

Complimentary

ISSUE #3 - NOVEMBER 2019

stockUP

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



beer cocktails

SOME OF OUR FAVORITE HOLIDAY COCKTAILS, FOR SOME OF OUR FAVORITE BEERS

cooking with cider

RECIPES BY CHEF WALLY MATTUS

i love new york beer

A HIGHLIGHT OF SOME OF OUR FAVORITE NEW YORK BREWERIES

STOCKERTOWN
BEVERAGE

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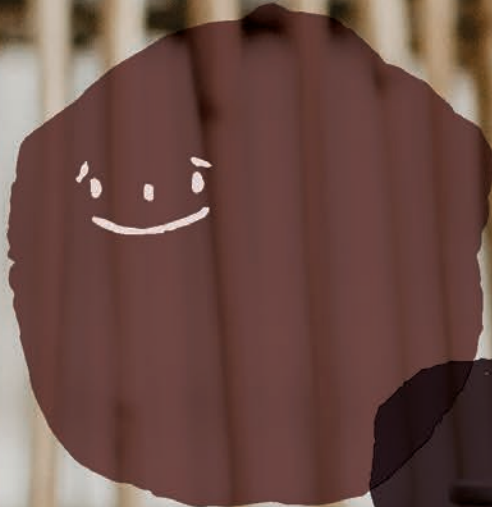
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"Have a good one."

I ♥ NY

Beer



STONEYARD
BREWING CO

*Bob Scaramano
Contributing Author*

If I had one bumper sticker on my car, it would surely read “Will Travel for Beer.” That is a concept that I am more than happy to get behind. I am willing to travel (via trains, planes or automobiles) most anywhere in pursuit of fine brews. You name the place - Belgium, Germany, England, Scandinavia; I’m packed and ready to go! While all of these destinations are guaranteed to excite any true beer lover, they are also a bit far away and require some planning. Given the fact that I am sometimes unable to schedule a lengthy Beer Excursion, I am also always interested in a trek to a nearby state to discover some tasty offerings from breweries that are a bit closer to home.

New York State is an ideal choice for a Beer Excursion that is closer to home. The Empire State boasts numerous notable breweries that excel at creating memorable brews in a variety of styles. I have had the pleasure of visiting a few breweries across New York and would like to share some of my experiences with you.



Continued...



Photos courtesy of Sloop Brewing Co.

The Hudson Valley region is a beautiful area north of New York City that is renowned for its agriculture, vineyards, orchards, and breweries. This bucolic region is home to [Sloop Brewing](#), makers of mouthwateringly juicy IPAs. Sloop Brewing was founded in 2011 and began modestly, selling their beers at local farmers markets throughout the Hudson Valley. By 2014, Sloop had opened a small brewery inside a Dutch post and beam barn located on a working farm in Elizaville, New York. It was in this rustic setting that the legend of Sloop Juice Bomb NEIPA began to grow. As the legend grew, so did the demand; more and more people wanted a dose of Juice Bomb. In 2018, Sloop relocated production to a state of the art facility in the renovated IBM facility in Fishkill, NY. The lovely old barn location in Elizaville has recently been shuttered, but thirsty beer pilgrims are welcomed at the new Fishkill location which features the production brewery as well as a restaurant and event space. It's the perfect place to get the complete Sloop experience, all while enjoying a delicious Juice Bomb, or Super Soft IPA!

Approximately one hour north of Sloop Brewing lies the town of Catskill, NY; home to another exceptional craft brewery: **Crossroads Brewing**. Crossroads began in 2010 with a brewpub operation housed in the restored Brooks Opera House in nearby Athens, NY. The brewpub quickly became a popular destination and the beers that were being produced garnered immediate accolades with its Outrage IPA being named “Best Beer in the Hudson Valley” and “Best New York IPA.” Their Black Rock Stout has been a consistent favorite as well, taking home a World Beer Cup gold medal, silver at GABF, and gold at TAP NY. Crossroads utilized this momentum to open a new production brewery and taproom in Catskill in 2016 where they package draft and case beers for distribution. The innovative team at Crossroads has created a stellar lineup of award-winning beers including Outrage IPA, New Normal IPA, Black Rock Stout, and Greens Fees Pilsner. A visit to Crossroads Brewing in the Catskills region makes for a great weekend getaway!

