU's: 14 |

Vibrant flavors of tart lime & pineapple blend with the sweet notes of guava to bring a taste of the tropics to the high country.



Sloop Confliction

ABV: 4.8% |

Our house lactic culture creates a tart, sour base, contrasted with an intense Citra & Galaxy dry hopping.

Roy Pitz Sour Hound

ABV: 5% | IBU's: 11 |

Light brown with reddish hues & aromas of dried fruit, apple, tea, cola, & toasted oak.

FRUITY

Hala Kahiki Pineapple Ale

ABV: 4.8% |

A beer so enticing you may think it's nectar from the gods. Our sweet & refreshing beer will take you away.



Breckenridge Strawberry Sky

ABV: 4.8% | IBU's: 23 |

Strawberry notes set behind Huell Melon hops to create a complexity that bursts with fresh fruit flavors of strawberry, & honeydew.

Atwater Whango Mango

ABV: 4.9% | IBU's: 14 |

Tropical paradise in a can. Get your mouth ready for the perfect balance of mango sweetness & refreshing wheat flavor.

WHITE ALE / WITBIER

Rivertowne Berryville

ABV: 5.3% |

American Wheat Ale with blackberry & raspberry, the perfect flavors for the warmer seasons!



Atwater Dirty Blonde

ABV: 4.5% | IBU's: 8 |

Brewed to be a bright straw color, lightly sweet, with wheat added to create a crispness at the back of the palate.

Breckenridge Agave Wheat

ABV: 4.4% | IBU's: 13 |

Agave complements the refreshingly light quality of our wheat & adds a subtle note of flavor that expands this beer's uplifting taste profile.



Epic Son of a Baptist

ABV: 8% |

Son of a Baptist's flavor profile was designed to highlight the complex & unique flavors of small batch coffees.



Breckenridge Oatmeal Stout

ABV: 5% | IBU's: 36 |

A well balanced easy drinking stout is timeless. Deeply roasted malts lend hints of coffee & dark chocolate.



Rivertowne Samoa Showdown

ABV: 6.7% |

Satisfy your sweet tooth with this delicious coconut caramel & chocolate stout.



The Duck-Rabbit Milk Stout

ABV: 5.7% | IBU's: 25 |

The subtle sweetness & fullness of flavor imparted by lactose balances the roasted grains that give this beer its black color.



Saugatuck Blueberry Maple Stout

ABV: 6% | IBU's: 26 |

This beer tastes like you crammed a fat stack of blueberry pancakes into a pint glass & smothered it with maple syrup.



Founders CBS

ABV: 11.7% | IBU's: 45 |

Rich maple syrup, roasted coffee & velvety chocolate meld together in what can only be described as a transcendental drinking experience.



Breckenridge Summer Pils

ABV: 5% | IBU's: 30 | Summer |

Noble Saaz hops add earthy & floral aromas to this soft and balanced Bohemian style pilsner.



Erie Soleil Shandy

ABV: 3.5% | IBU's: 15 | Spring - Summer |

Our customers were anxious for a light, crisp, warm-weather brew & our brewers responded.



Founders Green Zebra

ABV: 5% | IBU's: 13 | May - Aug. |

Delightfully tart & slightly sweet, this ale is our refreshing take on an easy-drinking fruit beer.



Free Will Mango Wheat

ABV: 5% | IBU's: 20 | Spring - Summer |

Prominent aroma & flavor of mangoes, with a refreshingly dry finish.



Roy Pitz Honey Sucker Pils

ABV: 5.2% | IBU's: 29 | Spring |

This German Style Pilsner is brewed with German malts, American & German bittering hops, & local orange blossom honey.



Saugatuck Blueberry Shandy

ABV: 5% | IBU's: 10 | Spring - Summer |

The tart lemonade will help quench your thirst, while the blueberry finishes off this perfectly invigorating beer.

