

stockUP

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

savor the seltzers

HARD SELTZERS ARE IN DEMAND, AND CRAFT BREWERIES ARE TAKING NOTICE



i love PA beer

A HIGHLIGHT OF OUR PENNSYLVANIA BREWERIES

cooking with beer

RECIPES BY CHEF WALLY MATTUS

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- Brooklyn White - York / Adams / Franklin / Cumberland
- Mike Benninghoff - Berks / Lebanon
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@drinkcbdlight "Have a good one."

A RETURN TO THE GOLDEN AGE



A TRADITIONAL, KETTLE-HOPPED GOLDEN ALE WITH EARLY AND LATE HOP ADDITIONS FOR A CLEAN, CITRUS FINISH AND A RICH, COPPER/GOLD COLOR.

KILKENNY IRELAND — EST. D 1702 —
SULLIVAN'S
BREWING COMPANY™

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5.2%
ABV



Caroline Beljan
Contributing Author

Pennsylvania is a state rich in history. While most of us may immediately think of Pennsylvania's role in the founding of our Nation or its position as an industrial and agricultural leader, Pennsylvania can also rightly claim its place as home to one of the most vibrant brewing scenes in the country. Pennsylvania is home to more than 300 craft breweries; local and regional enterprises committed to producing the finest quality beers using the freshest, premium ingredients. These breweries have provided more than just excellent beer, they have stimulated local economies and energized local communities. While most of the breweries and beers detailed in this piece are available at your local retailers and pubs, here are some short brewery bios provided to assist in your next Pennsylvania Brewery Road Trip...

Continued...



Photo courtesy of Broken Goblet Brewery

broken goblet™

Broken Goblet 11th & Pattison
Lager | ABV: 5.7%



popular beers include Hazenberg, a Breaking Bad-inspired IPA, Bubba's Tea Bag, 11th and Pattinson Lager, and the legendary No One Likes Us, We Don't Care IPA. Broken Goblet has earned acclaim for their charitable and community-focused nature, innovative and tasty beers, and lively entertainment venue-meets-taproom.



Photos from www.facebook.com/FreeWillBrewing



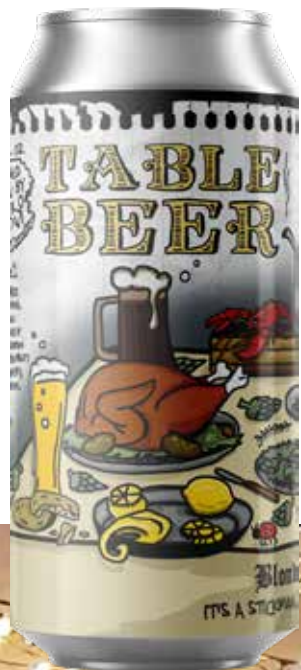
Free Will Cranberry Wheat
Wheat Ale | ABV: 5%

This small but mighty brewery opened January 2012 in Perkasie, Pennsylvania. The 35,000 sq. ft. space houses a taproom, clean brewing operations, and a sour cellar dedicated to the production of sours, saisons, and wild ales. Founded by hometown residents and longtime friends John Stemler and Dominic Capece, **Free Will Brewing Co.** has created a vibrant environment which includes special events like Sour Sundays and food trucks providing phenomenal food at the original Perkasie location. Free Will Brewing has also opened a taproom in Peddler's Village, New Hope, PA. which has proven extremely popular. Free Will beers have garnered numerous awards for their superlative sour and barrel-aged styles as well as their exemplary IPAs including Kragle IPA and Cloudy with a Chance of Charcuterie NEIPA.

Continued...

Stickman Brews are created with a spirit of fun, irreverence, and creativity that takes dead aim at the pretentiousness of some craft beers. Stickman believes that the only things that should be taken seriously in beer are freshness and flavor – two

attributes that are always on display in every Stickman beer. Belgian, British, German, and American styles are combined with traditional techniques and ingredients to create wonderful brews with a down-to-earth attitude. Stickman's irreverent take on traditional styles is well represented by hoppy beers like Store Bought is Fine IPA, Flip Phones and Cassettes DIPa, and Rate This Poorly on the Internet IPA. Stickman also specializes in farmhouse-style ale like Cousin Stoopid Belgian Gran Cru and German styles such as Young People Fun Party Pilsner. Stickman Brews are available in draft and in their distinctive cans bearing the stick figure graphics, and also at their Royersford, PA brewery/ taproom and their satellite taproom in Chester Springs, PA.



Stickman Table Beer
Blonde Ale | ABV: 5.1%



Photo from www.facebook.com/stickmanbrews



Roy Pitz Barrel House in Philadelphia



Roy Pitz Step Your Game Up
IPA | ABV: 5%

Lifelong friends Ryan Richards (Roy) and Jesse Rotz (Pitz) realized a dream when they opened Roy Pitz Brewing Company in Chambersburg, PA in 2008. Dedicated to creating "Liquid Art," Roy Pitz strives to produce over 30 skillful and imaginative beers each year. Since its inception, Roy Pitz has accrued numerous industry accolades and a legion of fans for beers such as Best Blonde, Daddy Fat Sacks IPA, Lovitz Watermelon Lager, and 4 The Win, a partnership with Jake Elliott of the Philadelphia Eagles. Roy Pitz Brewing is equally proud of their sour beer and barrel-aged beer programs, with an

impressive selection of their beers always on tap at the brewery and bierstube in Chambersburg as well as at the Roy Pitz Barrel House in Philadelphia.