Photos courtesy of Crossroads Brewing Company

Continued...



The Western New York region is home to several great breweries. My favorite is **Stoneyard Brewing**, located in Brockport, just outside of Rochester. Stoneyard Brewing has grown from humble beginnings (the original brewery was located in an elevator shaft!) to a state of the art brewery, taproom, and restaurant space. In this unique setting, Stoneyard specializes in crafting bold, memorable brews that burst with hoppy goodness. The brewers at Stoneyard delight in playing with preconceived notions of hoppiness, creating a variety of IPAs that showcase the full range of bitterness, fruitiness, and softness that can be achieved through the modern brewing process. The Ellsworth NEIPA, Everyman IPA, and Bender IPA are all highly recommended!



Photo courtesy of Stoneyard Brewing



Photo courtesy of www.publick.com

A proper report of great New York breweries would not be complete without including **Southampton Publick House**. One of the true “OG” craft breweries in the United States, Southampton Public House has been crafting a lineup of award-winning beers since 1996, with the brewpub becoming a mainstay in the beautiful Hamptons area of Long Island. The term “award-winning” is an understatement; Southampton Public House beers have received so many Great American Beer Festival medals that the brewery ranks in the top twenty medal recipients in America over the past ten years! Southampton Publick House beers display a host of wonderful characteristics: soft, smooth, delicate flavors balanced in perfect harmony. Whether it’s the delightful Double White Ale, Keller Pils, or seasonal offerings such as Pumpkin Ale, Double Black Imperial Dark, or Summer Blonde- they are beers that I come back to again and again.

As you can see, I live by my slogan “Will Travel for Beer.” Through my travels in New York State, I have discovered these wonderful breweries, delightful beers, and great people. I suggest that you consider treating yourself and visiting these fine breweries. If you are unable to plan an excursion any time soon, fear not; most of the tasty beers described in this travelogue are available at your favorite bars, restaurants, and beer retailers.

Cheers! 🍷

10 QUESTIONS WITH...

Joe Turco

OF SLOOP BREWING CO.

Joe has 11 years of experience in the beer industry, both at large breweries such as Bell's and on the distributor side as brand manager for some of the largest craft breweries in the country.



1. What is your favorite breakfast cereal?
Cherrios
2. In the movie of your life, what actor would play you?
Seth Rogan
3. What's your favorite cartoon character?
Beast Man from HE MAN
4. What's your Wrestling or Roller Derby Name?
Mike Lock, the Don of Diacetyl
5. What's your favorite word?
Crazy
6. Who would win in a fight: Spider-Man or Batman?
Batman - he has a darker side to him and that will always win
7. If you could have a beer with anyone living, dead, or fictional; who would you choose?
I would love to have a beer with Thomas Tew (pirate)
8. What was your first job?
A butcher at 16
9. What 3 people would you most like to take on a road trip?
Robert Plant, Dan Marino, and Abe Lincoln
10. What's your favorite dinosaur?
T-Rex

stock IP

Our Favorite Holiday BEER Cocktails



Celebrate this holiday season with one of our festive beer cocktails. Our unique drink recipes are sure to be a crowd pleaser. Your merrymaking will be memorable with our creative beer infusions that will warm and brighten your spirits.