COMING SOON

Keep an eye out for these beers, soon to be arriving at Stockertown Beverage. Check with your Rep. for more info regarding availability.



Crossroads Lager

ABV: 5.2% | IBU's: 18 |

With a mild malt sweetness this beer brings delicate flavor with a clean & crisp lager finish.



Roy Pitz Lovitz Watermelon Lager

ABV: 4.5% | IBU's: 15 |

A smooth-tasting beer with a captivating aroma & very subtle taste of watermelon that imparts its way into this crisp lager.



Glutenberg Gose

ABV: 3.5% |

Lime & lemon aromas are enriched by Mandarina Bavaria hops & acidity resulting from lactobacilli fermentation.



Riley's Hard Root Beer

ABV: 5% |

Hand crafted. No caffeine - No gluten - No high fructose corn syrup. A harmonious marriage of ingredients, processes & beer.

10 QUESTIONS WITH...

Paul Phillippon

OF THE DUCK-RABBIT CRAFT BREWERY

Paul Phillippon was happily pursuing a career teaching philosophy when the siren song of brewing beer, his hobby since 1987, could no longer be ignored. He went to work for a succession of three breweries until he felt his experience was sufficient to try to open a brewery himself. The Duck-Rabbit Craft Brewery was born!



1. What's your Spirit Animal?
Snagglepuss
2. What's your favorite pizza?
Pizza Sam's from Alma Michigan - Pepperoni, ham and onion. I grew up in Alma, so there has to be some nostalgia involved. I am, however, convinced that Sam's is objectively fabulous pizza!
3. What's your wrestling or roller derby name?
Captain of Industry
4. What's your favorite cartoon character?
The Monarch (villain on The Venture Brothers)
5. What are you currently reading?
I'm involved in four different books just now (I pick up whichever best suits my mood of the moment): See a Little Light (a memoir by Bob Mould), The 33 1/3 B-sides (essays about underrated albums by various authors), Moo (fiction by Jane Smiley) and England's Dreaming (a history of U.K. punk by Jon Savage)
6. What's your favorite word?
Falderal
7. Would you rather know a lot about a little, or a little about a lot?
A lot about a little, for sure. I'm a nerd!
8. Who's your favorite band or musician?
Of course, there are too many choices here! Just to name a couple, lately I've been really enjoying Ezra Furman. Also, I have an abiding love of Roscoe Mitchell.
9. If you could have a theme song or walk-up music played whenever you entered a room; what would it be?
The theme to the Benny Hill Show
10. What is the most important quality a person can possess?
Integrity

COOKING WITH beer



Chef Wally Mattus
Contributing Author

In these interesting and challenging times of home quarantine, it seems that spring has sprung just in time to salvage our collective sanity. Sunny days, warmer temperatures, and colorful flowers popping up are welcome changes to whatever the last month and a half were.

Cinco de Mayo seems to declare that winter is officially over, and this year we need all the help we can get. Hence, Cinco de Mayo was my inspiration for recipes, and I have chosen to use some of our Spanish and Mexican breweries for this edition of Cooking with Beer.

For the following recipes I chose to use:



Mahou Cinco Estrellas

Description:

"With 125 years of history, Mahou Cinco Estrellas has always been there to satisfy the most demanding taste buds. Produced using the finest varieties of hops and yeast, it stands out for its golden color and distinctively mild taste. The result: a well-balanced flavor which lingers in the mouth." - Mahou

ABV: 5.5%

Alhambra Reserva Roja

Description:

"A unique bock of long and "resting" fermentation. Behind its intensity hides extraordinary subtlety and delicacy. A slow sipping, which takes time to fully savor." - Cervezas Alhambra

ABV: 7.2%



Monopolio Lager Negra

Description:

"Hand crafted amber lager. Smooth and balanced with rich deep caramel flavors, working in a symmetrical harmony with imported hops."

Cerveza Monopolio

ABV: 5.5%

Continued...