Continued...



Liquid Hero Irregardless
IPA | ABV: 6.5%



Perhaps the word that best describes York, Pennsylvania's **Liquid Hero Brewery** is "Homegrown." Drawing inspiration from a brewing episode on the TV program "Modern Marvels," Liquid Hero's brew team began as eager home brewers. Their passion and drive to learn the brewer's art ultimately resulted in the creation of Liquid Hero Brewery in 2011. Conveniently located in an old industrial space

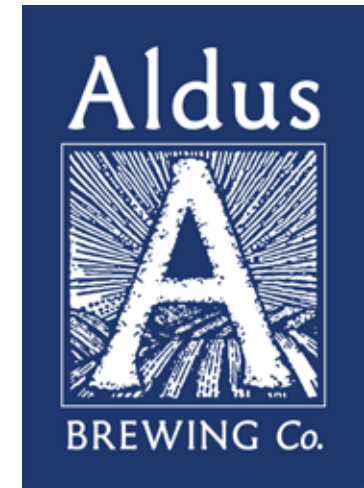
near the baseball stadium in downtown York, Liquid Hero is the perfect spot to hang out while enjoying one of their tasty homegrown beers. Liquid Hero's homegrown beers deliver great flavor- Irregardless IPA, Cloudification NEIPA, and Dimensional Being Grapefruit IPA deliver juicy deliciousness, while other styles such as General Pilsner and Shirtless Dictator Stout are proven fan favorites.



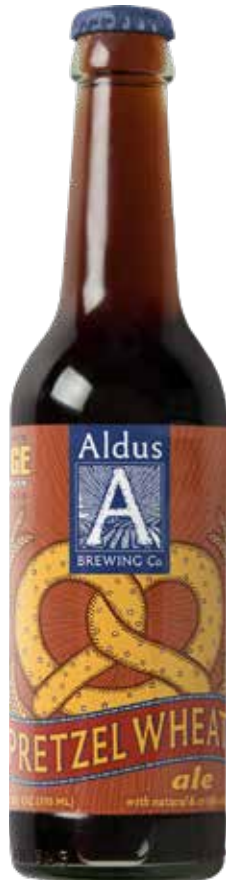
Photo from www.facebook.com/liquidhero



Photo courtesy of Aldus Brewing Co.



Aldus Pretzel Wheat
Wheat Ale | ABV:6.5%



Hanover, Pennsylvania's **Aldus Brewing Company** knows a thing or two about history and tradition. Located in the original Snyder's of Hanover Snack Foods Factory, Aldus Brewing Company specializes in extremely approachable and highly drinkable beers that exemplify a respectful commitment to tradition that never cuts corners on quality, character, and style. Creativity and innovation play a role as well; the Aldus Brewing Company team also loves to stray from the ordinary- experimenting with different ideas and techniques...Challenges are always accepted!

Aldus Brewing Company has gained a passionate following for their flavorful year-round beers like American Blonde Ale, Arrow Matic Amber and Jason Hates It! IPA. Seasonal favorites include Orange Crushicle, Pretzel Wheat, and Duple Lupulus IPA. Visitors to the brewery and taproom can expect the complete Aldus Brewing Company experience- getting an up close look at the brewing process while enjoying the freshest beers in a building steeped in history.

Continued...

Erie Brewing Company started as Hoppers Brewpub in Erie's historic Union Station in 1993. By 1999, Erie Brewing Company began to transition from a brewpub to a microbrewery, moving from Union Station to Veshecco Drive to its current production and taproom facility in Knowledge Park just off of I-90 adjacent to the Bayfront Connector which opened in June 2017. Erie Brewing Company has experienced continued growth, and in 2019 opened their second location in Millcreek Township, PA. Erie Brewing Company is now servicing not only the east side of Erie with their Knowledge Park location, but now the west side of Erie with their award-winning craft brews! The two brewpubs (Knowledge Park and West Side) feature not only great craft beer and food, but also self-guided tours, flights, craft sodas and local wines on tap, private party rental spaces, a gift shop, and more! One awesome local brewery, two great locations, unlimited good times! Popular beer styles include Railbender Ale Scottish Style Ale, Haze Formation NEIPA, Skippers Stout, and Johnny Rails seasonal Pumpkin Ale.



Photos courtesy of Erie Brewing Company



*Erie Final Destination
IPA | ABV: 7%*

*Penn Chocolate Meltdown
Milk Chocolate Stout | ABV: 5.5%*



One of the true pioneers in the American craft beer movement, **Penn Brewery** began brewing in 1986. Penn quickly earned a stellar reputation for producing classic lagers and German-style beers that adhered to the quality standards of the 16th century Bavarian Reinheitsgebot purity laws. Penn Brewery's mastery of these traditional styles is reflected in their wonderful Penn Pilsner, Penn Kaiser Pils, Penn Gold, Penn Dark, and Penn Weizen. In recent years, Penn has expanded their offerings to include Penn IPA, Chocolate Meltdown Stout, and the extremely popular Penn Pumpkin Roll. Penn Brewery's commitment to craftsmanship and quality ingredients has earned the brewery twenty medals at the Great American Beer Fest and a devoted and loyal following among craft beer enthusiasts.