Porter Cocktail



Ingredients:

Crushed chocolate chips and ginger bread cookies (for glass garnish)
1/2 ounce simple syrup
1 teaspoon chocolate chips (for drink)
1 teaspoon crumbled gingerbread cookie
1 1/4 ounces cognac (you may substitute your favorite brandy)
1 to 3 ounces of your favorite dark lager or porter
Splash of coconut milk (or whipped cream if desired)

Directions:

Wet the rim of a pilsner glass and dip into a mix of the crushed chocolate chips and gingerbread. In a pint glass or shaker, muddle one teaspoon of the chocolate chips and the simple syrup. Add cognac, and shake with ice. Strain into your pilsner glass, add ice and top with beer (use as little ice as possible as it tends to dilute the beer). Use a splash of coconut milk to float on top of the cocktail. You can also top with whipped cream.

Recommended Beers:

Atwater Vanilla Java Porter, Duck Rabbit Porter, Founders Porter, Monschof Schwarzbier

Stout Cocktail

Ingredients:

1 tablespoon of chocolate syrup
1 teaspoon vanilla extract
1/4 cup bourbon
1/2 cup chocolate stout
Half-and-half or cream for topping

Directions:

In a glass, stir together stout, bourbon, vanilla and chocolate syrup. Serve over ice and top with half-and-half. Remember- use as little ice as possible.

Recommended Beers:

Crossroads Black Rock Stout, Dieu du Ciel Pêche Mortel Stout, Epic Big Bad Baptist Imperial Stout, Founders Breakfast Stout, *Roak Devil Dog Oatmeal Stout*, Saugatuck Neapolitan Milk Stout



IPA Cocktail



Ingredients:

1 ounce Campari
12 ounces IPA
Splash sparkling orange juice
Fresh orange peel

Directions:

Take a rocks glasses and two to three ice cubes and fill with 1 oz of Campari. Top with 12 oz IPA. Add a splash of sparkling orange juice (you can substitute San Pellegrino sparkling blood orange if you prefer) and rub a piece of orange peel around the rim before dropping into the drink.

Recommended Beers:

Breckenridge Hop Peak, Cricket Hill Hopnotic, Crossroads New Normal, D9 Hakuna Matata, Free Will Kragle, *Helltown Buffy*, Mispillion River Space Otter, Platform Speed Merchant, Rivertowne Hazy Morning, Roy Pitz Step Your Game Up

Lager Cocktail

Ingredients:

1 ounce tequila
1 pint Lager

Directions:

Rim a pint glass with lime and salt. Add a shot of your favorite tequila to your favorite lager or Mexican-style beer. When given the choice between a shot or a beer, always choose both!

Recommended Beers:

Alhambra Especial, Breckenridge Lager, Epic Los Locos Lager, Founders Solid Gold Lager, *Mahou Cinco Estrella*, Roy Pitz Best Blonde



COOKING WITH *cider*



*Chef Wally Mattus
Contributing Author*

As the leaves change, and Mother Nature does whatever she's gonna do this time of year, I've noticed two constants all season long: The smell of cinnamon in the air, everywhere (use moderation people!), and apples, everywhere! Nowadays we have so many varieties of apples I had to research them on the internet while shopping for these recipes. It's nothing like when I was little. You only had red apples and sometimes green apples, that's it.

In the glory of my youth, I always looked forward to fresh-pressed apple cider. Now as an adult I'll take a hard cider, please. In this age of increased gluten-free demand, the varieties of hard ciders are mind-blowing. For the fun of variety, I've chosen three very different ciders, three very different apples, and came up with three very different recipes.

Just a side note. You may notice I am not a huge fan of cinnamon. Because of this, I've gone light on the cinnamon in all of these recipes, remember MODERATION! If you like cinnamon, go for it and add more.