Fiery Fried Shrimp

I've chosen **Mahou Cinco Estrellas Lager** from Madrid, Spain as the base liquid for a spicy batter. This beer batter has great flavor due to the beer and a bevy of spices. Feel free to add more cayenne to the recipe if you're into that sort of thing. This beer is also the perfect choice to drink while eating these shrimp.

Ingredients

1 cup All Purpose Flour
 ½ tsp. baking powder
 2 tsp. salt
 ½ tsp. cayenne pepper
 ½ tsp. chili powder
 ¼ tsp. cumin
 1 tsp. garlic powder
 1 tsp. onion powder
 ½ tsp. ground black pepper
 1 tsp. paprika
 1 egg
 1 bottle **Mahou Cinco Estrellas Lager** (11.2 oz.)
 1 pound peeled & deveined shrimp
 1 lemon
 1 lime
 Your favorite hot sauce
 ½ cup flour (keep separate)

When choosing your shrimp you will see a number describing the size of the shrimp (For example 25/30 or 16/20). That number represents an estimated number of shrimp per pound. I chose 16/20 size (16 to 20 shrimp per pound). The smaller the number, the bigger the shrimp.

In a deep pan, using a thermometer, heat the vegetable oil to around 350 degrees. As you fry the shrimp the oil temperature will drop, so cook them in small batches and adjust the burner temperature as needed to stay at 350 degrees. If the oil is too hot you'll have dark shrimp that may not cook through, if it's not hot enough you'll have a greasy mess.

In one mixing bowl, combine the cup of flour, baking soda, and spices.

In a separate bowl, whisk together the egg and the beer until blended. Slowly add the flour and spice mixture. Make sure to whisk well so there are no lumps in your batter. It's okay if you think the batter is a little thin, we're not making pancakes here!

Put your shrimp in a separate bowl and add the extra ½ cup of

flour. Toss well to coat the shrimp. By doing this extra step, the flour will help your batter stick to the shrimp.

Pull the shrimp from the flour and put them in your batter mixture. Stir and coat well.

Using a fork, stab and retrieve your shrimp one at a time. Use a second fork to pull the shrimp off the first fork, carefully dropping the shrimp into the fryer oil. Using forks keeps your fingers clean and makes sure there are no bare spots in the batter coating. Cook about 6 shrimp at a time.

Let them cook for about 4 minutes. Carefully flip the shrimp over in the oil for another 4 minutes. I usually pick the biggest shrimp and cut it open to make sure they are fully cooked.

Squeeze a wedge of lemon and a wedge of lime over your fried shrimp. A little citrus wakes up all of the flavors. Drizzle with your favorite hot sauce if that floats your boat.

Crack open another ice-cold Mahou for yourself and serve the shrimp with your favorite dipping sauce, tartar sauce, or salsa! 

Roast Pork over Rice

This is a crockpot dish so it's nice and easy. I wanted some strong flavors for the broth so I chose to use **Cerveza Alhambra Reserva Roja**. This deep red-colored Doppelbock brewed in Granada, Spain makes for an incredible broth. It lends a certain depth or foundation to the broth that goes perfectly with pork. And it's one of my favorite beers.

Ingredients (Serves 4)

3-4 pound Pork Shoulder
 4 carrots (large cut)
 4 celery stalks (medium cut)
 1 small onion (large rough dice)
 2 Tbs. garlic (chopped)
 1 tsp. cumin
 1 tsp. chili powder
 ½ tsp. paprika
 1 tsp. fresh cilantro (chopped)
 1 Tbs. fresh thyme (chopped)
 1 tsp. fresh rosemary (chopped)
 1 Tbs. tomato paste
 1 cup beef stock
 1 cup chicken stock
 1 bottle **Alhambra Reserva Roja** (11.2 oz.)
 salt, pepper, cayenne to taste.

Season the pork shoulder with a little salt and pepper.