Photo courtesy of Penn Brewery

Continued...

Helltown
Brewing



Photo from www.facebook.com/HelltownBrewing



Photo from www.facebook.com/rivertowne.brewing



Helltown Latis
IPA | ABV: 4.8%

Mt. Pleasant, PA is a seemingly unlikely place to be nicknamed “Helltown.” In fact it was an 18th

century hub of illicit whiskey production and lawlessness which ultimately led to its regional nickname of Helltown. Fast forward to today – the peaceful, quaint town of Mt. Pleasant has become home to **Helltown Brewing**, whose commitment to brewing excellence across an impressive range of styles has earned them a stellar reputation throughout western Pennsylvania. Beginning in 2011, the Helltown Brewing team has excelled in their precise interpretations of classic styles; from their Mischievous Brown Ale to Buffy Hazy IPA and Idle Hands DIPa, every brew is masterfully crafted for flavor. In 2018, Helltown purchased Rivertowne Brewing’s old facility in Export, PA to expand production. They operate taprooms in both Mt. Pleasant and Export and have plans to open a new taproom in Pittsburgh mid 2020.

Rivertowne Brewing is dedicated to producing exceptional, approachable craft beer. Rivertowne Brewing’s team of passionate and innovative brewers work tirelessly creating unique seasonals as well as year round brews that have earned a loyal following. Rivertowne Brewing has gained an ardent following for its tried and true Hala Kahiki Pineapple Ale and flavorful seasonal styles. With Rivertowne Brewing, there’s always something for everyone to enjoy again and again.

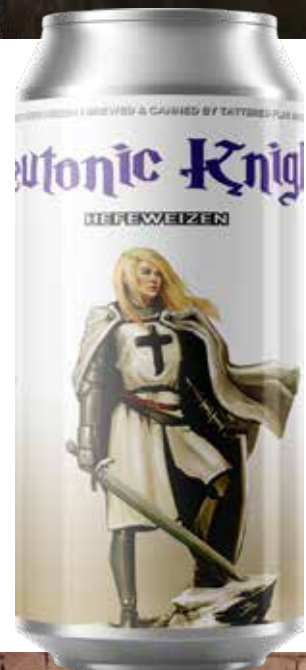


Rivertowne Berryville
Wheat Ale | ABV: 5.3%

Continued...



Photo from www.facebook.com/tatteredflagbreweryandstillworks



Tattered Flag Teutonic Knight
Hefeweizen | ABV: 5.4%

A veteran-owned company, **Tattered Flag** began as a dream during a tour of duty in Afghanistan and became a reality in July 2016 when Tattered Flag opened Pennsylvania's first combined Brewery and Distillery in Middletown, PA. Tattered Flag quickly became a regional favorite, serving up a diverse brewpub menu paired with their award winning beers and hard spirits. Tattered Flag brewers passionately pursue current brewing styles and trends – producing their palate pleasing brews with military level precision. New England style juicy IPAs such as Space Navy and Knife Fight in a Phone Booth as well as an ever expanding Sour Program are a tasty testament to Tattered Flag's brewing skill and creativity. Tattered Flag has expanded to include The Tattered Flag Distillery Lounge, Hershey, PA and The Tattered Flag Tap Room In Gettysburg, PA.



Photo from www.facebook.com/MollyPitcherBrewing



The **Molly Pitcher Brewing Company** was founded in 2013 by friends with a shared passion to brew their favorite styles to perfection. Located in the quaint and charming town of Carlisle, PA, Molly Pitcher's brewery and taproom have quickly become a regional favorite, serving up delicious food that pairs beautifully with their hand crafted beers. Standout favorite beers include: Billy Haze Juicy IPA, Black Powder Stout, Peanut Butter Porter, and Cannonball Kolsch.

Molly Pitcher Lighter Lager
Lager | ABV: 5%



Pennsylvania's local and regional brewery scene is a vibrant example of creativity and commerce combining to enhance our communities and daily lives. Support your local and regional Pennsylvania breweries by paying them a visit or by purchasing their beers at your favorite pub or retailer. Enjoy the freshness and flavor of Pennsylvania breweries... Prost! 🍻



IPA HOP MADNESS



Get in the game, the beer game that is! We think all these IPAs are a slam dunk, but we're gonna let you be the ref. These IPAs are going head-to-head to see who will come out on top in **IPA Hop Madness!**

*Misphillion River
Not Today Satan*
ABV: 7.3% | IBUs: 55



*Free Will
The Kragle IPA*
ABV: 6.6% | IBUs: 90



*Allende
Mexican IPA*
ABV: 6.5% | IBUs: 62



*Mahou
Session IPA*
ABV: 4.5% | IBUs: 40



*Sloop
Juice Bomb*
ABV: 6.5%



*Stickman
Store Bought
is Fine*
ABV: 8%



*Roak
Live Wire*
ABV: 7.5% | IBUs: 72



*Helltown
The Rapture*
ABV: 7% | IBUs: 85



SAVOR THE *seltzers*

Charles Bucket
Contributing Author

Discerning consumers are always on the lookout for exciting new products and experiences that enhance their daily lives. While the big, bold, assertive flavors of craft beer have become extremely popular with consumers, these very same customers also realize the need for lighter, crisper flavors. This desire for clean, crisp, and light beverages has brought about the hard seltzer revolution.