For the following recipes I chose to use:



Cranberry Mango Saison

Description:

"This Belgian-style cider is fermented with Saison Ale yeast and finished with cranberry and mango." - Cider Creek Hard Cider

ABV: 6.9%



Bad Seed Dry Cider

Description:

"Our flagship Dry Hard Cider is extremely dry and incredibly strong. Fermented with a sauvignon blanc yeast and then conditioned in this very can, we've crafted a dry cider that is similar to an apple champagne or delicious apple prosecco. There are actually 0 grams of sugar in this cider. We are the first company to put a truly dry, sugar-free cider in a can. All that you're drinking is a full pound of pressed apples, fermented to full dryness. Nothing else. There's a reason everyone knows us as "Bad Seed: the Dry Cider!" We hope you enjoy drinking it as much as we enjoyed making it." - Bad Seed Hard Cider



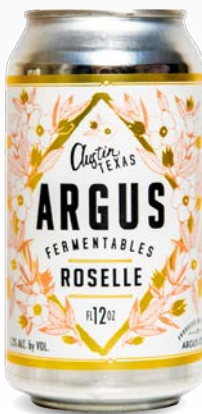
ABV: 6.9%

Argus Roselle Cider

Description:

"Argus presents the Roselle, a hibiscus cider that is dry, tart, and floral. Based on Agua Jamaica, we use sifted Hibiscus flowers to impart the tart, floral punch of Hibiscus to cider." - Argus Cider

ABV: 5.2%



Continued...

Continued...



Apple Cranberry Fritters

Ingredients

(five different parts so pay attention)

1 ½ cup dried cranberries

1 can Cider Creek Cranberry Mango Cider

3 Granny Smith apples peeled and diced ½ inch

1 Tbsp sugar

1 Tbsp brown sugar

2 Tbsp butter

Glaze ingredients

2 cups confectioners sugar

3 Tbsp cider

Dry ingredients

1 and ⅓ cup flour

2 tsp baking soda

½ tsp salt

½ tsp cinnamon

¼ tsp ginger

⅛ tsp nutmeg

Egg mixture ingredients

2 eggs

¼ cup sugar

¾ cup hard cider

1 Tbsp melted butter

Apple Cranberry Fritters Cont.

Put the dried cranberries in a sealable container, pour in the can of cider and cover. Let the cranberries reconstitute for at least a couple hours, overnight if you can remember to do it ahead of time. Drain excess cider from cranberries before using them.

Sauté the apples briefly in the butter until they start to get a little tender, but you don't want mushy apples either. Then stir in the tablespoon of sugar and brown sugar and let that all get groovy together for a minute or so. Let cool for 20 minutes.

Put all the dry ingredients (except the sugar) in a bowl and whisk it all together.

In a separate bowl whisk together the eggs, cider, sugar, and melted butter. Once mixed, slowly whisk the egg mixture into the

dry ingredients until they are all one big goeey mess. Now add the apples and cranberries and stir gently.

Hopefully, you have a home fryer. If not a deep pan of vegetable oil and a thermometer will do. You'll need the oil to be about 375°.

Using a large serving spoon, drop 3-4 spoonfuls of batter at a time into the fryer. The darkness of the browning pretty much decides how crispy your fritter will be. I always put them in a 300° oven for a few minutes just to make sure the inside cooks without overcooking the outside. This will also keep them warm while you finish making the batch.

Over low heat combine the glaze ingredients until all goeey and yummy looking. Drizzle on your fritters. 🍷

Apple Butternut Squash Soup

Ingredients

1 large butternut squash (About 3lb.)

2 Gala apples peeled and chopped

¼ cup diced onion

¼ cup diced celery

¼ cup diced carrot

1 cup chicken stock

1 can Bad Seed Dry Cider

¼ cup light brown sugar

⅛ tsp nutmeg

⅛ tsp cinnamon

¼ tsp fresh ginger grated

Grab the butternut squash and split that bad boy in half from stem to bottom. Remove the seeds and drizzle the meat of the squash with olive oil. Roast flat side up in a 300 degree oven until fork tender (maybe 2 hours or so). Using a butter knife, cut a tic-tac-toe pattern in the meat of the squash being careful not to cut through the skin. It's a lot easier to scoop that way.

In a large pot lightly cook the celery, onions, carrots, and apples until they start to soften. Once they are ready, scoop the meat from the squash into the pan, add the rest of the ingredients and stir well. Put a lid on it with low heat and forget about it for an hour or so. You don't want a boil, just a little steam and maybe some light simmering.