Put all of the liquid and tomato paste in the crockpot set on low, then stir in the herbs and spices. Add in the seasoned pork shoulder, vegetables, and garlic. Give it a little bit of a stir.

Cover and cook it on low for 7 hours. Periodically spoon some of the broth over the pork as it cooks. Turn the pork over about half way through.

After about 7 hours, taste the broth and season accordingly with salt, pepper and cayenne to your desired spiciness. It is at this point using tongs or large forks that I generally pull the pork apart and let it soak up some broth.

Crack the lid open a little and let it slow cook for another hour. This will allow some steam to escape and your broth will gently reduce a little, concentrating the flavor a bit.

I like to serve this over a big pile of white rice. The rice soaks up the broth and tempers the spiciness a little.

To serve this as more of a traditional stew, try adding large chunks of potato at the beginning of cooking and skipping the rice at the end. 



Continued...



Mexican Chocolate Brownies

These are a little wacky, but the flavors added work very well together for an interesting take on brownies. I chose to use **Monopolio Lager Negra** since this Vienna lager style has a subtle caramel sweetness to it. This added sweetness is needed to stand up to the cinnamon and cayenne and it works beautifully with the chocolate. Yes, you read that correctly, cayenne, cinnamon, and chocolate!

I also cheated and used boxed brownie mix. I did this because there is more liquid needed in a boxed mix than brownies made from scratch. Since I am writing about cooking with beer I opted to go with the method that used more beer. The ingredients listed here are for the box mix that I used. Follow your favorite box mix directions, then add extra chocolate chips and an extra ounce of beer.

If you've read any of my previous recipes you'll know that I have a particular disdain for cinnamon - more specifically excessive use of cinnamon. I used 1 teaspoon of cinnamon in my batch. If cinnamon is your thing, use the full 2 tablespoons or more. Go nuts! Not me though.

Ingredients

- 1 box favorite brownie mix
- 1/3 cup vegetable oil
- 1 egg
- 3 ounces **Monopolio Lager Negra**
- 1-2 tsps. cinnamon
- 1 tsp. cayenne pepper
- 1 12oz bag chocolate chips (semi-sweet or dark)

Preheat oven to 350 degrees.

Mix all of your ingredients except for extra chips.

Spread the mixture evenly in an greased 8 inch by 8 inch pan.

Once the mixture is in the pan, evenly spread the extra chocolate chips over top of the mix. They will sink a little bit. Adding the chips last prevents all of the chips from sinking to the bottom.

Bake for about 40 minutes. After about 35 minutes stick a toothpick in the middle of the pan. If the toothpick comes out clean you are good to go - if not, check every 5 minutes.

These are absolutely amazing when served warm topped with vanilla ice cream.

Hasta la vista! 🍷



MONOPOLIO.

EN HONOR DE
UNA TRADICIÓN MEXICANA
desde 1871.



LA CERVEZA DE VERDAD

Monopolio, a new line of Mexican beers, has arrived on the scene! Monopolio Lager Clara and Lager Negra bring a rich history, smooth refreshing flavor, and unparalleled freshness to reinvigorate the Mexican Lager beer category.

La Gran Cervecería de San Luis was founded in 1871 by a Mexican farmer and a French immigrant who endeavored to brew a superior quality cerveza. Their lager — Monopolio — was brewed for 50 years, and was recognized with awards at fairs across the world. Today, that very same recipe has been reborn and revitalized by the spirit of modern craft brewing!

Monopolio Lager Clara and Monopolio Lager Negra are produced both in Mexico and stateside via partnerships with independent brewing facilities. The innovative concept behind Monopolio is to combine time-honored flavors with craft beer quality to create an authentic, delicious, and fresh

beer for local consumers. For those consumers who have yearned for a brewery fresh Mexican Lager, Monopolio Lager Clara and Lager Negra are a game-changing delight.