Hard seltzers deliver an alcoholic beverage that features clean, crisp, fruit flavors that boasts lower calories, lower carbs, and is gluten free. Hard seltzers have proven to be extraordinarily popular with savvy consumers who desire a tasty beverage that can also be a healthier option when compared to full flavored beers, wines, and hard spirits. But all hard seltzers are not created equally. We are all familiar with the ubiquitous hard seltzer brands mass produced by the beverage conglomerates; and they have (up to now) defined what a hard seltzer could be. However, boutique craft brewers realized that there was a need for high-quality hard seltzer

to the same exacting standards of craft beer. Just as craft brewers have pushed the boundaries of beer, these boutique hard seltzers are redefining the taste experience for curious consumers...

Atwater Spiked Sparkling Water

Detroit, Michigan has historically been a city of invention and reinvention. It is a city of drive, creativity, and innovation. This is the very same spirit of determination, inspiration, and innovation that drives Detroit's Atwater Brewery. Established in 1997, Atwater has been in the forefront of the craft beer movement, creating unapologetic German-style craft lagers and specialty ales for the thirsty masses. When you've been in business for over twenty years, you learn a few things about consumers. Atwater Brewery realized that there was a need for a better tasting hard seltzer and immediately applied their years of expertise and state-of-the-art facilities to create Atwater Spiked Sparkling Water.

Atwater Spiked Sparkling Water is clear, crisp, clean refreshment. Lively fruit flavors include: Michigan Cherry, Mango, and Lime. All flavors are 5% alcohol by volume, 100 calories, 5 grams of carbohydrates, and gluten free. They are packaged in attractive, slim cans and are available in single flavor 6 pack cans and

a variety 12 pack (3 different flavors, 4 cans of each). Since their introduction in 2019, they have

been consistently popular and applauded for their excellent taste and value.

Solemn Oath City Water

With their love of west coast styles, Belgian beers, and barrel-aged goodness on display, Solemn Oath Brewery in Naperville, Illinois has rapidly made a name for themselves with their bold, flavorful craft beer offerings. These delicious beers have consistently demonstrated Solemn Oath's commitment to excellence in craft and dedication-delivering the finest beverages to consumers. It is this commitment that led Solemn Oath to embark on an eight-month process of research and development, culminating in the release of City Water Hard Seltzer.

City Water Hard Seltzer has been created to be the antithesis of mass-produced hard seltzers; a seltzer with a craft sensibility, succinct ingredients list, and a touch of psychedelic whimsy. It is deliberately different, with no artificial flavors or colors. Crisp and refreshing, never cloying. Winners of numerous hard seltzer taste tests, City Water Hard Seltzer is 5% alcohol by volume, 110 calories, low carbohydrates, and gluten free. City Water Hard Seltzer is available in these great flavors: Mixed Berry, Lime Coconut, Valencia Orange & Cranberry, and Grapefruit.

Platform Hard Seltzer Project

Let's face it, Cleveland rocks. The birthplace of rock n' roll and home of the Rock n' Roll Hall of Fame, West Side Market,

and The Christmas Story House, Cleveland is a happening city with a creative edge that is perfectly represented by Platform Beer Company. Platform Beer Company lives by the motto "Fresh. Cleveland. Beer." and delivers an almost limitless variety of ales, lagers, and specialty beers that reward the consumer with quality and innovative flavors. Platform Beer Company has always been known for their ability to nimbly adapt to consumer preferences, and this adaptive nature has directly led to the creation of Platform Hard Seltzer Project

Realizing that consumers were craving clean, light refreshment, Platform has crafted the Platform Hard Seltzer Project to deliver a satisfying seltzer experience that allows the natural fruit flavors to shine through. Flavors include: Black Cherry, Grapefruit Tangerine, Passionfruit, and Tropical Punch. All Platform Hard Seltzer Project styles have 5% alcohol by volume, 4 grams of carbohydrates, and 110 calories; perfect for those consumers who prefer a lighter lifestyle!

As more and more consumers choose to include hard seltzers in their beverage choices, it is refreshing to know that high-quality, small batch craft hard seltzers such as Atwater Spiked Sparkling

Water, Solemn Oath City Water, and Platform Hard Seltzer Project stand ready to quench the thirst of the most astute consumers! 🍹



products that contained real fruit flavors, top notch ingredients, and were produced

ON THE *green*

Better beer equals better golf. Why wait for the 19th hole? Tee off with these refreshing beers.



Mahou Session IPA
IPA | ABV: 4.5% | IBUs: 40

Description:
"An intense aroma in which the nuances of stone fruit, currants, citrus fruits and pine are prominent against a floral background. The use of oats adds body and provides a special softness on the palate." - Mahou



Sloop Super Soft
NEIPA | ABV: 6%

Description:
"No boil hops & a finish that lands on the palate like a ton of feathers. A aroma of pungent, tropical fruit & citrus with flavor notes of red grapefruit, ripe papaya, & hints of black tea. Crafted to crush." - Sloop Brewing Co.