Now comes the fun part. If you have an immersion blender, that's great! If not, use a regular blender and purée the heck out of your mixture. If using a regular blender, hold the lid on loosely letting the steam escape otherwise it'll blow up and you'll be wearing it!

Quickly rinse the pot and pour the smooth mixture back into it. Let it simmer very gently for at least another hour. Stir very frequently. Taste it every once in a while and add salt or seasonings to your liking. Be careful with that cinnamon! I like to add a couple splashes of maple syrup as well.

Grab a can of cider and have some soup! 🍷



Continued...



Pink Poached Apple

This dessert is insanely easy and so elegant looking that your friends or family will be so impressed they might get you a better present next year!

Ingredients (serves 4 people)

- 3-4 cans of Argus Roselle Cider (depending on size of the pan you are using)
- 1 Tbsp ginger fresh ground
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ cup sugar
- 2 Pink Lady apples peeled, cut in half, and cored

Do this right before you're ready to put them in the cider mixture or your apples will start to turn brown. Just keep reading and pay attention!

Toppings

- Vanilla ice cream (or your favorite flavor)
- Chopped walnuts warmed in the oven

Put the cider, the sugar, and the seasonings in a pot making sure it's deep enough to cover the apples when cut in half. Bring the mixture (no apples yet) to a quick boil, then reduce the heat to a very light simmer.

Take about 1/2 cup of cider mixture and put in a small pan and reduce to a syrup consistency.

Peel, cut, and core the apples one at a time and put them in the simmering cider, flat side up. Grab the lid from a small pot and gently use it to weigh the apples down so they are submerged but not touching bottom.

After 5 minutes use a toothpick to test how soft the apples have become. They will also pick up the pink color of the cider. The darker pink they get, the softer they are. The perfect poached apple will take 8-10 minutes. You never want mushy apples.

Plate them up and eat it any way you want. I like them with some really good vanilla ice cream, warm walnuts, and a drizzle of the reduced cider syrup. You can also eat them cold!

Enjoy! And keep your cinnamon to yourself! 🍷



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





Stickman Store Bought is Fine

ABV: 8% |  

Full bodied Double IPA, overflowing with tropical pineapple notes & a juicy flavor profile.



Founders Centennial IPA

ABV: 7.2% | IBU's: 65 |  

Get ready to bask in the glory of the frothy head's floral bouquet. Relish the citrus accents from dry hopping. This one's sweet, yet balanced.





Bear Republic Racer 5

ABV: 7.5% | IBU's: 75 |  

This hoppy IPA is a full bodied beer brewed with malted barley, wheat, & crystal malts.



Mispillion River Not Today Satan

ABV: 7.3% | IBU's: 55 |  

The unholy joining of El Dorado, Centennial, Columbus, Cascade, & Mosaic hops leaves souls begging for a drink of water.





Free Will Techno IPA

ABV: 7.3% | IBU's: 68 |  

A well rounded & balanced IPA, complete with a full-spectrum hop profile & complementary malt sweetness.



Cricket Hill Hopnotic IPA

ABV: 6.5% | IBU's: 54 |  

A beer with a huge hop nose & flavor indicative of grapefruit & tropical fruit.





Roy Pitz 4 the Win

ABV: 5% |  

A beer for Giant Killers. This hazy NEIPA is made with the finest Marris Otter malt & lactose.

Solemn Oath Ravaged by Vikings

ABV: 8% | IBU's: 99 |  



Rich caramel malt sweetness is beaten over the head with fresh American hop flavors of grapefruit citrus, pine, & tropical fruit.



NE-IPA / MILKSHAKE





Epic Citra Lush

ABV: 6.2% | IBU's: 70 |  

This hazy New-England Style IPA is brimming with LUSH flavors of melon, guava, & cantaloupe without the bitterness of an IPA.