Monopolio Lagers are made in both Mexico and stateside so that they can be delivered fresh to the consumer. They are brewed with real corn and without any extracts or syrups. Monopolio Lagers are unpasteurized, providing consumers everywhere with incredibly fresh flavors. Cervecería de San Luis' rich history and commitment to innovation provides consumers a delicious new option in the Mexican Lager category. 🍻

MONOPOLIO LAGER CLARA and LAGER NEGRA
are available in 12oz cans and 12oz bottles, as well as on draft to
CELEBRATE YOUR NEXT SPECIAL OCCASION OR EVERYDAY MOMENT!

MONOPOLIO LAGER CLARA

Blond Lager | ABV: 5%

Hand crafted blond lager originally brewed for the warm desert climate of San Luis. Crisp and refreshing with a bright and tantalizing malt flavor. Aromas of grains, bread, and maize.

MONOPOLIO LAGER NEGRA

Amber Lager | ABV: 5.5%

Hand crafted amber lager. Smooth and balanced with rich deep caramel flavors, working in a symmetrical harmony with imported hops.



ZēLUS


BEER COMPANY



Beer is a wonderfully versatile beverage. Beer can be enjoyed as a complement to a fine meal, to celebrate big and small moments with family and friends, or as a tasty reward after a long day's work. Thanks to the efforts of Zēlus Beer Company, beer can now also be a delicious part of an active lifestyle!

Founded in January 2015, Zēlus Beer Company was created by a group of craft beer lovers who between them have run in dozens of marathons and half marathons, as well as competed in triathlons, half ironmans, and more. With past and present careers in product development, biochemistry, and cell biology, this unique team has brought their array of talents, expertise and passions together to develop a first of its kind brand and some exceptional beer.

Zēlus Beer was designed specifically for people with active lifestyles. Zēlus beers boast a unique proprietary brewing process that creates a new type of beer; one that quenches your thirst - so toasting your PR won't impede recovery. At Zēlus, the brewing team has made it the top priority to carefully identify beer styles, develop recipes, adjust water profiles, and keep alcohol content low to produce one of the most hydro-friendly and great tasting craft beers you will ever find. A true Competitor with the best! Named after Zēlus, the Greek spirit of competition and rivalry, our craft beer was created for you to enjoy after your zealous endeavors.

Whatever activity fuels your passion, you know that these refreshing beers wait for you at the finish line. 



Weekender

German-Style Lager

Weekender is the perfect companion for your adventures. A pronounced malt-forward biscuit-like flavor from the Pilsner, Munich, and Vienna malts, and subtly hopped with Hallertau to epitomize this German-style lager. After you satisfy your appetite for adventure, reach for a Weekender to satisfy your thirst.

Details: 5.3% ABV // 25 IBUs

Competitor

IPA

Competitor IPA is a west coast-style session IPA. Maris Otter, Wheat and Crystal malt provide a slightly biscuity backbone, while flaked oats add body. A hefty addition of hops in the whirlpool, followed by ample dry-hopping help create a refreshing, grassy, piney, session IPA. Big flavor with a low gravity, Competitor IPA is a beer brewed to compete with the best.

Details: 4.7% ABV // IBUs 52

Race Pace

New England IPA

Race Pace was conceived as a hybrid beer, combining a classic low gravity English Mild recipe with the heavy-handed dry hopping of a New England IPA. An easy drinking beer, it has a base of classic pale malts layered with resinous, citrusy, hoppy goodness from its use of Mandarin Bavaria and other hops. Big flavor with a low gravity, Race Pace is a beer brewed to compete with the best.

Details: 3.7% ABV // IBUs 20

A RETURN TO THE GOLDEN AGE

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BREWING COMPANY
KILKENNY IRELAND
EST. D 1702
**IRISH
GOLD**



A TRADITIONAL,
KETTLE-HOPPED
GOLDEN ALE WITH
EARLY AND LATE HOP
ADDITIONS FOR A CLEAN,
CITRUS FINISH AND A RICH,
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