Full Pint White Lightning
Belgian Style White Ale | ABV: 6% | IBUs: 18

Description:
"White Lightning is our take on a traditional Belgian white ale or witbier. This full-bodied wheat is flavored by our proprietary spice blend & known for its bountiful aromas, signature haziness, subtle sweetness, & crisp citrus notes." - Full Pint



Glutenberg Gose
Gose | ABV: 4.5% | IBUs: 15

Description:
"The Glutenberg Gose can be qualified as a sour beer, a type of beer that has gained overwhelming popularity in the world of craft brewing. Its lime and lemon aromas are enriched by the floral and fruity profile of Mandarina Bavaria hops and by a touch of acidity resulting from lactobacilli fermentation. Finally, a pinch of sea salt gives the Gose sweet and salty notes, resulting in a tangy beer with a dry and bold finish." - Glutenberg

Crossroads Greens Fees
Pilsner | ABV: 5.4% | IBUs: 33

Description:
"German Pils & Oat malts create a crispy & refreshing body for this golden colored lager. The moderate addition of Mandarina Bavaria and Hüll Melon Hops add a pleasant bitterness & soft floral & fruit aroma. This Pils is there for you... even when your swing isn't." - Crossroads Brewing Company



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



COOKING WITH beer



Chef Wally Mattus
Contributing Author

Maybe it was the weather. When contemplating recipes for this time of year my mind kept sending me in the direction of comfort foods, probably because it was very cold and very windy outside. And then I saw the forecast...snow! With a few days to prepare, snowstorms are a ton of fun when you used to be a chef. Depending on the snow, there is a good chance you're not leaving the house that day...at least I'm not! This wasn't going to be much of a storm and mostly in the morning, so I'd need a good breakfast and a pick-me-up for later in the day. That sounds easy enough. Clearly, BREAKFAST, in general, was my motivation.

For the following recipes I chose to use:



Breckenridge Resolution Blueberry Acai Golden Ale

Description:

"Did you have a little too much fun with friends and family in December? Feeling some guilt over all the 'holiday cheer'? Then start your year off right with a Resolution! At only 98 calories, Resolution, is an isotonic, low abv, electrolyte infused, blueberry acai superfruit golden ale. Designed to ease you into the New Year, new plans and just maybe a new you!" - Breckenridge Brewery

ABV: 3.5%

Founders Breakfast Stout

Description:

"The coffee lover's consummate beer. Brewed with an abundance of flaked oats, bitter and imported chocolates, and two types of coffee, this stout has an intense fresh-roasted java nose topped with a frothy, cinnamon-colored head that goes forever.." - Founders Brewing Company

ABV: 8.3%



Saugatuck Peanut Butter Porter

Description:

"A classic Porter rich with the delicious harmony of peanut butter. Open the top on this flavorful beer for a silky smooth drinking experience." - Saugatuck Brewing Co.

ABV: 5.7%

Continued...

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Blueberry Banana Breakfast Bread

*I always try to have a nice hearty breakfast when expecting snow on the ground when I wake up. It's just a nice way to start the day; still in the robe, slippers on, a nice cup of coffee, and something warm and sweet that'll fill me up to start the day. I went with this dense cake-like bread because you can make it a day or two ahead and eat it warmed up or cold. So now I can sleep in, wake up to snow, and have a great breakfast. I chose **Breckenridge Resolution Blueberry Açai Golden Ale** – a low-calorie blueberry açai pale ale because it was brand new, had just arrived, and sounded interesting.*

Dry Ingredients

3 cups flour
2 tsp baking powder
½ tsp salt

Wet Ingredients

4 Tbsps butter (room temperature)
¾ cup sugar (not technically wet)
2 bananas (smoosh them up into a smooth mess)
1 tsp vanilla extract
½ lemon juiced
⅔ cup **Breckenridge Resolution Blueberry Açai Golden Ale**

Blueberry Mix

2 cups fresh blueberries
1 Tbsp flour
½ lemon juiced

Icing Ingredients

1 Tbsp **Breckenridge Resolution Blueberry Açai Golden Ale**
1 cup confectioners sugar

Blueberry Banana Breakfast Bread Cont.

In a medium-size mixing bowl, whisk your dry ingredients together until well mixed.

In a larger bowl, combine your room temperature butter and sugar with an electric mixer to make a gritty paste. Add the banana mush, vanilla, lemon juice, and beer. Mix well.

Slowly add about a third of the dry ingredients to the wet ingredients. Once everything is mixed in, add another third of the dry mix. Once that is mixed in (you guessed it!), add the rest of dry mix and blend. When done, the batter should be thick and gooey. Be careful not to over mix.

Dump your blueberries in a small bowl and add 1 Tbsp flour and juice of ½ of a lemon. Mix well.

Fold the blueberries carefully into your dough mixture. I say fold because you don't want to crush your berries. With

a spatula gently go under your dough and carefully pull the stuff on the bottom to the top. You are not vigorously mixing it.

Place the dough in a medium-sized greased loaf pan and bake 50 – 60 minutes at 350°.

Let the bread cool completely.

Icing

In a small bowl, slowly add powdered sugar to beer until smooth. You can add more sugar if necessary to make the icing thicker.

Pour the icing over the bread. I sprinkled a dried fruit and nut mix over the top to make it look pretty.