Roak Hoptazer

ABV: 8% |  

This N.E. style IPA has a sublime mouthfeel with aromas of orange, grapefruit, & tropical fruit.




Bear Republic Thru the Haze

ABV: 6.4% | IBU's: 30 |  

Grapefruit & tropical fruit aromas set the stage for a huge citrus explosion of flavor on your taste buds, without all the bitterness.

Sloop Juice Bomb

ABV: 6.5% |  



A hazy, golden, unfiltered IPA. The low bitterness & late hopping showcase the citrusy, juicy notes of American hops.



TART & FUNKY




Platform Blockbuster Night

ABV: 4.2% | IBU's: 4 |  

Aromas of stone fruit & subtle sweet vanilla give way to a bright tart flavor.



Roy Pitz Berlina Blue

ABV: 4% | 

Tart & fruity, this traditional German wheat ale gets kettle soured & is fermented with fresh blueberries & blackberries.





Stoneyard Menace Lemon Lime Sour

ABV: 6% | IBU's: 2 |  

Tart, slightly dry, with hints of lemon & lime, ready at any moment, just like us

Roy Pitz Sour Hound

ABV: 5% | IBU's: 11 |  



The unique souring process during the brew provides a refreshing tartness that intertwines nicely with the oak and malt flavors.



WHITE ALE / WITBIER





Full Pint White Lightning

ABV: 6% | IBU's: 18 |  

This Belgian-style White Ale combines a complex malt character with sweet orange peel, coriander & grains of paradise.

Hofbräuhaus Freising Hefe-Weiss

ABV: 5.4% | IBU's: 12 |  

Classic German weiss-bier, with a premium yeast & velvety, mouthfeel




Southampton Double White

ABV: 6.6% |  

A "double strength" version of classic Belgian-style "white" ale. A deceptively light ale spiced with Curaçao orange peel & coriander seed.



Stoneyard White Ale

ABV: 5.8% |  




A beer designed to be paired with Zweigle's white hots.



LAGER



Founders Solid Gold Premium Lager

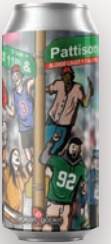
ABV: 4.4% | IBU's: 20 |   

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




Broken Goblet 11th & Pattison

ABV: 5% | IBU's: 19 | 

Low bitterness, approachable, with a hint of citrus from the hops, & a refreshingly light finish.



Mahou Cinco Estrellas

ABV: 5.5% | IBU's: 25 |   

Produced using the finest varieties of hops & yeast, it stands out for its golden color & distinctively mild taste.

Praga Dark Lager

ABV: 4.5% | 

Rich caramel color, a classic sweetish taste of malt, & a minimum of bitterness.



FRUITY





Free Will Cranberry Wheat

ABV: 5% |  

Nuanced aroma & flavor of cranberry reflect the season, while still allowing the wheat base to shine.


Platform Death by Disco

ABV: 4.5% | IBU's: 8 |  

Bursting with blackberry & lemon goodness, this tart refresher has a bright acidity.



Hokkaido Plum

ABV: 5% | 

Brewed using Hokkaido plums, this fruity ale perfectly replicates the taste of fresh-picked plums from your local farm.



Saugatuck Blueberry Lemonade Shandy

ABV: 5% | IBU's: 10 |  

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



GLUTEN FREE / CIDER / MEAD



Cider Creek Cran-Mango Saison

ABV: 6.9% |  

This Belgian style cider is fermented with Saison Ale yeast & finished with cranberry & mango juice.

Possman Mulled Cider

ABV: 5.5% | 

The basis for this winter drink is the original Frankfurter Apfelwein refined with cinnamon, cloves, lemon, & sugar.





Glutenberg Blonde

ABV: 4.5% | IBU's: 15 | 

Floral hops, white pepper & lemon zest aromas. The mouth bursts with white flowers, citrus & spicy flavours.

Argus Applebomb

ABV: 4.5% |  



Apple Bomb is a demi-sec, or slightly sweet, full-bodied cider that delivers a blast of fruit & finishes big with a tannic, fruity pucker.



DARK & TOASTY



Erie Railbender

ABV: 6.8% | IBU's: 26 |  

Erie Brewing Company's flagship beer features a deep malt flavor & caramel sweetness lingering in a soft hop flavor. Dark


Founders Underground Mountain Brown

ABV: 11.9% | IBU's: 30 |  

Malts complement the bold Sumatra coffee perfectly, while time spent immersed in oak creates layers of depth & complexity.





The Duck-Rabbit Porter

ABV: 5.7% |  

This robust porter features a pronounced flavor of roasted grains reminiscent of dark chocolate.

Breckenridge Nitro Chocolate Orange Stout

ABV: 6% | IBU's: 13 |  

Breckenridge Brewery uses Cholaca, pure liquid cacao, & organic orange zest to offer a new way to experience traditional holiday flavors.



SEASONAL





Breckenridge Colorado Core Apple Ale

ABV: 5.5% | Fall |  

Collaboration with Talbott Cider Co. Technically a beer but drinks like a dry cider.

Full Pint Festivus

ABV: 6% | IBU's: 18 | Fall |  

Brown Holiday Ale. A holiday ale for the non-conformist, Festivus is the perfect beer to "air your grievances" over.





Rivertown Rudolph's Red

ABV: 8.1% | Fall |  

This bold, Imperial Red will light up your nose & let you enjoy a season of reindeer games.

Platform Holiday Donut Cookie

ABV: 7% | IBU's: 24 | Fall |  

Our new Holiday Ale brewed with our friends at Brewnuts CLE. Sweet milk sugar, vanilla, spice, & homemade snickerdoodle cookies.





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.





The Duck-Rabbit Wee Heavy

ABV: 8% |  

Bold & malty, this beer's sweetness comes from a massive quantity of grain complemented by some serious kettle caramelization.




Founders Civilized Brut IPA

ABV: 6% | IBU's: 45 |  

Like a fine Brut Champagne, this IPA is brilliantly bubbly, refreshingly crisp, & stunningly clear.





Saugatuck Peanut Butter Porter

ABV: 5.7% | IBU's: 35 |   

A classic Porter rich with the delicious harmony of peanut butter.

Roy Pitz Ludwig's Revenge

ABV: 5.2% |  

Made with special beechwood smoked malt that imparts a light, smoky aroma & taste, & dryness to the palate.





Free Will Special Cookie

ABV: 12.5% |  

Imperial Spiced Brown Ale with cardamom, brown sugar, cinnamon, ginger, & vanilla.





De Ranke Pere Noel

ABV: 7% |  

A fantastic Christmas beer, but one that defies the universal custom of a stronger, spicier beer for the holiday season.

Thomas Hooker Chocolate Truffle Stout

ABV: 7.1% | IBU's: 20 |  

Copious amounts of oat malt produce a silky, full-bodied beer laced with hints of roasted chocolate derived from dark malts.



Ridgeway Curious Collection

A collection of four different hand-crafted English holiday ales in an attractive carrying case.



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CHERRY, BERRY HOLIDAY celebrations

*Del Griffith
Contributing Author*

The Holiday Season is truly a time of celebrations. The end of each year is bathed in the warm glow of bright holiday spirits and decorations. The Holiday Season is also traditionally the time of the year that we take a few moments to commemorate all that has occurred in the past year and to celebrate the ties that connect us to loved ones, friends, and neighbors.

A memorable season deserves a memorable celebration. And while a memorable celebration can be comprised of many different components, it is universally agreed that best celebrations feature food and drink worthy of the occasion. Delicious food and drink pairings can take any holiday celebration to the next level but can prove daunting to those planning the celebration. With that in mind, here

are some suggestions for pairing beer with holiday food groups that are sure to please at any holiday gathering.