In the morning you can eat the bread cold or put a little butter on top and microwave a slice or three. 🍴

Breakfast Stout Pudding with Peanut Brittle & Peanut Butter Porter Whipped Cream

*Whether it's before or after shoveling, sledding, or snowballs, we could all use a little energy burst at some point during the snow day. I opted to go for a thick chocolate pudding made with **Founders Breakfast Stout** – a chocolate, coffee, oatmeal stout. If that wasn't enough, let's put some peanut butter brittle and beer whipped cream on top. For those, I went with **Saugatuck Peanut Butter Porter**.*

Breakfast Stout Pudding

⅓ cup sugar
⅓ cup light brown sugar
4 Tbsp corn starch

1 cup heavy cream
1 cup **Founders Breakfast Stout**
2 egg yolks

4 oz bittersweet baking chocolate (60% cocoa)

2 tsp butter
1 tsp vanilla extract

In a thick medium pot, mix the sugar and the cornstarch until blended.

Add the cream, Breakfast Stout, and egg yolks and whisk until blended well.

Slowly heat the mixture until it starts to steam.

Add the chopped chocolate. The more you chop it the quicker it will dissolve.



Continued...



Breakfast Stout Pudding Cont.

Once the chocolate is completely dissolved, increase the heat gradually and bring it to a boil. Keep stirring. Let it boil for about a minute.

Add the butter and vanilla extract and stir well. Boil for another minute, stirring constantly.

Pour the pudding in whatever you are going eat it out of (I chose a Founders Breakfast Stout mug). Place plastic wrap directly on the surface of the pudding. This will prevent a skin from forming. Refrigerate for at least 3 hours. 🗝

Saugatuck Peanut Butter Porter Whipped Cream

- 1 cup heavy cream
- ½ confectioner sugar
- 5 tsps Saugatuck Peanut Butter Porter reduction
- 1 tsp vanilla extracts

First, pour a can of Saugatuck Peanut Butter Porter in a small pan and heat over low heat until steaming. Reduce volume by ½ and chill reduction.

In a large bowl combine heavy cream and confectioners sugar. With a power mixer, whip the mixture until peaks begin to form. While mixing slowly, add the chilled reduction and vanilla extract. Whip until peaks form. That's it! 🗝

Saugatuck Peanut Butter Porter Peanut Brittle

You'll need a candy thermometer for this one!

- 1 stick of butter
- 2 cups of sugar
- 1 cup corn syrup
- ½ cup Saugatuck Peanut Butter Porter
- 1 tsp salt

- 1 tsp vanilla extract
- 2 tsps baking soda
- 2 cups roasted peanuts

Chocolate chips

Grease a medium sized sheet pan with butter and nonstick spray. Trust me, you want have this tray ready at the end.

In a medium-size pot with tall sides, melt the butter over medium heat. Once melted, add the sugar, corn syrup, beer, and salt. Continue heating and stirring until all the sugar is dissolved.

This is where you need the candy thermometer. Clip it to the inside of the pot and slowly increase heat. The mixture will rise up in the pot a bit as it boils. Stir occasionally and do not let it boil over. Slowly increase heat to med-high as mixture thickens and gently boils. Stir occasionally. You need the temperature to get to 300°. This will take 20-30 minutes. Getting to this high temperature is important to how brittle your brittle ends up being.

Once it hits 300°s remove it from the heat.

Add the vanilla and mix.

This is where you have to work quickly. I mean REALLY quickly. Once you add this next ingredient you'll have about 30 seconds to get it on your greased sheet tray.

Add the baking soda. The mixture will almost instantly thicken and bubble up of sorts. Stir quickly and add the peanuts, stirring constantly.

Evenly and quickly spread the mixture on your greased sheet tray. As soon as it is spread on the tray, sprinkle chocolate chips on the top.

Place the tray somewhere to cool, preferably on a cooling rack.

When cooled completely, smash it up into small pieces and have your dentist on standby. 🗝

Now all you have to do is enjoy what little snow we'll probably get. At least you'll have a full belly! 🗝



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



Mahou Session IPA

ABV: 4.5% | IBU's: 40 |

Stone fruit, currants, citrus fruits & pine are prominent against a floral background.

Biscayne Bay Miami Pale Ale

ABV: 5.5% | IBU's: 52 |

This classic American Pale Ale is the perfect all-around session beer & square one - where this style's discovery begins.



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.

Hoppin Frog Hop Dam Triple IPA

ABV: 10% |

An intense experience of citrus & piney hop character is complimented by layers of rich malt flavor.



Tommyknocker Blood Orange IPA

ABV: 6% | IBU's: 55 |

India Pale Ale brewed with Citra, Summit, Mandarina Bavaria, Mosaic, & Chinook hops & blood orange peels.

Allende Mexican IPA

ABV: 6.5% | IBU's: 62 |

Layers of malt, pine, resin, citrus & stone fruit followed by a long, bitter finish.



Roy Pitz Daddy Fat Sacks

ABV: 6% | IBU's: 40 |

Our flagship IPA. An awesomely dry IPA with tropical fruit & grapefruity goodness.

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.

NE-IPA / MILKSHAKE



Roy Pitz Step Your Game Up

ABV: 5% |

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

Roak Hopgazer

ABV: 8% |

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



Helltown Buffy

ABV: 8.6% | IBU's: 77 |

Citrus & tropical hops dominate the aroma. Oats & wheat contribute a soft full bodied mouthfeel that finishes with very little 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.



Crossroads New Normal

ABV: 6.2% | IBU's: 70 |

Medium bitterness & pleasant hop flavor, dry hopped with a massive amount of Mosaic for a burst of fruit flavors.

LAGER



Alhambra Especial

ABV: 5.4% | IBU's: 17 |

Special Lager with a clean, intense flavour, dressed in white & gold, symbols of purity & elegance.

Kulmbacher Edelherb Pils

ABV: 4.9% |

Our Edelherb is the first Kulmbacher Pils & is brewed according to the original recipe. In memory of the brewing family.



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.

Allende Agave Lager

ABV: 4.2% | IBU's: 13 |

This lager takes the dark caramel & smokiness of the agave heart into the brew's lineage to create a refreshingly different lager.



Praga Premium Pils

ABV: 4.7% | IBU's: 25 |

A traditional Czech light lager with a harmonious combination of bitterness and sweetness on the palate.

OTHER



City Water Mixed Berry Hard Seltzer

ABV: 5% |

Mixed Berry flavored hard seltzer with 110 calories, 0 sugar, 0 gluten, & 1 gram of carbs.

Redstone Black Raspberry Nectar

ABV: 8% |

Made with clover & wildflower honey, with a black raspberries added. Deep berry flavor & rich red color.



Glutenberg Stout

ABV: 5% | IBU's: 40 |

Distinguished by its opaque black color, as well as its powerful aromas of cocoa & roasted cereals.

CB Delight Lemonade

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



Argus Ciderkin

ABV: 4.5% |

Delivers a dry apple palate with a tart bite, finishing clean & bright. Unpasteurized & unfiltered, free of back sweetening & added sugars.

TART & FUNKY

Jolly Pumpkin Weizen Bam

ABV: 4.5% | IBU's: 19 |

Ruddy golden, with yeast driven esters of banana, spicy clove, & nutmeg all wrapped up with a generous dose of delight.



Stoneyard Menace

ABV: 6% | IBU's: 2 |

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

Platform Blockbuster Night

ABV: 4.2% | IBU's: 4 |

Aromas of stone fruit & subtle vanilla give way to a bright tart flavor. Generous amounts of wheat lighten the body for this refreshing sour.

FRUITY

Free Will Cranberry Wheat

ABV: 5% |

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



Hokkaido Pear Lager

ABV: 5% |

European Pears, grown in Yoichi, Hokkaido are used to compliment the clear lineage of lager beer with a sweet fragrance,

Founders Rubaeus

ABV: 5.7% | IBU's: 15 |

Optimizing the flavor of fresh raspberries, Rubaeus is the perfect blend of sweet, tart & refreshing.

WHITE ALE / WITBIER

Helltown Wit

ABV: 5.3% |

Medium-light bodied Wit Bier brewed with Belgian Pilsner & Wheat Malts, complex citrus & fresh spices aroma.



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.



Epic Big Bad Baptist

ABV: 12.1% | IBUs: 65 |
 Stout with cocoa nibs & coffee added & aged in whiskey barrels

Biscayne Bay La Colada Coffee Porter

ABV: 6.5% | IBUs: 32 |

Cold brewed Cuban coffee, a mix of chocolate & roasted malts, along with lactose sugars, gives our Porter a unique flavor profile.



Roak Devil Dog

ABV: 8.3% | IBUs: 45 |

Chocolate malts and rolled oats bring out nutty chocolate and roasted coffee characteristics.

Free Will C.O.B.

ABV: 8.3% |

Coffee, oatmeal, brown ale with incredibly rich undertones of brown sugar, caramel, & graham cracker.



Atwater Decadent Dark Chocolate Stout

ABV: 5% | IBUs: 11 |

A nutty profile with a round mouth feel & Chocolate Extract with three blended chocolates of varied depth.

D9 German Chocolate Cake

ABV: 8% | IBUs: 20 |

Chocolate, pecans, & coconut brewed to sweet perfection - that's what we've achieved with this robust, velvety stout.



Founders Civilized Brut IPA

ABV: 6% | IBUs: 45 | Jan. - March |

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

Saugatuck Peanut Butter Porter

ABV: 5.7% | IBUs: 35 | Winter |

A classic Porter rich with peanut butter. Open the top on this flavorful beer for a silky smooth drinking experience.



Atwater Bavarian Cream VJP

ABV: 5% | IBUs: 13 | Winter |

A English Porter brewed with coffee beans & Bavarian Cream with a light fruity finish.

Breckenridge Nitro Irish Stout

ABV: 4.8% | IBUs: 38 | Winter |

A classic old-world style with the mesmerizing magic of nitro & a colorful Colorado spirit.



D9 Twisted Hero

ABV: 5% | Winter |

A unique aged hop sour that rounds out our 2019 Wild Things series

Helltown Lawful Evil

ABV: 8.6% | IBUs: 77 | Winter |

Assertively hoppy IPA containing resinous & dank aromas with piney hop flavors.