Cheeses

Did you know that beer is a perfect partner with cheese? The flavor varieties and carbonation in beer makes it the best partner with cheese. The bubbly carbonation in beer stimulates the taste buds and prepares you best for the next delicious bite of cheese. Here are some combination ideas:

Fresh Mozzarella - try a nice spicy witbier such as *Southampton Double White*, *Rivertowne Grateful White*, *Atwater Dirty Blonde*, *Free Will Cranberry Wheat*

Sharp Aged Cheddar - pair with a flavorful hoppy beer like *Bear Republic Racer 5 IPA*, *Crossroads Outrage IPA*, or *Founders Centennial IPA*

Roquefort or Bleu Cheese - pair with beers that feature substantial malt body and roasted grains such as *Ramstein Winter Wheat*, *Hofbrauhaus Freising Winter Marzen*, or *Alhambra Roja*

Meats

Steak or Roast Beef - classic roasted and grilled beef dishes pair beautifully with beers like *Breckenridge Christmas Ale*, *Jolly Pumpkin La Roja*, or *Roak Devil Dog Stout*.

Pork Chops or Roast - pork has a lighter, more subtle flavor and should be paired with a brew that will not overpower it. Suggestions: *Mahou Cinco Estrellas Lager*, *Full Pint All In Amber*, *Breckenridge Avalanche Amber*, *Praga Dark Czech Lager*, or *Penn Pilsner*

Glazed Ham - has flavors that are both salty and sweet requiring an earthy beer such as *Helltown Mischievous Brown*, *Founders Dirty Bastard*, *Monschhof Schwarzbier*, or *Penn Dark*

Shellfish

Seafood Chowders - these rich, creamy, salty soups pair perfectly with a stout. Recommended: *Duck Rabbit Milk Stout*, *Breckenridge Nitro Oatmeal Stout*, *Crossroads Black Rock Stout*

Lobster - the soft, buttery flavors of lobster are enhanced by a smooth tasty lager such as *Alhambra Especial*, *Hofbrauhaus Freising Jaegerbier Lager*, or *Free Will Crisper Kolsch*.

Seafood

Grilled Tuna - goes very well with a medium-sized Lager such as *Penn St. Nick Bock*, *Alhambra 1925 Reserva*, *Roy Pitz Best Blonde*

Fried Fish - require a beer that's dry, crisp, and able to cut through. Recommended: *Bink Blonde Ale*, *De Ranke XX Bitter*, or *Founders All Day IPA*

Chocolate

Chocolate Cakes, Pies, or Candy - all pair beautifully with a rich, tasty Imperial Stout. Try *Epic Big Bad Baptist*, *Founders Breakfast Stout*, *Erie Skippers Stout*, *D9 Chocolate Cake Stout*, or *Otaru Stout*.

Hopefully, these suggested pairings will assist you in creating the tastiest, most memorable Holiday Celebration ever. Eat, drink, and be merry!

Cheers!!

BEER STYLES

101

Märzen or Märzenbier

Meaning March or March beer in German. Originating in Bavaria, this lager has a medium to full body. These beers can be anywhere between a golden amber to a dark brown in color, and feature roasted malts and a light caramel sweetness. Märzen styles are the beer of choice for the traditional German festival, Oktoberfest.

Examples: *Penn Marzen*, *Duck Rabbit Marzen*, *Roak Roaktoberfest*

Festbiers

Similar to marzen styles, these traditional German lagers are also a regular addition to Oktoberfest. Pale in color with a smoother pilsner-like finish, these beers are easy drinking with a moderate ABV.

Examples: *Atwater Blocktoberfest*, *Hofbrauhaus Freising Festbier*, *Rivertowne Oktoberfest*, *Solemn Oath Oktoberface*

Pair with: Soft Pretzels, Pork Loin, Schnitzel, Porchetta, Sauerbraten, Roast Beef



A new everyday IPA, Mahou Cinco Estrellas Session IPA

A BITTER
HINT



EASY TO DRINK BECAUSE IT'S A SESSION IPA

Enjoy responsibly.