Aldus Pretzel Wheat

ABV: 6.5% | IBUs: 9 |

Packed with Pennsylvania Dutch pretzel flavor with slight notes of salt, & ends with a crisp lager-like finish.

Aldus Driving Me Nuts

ABV: 6.3% | IBUs: 31 |

Beginning with flavors of caramelized sugar & sweet hazelnut praline, ending with a coffee cream & sugar finish.



Monopolio Lager Clara

ABV: 5% | IBUs: 20 |

Balanced, light body, & slightly sweet coming from a mix of pilsner malt & maize grain. 100% natural ingredients.

Monopolio Lager Negra

ABV: 5.5% | IBUs: 25 |

Crisp, medium body, well balanced and remarkably smooth. With toasted malt & rich caramel flavors



10 QUESTIONS WITH...

Christian Quinlivan

OF LIQUID HERO BREWERY

Christian launched Liquid Hero Brewery in 2008 with fellow co-owners, Matt DePrato & Joe Hoke. A true home-grown brewery, Christian took on the important role of sales, driving the brand forward.



1. If you were a beer, which style would you be and why?
Stout, cause my friends say Im hefty
2. What are you currently reading?
This question.
3. What's your guilty pleasure TV show or movie?
Bob Ross reruns
4. What's your favorite dinosaur?
Brontosaurus
5. What's your essential condiment?
Trojans
6. What's your favorite word?
Beer
7. You're trapped on a desert island; pick 3 essential items you couldn't live without.
*Knife
Jockey box with ice
Liquid Hero Kegs*
8. What do you want to be when you grow up?
Ive already peaked
9. What is the most important quality a person can possess?
Self Awareness
10. What's your favorite candy?
Reacky O's

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.

What's the Word...?

Glutenberg



Gluten-Free Beer for Contemporary Tastes

B. G. Free
Contributing Author

The arrival of craft beers onto the scene liberated the drinking public from the evil clutches of bland, over-carbonated beverages and delivered the thirsty faithful to a promised land of abundant flavors and almost limitless innovation. This was a delightful and bountifully bold deliverance available to all curious consumers but with one notable exception- what about those thirsty pilgrims with gluten tolerance issues? Over the years, a few large and small breweries have attempted to supply gluten-free beers with less than desired results. Most of these offerings were unsuccessful, uninspired, and due to their ingredients, often had unappealing aftertastes that greatly disappointed customers. Would there ever be a gluten-free beer that delivered a taste comparable to regular craft beers?

Glutenberg Gluten-Free beers were specially created to fill this void. Conceived in 2010 to brew tasty and

bold gluten-free beers that deliver a unique and unforgettable drinking experience, Glutenberg uses locally-sourced grains and employs unparalleled brewing methods to create a one-of-a-kind gluten-free brew. Only 100% gluten-free grains (including millet, buckwheat, corn, quinoa, and amaranth) are used to produce brews that boast 0.00 PPM (parts per million) of gluten. Some of their competitors produced gluten reduced (or gluten removed) beers, but only Glutenberg Craft Brewery guarantees a product free of all traces of gluten.

As the brewery has grown, Glutenberg beers have received numerous awards. After the initial release of Glutenberg Blonde in 2011, the brewery enjoyed its very first international success at the 2012 World Beer Cup, where Glutenberg beers won all three medals in the "Gluten-Free Beer" category at the world's most prestigious brewing competition,



setting a new standard for gluten-free brewing. Glutenberg has then continued to innovate, introducing exciting gluten-free styles including Stout, Gose, and Double IPA.

For consumers with gluten tolerance issues and those who seek a gluten free lifestyle and appreciate great tasting beers, Glutenberg beers offer tasty beers that can be enjoyed by everyone. Cheers! 🍻

BEER STYLES 101

Mead

Mead is also known as honey wine. This descriptive name pretty much tells you what you need to know: mead is an alcoholic beverage where the alcohol is created by fermenting the sugars from honey, rather than those found in grapes (grape wine) or grain (beer). This might lead you to think that mead is sweet like honey. That's as true as saying that wine is sweet like grape juice: the end product could be sweet, but it could also be very dry. It all depends on the brewing and fermentation process. Why mead? It beautifully showcases the flavors of honey. Varietal or "show" meads may use a single honey - just as different grapes make different grape wines, different honeys make different honey wines! Mead can also be an excellent canvas to play with different fruit or spice flavors - the possibilities are endless

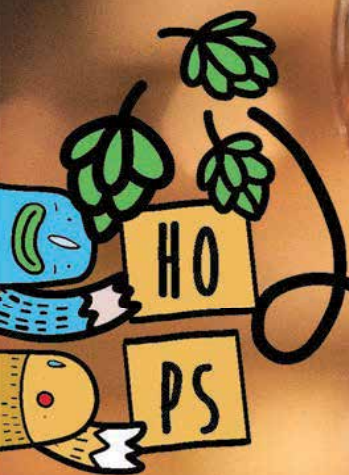
Examples: Redstone Meadery Black Raspberry Nectar, Redstone Meadery Nectar of the Hops

Pair with: Fruit & Veggie Salads, Fish Tacos, Sushi, Desserts



A new everyday IPA, Mahou Cinco Estrellas Session IPA

A BITTER
HINT



EASY TO DRINK BECAUSE IT'S A SESSION IPA

Enjoy responsibly.